

# HIGH LIGHT

**GRUNWALD®**  
Dosing · Filling · Packing



GRUNWALD's customer magazine no. 45 / December 2019



Editorial	2
Grunwald donate 10,000 euros	3
Emmi – we are delighted to work with you!	4 – 5
Eijssen Dairy – the ideal partner	6 + 7
Grunwald news	8 – 9
Prospect Wangen – Adventure Economy	10
PPMA Total Show 2019	11
Preview interpack 2020 – the event of the year!	12





## EDITORIAL



Only a few more weeks and 2019 will belong to the past. Despite all the turbulences and insecurities in world politics, Grunwald can contentedly look back on a successful and strong 2019. Thanks to everybody's cooperation, thanks to the clever ideas and strong innovations of our development engineers, we successfully fulfilled the filling and packaging tasks set by our customers. In the past year we received numerous very demanding and highly interesting orders and delivered Grunwald rotary-type and inline machines all over the world.

**ON TOP: GRUNWALD bucket fillers**

In the past few years we made great efforts to advance the technology of our rotary-type and inline filling machines. As a result, our range of rotary-type bucket fillers was extended considerably. Today we can proudly say that different technical solutions for filling various products in buckets of up to 20 litres are available.

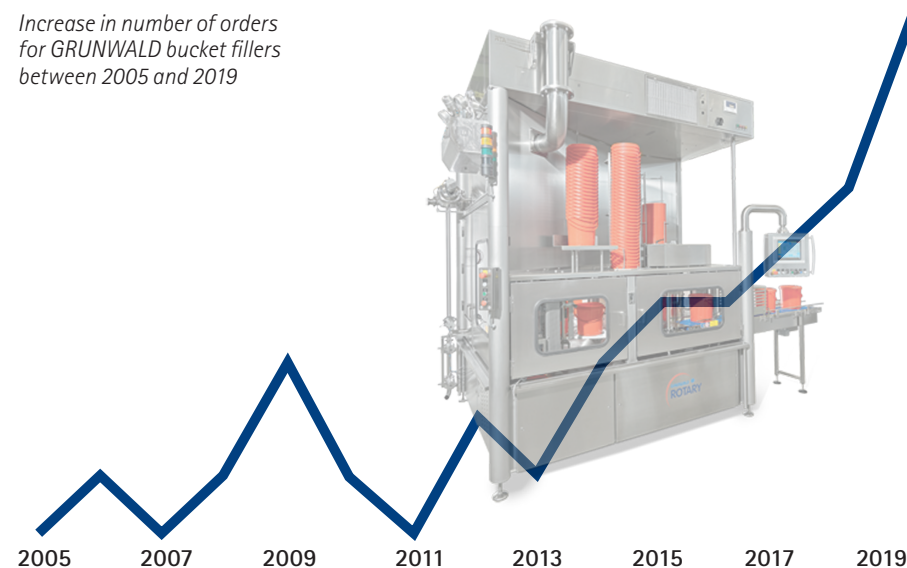
More than ever there is still a high demand for flexible and high-quality bucket fillers and we are pleased that there is still such an ongoing great demand for our machine solutions for filling buckets (see chart at the bottom). Due to a good overall order situation with a very long-term degree of capacity utilisation far into 2020 we can look towards 2020 with positivity.

We would like to thank all customers, employees, suppliers and business partners for their loyalty and trust and the pleasant cooperation among partners.

Your Grunwald team wishes you and your family merry Christmas days. Have a good start into the year 2020. We wish you a good year full of health, happiness and success!

Yours  
Ralf Müller  
and the **GRUNWALD team**

Increase in number of orders  
for GRUNWALD bucket fillers  
between 2005 and 2019



## COVER

A marvelous sunrise plunged the  
GRUNWALD Alpine meadow into an  
enchanted play of colours.  
Photo: Elmar Schennach

Publisher's imprint  
HIGHLIGHT is topical information for  
customers, potential customers and partners  
of GRUNWALD GMBH and is published three  
times a year.  
Editorial Dept. and Layout: Marlies Hodrius

GRUNWALD GMBH  
Pettermannstr. 9  
88239 Wangen im Allgäu/Germany  
Phone +49 7522 9705-0  
info@grunwald-wangen.de  
www.grunwald-wangen.de  
GRUNWALD GMBH at [LinkedIn.com](#)

## GRUNWALD donate 10,000 euros to three social facilities in Wangen

It is a matter of great concern to us to provide direct and practical help. We therefore continued with our tradition and donated the amount of 10,000 euros for social purposes at year-end.

