

PEITZ

BEST 4 FOOD

Your expert
for food processing

BEST4FOOD

Because food
deserves quality.





MISSION STATEMENT

***Best4Food:** Offering our customers in the food industry the best solutions for processing their products has been our drive for nearly a century now.*

CONTENT

04

APPLICATIONS FOR ALL OCCASIONS

06

USED IN NUMEROUS INDUSTRIES

08

OVERVIEW OF THE PRODUCTS

10

SUCCESS WITH A HISTORY

12

PEITZ – THE NUMBERS AND FIGURES

14

A COMPANY CONTINUES TO DEVELOP

15

OWN BRANDS: FROM THE IDEA TO BESTSELLER

16

EXPERTISE GLOBALLY AND ON LOCATION

18

**INTERVIEW WITH MANAGING DIRECTOR MARC
IRRGANG: “EYES TO THE FUTURE”**

20

PLENTY OF SPACE FOR SERVICE ...

22

... AND INDIVIDUALITY

23

IMPRINT

24

CONTACT



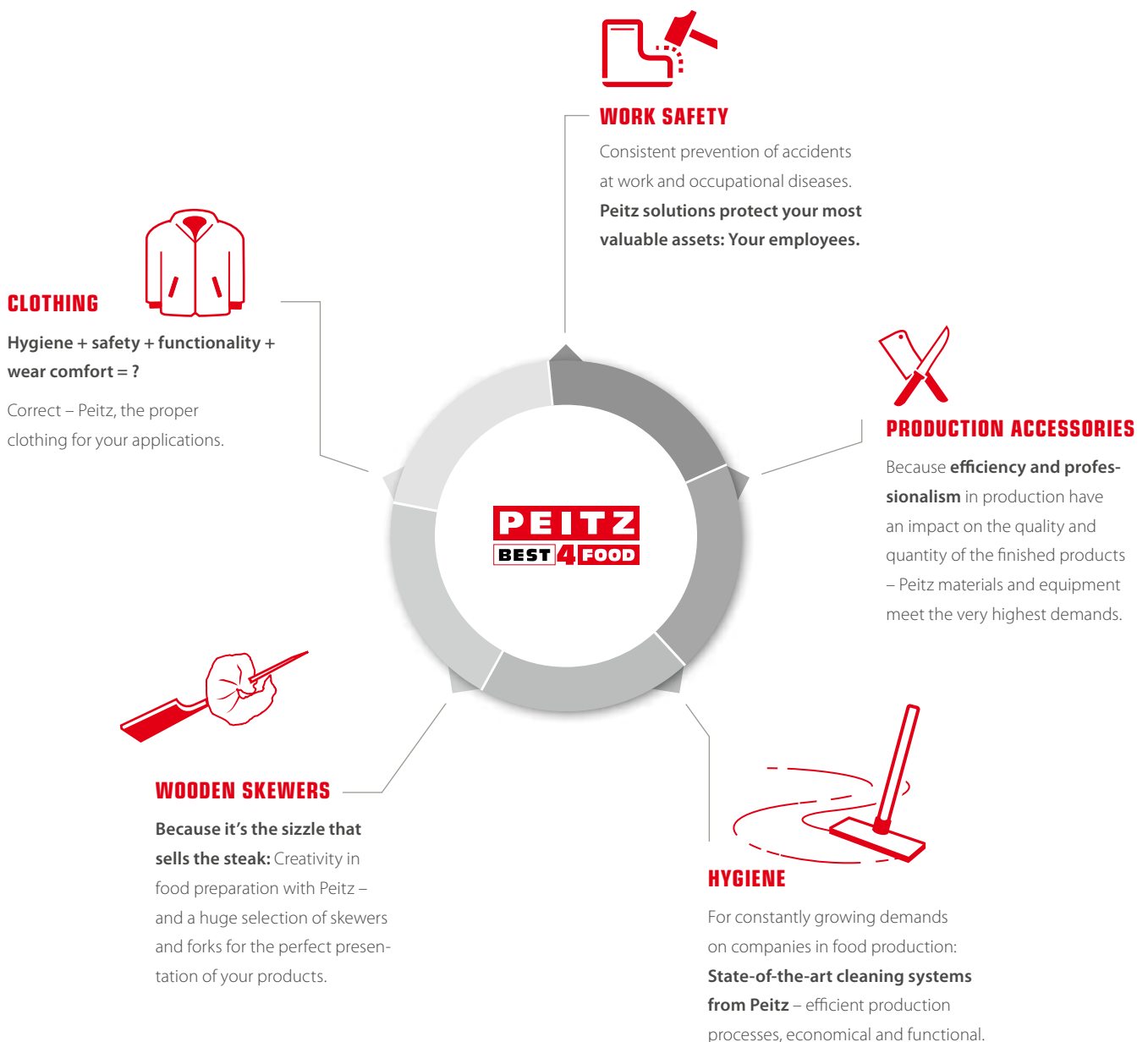
PRODUCTION

Best4Food - The very best
for food production...

IA CONVINCING PORTFOLIO

A food company is only as good as its suppliers and their products. Trust is the cornerstone of Peitz's business. Our strategic partners and suppliers are selected on the basis of the most rigorous criteria. This way, we guarantee not only a broad, but also a high-quality product range. And we offer our customers almost everything required for food production.

No matter if it is meat, fish or other food - Peitz supplies the right equipment, from the clothing of the employees to the preparation of the food up to materials for the thorough cleaning of the work rooms. **The best of the best. Just Best4Food.**





INDUSTRIES & SERVICES

... and for many
more industries.

| BECAUSE QUALITY COUNTS EVERYWHERE.

At Peitz, customers are sure to enjoy the best solutions available on the market. This makes us a reliable partner for the food industry and meat cooperatives.

In hardly any other industry are the customer's demands for hygiene, quality and reliability as high as they are in the food industry. With its services and products, Peitz is also convincing more and more companies from other industries in which quality also plays a key role. **As a result, Peitz products that meet all the requirements of a comprehensive quality inspection are in high demand in other industries as well:**

