

HIGH LIGHT

GRUNWALD®
Dosing · Filling · Packing



GRUNWALD's customer magazine no. 42 / Dezember 2018



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EDITORIAL



We already presented our three-story building, the so-called "GRUNWALD Tower", in the September brochure. Since then all colleagues have moved to the newly-created rooms and the Tower is in full operation.

The new department

As the switchboard construction, programming and after-sales service departments have moved, an operational area of 260 square metres has become available. Now another important step for optimising the work sequences can be taken up: our new department "pre-assembly".

When the "old rooms" have been re-built standardised assembly work will be done in this department within spitting distance to the assembly hall. Components will be assembled in preparation for the subsequent assembly of the rotary-type and inline machines. This will lead to shorter production times which further optimises our services and shows that we are reliable and customer-oriented partners.

Improving security

In our Highlight brochures we continually inform you on our technical developments, research and innovations in engineering. Approaching new challenges and improving the status quo has always been very important to us and this also refers to our biggest potential – our employees.

Company retirement provisions are an important part of your personal old-age cover. For many years Grunwald has offered privately-financed retirement provisions in the form of income conversions and has supported this possibility with a benefit of 15 % of the amount saved.

Here as well we are going one step further: from this year on, GRUNWALD will additionally

introduce the **GRUNWALD pension plan** for all employees which have been in the company for a minimum of 5 years. It is an employer-financed retirement provision which guarantees an additional pension for everyone starting at the age of 65 years. The GRUNWALD pension plan supports the accumulation of capital and at the same time strengthens the identification with the company.

The annual GRUNWALD donation

Once again, this year we will support a social project. This year's donation of 5,000 Euros will go the organisation "GEGEN NOMA PARMED E.V".

As you can see GRUNWALD continues to advance and progress – looking forward to a future together with you. We wish you all the best for the new year and for a successful year 2019.

Yours
Ralf Müller
and the Grunwald team



www.gegen-noma.de

GRUNWALD company anniversaries 2018

This year 14 long-standing employees have celebrated their company jubilee for the first or even for a repeated time. We are pleased about the high number of employees celebrating their jubilee.

We are proud of our committed and qualified employees – of employees who use their best efforts to satisfy the customers, who, for many years, have contributed with their ideas, their competence and their passion to design the future of Grunwald. They are a significant factor to the success for us and for our customers.

10-year length of employment in the company:

Kristina Weiler	accounting
Ralf Everding	final assembly
Thomas Marb	final assembly
Roland Lehle	final assembly
Zeliko Kljucik	production
Martin Winter	production
Serife Altindas-Baysan	designer
Jana Diem	designer
Peter Kennerknecht	designer
Michael Sohler	designer
Thomas Jarde	electrical programming

20-year length of employment in the company:

Gerd Winterbauer sales

The following employees can celebrate an especially long-standing company anniversary:

25-year length of employment in the company:

Armin Müller managing director
Thomas Reutemann head of design department

Many thanks to all employees celebrating anniversaries for their years of loyalty to Grunwald. We are proud to have so many old hands in our company.

Photo in front of the Alpine scenery in the foyer:

*Front row from left to right:
Martin Winter, Jana Diem, Serife Altindas-Baysan,
Kristina Weiler*

*Middle row from left to right:
Zeliko Kljucik, Thomas Jarde, Peter Kennerknecht,
Thomas Marb, Michael Sohler*

*Back row from left to right:
Ralf Everding, Roland Lehle, Gerd Winterbauer,
Thomas Reutemann, Armin Müller*



COVER

With the first snow the GRUNWALD pasture presents itself in winter white.

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We hit the mark!

GRUNWALD machines will be free of peroxide from 2019 onward

Maximum hygiene level without the use of peroxide

Reliably high product safety and observance of the hygienic rules regulated by law are one of the most important issues of GRUNWALD in terms of the development of new machines. We successfully implemented this in the past few years with various new machine concepts by using the latest technology and innovative ideas.

The further development of the rotary-type bucket filling machines and the inline bucket fillers which have been established for many years has especially focused on the compliance with the maximum hygiene levels, the health of the operators as well as the reduction of the operational costs.

Taking into account increasing requirements

The trade and consumers increasingly demand extremely long shelf lives for the products from the dairy and food industry – even for highly sensitive products. These long shelf lives can only be achieved if the products are filled at a guaranteed maximum hygiene level and if techniques are used which reliably

sterilise the surfaces of food packages (cups, buckets, lids and film). So far, the sterilisation with conventional, chemical methods such as hydrogen peroxide was very reliable and widely used. Even if the general trend has been towards a heavy reduction of cleaning and sterilisation agents for several years this still means that chemicals are used for the sterilisation of packing materials.

The market requirements for natural products, the avoidance of chemical additives and the necessity to protect the environment inevitably leads to putting into question this sterilisation system.

To encourage a re-thinking

Since the successful damage claim in the Monsanto legal proceedings in the USA in August of this year many people have become aware of the fact that the production of foodstuffs involves a lot of risks.

