

HIGH LIGHT

GRUNWALD®
Dosing · Filling · Packing

GRUNWALD's customer magazine
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GRUNWALD®
Dosing · Filling · Packing

**World first: GRUNWALD Ultra-Clean (UC) ROTARY
with hygiene tunnel - flexibility without limits**

interpack
PROCESSING & PACKAGING
Thursday, 4th to 10th May 2023
Düsseldorf, Germany
hall 6 | stand B01



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EDITORIAL



Interpack, THE major trade show for the packaging industry, has dominated the first months of 2023. After a six-year break, interpack finally takes place again! With 18 fully booked exhibition halls and approximately 2,700 companies from around the world, interpack in Düsseldorf from 4 – 10 May offers the largest international market overview, presents cutting-edge technologies and packaging trends from along the entire value chain, demonstrates chances for growth and responses to challenges in the industry.

Publisher's imprint
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We are going to show rotary-type and inline machines with the latest filling and packaging technology in **hall 6, stand B01** at our 200 sqm GRUNWALD-Alm. In a world first, we will show a **newly developed ultraclean (UC) rotary-type machine** with hygiene tunnel and very special technical equipment offering unlimited flexibility.

The 4-lane inline cup filler with its technical highlights over a length of 14 metres and height of 3 metres will especially catch the attention of the dairy industry. One of these highlights will be the pulsed light high-performance UV(C) sterilisation which is a health friendly, completely peroxide-free alternative for the sterilisation of all packaging materials. In connection with the patented hygiene tunnel, we guarantee a sterilisation rate of $\geq \text{LOG}4$ at full cycle speed for this high-performance machine. In addition, this inline machine will impress by its long product shelf lives with a failure of almost 0 %, low maintenance requirements and high flexibility. The production speed of this cup filling machine will be approx. 10,000 cups/h.

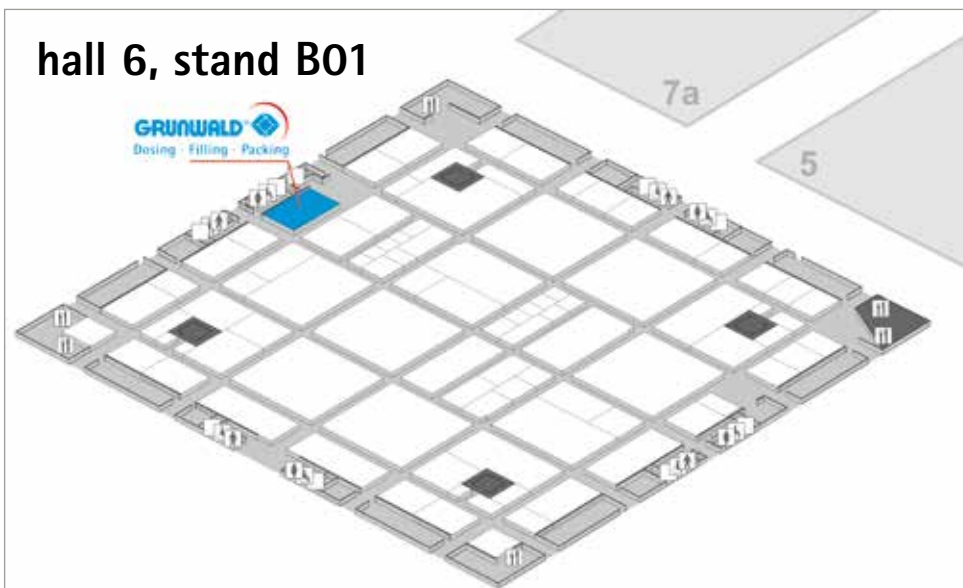
We look forward to welcoming you to our **GRUNWALD-Alm in hall 6, stand B01** to show you Grunwald's new developments, trends in the industry and discuss tailored solutions for your needs.

Overall, there are positive prospects for 2023. Our newly built assembly hall will become operational, allowing us to expand our assembly capabilities. We are also securing our own power supply and increasing our in-house production depth by installing additional milling and production machines. We look forward to working with you, our customers, business partners and employees on these important developments.

Looking forward to seeing you in Düsseldorf and welcoming you to the GRUNWALD-Alm in hall 6, stand B01.