INDUSTRIAL KITCHENS AND GASTRONOMY

Peitz supplies companies in this sector with the perfect equipment for each important step – from the kitchen to the guest table.

IN HIGH DEMAND IN MANY INDUSTRIES.

LABORATORY WORK

Wherever prevention in production, handling and storage is at the top of the priority list, Peitz solutions are in demand: Gloves, helmets and safety glasses from Peitz simply make work safer.

CATERING COMPANIES

The professional provision of ready-to-eat food and beverages as a service at almost any location requires quite a bit: fast, uncomplicated solutions that also have a visually appealing effect. With Peitz, caterers have the right equipment for every occasion.

BEST4FOOD – PEITZ PRODUCTS

The very best for every work step

Willy Peitz GmbH is regarded by many international companies in the food industry as a reliable supplier. Among other things, because there is almost nothing in this area that is not available from us.



BUTCHER'S SUPPLIES

Saws, measuring instruments, counter equipment



STAINLESS STEEL DISPENSERS/CONTAINERS



TONS & CONTAINERS

Curing vats, buckets, boxes



HYGIENIC ARTICLES

Brushes, brooms, scrubbing brushes



SOCKS & INSOLES



STAB PROTECTION

Chain gloves, aprons



WORK CLOTHING

Jackets, trousers, thermal clothing



DISPOSABLE CLOTHING

Astro hoods, mouthguards, jackets, Trousers, overalls



SHOES

Slippers, lace-ups, velcro fasteners



CLOGS & SLIPPERS



DISPOSABLE GLOVES



APRONS

Foil, rubber and industrial aprons

**WE ARE ALWAYS
THERE FOR YOU
IN ACTION, EVEN
WHEN IT COMES TO
THE PRICE!**

**You are not only interested in
quality, but also in costs?**

Good – Peitz is where you regularly
benefit from special offers in which we
offer top products at special prices.



WOODEN SKEWERS

Hand and machine production
(birch, beech, bamboo)



HEAT PROTECTION



BOOTS

Non-slip, shockproof and washable



DEVICES & MACHINES

Curing machines, meat grinders, filling machines



KNIVES & KNIFE BASKETS

Victorinox, Swibo, Inox and more



PLASTIC SHOVELS / SPATULAS



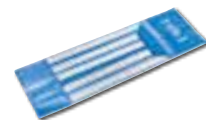
DETECTABLE PRODUCTS

Knives, earplugs, plasters ...



