PRESS RELEASE 28 March 2018

Review ANUGA FoodTec 2018:

With this year’s Anuga FoodTec in Cologne from 20 to 23 March the second important international trade show took place, after Fruit Logistica in February.

At Anuga FoodTec KRONEN met the international industry and showed its competences once more. Live machinery presentations, a lecture on a highly innovative topic and not to forget: our "Live Cooking". All this made the participation a real success!

The intensive exchange with the interested specialist audience from Germany and all over the world has made it clear that KRONEN GmbH is optimally positioned with its products.

The well-attended lecture "Fresh fruit and vegetable decontamination by an innovative moderate heat treatment" gave new impulses to the interested participants.

Eric Lefebvre, Technical Director at KRONEN, lectured on this topic and reported on the project in which KRONEN GmbH is currently working together with its partner ATB Leibnitz Institute for Agricultural Engineering and Bioeconomy. The aim of the project named DEKONWA is to not only to wash e.g. apples, but also to sanitize and to preserve them as gently as possible without the use of chemicals.

You can read more about the trade fair information and the presentation "New process for the safety of packaged fresh products" here: https://www.kronen.eu/en/news/?type=PRESSINFO&year=2018#ausblick-anuga-foodtec

Visitors could also enjoy culinary delights at the stand with delicious dishes freshly prepared by chefs Wolfgang Blum and Andreas Eigner - for example with the trend variations of vegetable noodles and vegetable rice.

And after the fair is before the fair: In the 40th year of the company's existence, KRONEN celebrates its birthday with customers and partners at an in-house exhibition on September 28, 2018, accompanied by an attractive program with lectures and a gala evening on September 27, 2018.

About KRONEN GmbH

KRONEN develops and manufactures stand alone and special machines as well as complete processing lines according to the customers’ requirements – high-duty machinery for washing, cutting, dividing, peeling, de-watering, drying, and packaging food. Today, KRONEN has 100 employees and is a globally operating supplier of machines and systems for the catering, specialty food and food industry with
representations in over 60 countries and is selling its solutions in over 100 countries worldwide. Due to the close co-operation with our customers and international partners, we consider it our commitment to keep traditional values such as quality awareness but also to react creatively and actively to the challenges of the global market. Wherever crisp salads, fine vegetables and appetizing fresh fruit are beautifully prepared in quantity – KRONEN machinery is there, around the world. In 2018 the company celebrates a ‘double’ anniversary: 40 years of KRONEN and 20 years of Zillgith/KRONEN. In 1978 KRONEN GmbH was founded and in 1998 KRONEN was taken over by Rudolf Hans Zillgith as the Managing Director.

More information: www.kronen.eu

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Pictures KRONEN booth Anuga FoodTec 2018:

Overview of the well-attended KRONEN booth
The culinary offer was readily used
Visitors are interested in live machinery presentations

Eric Lefebvre, Technical Director at KRONEN, lecturing on the topic “Fresh fruit and vegetable decontamination by an innovative moderate heat treatment”

Pictures K650:

KRONEN drying system K650: Processing line with conveyors

KRONEN drying system K650 for spinning and drying of sliced fruits, vegetables, salads, mushrooms and herbs in big amounts.
Pictures KUJ V:

Cauliflower rice, cut with KRONEN KUJ V  
Broccoli rice, cut with KRONEN KUJ V  

KRONEN KUJ V cube, strip and slice cutting machine KUJ V

Pictures GEWA 3800B PLUS UVC:

Washing machine GEWA 3800B PLUS UVC, equipped with new integrated UVC waster disinfection

Pictures KRONEN GmbH:

Eric Lefebvre, Technical Director and Authorized Signatory at KRONEN, lectures during Anuga FoodTec 2018