Franz Simmler GmbH & Co. KG





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Delicious. Fruity. And much more!

About us

In our family business in the Black Forest in Southern Germany, we have been passionately practising the art of conserving fruits for over 90 years. With over 30 varieties, we offer a wide range of culinary delights. We prefer to source the best, sun-kissed fruits for our jams, marmalades and fruit spreads from regions nearby, or if not possible, from long-standing partners from regions as close as possible. Our speciality is our black cherry variety, for which we use exclusively fruits from our region of South Baden. We supply retailers and wholesalers as well as bakeries, hotels and restaurants.

For many of our customers, the motto is "Simmler or homemade", as we consciously focus on short, gentle cooking times and the avoidance of additives. Our products are therefore regularly awarded prizes, e.g. the Diamond Taste Award of the International Taste Institute.

As a family business, we think across generations, so the topics of sustainability and climate protection have been anchored in our corporate DNA for decades. Since the end of 2015, we have been producing exclusively with renewable energies. In addition, Simmler is one of the first signatories of the local Baden-Württemberg Climate Alliance and is dedicated to the WIN Charta sustainability management system.

Find out more on www.simmler.de/en.

- Only high quality fruits are processed
- Traditional family business since 1932
- Climate-friendly production

- Regional suppliers
 - Quinces from our own cultivation







