

HIGH LIGHT

GRUNWALD®
Dosing · Filling · Packing



GRUNWALD's customer magazine no. 49 / April 2021



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EDITORIAL



COVER

The photo on the cover of our HIGHLIGHT edition is a "floral greeting from the Hochgrat" and was taken by our colleague Manfred Rupp. As a passionate hiker, he loves the fascinating mountain regions of the Allgäu and he enjoys to capture impressions of this wonderful landscape with his camera.
Photo: Manfred Rupp

Publisher's imprint
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In March, we would have been pleased to welcome you at the **ANUGA FoodTec** exhibition in Cologne. However, due to the Corona pandemic this exhibition had to be postponed as well. It has now been scheduled for **26 to 29 April 2022** and there is the hope that it can then take place beyond the Corona pandemic, as far as it is currently foreseeable.

The fact that all exhibitions had to be postponed or even completely cancelled since the beginning of last year is only the "tip of the iceberg" of changes we have been experiencing for more than a year. The Corona pandemic causes further changes and some of them certainly may become part of our lives. There is now an increasing demand for digitalisation and sustainability which will even gain more importance in the future.



Sustainability and ecological packaging has been the consumer's focus not only since Corona. The food sector is feeling pressure, sometimes massive, from all sides. Consumers themselves are also applying direct pressure by their choice of products from the refrigerated shelves. And because it is not possible to completely do without packaging, future new packaging should be sustainable, reusable and environmentally friendly. In addition the packaging for food products should also offer a high level of protection and result

in an extended shelf life of the products. In short: There are great challenges for the packaging industry, packaging developers and also mechanical engineering when it comes to production, processing and recycling of environmentally friendly alternatives.

Old familiar packaging – the new trend?

In retrospect, e. g. cardboard cups or PP mono packaging were already handled on Grunwald filling machines in the 90s and some of these types of packaging are still used today as alternatives. We can assure you that Grunwald has been familiar with the corresponding techniques for a long time in order to handle the modified, new packaging materials. In the adjacent report on page three you can read how easy it can be to retrofit a GRUNWALD filling machine for handling new packaging materials.

New packaging? – we can assist you

Whether it concerns the retrofitting of your machine for handling new packaging materials or you have new ideas in terms of packaging – please feel free to contact us! We will be pleased to assess whether your existing Grunwald filling machine can be retrofitted accordingly. We are familiar with such retrofittings and in almost all cases it was possible to comply with the customer's requirements. Our team of experts for packaging will be pleased to assess your requirements and carry out sealing tests with your new packaging materials. As your partner, we want to meet these challenges in collaboration with you.

We look forward to receiving your enquiries and suggestions as well as to exchanging thoughts with you.

Stay healthy!

Yours
Ralf Müller
and the **GRUNWALD** team

SUSTAINABILITY

Filling the demand for lovely live yogurt

Brand new packaging and 240 tonnes less plastic every year

For over 20 years, Nomadic Dairy have been makers of traditional small batch yogurts and every day, they set out to create great tasting and naturally nourishing yogurts. They make live yogurt from fresh milk nourished by the lush, green pastures of County Donegal.

Keeping up with demand can be a bit of a juggling act. We spoke to Nomadic Dairy's **manufacturing manager Anne Scanlon** about their goals and the investment in Grunwald filling machines to increase capacity and enable future expansion.

Anne mentioned: "In 2015 Nomadic Dairy got the first Grunwald Hittpac 2-lane rotary machine installed. It produced up to 5,400 pots per hour: By 2019 they had two more 3-lane Grunwald machines. The first machine now produces layered yogurt, the two new machines fill the yogurt and oat clusters increasing production up to 12,000 per hour. Nomadic Dairy now have the capacity to keep up with current and future demand."

The great goal

The owners of Nomadic Dairy have a great goal: to reduce plastic use and make it easier to recycle the pots.

