

## PRESS RELEASE

May 4, 2022

### REVIEW OF THE ANUGA FOODTEC 2022

#### **Innovative food processing technology from KRONEN impresses international trade show visitors**

At its booth in Cologne, KRONEN GmbH presented both its classic products and new machines, including the DECONWA Prep for decontaminating entire fruits and vegetables and the K850 large centrifuge for salad greens, fruit and vegetables. The drying system for large capacities of up to 5,000 kg per hour is already in operation in Great Britain and was showcased in the virtual showroom, where KRONEN's latest processing line was also presented. The exhibits received positive feedback from the visitors, many of whom came from locations outside of Germany. KRONEN was satisfied with its trade show presence.

The KRONEN GmbH booth at this year's Anuga Foodtec 2022 also attracted a great deal of attention among international guests, with around 80% of visitors to the booth coming from locations outside of Germany. "The visitors to our booth came from around 55 different countries. We are delighted about both the quantity and quality of contacts whom we were able to welcome to our booth at the trade show. All in all, KRONEN's experience of the first Anuga Foodtec after the Covid-19 pandemic was indeed positive," states the spokesman of the KRONEN Board of Management, Stephan Zillgith.

As is usual at KRONEN trade show appearances, the company ran live demonstrations of many of its machines so that visitors could experience their product processing skills in person. In a change of plans, KRONEN was unable to exhibit its K850 large centrifuge, so instead presented it in its virtual showroom. One K850 is already in use as part of the new processing line that has been in operation in Great Britain since the start of the year. Another is currently in the final stage of production, after which it will be shipped directly to a British manufacturer of fresh produce.

#### **Innovative, safe and hygienic food processing technology**

The **K850 drying system** is a further development of the K650 drying system. Its main features are its upgraded drive system and improved hygienic design, which have resulted in new highlights such as an increased capacity or an additional spray system. The fully automatic system for dewatering cut fruit and vegetables, as well as cut lettuce and whole leaves, processes large quantities of up to 5,000 kg per hour. The **innovative processing line for up to 1,000 kg of baby leaf lettuce and the corresponding quantity of mixed lettuce**, in which the K850 is already being used, contains further new developments such as the GEWA AF pre-washing machine and the GEWA XL helical washing machine.

Visitors also had the chance to experience the **DECONWA Prep for the hygienization of whole fruits and whole vegetables** live. The unique washing system developed by KRONEN improves hygiene and therefore extends the shelf life of end products. It is used to decontaminate raw produce before further processing stages such as peeling and cutting. The machine can be placed in the low-care area while the outfeed belt discharges the decontaminated product to the high-care area. The raw produce is washed with cold water and a washing additive such as CITROCIDÉ® PLUS, chlorine or citric acid. Its capacity depends on

the product being washed and the dwell time. With a dwell time of 30 s, for example, the machine can process pineapple at a rate of 980 kg/h or potatoes at 2,400 kg/h.

The semi-automatic PDS4L for **coring and segmenting up to 3,360 peppers per hour**, which was launched on the market in 2021, celebrated its premiere in Cologne. The machine enables two to three people to process up to 750 kg of bell peppers per hour. Using the PDS4L therefore means that at least two to three fewer people are required for product preparation. The peppers can be halved and optionally quartered by the machine. With its optimized operation, the system guarantees perfect cutting quality and a yield of around 85%, depending on the pepper variety and quality.

Another product showcased for the first time at the Anuga Foodtec was the **DEW 200 dewatering press**, which is used to remove excess liquid from products such as canned mushrooms and pickled or thawed vegetables with a capacity of up to 1,600 kg/h. Visitors could also experience plenty of classic products from the comprehensive KRONEN portfolio at the company's trade show booth: the GS10-2 and GS 20 belt cutting machines, the KUJ V cube, strip & slice cutting machine, the KS-100 Plus and KS-7 ECO spin-dryers, the AS4 and AS6 apple peeling & slicing machines, the PL40-4 K potato peeling machine, the AMS220 pineapple & melon peeling machine, the CP 350 PLUS form, fill and seal packaging machine from the KRONEN partner GKS Packaging and many more.

