



*Feinste Nudeltradition*

Dottinger Str. 69 | 72525 Münsingen

Phone: +49 (0)7381 939215

Fax: +49 (0)7381 939261

[www.tress.de/en](http://www.tress.de/en)



## For 50 years the name „Tress“ has stood for noodles and spaetzle as if they were homemade.

### About us

Products bearing the name Tress contains promise keeps by selecting high quality ingredients, conducting inspections and carefully abiding by traditional values. Franz Tress GmbH produces pasta and spaetzle in the tradition of Swabian origin.

Tress selects the finest ingredients, tweak the recipes to perfection and use individual traditional methods to produce each pasta. This coupled with decades of experience and passion brings you the perfect balance of flavour and texture. Each batch of pasta dough is rolled several times until the exact thickness is reached before being cut into spaghetti, tagliatelle and more. Each strand is then hung-dried to perfection so you can take home a classic Italian style pasta with premium quality you can trust.

Detailed information available at: [www.tress.de/en](http://www.tress.de/en)

### Quality is the no. 1 priority for us

- Eggs from species-appropriate animal husbandry
- Dough resting for maximum enjoyment
- Exquisite semolina
- Perfect 'al dente' consistency
- Traditional production

### Our Range

- Exclusiv
- Grandmother's Kitchen
- Original Homemade
- Pure Spelt
- My Everyday Pasta
- Pasta Tradizionale

