

HIGHLIGHT



GRUNWALD's customer magazine no. 62 / September 2025 | Focus: Delicatessen industry

GRUNWALD- ROTARY

Technology that inspires!

**PERFECT.
FILLING.
TOPPING.
PRESENTATION.**

Read more
on page 4

MAIN FILLER
DELICATESSEN PRODUCT
(HUMMUS)

1. POST FILLER
TOPPING (SAUCE)

2. POST FILLER
TOPPING (SAUCE /CHICKPEAS)

3. POST FILLER
TOPPING (HERBS)



FACHPACK >
23. - 25.09.2025
in Nuremberg
hall 2 | stand 535

Editorial

The barbecue season – high season business for our customers in the delicatessen industry – is coming to an end. Under the motto “after the season is before the season”, the current autumn edition of our Highlight magazine provides information about technical solutions and applications in the delicatessen industry.

In addition to our largest customer base, the dairy industry, the delicatessen industry is our second strongest sales market. The requirements are clear: quick product changes, maximum flexibility for numerous format changeovers in daily production, as well as creative product presentations with appealing toppings.

In 1990, GRUNWALD began to develop new, flexible machines for these purposes. With 35 years of experience in building high-quality filling machines, we know this industry inside out. We continuously optimise proven machinery technology while developing customised solutions for completely new applications. We are going to present several market-oriented, flexible machine concepts in this edition. They are not only suitable for efficiently filling standard, pumpable and non-pumpable delicatessen salads but also products such as hummus, dips or sauces.

Among others, we are going to show two highly interesting rotary-type machines for the delicatessen industry at the forthcoming exhibitions in autumn - the **FachPack exhibition in Nuremberg** and **PPMA Total Show in Birmingham** (see pages 4, 18 and 19). One of these rotary-type machines allows for a format changeover between two cup shapes at the push of a button. Both machines have three resp. four filling positions where our different mobile fillers (FLEXODOS, MOBIFILL or SEMIDOS) can be connected. This machine concept allows for an almost unlimited variety



of products including multi-layer products and products with toppings.

We also offer similar, flexible concepts for the dairy industry, such as a machine which is currently under construction which will have the capacity to reach 20,000 cups/h. This will take our capability to a new, unprecedented level. This machine is suitable for handling 6 cavity, 4 cavity, duo and single cups, as well as one round cup size. Up to four different types of fruit are filled in the cups simultaneously, mixed cardboards can be loaded in a flexible way and subsequently packed in compartment trays or plastic boxes. The complete filling machine is in accordance with maximum hygiene requirements and, for this purpose, equipped with a fully-automatic cleaning of the clean air tunnel.

Let your ideas run wild and let us know your requirements! We are confident that we will find the ideal machine concept that will allow you highly efficient and reliable production with maximum flexibility today and in the future.

Yours,
Ralf Müller
and the GRUNWALD team

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GRUNWALD participation in exhibitions

Perfect filling, topping and presentation

We continue to rely on the robust technology of our rotary-type machine models ROTARY that has been well-proven and reliable for many decades. Combined with several different mobile fillers, ROTARY cup filling machines offer utmost flexibility and efficiency in production.

We are going to present the latest trends and a **machine concept that is unique in filling technology** at the FachPack exhibition in **hall 2, stand 535**. Come and see the rotary-type filling machine with three mobile

fillers that can be used in any combination. This high-performance all-rounder will be of particular interest to potential customers and existing customers from the delicatessen industry.

Be it unique, decorative toppings, the combination of various types of hummus in 3-chamber cups or the precise filling of sauces – this machine is ideal to implement almost any idea. However, in general all standard delicatessen products can be filled in an efficient and reliable way - accurate to the gram.



Special attention should also be turned to the gas flushing technology developed by us. The cups are sealed at up to 42 cycles/min. based on a remaining oxygen content of $\leq 0.5\%$ - 1% in the cup without vacuum and limitations in quality and production output (e. g. 4-lane cup filling machine with up to 10,000 cups/h).

Visit our stand at FachPack exhibition in **hall 2, stand 535!** We are happy to assist you with our advice.

