



*Freshly harvested tastes so!*



# **Great vegetables**

from the sunny Marchfeld







## **01 Field fresh vegetables**

Fresh onions  
Fresh potatoes  
Fresh carrots

## **02 Frozen vegetables**

You wish? We cut!  
Frozen carrots  
Frozen turnips & potatoes  
Frozen peas & corn  
Mix & Pack

## **03 Your advantages**

Quality control  
Flexible packing  
Delivery service

## **04 Schneider's Gemüseland**

We are there for you  
Your contact partners



01

## Fresh vegetables

For more than 50 years we have been growing vegetables in the Marchfeld.

Cooperation with other farmers is very important to us. We provide our farmers with reliable seeds and support them from cultivation to harvest.

Respectful treatment of nature is particularly important to us in all areas of agriculture.

Short distances from the field, sophisticated harvesting, packaging, and delivery system enable us to deliver quickly. From June to November, we deliver fresh vegetables daily. As a rule, your order will be with you within 24 hours.



# Fresh onions

The soils in the Marchfeld are perfect for onion cultivation. The main growing area of Austrian onions is **right on our doorstep**.

That is why our **onions with their golden yellow skin** taste like freshly harvested

**onions directly from the field**

## Sizing:

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

## Packing

- loose in Big Bags
- 5 kg, 10 kg or 25 kg in a net



conventional





# Fresh potatoes



The **seeds of our potatoes come from Lower Austria** and are perfectly adapted to the climatic conditions in the Marchfeld.

We have the right variety for every dish:

- **Agria** - the floury, yellow-fleshed table and processing potato is perfect for mashed potatoes and French fries.
- **Ditta** - the firm-cooking variety with an intense flavor is the all-rounder.
- **Fabiola** - the potato variety with the red skin is mainly for firm cooking and very tasty.

Thanks to our careful harvesting and packaging, our **organic potatoes have little damage and contain as much starch to perfectly match your dish.**

## Potatoes from the field

Potato fields on our doorstep, allow us to process **quickly and travel short distances.** That's how Schneider's potatoes reach you fresh from the harvest:

- loose in boxes or Big Bags
- 10 kg or 25 kg in a net



**Our soils are  
important to us!!**

**We pay attention to crop rotation! So, the  
valuable arable soils in the Marchfeld can  
recover after the potato harvest.**





## Fresh carrots



### Water as a source of life

With modern irrigation systems, we save valuable water. Our vegetables grow with water supply according to their needs - and you can taste it!

Years of trials and experience have made us **specialists in tasty carrots**. Because taste is more important to us than crop yield.

We grow our own variety of carrots. The Marchfeld offers the perfect conditions for this. **Many hours of sunshine ensure a high carotene content and a delicious taste experience.** Nataise - the tender sugar carrot - is one of our most popular varieties.

**We guarantee taste and visual quality for all varieties.**

Advanced harvesting machines and an optimal carrot warehouse make us flexible and give you secure delivery!





## Carrot variety fresh from the field

Schneider's fresh carrots are **washed, hand-picked and computer sorted**. Choose quantity and packaging:


- loose in big bag or boxe
- IFCO crates
- 200 g, 1 kg, 5 kg, 10 kg in net, in poly or sustainable packaging



**Do you fancy  
a carrot tasting?**

Make an appointment:  
[sales@gemueseland.at](mailto:sales@gemueseland.at)  
+43 (0) 2249 25 05 52





## 02 Frozen vegetables

**Tasty products and quick processing** is the be-all and end-all for our delicious frozen vegetables.

Short distances, the constant modernization and further development of our production lines make it possible.

With Schneider's frozen vegetables, you can taste the freshness of the field. **Valuable vitamins and minerals are preserved.**

Large, innovative high-bay warehouses **guarantee reliable delivery.** The uninterrupted frozen food chain is a matter of course for us.

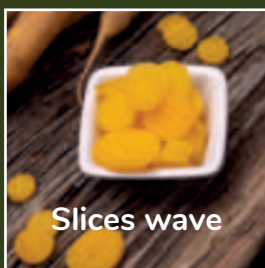
### **Packaging options**

- 4 x 2,5 kg
- 10 kg
- 20 kg
- loose in Octabin or Totes

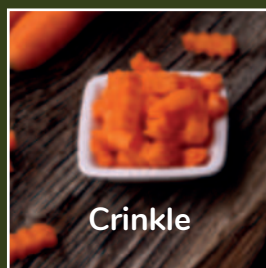




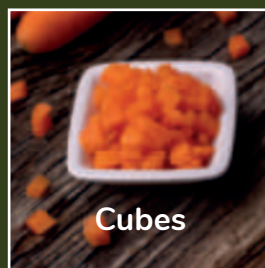
Slices smooth



Slices wave



Crinkle



Cubes



Sticks

# Your wish? We cut!

## Frozen carrots

We can offer you a wide variety of frozen carrots:

### Frozen carrots orange

- cubes 10 x 10, 6 x 6 mm
- squares 10 x 10 x 20 - 40 mm
- slices wave and smooth
- sticks 4 x 4, 6 x 6 mm

### Frozen carrots yellow

- cubes 10 x 10 mm
- slices smooth
- pins 6 x 6 mm



We will be happy to advise you on your selection:

frozen1@gemueseland.at  
+43 (0) 2249 25 05 40



# Frozen turnip



White turnip is **an old vegetable with a beautiful white color and pleasant texture**. We've discovered the pretty turnip as a hardier alternative for white turnip.

