



Delicious seafood delicacies
Seafood | Seafood salads & spreads
Dips & Sauces | Caviar & Seafood-Snacks

PRODUCT CATALOGUE



**Highest quality for
highest pleasure!**
**Quality before
quantity!**





Index

Werner Lauenroth Fischfeinkost GmbH	4	Recipe tip: Wakame-Cucumber salad	25
Company history	5	Seaweedsalads & spreads	25
Quality, Lauenroth standard & purchase principles	6	Salmonsalads & spreads	26-27
Seafood marinated		Recipe tip: Layered salad with red maties	27
Prawns/shrimps	8-9	Herring-/matiesalads & spreads.....	27-29
Cold water shrimps	9	Recipe tip: Baked potatoes w. coast herring salad	29
Surimi.....	10-11	Dips & Sauces	
Seafood-mix.....	11-12	Dips	32-33
Recipe tip: Seafood pizza	12	Caviar	
Squid	13	Sturgeon Caviar	36
Musselsmeat	14	Golden Caviar.....	37
Crayfish meat	14	Recipe tip: Blinis with sour cream and caviar.....	37
Anchovy filets	15	Seafood-Snacks	
Maties	16-17	Seafood-Snacks	40-41
Recipe tip: Hangover breakfast	17	Sales- & shipping units.....	42
Seafood-salads & spreads		Impressions	43
Prawns-/shrimpssalads & spreads	20-23	References - a small sample!.....	44
Recipe tip: Tropical feeling with rice	21	Product search	45
Recipe tip: Nordic cocktail	23		
Crayfishsalads & spreads	24-25		



vegan



pescatarian



contains alcohol



contains meat



without artificial
colouring



lactose-free



heatable



Werner Lauenroth Fischfeinkost GmbH

At the "Hamburger Fischmarkt" for over 55 years!



Handmade delicacies from the north

What in 1968 had begun with matie, nowadays has expanded to a company offering about 200 different convenience products, well known in the German & European premium seafood trade market.

At *Lauenroth's* modern and IFS-Food certified manufactory the high quality products are produced, using only exquisit raw material from constantly controlled sources certified for high sustainability standards and comply with high social and quality standards. Only finest regional and fresh ingredients are used.

Crafted with a lot of care, our products always guarantee the highest quality for the highest pleasure.

Convince yourself!

Facilities

Manufactory:
Werner-Lauenroth Strasse 1-3
23923 Luedersdorf

Phone +49(0)40-38 60 62-70
Fax +49(0)40-38 60 62-77

Sales & marketing:
Grosse Elbstrasse 133
22767 Hamburg

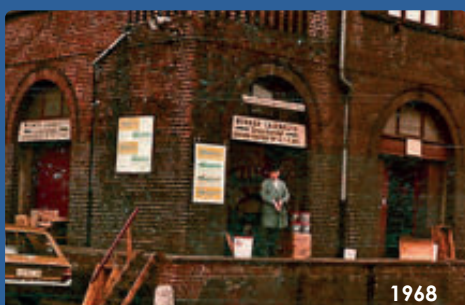
Phone +49(0)40-38 60 62-0
Fax +49(0)40-38 82 78
Email: info@werner-lauenroth.de



Company history

TODAY

Lauenroth is known as producer and supplier of premium seafood delicacies as well as the inventor of shrimps in garlic oil.



Quality, Lauenroth standard & purchase principles

Purchase / Raw material selection:

Strict quality requirements are a basic prerequisite for a permanent and safe cooperation with our suppliers. In the respective countries of origin, we have many years of trustful relationships with producers (with most of them for over 25 years). We visit them regularly and together we set up specific *Lauenroth* standards. We use fresh ingredients in our production. Ingredients that can be purchased locally, are bought locally, especially vegetables.

Lauenroth products / brief description



Prawns: • first cooked, then peeled • crunchy • naturally red colored and exactly calibrated



Seafood: • tender mussels meat • gentle pulpo and octopus • perfectly cooked



Crayfish: • light nutty taste • finely cooked



Herring & Matie: • soft filets • mildly salted • matured at Lauenroths factory



Seafood salads: • high fish- and seafood content • creamy, tasty • culinary colorful



Dips & Spreads: • fluffy • extra consistent • colorful variety of taste

Certifications

Food safety as well as the sustainable management of resources we use, is claim and prerequisite for our daily work at the same time. Early on we strived for high standards and undergo regular checks and audits conducted by independent certification authorities.



Certificated since 2009



ASC-C-00400

Seafood with this mark comes from an ASC certified responsible farm.
www.asc-aqua.org



MSC-C-50729

Seafood with this mark comes from an MSC certified sustainable fishery.
www.msc.org



DE-ÖKO-044

The EU-organic-label marks products from controlled ecological EU- and Non-EU-agriculture and -aquaculture
<https://ec.europa.eu/agriculture/organic/>





Seafood marinated

... from the inventor of shrimps in garlic oil!

- handcrafted
- fresh seafood variations
- in brine, finest rapeseed oil, sunflower oil, garlic oil or rosemary oil, in vinaigrette, mild or spicy

Find your favourite from a range of over 40 variations!



Prawns/shrimps



Shrimps in brine 100/200

Cooked and peeled shrimp meat (needle deveined), firm to the bite in a harmonic brine.



Art.-No.:	00069	00068	00066
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420000699	4011420000682	4011420000668
GTIN Unit:	4011420900692	4011420900685	4011420900661

Prawns/shrimps



Prawns in garlic oil

Cooked and peeled delicate prawn meat (needle deveined), firm to the bite in a gently seasoned rapeseed oil with garlic.



Art.-No.:	01049	01048	01046
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420010490	4011420010483	4011420010469
GTIN Unit:	4011420910493	4011420910486	4011420910462

Prawns/shrimps



Prawns in garlic oil 26/30 tail on

Tender prawn meat 26/30 tail on (needle deveined) in a golden rapeseed oil, gently seasoned and flavoured with garlic.



Art.-No.:	01208	01206
Unit:	4x340g	6x1500g
GTIN Item:	4011420012081	4011420012067
GTIN Unit:	4011420912084	4011420912060

Prawns/shrimps



Prawns in rosemary oil

Crispy prawn meat in a gently seasoned vegetable oil refined with rosemary and fresh herbs.