Yours
Ralf Müller
and the **GRUNWALD-Team**

hall 6, stand B01



EXCLUSIVE INVITATION FOR YOU!

GRUNWALD BUSINESS NEWS

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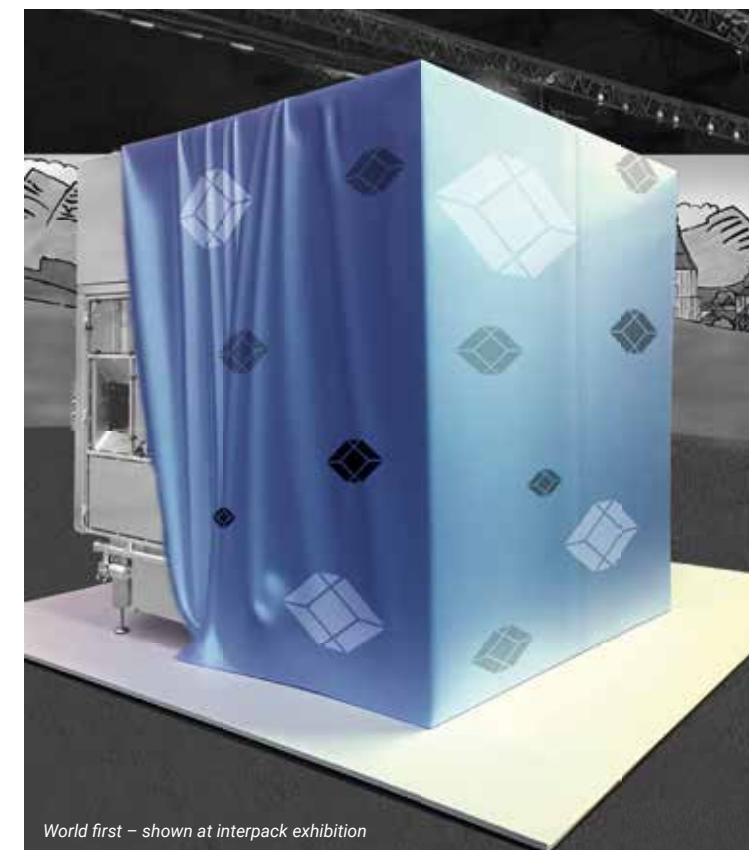
Free entry to interpack exhibition 2023

We are pleased to offer you free admission to interpack exhibition and to welcome you at the GRUNWALD-Alm in **hall 6, stand B01**.



Our new technology works without evacuation!

The gas injection system developed by GRUNWALD allows for remaining oxygen values of $< 0.5\%$ in cups at full cycle speed without reduction in production speed. See further information on the back.



World first: GRUNWALD ultraclean (UC) rotary-type filling machine with hygiene tunnel – unlimited flexibility

In 2015, Grunwald committed to sustainability with the ultraclean inline machine for the dairy industry, as well as the protection of our employees and high environmental compatibility. The pulsed light high-performance UV(C) sterilisation is a health friendly, completely peroxide-free alternative for the sterilisation of packaging materials. We guarantee a sterilisation rate of $\geq \text{LOG}4$ at full cycle speed with this system in connection with the patented hygiene tunnel.

In addition to long product shelf lives with a failure of almost 0 %, our customers are particularly impressed by the low maintenance requirements and high flexibility. In order to meet maximum flexibility and increasingly smaller batch sizes required by the markets, we

developed an absolute world first: the ultraclean (UC) rotary-type filling machine with packaging material sterilisation and hygiene tunnel, as well as optionally interior cleaning.

Small batches can be produced efficiently and with consistent quality on this machine – in the past this was only possible with high-performance cup filling machines. As it is the case with inline machines, the highly flexible ultraclean (UC) rotary-type machine can fill premium products such as swirl (yoghurt with twisted fruit stripes) for premium product presentations.

Visit our stand and see our unique ultraclean cup filling machines in inline or rotary-type design.

GRUNWALD – the specialist for dosing, filling and packing

GRUNWALD is one of the leading suppliers of cup and bucket filling machines, employing more than 200 people at their location in Wangen im Allgäu. Since the company's foundation in 1956, more than 2,700 filling, dosing and packing machines were delivered to dairies and the food industry worldwide – the share in exports amounts to 90 %.

