



*Schne-frost of Lönningen, Germany, recently announced that it has “reinvented” a national culinary classic, the Kartoffel Spätzle, for use in the catering market. The noodle-shaped dumpling contains so much additional potato (approximately 40%) that, the Ernst Schnetkamp GmbH company says, it amounts to a new product that is especially pleasant to bite into. Kartoffel Spätzle, a Swabian specialty, goes especially well with meat and gravy. Distribution is in 1,000-gram bags.*

They are so old, they are new. **Schne-frost Schnetkamp GmbH & Co. KG** ([www.schne-frost.de](http://www.schne-frost.de)), Lönningen, Germany, manufacturer of value-added frozen potato and vegetable specialties, has launched its version of classic Potato Spaetzle, positioned as an innovative product for the catering market.

Schne-frost's Potato Spaetzle (potato noodles) contain 40% potatoes. They can be served as a side dish with all kinds of ragouts, as a hearty component in a Spaetzle stir-fry, or as a substantial main dish baked with roasted onions and cheese. Sample them at Hall 13, Stand A33.

Besides a long holding time, the Swabian speciality is said to be particularly appealing because of its hearty bite and the structured "like homemade" surface. Preparation can be done quickly by steamer oven, conventional oven, microwave oven, frying pan, deep-fat fryer or saucepan. Potato Spaetzle are supplied in 1,000 gram bags.