The mutual story of success began in the year 2008 when our senior boss Edwin Müller handed over the first donation to the Wangen initiative "awamu – together for Uganda e.V." He thus made possible that the first of meanwhile 13 Grunwald wells in Uganda could be built. Although "awamu" has succeeded in building more than 160 wells in Uganda in the past decade, there is still a need for fresh-water wells! For numerous inhabitants of the villages it is still a daily distress that they do not have fresh drinking water available. They have to get poor quality water out of ponds in order to have water at all. The initiative "awamu – together for Uganda e.V." was granted the amount of 4,000 euros out of this year's donation for the construction of another 3 wells. 3 deserving, long-standing

Grunwald employees are having the wells named after them:

**Gebhard Morent** (since 1989 in the company), **Andreas Gotsch** and **Herbert Holzer** (both since 1990 in the company).

The in-patient "Hospiz am Engelberg" in Wangen was donated the amount of **3,000 euros**.

In this hospice a team of qualified skilled staff and active honorary staff do their very best to accompany their guests (the patients) in their last days with warmth and dignity and to be available for the relatives.

Another **3,000 euros** went to the association "Lichtblick – hilft Familien e. V".

For 11 years 200 members and 7 honorable members have ensured that families and children from the region are helped quickly and unbureaucratically in cases of need. Apart from donations by private people the association is also supported by numerous companies and clubs.



If you interested in any further information and in supporting the work of these organisations in Wangen, please contact

**awamu – zusammen für Uganda e.V.**  
Zeppelinstraße 38  
D-88239 Wangen im Allgäu  
[www.awamu-uganda.org](http://www.awamu-uganda.org)

**Hospiz am Engelberg  
gemeinnützige GmbH**  
Am Engelberg 29  
D-88239 Wangen im Allgäu  
[www.hospizamengelberg-calendula.de](http://www.hospizamengelberg-calendula.de)

**Lichtblick – hilft Familien e. V.**  
Pfannerstr. 35  
D-88239 Wangen im Allgäu  
[www.lichtblick-hilftfamilien.de](http://www.lichtblick-hilftfamilien.de)

This photo was taken in front of the cocktail filling machine HÜTTPAC in the Grunwald foyer in November when the cheque was handed over to Margareta Riese, chairman of "awamu - Zusammen für Uganda e.V." From left to right: Andreas Gotsch, Herbert Holzer, Grunwald Managing Director Ralf Müller, Margareta Riese, Gebhard Morent





# **– we are delighted to work with you!**

## **Grunwald and Emmi – a long-standing relationship based on trust**

Everybody aims at achieving the best possible results in his work. This is possible if the best and most suitable components are already available. This is achievable if the best raw material is available, if you have a reliable partner with long-standing experience and a passion for his work combined with a passion for the product and reliable tools.

This sounds like a vision from a schoolbook, doesn't it? With the long-standing cooperation with the Swiss dairy company Emmi we experience how such a theory can actually become reality. Here, the slogan of our Swiss partners really applies **"Emmi – your delight"**!

### **The Vision**

The project started at the beginning of 2017 when Markus Häfliger, Head of the Cream Cheese Department, and his team presented

their vision of a different, new future filling application to us. He informed us about his idea to join two filling applications on one Grunwald rotary-type machine. Two successful products should be filled on the same machine: the traditionally produced mozzarella balls and cottage cheese whose popularity is growing constantly.

### **The basic materials**

In short, we were confronted with the filling of two products and demands on a filling machine which could not be more different!

In addition to a filling process where the product is handled with care and damage to the product must be avoided, the hygiene technology of the machine was a requirement which should not be undervalued. Emmi clearly and uncompromisingly stated a "killing rate of LOG4 or even higher".

It was clear that Emmi would demand exactly the same hygiene level for the cup filler as Grunwald already implemented with the ultraclean inline machines. Therefore we could already confirm the required LOG4 hygiene level during our first meetings without "any ifs or buts".

Due to the 2-stage cup sterilisation developed by Grunwald we could offer a reliable sterilisation system and thus give Emmi the certainty that they were the "right partner" for this project.

The pulsed light high-performance UV(C) sterilisation system which has already been used for many cup fillers verifiably guarantees a sterilisation rate of at least LOG4 for cups and lids.

