

Bavarian dried onions

NATIVE PRODUCTION

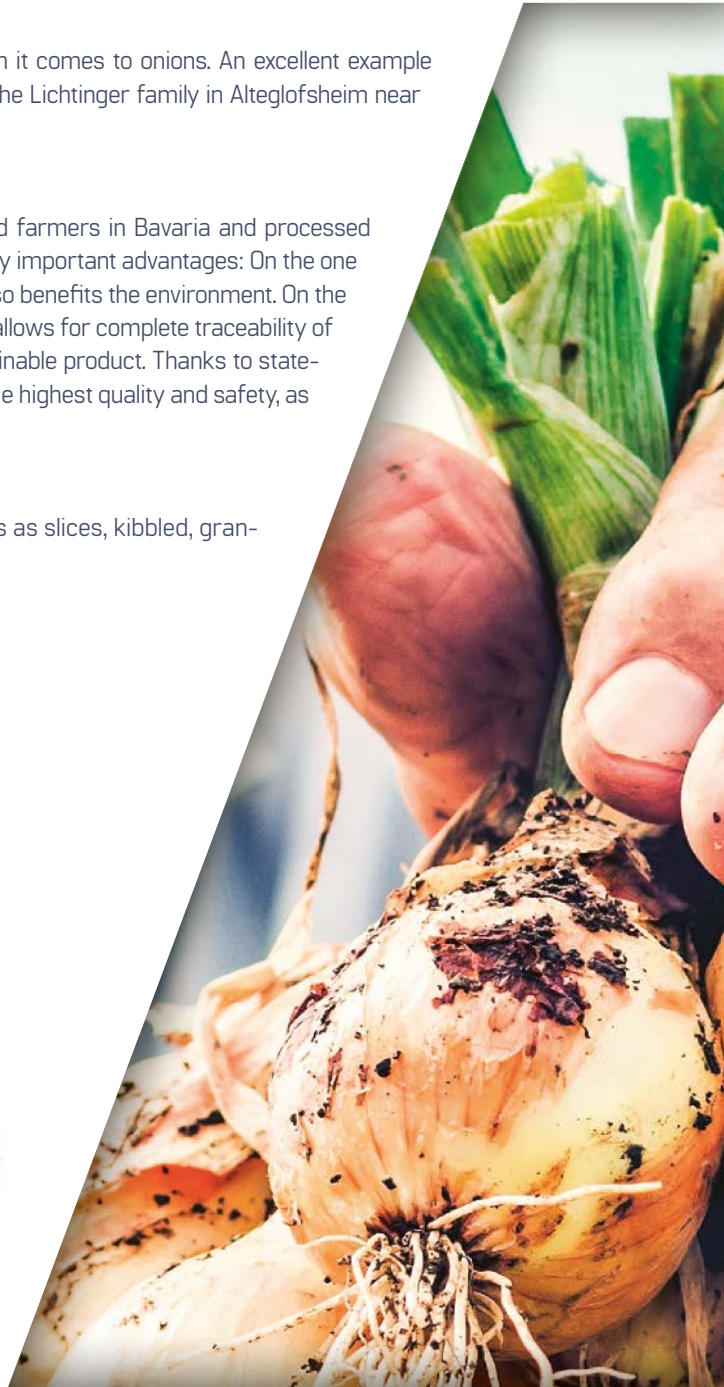
Kündig stands for quality, sustainability and traceability, also when it comes to onions. An excellent example is the onion processing plant which we have set up together with the Lichtinger family in Alteglofsheim near Regensburg in Bavaria.

From farm to fork

The specially selected seeds are cultivated by Global GAP certified farmers in Bavaria and processed and refined locally. This form of local production has two particularly important advantages: On the one hand, the short transport routes mean a higher efficiency which also benefits the environment. On the other hand, everything can be offered from a single source, which allows for complete traceability of all products. Bavarian dry onions are therefore a particularly sustainable product. Thanks to state-of-the-art facilities like our laser sorter, we are able to guarantee the highest quality and safety, as with all our products.

Product range

Onions and toasted onions, depending on customer requirements as slices, kibbled, granulated or as powder.



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