

Rice and vinegar from the heart of Switzerland



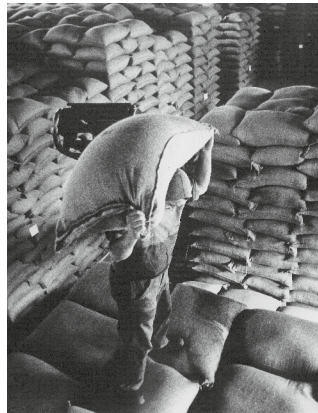
REISMÜHLE 
NUTREX

CONTENT

OVERVIEW OF THE WORLD OF REISMÜHLE NUTREX

05

FOREWORD



06

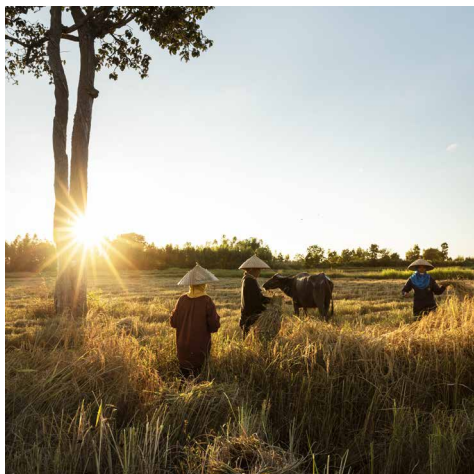
HISTORY

09

OUR CORE
VALUES

10

RICE – THE ORIGINS



12

RICE PROCESSING

14

OUR OWN-LABEL BRAND



18

VINEGAR –
THE ORIGINS

22

VINEGAR
CONTAINER
OPTIONS



15

RICE
CONTAINER
OPTIONS



16

A REGAL
SELECTION

20

VINEGAR
PROCESSING



23

– OWN LABELS
– CERTIFICATES AND LABELS
– SC SWISS COMMERCIAL GMBH



FOREWORD

DEAR READERS

Where does your food come from? Who produced it, and in what conditions? More and more people want to know what is on their plate – and this is a good thing. The way fields are cultivated to produce our food has a huge impact on nature. And for farming families around the world, it is essential that their bowls are also full at the end of the day. As such, we place great emphasis on fair trade and environmental protection in our two mainstays of rice and vinegar.

„Sustainability thought through to the end“

For us, sustainability does not stop at cultivation. Our processing is now entirely fossil fuel-free and one third of the power we use is supplied by our own solar power. We avoid waste where possible or find innovative solutions for reusing it. One tasty example of this is our organic, fair trade jasmine rice beer.

I have been personally involved in the development of Reismühle Nutrex as we know it today for over 20 years. My joy in high-quality foods and technological progress is as strong as ever. But nothing is more important to me than individual employees. After all, they are the ones who keep our company going and whose tangible passion will lead it into the future.

I'm delighted to provide you with an insight into Reismühle Nutrex over the coming pages. Bon appetit!



Sincerely
Gerhard Marty
CEO

HISTORY

WE CONTINUE TO DEVELOP

Reismühle Brunnen AG

- 1956 Foundation of Reismühle AG
[Coop 24%, Usego 24%, private 52%]
- 1987 Share splitting of 50% each between Coop and Usego
- 1991 Focus on specialties, organic and Fairtrade
- 1994 Start of the organic rice from Italy project
- 1997 Full share acquisition by Coop
- 1999 First Fairtrade project in Thailand
- 2003 Completion of full renovation
- 2004 Integration as a division of Coop Cooperative
- 2006 First export business
- 2011 Start of the „fair & good“ procurement project in Thailand and India
- 2011 Foundation of subsidiary Konstanz for exports
- 2014 Takeover of Silo AG
- 2015 Market leader in Europe for trading in Fairtrade rice [proportion 52%]

Nutrex AG

- 1942 Foundation of the Nutrex AG company in Busswil by local farmers
[Nutrex means: nut = nutrition, rex = king]
- 1947 Start supplying to Coop
- 1965 Construction of the new factory at the Busswil site
- 1967 Introduction of a semi-automated bottle-filling system
- 1971 Full takeover of shares by Coop
- 1992 Sale of the production for pickled vegetables and tinned food
- 2007 Start of complete renovation
- 2012 Introduction of alcohol certified by Bio Suisse as a pioneering achievement

- 2018 Fusion of the Reismühle Brunnen and Nutrex divisions
- 2021 Move to the new rice mill extension / merging of the sites
- 2022 Renaming to Reismühle Nutrex / new company logo



*„Sustainability from
field to plate“*

OUR CORE VALUES

VISION

- European market leader in fair and environmentally friendly rice production
- Switzerland's leading and most innovative vinegar manufacturer

