



Feinste Nudeltradition

Company presentation

FRANZ TRESS GMBH & CO. KG

Münsingen 2021

Company facts



Feinste Nudeltradition



Premium producer of dried pasta with 50+ years experience.



Second generation family owned company business of Markus Tress.



Workforce: 90
Production quantity:
11.000 tonnes per year.



Manufacturing base:
Münsingen; Germany.

Biosphere Reserve "Swabian Alb"



Feinste Nudeltradition

The Swabian Alp Biosphere Region is a UNESCO recognised model region with a high quality of life. The region demonstrates the successful development of economy, settlement activity and tourism together with nature and the environment.



Located approximately
50 km Southeast of Stuttgart.



It encompasses 29 cities
and municipalities and covers an
area of 850 square kilometers.



2009: UNESCO designation.

Our core values



Feinste Nudeltradition

Choice quality & natural ingredients

- Tress quality standards are far above general industry standards and statutory regulations
- long term relationships with suppliers
- constant surveillance and traceability



Traditional manufacturing

- long dough resting times
- fresh eggs cracked daily
- no pasteurization during manufacturing process
- rolling pin lamination procedure



Incomparable taste with typical "Tress – al dente - treat"

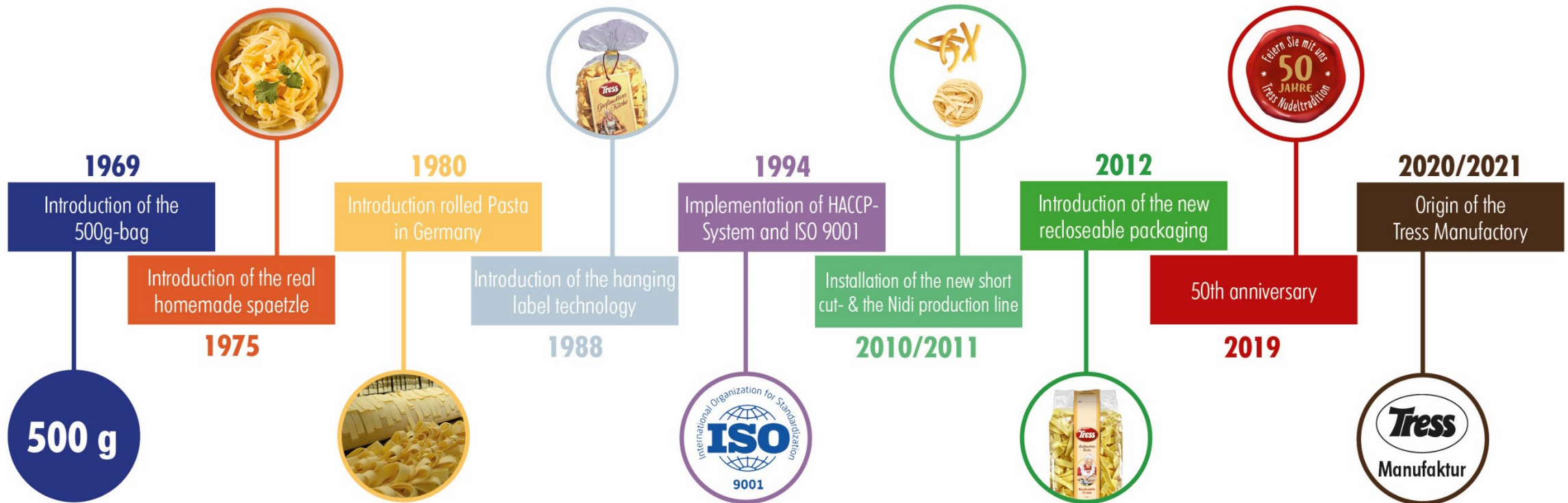
- preservation of traditional culture and recipes
- high protein and gluten leverage
- numerous different ranges and shapes



Our milestones



Feinste Nudeltradition



Our raw materials



Feinste Nudeltradition



Durum wheat semolina

- durum wheat semolina from the best growing areas in Europe
- testing after each harvest
- limits far below the legal level
- sun-ripened, therefore natural yellow colour
- high protein and wheat gluten content for high cooking stability and the typical Tress bite

Water

- exclusively fresh water from the biosphere region is used

Our raw materials



Feinste Nudeltradition

Spelt for our "Pure Spelt" range

- spelt semolina from the Swabian Alb biosphere region
- cultivation on the fields of the Tress family
- short transport routes: protects the grain and the environment
- spelt is characterised by a particularly high nutrient content and promotes a healthy diet: it is better tolerated than durum wheat.