Grunwald stand for innovative, technical solutions in terms of hygiene, flexibility, rapidity, operability and environmental friendliness. We are specialists with many years' experience in mechanical engineering and develop customised solutions for safe investments in the future.

We reinforce our position as a true pioneer with the research & development of forward-looking solutions such as our

state-of-the-art, peroxide-free ultraclean (UC) hygiene concept and the gas flushing device without evacuation.

Our competence and our many years' experience with a wide range of products and packaging materials and our knowledge of market requirements are our strength.





Culinary. Creativity. Speed.

GRUNWALD bucket filler for Hügli – the food experts

INFO

Hügli group is an international food company, which specialises in the production of soups, sauces, bouillons, condiments, functional food, desserts, ready-meals and delicatessen specialties.

Founded in Switzerland in 1935, Hügli has been a corporate unit of the Bell Food Group since 2018. They employ approximately 1,500 people at 13 locations in Europe.

From the creative idea on the product to the expert production and successful placement on the market, Hügli consistently achieves top quality labour and products.

Culinary

is the passion and dedication for food – from the selection of ingredients, through the development of the recipe to the creative serving suggestion.

Creativity

is the basis for innovation. This applies to product development as well as marketing.

Speed

Our lean company structure allows us to react quickly and flexibly to customer requests. www.huegli.com

Photo:
Hügli Nahrungsmittel AG factory in Steinach.



Hügli Nahrungsmittel AG at their location in St. Gallen is a long-standing Grunwald customer and has an older rotary-type GRUNWALD-HITPAC machine for filling dips and sauces in portion cups in operation. In addition, Hügli had a semi-automatic bucket filling machine in operation which they developed and built in-house. Over time, the sales of dips and sauces in large containers for catering increased. In 2018, they decided to replace their self-built semi-automatic bucket filling machine to meet increased demand and replace it with a fully-automatic bucket filling machine.

A step into a new dimension of hygienic filling with GRUNWALD bucket fillers

Hügli decided on the 1-lane bucket filling machine GRUNWALD-HITPAC XXL for filling dips and sauces in 5 kg and 10 kg buckets in the future. This rotary-type machine convinced Hügli with its production speed, technical equipment and low space requirements. With its footprint of 1.90 m x 1.95 m, this bucket filling machine perfectly fit into the space available in the production room. The production speed of this rotary-type bucket filling machine is 13 – 15 buckets/min. with the 5 kg buckets and 8 – 9 buckets/min. with the 10 kg buckets, depending on the product characteristics.

For Hügli, this rotary-type machine achieves an ideal weight accuracy with a standard deviation of 0.1 %. According to the motto "full service", Grunwald did not only supply the bucket filling machine but also the product storage tank and the product feeding pump. This 1-lane bucket filling machine GRUNWALD-HITPAC XXL was an investment in a new generation of machines. However, at the same time it meant a step into a new dimension of hygienic filling as the machine is equipped with a clean air laminar cabin which complies with clean room class 5 according to



Bucket filler GRUNWALD-HITPAC XXL/1-lane.

ISO 14644-1 and VDI 2083. A leak test control station guarantees that only properly filled and airtight sealed buckets are released for sale.

The GRUNWALD bucket filling machine with top hygiene design

As the sales of delicatessen sauces was continuously increasing, an expansion of the production capacities was necessary. Therefore, Hügli purchased another GRUNWALD bucket filling machine for their production in the St. Gallen factory in 2021: a sophisticated 1-lane rotary-type machine



Bucket filler GRUNWALD-ROTARY XL-UC /1-lane.

GRUNWALD-ROTARY XL-UC with almost no format parts and in ultraclean design for filling dips and sauces (marinade, dressing, mustard, mayonnaise etc.) in 5 l and 10 l buckets. With an availability of > 98 % and the very low space requirements of just 2.2 m x 2.2 m the rotary-type bucket filling machine GRUNWALD-ROTARY XL-UC offers the benefits of a higher production speed and higher efficiency with a minimum of space. Depending on the filling weight and the product consistency a production output of up to 200 kg/min. can be achieved. Grunwald has been the turnkey supplier for the complete line for this order again. In addition to the bucket filler, a 1,600 l hopper working as a buffer container, with agitator and product feeding pump, was supplied on-time as well.

