

KRÜGER 
G R O U P

SHAPING THE FUTURE OF GOOD TASTE

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OUR PASSION

THE KRÜGER GROUP IS ONE
OF THE WORLD'S LEADING
FAMILY BUSINESSES IN THE
FOOD INDUSTRY.

WHAT DRIVES US? OUR
LOVE FOR ENJOYMENT.



FOREWORD

WITH CONFIDENCE IN THE FUTURE

The KRÜGER GROUP is an internationally successful family business in the food industry. The focus of our thoughts and actions is long-term success, strategic growth and above all the satisfaction of our customers.

We strive for the highest quality, continuous innovation and value-adding processes: these are the essential pillars of our daily business. They form the foundation of the KRÜGER GROUP and are supported by all subsidiaries within the group. The strengths of the individuals complement each other and lead us to our position as an international quality and innovation leader – yesterday, today and tomorrow.

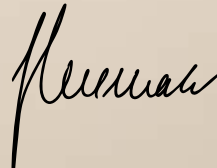
Our future orientation will not focus on short-term success, but on organic and sustainable growth. To this end, we consistently align our structures and our production with future requirements. Through the vertical integration of complementary production processes, we ensure our agility along the entire value chain, from raw material to end product. This makes the KRÜGER GROUP a strategic partner that works independently, reliably and transparently. In this way, we are able to deliver results that will keep consumers the most satisfied. This is what the KRÜGER GROUP stands for.

**“AS A STRATEGIC PARTNER
OF OUR CUSTOMERS, WE
WORK TODAY ON GROUND-
BREAKING SOLUTIONS
FOR TOMORROW’S
EATING HABITS.”**

MARC KRÜGER AND DR GUIDO COLSMAN



Marc Krüger



Dr. Guido Colsmann

“GREAT, LET’S GET STARTED!”

WILLIBERT KRÜGER

FOREWORD

TAKING TRADITION INTO THE FUTURE. THE KRÜGER GROUP-DNA

1971 – A promising idea lays the foundation for sustained growth. Entrepreneurial spirit, a keen intuition for nutrition trends and growing markets as well as trust in oneself and in partnerships – these are the qualities with which Willibert Krüger has shaped the history of the KRÜGER GROUP to this day.

It began with the production of instant tea on the premises of our parents’ wholesale business. The production of instant beverage specialties still has its place in the KRÜGER GROUP, even though the portfolio has been continuously expanded to include further business areas. The expansion took place only a short time after the founding of the company, after which Willibert Krüger consistently developed the range. The acquisition or founding of new subsidiaries has made

the KRÜGER GROUP what it is today: A globally active company in the food industry – regionally rooted, family-run and above all independent throughout the entire production chain. Even under the leadership of the second generation, the values with which Willibert Krüger founded the company ensure the future success of the KRÜGER GROUP. Entrepreneurial spirit, uncompromising quality and the joy of innovation are a vital part of the KRÜGER GROUP-DNA.





COMPETENCE, RELIABILITY
AND THE HIGHEST QUALITY.
THAT IS OUR GOAL.

Competence & Quality





COMPETENCE & QUALITY

SHAPING GOOD TASTE – WITH EXPERIENCE AND PASSION

As a family-run company, we are proud of our roots. Almost 50 years after our foundation, we have developed from a regional company into one of the world's leading food industry groups. The customer is the focus of our attention. As a modern food manufacturer, we are driven daily by the customer's wishes, current trends and new developments. Every day we work, with passion, on ground-breaking ideas in support of the customer's nutritional habits of tomorrow.

Our competence is based on decades of experience. It enables us to offer high-quality food as well as first-class services in the field of food production: from the development of our own brands to the production of private-label products and contract manufacturing. The daily commitment of our around 5,000 employees at 20 locations in 10 countries makes our products unique. From our production facilities in Germany, Poland and Russia, we supply our assortments to all continents, thus ensuring maximum enjoyment for consumers.

Our broad product portfolio, consisting of Beverages, Sweets & Chocolates, Infant Nutrition, Health Products, OTC & Pharma Products, and Food Ingredients, together generates a turnover of around €2 billion. Brands such as Schogetten, Fritt, KRÜGER and MaxiNutrition/Maximuscle enjoy great trust among consumers both at home and abroad and make our company a permanent fixture in our home market as well as in selected target markets around the globe. This is why the KRÜGER name today stands for the highest quality and competence in food production in more than 100 countries.

