

PRESS RELEASE

March 9th, 2022

TWO FOOD START-UPS USE KRONEN MACHINES TO PROCESS VEGETABLES IN THE PRODUCTION OF KIMCHI AND OTHER VEGETABLE PRODUCTS

Rising demand is met by increased production capacity

In fermented vegetable products, such as kimchi, lactic acid fermentation makes the processed vegetables last longer and alters their taste. The products are seasoned with various spices, bringing healthy ingredients and versatile flavour to a variety of dishes. Two young companies from Germany have been using various KRONEN machines to produce fermented vegetable products since 2021 and have thus been able to increase their production capacities.

Kimchi, which originated in Korean cuisine, and the other fermented vegetable products are suitable as an ingredient or side dish for a variety of dishes and contribute with their ingredients to a healthy diet - and this is becoming increasingly important to many consumers. In order to meet the rising demand, since last year both companies have been processing the vegetables with KRONEN machines, preparing them for natural fermentation by washing, cutting and mixing.

In use in production are each one GS 10-2 belt cutting machine, especially for cutting cabbage to size and carrots into sticks, a GEWA washing machine with vibration discharge, and a K230 salad and fine foods mixer. In this way, optimal processing quality is maintained and production capacity increased.

One of the young companies, completeorganics GmbH from Munich, has already been on the market since 2017, producing and selling fermented vegetable products made according to traditional methods. The company produces kimchi, sauces and juices as well as other fermented vegetable products from organic vegetables. The products are sold in over 2,000 organic food stores and health food stores across Europe, as well as through its own online shop.

The second start-up, umami more GmbH produces Kimchi, fermented sauces and drinks under the name Fermentur. The company is also from Germany and has its corporate headquarters in Philippsburg. It was founded in 2020 and sells its products in some supermarkets in Germany and through the company's own shop on its website.

The use of KRONEN machines to process the vegetables allows for optimal hygiene and high processing quality. Thus, the ingredients are processed gently and end products of high quality are produced, which contribute to a healthy diet.

About KRONEN GmbH

KRONEN is a family-owned, globally operating producer and supplier of stand-alone and special machines as well as of high-tech processing lines for the Fresh-cut industry. The product range of KRONEN and its partners covers fruit, vegetable and salad processing solutions for preparing, cutting, washing, de-watering, peeling, disinfecting and packaging.



THE CROWN FOR FRESHNESS

In addition, KRONEN offers technical solutions for sectors such as meat and fish, bakery products, convenience and ready meals, dried and frozen products as well as pet food. Today, the company based in Kehl at the Rhine in Germany has over 120 employees and a second production site in Achern, representations in more than 80 countries worldwide and delivers its products in over 100 countries around the globe. With more than 40 years of experience in food technology, KRONEN considers it a major commitment to keep traditional values such as quality awareness, and focuses on a sustainable, holistic approach for the hygienic and safe production of healthy food. KRONEN aims at being a think tank, creating innovative solutions in line with the customers' needs and for their benefits. In close cooperation with industry and research, it ensures a high consulting and planning expertise.

For further information please visit: www.kronen.eu

Contact person:

Kira Krollpfeiffer

Tel. 07854 9646-160

Fax: 07854 9646-5160

Email: kira.krollpfeiffer@kronen.eu

Christina Maier-Streif

Tel. 07854 9646-161

Fax: 07854 9646-5161

Email: christina.maier-streif@kronen.eu

Photo material KRONEN GmbH/Shutterstock

Several KRONEN machines are used in the production of each of the two start-ups to process the vegetables:



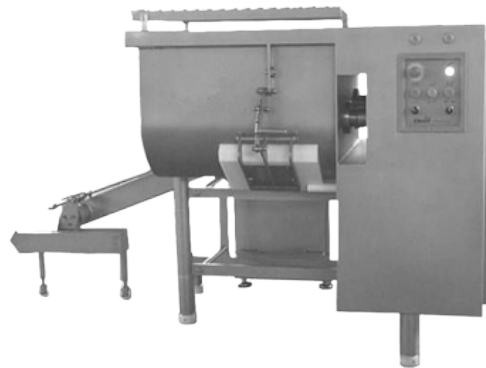
Kimchi, fermented and seasoned vegetables in a jar, contributes to a healthy diet.
Photo credit: Antonina Vlasova/shutterstock.com



A GS 10-2 cuts the cabbage to size.
Photo credit: Elenia Photo/shutterstock.com



The belt cutting machine GS 10-2 can be used for different cuts by changing the settings and the blade.



The salad and fine foods mixer K230 is used to mix the ingredients before the fermentation process.



A washing machine, e.g. the GEWA 3800V PLUS, is used to Wash various types of vegetables before further processing.