

# Kündig Services

With more than 90 years of experience and expertise in the food industry, the Kündig Group has built up a diverse and eclectic range of custom-made services to offer its clients. Whether it be the refinement, purification or sterilisation of raw materials, Kündig works in accordance to the latest technological standards. This enables Kündig to guarantee fast turnaround times whilst adhering to individual product requirements as well as meeting increasing customer quality demands.

## BIOSTERIL® NATURAL GERM REDUCTION (GMP)



**BIOSTERIL**  
NATURAL STEAM STERILIZATION

BioSteril® can be relied upon for the following:

- Reduction of the total germs count to a safe level
- Extensive reduction pathogenic germs
- Destruction of any insects, larvae and eggs
- Elimination of mould and yeast

As recognised market leader, BioSteril® works in accordance with the **GMP (Good Manufacturing Practice)** - the highest possible certification of hygiene and safety standards available in the pharmaceutical industry. After obtaining the manufacturing permit for herbal medicines and other products, we have become designated partner of the phytopharmaceutical industry.

## KÜNDIG FOOD SAFETY TOWER®

- Optical sorting
- X-ray detection
- All metal cleaning
- Metal cleaning
- Heavy cargo
- Light cargo
- Sieving

## KÜNDIG SERVICES

- Granulation
- Grinding
- Packing
- Drying
- Mixing
- Roasting
- Delivery service
- Customs clearance
- Storage
- Analyses



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**KÜNDIG**  
FOOD INGREDIENTS SUPPLIER