



Nudeltradition
aus Oberschwaben
seit 1929

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Buck noodle specialties - A fine piece of Upper Swabia

About us

Buck GmbH & Co. KG noodle specialties is still a family business today and over the past 90 years has developed into one of the most important pasta manufacturers in Germany. With its Gaglii 250g brand, Buck is now one of the leading providers in the premium segment nationally. Buck is the most important German pasta company in the spaetzle and noodle lover state of Baden-Württemberg. The sales area extends across Germany, with a focus on Baden-Württemberg, Bavaria, Hesse and Rhineland-Palatinate. The Buck brands are, however, also a well-known in northern and eastern Germany. The noodles from Buck are also popular in Switzerland and in neighbouring EU countries such as Austria, France and the Benelux countries. Buck noodle specialties are also enjoying increasing popularity overseas. The fine noodles are sold by Buck Services GmbH. Buck is certified according to the latest guidelines of the International Food Standard (IFS), the organic seal according to the EC organic regulation, the seal for protected geographical indications (PGI) of the EU, the Association for controlled alternative animal husbandry (KAT), the vegan regulation according to Lacon as well as the guidelines of the German Celiac Society. Buck is also a member of the Association of German Grain Processors and Starch Manufacturers (VDGS), the Association for Quality Products from Baden-Württemberg and the Food-Made in Germany Association.

Detailed information available at: www.gaglii.de

Our portfolio for your success

In order to meet the high-quality requirements and to be able to offer the discerning customers the highest noodle enjoyment, only selected and exquisite ingredients from nature are used for the fine noodle specialties from Buck. All fresh grade "A" hen eggs from controlled alternative floor and free-range farms (KAT) are cracked daily in our own company and processed immediately afterwards. In addition, there is the best durum wheat semolina from the most important growing areas in the world as well as fresh, crystal-clear water from the in-house Johannes fountain. For our organic range, which we produce exclusively without eggs, we only use selected, high-quality organic durum wheat semolina or organic legume flour. The inimitable taste is achieved through careful production, which is based on traditional, first-class recipes from the family business. Colouring and preserving additives have always been avoided - the noodles from Buck are a purely natural product. The entire pasta production meets the high requirements of product safety and is monitored by the in-house laboratory from the start. Energy from local natural hydropower and the latest heat recovery technology are used to make pasta. Buck is aware of his responsibility to his fellow human beings and future generations, which is why the economical use of resources in the house is very important. As a traditional family business in a rural area, Buck also bears great responsibility for its employees in the social area. Buck always has an open ear for his customers and therefore knows exactly what quality requirements they place on the fine pasta specialties

- Only selected and exquisite ingredients
- Production according to traditional, first-class recipes from the family company
- Highest demands on product safety
- Energy from domestic natural hydropower
- Economical use of resources
- Very large variety of products

