



agaSAAT GmbH · Kelvinstraße 2 · D-47506 Neukirchen-Vluyn

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Natürlich und gesund genießen.

Valued customer,

The start of the new season has been given and the farmers are working hard on cultivating the fields. In other parts of the world, the new summer harvest will start in a few weeks.

As temperatures rise, the number of food pests will also increase. The import of goods from the origin and the associated spread of pests is a major danger for you as a warehouse keeper and production company, which can quickly spread to the stored ingredients.

This leads to enormously high losses of goods and, in the worst case, damage to the company's image. In addition to the additional costs of securing your own storage and production facilities, there can also be considerable costs for necessary recall campaigns.

Experience has shown that, especially with seeds and spices, both in the organic and conventional markets, an increase in insect infestation can be expected as temperatures rise. Preventative measures carried out at the origin are largely aimed at eliminating live food pests but not at egg laying in the raw materials.

The pest eggs use the time of import to develop. When you arrive at the import port, you will again have to deal with a live infestation of the goods.

Pest infestation can only be detected in incoming goods through an intensive incoming goods inspection. If you only notice the infestation after it has been stored in the warehouse, it can be assumed that the infestation has already spread to the products stored in the immediate vicinity.

To prevent this, we offer you extensive incoming goods inspection and also preventive treatment with **natural Carbon dioxide** as an **approved ORGANIC-compliant**, storage protection treatment.

We also keep the necessary storage capacities for storage under IFS-FOOD standards, CO2 neutral, temperature & humidity – guided, ready for you. In our new, fully air-conditioned logistics warehouse we have every opportunity to store the goods for you under the best possible conditions until they are finally used and further processed in production.



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agaSAAT FOOD SAFETY program

Do you already know the advantages of our agaSAAT – FOOD SAFETY – program?

Seeds such as sunflower seeds, linseed and pumpkin seeds are agricultural raw materials that, after processing, become food - and therefore trust goods!

As temperatures rise, the risk of pest infestation increases.

It is precisely in this case that the agaSAAT – FOOD SAFETY – program comes into play and offers you the entire all-round package as well as the know-how since more than 30 years of core competence. Because our services are as flexible as your requirements!

- Storage in a separate quarantine warehouse
- Carbon dioxide pressure disinfestation with natural Carbon dioxide in our installed high-pressure chambers at Neukirchen-Vluyn site (also approved for organic products)
- agaSAAT fine cleaning (also with color sorter and NIR-technology, if required) on the technically state-of-the-art cleaning systems
- Packaging as bagged goods / big bag goods and palletizing, labeling according to customer specifications
- Storage under temperature and fully humidity-controlled conditions

IFS – FOOD conditions, CO2 neutral storage

We carry out all the necessary process steps for you in **one** hand. This service and know-how brought together in one location is unique in Germany!

We would be happy to offer you our services and the associated know-how as a service and look forward to your inquiry.

Further details about the agaSAAT FOOD SAFETY program can be found at

www.agasaat.de

Do you have any question, or would you like an individual offer?

You can reach us at +49 (0)2845-91460