



W. Brandenburg – Quality by Tradition

Soups and stews for REWE

■ **Hattingen.** The advantage of producing your own sausages, hams and convenience products have long been recognised by REWE. For this reason, since 1986, Wilhelm Brandenburg GmbH & Co. OHG has been integrated into the REWE trade group. The company was formed in 1885 in Rügenwalde on the Baltic Sea. The appetizing and taste promising Brandenburg specialities are presented in the shops together with a comprehensive and well balanced range of fresh and unpacked products. Under the name “W. Brandenburg Qualitäts-Metzgerei” (which means butcher for high-quality products), the competence became even more obvious. Now with 5 German production facilities in Frankfurt, Riederwald, Dreiech,

Hattingen, Timmendorfer Strand and Netphen, a well balanced range of sausage, ham and convenience products are produced according to the market requirements – high quality products for sale fresh at the counter and prepacked for the presentation in the refrigerated counters in the stores. With the extension of the product range with soups and stew specialities, the market demands for high-quality products in the field of refrigerated convenience products have

been achieved. In Hattingen these products – under the name SUPP'N ROLL – are produced in a KIPPKO 1200 tilting cooking kettle. Its flexibility with regard to the production of various products allows it to cook and roast in the same machine. As the basis of fine soups and particulate stews, onions, bacon or meat can be roasted by heating the kettle via a double jacket with saturated steam at up to 10 bar. The horizontal agitation system with wall scrapers guaran-

tees a perfect mixing and eliminates burning on the vessel walls. Afterwards, further ingredients are transferred into the kettle and the cooking process of the soup or stew can be completed. Via a gently working pump, the product is then transferred into the cooling and storage kettle where the required filling temperature is adjusted. Similar to the tilting cooking kettle, this kettle is also equipped with a horizontal agitator. This arrangement ensures that all particulate ingredients in the product are continuously kept in suspension and that a constant solid to liquid ratio is independently maintained irrespective of the degree of filling in the kettle. The presentation of the product in a modern artificial casing underlines the high quality. ■

