



THE CROWN FOR FRESHNESS

PRESS RELEASE

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REPORT: EFFICIENT DEWATERING OF PICKLED MUSHROOMS FOR SAUSAGE PRODUCTION

Newly developed KRONEN machine saves time, personnel costs and space in the production of Wolf Wurstspezialitäten GmbH

How to quickly remove excess liquid from pickled mushrooms? Wolf Wurstspezialitäten GmbH dealt with this question and turned to KRONEN GmbH to implement the dewatering technology. In a joint project, the DEW 200 dewatering press, which is specially adapted to the processing of pickled vegetables, was created in a very short time.

Wolf Wurstspezialitäten GmbH produces meat and sausage specialties for the service counter (ham and cold cuts), grill specialties and sausage salads and also specializes in the production of Bavarian and Thuringian sausage specialties. In order to make the processes more efficient while increasing production volumes, the family business was looking for a solution to drain the water from pickled mushrooms, which are then processed as a filling for "mushroom Lyoner" (a popular cold cut). After various dewatering techniques had been tested, Wolf GmbH turned to KRONEN GmbH with the most promising technique which was the exertion of pressure. Together, the teams from the two companies developed the DEW 200 dewatering press within a short period of time, which removes excess liquid via adjustable pressure exertion. The machine uses a plate that is lowered in a perforated standard container that is filled with the product. When designing the machine, KRONEN GmbH ensured compliance with the safety-relevant requirements and the hygiene requirements. In addition, attention was paid to ease of use and cleaning.

With the DEW 200 dewatering press, which has now been used successfully in the production of Wolf Wurstspezialitäten GmbH for several months, the processing of the mushrooms has been significantly improved, as large quantities of mushrooms can now be dewatered in a short time, whereby the degree of dewatering can be adjusted. Before, the preparation of the mushrooms was associated with long draining times, a lot of required space and high personnel costs. With the DEW 200, 140 t of mushrooms per year can now be prepared efficiently for further processing as sausage filling, consuming little space and requiring less personnel, which is why Wolf Wurstspezialitäten GmbH is very satisfied with the solution that has been developed together.

The family business, founded in 1925, is one of the 5 largest sausage manufacturers in Germany and is run by the fourth generation, producing meat and sausage specialties for delivery to large food retailers. More than 1200 employees work at the production sites in Thuringia and Bavaria - and the company continues to grow. The production is certified according to IFS (International Food Standard) and QS (inspection system for food) and is checked by regular internal and external audits.



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About KRONEN GmbH

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

In addition, KRONEN offers technical solutions for sectors such as meat and fish, bakery products, convenience and ready meals, dried and frozen products as well as pet food.

Today, the company based in Kehl at the Rhine in Germany has over 100 employees, representations in more than 80 countries worldwide and delivers its products in over 100 countries around the globe.

With more than 40 years of experience in food technology, KRONEN considers it a major commitment to keep traditional values such as quality awareness, and focuses on a sustainable, holistic approach for the hygienic and safe production of healthy food. KRONEN aims at being a think tank, creating innovative solutions in line with the customers' needs and for their benefits. In close cooperation with industry and research, it ensures a high consulting and planning expertise.

Further information: www.kronen.eu

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**Pictures by KRONEN GmbH / Wolf Wurstspezialitäten GmbH:
The newly developed DEW 200 dewatering press in the production of Wolf
Wurstspezialitäten GmbH:**



The DEW 200 at the production site of Wolf
Wurstspezialitäten GmbH



Dewatering mushrooms with the DEW 200