



**Frequency increaser Nr. 1
for your shop**

A modern building with a large glass facade and a dark brown lower section. The word 'gourmetfein' is written in green on the white part of the building. Three vertical banners are on poles in front: two green with 'gourmetfein' and one Austrian flag. A green banner with the slogan is in the top right.

gourmetfein
So muss das schmecken.

Our philosophy

We are a family owned business in Upper Austria and producer of the best leberkäse in Austria (according to VKI 10/2014).

Our leberkäse is a high-quality product, as it is manufactured in traditional way by hand and the ingredients are all from local suppliers.

Our quality Criteria

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Since 2018, we go one step further - all the gourmetfein farmers have completely resigned the use of Glyphosat.



As first Austrian company in our industry, we are proud to produce the entire product range 100 % GMO-free. Our products are therefore labelled with the GMO-free seal.



The gourmetfein products do not contain flavour enhancers. With the use of valuable ingredients this is not necessary.



Even people with gluten intolerance can enjoy our products without hesitation. We do not use binders such as flour or starch.



The high-quality meat for our specialities comes exclusively from local farmers and therefore 100 % from Austria. Our products are labelled with the Austrian quality seal.



Instead of artificial colouring we use for example bell pepper powder as natural colouring for our tasteful sausages.



We only use high-quality meat in whole parts, so we can produce our products without any thickener.

The farmers we trust

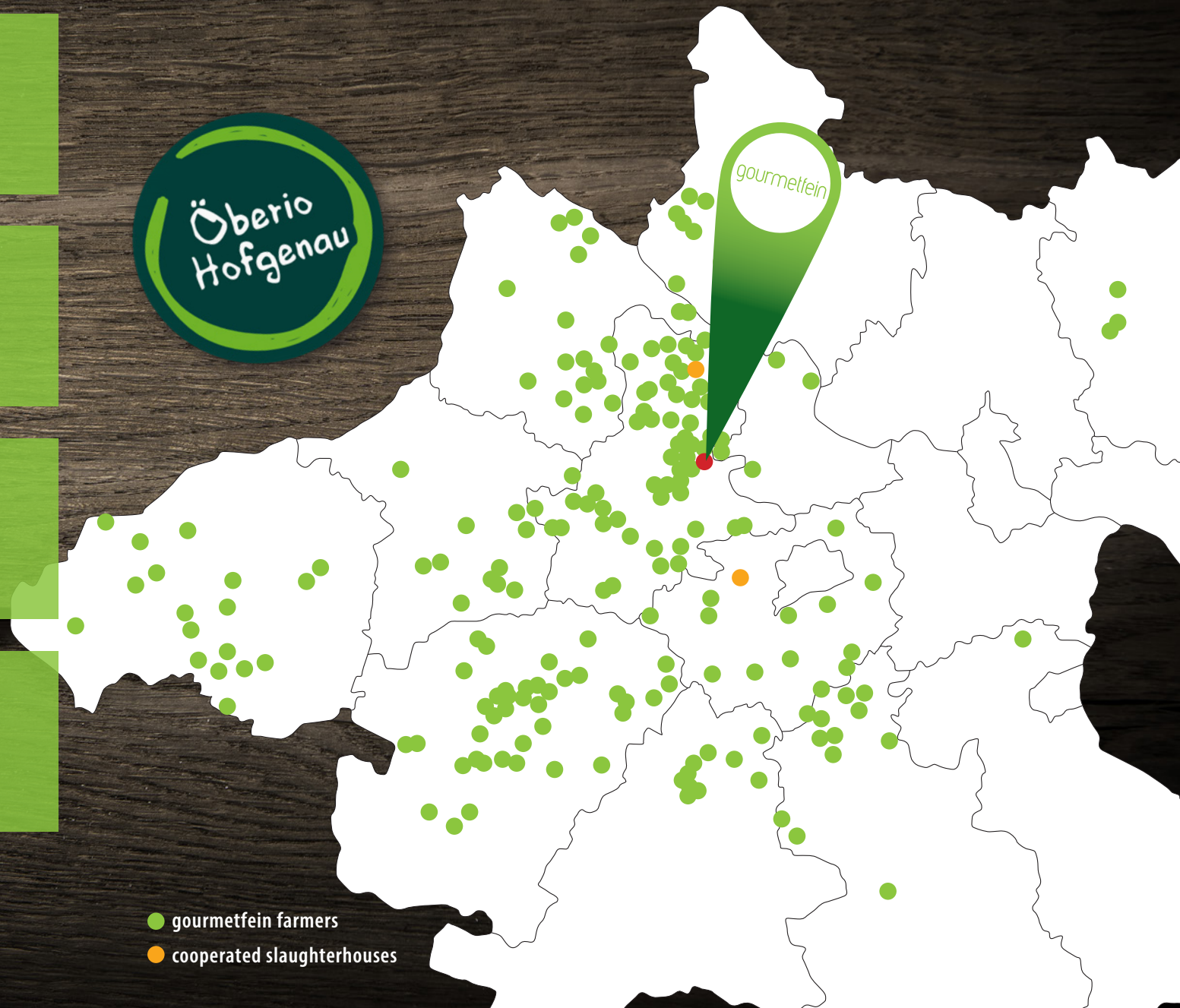
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GUARANTEED ORIGIN