From the very beginning, our most important objective has always been to deliver products of the highest quality. It is this goal which stands at the forefront of our minds, playing a decisive role in the actions of all KRÜGER GROUP

companies. Only the best raw materials are used, which are processed in our modern factories into high-quality semi-finished products and, further, to the end product. Intensive quality controls ensure that each of our products meets the high expectations that we and our customers place on quality and taste. Whether raw materials, machines, packaging or transport, we check every step in our value chain and ensure seamless quality assurance and the highest hygiene standards, such as FSSC 22000, IFS and BRC.

Due to our continuous drive for innovation, we adapt our renowned position in the field of food development and production to market conditions. This is how we ensure that we continue to develop and improve in the future: for ourselves, our products, our partners and, of course, for our customers. After all, our corporate culture is characterized by reliable cooperation and a relationship based on mutual trust. This is why we maintain long-term and sustainable business and customer relationships and why the KRÜGER GROUP is a reliable partner.

All goals and values are shared by all KRÜGER GROUP companies and are an essential part of the sustainable orientation of the entire Group. Together we have one goal: Shaping the future of good taste.



PRODUCED LOCALLY
AND MARKETED
GLOBALLY. THAT IS THE
KRÜGER GROUP.

Locations





LOCATIONS

LOCAL ROOTS, GLOBAL PRESENCE

As one of the largest German manufacturers, the KRÜGER GROUP develops, produces and markets food, from the raw material to the end product, employing around 5,000 people at 20 locations in 10 countries. The product portfolio ranges from Beverages, Sweets & Chocolates and Infant Nutrition to Health Products, OTC & Pharma Products and Food Ingredients. Brands such as Schogetten, Fritt, KRÜGER and MaxiNutrition/Maximuscle enjoy enormous trust among consumers at home and abroad.

With production sites in Europe and Asia, raw materials coming from Africa and South America and sales offices in the USA, Australia and Europe, we have a global presence.

The KRÜGER GROUP-products ensure maximum enjoyment for industrial customers and consumers in over 100 countries worldwide, underpinned by the consistently high quality: that is our promise.