Following numerous project discussions this customer placed the order with Grunwald for building this technically sophisticated rotary-type machine. In the meantime this 2-lane cup

filling machine ROTARY 12.000 was delivered and commissioned successfully. It fills, seals and lids up to 4,800 cups with a filling volume of 200 up to 1,750 grs per hour.

### **Production in comparison**

Several months after commissioning, Emmi made a first comparison between their new product-specific rotary-type machine and one of their aseptic machines they already had in production. As a result the hygiene figures for the packing material sterilisation for both machines were identical.

### **Conclusion**

The new Grunwald rotary-type filler is flexible with regard to handling different products and packing materials. As requested these two very different products – the traditional mozzarella in brine and the cottage cheese – can be filled on the same machine in cups of different shapes and sizes.

The products Emmi produce on the new rotary-type machine today are well-known beyond the frontier and are often considered as a guideline for competitors due to their quality.

We thank all persons responsible and persons involved in this project for having placed their confidence in Grunwald for many years as well as for the positive and pleasant cooperation. We are delighted to work with them – and look forward to the next challenge and the next common project.

## **DETAILS ON THE MACHINE**

### **GRUNWALD-ROTARY 12.000**

Dimensions: 2,000 x 2,000 mm

2- to 6-lane versions

Approximately 6,000 – 18,000 cups/h depending on product and packaging material

Dosing range: 10 – 2,000 ml

Photo on page 4 and 5  
by courtesy of Emmi Schweiz AG

Photo below right:  
2-lane cup filling machine  
GRUNWALD-ROTARY 12.000  
with 2-stage cup sterilisation  
for hygiene level LOG4  
for filling both  
traditionally produced mozzarella balls  
and cottage cheese

The photo shows the rotary-type  
filling machine at Emmi Schweiz AG

## **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.

For further information please contact:

**Stefan Sacher**

**Phone +49 7522 9705-260**

**stefan.sacher@grunwald-wangen.de**







## NEWS



Eijssen Dairy in the Netherlands started in 1974 with the purchase of a farm and 34 cows for their own dairy farming.

In 1980 they started producing special yoghurts based on Greek and Turkish recipes with the milk from their own dairy farming.

From 2009 on they produced various dairy products at the location in Schimmert after "Yante Creamery BV" had been founded. Grunwald supplied them with a flexible 4-lane cup filling machine for this production.

In 2015 the cooperation of Eijssen Dairy BV with a number of strategic partners resulted in the opening of an ultra-modern factory in Beek. Today they mainly produce exotic yoghurts. Fresh Dutch cow milk originating from their own cows (25 %) and nearby farms is the basis of these creamy yoghurts. They do not contain any artificial colourants and preservatives.

This dairy, a family-owned enterprise which is doing business internationally, developed into an important player in the dairy industry in the past few years and exports its products to several European countries.

They plan to expand their existing location at the Aviation Valley Business Park at Maastricht Airport and the name "Eijssen Dairy" should become even more popular.

[www.eijssendairy.nl](http://www.eijssendairy.nl)

Eijssen Dairy describe themselves as the ideal partner for the dairy industry. We are pleased to confirm that this is correct as Eijssen Dairy proved to be an ideal and reliable partner for Grunwald as well.

This dairy produces special natural and high-quality yoghurt.

Production is based on respecting the environment, humans and animals. In addition they attach great value to good cooperation with customers and suppliers based on the principle of a sustainable development and minimisation of the ecological footprint.

In 2009 we already supplied a 4-lane cup filling machine type ROTARY 12.000 to their location in Schimmert for filling different

products such as rice pudding, crème fraîche, Greek yoghurt, natural yoghurt and fruit yoghurts etc. in cups of Ø 75 mm and Ø 95 mm.

This rotary-type machine is still in production. However its production speed was no longer sufficient in order to meet the considerably increased demand. Therefore Eijssen Dairy contacted us at the beginning of 2019 with their enquiry for another cup filler. The main focus was set on the factor "time" and the urgently required increase in production.

Of course we were pleased to make the impossible possible for such a long-standing and reliable business partner – however, even we cannot perform magic. And the requirements were not that easy:

- delivery within 6 months
- inline machine with integrated packer and tray erector
- the machine had to be capable of handling a large range of products, from liquid

## Eijssen Dairy – the ideal partner

### for us and for the dairy industry

natural yoghurt up to yoghurt with pieces (10 mm) as well as rice pudding

- different filling temperatures of 7° to 80°C
  - high flexibility
  - quick format changeover and
  - the possibility for a production increase in case of a higher demand in the future
- So what could be the solution?

