



The taste of freshness!



**Schneider's Gemüseland –
The taste of freshness!**

Landesproduktenhandelsgesellschaft m.b.H.
A-2301 Groß-Enzersdorf

+43 (0) 2249 2505 0
+43 (0) 664 300 51 51
office@gemueseland.at



gemueseland.at



veggieland.at

Idea, concept and implementation
www.medienpoint.at

From field to plate

We have been growing **tasty and organic vegetables** in the sunny **Marchfeld** region for over **50 years**.

Respectful treatment of nature and **co-operation based on partnership** with our farmers are particularly important to us.

We harvest our fresh vegetables every day from **June to November**.

Thanks to **short distances from the field** and a state of the art harvesting and processing system, our vegetables taste like **freshly harvested**.



Quality & Sustainability

The Marchfeld region, which is close to the blue Danube, provides us with **high-quality, rich soils** that are perfect for growing vegetables. The **quality of the soil** is maintained thanks to a **crop rotation** that protects the soil.

It's not just our **vegetables** that fill up on valuable **solar energy**, but also our **photovoltaic system**.

We convert sun power into **green electricity**, which we use for our warehouse, innovative high-rack, cold store and production – because **sustainability** plays an important role for us.





Fresh onions

The soils in the Marchfeld are perfect for growing onions. The **Marchfeld** is considered the **main growing region for Austrian onions**.

That's why our onions with their golden-yellow skin taste like freshly harvested.

Sizing:

- 40-60 mm
- 50-70 mm
- 60-80 mm
- 70+ mm

Packaging:

loose in big bags bags or nets with 5 kg, 10 kg or 25 kg





Fresh (organic) potatoes



Fresh (organic) potatoes

Seeds for our potatoes come from **Lower Austria** and are perfectly adapted to the climatic conditions in the Marchfeld region.

We have the **right variety** for every dish.

Thanks to our **careful harvesting** and packaging, our potatoes have **little damage**.

Packaging:

loose in boxes or big bags, 10 kg or 25 kg in a net





Fresh (organic) carrots

The many hours of sunshine in the Marchfeld region ensure a **high carotene content** and a delicious taste experience.

Advanced harvesting machines and an **optimal carrot warehouse** make us **flexible** and give you security of **supply**.

Our fresh carrots are **washed, hand-picked and computer-sorted**.

Packaging:

loose in big bags or boxes, Ifco crates, 200 g, 1 kg, 5 kg, 10 kg in a net, in poly or sustainable packaging





Frozen (organic) carrots

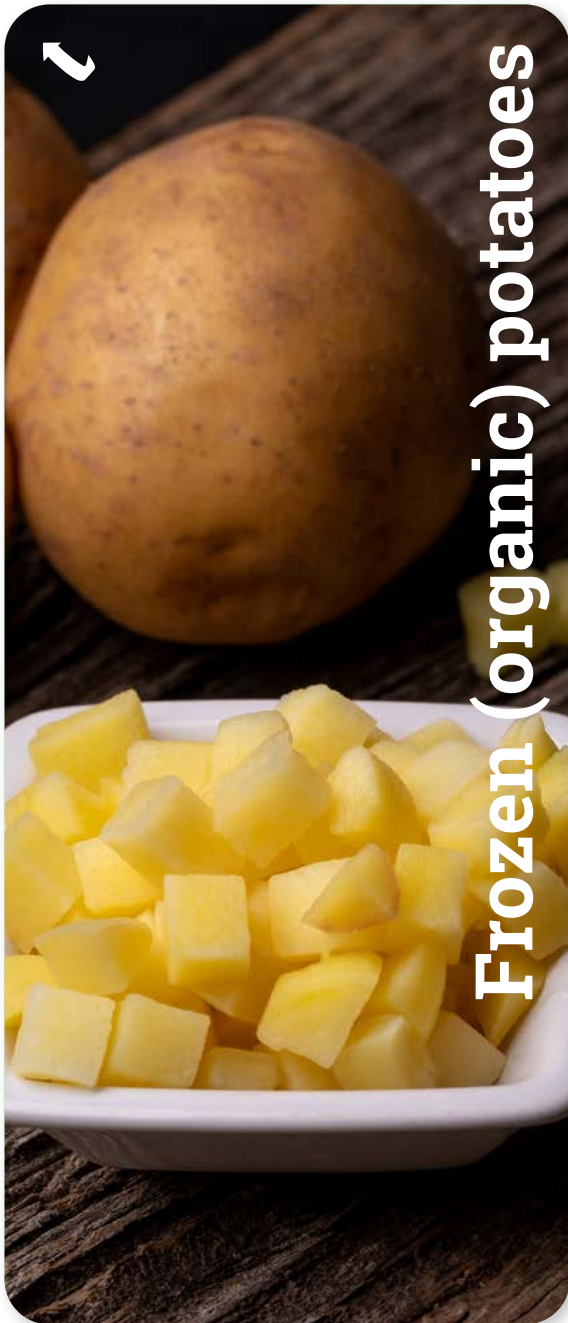
No matter how the carrot has grown, **we process every carrot**. The short distances, constant modernization and further development of our production lines make it possible for the **valuable vitamins** and minerals to be retained.

