



BRATA

BREADCRUMBS AND FOOD COATINGS

**With kind regards
from the Erprath Mills**



Schnitzel Vienna Style

BRATA-BREADCRUMBS - new mixed

Controlled production of breadcrumbs today and in the future

BRATA has stood for the production of breadcrumbs and food coatings for around 70 years. Quality and competence characterise the orientation of this medium-sized family business.

In a globalised world, BRATA is internationally active. Its roots lie in the 800-years-old Erprath Mills in Neuss, where the heart of the company still beats today.

The new building in Nettetal, 50 kilometres away, shows how future-oriented BRATA is. This innovative production line has been producing the finest breadcrumbs since 2021.

You can rely on BRATA breadcrumbs. Our actions are consistently determined by a pronounced awareness of quality. Customers can rely on variety and freshness, perfection and partnership.



Blended breadcrumbs "Home-Style"



Fish fingers

Erprath Mills in Neuss



NEW EXPANSION 2026 BLENDING FACILITY



New blending facility in Nettetal

Whether chicken, turkey or pork, whether fish, cheese or vegetarian products - the breading always adds the right zing. Red, yellow, white or mixed with different ingredients, herbs or spices - you will always find the right breadcrumbs here.

Competence, trust and safety characterise the company philosophy of BRATA. In the decades following the company's founding in 1953 we have built up an excellent brand name. Our customers throughout Germany, Europe and many parts of the world appreciate the high quality of our breadcrumbs and food coatings.

Proven recipes for secure binding and adhesion are a matter of course for us, because not all breading material is the same. The surface texture of the products to be breaded can affect the desired adhesion. BRATA has developed special batter mixes for frozen and fresh products that meet the high demands of our customers. Our batter mixes guarantee a perfect bond between the breaded product and the breadcrumbs.



Michael Wiesner and Stephan Piehler

The dialogue with our customers from the food industry helps us to constantly develop new breading solutions. Innovation and creativity thus make BRATA a valued partner. We find practice-oriented answers to your ideas and solutions to your challenges.

Nettetal site since 2020





BRATA Neuss

The old Erprath Mills are a symbol of continuity and family tradition. Here you will find one of the most modern production facilities in Germany.

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BRATA Nettetal

In 2020, the new building was completed. The site is located on the 61 motorway not far from the conurbations on the rivers Rhine and Ruhr and logistically close to the European overseas ports.



www.brata.de