

patiswiss
IN NATURE'S FOOTSTEPS

SAFETY

INDULGENCE

REGENERATIVE



Seamless Food Processing

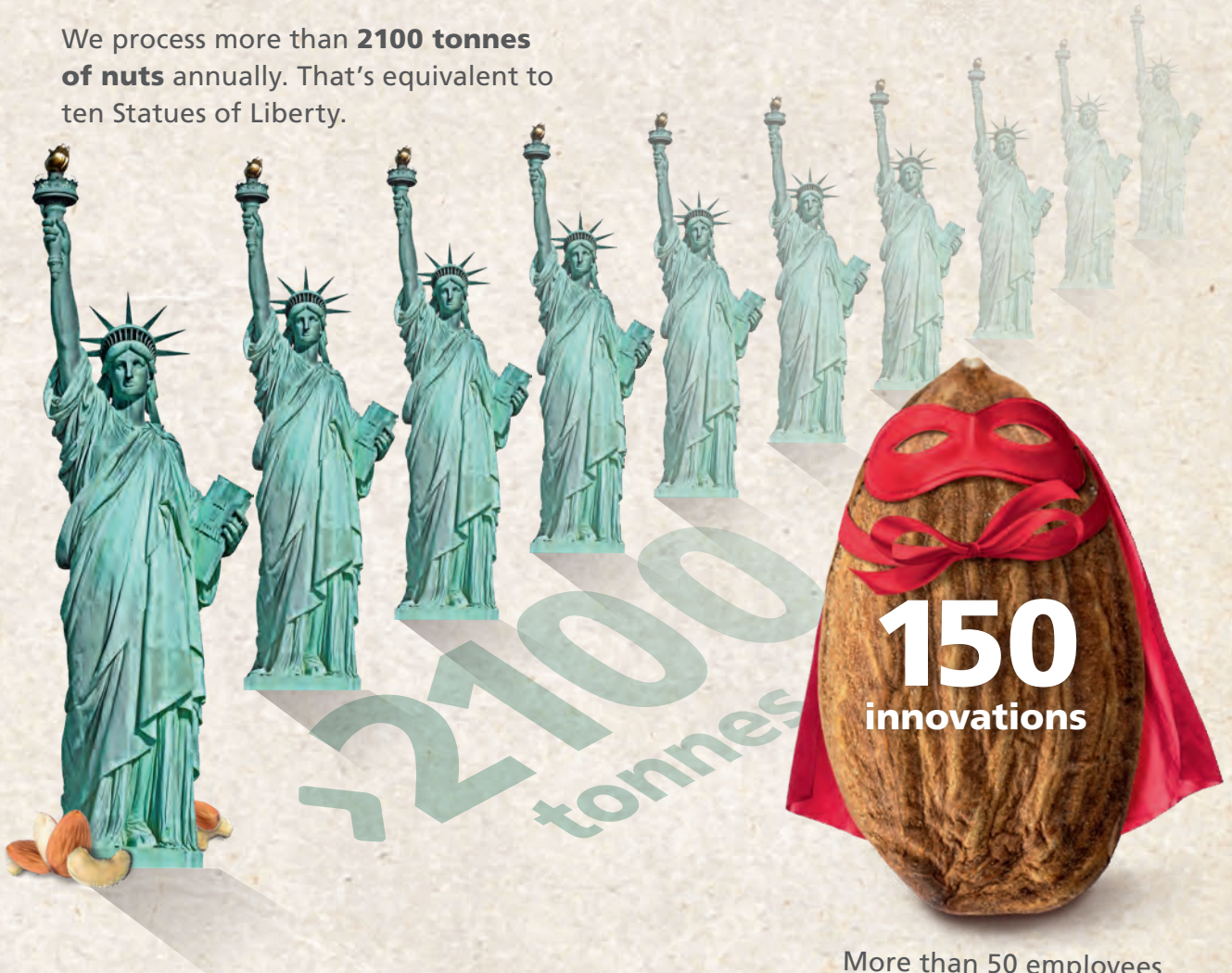


**Patiswiss was
established in 1905.**

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

Facts and figures

We process more than **2100 tonnes** of nuts annually. That's equivalent to ten Statues of Liberty.



150
innovations

More than 50 employees generate **150 new developments and innovations** every year.

Solar power covers **around 40%** of our electricity consumption.



2000 m²
Solar panels



Patiswiss Ltd.
Klaerstrasse 1
4617 Gunzgen
Switzerland



Encouraging regenerative farming

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



All In



Global trends and export

We understand global trends and support you on your journey from the idea to the semi-finished or finished product.