COUNTER SUPPLIES

Melamine bowls and plates,
Pliers, forks and spoons



BLADES & CUTTING SETS

For all makes



COLD PROTECTION

Jackets, trousers, vests and caps



HEAD, EAR & FACE PROTECTION

Helmets, goggles, ear and arm protection



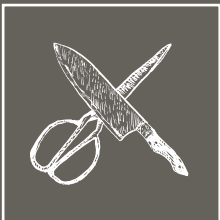
WORK GLOVES

Membrane, blue tex, niltex gloves



A MOVING PAST, WITH MOVEMENT INTO THE FUTURE

The name Peitz stands for tradition, service and reliability. In order to also live up to this claim in an international environment, Peitz has always thought of further development for the future in the present.



THE NEXT DIMENSION

Commencement of the supply of Metro wholesale stores with scissors and knives



WELCOME TO THE FUTURE

Introduction of the self-developed digital warehouse management system

2017

A NEW STATUS QUO

Foundation of Willy Peitz GmbH

1994

1968

BIRTH OF THE COMPANY PEITZ

Willy Peitz becomes an independent sales representative of cartridges for shotguns as well as for stainless knives and discs for the company Kerner.

1996



A FIRST-CLASS ADDRESS

Relocation to the newly built company premises "In der Steele".

1980

1928

OUT INTO THE BIG WIDE WORLD

First visit to IFFA trade fair in Hanover

1956

BIG PERFORMANCE

First own exhibition stand at the IFFA in Frankfurt

BEST4FOOD AT A GLANCE.

Pictures say so much more than words. But numbers speak the clearest language.

Just a few figures show the competences of Peitz. And our attention to detail.

