



The Best From Meat ... The Super Meat ball from the Rhineland

Berief technology in operation at Hardy Remagen

■ **Hürth.** For more than 290 years, the Remagen family has been following their passion and philosophy to „make the best out of meat and to support this food with sensitivity and passion“. The Remagen company in Hürth has their origins in the year 1718. Nowadays, the company is among the biggest companies in the Rhineland. They are supplying among others the LANXESS Arena, the Cologne Zoo, the Früh brewery in Cologne and many large and small catering businesses. The sausages and meat balls as well as other meat products do not only live things up in the soccer stadiums from Bayer 04 Leverkusen and 1. FC Cologne but in more than 7 stadiums all over Germany. Remagen are not only well-known for their quality in the Rhineland. They are a reliable supplier all over Germany and also abroad. – Germany is a “sausage country“. Remagen are meeting with this worldwide reputation with their classical sausages but also with



regional specialities. Remagen stand out in the market of the end consumers and large-scale consumers by their finest recipes, highest care and mainly also by their excellent quality. Experts know the seal of quality „The Real Remagen Quality“ which stands for individuality, originality and taste quality in the complete Remagen product range. Restaurant chefs, large-scale consumers and end consumers through the trade are always on the right side with Remagen products. They guarantee highest pleasure and incorporate the promise for healthy food. Apart from sausages, barbecue products and cold cuts, large quantities of meat balls in various shapes and tastes are produced every day. The small party meat balls and the incredibly big meat balls called „Hardys Best“ are especially famous.

In order to achieve an original and pan-made taste by meeting at the same time with the demands for a modern and low-fat food, the meat balls are roasted without any fat in a Teflon® belt grill. For many years, Remagen is using the Teflon roasting technology from Berief. The continuous belt grill type DUBRA is proving successful every day. ■