KRÜGER

G R O U P



KRÜGER 
NORTH AMERICA

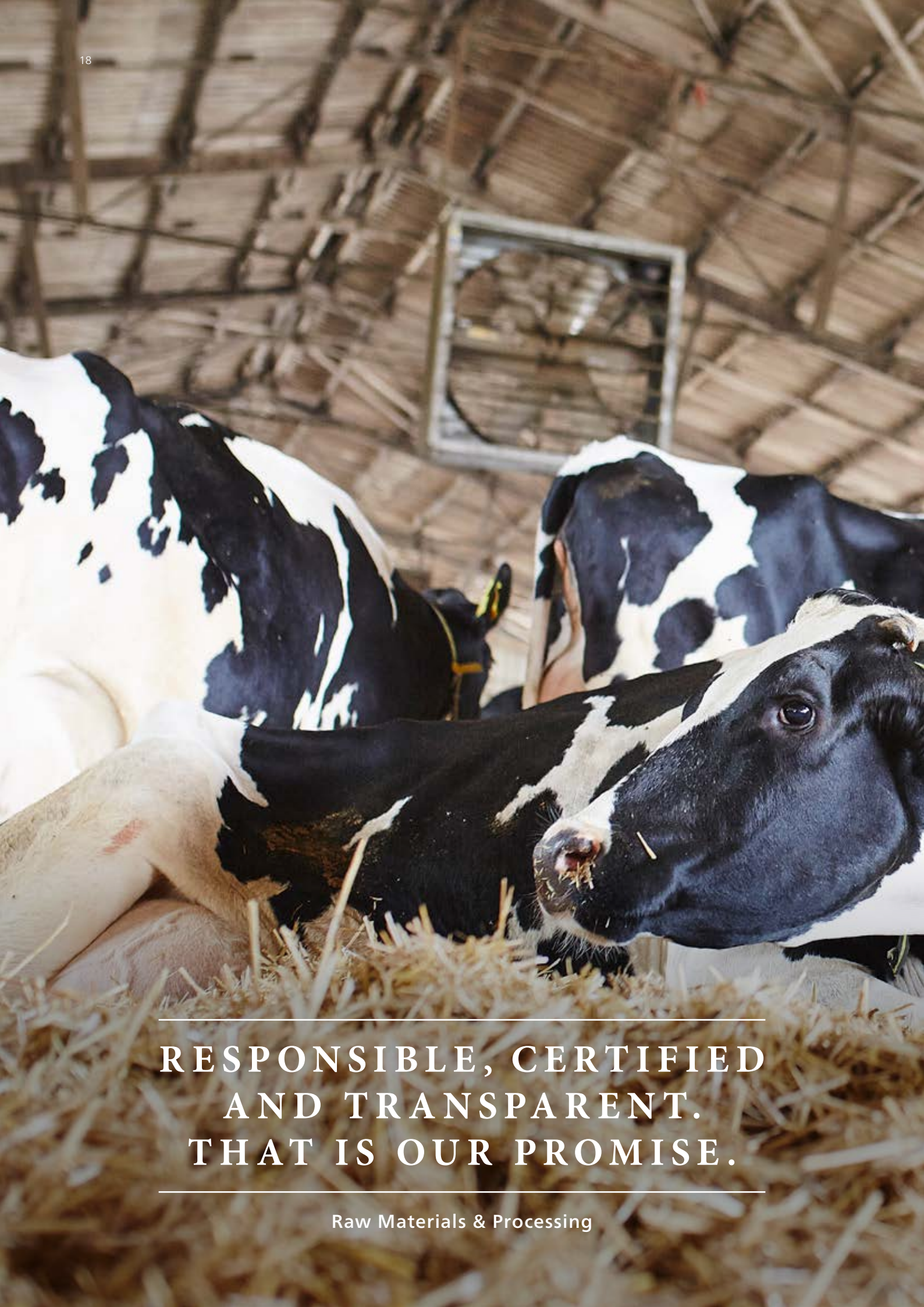
KRÜGER 
UNITED KINGDOM

KRÜGER 
FRANCE

KRÜGER 
BENELUX

KRÜGER 
AUSTRIA

KRÜGER 
ASIA PACIFIC



RESPONSIBLE, CERTIFIED
AND TRANSPARENT.
THAT IS OUR PROMISE.



RAW MATERIALS & PROCESSING

ACTING RELIABLY AND IN PARTNERSHIP

OUR STANDARDS

The KRÜGER GROUP stands for the highest quality. We rely on modern production facilities and intensive quality controls so that we can meet this standard. We start with first-class raw materials from carefully selected producers.

Whether milk, coffee, cocoa or hazelnuts: we only use the highest-quality raw materials in our production. Factors such as sustainable and resource-conserving cultivation and species-appropriate animal husbandry therefore play a decisive role in the procurement of raw materials.

With this in mind, we source the majority of our raw materials from partners with whom we know personally and whom we have long-standing business relationships. Our numerous procurement specialists travel to our contract farmers and cooperatives and conduct intensive discussions and training sessions on site on topics such as environmental protection and efficient production conditions. This enables us to ensure our quality standards right from the start. We attach great importance to personal supplier relationships and the close relationship of trust that we have established with our local partners.

The raw materials supplied are subjected to strict controls in our in-house laboratories. In this way, we guarantee that all raw materials share the same high standard demanded by both us and our customers.

These standards are documented by internationally recognized certifications. Due to further specializations within the production process we are also able to cater to special requirements such as kosher and halal.

OUR RESPONSIBILITY

The KRÜGER GROUP stands for reliability and trust. Our awareness of the high level of responsibility entrusted to us and the safety of our products are as firmly anchored in our DNA as ensuring smooth production and logistics.

As a reliable partner we are committed to combining in our products the highest level of enjoyment and responsibility. This is the focus of numerous departments across the company. Whether cultivation, procurement, occupational safety, quality or energy management, we make use of existing expertise and are constantly expanding upon it.

We start with our raw materials. As a member of the Rainforest Alliance and the RSPO, we are also committed to protecting the rainforest and acting sustainably in the cultivation of coffee and cocoa. On request, our products can also be supplied in organic form. Fairtrade and UTZ-certified products are also part of our range of services. We take our responsibility seriously in terms of ensuring environmentally compatible conditions during cultivation, because we want to continue to source the best raw materials for our products in the future. In addition, we contribute to improving the living conditions of our contract farmers on site through fair partnerships and training courses.

In production, we acknowledge the importance safe, energy-saving and pollutant-minimizing conditions. Intensive safety training and permanent monitoring of occupational safety are a matter of course for us.

