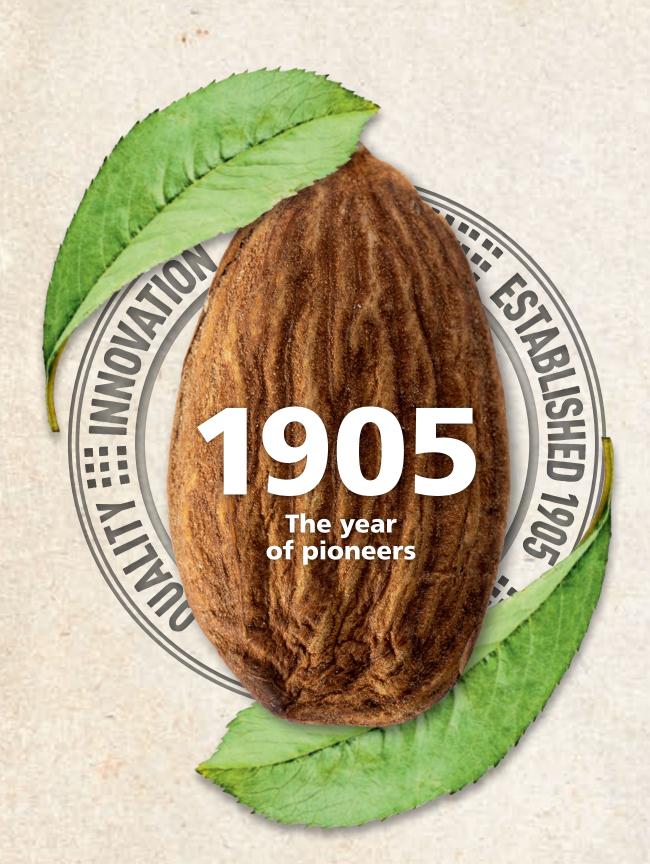


**Seamless Food Processing** 



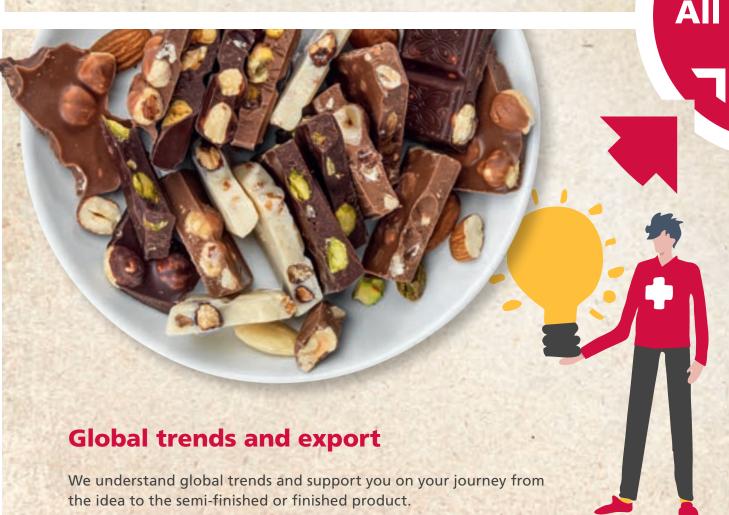
# Patiswiss was established in 1905.

The same year that Albert Einstein published his Theory of Relativity.

# **Facts and figures**









**FOOD SAFETY** 

FAIR MANUFACTURING AND FAIR TRADE

RELIGIOUS CERTIFICATIONS

**CUSTOMER NEEDS (VEGAN, ALLERGIES)** 

### **Certifications and labels**

Our certifications and labels are crucially important in protecting nature and farmers. They lead the way for consumers and their purchase decisions.

DOG5
SEAMLESS

**Seamless food processing** 

Minimum risk of recalls, maximum indulgence. LOG5 pasteurisation seamlessly combines health and safety with refinement and indulgence.



## **Encouraging regenerative farming**

We promote biodiversity and healthy, fertile soils. Our innovations enable us to develop and manufacture regenerative foodstuffs to benefit humans, animals and the environment.

























### **Labels and certifications**

As a certification pioneer, we are taking a stand for the environment, set store by fairly traded products and offer safety for near and far communities.

# Seamless food processing

#### **LOG5** pasteurisation

LOG5 pasteurisation process reduces pathogenic germs in agriculturally harvested products by 99.999%.

#### LOG5 seamless

Optional roasting and seamless further processing to create semi-finished or finished products.



**Preheating** 



**Pasteurisation** 



Roasting and further processing

#### Your benefits:

- Maximising food safety
- Avoiding reputational damage caused by recalls
- No change in taste or sensory properties
- Suitable for organic raw materials
- Economized transport costs and CO<sub>2</sub> emissions
- Saves time with internal further processing
- Raw products protected against breakage (no contact with machine)
- Positive impact on the raw products' shelf life
- Guaranteed traceability



# Global trends and export

Do you sell traditional specialities or organic finished products internationally? Are you planning to launch a gluten-free vegan product in a new target market? The Patiswiss export team would be happy to help and develop your new product.



With Patiswiss as your partner, you can draw on our skills to boost your competitive edge and innovativeness.



## Your longing for regeneration and indulgence

#### 1 Regenerative

We promote healthy agriculture and drive forward progress for biodiversity and healthy, fertile soils.

#### 2 Safety

We maximise product safety, using our labels and certifications to support the well-being of humans, animals and the environment.

#### Indulgence

We understand global trends and promote indulgence by manufacturing high-quality semi-finished and finished products.



#### **Patiswiss Ltd.**

Klaerstrasse 1 · 4617 Gunzgen · Switzerland · Tel. +41 62 209 66 00 info@patiswiss.com · www.patiswiss.com