The results and facts

Nomadic Dairy made big changes! In January 2020 they launched unique new packaging format for its Yogurt and Oat Clusters, combining

1. a polypropylene cup with new pot design,
2. removable cardboard sleeve,
3. FSC certified wooden spoon (replacing the previous plastic spoon) and
4. foil seal which is easy to remove and recycle.

With this new packaging format, the pots are now 100% recyclable and save 240 tonnes of plastic waste each year!

As a further result, the investment in Grunwald machine technology has been of great benefit. A good decision, as Anne confirms, because: "we had no large changes needed on the yogurt filling and sealing for the new pot packaging". Each yogurt filling element could continue to run on the same Grunwald machines.

Nomadic Dairy have now just launched a Yogurt+ Immune Support range boosted with 100% of an adult's vitamin D. The new launch has been designed to counter "the shortfall of Vitamin D in most Briton's diets".

GRUNWALD UK looks forward to seeing the next range in the shops.



Photo on the right:
Nomadic Dairy, yogurt makers located in Donegal, Ireland. One of the fastest growing yogurt brands in the UK has invested in new Grunwald machinery and new packaging.

Photo below:
The new 100 % recyclable packaging.

CONTACT

Visit www.grunwald-uk.com for more information on filling equipment.





„Plug and fill“

The cup filler GRUNWALD-FOODLINER 3.000 with 7 different mobile fillers offers infinite flexibility



Product photos: © Migros Genossenschafts-Bund

INFO

Bischofszell Nahrungsmittel AG (BINA) was founded in 1909 and is one of the leading producers of convenience and fruit products such as ready-meals and beverages for the retail trade, industry, large-scale consumers as well as for export.

At present approx. 1,000 employees produce more than 1,000 products for daily consumption using a wide range of manufacturing processes. Due to gentle and sustainable processing and the use of state-of-the-art machinery, BINA guarantees maximum product quality for their product range.

Responsible and sustainable action along the entire value-added chain is the maxim of Bischofszell Nahrungsmittel AG (BINA). For several years the company has been pursuing a climate and energy policy that includes the continuous reduction of CO2 emissions and the consumption of electricity and water as well as integrating clear environmental goals into their production processes. This also means that the raw materials processed are sourced mainly from Switzerland. www.bina.ch

Photo:
company building BINA in Bischofszell,
Switzerland



Convenience food – a market sector which has become indispensable for the food industry. In this sector, in particular, product flexibility plays a decisive role which the manufacturing company has to cope with both for small and large batches.

One of the largest producers in Switzerland is Bischofszell Nahrungsmittel AG, which has relied on the proven technology and quality of GRUNWALD filling and packing systems for many years.

When Grunwald was contacted by the project managers with the requirements for a new filling machine, this was the ideal situation to combine the customer's (Bischofszell Nahrungsmittel AG) experiences with regard to the existing filling of their products with the wishes and requirements for future machine technologies. The task was to improve and harmonise these requirements with technical solutions. The project managers at Grunwald were able to draw on a wealth of experience due to decades of development work and their

position as pioneer and market leader in the field of filling convenience products.

As much as possible

On the basis of an inline machine, a highly flexible linear filling machine with **seven mobile fillers** in total was designed and built. In line with **“plug and fill”** Bischofszell Nahrungsmittel AG is able to fill a **product range of more than twenty different products** on this filling machine. Each product has a specific viscosity.

The range of products which can be filled on this inline filler includes:

- pumpable products, which are filled on the GRUNWALD MOBIFILL
- multi-layer products, which are filled on the GRUNWALD-SEMIDOS as a sauce filler
- non-pumpable products which are filled on the GRUNWALD FLEXODOS and the
- GRUNWALD pea filler for the decoration of products with chickpeas.



2-lane cup filler GRUNWALD-FOODLINER 3.000 with 4 docked mobile fillers

Infinite flexibility

Due to the wide range of food and convenience products Bischofszell Nahrungs-mittel AG develops, a well thought-out machine concept was required that would allow maximum flexibility in daily production.