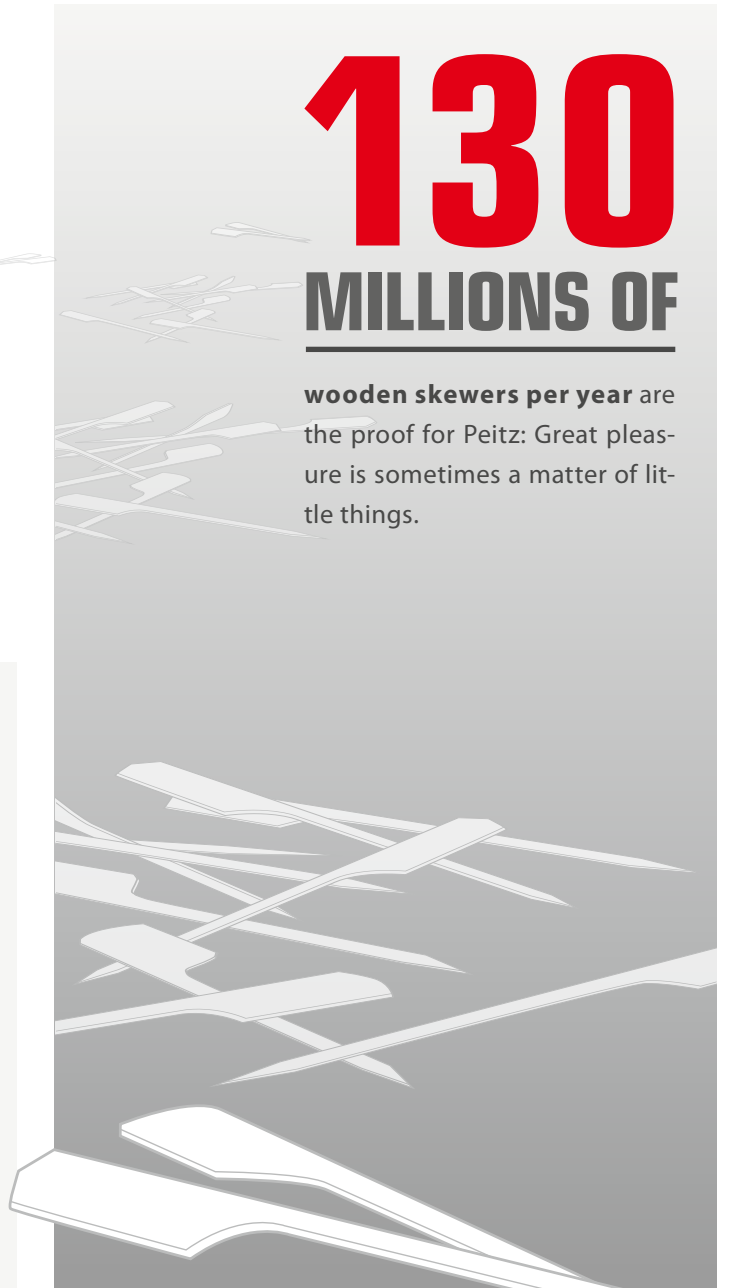
5,000 PALLET SPACES



are available in two warehouses for the storage of your goods. Because stock means faster delivery.

130 MILLIONS OF

wooden skewers per year are the proof for Peitz: Great pleasure is sometimes a matter of little things.



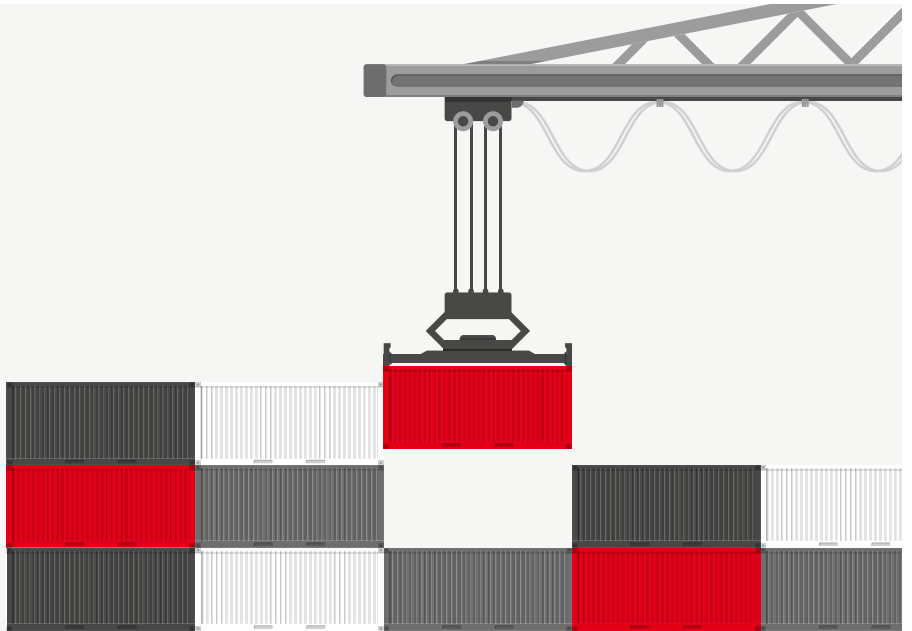
SUCCESSFUL OVER 4 GENERATIONS

Peitz has a long tradition of delivering goods, procuring materials or finding inspiration - to be on the road for the customer.



250 CONTAINERS*

Order, shipment and onward carriage from the container port to our warehouse – Our logistics team always has everything under control.



We supply customers worldwide



80,000,000 DISPOSABLE GLOVES*

Large quantities for a huge cause – More and more customers are placing the important issue of hygiene in the hands of Peitz.



ISO 9001:2015 CERTIFIED

A globally recognised standard that certifies effective quality management for companies in industry, business and the service sector - just one of the many quality features of Peitz.

75,000 PAIRS OF SHOES & BOOTS*

They stand for Peitz like only few other products. For quality, safety and function. And for continuous optimisation.





WE CONTINUE TO DEVELOP

LOOKING FOR TOP PERFORMANCE? PEITZ HAS THE RIGHT INGREDIENTS.



PEITZ DEVELOPS ITS OWN IDEAS – AND IMPLEMENTS THE IDEAS OF ITS CUSTOMERS WITH THE GREATEST DEGREE OF COMMITMENT.

It only makes sense to refer to the tradition of a company if it is has more meaning than simply the past. In the case of Peitz GmbH, tradition means much more. History has given rise to an expertise on the basis of which the company is currently working on developments for the future.



THE MOTHER OF ALL QUESTIONS: WHAT DO CUSTOMERS WANT?