Art.-No.:	01328	01326
Unit:	4x340g	6x1500g
GTIN Item:	4011420013286	4011420013262
GTIN Unit:	4011420913289	4011420913265



Prawns/shrimps



Shrimps in brine „broken“

Cooked and peeled tender shrimp meat, unsorted and broken in a clear, harmonic brine.



Art.-No.:			00096
Unit:			6x1500g
GTIN			4011420000965
Item:			
GTIN			4011420900968
Unit:			

Prawns/shrimps



Jumbo prawns in brine

Cooked, peeled, delicate prawn meat (needle deveined), firm to the bite in a clear brine.



Art.-No.:			00146	00145
Unit:			6x1500g	3x5700g
GTIN			4011420001467	4011420001450
Item:				
GTIN			4011420901460	4011420901453
Unit:				

Prawns/shrimps



Jumbo prawn in garlic oil

Cooked and peeled delicate prawn meat (needle deveined) in golden rapeseed oil gently seasoned with garlic.



Art.-No.:			01146
Unit:			6x1500g
GTIN			4011420011466
Item:			
GTIN			4011420911469
Unit:			

Cold water shrimps



Cold water shrimps in brine

Tender, light pink cold water shrimp meat in a clear brine.



Art.-No.:			00366
Unit:			6x1500g
GTIN			4011420003669
Item:			
GTIN			4011420903662
Unit:			

Surimi



Surimi flakes in brine

Delicate surimi flakes in a clear and harmonic brine.



Art.-No.:			00516
Unit:			6x1500g
GTIN Item:			4011420005168
GTIN Unit:			4011420905161

Surimi



Surimi flakes in garlic oil

Tender surimi flakes in golden rapeseed oil gently seasoned with herbs and garlic.



Art.-No.:		01518	
Unit:		4x340g	
GTIN Item:		4011420015181	
GTIN Unit:		4011420915184	

Surimi



Surimi rolls in garlic oil

Tender surimi rolls in golden rapeseed oil gently seasoned with herbs and garlic.



Art.-No.:	01559	01558	01556
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420015594	4011420015587	4011420015563
GTIN Unit:	4011420915597	4011420915580	4011420915566

Surimi



Surimi tiger prawns in garlic oil

Firm surimi prawns with paprika extract in golden rapeseed oil gently seasoned with herbs and garlic.



Art.-No.:	01579	01578	01576
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420015792	4011420015785	4011420015761
GTIN Unit:	4011420915795	4011420915788	4011420915764



Surimi



Surimi crab claws in garlic oil

Firm surimi crab claws in golden rapeseed oil gently seasoned with herbs and garlic.



Art.-No.:			01586
Unit:			6x1500g
GTIN Item:			4011420015860
GTIN Unit:			4011420915863

Surimi



Surimi sticks

Tender surimi sticks with paprika extract.



Art.-No.:	06012		
Unit:	10x250g		
GTIN Item:	4011420060129		
GTIN Unit:	4011420960122		

Seafood marinated

Seafood-mix



Seafood-mix in brine

Cooked Seafood-mix (musselmeat, loligo-squid, shrimp meat and giant squid) in a harmonic brine or drained in SKINpack.



Art.-No.:	00739	00738	00736
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420007391	4011420007384	4011420007360
GTIN Unit:	4011420907394	4011420907387	4011420907363

Seafood-mix



Seafood-mix in garlic oil

Cooked Seafood-mix (mussel meat, loligo-squid, shrimp meat and giant squid) in golden rapeseed oil gently seasoned with herbs and garlic.



Art.-No.:	01739	01738	01736
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420017390	4011420017383	4011420017369
GTIN Unit:	4011420917393	4011420917386	4011420917362



Seafood-mix



Seafood-Selection „Italia“

Cooked premium Seafood-mix (pulpo, loligo-squid, shrimp meat and giant squid) in golden rapseed oil refined with salicornia, fresh herbs and aceto balsamico.



Art.-No.:			02916
Unit:			6x1500g
GTIN Item:			4011420029164
GTIN Unit:			4011420929167

Seafood-mix



Seafood cocktail „Italia“

Tenderly cooked Seafood-mix (giant squid, mussel and shrimp meat) with surimi in a golden rapseed oil refined with fresh herbs and aceto balsamico.



Art.-No.:			02946
Unit:			6x1500g
GTIN Item:			4011420029461
GTIN Unit:			4011420929464

Seafood-mix



Seafood-mix „Italia“

Cooked Seafood-mix (mussel meat, loligo-squid, shrimp meat and giant squid) in golden rapseed oil refined with fresh herbs and aceto balsamico.



Art.-No.:	02939	02938	02936
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420029393	4011420029386	4011420029362
GTIN Unit:	011420929396	4011420929389	4011420929365

Recipe tip: Seafood pizza

Ingredients for 1 pizza

For the dough

- 100g wheat flour (type 550)
- 1 tbsp. native olive oil
- 50ml milk
- ½ tsp baking soda
- A dash of salt

For the topping

- 340g *Lauenroth* „Seafoodmix Italia“
- 170ml Tomato dip
- 1 pack Mozzarella
- Some Oregano

1. Pour flour, olive oil, milk, baking soda and salt into a bowl and mix it until a smooth dough forms.

2. Powder the dough with a hand full of extra flour and roll it out (very thinly).

3. Coat the dough with the tomato dip and add some oregano on top. Slice the mozzarella and place it on the pizza. Now add the seafood.

4. Place the pizza on a lined baking tray or on a pizza stone and bake it in the pre heated oven at around 250°Celsius for around 10 minutes.



Squid



Pulpo „Galizia“ in oil (spicy)

Cooked octopus firm to the bite, in a delicate, slightly spicy rapeseed oil refined with paprika extract.



Art.-No.:			01806
Unit:			6x1500g
GTIN			4011420018069
Item:			
GTIN			4011420918062
Unit:			

Squid



Giant calmar „Galizia“ in oil (spicy)

Cooked legs of squid in a delicate, slightly spicy rapeseed oil refined with paprika extract.