The decisive factor for this flexibility is the following technical solution:

- all fillers are in mobile design
- all fillers can be connected at almost any position of the basic inline machine

so that the customer can choose from a very wide range of diversity with regard to the product presentation.

Guaranteed allergen-free filling

Due to the **“plug and fill”** concept, each filler can be exchanged within an actual time of 3 – 5 minutes. This means the fillers are used in a rotational system. In case of a product change, the complete dosing system with

all product contact parts is just exchanged for a subsequent, already cleaned dosing system. They are connected and disconnected without using tools in just a few steps. Time consuming re-adjustment or setting of the values is therefore no longer necessary.

Another advantage is that allergen-free production is guaranteed because with the exchange of the dosing systems of course all product contact parts are exchanged as well.

Grunwald customers from the delicatessen industry confirmed the enormous flexibility of the **“plug and fill”** concept and reported that by using mobile dosing systems on a filling machine up to 40 different products can be filled in daily production.

This machine was commissioned in the shortest possible time and on schedule despite difficult circumstances due to the Corona situation.

We would like to thank our long-standing customer Bischofszell Nahrungsmittel AG for the trust they have once again placed in us and for the successful collaboration. We are pleased that we were able to take up the opportunity to incorporate our technical innovations in this project.

CONTACT

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INFO



How Käthe, Sultan and Kuno get their lids on Butendiek Farm

The GRUNWALD lidding machine for cheese with character

The Butendiek Farm is more than a farm. It is a real family business. Everyone who works at the "BIO-Hof on the dyke" shares the passion for good cheese and the love of eco-farming. Around 180 colourful spotted cows romp about in a species-appropriate manner on the lush green meadows. They are kept according to the strict Bioland guidelines. For the persons responsible at Butendiek Farm, animal welfare is the key to animal-friendly cheese products.

Anyone who works in the farm cheese dairy is a passionate cheese lover. They work hand in hand and thus ensure a very special quality of craftsmanship. They produce cream cheese and semi-hard cheese. The products of the fresh cheese range have illustrious names such as "Sultan's Joy", "Scharfe Käthe" or "Kuno". They are among the favourite products of the fresh cheese range in many health-food shops.
hof-butendiek.de

In our more than 60 years of company history, we have discovered several times: kilometres do not separate. Never! Trade fairs are and remain a popular meeting place for overcoming kilometres and getting to know each other. For this reason we have also participated in FachPack in Nuremberg, the European trade fair for packaging, processes and technology, for many years with our trade fair stand – our Grunwald alpine pasture.

Welcome to Nuremberg

In September 2019, the Fachpack visitors got to see the concentrated range of innovations and trends from the packaging industry in 12 exhibition halls. One of the 1,591 exhibitors was Grunwald. One of the approximately 44,000 trade visitors was Niklas Bruns with his father Jürgen Bruns. They had travelled from Stadland, in the far north, down on the right-hand side of the Jadebusen, to find out

about packaging materials and end-of-line packaging in general at the fair.

First of all it was the extraordinary design of the Grunwald stand that caught their eye in the exhibition hall and then the question arose: what do they actually offer?

This was quickly followed by a first meeting on the stand and in a general conversation the two received information about the company and the product portfolio. In the meantime, Mr. Bruns took a cup filled with cream cheese out of his bag and said that Butendiek Farm would need a lidding machine for this cup with a tamper-evident closure. The previous manual sealing would be very exhausting for the female production staff.

Invitation to the dyke

Even though the automated sealing of the cups filled with cream cheese was not yet of top priority at that time – in September 2019 – we immediately submitted our quotation for

a lidding machine. Of course we were pleased about the invitation to Butendiek Farm shortly after the exhibition to discuss this quotation. Then the project quickly progressed. At the beginning of 2020, they placed the order and thus their confidence in Grunwald for the design and manufacture of a tailor-made, 2-lane lidding machine. The customer's requirement was to index up to 3,600 pre-filled cups per hour fully automatically into the rotary table and close them with snap-on lids with tamper evident closure.