We make an important contribution to energy savings with our own combined heat and power plants, which utilize the water vapor from production.

In addition, topics such as ecological waste management and optimized logistics processes are firmly anchored in the KRÜGER GROUP's processes. This is also underscored by our certifications, for example in the area of energy management according to ISO Standard 50001 or in the area of environmental management according to ISO Standard 14001.

Our food production practices are eco-friendly and implemented under fair manufacturing conditions – a goal which all of our companies' procurement and production processes are geared towards.

We are a Sedex member and are audited according to SMETA/ETI.

YOUR SAFETY

The KRÜGER GROUP stands for maximum product safety. Strict hygiene standards ensure flawless products, and numerous certifications ensure consistent compliance with quality standards along the entire production chain.

Our philosophy is to give our customers a feeling of security at all times. To this end, we intensively monitor the supply chain from the raw material producer to the end

product, whether the issue is hygiene or product quality. In food production, in particular, this must be guaranteed at all times. Our standards go far beyond the legal regulations and are continuously monitored by our internal laboratories. Audits also certify compliance with the highest hygiene standards in accordance with IFS and BRC.

Using the latest, cutting-edge technology in our procedures and processes, and by further developing our manufacturing operations, we ensure our products are perfectly processed. Thanks to the HACCP concept, we guarantee complete product safety. We consolidate these standards throughout the entire Group via intensive in-house training courses, undertaken by all employees. Regular inspections at all KRÜGER GROUP production sites guarantee compliance with the highest standards of hygiene and product safety. This is our goal and our obligation.



MILK AS A RAW MATERIAL

FROM THE FARMYARD TO THE END PRODUCT

The KRÜGER GROUP uses milk as a raw material to produce a large number of high-quality products, from special milk powders for the production of baby food to further processing in the form of cappuccino or chocolate and ready-to-drink products. As a result, we attach particular importance to first-class quality.

It all begins with our regional contract farmers. More precisely, the dairy cows of around 100 farmers that supply us with one million liters of milk a day.

The transport to our subsidiary Milchwerke Mittelbe is carried out in compliance with the highest hygiene standards in modern liquid transport trucks from certified forwarders. A smooth and efficient supply chain from the raw material to the end product is vital. In particular, where sensitive raw materials such as raw milk are concerned, functioning logistics and production capacities adapted to the quantity are crucial. The seamless integration of our production chain ensures fast and reliable processing and delivery to our customers.



The milk is processed in modern production facilities within a few hours of delivery. Dry milk powder and extracts are produced in one of the 14 spray drying towers. Areas of application are baby food, cream and milk powder for further processing as well as sweeteners and coffee whiteners. The semi-finished products resulting from the milk are also used by other subsidiaries of the KRÜGER GROUP. They can be found in products such as KRÜGER Cappuccino, in milk capsules from K-fee and as ingredients in numerous chocolate products.

At Lactoland, specially tailored milk powder blends are produced from the high-quality dried milk powders in complex and ultra-modern mixing processes. These are used for further processing into chocolate, ice cream and other specialities. The portfolio also includes functional mixtures for stabilising cheese and yoghurt. In the laboratory of Lactoland almost all of the test procedures can be modeled internally. This is how we ensure the flawless quality of our products at all times.

FOR US, MILK IS FAR MORE THAN JUST A RAW MATERIAL. IT'S THE CORNERSTONE TO TOP SATISFACTION.





COCOA AS A RAW MATERIAL

QUALITY BEGINS WITH CULTIVATION

The passion for cocoa is kindled from childhood. For the KRÜGER GROUP, cocoa is an important component in the production of semi-finished products and delicious chocolate goods. Therefore we only buy the best cocoa varieties from our cooperatives originating in Africa and South America.

Our cocoa experts from Fuchs & Hoffmann Kakaoprodukte GmbH are on site every year to find the best raw cocoa for our high-quality products. For both independent farmers and cooperatives, we guarantee the perfect quality of our raw materials from the outset of the production chain. The direct and personal contact with the cocoa farmers helps to achieve the best qualities, working as a team with experts on cocoa and share a passion for it. Through training courses and joint projects in the cultivation areas, we make a long-term contribution to improving productivity, thereby increasing the income situation and living conditions of our cocoa farmers. Compliance with fair working conditions and sustainable production are also priorities for the KRÜGER GROUP. The diverse certifications in the field of sustainability are evidence that we take great care of our producers and our local employees.