STRATEGY

- Sustainable, comprehensive and authentic organic and Fairtrade specialties
- Uncompromising quality, credible and sustainable
- Purchasing with due regard for fair prices, social standards, preservation of biodiversity and vocational training.
- Working with the HACCP concept
- Reliability, transparency, security, trust and sustainability for customers
- Energy-efficient and considerate production



RICE – THE ORIGINS

RESPONSIBILITY IN THE COUNTRIES OF ORIGIN



We are convinced that sustainably produced rice is the best choice. This is why we are committed to organic quality and fair trade. As part of our „fair & good“ sustainability project, we support around 4,000 small farming businesses in India and Thailand. This aims to combine production in accordance with organic guideli-

nes with long-term, fair business relationships. In this way, it has been possible to increase crop yields and also biodiversity while reducing both water consumption and greenhouse gases. The farming families benefit from a higher, secure income. Various organisations such as Coop and Helvetas support this important project.

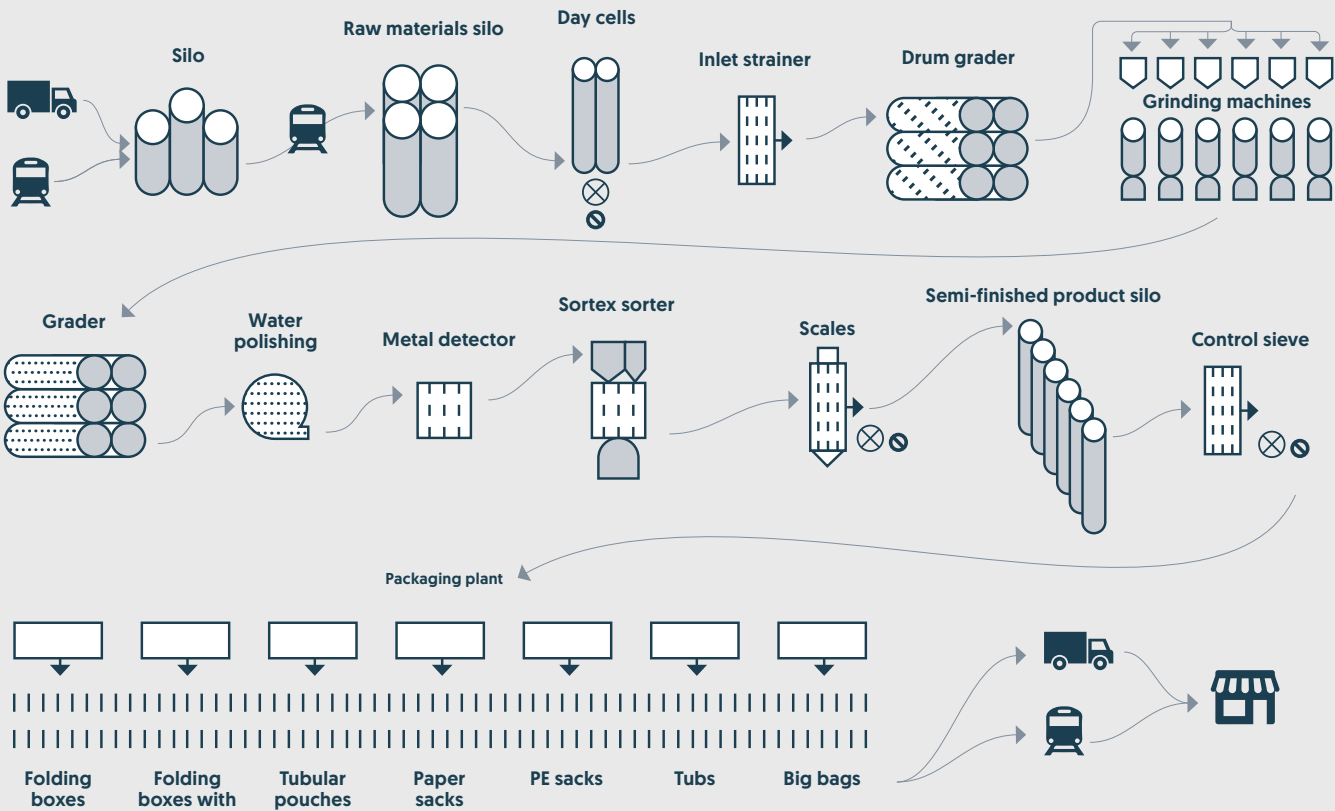
FOLLOWING MOTHER NATURE'S OWN RECIPE

RICE PROCESSING

Our rice production is, in many respects, fully automated and is supervised by a shift manager. From the natural product, it makes – taking into account crop fluctuations and other parameters – the excellent product that our customers can then enjoy.