When everything goes hand in hand

Our production processes were kept as short as possible as the machine was a great help and support in the production of Butendiek Farm.

The completion date had been reliably and firmly agreed so that Jürgen Bruns and Maïke

Cornelius-Bruns were able to spontaneously arrange an appointment for the PDI in August, when they were travelling through the Allgäu and along Lake Constance with their camper van. And because Butendiek Farm also works hand in hand and attaches particular importance to craftsmanship, it was important for the passionate cheese lovers to see and experience that the fully automatic lidding of the high-quality fresh cheese products worked just as reliably as the craftsmanship. Good cheese needs real craftsmanship – and its packaging needs the reliable technology from Grunwald.

We would like to thank the Bruns family for the confidence placed in us and look forward to continuing our cooperation!



*Photo at the top:
View in the fully-automatic lidding machine
GRUNWALD-HITPAC AKH-019RE/2-lane.
From the design point of view an open space for
mounting an oil filling station as an amplified ap-
plication in the future was considered.
In the snap-on lid station area the protective cover
is indented. Thus packaging materials can be re-
filled without a machine stop in a comfortable way.*

*Photo on the left: the lidding machine
with extended outfeed conveyor.
Speed: up to 3,600 cups/h*



CONTACT

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© Gay Lea Foods

Gay Lea

– a flexible solution to a complex request in Canada

INFO

Gay Lea Foods Co-operative Limited ("Gay Lea Foods") is a leading Canadian dairy and foods processor renowned for its co-operative-inspired values and high-quality, innovative and award-winning dairy products and ingredients.

Founded in Ontario, Canada in 1958, the farmers, shareholders and employees of Gay Lea Foods have worked together for more than 62 years to meet member needs, contribute to the sustainable development of communities, and ensure Gay Lea Foods is well positioned to lead as an innovative, market-driven, and sustainable Canadian food business.

The co-operative is the first of its kind to include licensed dairy cow and dairy goat members, and processes both kinds of milk into a range of dairy products, providing customers and consumers with a product experience that is truly *born on the farm*.

From the Gay Lea Foods website: "Our dedication to innovation and the development of high-quality products has allowed us to respond to consumers' evolving tastes and grow the market for Canadian cow and goat milk." Visit www.gaylea.com to learn more.

Gay Lea Foods produces a variety of dairy products for retail, food service and industrial markets, including:

- butter
- cheese
- spreadable butter
- sour cream
- cottage cheese
- smooth cottage cheese
- yogurt
- whipped cream
- lactose-free milk
- milk powders
- specialty ingredients

Grunwald first worked with the Canadian co-operative fifteen years ago when they invested in a FOODLINER 6.000 for their site in Guelph, Ontario. The inline cup filling machine has provided reliable, constant performance for Gay Lea Foods' spreadable butter products, which are filled in rectangular cups, since the products were launched to the market in 2005.

In late 2018, the co-operative came to Grunwald in search of another specialty cup filling machine for a separate site in Toronto, Ontario.

This time, they were looking for a high-performance cup filling machine for cottage cheese, smooth cottage cheese, sour cream and yogurt, with filling volumes of up to 1 kg at a production speed of up to 320 cups/minute. The desired machine would have an ultraclean design, including UV(C) packing material sterilisation and a clean air tunnel.

The unique specifications and required flexibility to accommodate multiple products and product formats made this project enormously complex and necessitated a long project planning phase. Several project discussions took place on site in Canada, and at the Grunwald factory in Wangen, while multiple reference visits were made to Grunwald customers.

Once all details of the technical equipment had been discussed and clarified, the order for a FOODLINER 30.000UC inline cup filling machine with 8 lanes and ultraclean design was placed with Grunwald in the summer of 2019.