GRUNWALD-SERVODOS – the filling machine for squeeze bottles

During the project implementation phase of this bucket filling machine, the customer noticed that their existing pneumatically operated bottle filler reached its limit in terms of capacity and production speed due to many different product viscosities of the numerous Hügli products. Grunwald quoted their dosing machine GRUNWALD-SERVODOS as the ideal solution for the bottle filling with its flexible

product and formats. In exchange for their old filling machine, a 4-lane GRUNWALD-SERVODOS was supplied and integrated in their existing bottle filling line.

This highly flexible dosing machine is capable of handling six different bottle and tray sizes, as well as products of different viscosities – from viscous mayonnaise to salad dressing. One special feature is the option for a very quick format changeover within approximately 1 minute and without tools as only the feeding auger for the packaging material has to be exchanged. All other parameters and specifications related to the packaging material are automatically adjusted to the new packaging material with the pre-selection of the packaging material on the display.



Photo at the top: in front of the GRUNWALD-SERVODOS, from left to right: Jürgen Kehrer (Project Manager Design Department), Eugen Schloss (Programmer), Werner Simon (Mechanical Engineer), all from Grunwald GmbH, Jérôme Heer (Head of Production) and Roman Schläpfer (Lean Manager), both from Hügli Nahrungsmittel AG as well as Nils Nothhaft (Sales Manager Grunwald GmbH).

We would like to thank all Hügli employees for the trust they have always placed in us and for their consistent cooperation. We were pleased to have been part of their success as a partner and already look forward to the next challenge and our next common project.

CONTACT

If you are interested in receiving further information on GRUNWALD's rotary-type filling machines, or if you are looking for a solution for your filling application, please do not hesitate to contact us.

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GRUNWALD bucket filler supplied to the sourdough specialist

Böcker: "Sourdough, that's our business!"

INFO



Ernst Böcker GmbH & Co KG is a leading supplier of high-quality, natural sourdough products. The starting point was the development of innovative fermentation processes in 1910 and thus standards for the safe sourdough management were set which are still valid in this industry today.

The first pure-bred sourdough starters provided the basis for many patents and for a company doing business all over the world that is now managed by the fourth generation of the Böcker family with unwavering innovative strength. Today their range of products comprises more than 160 different sourdough products, special ready-mixes and ready-baked gluten-free bakery products.

More than 180 specialists at several locations deal with the development, production and sales of their range of product. In addition, they do research on tomorrow's product innovations, develop recipes but also processes for the bakery trade and, as an international sourdough competence centre, provide advice and support to the complete sourdough industry.
www.sauerteig.de

Diversity with sourdough.
Photo: Böcker



Ernst Böcker GmbH & Co KG established themselves as a leading supplier of high-quality sourdough products and have a long tradition in the development of innovative fermentation processes.

Böcker recognised the potential for the automated filling of different doughs into buckets and was looking for a suitable partner that could offer the appropriate filling equipment.

After GRUNWALD's first presentation in 2021, they started a close cooperation to develop a machine concept which ideally met the individual requirements of their products.

It was an enormous challenge to achieve a perfect combination of maximum flexibility and highest level of automation. Due to their successful cooperation, a customised solution was developed which perfectly met the customer's requirements.

GRUNWALD FLEXLINER XL – bucket filler flexible in use

The GRUNWALD-FLEXLINER XL is a fully-automatic machine for flexible use to fill and close buckets and was designed on the basis of successful GRUNWALD design features. This inline machine is the ideal solution as it offers a multitude of equipment and high flexibility.

