



Industriestraße 5 - 7 | 29556 Suderburg

Phone: +49 (0)5826 889 -26 or -47

Mail: henning.vogt@valenzi.de

matthias.pohlmann@valenzi.de

<https://www.valenzi.de/abstract/valenzi-products>



Natural taste culture

About us

Valenzi GmbH & Co. KG is a middle-sized family company, located in Lueneburg Heath. We have created selected mushrooms, delicious forest fruits & delicious soup deposits food with passion since our foundation in 1954.

Today we are one of the leading companies in the refining of high-quality wild mushrooms, cultivated mushrooms, wild berries in jars, cans and buckets as well as deep frozen. We produce our goods both for whole-sales and food retailers.

In addition we are the only company in our industry which have an innovative IQF Coating manufacturing process. In this process, free-rolled frozen pieces of foods will be coated with sauces, marinades or herbs and refine to soups, sauces, main dishes and side dishes.

As an IFS and organic certified company, we also provide our products in organic quality. We can also produce all valenzi products for private label.

With the Motto 'natural taste culture' we bear the special responsibility not only towards our employees and customers, but also towards environments. Detailed information available at: <https://www.valenzi.de/abstract/valenzi-products>

- Quality assurance in accordance with IFS
- Selected raw materials
- Strict control of natural goods by hand sorting
- Aroma and vitamin gentle conservation or shock freezing
- Innovative IQF coating technique
- Highest hygiene standards for optimal safety