It is an open secret that the machine operators are exposed to a significant health risk as long as peroxide is used for the disinfection of packaging material.

This is especially true for workers at the older cup and bucket filling machines. The involuntarily bleached hair and eyebrows of the workers operating these machines often show the impacts of peroxide.

But what is going to happen if the first doctor attests the health risks of peroxide? If the work council will demand to invest in other technologies in order to avoid the often enormous contamination?

Isn't it high time to realise that disinfection with peroxide is a dead-end technology and that it is time to stop it and choose a healthy, acceptable alternative for ultramodern and economic disinfection proceedings?

Grunwald offers the alternative!

With the hygienic solution developed by GRUNWALD several years ago we have already set new standards in terms of hygiene. The **pulsed light high-performance UV(C) sterilisation** we have been using verifiably guarantees a sterilisation rate of **at least LOG 4** with cups and seal lids.

The biggest advantage of this reliable sterilisation system without the use of peroxide was tested and verified by several independent German institutes: it works completely without chemicals and it does not have any impact on the environment and staff. Thus also the problem with the overdosage of chemicals has been solved!

Another big advantage is that the pulsed light high-performance UV(C) sterilisation can be used for all standard cups and buckets of the food industry.

The new machine generation

What is good for cups comes in handy for buckets!

Our latest development – the inline bucket filler **GRUNWALD FLEXLINER XL UC** – is another milestone of the development of bucket filling machines. This inline machine combines with ergonomics and the innovative ultraclean design.

The further development of the pulsed light high-performance UV(C) sterilisation system which has already been well-proven on Grunwald cup fillers resulted in a patented procedure which also guarantees a **sterilisation rate of at least LOG 4** for buckets (up to 10 litres). And most importantly the ultra-clean design and the UV(C) packing material sterilisation is also available for our rotary-type bucket fillers type HITPAC XL and ROTARY XL. Grunwald is also guaranteeing a **sterilisation rate of at least LOG 4** for them – even for bucket sizes up to 10 litres!

So far this ultra-modern and efficient sterilisation system was only considered to be a supplement to the peroxide sterilisation. Now it is time for rethinking

Both our customers who have successfully been using this innovation for a long time and GRUNWALD are convinced that the pulsed light high-performance UV(C) sterilisation is **THE** trendsetting technology of the future.

Therefore **GRUNWALD is going to use exclusively the peroxide-free solution from 2019 onward – that is the pulsed light high-performance UV(C) sterilisation – for sterilising cups and buckets on GRUNWALD rotary-type machines and GRUNWALD inline machines.**



Photo on the right, from top to bottom

(1)
Double pulsed light high-performance UV(C) cup sterilisation

(2)
Ergonomic low level snap-on lid storage designed for storage times of up to 45 minutes
The snap-on lids are precisely placed on the buckets via the servo traverse axis.
The subsequent home pressing station tightly presses the snap-on lids on the buckets

(3)
View into the inside of the inline bucket filler GRUNWALD-FLEXLINER XL UC:

The ultra-modern UV(C) sterilisation area (on the right of the photo), filling station with weigh cell (middle) and cutting/sealing station with film sterilisation (on the left)





Focusing on the future

GRUNWALD-ROTARY 20.000 for first-class variety of products in Slovakia

INFO

In 1886 foundation of the first cooperative dairy in Bratislava, the so-called "Bamada". This was the first cooperative dairy in Slovakia.

The plant at its present location was established in 1978 and was one of 12 national Czech-Slovakian food production plants.

In the course of the privatisation in 1996 the company name RAJO a.s. was chosen.

In 2001 the German company MEGGLE AG joined the business.

The product portfolio was extensively amplified to meet the demand.

In 2014 Rajo a.s. received the Quality Award SK Produkt for the continuous high quality of their products: Smotana, Mňam Duo, cottage cheese and quark.

Since their foundation they have focused the high quality of their products.

Products from Rajo enjoy a high degree of trust and are very popular with consumers.

Based on a survey of the GfK market research institution the brand Rajo reached the sole lead of the consumer ranking in 2015 and won the ranking of the Top Brands in 2015 and 2016. This means 9 out of 10 households in Slovakia use products from Rajo every day. www.rajo.sk



If you have a look at the supermarket shelves in Slovakia, products from the brand Rajo will catch your eyes. With regard to yoghurt and dairy products Rajo, who belongs to the German MEGGLE group, has an exceptional position on the market.

This brand enjoys a degree of popularity that dairies in other countries can only dream of. In order to maintain this market position Rajo attach great value to the high quality of their products and a high hygiene standard in production.

Even though the market in Slovakia, with less than 6 million residents, is not very big, Rajo offer a large variety of products. In order to be in a position to offer this wide variety of products giving the consumers a range of choices, small batches are produced. This requires frequent changes of products and flavours in daily production.

As a result there is the need for a very high level of flexibility for the production machines at Rajo.