After the first point of quality control, at the origin, the cocoa beans make their way to our subsidiary. Fuchs & Hoffmann Kakaoprodukte GmbH processes the raw cocoa further. Our own product development department develops recipes customized to market and customer requirements, based on our raw cocoa and semi-finished products. The fresh cocoa beans are used in multi-stage processes to produce cocoa and chocolate products for subsequent processing – within the KRÜGER GROUP and at numerous well-known food producers. This includes cocoa mass, nibs and semi-finished chocolate products and in future will also include cocoa butter and powder for the production of well-known end products. The new construction of the most modern cocoa factory in the world will increase capacity by 100%. This will enable us to offer our customers even larger quantities of high-quality cocoa products in the future. The complete production process is coupled with regular examinations and sensory controls in our own laboratory.

Our semi-finished cocoa products are the perfect basis for tasty chocolate bars, exquisite chocolates, fillings, spreads and drink specialties.

We are proud to be able to guarantee consistently high quality in the cocoa sector through our strategic orientation and to be positioned independently of current market situations: A long-term advantage for our partners and customers.

COFFEE AS A RAW MATERIAL

PURE ENJOYMENT IN YOUR CUP

The raw material of coffee is deeply rooted in the KRÜGER GROUP. It was one of our first products and played an instrumental role in the development of our instant cappuccino. To this day, therefore, we attach particular importance to ensuring excellent quality and the utmost reliability in terms of supply.

The journey begins in the motherland of coffee, Ethiopia, and extends to around 30 additional cultivation areas around the equator. Our coffee experts conduct intensive discussions during the selection of suppliers. The selection process is subject to strict quality and production requirements. As a member of the Rainforest Alliance and a UTZ-certified company, we are committed to these strict requirements and thus ensure resource-saving production and better living conditions for local farmers. We can also offer organic quality in cooperation with our contract farmers. Our large network and many years of experience in the field of coffee procurement enable us to purchase various types of green coffee from the range of growing regions.



After the harvest, the coffee beans are shipped to Europe. Once there, renewed quality controls are carried out before delicious coffee specialties are made from the raw beans during further processing within the KRÜGER

GROUP. Elaborate roasting processes are used to create coffee blends specially tailored to the needs of our customers, which are then used in numerous products, for example, in the instant specialties from KRÜGER, the capsules from K-fee and the capsules from GCS German Capsule Solution as a private-label product.

THANKS TO OUR MANY YEARS OF MARKET EXPERIENCE IN THE INSTANT, ROASTED AND GROUND COFFEE SECTOR, WE ARE ABLE TO MEET THE TASTES OF OUR CUSTOMERS ALL OVER THE WORLD WITH DELICIOUS COFFEE SPECIALTIES.

K-fee System GmbH processes several thousand tons of green coffee annually in one of the most modern machine parks in Europe. After gentle drum roasting, which is used throughout the KRÜGER GROUP, modern capsules are filled with the coffee in energy-efficient and sustainable processes. At the request of our industrial customers, we create special blends that meet the customer's taste preferences and criteria 100%.

The best green coffee, our passion and our unrivalled competence in processing ensure the consumers will always have the best coffee experience every day.







**OUR EXTENSIVE
ASSORTMENT ENSURES
MAXIMUM ENJOYMENT.**

Fields of Business

FIELDS OF BUSINESS

OVERVIEW OF THE BUSINESS SEGMENTS

The KRÜGER GROUP is active in six business segments: Beverages, Sweets & Chocolates, Infant Nutrition, Health Products, OTC & Pharma Products and Food Ingredients. All companies of the group work closely together and follow the common vision to make enjoyment an experience.

Due to the continuous expansion of the KRÜGER GROUP along the vertical value-added chain, the company's product portfolio has also steadily expanded since its foundation. Established business segments were able to grow and new business segments were opened up. The focus was always on the logical supplementation of

the production technology, securing the supply of raw materials and semi-finished products and, of course, the expansion of competencies.

The KRÜGER GROUP is a reliable partner, and is committed to making enjoyment an experience.



BEVERAGES

SWEETS & CHOCOLATES

INFANT NUTRITION

HEALTH PRODUCTS

OTC & PHARMA PRODUCTS

FOOD INGREDIENTS



AROMATIC AND VERSATILE.