ENVIRONMENT AND AGRICULTURE

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.

One



LOG5
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 CO₂ 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

ROASTING

MILLING

CUTTING

GRANULATING

CARAMELISING

CHOCOLATE COATING

Further processing



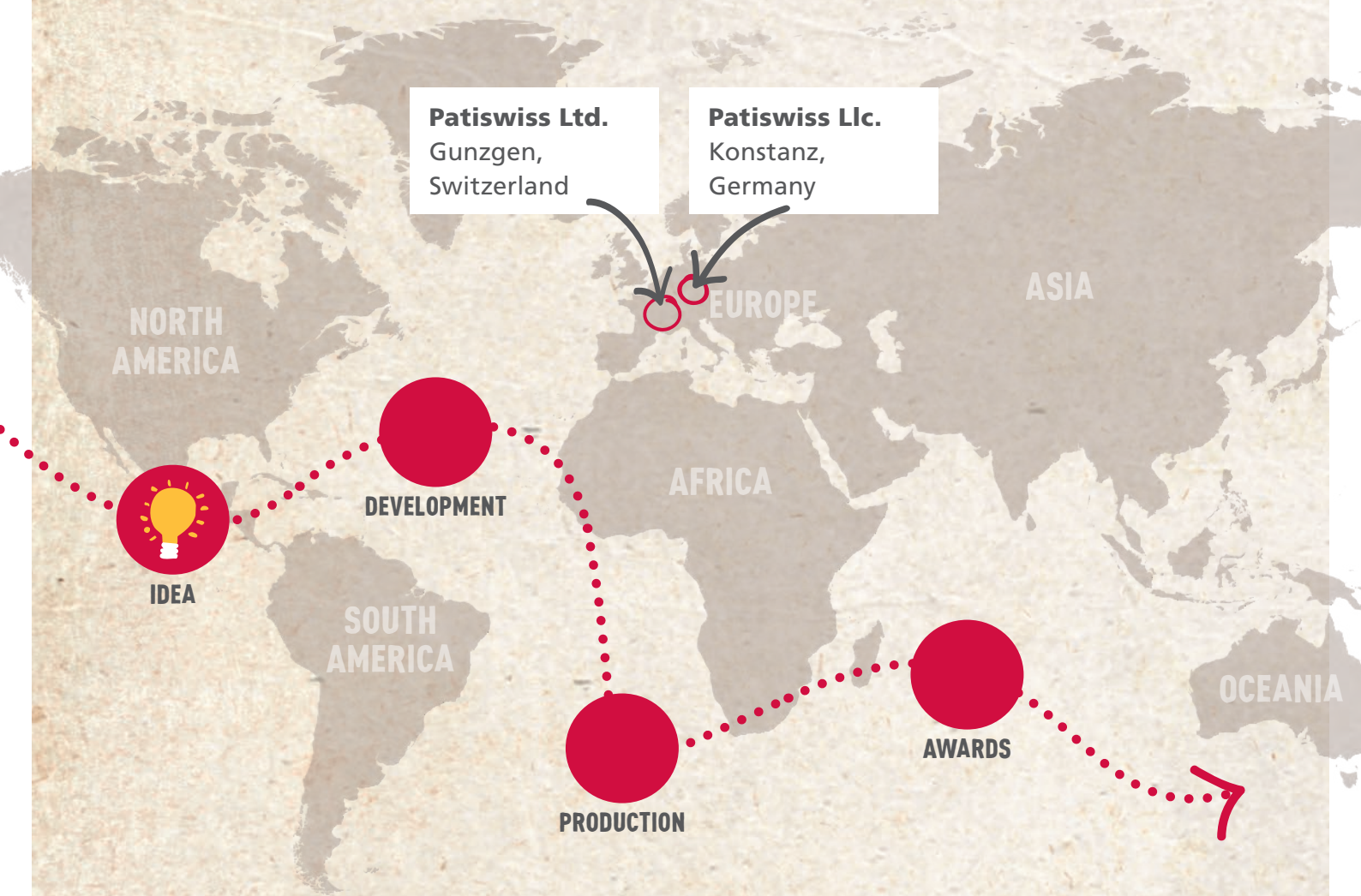
Product inspiration

Our brand vegaNature represents high-quality vegan, organic alternative products.

Find out more at www.veganature.com

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.



Trend scouting

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.

3 Indulgence

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



Patiswiss Ltd.

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