Vegan recipe of the future: the new cream cheese

Setting new standards in gourmet food: Petri Feinkost relies on GRUNWALD technology with $\leq 1\%$ residual oxygen for its vegan cream cheese products



One of the GRUNWALD-ROTARY 6.000 machines at Petri Feinkost: precise filling of vegan cream cheese at 42 cycles per minute

cheese" exceeded their expectations and became a bestseller. Consequently, Petri Feinkost soon decided to purchase a second cup filling machine. It was clear for them that it would be GRUNWALD again. Their second machine was manufactured and installed in record time.

Meanwhile, both lines are running in 2-shift operation and producing all those vegan cream cheese varieties that are available in almost all European supermarkets today.

Technology that guarantees freshness

One mark of success is the proven GRUNWALD gas flushing system. It reliably ensures a remaining oxygen content of $\leq 1\%$ in the cup. We guarantee this at the full production capacity required by the contract: up to 42 cycles per minute! These requirements were essential as a low, monitored remaining oxygen content is crucial for such sensitive products to guarantee their shelf life. We can adhere to these specifications with our gas flushing system without evacuation at any time and they are the key to extended shelf life of the products.

We are proud of having supported Petri Feinkost in this pioneering project and look forward to a continued successful business relationship in the future. ♦



With its newly developed product "vegan cream cheese", Petri Feinkost deliberately differentiates from traditionally produced cream cheese – in terms of taste, recipe and packaging. However, they required a new cup size and high-performance filling technology for their future vegan recipe that is precisely adapted to the product.

From the concept to the first GRUNWALD machine

In 2022, Petri Feinkost contacted GRUNWALD for the first time. They had an enquiry for a cup filling machine with a capacity of approx. 6,000 cups/h for the new product "vegan cream cheese". The decisive factor to go with GRUNWALD was a reference project for a machine supplied to a family business in Suhl/Thuringia.

In 2023, finally the first ROTARY machine was supplied. After only a short time, the demand for "vegan cream



Rotary-type machines ROTARY for the world of natural delicacies

Hummus, olives, artichokes, sun-dried tomatoes – versatile filling and topping at full cycle speed and with a remaining oxygen content of less than 1 % in the cup



*GRUNWALD-ROTARY 6.000/3-lane and
GRUNWALD-ROTARY 12.000/2-lane for filling a wide
variety of delicatessen*

bio-verde

Isana Natur-Feinkost is bio-verde! That means: premium organic delicatessen from Eresing in Upper Bavaria. They combine traditional craftsmanship with state-of-the-art food technology.

Since 1983, approximately 60 % of more than 200 products, such as hummus, olives, artichokes, sun-dried tomatoes, pesto and marinades, as well as different sauces are produced at their location.

Strict requirements

Extensive hygiene and allergen management, regular employee training, IFS certification and the HACCP quality management system guarantee maximum product safety. Daily laboratory analyses and external tests ensure a consistently high quality.

Careful selection of organic raw materials and smooth processing – often cold-processing – preserve the natural taste and the precious ingredients of the products. Bio-verde also has high demands on their suppliers in terms of product safety, hygiene standards and precise filling technology.

In 2021, the first 3-lane rotary-type filling machine GRUNWALD-ROTARY 6.000 with mobile fillers MOBIFILL and SEMIDOS for filling pumpable products (for example hummus) was installed and commissioned. At that time, the cups were lidded by a downstream tray sealer due to the low remaining oxygen content required.

The gas flushing system developed by GRUNWALD in the meantime is a game-changing innovation and allows for efficient production with up to 40 cycles/

minute and guarantees a remaining oxygen content of $\leq 1\%$ in the cups. This allows for recipes with few or no preservatives and thus for a considerable extension of the shelf life.

The gas flushing system was a decisive factor for Isana Natur-Feinkost to go for sealing film from the reel and this innovative gas flushing technology developed by us for the lidding of their cups on their second cup filling machine. Finally, the whole process takes place on one machine – this considerably facilitates the handling.

Maximum flexibility in production

Isana Natur-Feinkost purchased the high-performance, 2-lane rotary-type machine GRUNWALD-ROTARY 12.000 with 3 different mobile fillers. This all-rounder fills pumpable or chunky products such as hummus, olives or sun-dried tomatoes in fully automatic operation and offers maximum flexibility for delicatessen products.