Rice production process



We use six mills, various sieving systems and a classification system. During this stage, foreign bodies and broken rice is removed. The high-tech Sortex system detects colour differences in the rice grain and can remove this directly from the product flow. The capacity of our rice mills depends on the raw material and

degree of processing. On average, we process about 55 tonnes per day and around 13,000 tonnes per year in a two-shift operation. We store around 18,000 tonnes in our silo with 177 cells. Around 1,000 tonnes are temporarily stored in the raw material and semi-finished product silos for production and packing.

OUR OWN-LABEL BRAND

GOES ON ANY SHELF

Whether jasmine, basmati, risotto or sushi: our own-label brand Reismühle Nutrex is the perfect opportunity to supplement your range with high-quality and fairly-produced rice varieties. We have over twenty varieties available in various weight categories, some of which carry the organic or Fairtrade label. The coated,

recycled cardboard packaging is sustainable and hygienic. We have designed it to be appealing and transparent for you – this means no additional effort for you to establish your new products and you can practically put them straight onto the shelf. Why not give it a try!



CONTAINER OPTIONS

RICE PACKAGING

PRIVATE LABELS
for your rice packaging.
More on page 23.

Folding boxes 250 g to 2 kg



various openings



Paper sacks 5 kg | 10 kg | 25 kg



Tubs 2.5 kg



Big bags 1000 kg



PE sacks 0.5 kg | 1 kg | 2 kg



A REGAL SELECTION

CROWN SELECTION

Made from selected ingredients, with special attention to detail and painstaking care, we present our Crown Selection. Take, for example, yuzu vinegar with merlot from Ticino and a hint of the exotic from southern Switzerland. Invite your customers on a unique journey of flavours with our selected products.



VINEGAR – THE ORIGINS

TIMELESS FAVOURITE

Vinegar preparation is one of the oldest food production processes. Vinegar already existed in ancient times in many advanced cultures. As vinegar is a natural product that can be created organically without human intervention, it is not considered an invention. It is believed that vinegar often came about unintentionally from wine or beer.

This opinion has changed in the meantime, as vinegar production has become a sophisticated art. The raw material used has a major influence on the quality of the end product, which is why we attach great importance to it, and the processing is of course carried out systematically. As a natural product with no chemical additives and with its practically infinite diversity, vinegar remains a popular companion in every kitchen.