**SUSTAINABLE
AGRICULTURE**

CLOSED VALUE CHAIN

**SHORT TRANSPORT
DISTANCES**



- gourmetfein farmers
- cooperated slaughterhouses

Traceability back to the farmer

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Guaranteed labeling of origin

Everyone has the right to know where their food comes from! Because **knowledge creates trust!** That's why we list the names of the farming families on every gourmetfein packaging label, who supplied the pork and beef for the product. This origin labeling means the highest quality and appreciation of the farmers and consumers of our products.



206 gourmetfein farmer

160 
beef farmers

46 
pork farmers

Short transport distances

Thanks to the partnership with the gourmetfein farmers, who are located in the immediate surroundings to the company site, it is possible to guarantee live animal transportation lasting less than an hour. This means demonstrably less stress for the animals and therefore also has a positive effect on the quality of the meat.

Living animal welfare

The gourmetfein farmers attach great importance to animal welfare and animal health.

GMO-free feeding

Only GMO-free feed is used for rearing the animals. Around 80 % of this comes from the farmers' own cultivation. The rest comes from certified suppliers in Europe. Feed from overseas is out of the question.

Climate champion

By not using genetically modified soy from the rainforest and the demonstrably short transportation routes, the production of the Austria's best Leberkäse generates only Half of the usual CO₂ emissions.

Say no to glyphosate

Our partner farmers are convinced to avoid the use of glyphosate on their meadows and fields out of conviction.

Closed value chain

The entire value chain from the rearing of the animals and husbandry through to processing takes place in Austria.