**Frozen food white turnip is great for mixes and is available in a variety of cube and strip cuts.**







# Frozen potatoes

We process **Agria, Fabiola and Ditta** varieties, which are particularly popular due to their taste.

Our frozen potatoes also taste very good in combination with other vegetables in our **mix and pack mixtures**.

Schneider's frozen potatoes are available as 10 x 10 or 6 x 6 mm cubes.





## Frozen peas

Especially with peas, the exact time of harvest and immediate processing is very important. Our customized harvesting, processing and freezing systems guarantee you the **best quality and field-fresh taste**.

Schneider's peas are sorted by tenderometer and size.

### Your advantage: our flexibility

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

**Tell us how you would like your frozen vegetables:** frozen1@gemueseland.at or +43 (0) 2249 25 05 40







# Frozen corn



Our corn **Supersweet** from the sunny Marchfeld tastes and is super sweet. Manual sorting and control as well as state-of-the-art sorting and control equipment guarantee you **proven Schneider's quality**.

Our frozen corn is a pleasure pure, in mixtures or processed.





# 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 as well as analyses for nitrite, nitrate and heavy metals **guarantee the healthiest organic vegetables for babies.**

Producers of Babyfood are very happy to process Schneider's Babyfood

We deliver our **Babyfood vegetables** in a blue 20 kg PE bag:

- Organic carrots: 6 x 6, 10 x 10 mm
- Organic potatoes: 6 x 6, 10 x 10 mm
- Organic peas
- Organic corn
- Organic parsnips: 10 x 10 mm







# Mix & Pack

We are happy to mix our frozen vegetables according to your wishes.

You can choose the packaging size:  
300 g, 750 g, 1 kg or 2.5 kg

Let us know how you would like us to mix and pack your frozen vegetables:

- [frozen1@gemueseland.at](mailto:frozen1@gemueseland.at)
- +43 (0) 2249 25 05 40

We will be happy to advise you!



## Promoting regionality

Together with the farmers in our region, we develop environmentally friendly methods for cultivation, harvesting and packaging..



# 03

## For your safety

### Quality assurance

The quality of our products is very important to us. It is a matter of course for us **to meet the commercial standards for organic and conventional vegetables**. This is proven by our certificates.

In addition, our **in-house quality assurance department works in close cooperation with accredited laboratories on the continuous quality improvement and development of our products**.

### Flexible packaging

**All our packaging is recyclable.** The majority of our products are ordered in reusable containers (e.g. IFCO crates).

We will be happy to develop our packaging further with you and adapt it to your needs.

### Delivery service

State-of-the-art, **computer-controlled high-bay warehouses ensure reliable delivery**.

You can pick up your orders **directly ex-works**.

However, we will also be pleased to assist you with **the search for a forwarding agent, customs clearance, shipment, and the organization of all freight documents**.



GLOBALG.A.P.



We deliver  
worldwide!  
So far to 21  
countries.



# 04

## Schneider's Gemüseland

Since 1956 Schneider's Gemüseland stands for delicious first-class quality Marchfeld vegetables. Meanwhile, we **have been promoting organic cultivation in the region for almost 30 years.**

From the beginning, **development and innovation** have been an important part of the company.

Without fear of change we developed from a **family business to an innovative large-scale enterprise.** Our vegetables are appreciated worldwide.

And we **will continue to develop!** When modernizing our production lines, the main focus is on sustainability. **Generating energy, conserving resources, and giving something back to nature** - that's what Schneider's Gemüseland stands for.



### Successful together

We can only be successful together. That is why **we are happy to develop further with you.** Together we can **master all challenges!**







## Food is precious!

That is why we process  
all the carrots:  
the fat ones,  
the thin ones,  
the straight ones,  
the crooked,  
the small,  
the tall,  
the lovers...

## That is important to us:

In addition to the environment and the products, **people are especially important to us.** That's why we support social projects such as the Wiener Tafel and the Red Cross with our products.

We also take responsibility for our partners.

We are happy to be a **competent partner** for our organic farmers, retail / wholesale businesses, the processing industry and **especially for you!**



We protect our  
nature for the  
next generation!!



*Your Schneider Team is always there for you!*



## Contact us



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*We are looking forward to meeting you!*



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