

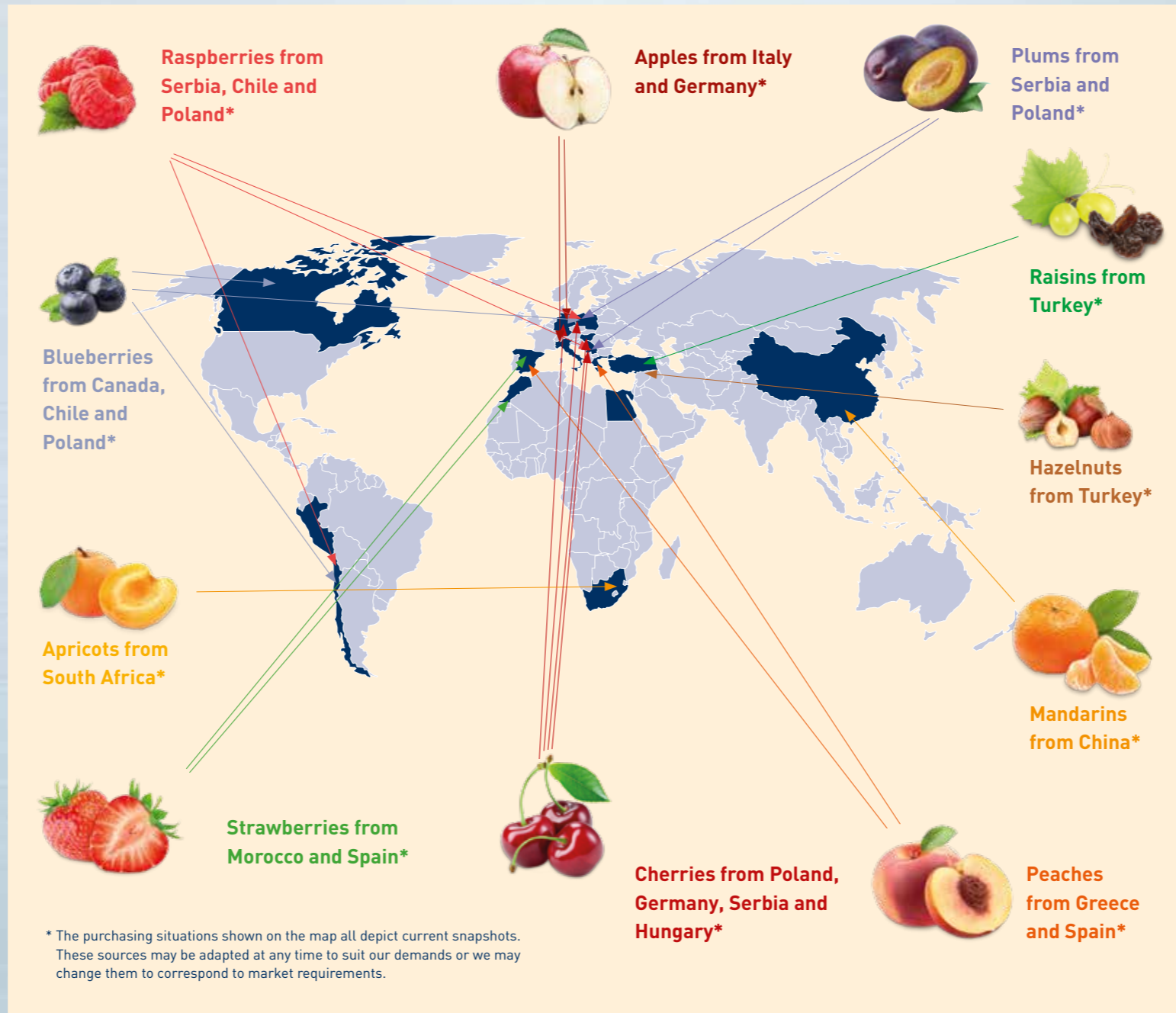
Transparency is a basis for quality

PURCHASING RAW MATERIALS RESPONSIBLY

We use only high-quality, fresh, natural ingredients when we manufacture our products in order to guarantee maximum taste experiences. Direct, close connections to producers and suppliers is extremely important for us, since a lot of passion goes into specifically processing every single product sustainably. In doing so, we focus on

- ✓ Maximum possible traceability, right back to the field
- ✓ Maximum possible product reliability through a transparent supply and production chain
- ✓ Social responsibility for all the people in our added value chain
- ✓ Commitment to fair working conditions and professional development

Before anyone can even become an erlenbacher supplier, our quality expert Christian Bürzle goes to the location personally to check on cultivation areas and operations. In addition to this, regular on-the-spot checks on farms, some of them unannounced, bring about a significant improvement in quality standards. Showing an interest and proximity do create confidence. And the farmers appreciate this as do the owners of the production operations.



Discover farm to fork.