BUSINESS FIELD

BEVERAGES

The Beverages division is the origin of the KRÜGER GROUP. With the continuous expansion of our product portfolio, we are now known worldwide for various brands and also enjoy an excellent reputation for the manufacture of private-label products and as a partner to the food industry.

In the field of beverages, we are active with the companies Krüger, K-fee System, GCS German Capsule Solution, Milchwerke Mittelbe and Wilhelm Reuss. Instant tea was the first product produced in our beverages sector and in 1971, it became the cornerstone of our success. From beverage specialties such as cappuccino or chai latte to ready-to-drink products based on milk and cocoa and innovative beverage capsules combined with our own capsule system.

As a specialist in instant beverages, Krüger GmbH & Co. KG is today the European market leader. In addition to numerous private-label products such as cappuccino, drinking chocolate and tea granulates, the KRÜGER brand has established itself in Germany and worldwide through permanent adaptation of trend-oriented product concepts, naturally including proven quality.

Milchwerke Mittelbe complements the business segment with ready-to-drink products based on milk. Ultra-highly heated, these beverage specialties can also be kept at room temperature. From classic vanilla and chocolate milk to well-known branded drinks for international markets, the portfolio is supplemented by newly conceived beverage varieties. Innovative ingredients based on nuts and cereals in combination with fruit components provide new taste experiences and can form part of a health-conscious diet.

Thanks to a good instinct for markets and trends, coupled with a high willingness to innovate, the KRÜGER GROUP is also successful in the area of capsule beverages and capsule systems. K-fee is the innovative multi-beverage capsule system that, thanks to strategic partnerships with brands such as Starbucks, ensures coffee enjoyment at the touch of a button. As a system platform that provides equipment for private and commercial use, K-fee uses high-quality coffees produced using modern manufacturing processes and under energy efficient conditions. With the company GCS German Capsule Solution, the KRÜGER GROUP also manufactures compatible capsules for common systems such as Nespresso® and Dolce Gusto®. The blends from GCS, as well as from K-fee, are manufactured to customer specifications and are subject to the same strict quality standards as all KRÜGER GROUP products.

Grounded in the DNA of the KRÜGER GROUP, we are specialists in the field of beverages. We deliver enjoyment at the touch of a button for the discerning consumer or as instant drink specialties for all those in a hurry.



WILHELM REUSS



FINE AND DELICIOUS.

BUSINESS FIELD

SWEETS & CHOCOLATES

We live for chocolate. The KRÜGER GROUP has become a leading manufacturer of confectionery in the Sweets & Chocolates business segment – with strong brands such as Schogetten and Fritt and as a partner for numerous retail chains and brands.

The subsidiaries Ludwig Schokolade and Wilhelm Reuss are the backbone of the KRÜGER GROUP in the business Sweets & Chocolates segment. Delicious chocolate products in all their forms are created from high-quality raw materials supplied directly from the Group. Whether in the form of bars or chocolates, we develop and produce confectionery for every occasion. In addition to classic chocolate specialities, the range also includes nut nougat cream and other delicious spreads.

Wilhelm Reuss in Berlin and in Winsen produces an extensive variety of confectionery. As an expert in nut nougat, chocolate and chocolate milk cream, Wilhelm Reuss has acquired a leading position thanks to many years of expertise and is the world market leader in the private-label sector. Many large retail chains trust in its proven quality and competence. In addition to private-label products, internationally renowned brand products are manufactured. The product portfolio is supplemented by ice cream



and dessert sauces, milk creams and chocolate fillings. Our employees at Wilhelm Reuss in Berlin and Winsen produce more than 100,000 tons of delicious sweets per year, which are delivered to numerous industrial customers.

LUDWIG SCHOKOLADE IS A SPECIALIST IN PRODUCING CONFECTIONARY GOODS AND, WITH WELL-KNOWN BRANDS SUCH AS SCHOGETTEN AND FRITT, IT IS IMPOSSIBLE TO IMAGINE CONFECTIONERY SHELVES WITHOUT IT.

More than 110,000 tons of chocolate and confectionery are exported to around 70 countries every year. With four production sites in Saarwellingen, Saarlouis, Tuczno and Skoczów in Poland, Ludwig Schokolade is one of the largest chocolate manufacturers in Europe. The construction of a new production hall in Saarwellingen secures capacity for the future as well.

