

# STAUBCO® pretzel lye

Certified quality from Bavaria





## Our products for pretzels

### Food additive caustic soda E524

**STAUB & CO. - SILBERMANN creates the ideal conditions for outstanding pretzels. The high quality raw material is produced through membrane technology. The quality fulfils the purity criteria as a food additive caustic soda/sodium hydroxide E524 and Regulation EU 231/2021. STAUB & CO. - SILBERMANN has developed special products for freezer production:**

STAUBCO® pretzel lye 36%  
20 litres plastic canister NEW

STAUBCO® pretzel lye 36%  
1,000 litres plastic container with FDA approval

STAUBCO® pretzel lye 50%  
20 litres plastic canister NEW

STAUBCO® pretzel lye 50%  
1,000 litres plastic container with FDA approval

Please note the minimum order quantity  
of 1 original pallet (24 x 20 kg = 480 kg).



## Quality assurance and experience for outstanding pretzel products

STAUB & CO. - SILBERMANN is the most efficient chemicals trader in southern Germany. For 160 years we have been successful in what we do.

Through our four locations in Bavaria we provide consistent product quality and on-time deliveries to our customers.

At our locations in Nuremberg and Gablingen (near Augsburg) we have the possibility to mix **STAUBCO® pretzel lye** according to **HACCP** standards in the desired concentration.

All packaging used complies with food industry standards. Canister delivery on H1 exchange pallets is possible on customer request.

In this way, we maintain the food production chain from the manufacturer to the customer and, thanks to our specially developed lye, we consistently offer first-class customer-orientated conditions for outstanding lye baked goods.





# Plenty of space for a wide range of services

## Our location in Gablingen

Our largest company site is located in Gablingen near Augsburg. On an operating area of 77,000 m<sup>2</sup> we have

- Tank capacities for food products of approx. 150 m<sup>3</sup>
- Mixing capacities for food products of approx. 40 m<sup>3</sup>
- Storage capacity for food products of approx. 500 storage spaces
- Quality assurance
- Batch tracking
- HACCP concept

Here you will also find some of our most modern production facilities, as well as a technical centre and development laboratory. The best conditions for a wide range of services.

### The result:

STAUB & CO. - SILBERMANN offers the perfect service, optimum security of supply and is the best supplier for the food industry.



## At a glance

### STAUB & CO. – SILBERMANN in brief



**125,000 m<sup>2</sup>**  
operating area



**approx.  
11,000 products**



**10,650 m<sup>3</sup>**  
tank capacity



**210 employees**



**160 Jahre**  
of success on the market



**> 50**  
STOCKMEIER Group  
locations worldwide



**30 trucks**



**4 generations of owners**  
family business  
company founded in 1866



**4 locations**  
in southern Germany



**4 subsidiaries**



**1 common goal**





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