Key features of the new machine include:

- Storage system for cups
- Storage system for stackable snap-on lids
- Storage system for non-stackable snap-on lids
- Automatic feeding of the snap-on lids at a guaranteed speed of 320 lids/min.
- Individual servo drives for pre-filler and main filling station in connection with integrated inline weigher
- Main filler with connections for different product feeding systems
- Optional handling of pre-cut aluminium
- Plastic sealing film (Mylar) from the reel
- UV(C) packing material sterilisation for cups, lids and film from the reel
- Thermic leak test control
- Easy and effective tunnel cleaning

The 8-lane FOODLINER 30.000UC provides extreme flexibility and is suitable for many possible production applications required by Gay Lea Foods. Its technical sophistication and efficiency will help ensure the co-operative is well-prepared for both existing and future production needs.

After 14 months and a successful Factory Acceptance Test (FAT), the machine was dispatched to Canada in the autumn of 2020. The new filler has since been successfully installed and commissioned with the help of Grunwald engineers, expanding Gay Lea Foods' filling, packaging and sterilisation capacity.

We thank the Gay Lea Foods project team for their trust and cooperation.

CONTACT

If you are interested 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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Photos on the left:
 Gay Lea Foods

Photo at the bottom: 8-lane cup filler
 GRUNWALD-FOODLINER 30.000UC in the
 production room of Gay Lea Foods



© Gay Lea Foods

NEW BUSINESS

In the mix with dry filling



4-lane high-speed linear machine
GRUNWALD-FOODLINER 6.000 with 3rd party filling system for soap capsules



We are not only wet filling and sealing specialists, we have now successfully been dry filling and sealing products too.

With continuous product developments and changes, Grunwald has increased and effectively supported our customers with a wide variety of dry filling needs by incorporating granular, powdered and other dry filling systems onto our Grunwald filling and sealing machines.

Constantly delivering innovative filling and sealing machines for non-pumpable and dry products using a selection of 3rd party partnerships to deliver the level of performance, reliability and repeatability which is the corner stone of our company. Using these specialist partners with our precision machines we can accurately dose and fill the perfect ratio mix to meet the requirements of your product recipe while maintaining the desired product presentation to attract customer purchasing.

Photos on the left, above and in the middle:
Multi-head weigher on top of rotary-type cup filler GRUNWALD-ROTARY 12.000/4-lane for filling cereals in top caps with different product mixes.

Photo below:
4-lane servo driven auger powder filler on linear-type cup filler GRUNWALD-FOODLINER.

In the last 12 months alone we have delivered a linear machine filling soap capsules working with a multi-head weighing partner. Installed a highspeed rotary machine that has an auger partner filling system combined with a Grunwald servo filling system to make microwavable ready meals and porridge.

Lastly we have recently produced a high-speed linear machine that will work in connection with two 3rd party multi-head fillers and with a powder filler to deliver a multi-layered ready meal that the consumer just adds hot water to prepare.

If you have a new product line or development Grunwald will look forward to hearing about all your filling needs and to offer the latest, appropriate technology for your filling task.

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Probably no other product has gained such popularity with consumers as hummus. A few years ago, this oriental delicacy was still a vegan niche product that could only be found in special delicatessen shops. Today, hummus is a "must have" product in the chilled shelves of groceries. The sales of the small chickpeas experiences sensational growth worldwide and this trend still seems to go on. On the one hand, this is shown by the sales figures and on the other hand by the lively enquiries for suitable filling and packing machines we have been receiving for several years. And because many people consider hummus to be a summer product, this trend will certainly continue in the upcoming barbecue season.

Grunwald has been involved in this trend from the very beginning and supplied the corresponding filling and packing machines to manufacturers of delicatessen products in Europe, Australia and Oceania, the Middle East and the USA. Each machine delivered finally documents a special success story. These are the stories of Grunwald customers who shared in the success of hummus by acting in a market-oriented manner, modernising the processing equipment and further developing their product portfolio.

Decorating products like a champion

The combination of Grunwald filling machines with several, quickly exchangeable mobile fillers offers a machine concept which allows for an almost infinite flexibility and a wide variety of toppings. Depending on the product presentation

Hummus –
a product conquers the worldGRUNWALD cup fillers give this
trend product a distinctive face

desired, the fillers are inserted in the dock-in station of the filling machine. In this case, for example, the servo-controlled piston filler type Semidos would be suitable for the pumpable hummus products in combination with a vibratory filler for dry spices and herb mixtures. Or the request for adding a precise number of chickpeas.