Art.-No.:			01816
Unit:			6x1500g
GTIN			4011420018168
Item:			
GTIN			4011420918161
Unit:			

Squid



Pulpo tentacle „Italia“

Cooked tentacles in golden rapeseed oil refined with fresh herbs and aceto balsamico.



Art.-No.:			02846
Unit:			6x1500g
GTIN			4011420028464
Item:			
GTIN			4011420928467
Unit:			

Squid



Giant calmar with olives „Italia“

Cooked small, white squid rings tender to the bite, in the finest garlic-herb rapeseed oil, with green olives and dried tomatoes.



Art.-No.:	02869	02868	02866
Unit:	8x170g	4x340g	6x1500g
GTIN	4011420028693	4011420028686	4011420028662
Item:			
GTIN	4011420928696	4011420928689	4011420928665
Unit:			



Musselsmeat



Mussel meat „spicy“

Mussel meat marinated in a fine slightly spicy Chili-oil.



Art.-No.:	02739	02738	02736
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420027399	4011420027382	4011420027368
GTIN Unit:	4011420927392	4011420927385	4011420927361

Crayfish meat



Crayfish meat in brine

Cooked crayfish meat in a clear and harmonic brine.



Art.-No.:	00659	00658	00656
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420006592	4011420006585	4011420006561
GTIN Unit:	4011420906595	4011420906588	4011420906564

Crayfish meat



Crayfish meat in garlic oil

Firm crayfish meat in golden rapeseed oil gently seasoned with herbs and garlic.



Art.-No.:	01659	01658	01656
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420016591	4011420016584	4011420016560
GTIN Unit:	4011420916594	4011420916587	4011420916563

Crayfish meat



„Mediterrana“ crayfish salad

Tender crayfish meat in a herbal rapeseed oil with fresh green salicornia, sun-dried tomatoes and rosemary.



Art.-No.:	02628	02626
Unit:	4x340g	6x1500g
GTIN Item:	4011420026286	4011420026262
GTIN Unit:	4011420926289	4011420926265



Anchovy filets



Anchovy marinated with olives

Peppers and green olives coated by delicate anchovies, fixed on wooden skewers in pairs of two.



Art.-No.:	16600
Unit:	4x1000g
GTIN Item:	4011420166005
GTIN Unit:	4011420866004

Anchovy filets



Anchovy marinated „Oriental“

Delicate anchovies in an oriental sauce, slightly spicy with a dash of coriander.



Art.-No.:	16630
Unit:	4x1000g
GTIN Item:	4011420166302
GTIN Unit:	4011420866301

Anchovy filets



Anchovy marinated in oil

Delicate anchovies, slightly sour, marinated in an armonatic sunflower oil.



Art.-No.:	16640
Unit:	4x1000g
GTIN Item:	4011420166401
GTIN Unit:	4011420866400

Anchovy filets



Anchovy marinated „garlic“

Delicate anchovies, slightly sour, marinated in an armonatic sunflower oil with fresh garlic.



Art.-No.:	16650
Unit:	4x1000g
GTIN Item:	4011420166500
GTIN Unit:	4011420866509



Maties



Bismarck herring fillets

Tender Bismarck herring fillets, sweet-sour taste. Matured at Lauenroth, marinated in fine vinegar bath.



Art.-No.:	05190
Unit:	4x2500g
GTIN Item:	4011420051905
GTIN Unit:	4011420951908

Maties



Herring in jelly

Slightly sour and aromatic herring with slices of an egg bedded in jelly.



Art.-No.:	05404
Unit:	5x1000g
GTIN Item:	4011420054043
GTIN Unit:	4011420954046

Maties



Smoked matie fillets

Delicious smoked matie fillets mildly salted in noble rapeseed oil.



Art.-No.:	05900
Unit:	4x2500g
GTIN Item:	4011420059000
GTIN Unit:	4011420959003

Maties



Matie fillets with herbs

Tender matie fillets bedded on aromatic herbs and vegetables in a fine rapeseed oil. Mildly marinated!



Art.-No.:	05940
Unit:	4x2500g
GTIN Item:	4011420059406
GTIN Unit:	4011420959409



Maties



Sherry herring fillets

Delicate herring fillet in an aromatic sherry marinade.



Art.-No.:	05960
Unit:	4x2500g
GTIN Item:	4011420059604
GTIN Unit:	4011420959607

Maties



Matie fillets in oil

Tender matie matured as fillet in fine rapeseed oil. Mildly marinated!



Art.-No.:	05950
Unit:	4x2500g
GTIN Item:	4011420059505
GTIN Unit:	4011420959508

Maties



Nordic matie fillets in oil

Tender matie fillets traditionally refined in the Nordic style. Mildly marinated!



Art.-No.:	05930
Unit:	4x2500g
GTIN Item:	4011420059307
GTIN Unit:	4011420959300

Recipe tip: Hangover breakfast

Ingredients for 1 bread

- 1 thick slice of whole grain bread
- Butter
- A large handful of wild herb salad
- 2 *Lauenroth* Nordic matie fillets in oil
- 2 tbsp *Lauenroth* Onion sauce
- Some onion rings

1. Spread butter on bread and put the washed wild herb salad on it.

2. Drape the Nordic matie fillets and refine with onion sauce.

3. Garnish the bread with some onion rings how much you wish. Garnish the bread with some onion rings how much you wish.



Notes





Seafood-salads & spreads

Over 40 recipes from all over the world carry you away to faraway countries, to domestic shores and lakes.

Discover the diversity of Lauenroth seafood salads and spreads containing:

- Juicy prawns • fresh grey shrimps • crunchy seaweed
- firm crayfish meat • fine salmon, herring and matie
- fresh vegetables and chosen ingredients

Manufactured with sophisticated craftsmanship!



Prawns-/shrimpsalads & spreads



“Mexikana“ prawn salad

Tenderly cooked and peeled prawn meat firm to the bite in a spicy, pleasantly aromatic tomato-chili sauce, Mexican style.



Art.-No.:	02199	02198	02196
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420021991	4011420021984	4011420021960
GTIN Unit:	4011420921994	4011420921987	4011420921963

Prawns-/shrimpsalads & spreads



Shrimp cocktail

Crunchy prawn meat in a slightly sweet, creamy cocktailsauce.