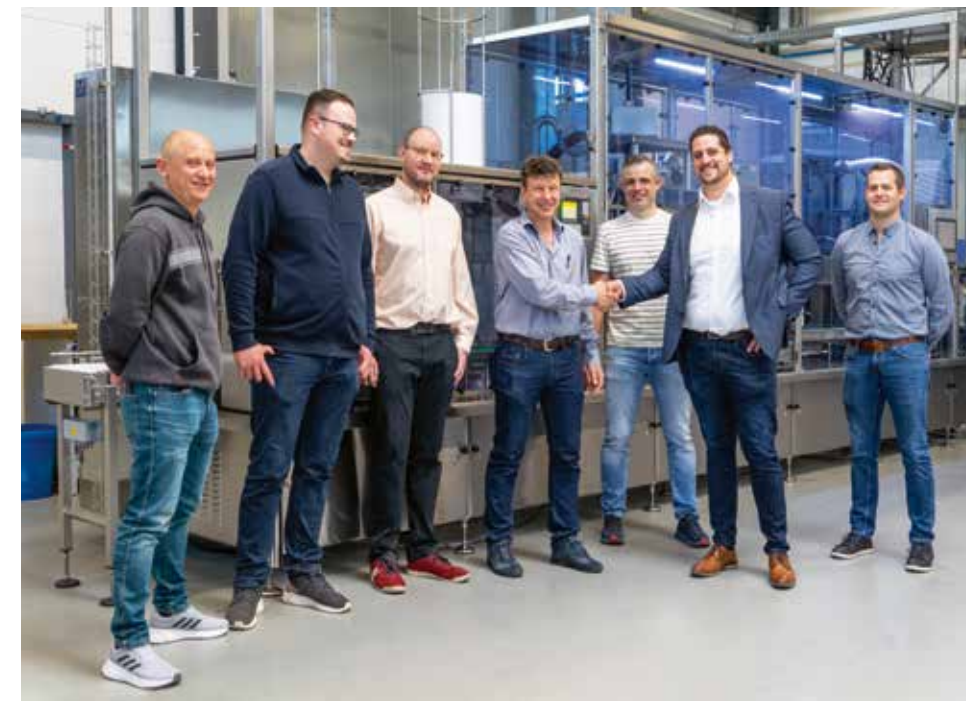
The enormous range of options the inline machine GRUNWALD-FLEXLINER XL offers, shows the equipment of the machine of our customer Ernst Böcker GmbH & Co KG:

- handling of buckets 6 kg – 20 kg
- special dosing system for dough, incl. rework pipe for a continuous kneading process and with a special filling valve, designed for a wide range of viscosities and size of the pieces included in the products.
- vinegar spraying to achieve a longer shelf life
- manual handfill section for adding items such as scraper, foil, accessory

In accordance with to our customer's requirements, an individual filling machine with different technical features was designed and manufactured.

We would like to thank all employees of Ernst Böcker GmbH & Co KG for their excellent cooperation and the trust they have placed in GRUNWALD. We were pleased to support Böcker and having contributed to their continuing success with our filling and packaging machine. We look forward to a continued successful and pleasant cooperation.

*Photo below:
After a very successful FAT, all parties joined in front of the bucket filler for a photo shooting – from left to right:
Sergej Wizke (production),
Dennis Braun (project manager),
Christian Gottschlich (production supervisor), Arno Purschke (factory manager),
Alexander Breitenbücher (electrical service engineer), all of them from Ernst Böcker GmbH & Co. KG, Andreas Jensch (sales manager) and Marc Mader (project manager design department), both from Grunwald GmbH.*



DETAILS OF THE MACHINE



Features:

- high flexibility to handle different formats
- universal bucket transport
- high filling accuracy
- format changeover without tools



Facts and figures:

- buckets per hour 240 – 1,800
- dosing range 1 – 20 litres
- lanes: 1 – 2

CONTACT

Please do not hesitate to contact us if you are interested in receiving further information on GRUNWALD's filling machines, or if you are looking for a solution for your filling application.

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Filling of pretzels, pretzel sticks, rondzels*

Rotary-type GRUNWALD machine for snack products from Alsace

INFO

The Boehli company was founded as a bakery in Gumbrechtshoffen in Alsace 135 years ago. In the 1970s they began to produce pretzel sticks and small snack pretzels on their first Grunwald machine, in addition to their bakery products. In 1998, the new factory in the neighbouring Gundershoffen was built. In 2006, the factory space was expanded to 4,500 sqm. Ten years later, another extension to 6,000 sqm took place, which offered space for six production lines.



