



TroKost

GEMÜSETROCKNUNG
NAHRUNGSMITTEL-VEREDELUNG



PROFILE

Tro-Kost GmbH is one of the leading manufacturers of dried vegetables, herbs and mushrooms for the food, animal feed and pharmaceutical industries. Our customers can expect from us the very best quality at attractive, competitive prices.

Depending on requirements, we provide you with different cut sizes (flakes, cubes, granulate, powder) or individual blends according to customer specifications and recipes.

FROM FARMING AND PROCESSING THROUGH TO DISPATCH – WE PROVIDE YOU WITH EVERYTHING FROM A SINGLE SOURCE.



SUSTAINABILITY

Where possible, the vegetables for our dried products are farmed from our own fields and processing is done in our drying facility. By doing so, we avoid long transport routes and protect the environment. Waste separation and recycling is just as natural to us as reducing our energy needs and using modern and energy saving technology. We source non-domestic products from around the world and reprocess them according to European standards.

This is how we are able to offer you sustainable valuable and healthy products.

QUALITY

We carry out strict quality control measures to satisfy increasingly stringent legal regulations and the additional requirements of our customers. These measures are carried out by our employees in our own laboratories and supplemented by comprehensive analyses conducted by external laboratories.

We are certified in accordance with FSSC 22000 – the globally recognised standard for food safety.

All products are kosher and halal certified. Organically produced raw materials are certified in accordance with the EU Eco Regulation and the Bioland Standard.



HISTORY

1984

Foundation of Tro-Kost Gemüsetrocknungs- & Nahrungsmittel GmbH by Wolfgang Kocher and Heinz-Peter Schmidt

1985

Start to utilise global sources of raw materials and contract farming in Germany. Beginning of refining of various raw materials

1988

3 further production lines are placed into operation to meet the increasing demand

1989

The company purchases its own drying plant, which is still operated to this day by a local farmer

1993

Opening of our factory in Steigra, Saxony Anhalt - a total of 13 production plants are now in operation at the two sites

1994

Certification of both sites in accordance with the ISO-9002 standard

1998

Commissioning of our own self-developed germ reduction plant at the Sandhausen site

2000

Certification of the production process in Sandhausen according to the Bioland regulations

2004

Relocation of the microbiological laboratory from Sandhausen to Steigra
Expansion of the existing warehouse space at the Steigra site by around 2000 m²

2006

Commissioning of the new germ reduction plant at the Steigra site
Expansion of the existing office space at the Steigra site

2007

Tro-Kost GmbH goes Bio and participates for the first time in the leading global trade fair Biofach in Nuremberg

2009

Certification according to Bio-Suisse and NOP regulations

2013

Certification of both sites in accordance with the FSSC ISO 22000 standard

2015

Reorganisation of the product lines at the Sandhausen site

2018

Expansion of the warehouse space at the Steigra site by around 1600 m²



QUALITY

The source of our raw materials is recorded in detail to ensure complete traceability. Our employees continue to acquire additional skills through regular training and further education.

ANALYTICAL/SENSORY LABORATORY

- Every batch of raw goods is evaluated using sensors and approved for its relevant application.
- Customer-specific quality parameters are analysed during the production process.

MICROBIOLOGICAL LABORATORY

- Our own microbiological laboratory enables the quick and reliable analysis of all raw and finished goods.



PRODUCTS

Tro-Kost GmbH offers a complete range of dried vegetables, herbs and mushrooms in almost any desired size according to the requirements and recipes of our customers.

The raw materials for this come either from our own farming or from selected, long-standing connections in contract farming in different regions around world. All products can be made in almost any desired size according to customer specifications, e.g. cubes, flakes, granulate or powder.

Our organic goods are mostly made from produce fresh from the field. We have our own drying facility for this. We obtain fresh produce from farmers we know.



**DRIED VEGETABLES,
HERBS AND
MUSHROOMS FROM
CONVENTIONAL AND
ORGANIC FARMING.**



Tro-Kost Gemüsetrocknungs- & Nahrungsmittel GmbH
Heidenäckerstraße 17 • D-69207 Sandhausen
Tel.: +49 62 24 / 93 01-0 • Fax: +49 62 24 / 93 01-50
info@tro-kost.de • www.trokost.de