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

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Stock protection and storage of high-quality raw goods such as spices, seeds and nuts

Neukirchen-Vluyn, April 2025

Dear Customers,

Today, agaSAAT GmbH can look back on over 30 years of experience and expertise with the import, preparation and storage of seeds and spices.
In recent years, we have seen a massive increase in populations of insects such as beetles and moths. The causes behind this are natural and due to global warming and the ongoing reduction in the number of approved insecticides and preservatives.

Requirements for traditional storage are becoming increasingly stricter, and the use of precautionary measures is now much more important when it comes to preventing infestations, whatever form they may take.

CO2 pressure disinfestation, which we primarily implement as a process with natural (green) CO2, is a leading method that not only has an impact on live infestations, but that also effectively tackles egg deposits or insects that are in their cocoon stage.

The natural carbonic acid can be used to treat food like muesli, herbs, spices, nuts, dried fruits, animal feed or other high-quality raw materials in a way that is residue-free, gentle on the products, declaration-free, safe and environmentally-friendly.
This method can even be used to process organic-certified products.

Once the goods have been treated/processed, they can (depending on their condition) be cleaned and then repackaged directly at the production site.
After the cleaning, we can store the raw materials at our new, temperature-controlled storage and logistics site which has been certified according to IFS FOOD requirements.

Storage and stocking under the best possible conditions

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"Seeds and spices are foods – and so should be stored as such" explains Fabian Arts, Head of Production & Warehouse.
The new storage site is located just a few kilometres from the company headquarters in Neukirchen-Vluyn.
There are over 15,000 pallet spaces available in the 6,000 m² warehouse. It is completely autonomous and equipped with the latest air conditioning technology which guarantees a constant temperature and humidity levels. In addition, the highest possible hygiene conditions apply in accordance with applicable food laws and IFS standards.
"We are setting new standards" – this is something that brothers Fabian and Tobias-Werner Arts, the managing directors of agaSAAT, can agree on.

agaSAAT GmbH

As a company now run by the second generation of the same family, agaSAAT GmbH has stood for high-quality baking, sprouting and spice seeds for over 30 years.
Over the past few years, the investments made and expansion of the processing capacities have led to agaSAAT GmbH becoming THE experts when it comes to seeds.

With our extensive range of services and products, we serve the food industry, wholesalers and bakers, confectionery shops and food retailers across Europe. And our customer base is now just as varied as the products and services that we offer.

"Our decades of experience in international seed and spice trading have helped us to become experts in this area", explains founder Werner Arts, who is still involved in the day-to-day operation of the business and manages its further development together with his son.
As a manufacturer of baking, sprouting and spice seeds, we are fully aware of our responsibility. For us, markets are not just target groups, they are people.
This is why we continue to invest is furthering our expertise, because when it comes to food, we do not compromise.

We are happy to now be able to offer you this accumulated experience and investments in technology, stock protection and warehousing as a service.

Tailored options
You decide on the scope of the services that you need. Whether you want a treatment to protect your stocks, your goods cleaned and packaged, or storage options in a highly modern warehouse that meets all IFS FOOD standards, we can do it all – along with all the related logistics, of course, that are also certified in accordance with IFS logistics conditions.

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We would be happy to provide individual and tailored advice.
As a family company, we place great importance on personal contact with our business partners. We firmly believe that this is only way to build trust and a sense of shared responsibility.

You can find more information about our company on our website at www.agasaat.de/en/

Do you have any questions or would like to request a tailored quote?
Then please feel free to give us call us on +49 (0)2845-91460.

Best regards,

agaSAAT GmbH

Werner Arts	**Tobias-Werner Arts**	**Fabian Arts**
Managing Director	Managing Director	Authorised Representative