In 2017, the production was made transparent by opening the visitors' area "La Fabrique à BRETZELS". The "pretzel factory" is the first showroom in Alsace which was completely dedicated to the pretzel. On a space of 500 sqm the history of the pretzel and Boehli can be viewed. This "transparent production" gives insight in the production of snack products. The products can also be tasted in the cosy pretzel bar and bought in the shop next to the factory (see photo below). The "pretzel factory" is this region's showplace and attracts 25,000 visitors each year. www.lafabriqueabretzels.fr

(Photos: Boehli)



The pretzels and snack mixes of Boehli are known far beyond Alsace. Approximately 2 years ago, Boehli began to fill their pretzel snack mix in solid cups of different sizes on a simple machine that they built themselves. When products are produced with such carefulness and high-quality raw materials, it is logical that the demand rises and production needs to be increased. Therefore, Boehli decided to invest in a fully-automatic, high-performance filling machine which gives reliable production.

After discovering Grunwald online, our French representative GRUNWALD France of the company ALPMA soon met with Boehli to prepare several concepts for the filling of their products. After discussing the pros and cons of these machine concepts and the individual, technical options, Boehli favoured the machine concept for a 1-lane rotary-type cup filler.

*Photo below:
After successful FAT of the 1-lane GRUNWALD-HITTPAC AKH-029S (from left to right):
Nils Nothhaft (Sales Manager Grunwald GmbH),*



** rondzels are made from the recipe of the pretzels and the dough is enriched with a mixture of poppy and sesame seeds*

By going for the GRUNWALD-HITTPAC AKH-029S, a rotary-type machine in solid design was selected for its easy operation and quick changeover to different products and packaging materials.

The ideal machine concept in respect of maximum autonomy

According to the customer's request, the storage time of the storage system was extended from 20 to 30 minutes. The technical solution for filling pretzels and rondzels* was found quickly. The GRUNWALD design engineers integrated the existing multi-head weigher of Boehli in the machine concept.

The dry products are filled by means of a multi-head weigher. The snack products are carefully filled in the cups by means of filling masks adapted to the formats. In total, two

Cédric Mestreau (Sales Manager Grunwald France) as well as Raphaël Wurtz (Factory Director), Joan Jung (Maintenance Manager), Guillaume Bertrand (Production Manager) from Boehli.

different sizes of the packaging material with 5 different heights are filled on this rotary-type filling machine and closed with tamper evident snap-on lids. The format changeover is made without tools and within only a few minutes.

This unsophisticated and solid filling machine allows the Boehli engineers to adjust and adapt the machine for the filling of further snack products in the future and also carry out maintenance work on their own.

By the way: Visitors of the pretzel factory "La Fabrique à BRETZELS" can watch the filling and packing of the snack products on the rotary-type GRUNWALD machine.



1-lane rotary-type cup filler GRUNWALD-HITTPAC AKH-029S in solid design with easy operation and quick changeover to different products and packaging materials.

Many thanks to all persons of Boehli involved in this project and our representative GRUNWALD FRANCE for the excellent cooperation and for the quick, successful implementation of this project.

We look forward to strengthening our business relationship further in the future and many successfully projects together.

CONTACT

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Cup denesting.



Filling of the cups.



View into the rotary-type machine with filled cups.



Filled and closed cup on the outfeed conveyor.

herman
DESSERTS

Sweet desserts continue their triumphant success

The success story continues

INFO

It began in 1986 when Herman Roobroeck and Pasca Smet – skilled cooks with the necessary experiences in the hotel and catering industry – decided to found a catering company in the centre of Ostende.

By the end of 1988, they had supplied 15 supermarkets in the Ostende region with their products. After they had extended their range of products they moved into a newly built production hall with a size of 400 square metres in the industrial area of Ostende. In 1993, Herman and Pasca decided to focus solely on the production of fresh desserts and two years later changed the company's name to Herman Desserts.

Today, their production hall and warehouses comprise a space of more than 5,000 square metres. Production was completely modernised and automated. Herman Desserts produces more than 35,000 desserts on four production lines every day. The portfolio consists of approximately 10 desserts which are produced throughout the year and approximately six seasonal desserts.

They deliver to approximately 1,000 supermarkets every day and have 20 permanent employees.
www.hermandesserts.be

Photo: Herman Desserts.



Snapshot of successful FAT!
Photo shooting after a successful FAT of the 1-lane GRUNWALD-ROTARY 12.000.

On the right Pasca Smet, on the left Herman Roobroeck and GRUNWALD Sales Engineer René Theunissen in the middle.