#### Make the impossible possible together

With this order luck was an important factor! The customer's requirements were comparable to those of another customer who had recently been supplied with a similar inline machine. This machine actually fulfilled the requirements for filling products like those of the new customer.

Eijssen Dairy agreed that their machine should be built to the same specifications. Thanks to their readiness to compromise the construction period was shortened enormously. In programming and during the adjustment and test phase significant time could also be saved.

When our partner SEMA also informed us that the order for the construction of the packer and carton erector perfectly fitted into the ongoing production everything was perfect!

Due to this series of fortunate events this complex unit could be built within such an extremely short delivery period and the desired delivery date could once again be met, as is the Grunwald way. Our after-sales service ensured that the inline machine could be put into operation immediately.

On this occasion we would like to thank all those involved in the project for their excellent cooperation. We are glad that we were able to "make the impossible possible" so that the products can be delivered in the desired quantity and quality now and in the future.

#### DETAILS ON THE MACHINE

The main feature of the **GRUNWALD-FOODLINER** (see photo top left)

is the robust drive design which offers the maximum flexibility by using a combination of servo and mechanical drives.

Applications:

- from portion packs up to buckets
- for all food products, cleaning agents, cosmetics or similar products
- can be combined with different dosing systems and open spaces for manual handfill sections

#### GRUNWALD-FOODLINER 20.000

Width of the machine: 1,650 mm

4- to 2 x 10-lane versions

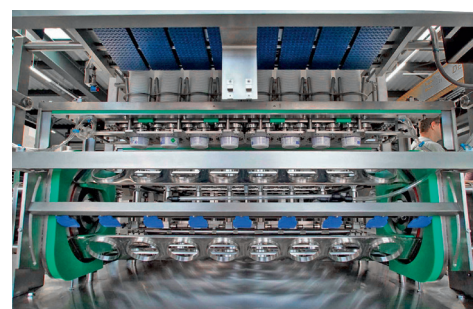
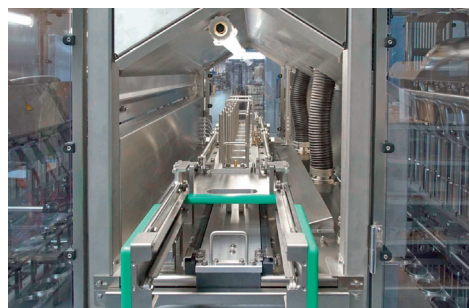
Approximately 14,400 – 50,000 cups/h

Dosing range: 20 ml – 1,700 ml



Cup storage

Seal lid magazine



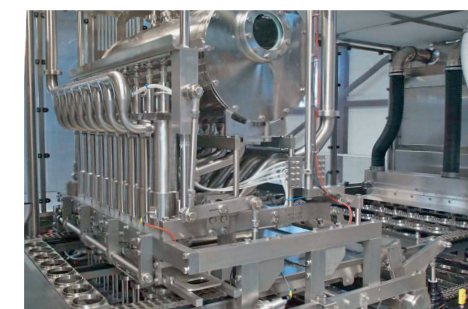
Cup denesting

Sealing station



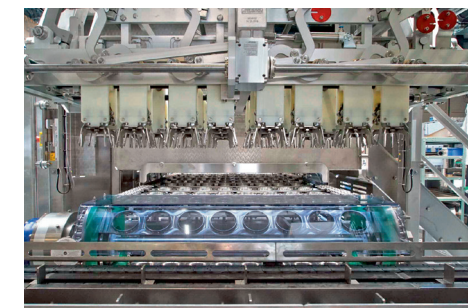
Cup sterilisation (UV)

Snap-on lid magazine



Filling station

Integrated packer



#### CONTACT

If you are interested in this inline 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.

For further information please contact:

**Martin Rädler**

Phone +49 7522 9705-220

[martin.raedler@grunwald-wangen.de](mailto:martin.raedler@grunwald-wangen.de)



## NEWS

## 10 GRUNWALD company anniversaries 2019

This year 10 long-standing employees have celebrated significant company anniversaries for the first or even for a repeated time. We are pleased about the high number of employees celebrating their



anniversaries. We are proud of our committed and qualified employees. Many thanks to all employees celebrating anniversaries for their years of loyalty to Grunwald.

### 10-years service in the company:

Andreas Fuchs (Programming), Frank Welzel (Parts Manufacture)

### 20-years service in the company:

Sandra Bartl (Sales), Andreas Blank (Warehouse), Edmund (Edi) Stölzle (Service Dept.)