Art.-No.:	03409	03408	03401
Unit:	8x170g	4x340g	8x1500g
GTIN Item:	4011420034090	4011420034083	4011420034014
GTIN Unit:	4011420934093	4011420934086	4011420934017

Prawns-/shrimpsalads & spreads



Grey shrimp salad

Mild and creamy grey shrimp salad, with the typical slightly nutty taste.



Art.-No.:	03429	03428	03421
Unit:	8x170g	4x340g	8x1500g
GTIN Item:	4011420034298	4011420034281	4011420034212
GTIN Unit:	4011420934291	4011420934284	4011420934215

Prawns-/shrimpsalads & spreads



Shrimps in dill sauce

Shrimp meat in a slightly green fullbodied cream, seasoned with herbs and refined with dill tips and cucumber.



Art.-No.:	03459	03458	03451
Unit:	8x170g	4x340g	8x1500g
GTIN Item:	4011420034595	4011420034588	4011420034519
GTIN Unit:	4011420934598	4011420934581	4011420934512



Prawns-/shrimpsalads & spreads



Cold water prawn salad

Tender cold water prawn meat in a mildly aromatic sauce.



Art.-No.:	03479		03471
Unit:	8x170g		8x1500g
GTIN Item:	4011420034793		4011420034717
GTIN Unit:	4011420934796		4011420934710

Prawns-/shrimpsalads & spreads



Prawns in aioli sauce

Cooked and peeled prawn meat, firm to the bite in an aromatic full-bodied garlic cream.



Art.-No.:	04419	04418	04416
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420044198	4011420044181	4011420044167
GTIN Unit:	4011420944191	4011420944184	4011420944160

Prawns-/shrimpsalads & spreads



„Tropicana“ prawn salad

Crunchy prawns in a fruity mango-cilantro marinade refined with chili and piri piri. Tropical feeling!



Art.-No.	02359	02358	02350
Unit:	8x170g	4x340g	4x1000g
GTIN Item:	4011420023599	4011420023582	4011420023506
GTIN Unit:	4011420923592	4011420923585	4011420923509

Recipe tip: Tropical Feeling with rice

Ingredients for 2 servings

- 150g rice
- 340g *Lauenroth* „Tropicana“ prawn salad
- Some fine cubes or slices of mango

1. Cook the rice in enough saltwater.
2. Arrange the rice and „Tropicana“ prawn salad on a plate and decorate with cubes or slices of mango.



Prawns-/shrimpsalads & spreads



“Pesto” prawn salad

Delicate cooked and peeled prawn meat in an aromatic pesto sauce.



Art.-No.:			04456
Unit:			6x1500g
GTIN Item:			4011420044563
GTIN Unit:			4011420944566

Prawns-/shrimpsalads & spreads



“Bollywood” prawn salad

Tenderly cooked and peeled prawn meat in a slightly sweet and spicy curry sauce, the aromatic Indian style.



Art.-No.:	04469	04468	04466
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420044693	4011420044686	4011420044662
GTIN Unit:	4011420944696	4011420944689	4011420944665

Prawns-/shrimpsalads & spreads



Prawns in dill sauce

Cooked and peeled prawn meat firm to the bite in a full-bodied dill cream.



Art.-No.:			04486
Unit:			6x1500g
GTIN Item:			4011420044860
GTIN Unit:			4011420944863

Prawns-/shrimpsalads & spreads



Grey shrimp cocktail “Cognac”

Tender grey shrimp meat in a sweetsour cream with crispy fresh vegetables, sprinkled with real cognac.



Art.-No.:		04628	
Unit:		4x340g	
GTIN Item:		4011420046284	
GTIN Unit:		4011420946287	



Prawns-/shrimpssalads & spreads



Shrimp in orange mustard sauce

Tender shrimp in a fruity fresh orange sauce with a hint of mustard.



Art.-No.:	04699	04698	04696
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420046994	4011420046987	4011420046963
GTIN Unit:	4011420946997	4011420946980	4011420946966

Prawns-/shrimpssalads & spreads



Prawns & Chorizo

Cooked prawns and hot chorizo seasoned with bell pepper in an aromatic Ajvar sauce with sun-ripened tomato pieces and selected spices.



Art.-No.:			04956
Unit:			6x1500g
GTIN Item:			4011420049568
GTIN Unit:			4011420949561

Prawns-/shrimpssalads & spreads



North sea cocktail

Premium Norwegian hand salted smoked salmon & tender grey shrimps in a finely flavoured cocktail cream with crispy fresh vegetables.



Art.-No.:	04649	04648	04641
Unit:	8x170g	4x340g	8x1500g
GTIN Item:	4011420046499	4011420046482	4011420046413
GTIN Unit:	4011420946492	4011420946485	4011420946416

Recipe tip: Nordic cocktail



Ingredients for 2 servings

- wild herb salad
- 250g *Lauemoth* North sea cocktail
- Pinch of salt & pepper
- cress or dill
- Breadchips oder baguette

1. Marinate wild herb salad with oil, a little salt and pepper and arrange in a glass.

2. Arrange north sea cocktail on top.

3. Garnish with some cress or dill.

4. Serve the salad with some slices of breadchips or baguette.



Crayfishsalads & spreads



Crayfish meat "Cognac"

Tender crayfish meat in a fruity-sweet-sour cream, with fresh and crispy vegetables, mandarin slices and a dash of real cognac.



Art.-No.:	03439	03438	03431
Unit:	8x170g	4x340g	8x1500g
GTIN Item:	4011420034397	4011420034380	4011420034311
GTIN Unit:	4011420934390	4011420934383	4011420934314

Crayfishsalads & spreads



Crayfish meat cocktail

Tender crayfish meat in a creamy cocktail sauce refined with horseradish. Pleasantly fresh with mustard and celery.



Art.-No.:	03469	03468	03461
Unit:	8x170g	4x340g	8x1500g
GTIN Item:	4011420034694	4011420034687	4011420034618
GTIN Unit:	4011420934697	4011420934680	4011420934611

Crayfishsalads & spreads



Crayfish meat curry

Firm crayfish meat in a pleasantly fresh, fruity and slightly spicy curry sauce.