With their high-performance rotary-type filling machines, GRUNWALD is a reliable partner. The cup filling machines ROTARY 6.000 and ROTARY 12.000 offer high-precision operation, maximum flexibility and are ideally adapted to bio-verde's requirements for delicatessen products.

Thanks to sophisticated hygiene design, precise filling performance and flexible topping options, these machines are smoothly integrated in the production line - contributing significantly to bio-verde's commitment to quality.

We would like to thank Isana Natur-Feinkost for the trust they have placed in us and the great cooperation! ♦

Features of the cup filling machine GRUNWALD-ROTARY 12.000/2-lane for filling delicatessen products

- Output up to 5,000 cups/h
- Indexing station with infeed conveyor for pre-filled cups
- Main filling station with mobile filling stations, exchange of the filling stations within < 5 minutes
 - Mobile filler **GRUNWALD-MOBIFILL** for pumpable products such as e. g. hummus, spreads, dips
 - Mobile filler **GRUNWALD-FLEXODOS** for non-pumpable products such as e. g. olives, artichokes, sun-dried tomatoes
- Integrated weigher
- Mobile filler **GRUNWALD-SEMIDOS** for products such as e. g. oil, dressing, brine
- Sealing of the film with gas flushing system at a guaranteed remaining oxygen content of less than 1 %
- Snap-on lid station
- Format flexible production

*Flexible 2-lane rotary-type cup filling machine
GRUNWALD-ROTARY 12.000 for filling delicatessen*



Delicatessen in top form –together with GRUNWALD

When technology makes the difference: the cup filling machine for delicious delicacies



*A successful and smooth machine acceptance is always a pleasure.
From left to right: the Wilhelm Brandenburg project team and GRUNWALD Sales Manager Nils Nothhaft*

5 % - 1 % in the cup at 35 - 40 cycles/min. – that is an important requirement for freshness, product safety and extended shelf life.

The MOBIFILL speeds up product changeovers

Wilhelm Brandenburg's production managers were particularly impressed by our machine concept with several stand-alone MOBIFILL fillers that was specifically developed for a quick product changeover. Only a few steps are necessary to replace the complete filling system without tools by a cleaned and pre-filled filling system. Another advantage of this filling machine is to be free of allergen within less than 3 minutes.

In total, Wilhelm Brandenburg has 3 MOBIFILL fillers that can be connected to both lines as required. This guarantees maximum efficiency in daily production and at the same time maximum product safety.

This order was a thoroughly successful and interesting project due to the close collaboration of both companies. We look forward to a continued strong partnership and the realisation of further projects together. ♦



The view into the 3-lane GRUNWALD-ROTARY 12.000 shows the rotary table while filling meat salad



is one of the leading producers of meat and delicatessen products in Germany. They belong to the REWE group and supply the German retail with premium own brand products. Their products are produced at 6 sites with approximately 3,000 committed employees.

New filling technology to achieve higher flexibility

Two years ago, Wilhelm Brandenburg decided to relocate production of chilled delicatessen – as for example meat salad and green sauce – to their site in Gäufelden. For this purpose, they required two high-performance filling machines.

GRUNWALD developed a tailor-made concept together with the customer – and they placed the order.

Two machines, one flexible system

Last year, GRUNWALD supplied two 3-lane rotary-type machines ROTARY 12.000 to the site in Gäufelden. The special feature is that identical format sets can be used for the standard container size "Schlachterpackung" on both machines. In addition, Wilhelm Brandenburg has a format set for 1 kg containers that is also suitable for being used on both machines. This technical solution offers high flexibility in daily production, this means they can alternatively use either line for either product. This allows flexible production planning and facilitates processes.

Wilhelm Brandenburg relies on leading-edge technology and ultimate standards in terms of shelf life. The GRUNWALD gas flushing system guarantees a remaining oxygen content of ≤ 0 .



All beginnings are the perfect filling

**For life's culinary moments –
fresh delicacies gently filled and refined with attention to detail**



*GRUNWALD-HITTPAC AKH-059/1-lane
with mobile fillers for pumpable and non-pumpable
products to fill round buckets and rectangular trays*



Since 1964, Kugler Feinkost GmbH in Parsdorf has stood for freshness, quality and genuine food.