Leberkäse variety - 15 different flavors

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classic



cheese



chili



chili cheese



tomato-mozzarella



pizza



bell pepper



onion



spinach



cheese bacon



Mexican



Porcino-truffle



turkey



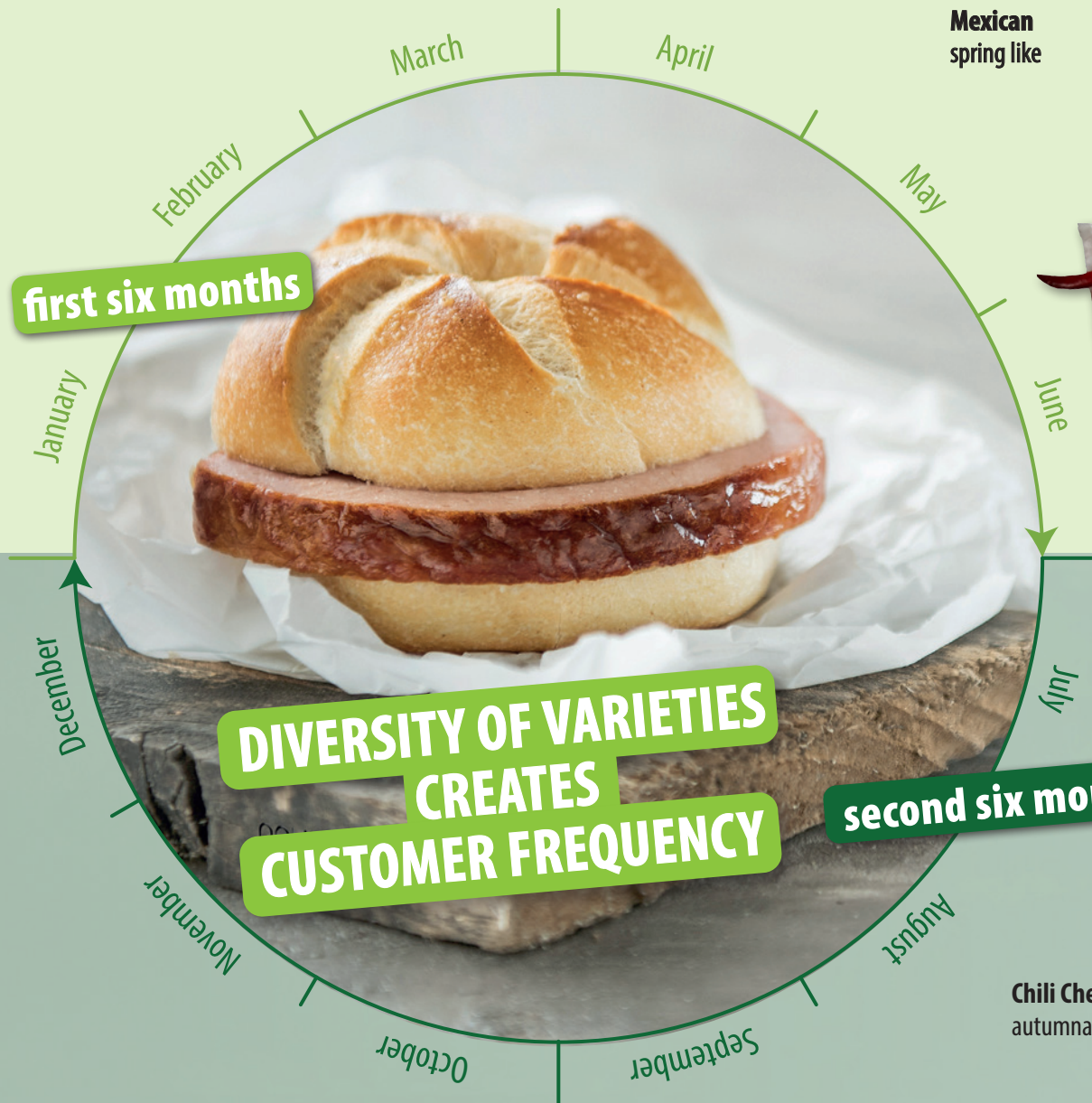
turkey cheese



turkey chili

Your variety to match the season

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Mexican spring like

Mexican and spicy with
colourful vegetables
gourmetfein Mexican Leberkäse,
1x 1800 g St. (Art.-Nr. 625166)



Tomate-Mozzarella summerly

Mediterranean fresh and light
gourmetfein Tomate-Mozzarella Leberkäse,
1x 1800 g St. (Art.-Nr. 618584)



Chili Cheese autumnal

Savoury Emmentaler cheese and
mild spiciness
gourmetfein Chili Cheese Leberkäse, 1x 1800 g St.
(Art.-Nr. 618686)



Weißwurst winterly

Classics for the Oktoberfest,
reinterpreted
gourmetfein Weißwurst Leberkäse,
1x 1800 g St. (Art.-Nr. 413)



Handling made easy!

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V1

LEBERKÄSE OVEN

EASY HANDLING AT
HIGH FREQUENCY



- Heating and keeping warm in the Leberkäse oven
- for 1.8 blocks 2 hours at 120°C
- Attractive presentation promotes impulse buy-ing

TIPP: Place a heat-resistant bowl of water in the oven for particularly tender, juicy Leberkäse.

V2

PLATE GRILL

JUST IN TIME HEATING



- Fast preparation around the clock
- Piece-by-piece billing without economic loss due to excess quantities

TIPP: Ideal for Leberkäse slices and hot sausages

V3

KONVEKTOMAT

FAST PREPARATION



- Fast preparation around the clock
- Various preparation programs depending on the appliance type

V4

MERRYCHEF

JUST IN TIME HEATING



- ideal solution for rapid heating of individual Leberkäse slices
- fast preparation around the clock
- recommended settings: Temperature 250 °C / impact heat 100% / microwave 30%
- heating time approx. 50 seconds

TIPP: The Leberkäse slice can also be heated directly in a sandwich

The perfect Shop

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sales support - promotional POS Material

