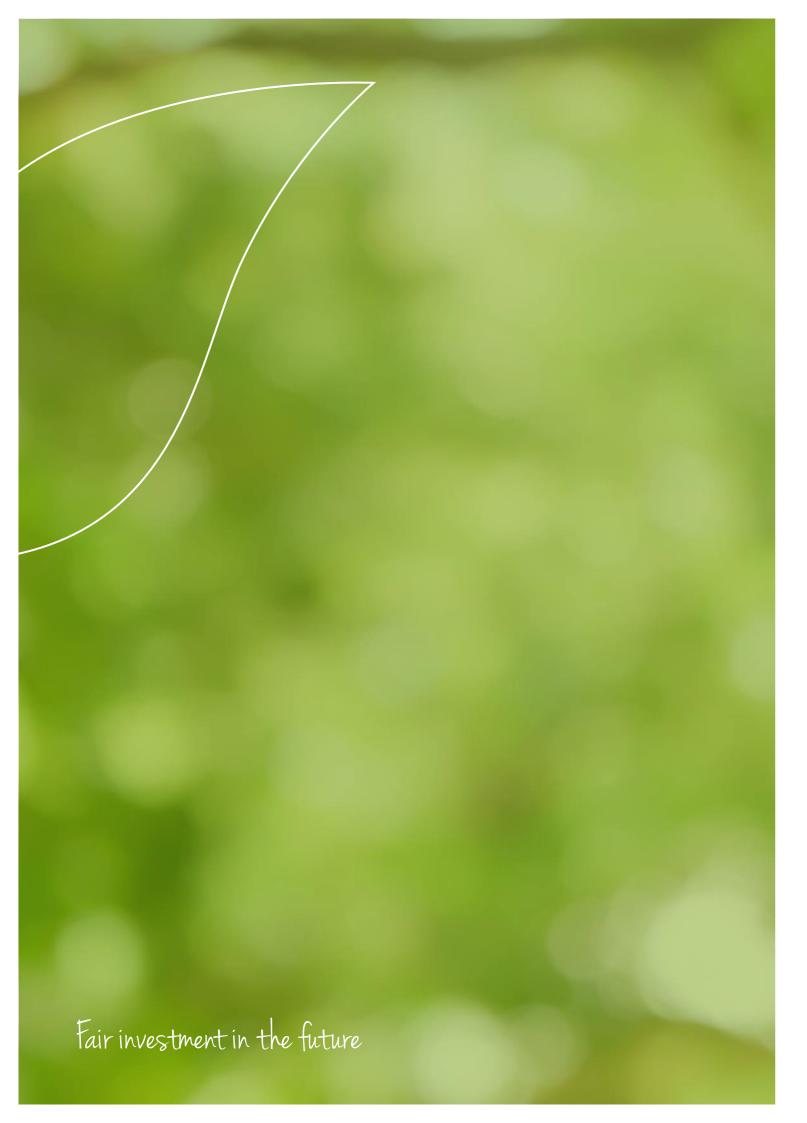


It is fair doing business with the future in mind

Nothing more, nothing less...





Create a better world for people, planet and potato...

At Kiremko, we challenge ourselves every day to further improve the processing of potatoes. That means we not only work on new machines and production lines but also on our customers' success.

We would like to inform you about the sustainable way in which we do this, because we believe that this is the only way for a modern company like ours to progress. And because Kiremko's stable future depends on motivated employees, a healthy planet and the best potatoes being processed by customers.

We make conscious choices to serve our own interest and that of our customers. Our solutions comply with the strict environmental standards for new factories and production lines.

Together with our clients we are working towards a circular economy, one step at a time. Until this has been accomplished, we will keep looking for new ways to reduce and recycle waste flows, energy and water consumption.

Consciously doing business to create a better world. That is a Fair Future for Kiremko. Will you join us?











Sun - 1,268 solar panels generate 335 MWh in energy a year. We thus provide for our own energy requirements to a major extent. We have charging points for electric cars which are available to our visitors and our employees.



Heat - the heat of the compressors is reused in the hot water circuit for heating the office, the floor in the production hall and the access ramp to the rooftop car park. The heat of the server room is also reused in this way.



Light - significant reduction of energy consumption by applying LED lights throughout the building, motion sensors and a maximum window surface to admit extra natural light. The lights are dimmed automatically depending on the sun's light intensity.



Air - the ventilation system uses heat recovery.

A heat recovery unit uses the heat of the discharged air in order to heat the fresh intake air. In this way we achieve 90% efficiency. Sensors that measure the CO₂ level in the offices ensure that the air is refreshed according to the employees present.















A pleasant place to work - our new building is not only environmentally friendly, but also people friendly, with lots of attention to ergonomics and working conditions. Everything, from acoustics and air conditioning to the incidence of light and the interior climate, is optimum.



Unlimited to all employees - Kiremko offers opportunities for everyone. The entire premises are accessible to employees with an occupational disability and they feature all sorts of facilities to enable employees to function properly.



Personal development - we are not going to push any colleagues who are satisfied with their work, but we do stimulate them to keep developing themselves. We examine the possibilities of traineeships, education, training and development together.









Sustainable quality - by definition, machines of a robust quality with a long lifetime are durable and sustainable machines. We develop innovative technologies to monitor the quality of several processes, such as KnifeGuard® (lifetime and cutting dimension monitoring of knife blocks), PeelGuard® (to reduce peel waste and measure the product dimensions) and DryGuard® (to monitor the drying process).



Energy recovery and emission reduction - more and more of our production lines feature energy recovery and emission reduction systems. The energy that is recovered is reused in the process, lowering total energy consumption and greatly reducing emissions and the impact on the environment. The integrated design of process equipment and energy recuperation systems optimises these effects.



Consumption - we have to treat our world in a sustainable manner. Raw materials and natural resources must be used optimally. Low energy consumption, low water consumption, efficient use of raw materials such as potatoes, oils and consumables are of vital importance. Accurate weighing systems, consumption measurements, controlled additives supply, high-efficiency motors, the unique BQCS steam peeler control system and an oil-saving system are all aspects of Kiremko processing lines and designed to operate with optimum efficiency.



Cooperation - strong partnerships in the areas of potato variety development, water purification, energy management, logistics, food technology and process control enable Kiremko to offer you an optimum, sustainable solution. Knowledge transfer through our KPD projects results in a total solution for the entire process and all preconditions, from raw materials to end product, and the Kiremko turnkey solution enables our customers to fully focus on controlling the processing process.









Local charities - we are the main sponsor of MuzieKids in Montfoort, a project that is making music education available to more than 150 primary school children. We are also the main sponsor of the '24 uur van Montfoort', an annual event organised to bring all age groups in Montfoort together.

And we are a proud 'Waard' of the regional Streekfonds Lopikerwaarden foundation that manages and maintains the unique landscape in which we have the honour of working.



Local sports sponsoring - we are the title sponsor of the Kiremko Nacht van Woerden, a professional international cyclo-cross event, for many years. We are also the main sponsor of the junior section of the FC Oudewater football club and the junior section of the VTC volleyball club in Woerden.



Technology promotion - ever since Woerdens Techniek

Talent was established, we have been an active member of
this joint initiative of companies, educational institutions and
four municipalities which is committed to encouraging young
people to choose a technical education. We also participate
in several projects to promote technical education.