Our range includes not only the **classic orange carrot**, but also the **sunny yellow carrot** in many different cuts.

Cuts: Cubes, crinkles, wave and smooth slices, stripes

Packaging: individual packaging, loose in octabins, totes





Frozen (organic) potatoes



Frozen (organic) potatoes

Of course we offer our tasty Marchfeld potatoes to our customers in frozen form.

For this we use our popular **varieties: Agria, Fabiola and Ditta.**

Our frozen potatoes also taste great in **combination with other vegetables**, e.g. as a mix & pack, for soups, salads, ready meals, mashed, ...

Cuts: Cubes, wedges cut

Packaging: individual packaging, loose in octabins, totes





Frozen (organic) peas

The exact time of harvest, the short distances from the field and the immediate processing are particularly important for peas.

That's why we call them the „diva“ of vegetables.

Schneider's peas are sorted by **tenderometer**.

Packaging: individual packaging, loose in octabins, totes





Frozen (organic) corn

Our frozen sweet corn from the sunny Marchfeld region is not only called „**Supersweet**“, it also tastes like it.

Latest technology ensures that the sensitive kernels are not damaged.

Manual sorting and mechanical **quality assurance guarantee** the proven Schneider's quality.

Packaging: individual packaging, loose in octabins, totes





Frozen (organic) root vegetables

The white **turnip** is an old vegetable variety with a beautiful white color and pleasant texture. The turnip has established itself as a handy alternative to kohlrabi.

Parsnips and **celeriac** are vegetables with a wide range of flavors and enrich many dishes with their special aroma and health benefits.

Packaging: individual packaging, loose in octabins, totes





Frozen mix & pack

We cut our vegetables according to your wishes, mix and pack them the way you need them.

Let us know how we can mix and pack your frozen vegetables.

Packaging: individual packaging, loose in octabins, totes





Frozen babyfood

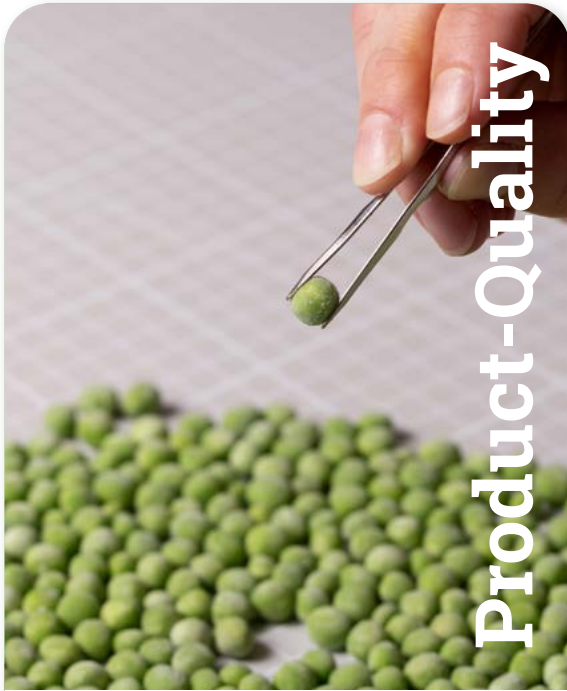
Only the very best for our little ones!

Babyfood is even more than organic. Not only the vegetables, but also the soils are very strictly controlled.

Quality controls and analyses for nitrite, nitrate and heavy metals guarantee the best vegetables.

Packaging: individual packaging, loose in octabins, totes





Product-Quality



Product- Quality

The quality of our products is important. We meet all standards for organic and conventional vegetables and we can send our certificates to you.

In addition, our in-house quality assurance department works closely with accredited laboratories to continuously improve the quality and development of our products.

