



# NATURAL SUSTAINABLE DIVERSE



**RABELER FRUCHTCHIPS**  
DRIED FRUITS AND VEGETABLES



Christian Rabeler



Dr. Felix Rabeler



Hans Rabeler



Christiane Rabeler



## // ABOUT US

### WELCOME TO RABELER FRUIT CHIPS!

Drying – Grinding – Mixing – Packaging: In the food industry, we're your B2B partner for premium dried products.

Founded in 1993, Rabeler is one of very few medium-sized European companies specialised in drum-dried fruit, vegetable, and cereal products. We also have a full-service offering that includes facilities for drying, grinding, mixing, and baking, as well as for the packaging of industrial and retail containers.

At Rabeler, our premium quality is a result of the high demands we place on products and processes. Our products are always GMO-free without added colours, flavourings or preservatives. They are produced and packaged through sustainable processes and environmentally friendly practices. Almost all our products are available gluten-free, vegan, kosher and in certified organic or baby-food quality on request.

We're just as motivated by respecting what nature provides and striving to get the best results from it, as we are about our goal to exceed customer expectations. Uncompromising when it comes to quality yet flexible when it comes to meeting our customers' needs. Both go hand in hand for us. We take the trust placed in us on a daily basis – seriously. And this applies to all our relationships from suppliers and customers to management and employees.



## OUR HISTORY

The growth of our family business proves how effective it can be to have a strong, shared philosophy that motivates everyone. Since our set up, we have been constantly motivated by the question of how we can adapt to the changing times and, at the same time, continually improve.

1993

*Founding of Rabeler Fruchchips GmbH by Hans-H. and Christiane Rabeler in Penzberg, Upper Bavaria*

1995

*Organic certification and commissioning of a second drum dryer*

2003

*Acceptance of membership to the AÖL (Association of Organic Food Producers)*

2006

*First participation in the Bavarian Environmental Pact*

2010

*Installation of the photovoltaic system for environmentally friendly electricity production as well as expansion of the existing storage areas*

2011

*Generation 2.1 – With Christian Rabeler, the second family generation joins the company*

2017

*Expansion of drying capacity through the commissioning of a third drum dryer*

2019

*First IFS Food certification. Christian Rabeler becomes Operations Manager. Completion of the new company building in Penzberg and expansion of the photovoltaic system to cover 90 % of the company's energy requirements.*

2020

*Generation 2.2 – Felix Rabeler joins the family business*

2022

*Felix and Christian Rabeler take over management and – with it – responsibility for the family business in its second generation*





### SOPHISTICATED TECHNOLOGY – WITH RESPECT FOR NATURE

At Rabeler our processing methods are built on a simple principle: interfere with nature as little as possible and only as much as truly necessary. Our manufacturing and processing methods are optimised to:

protects our resources. This preserves the natural colour and original taste. Rabeler's drum-dried products are available in varying grades of fineness to suit your use – from flakes to powder.



- 🔥 ensure that they are as gentle on the product as possible
- 🔥 guarantee the highest possible consistent quality
- 🔥 comply with the strictest hygiene and health standards
- 🔥 and use as little energy as possible.

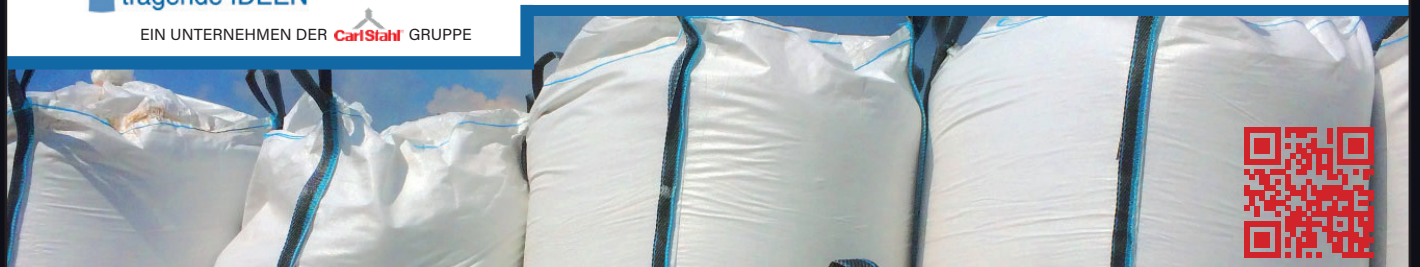
Whether we are drying, grinding, mixing, baking or packaging your product – or doing all five for that matter – our facilities offer you a one-stop-shop for the part and/or complete solutions you need. We'll support you with innovative ideas as early as the product development stage and remain flexible throughout the production process.