Art.-No.:	03499	03498	03491
Unit:	8x170g	4x340g	8x1500g
GTIN Item:	4011420034991	4011420034984	4011420034915
GTIN Unit:	4011420934994	4011420934987	4011420934918

Crayfishsalads & spreads



Crayfish meat in honey-mustard sauce

Firm crayfish meat in a sweet honey mustard sauce.



Art.-No.:	04659	04658	04656
Unit:	8x170g	4x340g	6x1500g
GTIN Item:	4011420046598	4011420046581	4011420046567
GTIN Unit:	4011420946591	4011420946584	4011420946560



Crayfishsalads & spreads



Crayfish salad

Fresh and creamy crayfish salad with apples and leek.



Art.-No.:	03419	03418	03411
Unit:	8x170g	4x340g	8x1500g
GTIN Item:	4011420034199	4011420034182	4011420034113
GTIN Unit:	4011420934192	4011420934185	4011420934116

Seaweedsalads & spreads



Tomato-seaweed tatar

Fresh and aromatic basic marinade with sun-dried tomatoes, dates, salicornia, mango chutney, algae, and herbal mint.



Art.-No.:			04666
Unit:			6x1500g
GTIN Item:			4011420046666
GTIN Unit:			4011420946669

Seaweedsalads & spreads



Wakame-Salad

Fresh, spicy wakame salad, with Asian light sesame and soy note.



Art.-No.:	03759		
Unit:	8x150g		
GTIN Item:	4011420037596		
GTIN Unit:	4011420937599		

Recipe tip: Wakame-Cucumber salad

Ingredients for 2 servings

- 1 cucumber
- 340g *Lauenroth* Wakame-Salad
- Some lime juice

1. Cut the cucumber in fine slices and mix with wakame-salad.
2. Arrange the salad in a bowl.
3. Add some lime juice and garnish with more sesame seeds, if you like.



Salmonsalads & spreads



Pulled salmon in paprika cream

Hot smoked and pulled salmon in a hearty cream with bell pepper and green herbs.



Art.-No.:	03239	03238	03236
Unit:	8x150g	4x300g	6x1400g
GTIN Item:	4011420032393	4011420032386	4011420032362
GTIN Unit:	4011420932396	4011420932389	4011420932365

Salmonsalads & spreads



Salmon chunks in oil

Aromatic, smoky and sweet-salty pollack chunks in golden mild rapeseed oil. Without azo dyes!



Art.-No.:	03709		03705
Unit:	8x170g		3x5000g
GTIN Item:	4011420037091		4011420037053
GTIN Unit:	4011420937094		4011420937056

Salmonsalads & spreads



Salmon chunks in mayonnaise

Smoky, salty pollack chunks in a creamy mayonnaise. Without azo dyes!



Art.-No.:	03719		
Unit:	8x170g		
GTIN Item:	4011420037190		
GTIN Unit:	4011420937193		

Salmonsalads & spreads



Smoked salmon cream

Fresh and aromatic smoked salmon spread with cream cheese and chives.



Art.-No.:	04739	04738	04736
Unit:	8x150g	4x300g	6x1400g
GTIN Item:	4011420047397	4011420047380	4011420047366
GTIN Unit:	4011420947390	4011420947383	4011420947369



Salmonsalads & spreads



Smoked salmon salad

Delicate smoked salmon chunks in a pleasantly fresh mayonnaise refined with herbs, horseradish and fresh vegetables.



Art.-No.:	03729	03728	03721
Unit:	8x170g	4x340g	8x1500g
GTIN Item:	4011420037299	4011420037282	4011420037213
GTIN Unit:	4011420937292	4011420937285	4011420937216

Herring-/matieessalads & spreads



Holsteiner matie salad

Juicy matie fillet bites in a creamy, aromatic sauce with fresh cucumbers, apples, tomatoes and onion.



Art.-No.:	03509		
Unit:	8x170g		
GTIN Item:	4011420035097		
GTIN Unit:	4011420935090		

Herring-/matieessalads & spreads



Red matie salad

Tender matie fillet bites in a sweet savoury beetroot sauce with red roe.



Art.-No.:	03539	03538	03531
Unit:	8x170g	4x340g	8x1500g
GTIN Item:	4011420035394	4011420035387	4011420035318
GTIN Unit:	4011420935397	4011420935380	4011420935311

Recipe tip: Layered salad with red matie



Ingredients for 2 servings

- 3-4 medium sized potatoes
- 2 onions
- 2 carrots
- 200g *Laueiroth* red matie salad
- 6 tbsp. Mayonnaise
- 2 eggs
- Pinch of salt & pep-

1. Cook the potatoes and boil the eggs. Let them cool.

2. Cut the potatoes in fine cubes mix with mayonnaise. Season with a little salt & pepper.

3. Cut also onions and carrots in fine cubes or

slices.

4. Layer the ingredients: Potatoes, onions, carrots, red matie salad.

5. Let the layered salad stand for 2-4 hours or overnight. Garnish with the eggs.



Herring-/matieessalads & spreads



Red herring salad

Tender matie fillet bites in a sweet savoury beetroot sauce.



Art.-No.:	03609	03608	03601
Unit:	8x170g	4x340g	8x1500g
GTIN Item:	4011420036094	4011420036087	4011420036018
GTIN Unit:	4011420936097	4011420936080	4011420936011

Herring-/matieessalads & spreads



Herring in pepper-onion cream

Tender herring bites in an creamy pepper-onion-cream.



Art.-No.:	03619		03611
Unit:	8x170g		8x1500g
GTIN Item:	4011420036193		4011420036117
GTIN Unit:	4011420936196		4011420936110

Herring-/matieessalads & spreads



Hamburger herring salad

The original from Hamburg! Juicy skinless herring bites in a creamy sauce refined with pickled gherkins, onion and apples.



Art.-No.:	03629		03621
Unit:	8x170g		8x1500g
GTIN Item:	4011420036292		4011420036216
GTIN Unit:	4011420936295		4011420936219

Herring-/matieessalads & spreads



Herring bites in dill sauce

Tender bite-sized herring in a creamy dill mayonnaise with fresh herbs and vegetables.