Every day they produce, with great care, unique delicacies made of high-quality ingredients sourced locally, if possible. They combine their commitment and appreciation towards people, animals, nature and food with up-to-date, high-quality standard. With extensive experience, genuine passion and a keen sense of indulgence, Kugler became a household name in the food industry.

Every day, a large number of salads, delicatessen and various specialties leave the factory – freshly prepared, for quality-conscious connoisseurs.

Forward-looking decision for maximum flexibility and efficiency

Kugler is well-known in the food industry for their special ability to meet individual customer requirements in a flexible and efficient way. The company's consistent focus on top product quality is also reflected in its investments. In 2024, Kugler commissioned a new filling and packaging machine from GRUNWALD. This was a forward-looking decision to ensure flexibility and efficiency in the long term.

The cup filling machine GRUNWALD-HITTPAC AKH-059/1-lane in combination with the mobile fillers MOBIFILL, FLEXODOS and SEMIDOS offers enormous flexibility to handle and fill a wide variety of product

consistencies (pumpable and non-pumpable products) as well as varying cup shapes and sizes without much effort – and with a minimum of changeover times.

The new GRUNWALD filling and packaging machine enables Kugler to respond quickly and reliably to present and future market requirements.

We would like to express our sincere thanks to the persons responsible at Kugler Feinkost for the trust they have placed in us and look forward to a continued business relationship – based on partnership, efficiency and focusing on what is important: quality you can taste. ♦



View on the rotary table – while filling rectangular cups

*GRUNWALD-FLEXODOS with drainage channel and
connection to the brine filler*

Features of the cup filling machine GRUNWALD-HITTPAC AKH-059/1 for filling delicatessen salads

- Format flexible for filling rectangular trays of 1 kg and 1.5 kg as well as round buckets of 5 kg
- Production speed up to 2,500 cups/h
- Indexing station for handling pre-filled cups
- Main filling station with mobile filling stations. Exchange of the filling stations within < 5 Min.
 - Mobile filler **GRUNWALD-MOBIFILL** for pumpable products such as e. g. potato salad, meat salad
 - Mobile filler **GRUNWALD-FLEXODOS** for non-pumpable products such as e.g. coleslaw, meat salad, bulgur salad
- Integrated weigher
- Mobile filler **GRUNWALD-SEMIDOS** for filling salad dressing and brine
- Snap-on lid station with integrated home pressing station



Filling technology in a nutshell

The reason why any detail is important with sensitive products such as silken tofu



GRUNWALD Sales Manager Nils Nothhaft (left) with the Taifun Tofu team in front of the GRUNWALD Alm

tofu is produced. Because one thing is clear: you need to know and understand the properties of a product to develop the ideal filling solution. .

The filling process as a part of production

Contrary to many other products, the filling of silken tofu is not a downstream process but integral part of the production.

The prepared soya milk (the basis for silken tofu) is mixed with a natural coagulant directly before the filling process, filled in the trays and immediately closed and thermized. This is an extremely sophisticated process. To maintain a consistently high product quality, all technical requirements must be met and coordinated with each other.

Replacement of an old machine

The existing machine of Taifun Tofu, the leading producer of silken tofu, increasingly caused problems. They caused visual variations in quality, for example due to the foaming of the tofu milk during the filling process.

The new filling technology should solve this problem and guarantee continuous high product quality. In addition, the sealed film should be peelable. Furthermore, they expected a considerably higher production speed and optimised machine efficiency from the new filling machine. The aim was to fill a premium product in a professional way to achieve ideal consumer experience.

Customised technology for the perfect filling of a sensitive product

Once we had received the original product and the packaging materials, we developed a suitable filling concept in our technical centre. Test runs showed a filling with almost no generation of foam and no headspace in the cup. The closing of the trays without generation of a headspace at the maximum possible cycle speed was perfectly solved to guarantee maximum process reliability.

This machine fills 2,400 trays/h with 960 kg of soya milk – accurate to the gram, smoothly, without



View into the rotary-type filling machine while filling silken tofu in a 400 g tray

generation of foam and without any headspace in the cup! This efficiency, the constantly high speed and the reliable performance are decisive advantages in terms of production in an industrial sector that, due to the growth of vegan products, increasingly focuses on high production volumes while maintaining high quality standards.