The virtual showroom at the KRONEN booth provided an insight into its latest developments, including:

- the **GEWA AF pre-washing machine** with the new "Active Flume" washing system, which is suitable for large capacities of, for example, up to 1,500 kg of baby leaf lettuce, up to 3,000 kg of iceberg lettuce or up to 1,000 kg of baby spinach per hour and is optimized in terms of hygiene and low water consumption
- the KRONEN CITROCID<sup>®</sup> washing system, an effective and **organic-certified solution for the hygienization of products and process water**, which is an alternative to chlorine-based disinfection and also significantly reduces water consumption
- the **UVC Lock disinfection lock**, which enables surface disinfection without heat, undesirable additives or residues and can hygienize up to 3,000 kg of cabbages, 2,000 kg of carrots or onions or up to 900 transport crates per hour

### 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 120 employees and a second production site in Achern, representations in more than 80 countries worldwide and delivers its products in over 120 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.

For further information please visit: [www.kronen.eu](http://www.kronen.eu)

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**KRONEN GmbH photo material:**

**The KRONEN stand at the Anuga Foodtec 2022:**



Visitors were able to experience a large number of machines live and find out about other innovations in the virtual showroom.

**Live at the booth (a selection):**

KRONEN presented a selection of machines from its comprehensive portfolio of food processing solutions, including, for example, its self-developed DECONWA washing system; the PDS4L pepper coring and segmenting machine, which was launched in 2021; the versatile, well-established GS 10-2 and GS 20 belt cutting machines; the PL 40K potato peeling machine and the CP 350 PLUS form, fill and seal packaging machine:



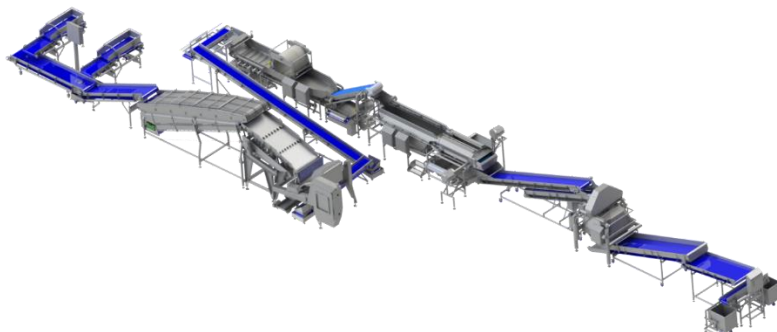


**In the virtual showroom (a selection):**

This year, KRONEN showcased the latest product to join its range of large centrifuges: the K850. The further developed drying system is designed to process large quantities of cut salad greens, vegetables and fruit. In a continuous processing procedure, the K850 can be used to dry up to 5,000 kg of produce per hour.



The innovative processing line boasts state-of-the-art technology and sets new standards, above all with regard to hygiene. It also contains a variety of new and further developed machines such as the GEWA AF pre-washing machine, the GEWA XL helical washing machine and the K850 drying system. The line can process up to 1,000 kg of baby leaf lettuce or the equivalent amount of mixed lettuce per hour.



A KRONEN innovation: GEWA AF, a pre-washing machine for large quantities that features the new and unique "Active Flume" washing system – a system specially developed for washing floating, leafy products, submerging light and delicate products without mechanical stress and handling production peaks.



An organic-certified solution (in Germany) for the hygienization of produce and process water: the KRONEN CITROCID<sup>®</sup> System is an innovative system for hygienically washing whole fruits and vegetables and fresh-cut produce and an alternative to chlorine-based disinfection.



Proven effectiveness of the CITROSOL-KRONEN solution  
Right: Washing cycle with CITROCIDE® PLUS  
Left: Washing cycle without CITROCIDE® PLUS

Dry surface disinfection with the UVC Lock disinfection lock – with no heat, undesired additives or residues. The UVC Lock disinfects non-food articles, vegetables or meat with the highly effective disinfection technology of the Swiss system partner sterilAir.