Art.-No.:	03639		03631
Unit:	8x170g		8x1500g
GTIN Item:	4011420036391		4011420036315
GTIN Unit:	4011420936394		4011420936318



Herring-/matieessalads & spreads



Sherry matie cocktail

Tender bite-sized matie marinated in sherry, bedded in a pleasantly fresh, creamy and sweet savoury cocktailsauce.



Art.-No.:	03659		03651
Unit:	8x170g		8x1500g
GTIN Item:	4011420036599		4011420036513
GTIN Unit:	4011420936592		4011420936516

Herring-/matieessalads & spreads



Matie mandarine "Cognac" salad

Tender matie fillet chunks in a fine sweet-fruity cream with fresh fruits, crispy vegetables and a dash of real cognac.



Art.-No.:		03688	
Unit:		4x340g	
GTIN Item:		4011420036889	
GTIN Unit:		4011420936882	

Herring-/matieessalads & spreads



Coast herring salad "Classic"

Bismarck herring firm to the bite in finest cream-horseradish sauce, with crispy vegetables and fresh herbs.



Art.-No.:	03679	03678	03671
Unit:	8x170g	4x340g	8x1500g
GTIN Item:	4011420036797	4011420036780	4011420036711
GTIN Unit:	4011420936790	4011420936783	4011420936714

Recipe tip: Baked potatoes with coast herring salad



Ingredients for 2 servings

- 300g *Lauenroth* coast herring salad „Classic“
- 2 baked potatoes
- Some cress

1. Boil the potatoes in a saucepan for about 20 minutes.
2. Then let them cool down a little and cut in half.
3. Put the herring salad on the potatoes and garnish with some cress.

Notes





Dips & Sauces

- Extra fluffy • super consistency • without artificial preservatives and colouring

12 variations:

- fruity
- spicy
- sweet
- with garlic
- aromatic or mild

For dipping, snacking or BBQ
Great with fish, meat and vegetables



Dips



Backfish remoulade

Creamy firm, sweet and sour, strong, rounded dip, with fresh herbs.



Art.-No.:	04209	04208	04206
Unit:	8x170ml	4x340ml	6x1500ml
GTIN Item:	4011420042095	4011420042088	4011420042064
GTIN Unit:	4011420942098	4011420942081	4011420942067

Dips



Aioli-Dip

Creamy, full-bodied, sweet garlic dip.



04219	04218	04216
8x170ml	4x340ml	6x1500ml
4011420042194	4011420042187	4011420042163
4011420942197	4011420942180	4011420942166

Dips



Garlic dip

Mild, sweet and sour garlic dip re-fined with fresh herbs.



04229	04228	04226
8x170ml	4x340ml	6x1500ml
4011420042293	4011420042286	4011420042262
4011420942296	4011420942289	4011420942265

Dips



Onion sauce

Creamy fresh onion sauce, slightly sour with fresh apples and onions.



Art.-No.:		04236
Unit:		6x1500ml
GTIN Item:		4011420042361
GTIN Unit:		4011420942364

Dips



Cocktail dip

Pleasant, creamy, full-bodied, sweet and sour, mild dip, with finest brandy.



04249	04248	04246
8x170ml	4x340ml	6x1500ml
4011420042491	4011420042484	4011420042460
4011420942494	4011420942487	4011420942463

Dips



Graved-Dip

Hearty, sweet and spicy dip, with fresh dill and mustard.



		04256
		6x1500ml
		4011420042569
		4011420942562



Dips



Herbal aioli

Creamy, full-bodied, sweetly mild garlic dip, with fresh basil, horseradish, ginger, mustard and algae extract.



04319	04318	
8x170ml	4x340ml	
4011420043191	4011420043184	
4011420943194	4011420943187	

Dips



Aioli „Toscana“

Creamy, full-bodied, sweet, Mediterranean, slightly spicy tomato dip with a gentle dash of garlic.



04329		04326
8x170ml		6x1500ml
4011420043290		4011420043269
4011420943293		4011420943262

Dips



Orange-mustard dip

Fruity fresh, lovely orange dip, with mustard meal.



04579	04578	04576
8x170ml	4x340ml	6x1500ml
4011420045799	4011420045782	4011420045768
4011420945792	4011420945785	4011420945761

Dips



Dill dip

Creamy fresh dill dip refined with fresh dill and mustard seeds.



Art.-No.:		04586
Unit:		6x1500ml
GTIN Item:		4011420045867
GTIN Unit:		4011420945860

Dips



Curry dip

Fresh and slightly sweetspicy curry-mango dip.



Art.-No.:	04599	04598	04596
Unit:	8x170ml	4x340ml	6x1500ml
GTIN Item:	4011420045997	4011420045980	4011420045966
GTIN Unit:	4011420945990	4011420945983	4011420945969

Dips



Salad mayonnaise 50%

Mildly spicy, full-bodied mayo dip, delicately creamy with a slight acidity.



Art.-No.:		04105
Unit:		3x5000ml
GTIN Item:		4011420041050
GTIN Unit:		4011420941053



Notes





Caviar

- finely salted roes of different types of sturgeon
- wild salmon & trout caviar with an orange, shiny roe

Sturgeon Caviar



Beluga-Caviar (Huso Huso)

Caviar with a fine, delicate, large grain.



Art.-No.:	15003	15005	15006	15007
Unit:	1x50g Tin	1x125g Tin	1x250g Tin	1x500g Tin
GTIN Item:	4011420150035	4011420150059	4011420150066	4011420150073
GTIN Unit:	4011420850034	4011420850058	4011420850065	4011420850072



Art.-No.:	15000	15001	15002
Unit:	12x28g Glass	12x56g Glass	6x113g Glass
GTIN Item:	4011420150004	4011420150011	4011420150028
GTIN Unit:	4011420850003	4011420850010	4011420850027

Sturgeon Caviar



Osietra-Caviar (A. Gueldenstaedtii)

Caviar with firm, large roe, playing in colors from light yellow to various shades of brown to anthracite.