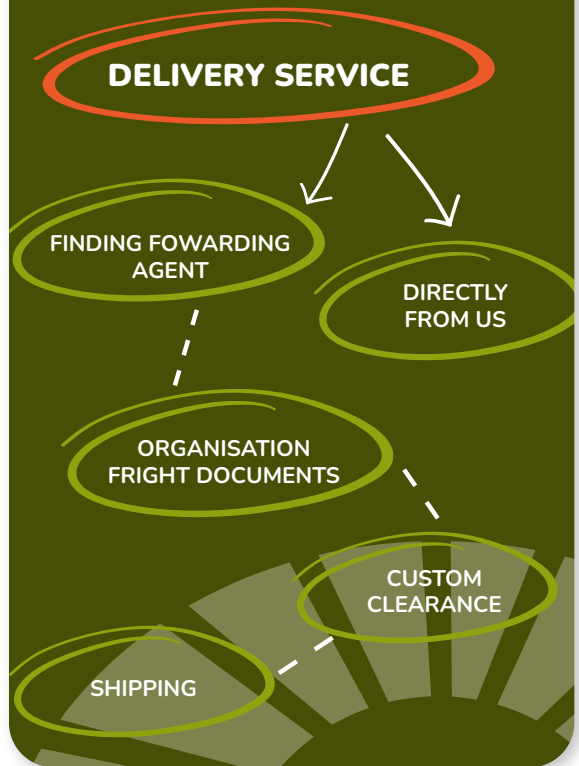




Our delivery service

State-of-the-art computer-controlled high rack warehouses ensure reliable delivery.

You can collect your orders directly from us. However, we are also happy to support you in finding a forwarding agent, customs clearance, shipping and organizing all the freight documents.





Your team is always there for you



Timea Kotheil, Frozen food sales
+43 (0) 664 802 51 573
+43 (0) 2249 25 05 54
sales1@gemueseland.at



Claudia Schwarz, Fresh produce sales
+43 (0) 664 802 51 572
+43 (0) 2249 25 05 52
sales@gemueseland.at



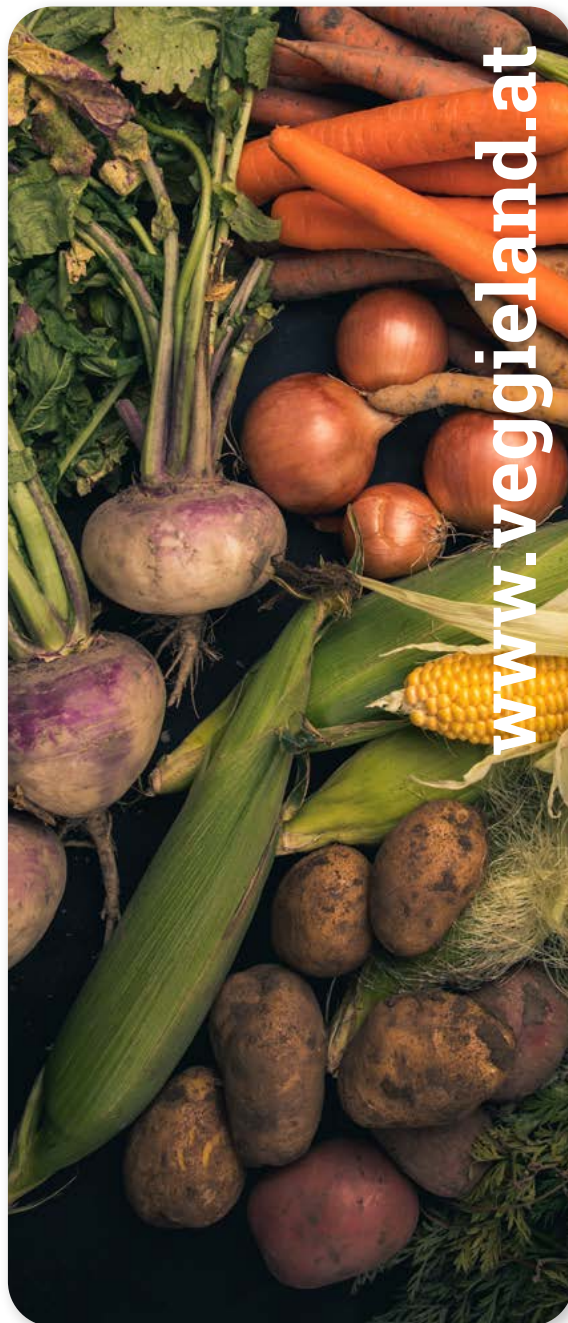
Barbara Kargl, B.A., Managing Director
+43 (0) 664 300 51 51
+43 (0) 2249 25 05 30
barbara.kargl@gemueseland.at



Thomas Schmidt, Frozen food sales
+43 (0) 664 802 51 573
+43 (0) 2249 25 05 40
frozen1@gemueseland.at



Iveta Udovicic, Frozen food sales
+43 (0) 664 802 51 573
+43 (0) 2249 25 05 60
frozen@gemueseland.at



www.veggieland.at