



Klosterhörn 2 | 27419 Klein Meckelsen

Sebastian Peick

Phone: +49 (0)4282 911190

Mail: info@die-raeucherei.com

www.die-raeucherei.com/en



Superior Handmade Seafood

About us

Founded in 1988, DIE RÄUCHEREI processes a variety of fish specialties from all over the world into exclusive delicacies at the highest level. They combine a high level of expertise in craftsmanship and technology to produce a range of products of extraordinary quality for sophisticated customers while maintaining a flexible manufacturing process.

Our portfolio for your success

The medium-sized and family owned company is certified according to IFS (Higher Level), Halal, Kosher, MSC, ASC and BIO standardizations. The product portfolio includes cold & hot smoked, roasted, marinated, portioned, sous vide and confit products, raw consumption/sashimi, organic goods and trendy products, such as salmon sausage, salmon steaks, butterfish steaks, grill skewers with tuna, tilapia, salmon for the grilling season.

- | | |
|--|---|
| ■ Lachs-Bratwurst | ■ Thunfischfilet „Sesam s/w - Bestform“ |
| ■ Pralinen Lachsfilet mit Orange, Pfeffer und Blüten | ■ Carpaccio Lachs und Heilbutt Nori |
| ■ Garnelen confiert in Ingwer-Lemongras Öl | ■ Alaska Wildlachsfilet Coho |