Art.-No.:	15103	15105	15106	15107
Unit:	1x50g Tin	1x125g Tin	1x250g Tin	1x500g Tin
GTIN Item:	4011420151032	4011420151056	4011420151063	4011420151070
GTIN Unit:	4011420851031	4011420851055	4011420851062	4011420851079



Art.-No.:	15100	15101	15102
Unit:	8x28g Glass	12x56g Glass	6x113g Glass
GTIN Item:	4011420151001	4011420151018	4011420151025
GTIN Unit:	4011420851000	4011420851017	4011420851024

Sturgeon Caviar



Sirbirska Caviar (A. Baerii)

Caviar with tender, grey-black, medium-sized roe.



Art.-No.:	15303	15305	15306	15307
Unit:	1x50g Tin	1x125g Tin	1x250g Tin	1x500g Tin
GTIN Item:	4011420153036	4011420153050	4011420153067	4011420153074
GTIN Unit:	4011420853035	4011420853059	4011420853066	4011420853073



Art.-No.:	15300	15301	15302
Unit:	12x28g Glass	12x56g Glass	6x113g Glass
GTIN Item:	4011420153005	4011420153012	4011420153029
GTIN Unit:	4011420853004	4011420853011	4011420853028

Sturgeon Caviar



Sirbirska (A. Baerii) in a 25g glass gift box. Glass with spoon

Caviar with tender, grey-black, medium-sized roe.

Art.-No.:	15308
Unit:	8x25g Glasses
GTIN Item:	4011420153081
GTIN Unit:	4011420853080



Golden Caviar



Trout caviar

Caviar from living french trout (aquaculture). Grainy pearly, orange luminating, with crispy bite!



Art.-No.:	15503	15504
Unit:	12x50g	6x100g
GTIN Item:	4011420155030	4011420155047
GTIN Unit:	4011420855039	4011420855046

Golden Caviar



Wild salmon caviar

Caviar from wild salmon in the untouched nature of Alaska. Mild, orange-red luminating, completed in taste!



Art.-No.:	15403	15404
Unit:	12x50g	6x100g
GTIN Item:	4011420154033	4011420154040
GTIN Unit:	4011420854032	4011420854049

Recipe tip: Blinis with sour cream and caviar



Ingredients for 2 servings

- 400g of spelt flour
- 1 cube of fresh yeast (=42g)
- 400ml warmed up milk
- 50g butter
- 3 eggs
- A dash of salt and sugar
- Water as required
- 150g sour cream
- 1 glass *Lauemroth* Caviar (e.g. Sibirskaia 56g)

Preparation

1. Crumble the yeast into a big bowl, add the warmed-up milk and stir until the yeast completely dissolves.
2. Now add flour, salt, sugar, eggs and butter (best at room temperature) and stir until a smooth and sticky dough is formed.
3. Cover the bowl with a kitchen towel and allow the dough to rise over night.
4. Portion wise pour the dough into a lightly greased pan and bake the blinis from both sides at medium heat until they turn golden brown.
5. Top each blini with a tsp. of sour cream and garnish with half a tsp. of caviar right before serving

Notes





Seafood-Snacks

Crunchy chips made of an exotic tapioca dough

- with prawns
- with salmon
- with grey shrimps

Seafood-Snacks

... the snack for in between! Hearty snack specialty made from tapioca dough with prawn.

Prawn snack „natural“

Hearty nibble specialty made from kneaded, fried tapioca dough with prawns.



Art.-No.:	35500
Unit:	20x100g
GTIN Item:	4011420355003
GTIN Unit:	4011420955005



Prawn snack „thai“

Hearty snack specialty made from tapioca dough with prawns, exclusive spices, soy, tomato and a hint of garlic.



Art.-No.:	35560
Unit:	20x100g
GTIN Item:	4011420355607
GTIN Unit:	4011420955609



Prawn snack „spicy“

... the snack for in between!
Hearty snack specialty made from tapioca dough with prawns and paprika spices, chilli and a hint of garlic.



Art.-No.:	35510
Unit:	20x100g
GTIN Item:	4011420355102
GTIN Unit:	4011420955104



Knabber Snack

Salmon chips

Hearty nibble specialty made from tapioca dough with a light taste of smoked salmon, refined with herbs



Lachs Chips



Art.-No.:	35530
Unit:	20x60g
GTIN Item:	4011420355300
GTIN Unit:	4011420955302



Grey shrimp chips

Hearty nibble specialty with grey shrimps and a dash of onion.



Nordsee-krabben Chips

Art.-No.:	35540
Unit:	20x60g
GTIN Item:	4011420355409
GTIN Unit:	4011420955401



Sales- & shipping units

Packaging	Shipping	Retail	C+C	Delicounter	Bulk consumer
125g Skin 	6 x 125g 				
170g/ml Map 	8 x 170g/ml 				
340g/ml Map 	4 x 340g/ml 				
1500g/ml Jars 	2 x 1500g/ml only stock 				
1500g Jars 	6/8 x 1500g sorted 				
5500g/ml Buckets 	3 x 5000g/ml 				
100g/60g Bags 	20 x 100g/60g 				
(Secondary) display					



