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Quality through freshness

About us

With more than 100 years of expertise, the Traunstein-based family company LEIMER stands for enjoyment and quality around breadcrumbs, soup accompaniments and much more. With the latest production technology and around 160 employees, 300 tons of fresh white bread are baked and processed every day.

At the beginning there was the brilliant idea of no longer producing breadcrumbs by using old bread but only by especially baked, fresh white bread. That was the starting signal for an unprecedented success story. The bakery turned into a brand manufacturer, who absolutely committed himself to his motto "quality by freshness".

Today already the third generation continues the great tradition of LEIMER with Karlheinz Leimer. The company faces an increasingly demanding market with innovative product ideas and the highest level of quality awareness.

Our portfolio for your success

Wherever there is LEIMER written on the outside, quality is inside. You can one hundred percent rely on that. And that makes the LEIMER product range so popular and successful. This has been the reason of our slogan from the beginning on: Yes, we'll stay with LEIMER.

LEIMER product range:

- Breadcrumbs
- Croutons
- Bread Cubes
- Soup Additions
- Bruschetta
- Quick Cuisine/Convenience for use at home
- Organic products
- gluten-free products

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| ■ Third generation family business | ■ Processing of only freshly baked bread |
| ■ Specialist for breadcrumbs, bread cubes, soup additions and more | ■ Safe and easy-to-use products |
| ■ Successful on the market for over 100 years | |

