



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

# BACK\_ GEWÜRZ\_ SAATEN\_

*Natürlich und gesund genießen.*

## Pumpkin Seed Bread Awarded Bread of the Year



### **The German classic features a mildly nutty flavour with a crunchy crust and seeds**

A German classic was named Bread of the Year 2023 at this year's GREEN WEEK in Berlin. The bread won over the jury and the advisory board of the German Bread Institute with its balanced, aromatic flavour and versatility.

Pumpkin seeds don't just look good – their contents really pack a punch!

Pumpkin seeds are extremely rich in nutrients and contain essential unsaturated fatty acids and fibre, along with considerable amounts of magnesium and zinc.

Over the past few years, more local growers have started to produce sustainably grown seeds.

agaSAAT began seeking out collaboration opportunities with farmers in the region back in 2020 and has kick-started a local and sustainable cultivation project.

agaSAAT, a family-run business based in the Lower Rhine region, now grows GLEISDORFER pumpkin seeds in the immediate vicinity of its headquarters in Neukirchen-Vluyn. The soil quality in the Lower Rhine region is ideal for growing pumpkin seeds and has proven over the past few years that in addition to producing good yields, it also enables a high level of quality and nutritional value to be achieved. Furthermore, the sensory properties and flavour intensity of the goods are in a class of their own compared to those imported from Chinese growers.



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

# BACK\_ GEWÜRZ\_ SAATEN\_

*Natürlich und gesund genießen.*

## **Cultivation project**

In collaboration with a selected group of farmers, agaSAAT has invested in the latest sustainable harvesting, cleaning and drying equipment. High-tech facilities for fine cleaning the seeds prior to distribution have already been installed at the company headquarters in Neukirchen-Vluyn.

At this moment in time, just under 300 hectares of pumpkin seeds are being grown for agaSAAT GmbH in the Lower Rhine region, based on both conventional and NATURLAND-certified quality standards. Additional land is also available for further project expansion.

The common goal among all the project partners is to establish

### **“Pumpkin Seeds from the Lower Rhine”**

as a regional brand that will last for years to come. Short transport routes between growing fields in the Lower Rhine region and modern processing and storage facilities guarantee the superior quality of the pumpkin seeds.

## **Sustainable and regional**

“Our steadfast aim is to expand the area we have under cultivation both locally and regionally,” says Werner Arts, owner and Managing Director of agaSAAT GmbH. This will enable the company to tap into alternative production sources in its own backyard.

The growth of and demand for locally produced, sustainable raw ingredients is constantly on the up. Regional cultivation closes the gap between otherwise widespread organic cultivation and conventionally grown produce. In today's highly financially strained economy, consumers are searching for alternatives to certified organic products. Herein lies the *raison d'être* and growth potential for locally grown raw ingredients.

## **About agaSAAT GmbH**

A family-run company, agaSAAT GmbH has specialised in the import, contract growing, processing and international sale of top-quality seeds for baking, sprouting and flavouring since its inception 30 years ago. From pumpkin seeds from the Lower Rhine and sesame seeds from Africa, to blue poppy and linseed from European contract farms, our wide range of organic and conventionally grown produce enables the Lower Rhine-based company to supply the entire food sector, from artisans to industrial processors.

Strict quality controls and high-tech production equipment used for fine cleaning, colour sorting, microbial reduction and pressurised CO<sub>2</sub> disinfestation guarantee the high quality of seeds.

Customers not only benefit from agaSAAT's capabilities and expertise through our own products but also via its outsourced services.

Do you want to introduce a more local and sustainable approach into your production processes or bakery? The team at agaSAAT GmbH are happy to assist you with product approvals at any time.