Deli counter



C&C



High shelf



Low shelf



Exhibitions



Promotions

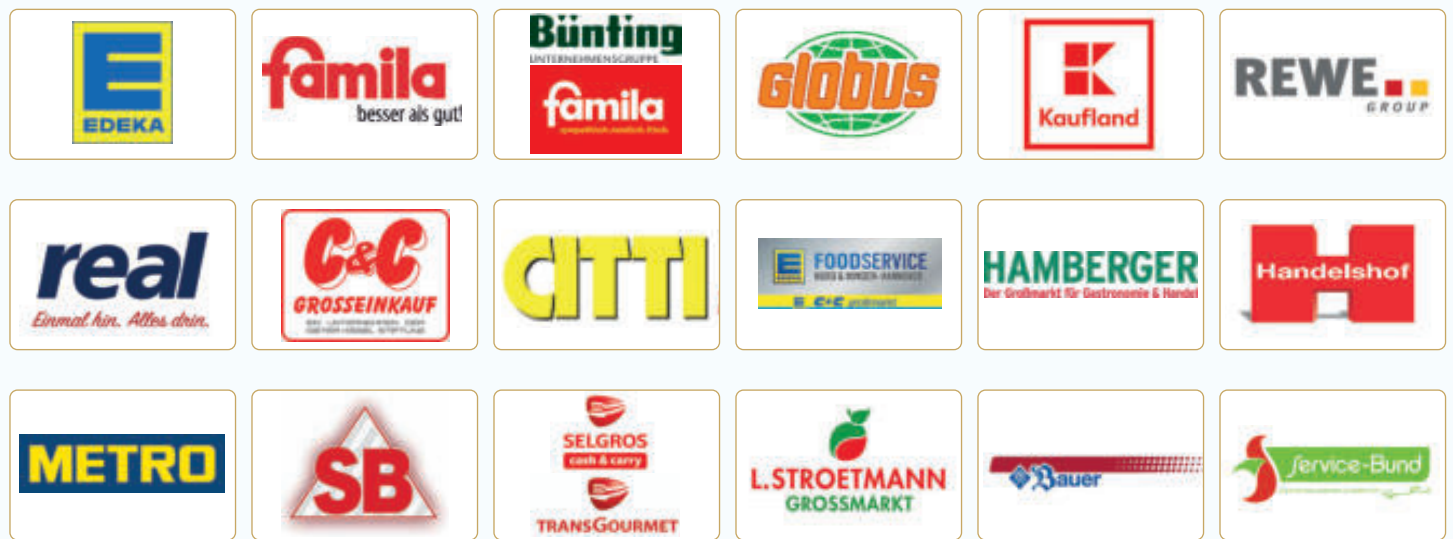


Events



References - a small sample!

National



International



A		S	
Aioli-Dip	32	Salad mayonnaise 50%	33
Aioli „Toscana“	33	Salmon chips	41
Anchovy marinated „garlic“	15	Salmon chunks in mayonnaise	26
Anchovy marinated in oil.....	15	Salmon chunks in oil.....	26
Anchovy marinated „Oriental“	15	Seafood cocktail „Italia“.....	12
Anchovy marinated with olives.....	15	Seafood-mix in brine	11
B		Seafood-mix in garlic oil	11
Backfish remoulade	32	Seafood-mix „Italia“	12
Beluga-Caviar (Huso Huso)	36	Seafood-Selection „Italia“	12
Bismarck herring fillets	16	Sherry herring fillets.....	17
„Bollywood“ prawn salad	22	Sherry matie cocktail.....	29
C		Shrimp cocktail	20
Coast herring salad „Classic“	29	Shrimp in orange mustard sauce	23
Cocktail dip	32	Shrimps in brine 100/200	8
Cold water prawn salad	21	Shrimps in brine „broken“	9
Cold water shrimps in brine	9	Shrimps in dill sauce	20
Crayfish meat cocktail	24	Sirbirsckaya (A. Baerii) in a 25g glass gift box. Glass with spoon.....	36
Crayfish meat „Cognac“	24	Sirbirsckaya Caviar (A. Baerii)	36
Crayfish meat curry.....	24	Smoked matie fillets.....	16
Crayfish meat in brine.....	14	Smoked salmon cream	26
Crayfish meat in garlic oil.....	14	Smoked salmon salad	27
Crayfish meat in honey-mustard sauce	24	Surimi crab claws in garlic oil.....	11
Crayfish salad	25	Surimi flakes in brine	10
Curry dip	33	Surimi flakes in garlic oil	10
D		Surimi rolls in garlic oil.....	10
Dill dip	33	Surimi sticks.....	11
G		Surimi tiger prawns in garlic oil.....	10
Garlic dip	32	T	
Giant calmar „Galizia“ in oil (spicy).....	13	Tomato-seaweed tatar	25
Giant calmar with olives „Italia“	13	„Tropicana“ prawn salad.....	21
Graved-Dip	32	Trout caviar	37
Grey shrimp chips.....	41	W	
Grey shrimp cocktail „Cognac“	22	Wakame-Salad	25
Grey shrimp salad	20	Wild salmon caviar.....	37
H		R	
Hamburger herring salad.....	28	Red herring salad	28
Herbal aioli.....	33	Red matie salad.....	27
Herring bites in dill sauce.....	28	J	
M		Jumbo prawn in garlic oil.....	9
Matie fillets in oil.....	17	Jumbo prawns in brine	9
Matie fillets with herbs.....	16	M	
Matie mandarine „Cognac“ salad	29	Matie fillets in oil.....	17
„Mediterrana“ crayfish salad	14	Matie fillets with herbs.....	16
„Mexikana“ prawn salad	20	Matie mandarine „Cognac“ salad	29
Mussel meat „spicy“	14	„Mediterrana“ crayfish salad	14
N		„Mexikana“ prawn salad	20
Nordic matie fillets in oil.....	17	Mussel meat „spicy“	14
North sea cocktail.....	23	O	
P		Onion sauce	32
„Pesto“ prawn salad.....	22	Orange-mustard dip.....	33
Prawns & Chorizo	23	Osietra-Caviar (A. Gueldenstaedtii).....	36
Prawns in aioli sauce.....	21	P	
Prawns in dill sauce	22	„Pesto“ prawn salad.....	22
Prawns in garlic oil.....	8	Prawns & Chorizo	23
Prawns in garlic oil 26/30 tail on	8	Prawns in aioli sauce.....	21
Prawns in rosemary oil	8	Prawns in dill sauce	22
Prawn snack „natural“	40	Prawns in garlic oil.....	8
Prawn snack „spicy“	40	Prawns in garlic oil 26/30 tail on	8
Prawn snack „thai“	40	Prawns in rosemary oil	8
Pulled salmon in paprika cream	26	Prawn snack „natural“	40
Pulpo „Galizia“ in oil (spicy)	13	Prawn snack „spicy“	40
Pulpo tentacle „Italia“	13	Prawn snack „thai“	40
R		Pulled salmon in paprika cream	26
Red herring salad	28	Pulpo „Galizia“ in oil (spicy)	13
Red matie salad.....	27	Pulpo tentacle „Italia“	13



Notes



Delicious seafood delicacies

Seafood | Seafood salads & spreads

Dips & Sauces | Caviar & Seafood-Snacks



Werner Lauenroth Fischfeinkost GmbH
Grosse Elbstrasse 133
22767 Hamburg

Phone +49(0)40-38 60 62-0
Fax +49(0)40-38 82 78
Email: info@werner-lauenroth.de