

PRESS RELEASE

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REPORT: International demand for special solutions for kosher washing

After successful hybrid product acceptance, KRONEN delivers an additional washing line

There are already several washing lines in use around the world that are specially adapted to the requirements of kosher washing. An additional washing line is now being delivered, whose suitability for kosher washing of salads and other products has been tested in a mixture of online and in-person product inspection.

In recent years, KRONEN has built up an internationally sought-after competence in adapting washing machines and lines to the requirements of kosher washing. The washing machines are suitable for the production of washed kosher lettuce, for example, thanks to specific filtration systems and other special adaptations. The products processed with the washing machines meet the strict criteria for kosher food - compliance with which is checked by rabbis before delivery or commissioning of the machines.

Such a check by rabbis and the product inspection by the customer now took place as a hybrid event due to the current situation. For this purpose, two rabbis were present at KRONEN for a trial run, who checked the raw products processed before and after processing. In addition, the employees of the North American customer and the responsible KRONEN representation as well as the representative from Israel joined via video call so that the KRONEN team could demonstrate the functionality and operation live and answer questions. As part of the product inspection, tests were carried out with all four products to be processed by the customer. The rabbis present checked the raw materials before and after washing to ensure that the washing result meets the requirements of kosher production.

The three GEWA 3800 PLUS washing machines, two of which are equipped with vibration discharge, the middle machine with an immersion belt and all three with air blower and other options, are part of a complete production line. The line is used to cut, wash, spin and pack kale and romaine lettuce, as well as wash, spin and pack rocket and spinach ready for use. Further components of the line are a GS 10-2 belt cutting machine with belt extension, combined with a 4-person trimming table, two KS-100 PLUS vegetable and salad spin-dryers and a UP 350 servo packaging machine with 14-head scales including an infeed belt, platform, outfeed conveyor and turntable.

After these tests, the customer accepted the production line and it is now being delivered to North America. By connecting the employees of the North American customer company via video call, they were able to be informed extensively about the function and operation and also see the function tests live despite the current situation. Both the customer and the KRONEN representations were very satisfied with the way the appointment went, and thanks to the KRONEN team's steadily growing experience with the use of digital formats, details on function and operation could also be conveyed via video without any problems.



THE CROWN FOR FRESHNESS

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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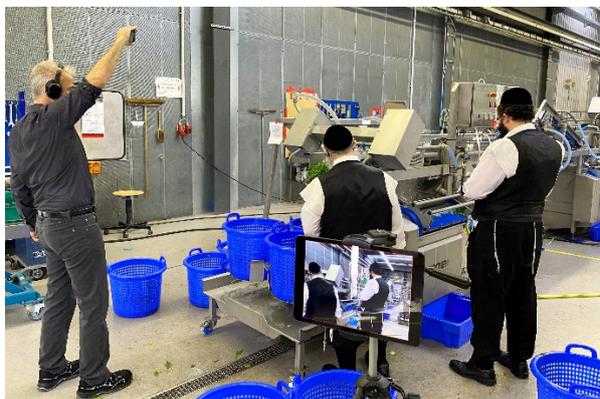
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Pictures by KRONEN GmbH:
Successful hybrid product inspection with the KRONEN team and two rabbis present in Kehl joined via video call by employees of the customer and the KRONEN representations:



Live streaming of the processing tests via video call.



Tests with all four products kale, spinach, rocket and romaine lettuce processed by the customer were carried out. The rabbis checked the raw materials before and after the washing process.



The processing line, besides the washing machines, includes a GS 10-2 belt cutting machine as well as a packaging system.



The washing machines are specially adapted to the production of kosher food. The product inspection was successful and the line can now be delivered.



With the GS 10-2, the North American customer will cut kale and romaine lettuce.



The washing line includes three GEWA 3800 PLUS which are specially adapted to kosher washing. (Fig. Shows a standard GEWA 3800V PLUS).



The two KS-100 PLUS salad and vegetable spin-dryers dewater the products before they are packaged.



The UP 350 Servo packages the washed products.