The ideal filling machine

Taking into account these facts it quickly becomes clear why the decision makers of Rajo chose a rotary-type GRUNWALD machine for

the first time 4 years ago: it is the flexibility of GRUNWALD machines which offer a versatile and reliable machine technology with maximum hygiene standards.

In addition to yoghurt and desserts, they also fill cottage cheese and spreads on the GRUNWALD-ROTARY 20.000/4-lane. In order to fill such a wide variety of products the machine is, in addition to the main filling station, equipped with a pre-filler for filling products with a fruit layer, and with a post filler for dosing toppings on free-flowing products.

The GRUNWALD quick-change system allows for an easy format changeover within only a few minutes. This is another advantage which allows for handling up to 4 different cup sizes alternately on this machine.

This rotary-type machine meets the high requirements on the hygienic design by using double pulsed light UV(C) high-performance radiators for cups for 2 cycles and single pulsed light UV(C) high-performance radiators for lids. CIP/SIP design of the piston fillers is standard.



The commissioning of the ROTARY 20.000 "went swimmingly" so that production could be started without delay. The positive results of the production data confirmed that this rotary-type machine meets the high requirements on flexibility, up-to-date process technology and maximum hygiene standards. Therefore Rajo soon decided to purchase another, similar machine in order to replace an older machine.

We were very pleased about receiving the order for another ROTARY 20.000/4-lane at the beginning of 2017 – very soon after delivery of the first rotary-type machine.

The design of the second ROTARY 20.000 considered the option of exchanging the formats between the two machines. This increases the flexibility of production at Rajo once again considerably. In addition, this second rotary-type machine was equipped with a muesli filler in order to handle 2-chamber cups as well. The small chamber can then optionally be filled with fruit or cereals.

The second cup filler, which was delivered in the meantime, can boast another special feature. The technology used offers the option of using the pre-filler for fruit as a post filler. Thus both products with fruit topping can be filled and special products such as side-by-side fillings or even swirled fruit strips are possible.

Due to technical innovations and a high hygiene standard this rotary-type cup filler meets sophisticated requirements in terms of product reliability and product shelf life.

We would like to thank the personnel of Rajo for placing their trust in us and their cooperative teamwork. We are pleased to have been part of the road of success of Rajo with the delivery of this second rotary-type machine.

Photo at the top: Two views of the 4-lane rotary-type filler GRUNWALD-ROTARY 20.000. On the right in the photo with chamber filler in mobile design for filling chunky products (e. g. muesli)

On the left: Photos of some of the products filled on this flexible cup filling machine.

CONTACT

If you are interested in this rotary-type filling machine and in receiving further information or if you are looking for a solution for your filling application please do not hesitate to contact us.

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NEWS

GRUNWALD company chronicle published

Some time ago Edwin Müller decided to document his career and the development of his company in a book, so to speak write history. All those, who have got to know Edwin Müller in all these decades know how close his career is entangled with the company Grunwald. And now you can feel it when you read the book "Tradition und Hightech – History and Stories of the Allgäu, narrated by Edwin Müller", which has been published.

Edwin Müller has always been a great storyteller. He can tell stories of his life in a wonderful and humorous manner. In his book, the Grunwald chronicle, he excellently managed to do so! The book describes his life which he lived – according to his own words – "halfway through without major problems". He had to work hard for nothing was given to him by birth. When you read his stories, you can feel the luck he often had in decision-taking and setting the right course in business.

This special stroke of luck also induced Edwin Müller to develop his stories so-to-speak a well-trying team a well and to document them on 168 pages. Franz Track, owner of

the advertising company Track who had accompanied the development of Grunwald and its activities and special marketing ideas for many years until his retirement, was engaged by the concept and the design of the book.

The development of the Grunwald book was for both parties a mutual journey to the past with many conversations starting with "do you still know...."

Perusing through private albums together and inspecting a large amount of photo material from the Grunwald archives they found many stories and collected numerous photos for the book.

And then, when writing the stories, a new story suddenly evolved. Franz Track collected the reports about numerous donations of the company Grunwald and the family Müller for far more than a dozen wells which were built in Uganda. He learned that each of these wells has been a big support as even today these wells provide fresh drinking water for thousands of people.



The GRUNWALD chronicle

Franz Track decided spontaneously that another well in Uganda should be built and donated 1,500 Euros to the organisation in Wangen called "awamu – together for Uganda e.V."

All those involved in the development celebrated the publication of the Grunwald chronicle on 9 November. On this occasion Franz Track handed over the donation cheque to Margareta Riese for the construction of another well in Uganda.

To say it finally with Edwin Müller's words:it was simply nice!



Group photo in front of the GRUNWALD chronicle in the foyer of the entrance. From left to right: : Ralf Müller (Managing Director – Grunwald), Edwin Müller (Senior Partner and editor of the Grunwald book), Margareta Riese (chairwoman of the organisation "awamu"), Franz U. Track (concept and design), Margrit Track (editorial office), Armin Müller (Managing Director – Grunwald). Ms. Dr. Barbara Toillié (text and editorial office) is not in the photo, unfortunately she was absent from this meeting.