Organic spelt for our "organic spelt" range

- spelt from organic, European farming
- spelt grain is processed according to the principles of the EU organic regulation



Our raw materials



Feinste Nudeltradition



Eggs

- barn eggs guaranteed "fresh" (max. 5 days)
- origin: Germany
- originate exclusively from certified suppliers who take care of animal habitat conditions
- are cracked open daily by our own egg-cracking machine
- no pasteurization during manufacturing process in order to preserve the typical taste



Manufacturing methods



Feinste Nudeltradition

Extruded Pasta

- special molding dies
- high pressure
- various different shapes

Rolled Pasta

- rolling pin procedure
- gentle processing
- fluffy taste, like handmade

Our portfolio : for every taste



Feinste Nudeltradition

Pure Spelt

- made of top quality spelt Wholegrain flour
- from the „Swabian Alb“
- support of local farmers
- nutritious and tasty



Grandmother's Kitchen

- laminated Pasta in gold yellow colour
- best sauce adhesion
- complex production process
- perfect for family celebrations



Original Homemade

- extruded through special dies
- eggs are freshly cracked
- typical „Tress-al dente-Treat“
- shapes for everybody's taste: soup, side, dish, main dish



Exklusiv

- laminated Pasta
- premium Quality
- traditional hung dried
- extra slow drying process for finest taste



My Pasta

- popular shapes for everyday cooking
- 2-egg-pasta
- perfect for the family kitchen



Pasta Tradizionale

- extruded through bronze dies
- egg-free pasta
- special sauce adhesion
- pasta is the main dish



New products



Feinste Nudeltradition

Organic Spelt

- vegan noodles: free from animal products
- spelt from organic EU cultivation
- packaged in FSC-certified paper
- water-based inks



Tress manufactured goods

- handmade noodles from the glass Tress noodle manufactory
- rolled noodles
- handmade
- packed in paper and hand sewn



Tress manufactory in the albgut



Feinste Nudeltradition



Tress

Manufaktur

Tress manufactory in the albgut



Feinste Nudeltradition

- In our two bâtiments 16 & 18, pasta lovers have the opportunity to immerse themselves in the world of the Tress manufactory.
- Delicious pasta is produced at the glass pasta factory in BT 16 where you can peer over the shoulders of the experts throughout the entire process.
- Every step is carried out according to traditional techniques from mixing the ingredients to rolling, shaping, hanging drying and packacking.



Tress manufactory in the albgut



Feinste Nudeltradition

- At BT 18 you can dive even deeper into the process of traditional pasta making.
- The entire production process from grain to noodle using historical machines.
- In the adjacent Tress shop „Lädle“ you can purchase the entire Tress range including the handmade freshly produced pasta from the glass pasta factory.
- BT 18 is also home to our fun cooking studio where we share our passion for cooking and eating quality pasta. Our existing “Tress Junior Cooking Club” will move here and a growing number of exciting new events are planned.



Our portfolio : for every taste



Feinste Nudeltradition



TEST	Basiszutaten	Tress Dinkel-Bandnudeln Purer Dinkel
Anbieter		Tress
Preis pro Menge		2,39 Euro / 500 g
Herkunft		Deutschland
Mängel Inhaltsstoffe		nein
Testergebnis Inhaltsstoffe		sehr gut
Weitere Mängel		nein
Testergebnis Weitere Mängel		sehr gut
Anmerkungen		
Gesamturteil		sehr gut



Overall rating:
excellent



Product of the
year 2020

Private label



Feinste Nudeltradition

Variety of recipes available upon request

- with or without egg
- made of durum wheat semolina, wholemeal spelt or organic spelt
- mix of common wheat and durum wheat
- recipes with herbal, spice and vegetable mixtures
- conventional or organic
- special productions for ready meals with cooking times up to 29 minutes



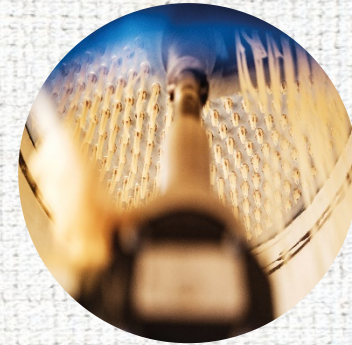
Private label



Feinste Nudeltradition

Different production options in an up-to-date plant

- extruded short-cut pasta (using teflon or bronze dies)
- artisanal rolled pasta
- Nidi in 4 different sizes (extruded or rolled)
- spaetzle are dropped into boiling water like handmade
- long resting times for dough



Private label



Feinste Nudeltradition

Our Experience

- Private label manufacturer for 30 years
- 80% regular customers (industrial/private label customers)
- Personal support – step by step: from product development to delivery, including the issue of customs documents and certificates free of charge.
- Pack sizes from 250g packages to 350kg Big Bags for food services
- All varieties of packaging options



Prerequisites for special productions



Feinste Nudeltradition

- Order quantity from 3.000 kg
- Delivery times may vary depending on the label (2 - 8 weeks)
- Collection or delivery ex works
- No warehousing



Tress in Europe



Canada



USA



Russia



Brasil



Kazakhstan



China



Australia

Ansprechspartner*innen



Feinste Nudeltradition



Markus Tress

Managing Director & Business Owner

Phone: +49 7381 9392 71

E-Mail: markus.tress@tress.de



Michael Schoch

Head of Sales & Marketing

Phone: +49 170 375 87 99

E-Mail: michael.schoch@tress.de



Mayya Schoch

Assistant to the executive board, Export

Phone: +49 172 215 82 58

E-Mail: mayya.schoch@tress.de



Thank you for your attention!



Feinste Nudeltradition