*available in different languages



posters A1



stands A4

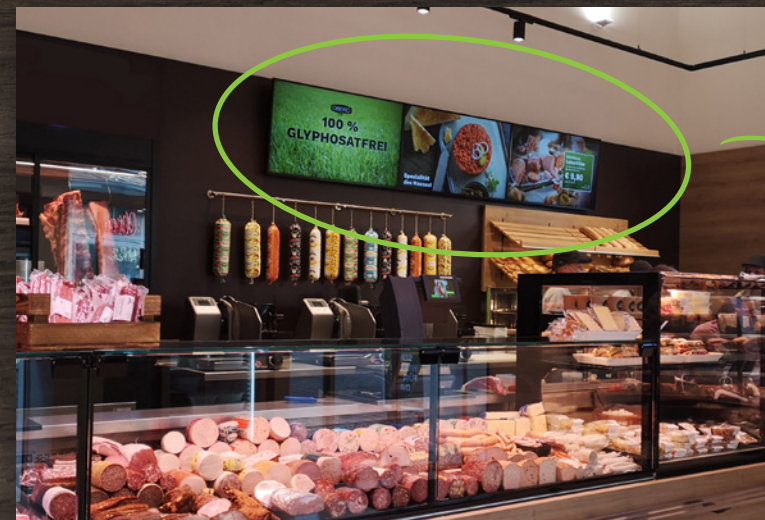


vouchers

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loyalty cards
for regular customers



for example:



Sliced products for your snacks

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One product - many ways of Preparation

- enjoy the sliced leberkäse in for example a kornspitz or pretzel sticks
- extension of the snack business through innovative sandwich ideas
- differentiation from competitors due to high-quality advantages
- increase cross-selling activities



classic sliced



chili sliced



turkey sliced



Krustenschinken



Rauchkäsewurst



Extra



Extra Pikant



Wiener



Toastschinken



Saunaschinken



Butterschinken

Sandwich Recipes

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Das Klassische

Ingredients

1 pcs Kornspitz
25g egg spread
2-3 slices of ham
2 slices of Gouda
2 slices of cucumber and tomato
½ boiled egg
lamb's lettuce as garnish



Das Gourmetfeine

Ingredients

1 pcs Pretzel Stick
25 g Horseradish spread
3 slices Classic Leberkäse
1 - 2 Pickled gherkins
Horseradish and lamb's lettuce as garnish



Das Jausenbrot

Ingredients

1 slice of crusty bread
25 g potatoe cheese
7 - 8 slices Wienerwurst
4 strips of paprika
lamb's lettuce as garnish

Sausage Variety - GMO-FREE Enjoyment

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frankfurters



debreziner



hot sausage



knacker sausage



brats



cheese kransky



chili cheese kransky



berner sausage



sausage



turkey sausage

Snack Ideas

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gourmetfein Sausage in a roll



Ingredients:

for 4 persons

4 pieces of cheese kransky
or chili cheese kransky
4 rolls
2 pcs. onion
1 small cucumber
150 g grated cheese
3 - 4 tsp curry powder
4 tsp Dijon mustard

Preparation:

Slice the roll (but do not cut all the way through) and place it in the oven (at 180 degrees) or in the toaster for a few minutes. Wash the cucumber, cut into quarters lengthways and cut it into fine cubes. Fry the sausages in a pan with a little oil until the sausages have the desired roasting. Optional: Cook the sausages on the grill. Fry the sliced onions in a second pan. Place the onion and cucumber on the roll, place the sausage on top, cover it with the fried onions, sprinkle it with cheese and top it with Dijon mustard and curry powder.

Guacamole Hot Dog with chili cheese kransky



Ingredients:

for 4 persons

4 chili cheese kransky
4 hot dog buns
2 avocados
½ lemon
2 tomatoes
salt, pepper
1 tbsp sour cream
½ tin of sweetcorn
½ tin of beans
1 coloured pepper
4 tbsp cheddar cheese
Parsley

Preparation:

Chop the avocado and tomatoes, squeeze the lemon and mix it briefly with salt, pepper and sour cream. Fry the sausages in a pan with a little oil until the sausages have the desired roasting. Optional: Cook the sausages on the grill. Toast the bread roll, cut in half, spread the guacamole and place the sausage inside. Top with the sweetcorn, beans, peppers, cheddar and parsley.