

# The company – Gebr. Jancke GmbH

WELCOME AT JANCKE



## Key figures

Founded: 1952  
CEO: Sebastian Jancke, Rainer Vent  
Objective: Development, manufacturing & distribution of food ingredients  
Employees: 46  
Turnover: 30 Mio. Euro  
Capacity: approx. 10.000 t  
Export: more than 30 countries

## Production

Our qualified production team is working in three shift operation mode with stat-of-the-art semi- and fully automatic equipment.

Our company is IFS, Bio (Organic), RSPO, UTZ, Kosher, Halal as well as SMETA (4 Pillars) certified.

We tailor our products to your specific needs!

## Assortment

Coatings  
Creams  
Crocant / Brittle  
Nut preparations  
Nut pastes  
Sugar-coated products  
Special roasted products  
Customized products



# Products for the bakery industry



## Nut preparations

Hazelnuts, roasted, chopped  
Almonds, roasted, chopped  
Pistachios, roasted, chopped  
Walnuts, roasted, chopped  
Pecan nuts, roasted, chopped  
Cashew nuts, roasted, chopped

*Various roasting-degrees and particle sizes available.*

## Coatings / Compounds

Dark / light Cocoa coating – Whole-Milk coating  
Skimmed-Milk coating – Buttermilk coating  
Yoghurt coating – Fruit coating etc.

*Available in various flavors and viscosity degrees, with different types of fat.*

## Crocant / Brittle

Hazelnut crocant – Almond crocant  
Cashew crocant –  
Pistachio crocant – Grated Coconut crocant  
Coffee crocant – Cocoa crocant  
Pumpkinseed crocant

*Various roasting-degrees, nut contents and particle sizes available.*

## Creames

Dark / light Cocoa cream  
Dark / light Chocolate cream  
Milk cream  
Various nut creams  
Caramel cream  
Coconut cream  
Mocha cream etc.

*We tailor our products to your specific needs!*

## Seeds

Poppy seed roasted & squeezed  
Sesame roasted



# Semi-finished products for the chocolate and confectionary industry



## Nut preparations

Hazelnuts, roasted, chopped  
Almonds, blanched, roasted, chopped  
Pistachios, roasted, chopped  
Walnuts, roasted, chopped  
Pecan nuts, roasted, chopped  
Cashew nuts, roasted, chopped

*Various roasting-degrees and particle sizes available.*

## Nut pastes

Hazelnut paste – Almond paste – Walnut paste – Pistachio paste  
Macadamia paste – Pecan paste – Coconut paste

*Other nut pastes on request, various finesses for nut pastes available.*

## Crocant / Brittle

Hazelnut crocant – Almond crocant  
Cashew crocant – Pistachio crocant  
Grated Coconut crocant  
Coffee crocant – Cocoa crocant  
Pumpkinseed crocant

*Various roasting-degrees, nut contents and particle sizes available.*

## Creams

Dark / light Cocoa cream  
Dark / light Chocolate cream  
Milk cream  
Various nut creams  
Caramel cream  
Coconut cream  
Mocha cream

*We tailor our products to your specific needs!*



# Products for the ice-cream industry



## Nut preparations

Hazelnuts, roasted, chopped  
Almonds, blanched, roasted, chopped  
Pistachios, roasted, chopped  
Walnuts, roasted, chopped  
Pecan nuts, roasted, chopped  
Cashew nuts, roasted, chopped

*Various roasting-degrees and particle sizes available.*

## Coatings / Compounds

Cocoa coating – Whole-Milk coating  
Skimmed-Milk coating – Buttermilk coating  
Yoghurt coating – Fruit coating

*Available in various flavours and viscosity degrees, with different types of fat and variable Cocoa content.*

## For the flavour

Hazelnut paste  
Almond paste  
Walnut paste  
Pistachio paste  
Macadamia paste

*Other nut pastes on request.*

## Creams to mix in and as topping

Nougat cream – Praline cream  
Chocolate cream – Milk cream – Caramel cream

## For ice-lollies and ice-cream bars

Dark / light Cocoa cream  
Dark / light Chocolate cream  
Milk cream  
Various nut creams  
Caramel cream  
Coconut cream  
Mocha cream

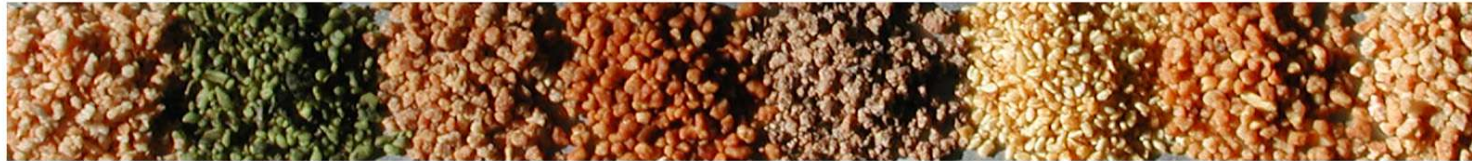
## Crocant / Brittle

Hazelnut – Almond – Cashew  
Pistachio – Coconut – Pecan  
Coffee – Cocoa nibs – Pumpkinseed

*Various roasting-degrees, nut contents and particle sizes available.*



# Cereals, baking premix, Co-Packer



## Crocant / Brittle / Dragée

Hazelnut crocant – Almond crocant –  
Cashew crocant–  
Pistachio crocant – Grated Coconut crocant  
Coffee crocant – Cocoa crocant  
Pumpkinseed crocant

Hazelnut & Almond dragée (soft brittle).

*Various roasting-degrees, nut contents and  
particle sizes available.*

## Nut preparations

Hazelnuts, roasted, chopped  
Almonds, blanched, roasted, chopped  
Pistachios, roasted, chopped  
Walnuts, roasted, chopped  
Pecan nuts, roasted, chopped  
Cashew nuts, roasted, chopped

*Various roasting-degrees and particle sizes  
available.*

## Coatings

Dark/ light Cocoa coating  
Whole-Milk coating  
Skimmed-Milk coating  
Buttermilk coating  
Yoghurt coating  
Fruit coating

*Available in various flavours and viscosity  
degrees, with different types of fat and  
variable Cocoa content.*



# Packaging solutions:



## Fat compounds/coatings

10 kg block  
10 kg carton  
10 kg bucket  
20 kg bucket  
30 kg bucket  
1000 kg heatable container  
Tank truck

## Creams/fillings

10 kg bucket  
20 kg bucket  
30 kg bucket  
30 kg plastic drum  
1000 kg steel container  
1000 kg heatable container  
Tank truck

## Nutpastes

10 kg bucket  
20 kg bucket  
30 kg bucket  
30 kg plastic drum  
1000 kg steel container  
Tank truck

## Nuts (roasted)

20 kg paper bag  
20 kg vacuum bag  
400kg Big-Bag

## Seeds

20/25 kg paper bag

## Crocant/Brittle/Dragée

20/25 kg paper bag  
400 kg Big-Bag