The success story of sweet desserts continues! The Belgian company Herman Desserts is one of the most well-known producers of sweet products such as chocolate pudding and vanilla pudding.

The successful partnership started in 2016, when Herman Desserts purchased a 2-lane rotary-type cup filler HITTPAC AKH-059 in order to fill sweet desserts in ready-made plastic cups. This cup filler was manufactured within a short period and was running smoothly after installation. The products were received very well by the market – it was just a matter of time until they required a second filling machine.

In response to a changing market and exciting challenges, Herman Desserts were looking for an option for multi-layer filling of the cups with various products such as chocolate and vanilla mousse. In addition, it should be possible to dose a topping of chocolate sprinkles or similar. Another important issue was the higher hygiene standard. This requirement was considered in the machine concept by mounting a laminar cabin and cup sterilisation with pulsed light UV(C) high-energy radiators.

Even though they were now producing with two rotary-type machines these two machines soon were no longer sufficient to meet the demands. Therefore, the success story of the sweet desserts continued in 2021 with the order placement for a third cup filler. Advice, sale and installation of all machines was provided by Decatech who have been our Belgian representative for many years.

More than 40 years of experience in filling and packing machines for the food industry made Decatech the market leader in Belgium. Their highly experienced team provides detailed advice and adapts the machine to the customers' individual and customised requirements. Their customer service is happy to support GRUNWALD customers with technical assistance and the installation of new machines at short notice. Feel free to be inspired by this "sweet" story of success!

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A traditional company with a new concept

Sustainably produced delicatessen salads from Thuringia

In 2010 Hopf was taken over by a big European delicatessen producer. When this group of companies closed this location on 31 August 2020 and relocated its production, the brothers Andreas and Stephan Hopf used the opportunity to revive their family business. They purchased the production machines from the previous owner and started their own business as "Gebrüder Hopf Rennsteig Feinkost GmbH" so that the new owners "could bring back the Thuringian recipes, which had been popular for more than 60 years, to the shelves". Thus, they continue a successful Thuringian tradition. With the start of their own delicatessen production in October 2021, the brothers became the third generation to continue the family tradition, and did so with new passion.

Andreas and Stephan Hopf promise excellent taste and salubrity for their salads. For this reason, they only use high-quality, regional resources and spices which are free of preservatives.

First-class delicatessen salads

For the packing, the Hopf brothers are pioneering new ways. As one of the first delicatessen producers in Germany they offer their salads in sustainably produced cups which are bio-degradable and compostable.

Sustainability has top priority with Hopf. They developed the unique concept of a recyclable paper lid to close a paperboard cup. To ensure high-quality products, reliable and sustainable production and an attractive appearance in the chiller cabinet, the appropriate filling and packing technology was required.

A technical solution had to be found for the fully-automatic handling of the paper lid and for its closure on the paperboard cups. Since the company had bought the first GRUNWALD machine at the end of the 1990s and it had been giving satisfactory service for many years, it was a clear decision for Stephan and Andreas Hopf to discuss this new application with GRUNWALD.

GRUNWALD appreciated this enquiry very much as recyclable packaging materials had already been handled 30 years ago. In order to fill these delicatessen salads and handle the paper lids and paperboard cups chosen by Gebrüder Hopf, the decision was made for a 1-lane GRUNWALD-HITTPAC AKH-019R. This universal and robust cup filling machine proves sustainable packaging materials is just one of the many features this machine offers.

Meat and potato salads have been very popular from the very beginning and Gebrüder Hopf Rennsteig Feinkost GmbH produce a wide range of them.
Photos: Gebrüder Hopf Rennsteig Feinkost GmbH.



Unique solution for recyclable paper packaging

For handling and placing a recyclable paper lid on a recyclable paperboard cup which is industrially compostable an oversized lid was used. The overlap of the paper lid is crimped over the cup rim and thus the cup is closed. Recently a patent was applied for this unique closure system. This smart design creates a new highlight in the chiller cabinet and shows that sustainability and design are perfectly compatible with each other.

We would like to thank Andreas and Stephan Hopf very much for their order and trust placed in GRUNWALD. We would very much appreciate continuing our work and look forward to a continued successful cooperation.



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GRUNWALD-HIGHLIGHT

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