We also met this special challenge a long time ago. The filling machine specially developed for this purpose – our "little pea counter" – ensures that a uniform product presentation with consistent topping can be guaranteed. In addition, this technology generally ensures that no cup leaves the machine without decoration, because customers look at the product presentation with a critical eye.

Appropriate filling technology to highlight
your products

For a perfect dip experience, our customers design their hummus products with different toppings and high recognition value such as

- Precise spreading of different dry herbs and spices:
- Dosing of a precise number of chickpeas
- Toppings with oil-based vegetable mixtures
- Design of different product presentations and logos
- Centric dosing of pumpable vegetable dips, if requested also up to the bottom of the cup.

For the sales success of the hummus products it is an interesting aspect that the toppings produced have an individual design and look like handmade even when being filled in fully automatic operation. These options for the topping of the hummus products can be guaranteed for production speeds of up to approx. 10,000 cups/h.

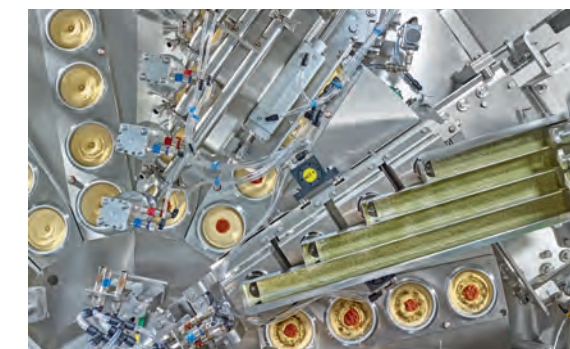
If you are interested in any further information, please feel free to contact us. We look forward to hearing from you.



Filling of various hummus products
in 3-chamber cups



Our "little pea counter" guarantees uniform product
presentation with consistent topping



Centric filling of dips with herb decoration

GRUNWALD NEWS



– our new sales office for the Czech Republic and Slovakia



Welcome Jindřich Pokorný to the Grunwald family! Some of our customers and potential customers will already know Jindřich Pokorný, as he has been working for us as an Area Sales Manager for the Czech Republic and Slovakia since January 2021.

Mr. Pokorný is gradually succeeding our long-standing representative **Jaroslav Filip** who retired at the end of last year.

For all machines delivered to the Czech Republic and Slovakia up to now Mr. Jaroslav Filip will continue to be your trusted contact for spare part supplies, enquiries and requirements for service throughout 2021.

Mr. Filip has handed over the data and information on the individual projects to Mr. Pokorný, thus guaranteeing a smooth handover.

We would like to take this opportunity to thank Jaroslav Filip for his committed and trustful cooperation during many successful years and wish him all the best and good health for his new phase of life.

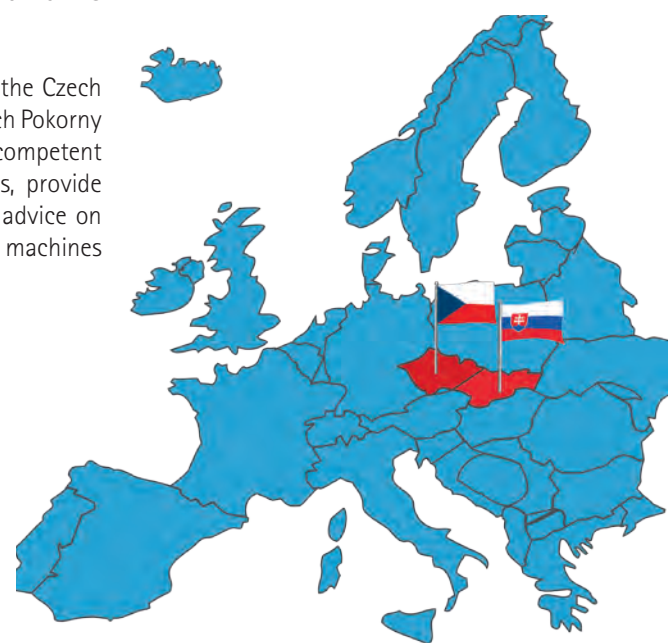
For all new machine projects from the Czech Republic and Slovakia Mr. Ing. Jindřich Pokorný will be pleased to assist you as your competent contact person with your enquiries, provide you with detailed information and advice on Grunwald filling, dosing and packing machines at any time.

