

## PRESS RELEASE

December 5, 2024

### **KRONEN GmbH is a “Hidden Champion” in the Black Forest Power Region**

**A total of 44 companies were recently awarded the title of “Hidden Champion” at the nectanet general meeting. They were chosen to receive the title based on a scientific study conducted by the Fachhochschule Dortmund University of Applied Sciences and Arts. The “Hidden Champions” are selected on the basis of three criteria: the market position, revenue and recognition of the companies.**

“We are delighted and proud to have been awarded the title of ‘Hidden Champion’ in the Black Forest Power Region,” declared Stephan Zillgith, Managing Director of the company based in Kehl am Rhein, Germany. “The quality and safety of our machines and the satisfaction of our customers are our top priority, and we highly value our team of KRONEN employees, who are committed to achieving this high level of excellence day after day. Their hard work pays off, and we are pleased to have been working successfully as a family company in our industry – both in Germany and on an international level – for more than 45 years.”

The study identified a total of 44 “Hidden Champions”, many of which are companies much larger than KRONEN – another reason why the award is particularly special for KRONEN GmbH. The medium-sized family company develops and manufactures food machines for processing salad leaves, fruit, vegetables and other foods. A total of around 130 employees work at the KRONEN production facilities in the German towns of Kehl and Achern. In cooperation with more than 80 representatives all over the globe, KRONEN sells its lines and machines to customers in around 120 countries worldwide.

#### **Customer-focused innovation and their impressive operational excellence**

According to the Chairwoman of the Business Advisory Council of nectanet GmbH, “these Hidden Champions are all characterized by their commitment to ambitious management, their open approach to internationalization, their customer-focused innovation and their impressive operational excellence”.

The study that formed the basis for the award was led by Professor Jan-Philipp Büchler from the FH Dortmund university, who closely examined the companies in the Black Forest Power Region over a six-month period. In close cooperation with the business promotion association nectanet, he selected what he calls the “hidden gems of the business world”, the Hidden Champions, and analyzed them according to scientific standards.

The companies were classified as Hidden Champions on the basis of predefined criteria, namely their market position, revenue and recognition. To be awarded the title of Hidden Champion, a company must have a market position among the top three in the world or as the best on its home continent and generate revenue between 5 million and 5 billion euros. Companies are referred to as “hidden”



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because they are less well known to the general public, i.e. the masses of end consumers, outside the sector in which they operate.

You can read the nectanet press release (in German) here:

<https://www.pressebox.de/pressemitteilung/nectanet-gmbh/Black-Forest-Power-Region-bundesweit-an-der-Spitze/boxid/1226623>

## About KRONEN GmbH

KRONEN is a family-managed globally operating producer and supplier of stand-alone machines, special-purpose machines and high-tech processing facilities for the fresh-cut industry. The product portfolio of KRONEN and its partners covers fruit, vegetable and lettuce processing: from preparing, cutting, washing, drying, dewatering, peeling and sterilizing right through to packaging.

KRONEN additionally offers machines for the processing of meat and fish, special vegan products, baked goods and pet food.

The company, which is based in the German town of Kehl am Rhein and has a second production site in the nearby town of Achern, currently employs more than 130 members of staff, has representatives in over 80 countries worldwide and supplies its products to more than 120 nations all over the globe.

With more than 45 years of experience in food technology, KRONEN prides itself on its quality awareness and constantly strives to achieve the best possible solutions in its day-to-day work. The machine manufacturer focuses on taking a sustainable, holistic approach toward the hygienic, reliable and resource-friendly production of fresh foods. KRONEN considers itself to be a think tank that provides innovative solutions to benefit its customers and meet all their needs. It guarantees top-quality advice and planning expertise in close cooperation with the industry and research establishments.

For more information, please visit [www.kronen.eu](http://www.kronen.eu)

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### Photo material from KRONEN GmbH:



Left: KRONEN is one of the “Hidden Champions” selected by the business network nectanet in cooperation with the FH Dortmund university.

Rechts: The Managing Directors of KRONEN GmbH from left to right: Johannes Günther, Rudolf Hans Zillgith, Stephan Zillgith and Eric Lefebvre



KRONEN's headquarters and production facility for food machines are based in the German town of Kehl am Rhein. From here, the company delivers its solutions to around 120 different countries.



KRONEN GmbH manufactures lines and machines for processing salad leaves, fruit, vegetables and other fresh foods.



The gentle, hygienic processing of products such as salad leaves, fruit and vegetables requires a great deal of expertise. The tools used in the Robot Avocado Line were developed especially for processing the delicate fruit by KRONEN in a special research project and were granted a patent in 2024.



The KRONEN product range features a number of high-capacity washing machines alongside machines for cutting, peeling, drying or disinfecting fresh produce. The machines are supplied to processing companies that produce various foods: for supermarkets; manufacturers of convenience and ready-made meals; large kitchens and canteens; cruise ships and airlines; farm stores and farmers; the deep-freeze, dry products and canned products industry; manufacturers of vegan products; bakeries; butchers; and the animal feed and pet food industry.