### 25-years service in the company:

Britta Böhm-Hohenleitner (Sales), Meinrad Zeh (Parts Manufacture), Martin Rädler (Sales)

### 30-years service in the company:

Gebhard Morent (Assembly Hall), Alfred Rädler (Assembly Hall)

*In the photo (from left to right):*

*Back row: :Edi Stölzle, Meinrad Zeh, Andreas Fuchs, Alfred Rädler, Andreas Blank, Gebhard Morent, Frank Welzel*

*Front row: Sandra Bartl, Martin Rädler, Britta Böhm-Hohenleitner*

## 18 trainees at GRUNWALD

The training of our own skilled workers has always been of high value at Grunwald. We make a point of investing in the training and advanced training of our employees.



Our training programme offers young people the chance to gain a qualification through training. After successful completion of their vocational training they gain vocational prospects with many opportunities for development.

At the beginning of the 2019 training year, 18 trainees started in their first or next year of training. Together with their trainers Michael Assfalk (back row, on the left), Christian Hasel (back row on the right) and Martina Fischle (middle row on the right) they met in front of the historic Alpine scenery in the foyer for the photo.

*In the photo (from left to right):*

*Back row: Michael Assfalk, Hannes Müller, Stefan Reutlinger, Bastian Hüber, Manuel Rast, Leon Forstenhäusler, Martino Mösele, Christian Hasel*

*Middle row: Christian Mahle, Milena Schneider, Verena Kreisle, Simon Natterer, Raphael Schöllhorn, Martina Fischle*

*Front row: Ronja Kirsner, Sofie Sauter, Moritz Jaud, Matthias Gsell, Markus Hirscher*

## Vocational training in practice

The training of young skilled workers has always been of high value at Grunwald. Therefore we offer a qualified and complex training in different apprenticeship professions. Young people are offered a professional perspective and the training company secures their qualified employees of tomorrow.

In our apprenticeship workshop our mechatronic apprentices learn all the practical basics necessary for their job. In addition, our head of training Michael Assfalk offers small projects which are gladly accepted by the apprentices. The chance to develop their own ideas is important and welcomed. The results are very impressive and so different as human beings are different. Moreover, our apprentices are involved into existing production processes at an early stage by working in the pre-assembly department. Here, the young apprentices carry out practical work across departments under the guidance of Thomas Marb, head of the pre-assembly department from the first year of apprenticeship and study.

*Small photo, on the right:*

*Matthias Gsell, trainee for mechatronics, making adjustments on the "HITPÄCLE" (fully operable model of a rotary-type cup filler on a scale of 1:10)*

*Photo below:*

*View into the pre-assembly hall; Thomas Marb (with green coat) supports and checks the assembly work of the trainees*

*Martino Mösele (in the middle) and Christian Mahle (on the left). Both started their apprenticeship as a mechatronics engineer last September.*



## NEWS

The trainees of the technically-oriented professions (e.g. mechatronics, technical product designer) as well as the students of the course of studies "Bachelor of Engineering / Industrial Engineering" of the Baden-Wuerttemberg Cooperative State University - DHBW – can gain their first experience in practical, project-oriented work. In doing so they learn what it means to be involved in existing production processes.

It proved to be an advantage if apprentices and students get an insight into their future working world from the beginning in addition to the theoretical topics of the apprenticeship. The location and the work in the pre-assembly is very well suited for this. Moreover they work in close proximity of the assembly department, i.e. the department in which our young people will mostly be involved after their exams.



## REVIEW

## Prospect Wangen – Adventure Economy

For the 5th time the Association for Promoting Economy and Innovation (WiR) of the District of Ravensburg initiated the event "Prospect – Adventure – Economy". The aim of the event is to inspire the citizens, inform them about different kinds of businesses and to find skilled employees. The economy is highlighted for the public and showcasing Wangen as a business location.

Last September 9 companies from Wangen opened their doors for the "big night of economy". And it really sparked huge interest! Grunwald was one of these 9 "flagship" companies, as Thomas Heine of the Economic Circle of Wangen called the participating companies in his inaugural address which opened their doors from 4 p.m. to 10 p.m. The visitors were invited to learn about the training, technology and the development of the participating companies.

The quotation of the founder of our company Herbert Grunwald "Quality is the opposite of chance" served as an advertising slogan to encourage the public to visit Grunwald. The visitors were offered the chance to take part in events, watch presentations and learn more during the company tour and the presentation of the machines.

