



Natürlich und gesund genießen.

agaSAAT AWARDED THE NORTH RHINE-WESTPHALIA STATE PRIZE FOR FOOD



Werner Arts, Silke Gorißen, Fabian Arts, Marianne Kamphaus

agaSAAT GmbH, specialists in baking, sprouting and spice seeds based in the Lower Rhine, have once again been awarded the State Prize for Food for 2024 by the North Rhine-Westphalia Ministry for Agriculture and Consumer Protection. North Rhine-Westphalia Minister of Agriculture of Consumer Protection Silke Gorißen handed over the prestigious award during a special ceremony.

The State Prize, which was first introduced in 2009, recognises the outstanding product quality and commitment of companies in the areas of training, environmental protection, and sustainability. With this prize, agaSAAT GmbH has once again been officially recognised for their consistent efforts in ensuring the quality of their products and the sustainable management of the company.

Exacting standards when it comes to quality and sustainability

For over 30 years, agaSAAT has employed strict quality checks and innovative production processes to guarantee the excellence of their products. Even when it comes to the origin of their seeds, whether they are locally grown













or imported, the highest standards are observed. They are processed using the latest techniques like pressurised CO2 disinfestation, which works using just natural carbon dioxide.

By combining modern technology, a sustainable way of doing business and several decades of experience, agaSAAT has made a name for themselves as a dependable partner for high-quality seeds – a commitment that has now been recognised with the State Prize.

About agaSAAT GmbH

A family-run company founded in 1992, agaSAAT GmbH specialises in the import, contract growing, processing and international sale of high-quality baking, sprouting and spice seeds. From pumpkin seeds from the Lower Rhine and sesame seeds from Africa, to blue poppy and linseed from European contract farms, the wide range of organic and conventionally grown produce that they offer enables the Lower Rhine-based company to supply the entire food sector, from artisans to industrial processors. Strict quality checks and modern production technology for fine cleaning, colour sorting, microbial reduction or pressurised CO2 disinfestation guarantee the high quality of the processed raw materials.