We are very pleased that Mr. Pokorný is joining the Grunwald team and wish him good luck.

At the same time, there has been a change internally at Grunwald: as of January 2021, the sales responsibility for the Czech Republic and Slovakia has been handed over from your previous contact Martin Rädler to Stefan Sacher.

Stefan Sacher has been in charge of neighbouring sales areas such as Austria and Hungary for more than eight years. In close cooperation with our local contact person, Mr. Jindřich Pokorný, he will be your contact for questions and information on Grunwald cup and bucket filling lines at any time.

The new Grunwald sales team in the Czech Republic and Slovakia will take care of you in the usual competent and reliable manner and looks forward to working with you.



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New GRUNWALD agency for the Australian and New Zealand regions

The Grunwald team is excited to announce a new agency partnership agreement with PerForm Packaging solutions for the Australian and New Zealand regions.

PerForm Packaging Solutions has over 30 years' experience in manufacturing, packaging materials and packaging equipment. PerForm specialises in supplying a range of packaging equipment typical for end of line applications in many FMCG and industrial markets such as Food, Beverage and Household products.

PerForm Packaging Solutions' core capabilities are providing a range of packaging and product handling equipment through speciality products and solutions in:

- Case and tray packing,
- Horizontal cartoning,
- Multipacking by carton, shrink, banding and handle applicators
- Pick and Place robotic systems.

Partners of PerForm Packaging Solutions

The partners of PerForm Packaging Solutions are some of Europe's leading packaging machinery manufacturers including Kliklok UK, Meypack GmbH Germany, PAKER group France and PWR Pack from The Netherlands.

Customers of PerForm Packaging Solutions

Their customers are some of the world's largest food and beverage companies including Kraft Heinz, Unilever, Lactalis, Ausnutria, Campbell-Arnotts, Bega, Danone, Chobani and Nestle.



Chris Baudinette Director of PerForm Packaging Solutions

Chris is a mechanical engineer with over 30 years' experience within the food and beverage industry.

"We are extremely excited to be given the opportunity to partner a well-respected company such as Grunwald. Having partnered other German suppliers of packaging equipment for many years, we understand the level of quality that can be expected, and we are looking forward to assisting our customers in Australia and New Zealand with the highest quality dosing and filling solutions from Grunwald."

Jason Valente Technical Sales Manager

Jason is an electrical automation engineer with over 15 years' experience in the food and beverage industry.

"The partnership with Grunwald enables us at PerForm to provide total packaging solutions to meet the needs of modern production environments, either as single machines or as part of turnkey installations. In many applications we are already offering multipacking and case packing solutions, so to be able to add Grunwald to our portfolio enables us to offer our customers solutions from the filler all the way to the palletiser, which is extremely exciting."



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GRUNWALD NEWS

Training successfully completed

The training of young professionals has always been of high priority at Grunwald. Especially in the current difficult time of the Corona pandemic, it is important to open up professional perspectives for young people. One more reason for us to stand by our responsibility and continue to offer qualified and multi-faceted training. This is beneficial for both parties as we thus secure the qualified employees of tomorrow. The reports on this page about three more young employees who recently successfully completed their training at Grunwald show that this has been working.

In receipt of the certificate of apprenticeship

Markus Hirscher (left) and **Leon Forstenhäusler** successfully finished their 3.5-year vocational training in January and are now in receipt of their certificates of apprenticeship. Congratulations on successfully completing their training!