Our drum-drying process dries purees, juice and fruit and vegetable juice concentrates, honey, and cereal flours in an energy-efficient way that

**CORFIL**  
tragende IDEEN

EIN UNTERNEHMEN DER **Carl Stahl** GRUPPE

Big Bags | PP-Gewebesäcke | Planen & Netze | Hydraulikwerkzeuge  
Persönliche Schutzausrüstung | Hebetchnik | Training/Schulungen





### CONNECTED TO NATURE – COMMITTED TO FUTURE GENERATIONS

From our drum-drying technology to photovoltaic systems right through to waste recycling, we'll do anything we can to keep the environment clean.

### NATURAL PRODUCTS – RESOURCE-EFFICIENT PROCESSING

We use a system of heat recovery to get more from the energy-efficient process of drum-drying and utilise the heat generated as we go. What's more, we continuously invest in the optimisation of our technology and equipment. Since 2010, we've been using our photovoltaic system to cover part of our electricity consumption. This is currently at about 90%! We source the remaining 10% from certified renewable energy production. We've also taken part in the Bavarian Environmental Pact each year since 2006.

Sustainability for us also includes the systematic avoidance, separation, and recycling of waste.

To ensure the carbon footprint associated with our products is kept to a minimum, we focus on keeping transport routes as short as possible while sourcing them from Germany and Europe whenever feasible. In addition to this, roughly 70% of our raw materials come from controlled organic cultivation!

### WE'RE ALWAYS GETTING BETTER – DAY BY DAY

Before making decisions, we always think about how we can meet the needs of our customers and consumers as well as those of society. This starts with our employees and extends to our partnership with customers and suppliers, while culminating in satisfied end customers.

Our goal is to produce natural, high-quality, and safe food. We're committed to acting in a fair, environmentally friendly, and sustainable way – and to turning raw materials into first-class products. In doing so, we always act in a flexible and customer-centric manner.

### AT EYE LEVEL – WITH OUR TEAM

It's not companies that work, it's people. That's why our employees are our products' most important ingredient and the most valuable factor in the success of our company. Their knowledge and skills, passion for the job, and willingness to wholeheartedly commit to it make Rabeler something very special: a stable family business for over 25 years with a very bright future. Here, at Rabeler, our long-term orientation not only offers a secure career. Our employees can also be sure to receive solid training, further education and great prospects that do justice to the talent and commitment that each of them demonstrates.





**RABELER FRUCHTCHIPS GMBH**

Nonnenwaldstrasse 20a  
82377 Penzberg  
Germany

Phone: +49 (0) 8856 – 93550-00  
Mail: info@rabeler-fruchtchips.de

[www.rabeler-fruchtchips.de](http://www.rabeler-fruchtchips.de)



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DRIED FRUITS AND VEGETABLES

 <p><b>Störk Umwelttechnik</b> GmbH</p>	<p>Friedrich-Wöhler-Straße 21 78576 Emmingen Tel. 07465 9291-0 info@stoerk-umwelttechnik.de <a href="http://www.stoerk-umwelttechnik.de">www.stoerk-umwelttechnik.de</a></p>	
		

**BIOFILTERMATERIAL | ABLUFTWÄSCHER | BIOLOGISCHE ABLUFTREINIGUNG  
BELÜFTUNGSBÖDEN | WARTUNG UND SERVICE | MASCHINENPARK  
SANIERUNG UND MODERNISIERUNG | ENGINEERING**



**Wir bilden aus:**

Verfahrensmechaniker für  
Kunststoff- und Kautschuktechnik

**Wir sind:**

TÜV-zertifizierter Fachbetrieb nach  
§ 19 | WHG

**Unsere Mitarbeiter sind:**

SGU-SSC-zertifiziert