This resulted in a really full house! The visitors actually poured in – young families, those interested in technology, employees and pensioners, those who just wanted to have a look, pupils looking for an apprenticeship and naturally all those who were interested in a new job and took the opportunity to get an insight into the company. By 6 p.m. the barbecue was all eaten. By 8 p.m. the fresh supply of sausages and beverages which was reordered was again all eaten. A bit later we stopped counting the visitors at the reception after the 500th visitor had arrived. Those who preferred not to come with their own cars or bikes could take the free-of-charge shuttle bus which was instituted to get to the individual companies. The bus offer was gladly accepted and took numerous interested visitors to the bus stop "Pettermannstraße".

Shortly after 10 p.m. when the rush had abated and the visitors of the last tour had arrived back at the reception and had said goodbye all of us agreed: this was a fantastic evening with fantastically interested visitors. An event which was really fun and worthwhile both for the visitors and for us! We are looking forward to repeat this in 3 years.

*Impressions of the event:*

*Group of visitors in the assembly hall*



*Group of visitors with the Mayor of Wangen Michael Lang (on the left) in the foyer*



*Presentation of a rotary-type cup filler*



*The student research centre Wangen was our guest and presented their RoboCups*



*Trainees present their project work.*



*A short movie about "working world and production at Grunwald" was shown in the Allgäustüble*



## GRUNWALD exhibit at the PPMA Total Show 2019



*Directors of GRUNWALD UK, joined by the GRUNWALD GMBH Sales Director. (from left to right: James Causebrook, Anton Alt, Catherine Causebrook, Samantha Smith).*



*The 6-lane Foodliner – the largest Grunwald machine ever exhibited in the UK.*



*Students visiting the GRUNWALD UK stand as part of our involvement and support of PPMA BEST, the educational department of the PPMA.*

It was great to be back at this year's PPMA Total Show. It was a busy, enjoyable show for us and now we've unpacked and are back in the office, we've enjoyed looking back at some of the highlights of the show.

This year all three of the GRUNWALD UK Directors, James Causebrook, Samantha Smith and Catherine Causebrook were able to be at the show for the full duration. It was an added bonus and a pleasure to have Anton Alt, the Sales Director from GRUNWALD GMBH, joining the team. We are very proud to have had such a wealth of experience and knowledge on hand to chat to the stand visitors.

This year we had the opportunity to have on our stand the largest Grunwald machine ever to be exhibited in the UK. This very impressive 6-lane linear cup filler created lots of interest and it was fantastic to be able to showcase one of our larger machines to a UK audience.

We were also able to continue our commitment to STEM and the PPMA Best program by having one of our engineers, Ryan, help to host the students visiting the show and have the groups of students from across the UK visit our stand.

## CONTACT



**GRUNWALD UK Ltd**  
Blankney Grange Unit 1  
Longwood Lane  
Blankney  
LINCOLN  
LN4 3BD

Phone: +44 (0) 1529 414999  
Email: [info@grunwald-uk.com](mailto:info@grunwald-uk.com)  
[www.grunwald-uk.com](http://www.grunwald-uk.com)



PREVIEW OF EXHIBITIONS

## The event of the year 2020!



Next year as well we will be participating in several exhibitions. We are particularly excited about the 7-day show in Dusseldorf in May 2020 which will undoubtedly be the event of the year: interpack 2020!

The latest trends in the international packaging industry will be on display at this event. We are proud to announce that the Grunwald team and their trademark Grunwald

Alpine Pasture will be present for the duration of the show in **Hall 1, Stand A01**.

We will be showcasing a number of interesting new developments as well as technical enhancements for the filling – dosing – packing of cups and buckets. New concepts, new ideas, more flexibility!

Come... see ... be amazed – a motto which certainly applies to the forthcoming interpack exhibition. **Please save the date!**

We are really looking forward to seeing you as well as to the numerous, interesting conversations in Düsseldorf!

Further information will be provided in the next edition of our HIGHLIGHT magazine in April 2020.

[www.interpack.de](http://www.interpack.de)

Another exciting exhibition will be taking place in Denmark in autumn of 2020. Grunwald will once again be present to showcase their products when FOODTECH exhibition in Herning opens its doors on 29 September 2020 for 3 exciting days.

The motto for this exhibition is "FOODTECH welcomes the future". It is the biggest trade fair in Northern Europe and they are expecting more than 300 exhibitors from the food industry.

[www.foodtech.dk](http://www.foodtech.dk)