During their training period they were supported by their committed trainers Michael Assfalk and Dietmar Sinz and assisted by their colleagues at any time.

Markus was offered a permanent position and now works as a mechatronics engineer in the control cabinet construction department whose manager Simon Maurus gave him a warm welcome to the team.



Leon was also offered a permanent position. The colleagues in the parts manufacture are pleased that he will continue to be part of their team as a cutting machine operator.

Excellent performance of our trainee Milena Schneider

In the last issue of our customer magazine HIGHLIGHT (no. 48 / December 2020) we reported on our trainee Milena Schneider. At the beginning of February she finished her training (as an industrial clerk with an additional qualification in international management and the foreign languages English and Spanish) with flying colours! She was awarded a prize by the vocational school for her outstanding school performance! In addition Milena was financially awarded for her TOP performance in the course of her 2.5-year training with the certificate bonuses paid by Grunwald!

We are therefore particularly pleased that we were able to offer her a permanent position as a sales assistant in her preferred department.

Once again welcome to the GRUNWALD team!
Much joy and success, Milena!



Industrial clerk with additional qualification – a vocational training with interesting stays abroad

Those who learn the profession of an “industrial clerk with additional qualification in foreign languages” at Grunwald can look forward to two stays abroad for several weeks. Our colleague Milena Schneider was given the opportunity to travel to Ireland and Spain as part of her training. With her below report, Milena gives us an insight into how exciting vocational training can be.

My first stay abroad: 3 weeks in Ireland

In my first year of training, I travelled to Dublin for three weeks with other trainees from my vocational school class. There I stayed with a woman and her 7-year-old daughter. I did my internship at the Wisdom Centre, a facility that rents out meeting rooms of different sizes. For example, I was allowed to prepare the meeting rooms for the workshops and welcome the participants. Thus I got in touch with all kinds of people, which I enjoyed very much. At the weekends, we explored Dublin. The legendary Guinness Storehouse was a must. On the recommendation of my colleagues, we went on a “cliffs walk” on the Howth peninsula – a cliff walk of several kilometres which was very impressive despite the typical windy and cold weather.

My second stay abroad: 3 weeks in Spain

In the second year of my training, I travelled together with the students of the Spanish course. Our stay began with a weekend in Madrid and first of all we went sightseeing. We went from the Plaza Mayor to the Gran Via shopping street. In the evening, we attended a typical Spanish flamenco show.

After this weekend, we continued our journey to Cuenca and to our host families. I stayed with a family with a twelve-year-old son. I was immediately and very warmly integrated into their family life and experienced a really great birthday party with them and their grandma-

with several dozens of people, lots of music and the popular Spanish tapas.

My internship at a small family business was a little bit extraordinary – not only because of the working hours of 10 am – 1 pm. Above all they provided nutritional advice and people were supported on their way to a healthy life. For me the Spanish siesta until 5 pm was unusual! Just after the siesta life went on. On weekdays, I met with the other trainees from my Spanish course at the language school. Here, a Spanish teacher taught us from 5 p.m. to 8 p.m. – sometimes it was a long, exhausting day. In Spain I experienced that family life takes place “in the little restaurant around the corner across the street”. Therefore my host family often visited their favourite bar with me when I came home from the language school in order to introduce me to their friends as well. Thus I had a multitude of opportunities to talk in Spanish from morning until late in the evening.

At the weekends, we, the students, explored the city of Cuenca or went to Valencia, rented bicycles to explore the city or enjoyed a typical Spanish paella on the beach. Due to my two stays abroad I was able to really improve my knowledge of languages. It was also interesting for me to get to know other cultures.

After I have finished my training, I will start working as a sales assistant. This will enable me to use my knowledge of languages – German, English, Spanish – very well.

GRUNWALD NEWS



Bicycle tour in Valencia to Ciudad de las Artes y de las Ciencias with a break in front of the planetarium L'Hemisfèric.



In Dublin on the “cliffs walk”



View on the city of Cuenca



In Cuenca on exploratory tour

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