Flexible machine concept viable for the future

The design of the machine, a 2-lane rotary-type cup filling machine ROTARY 20.000, keeps future requirements in mind. This rotary-type machine is already suitable for a changeover to fill 5 kg buckets without tools and without much effort within 10 minutes for delivering silken tofu to caterers and bulk consumers. If required, this rotary-type machine can be retrofitted with a laminar cabin and UV packaging material sterilisation based on ultra-clean standard (LOG4) if the product portfolio is to be extended in the future.

With this GRUNWALD-ROTARY 20.000, Taifun Tofu is well-prepared for both present and future hygiene requirements and products.

A project that goes well

Following close cooperation between the two teams, this new GRUNWALD machine was installed in their plant in Freiburg in spring and commissioned successfully. Since that time, they have been producing silken tofu of consistent quality – without generation of foam, without headspace in the cup and at the high production speed required.

The filling of silken tofu is a prime example that shows how technological innovation can revolutionise traditional processes. Together with our customer we have mastered a technical challenge – with a wealth of expertise, experience and a clear aim: the perfect filling of a sensitive product. ♦



GRUNWALD-ROTARY 20.000/2-lane for filling silken tofu in 400 g trays and 5 kg buckets



The demand for plant-based alternatives is growing rapidly. Among them, silken tofu is fast becoming a versatile product with great consumer potential.

Due to its creamy, delicate texture and its neutral flavour, silken tofu is a traditional product of the Asian cuisine that is now popular in modern dishes, such as smoothies, desserts or vegan sauces. However, the production and filling process for this product is challenging and requires precision and technological innovation.

Focus on the product

We, GRUNWALD, have proven ourselves as a leader in rotary-type and linear machines for many different products and due to our experiences we had special queries on the enquiry from Taifun Tofu. It was important for us to understand what characterises silken tofu, how it differs from standard tofu and, above all, how silken

Sophisticated technology for delicious seafood

Filling of scampi in a professional way in fully-automatic operation



One of the filling machines GRUNWALD-ROTARY 6.000/2-lane with mobile fillers supplied recently



Those who love maritime delicacies are fond of scampi and seafood. GRUNWALD has the know-how and suitable technology to fill such sensitive products in a precise and careful way in fully-automatic operation on our rotary-type and linear machines.

Whether tender scampi in a creamy sauce or handpicked king prawns - our high-quality filling machines offer customised solutions for different product requirements.

This is what our long-standing customers also confirm. One of these customers is Werner Lauenroth in Hamburg who verifies this by continuous purchases of GRUNWALD filling machines. Their delicious seafood delicacies have been standing for premium quality and exquisite taste since their foundation in 1968. Consequently, they also have high requirements for their suppliers.

Lauenroth – the fish specialist from Northern Germany

Our long-standing business relations began in 2006 with the delivery of the first rotary-type filling machine

GRUNWALD-HITTPAC AKH-019. The purchase of this machine was one of the growth engines for Werner Lauenroth as they could now fill their products in a more rapid, precise and careful way. The delivery of this machine was the starting point for a relationship spanning almost 20 years.

Since that time, further rotary-type machines, as well as mobile fillers, were ordered and supplied that are still in use. Lauenroth continuously upgrades and equips their machinery with the latest technology to expand production capacities and maintain and convey the vision and the promise for "premium quality for supreme taste" to the future.

Filling of seafood – the ultimate in the delicatessen industry

Scampi products are often based on mayonnaise or marinades and filled in fully-automatic operation. In addition, it is essential to avoid damaging the product during the filling process. For handling larger prawns our customers prefer a handfill section: the prawns are carefully placed in the containers by hand and then fed to the filling process via an indexing conveyor.

The gas flushing system developed by GRUNWALD ensures a remaining oxygen content of less than 1 % in the cup with the filling of seafood – to guarantee longer freshness, optimum product quality and extended shelf life.

Our experience shows: The handling of sensitive products requires reliable and robust solutions with finesse. This is exactly what GRUNWALD supplies – customised and efficient solutions, uncompromising in quality.

