



KÜNDIG GROUP

⟨ **BIOSTERIL®** – natural germ reduction ⟩



As a stand-alone subsidiary of the Kündig Group, BIOSTERIL® has operated its germ reduction plant in Ritschenhausen, Germany, since 1994. By means of a vacuum-steam-vacuum process, germcounts of dried raw foodstuffs can be lowered by several powers of ten, and this in a natural and gentle way. As a result, it is also possible to process controlled, organically cultivated produce. BIOSTERIL® is the market leader in this area and has the extensive know-how that enables it to achieve optimal results while preserving to the greatest possible extent the sensory properties of the produce. Each year, BIOSTERIL® treats several thousand tonnes of tea, seeds, herbs, spices, dried mushrooms and medicinal raw goods. The related degermination equipment is also offered for sale. We would be pleased to advise you during the setup of your own BIOSTERIL® degermination plant and provide the necessary technological know-how.

Methods for stored produce protection

CO₂ pressurised disinfestation

The CO₂ pressurised disinfestation process is a rapid, natural, contaminant-free treatment method that is approved even for organically cultivated produce. The stored goods can also be treated shortly before shipment.

PH₃ stored produce treatment

PH₃ treatment is a legally approved, emission-controlled process for treating stores of dried foodstuffs. It is a cost-effective means of disinfesting conventional produce.



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