With its chocolate and confectionery products, the KRÜGER GROUP represents maximum enjoyment.



SAFE AND
NUTRITIOUS.

BUSINESS FIELD

INFANT NUTRITION

The well-being of the youngest in society is particularly close to our hearts. In the form of its baby or follow-on milk, the KRÜGER GROUP provides high-quality milk-based products in the Infant Nutrition business segment, manufactured under hygiene standards that go far beyond the legal requirements. This is our philosophy and our claim.

For over 70 years, the subsidiary Milchwerke Mittelbe has had a high level of expertise in the manufacture of dry milk products for baby food. Modern production facilities produce baby and follow-on milk powders for private-label products, which are specially adapted to different customer requirements. The range includes allergy-tolerant products and milk powder, which are also suitable in cases of food intolerances.

Our development specialists work every day with great passion on new and safe Infant Nutrition products to meet future requirements. Among other things, the production capacities at the Stendal site will be expanded for this purpose.



PRODUCTION IS CARRIED OUT IN COMPLIANCE WITH THE HIGHEST QUALITY AND HYGIENE STANDARDS.

The quality assurance experts operate according to intensive tests and controls to the permanently high and flawless quality and ensure that the regulations and specifications of our customers are consistently adhered to.

Behind this lies the KRÜGER GROUP's dedication to making enjoyment an experience, even for the youngest in society.



HEALTH AND
VITALITY.

BUSINESS FIELD

HEALTH PRODUCTS

Nutritional awareness is playing an ever-greater role in society. By founding the HNC Healthy Nutrition Company GmbH, the KRÜGER GROUP is reacting to the consumer wishes of tomorrow, with dietary supplements and protein-rich products that intentionally support an active lifestyle – tasty, healthy and on-trend.

We take changing eating habits into account. The range includes protein products in the form of bars, powders and beverages. It is rounded off by energy and healthy bars as well as porridge, isotonic drinks and tasty and healthy smoothies. Our expertise lies in the development of formulations using the highest quality raw materials. Proteins of the highest quality, the reduction of sugar and the use of natural ingredients make the products ideal companions of the sporty lifestyle.

The development experts at HNC work every day with great passion on new concepts. Through this intensive development competence and work and our group-internal production possibilities, we cover the entire portfolio in the area of Health Products within the KRÜGER GROUP.

This lifestyle is embodied by the brands MaxiNutrition and Maximuscle. Originating from Great Britain, both brands are internationally recognized by athletes from the strength and endurance sector.

As part of the KRÜGER GROUP, HNC also works with the same high quality standards as all companies in the Group and has built up a superior level of expertise in the field of fitness food thanks to numerous experts. This will also make it possible in the future to develop solutions for the nutritional habits of tomorrow in this business segment.

In this way, the KRÜGER GROUP combines enjoyment and functionality.





CARING AND HEALING.

BUSINESS FIELD

OTC & PHARMA PRODUCTS

The KRÜGER GROUP offers a wide range of products for health-conscious customers. The OTC & Pharma Products division has been part of the Group since 1987. The portfolio has been constantly expanded with high-quality product lines to this day.

Dr. B. Scheffler Nachfolger GmbH, a real expert in care, cosmetics and health products, is part of the KRÜGER GROUP. With more than 30 years of expertise, our aim is to develop innovative products that work well and demonstrate long-term benefits. In modern production facilities, high-quality formulations are created for distribution in a large number of German pharmacies.

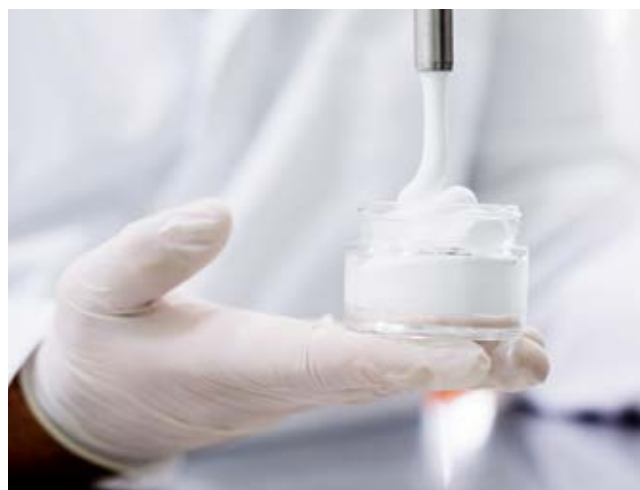
The care products, which are sold exclusively in pharmacies, also meet the highest standards in terms of performance and quality. With well-known brands such as ADDITIVA, RUGARD, Marie Claire and CURAPED, a wide range of cosmetics such as creams, lotions and other care products is available. All components of the product range have been dermatologically tested and are particularly kind to the skin.