We look forward to continued business relations with this fish specialist from Northern Germany! ♦

GRUNWALD news

GRUNWALD relies on its own solar power

At GRUNWALD, the summer heat has been an integral part of our corporate culture for a long time. With each expansion of our office and production facilities we have consistently improved working conditions across all areas of the company.

From our modern office spaces to the Assembly Department, Parts Manufacture, Design Department and Warehousing: all rooms have been fully air-conditioned for many years. Heat stays outside while our employees can comfortably focus on their work.

Sustainable power supply

The entire company, our heating and cooling systems (geothermal energy, heat pumps) as well as our state-of-the-art production machines in the Parts Manufacture and Assembly Department, are operated in a climate-neutral way using solar power generated in-house from our own photovoltaic system. 4,500 square metres of solar modules on the roofs of our halls generate 600 kWp (kilowatt peak) with an output of 600,000 kWh. This results in a carbon saving of 154,000 kg of CO₂ each year – the equivalent of around 6,850 fully grown trees.

New 4-lane low-level storage for buckets with handles!

A further innovation in the filling technology of our GRUNWALD bucket filling machines is: the fully integrated, 4-lane "low-level" storage for buckets with handles with an extended storage time of up to 12 minutes! This low-level storage design saves time for refilling and reduces the work load for your operators.

It was specially developed by us to allow for a smooth and efficient filling process in the modern food and dairy industry. It is ergonomic, economic and sophisticated! Please feel free to contact us. We will have the perfect solution for your filling needs. ♦



Our company-owned electric cars are supplied with their own solar power at 10 charging points. Our employees can also charge the batteries of their electric cars and e-bikes during working hours. Whenever we produce more solar power than we can use ourselves, the surplus will be fed into the public network.

Throughout the year, power is produced in a self-sustaining and independent way. This independence mainly means for our customers that they are guaranteed reliable and on-time delivery, even in challenging times. We believe this is genuine sustainability in practice - and therefore so much more than just some theoretical environmental certificates on paper. ♦



Trainees' 2025 excursion to Regensburg

A look behind the scenes at the dairy Bayernland



Last March, our third-year trainees spent two exciting days at Regensburg. Invited by Bayernland dairy, the young people were given interesting insights into modern production processes and at the same time they spent an interesting time in the cathedral city.

The visit to our long-standing customer Bayernland was a special highlight. During an informative guided tour the trainees gained exciting insight in the production processes of dairy products such as cream cheese, yoghurt or butter. The visit was made particularly exciting by the fact that Bayernland has been using GRUNWALD machines for years. This offered our trainees the special opportunity to see GRUNWALD machines

in operation and at the same time learn more about the upstream and downstream processes of GRUNWALD machines and to see them live. As a result, they were able to experience first-hand the role of our technology in the manufacturing process and its influence on the quality of the final products.

An exciting city tour of Regensburg and a workshop on the topic "sustainability" at the "um:welt" education centre made the excursion perfect.

We would like to take this opportunity to thank Bayernland once again for the kind invitation and the informative and exciting insights into the processes and challenges of a modern dairy. ◆



Stefan and Kilian after having viewed production. The photo was taken outside the production area and they still wear the hygiene clothing mandatory for viewing production. They proudly hold Bayernland products in their hands as souvenirs of their visit.

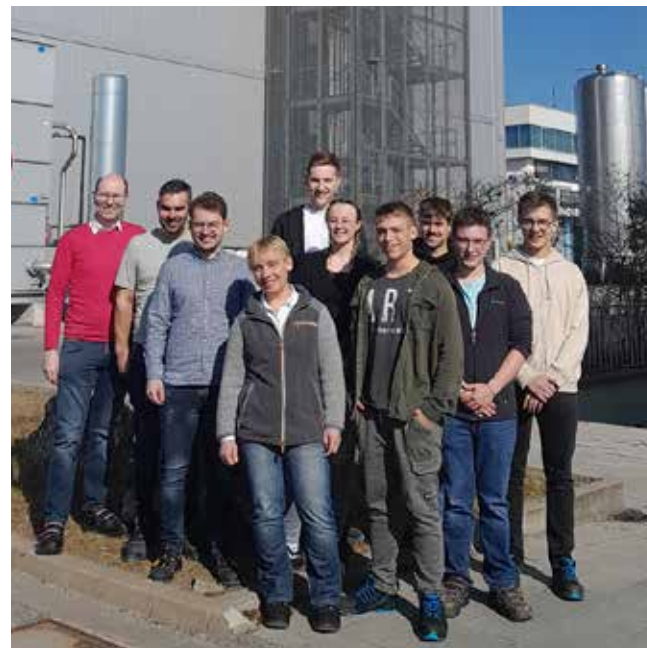


Photo of the trainees, students and training supervisors from GRUNWALD in front of the dairy in Regensburg.