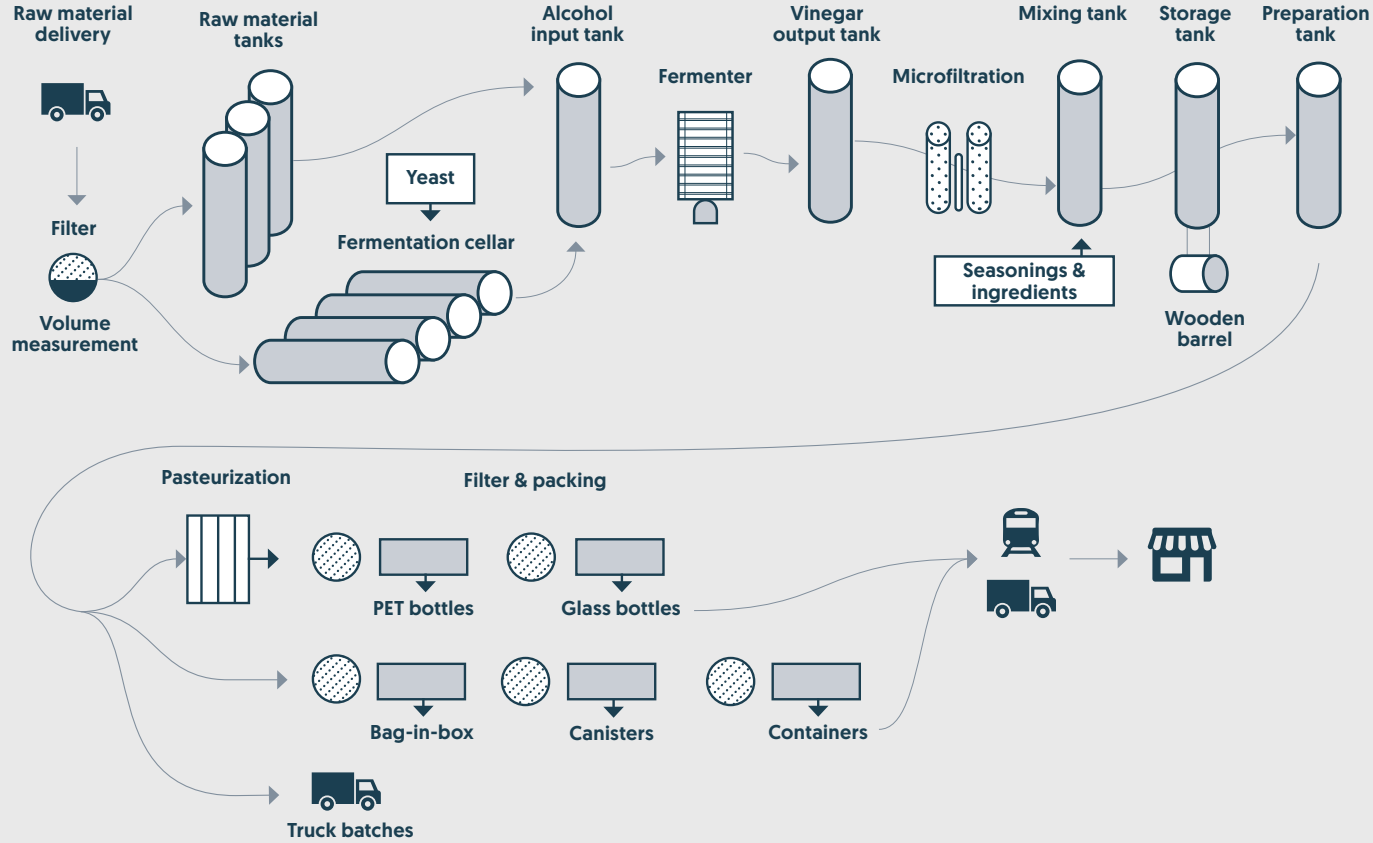
FROM FRUIT TO VINEGAR

VINEGAR PROCESSING

Filtering out the essence from flawless raw materials and producing high-quality vinegars are our core competencies. Our employees are constantly coming up with new creations.



Vinegar production process



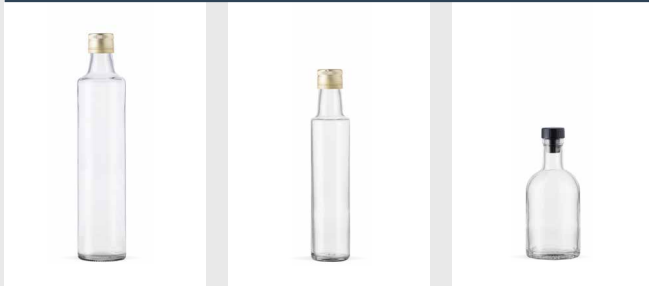
We produce over ten million litres of vinegar each year in six fermenters. As a basis we use 14 basic ingredients, but overall we work with more than 50 ingredients such as herbs, honey and much more.

We store the end product in a total of 88 tanks with capacities ranging from five to 50,000 litres. With stocks of over two million litres, we then produce a wide range of vinegars and vinegar blends for the market.

CONTAINER OPTIONS

VINEGAR PACKAGING

Glass bottles 0.20 litre | 0.25 litre | 0.50 litre



Canisters 5 litres | 12 litres | 25 litres



PET bottles 1 litre



Bag-in-box 3 litres | 5 litres | 10 litres | 15 litres



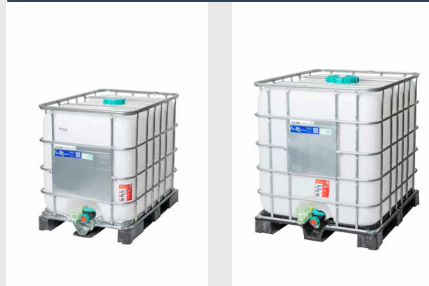
Folding containers 1000 litres



Cardboard containers 1000 litres



Containers 600 litres | 1000 litres



Batches in trucks 10,000–25,000 litres

OWN LABELS

PRIVATE LABELLING FOR YOUR PACKAGING

Reismühle Nutrex gives you the freedom to design your own packaging and layout according to your ideas – and all with your own individual private label. We would be delighted to offer you a personal appointment to discuss your wishes in detail. Together, we can transform your ideas into a unique brand experience.



CERTIFICATES AND LABELS

- aha!
- BIOSUISSE ORGANIC
- Bio natur plus
- Bio Suisse
- Swiss/EU organic
- Demeter
- Fair Trade
- Hochstamm Suisse
- IFS Food
- IP-SUISSE
- Naturland
- SA8000
- Suisse Garantie
- Ticino regio
- V-Label

SC SWISS COMMERCIAL GMBH

SC Swiss commercial GmbH was founded in Konstanz in 2011 as a company of the Coop Cooperative. The company enables us to distribute Swiss products efficiently throughout the EU. Other Coop Group companies process their exports through SC Swiss commercial GmbH. We have a warehouse in Germany, so deliveries within the EU zone can be processed efficiently.

REISMÜHLE 
NUTREX

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