**NUTRITIONAL SUPPLEMENTS
IN THE FORM OF VITAMINS
AND MINERALS ENSURE
GREATER WELL-BEING.**

The complementary products supplied by the KRÜGER GROUP, include tablets, powders and tea. Over-the-counter medicines such as cough syrup or medicinal tea complete the selection.

Our own strict testing procedures ensure the perfect quality of the raw materials used. The focus here is on purity, active ingredient content and absence of harmful substances. The highest standards in research and quality enable us to offer our customers the best possible products.

In this business segment, KRÜGER GROUP contributes to improved well-being by using the highest-quality ingredients.





CUSTOM-MADE AND
PERFECTLY PROCESSED.

BUSINESS FIELD

FOOD INGREDIENTS

Numerous brand manufacturers rely on the quality and competence of the KRÜGER GROUP. We manufacture a wide range of semi-finished products made with cocoa, milk and chocolate for industrial processing.

Thanks to our many years of expertise and independence along the value chain, we have established ourselves as a reliable partner in the field of Food Ingredients. The KRÜGER GROUP produces semi-finished products from the best raw materials, which are used in industrial processing to produce chocolate goods and milk-based products.



Fuchs & Hoffmann Kakaoprodukte GmbH is one of the few specialists worldwide in the processing of raw cocoa. We produce cocoa mass, nibs and chocolate for chocolate production in Bexbach (Saarland) and in future will also produce cocoa butter and powder. With completion in 2019, the most modern cocoa factory in the world will be built there. The latest technology combined with many years of expertise, supplemented by the highest standards in quality control by our own laboratory, make it possible to manufacture the various cocoa and chocolate semi-finished products in a variety of quality classes according to customer requirements. Numerous certifications of products and production facilities underline the quality and manufacturing competence of Fuchs & Hoffmann. The cocoa and chocolate products are also available in organic, halal and kosher alternatives on request. The ISO 9001, ISO 50001 and ISO 14001 certifications are proofs of modern energy and environmental management.

Wilhelm Reuss offers fillings and chocolate masses for use in chocolates, confectionery and for the chocolate and bakery industry. The reliable product quality and the fast and flexible service in product development, production and supply are appreciated by our partners. Like all other subsidiaries of the KRÜGER GROUP, Wilhelm Reuss also produces products of the highest quality, offering organic options with Fairtrade and UTZ seals, as well. Monitoring by independent institutes confirms the high quality of the products.

This is supplemented by an extensive range of milk-based semi-finished products from the subsidiaries Lactoland and Milchwerke Mittelbe. These include powdered sweeteners, milk powder with a range of fat content, cream powder and caseinates, which results in many more delicious products.

Especially for fresh milk products, the adherence to the highest hygiene and quality standards is of particular importance. All raw materials and end products are subjected to strict tests in our internal laboratories. Using a large number of experts, we are able to model almost all test procedures internally. By implementing customer audits, we also offer our industrial partners the opportunity to see for themselves our exceptional standard of quality. Our quality and hygiene standards are certified according to FCCS 22000 to ensure an even greater level of safety.

Our dedication to great customer service and the premium quality of our products make us a reliable and long-standing partner of the food industry.

The KRÜGER GROUP creates the foundation to keeping consumers fully satisfied.





CONCLUSION

SHAPING THE FUTURE OF GOOD TASTE

Our goal is the highest quality and outstanding competence in food production. This is what the name KRÜGER stands for worldwide; this is our responsibility and our passion. And we will continue to work on this in the future.

Today we are already thinking about tomorrow: Together with around 5,000 employees, together with our partners and customers.

What will tomorrow's eating habits look like? We will consciously develop the answer to this question together, thus facing the challenges of the future.

With our ambition, which has been driving us as a family business for almost 50 years, with partnerships that will endure in the long term, and with ideas and innovations that make our customers, partners and employees proud.

WITH PASSION FOR ENJOYMENT.

KRÜGER GROUP – Shaping the future of good taste.



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