Your hard work has paid off!

Congratulations on passing your exam!

Moritz, Stefan and Jakob have done it! We are pleased to congratulate three of our trainees on successfully passing their final examinations as mechatronics engineers!

We are particularly proud of the outstanding achievements of these trainees throughout their entire training period. Due to their impressive grade point averages, each of them could reduce the training period by six months to then three years.

All three trainees passed their exams and technical interviews with the examination board brilliantly, which is the starting point for their further career.

We wish these committed and talented young professionals all the best for a successful future! ◆



From left to right: Moritz, Stefan and Jakob are happy to have passed their exams

Moo-tastic news on four wheels!

From now on, our "electric Allgäuer" will be rolling through the Allgäu - white, round, retro, and with so much charm that even the cows in the meadows momentarily forget to chew. This little electric car is ideal for short distances and quick errands. It is also available to our employees.

And because we attach great importance to technology and style, we have given this city runabout an exclusive GRUNWALD makeover: a cow motif with character and witty German play-on-words such as **"Moo-ve bravely and make a change"** and **"moo-tastic jobs are waiting for you!"**. A clear message with a wink: We are looking for ambitious young talents!

The Microlino combines retro design with state-of-the-art technology, is fully electric and comes with an iconic front door reminiscent of old times. However, under the bonnet lies future-proof mobility with a range of up to



180 kilometres. During its charging breaks the Microlino has been parked directly outside the company entrance next to its charging station equally stylish in the shape of a birdhouse and charmingly embedded between bushes and flowers. ◆

GRUNWALD trade fair dates for 2025 – 2027

GRUNWALD on the world stage – we look forward to meeting you face-to-face

Over the next two years, Grunwald will be attending ten of the world's leading trade fairs. From Germany to further afield, an in-person chat with a Grunwald representative may be closer than you think! We look forward to meeting you in person on site in your country and starting conversations with you.

Whether you are interested in current trends in the filling and packaging world, technical highlights or the latest developments for the food and dairy industry, feel free to discuss your requirements with our team in person. Together we will find the appropriate solution for your specific application.

FachPack
 European trade fair for packaging, technology and processes
 Nuremberg, Germany
 23 - 25 September 2025
Hall 2 | Stand 535

PPMA TOTAL SHOW
 British trade fair for processing and packaging machinery
 Birmingham, UK
 23 - 25 September 2025
Stand H40

GULFOOD MANUFACTURING
 Leading global event for food and beverage manufacturers, supply chain leaders, and technological pioneers
 Dubai, United Arab Emirates
 4 - 6 November 2025
Hall 2 | Stand B2-18

andinapack
 Trade fair for the food and packaging industry in Latin America
 Bogota, Colombia
 4 - 7 November 2025

prod&pack
 The must-attend B to B event for processing and packaging
 Lyon, France
 18 - 20 November 2025
Stand 6-G66

INTERPACK
 Leading international trade fair for processing and packaging
 Düsseldorf, Germany
 7 - 13 May 2026
Hall 6 | Stand B01

PACKEXPO
 International and industry-specific trade fair for packaging and processing industry
 Las Vegas, Nevada USA
 29 September - 1 October 2025
South Hall Lower | Stand 11060

INTERNATIONAL FOOD CONTEST
 in connection with hi Tech & Industry Scandinavia
 MCH Herning, Denmark
 30 September - 2 October 2025

PACKEXPO
 International and industry-specific trade fair for packaging and processing industry
 in Chicago, USA
 18 - 21 October 2026

ANUGA FoodTec
 World's Leading Trade Fair for the Food and Beverage Industry
 in Cologne, Germany
 23 - 26 February 2027

Sender

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GRUNWALD-HIGHLIGHT

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