The know-how of the Peitz family business, which builds on more than nine decades of experience, means that the company's managers know what the products that interest their customers are all about. Some solutions have proven particularly successful in everyday use, others have revealed potential for improvement. Often, it is only when interacting with the customer that it becomes clear exactly what the customer's needs are - and sometimes it turns out that the product that the customer would like to have doesn't even exist yet. And if certain solutions do not yet exist, then Peitz himself develops ideas for products and materials on the basis of his experience - and has these creations produced using injection moulding, for instance.



IN CENTRE FOCUS: EVERYDAY USE

Whether the impulses for new products come from customers who have special wishes for products, or whether the ideas come from Peitz itself: The result of this intensive work always involves products that can withstand the demands of everyday life, that meet the controls of quality inspections - and that, above all, always offer the greatest possible comfort and practicality to those affected by them: the local worker.

FROM THE IDEA TO BESTSELLER

**Peitz own brands – Successful
models such as Durasave**



DURASAVE

THE LIST OF PEITZ'S OWN DEVELOPMENTS IS LONG.

Durasave stands for a special success story - a line of shoes and boots that began with just one motif: To create a boot that does not have to do more or less than the one that wears it: namely, the best it can.

Durasave meets all the requirements that everyday working life places on work shoes. It is stable and functional, comfortable and resistant - and can be fitted with a steel or Kevlar cap as required. Depending on the model, Durasave offers the ideal level of safety. Every shoe in the Durasave range has been developed entirely on the basis of this idea:

Only the very best equipped can deliver the very best performance.



OUR OWN BRANDS

→ Durasave

A tried-and-tested classic in the food industry time and time again. Good, better, Durasave.

→ OK

Good quality for a good price. OK gloves are characterised by both of these attributes.

→ Svedinox

Blades, saws and knives. Sharp, strong and a guaranteed clean cut

→ Bären aprons

Strong as a bear and soft as its fur. The best materials are used to manufacture our extensive apron programme.

PEITZ – PERSONS ON LOCATION

A DAY ON THE ROAD ALL OVER THE WORLD.

For more than a decade now, Peitz employee Sa Wang has been travelling to Asia four times a year to purchase solutions and materials for the company and to maintain direct contact with existing suppliers and to get to know new ones.

In addition, she regularly plans and develops new solutions and products with the team at company headquarters in Düsseldorf. She is also responsible for quality control and quality assurance at Peitz GmbH. During her activities in the Far East, Sa Wang is an important part of Peitz's supply chain.

WANT AN EXAMPLE?

CUSTOMER CALL AT PEITZ.

Requirement: A particularly sturdy apron.

8:35 MEZ

Ms. Wang contacts our supplier in China and requests aprons in the desired special format.

11:24 MEZ

Peitz passes on the customer inquiry to Ms. Wang, who has been in charge of the Asian business for years.

9:32 MEZ



THREE WEEKS LATER:

- The producer informs Ms. Wang about the production.
- Ms. Wang organises containers for overseas transport of the aprons to Germany.
- The customer receives aprons in the desired special format.

Producer reports to Mrs. Wang:
Production is feasible, delivery takes place as quickly as possible.

12:39 MEZ



99

***There's nothing
that can't
be done better.***

Manfred Peitz's guiding principle truly speaks for itself - when he does something, he does it right. For the former Peitz managing director, who celebrated his 60th anniversary in 2015 and who is still associated with the company as a consultant, the same applies today as before: **At the end of a process, the optimum result must always be achieved.**

If it is necessary, Manfred Peitz spares no effort. And travels whatever distance necessary. In order to produce a broomstick that meets the high demands of use in production halls, he has also travelled to the far north of Europe. Together with a local producer of high-tech hiking poles, they worked out how these poles could be processed in such a way that Peitz could have them produced as broomsticks.

Thus the second guiding principle of Manfred Peitz is also very important: „When it comes to life, I always have my two „A“s in mind – don't get angry, adapt.“

And this is just one of the many little anecdotes that show Peitz is always there for its customers. Wherever that may be.

INTERVIEW

“BACKED BY TRADITION, EYES TO THE FUTURE”

Marc Irrgang, Managing Director of Willy Peitz GmbH, talks about the challenges facing the food industry and how to meet them.

Mr. Irrgang, what does the name Peitz stand for after about 90 years of company history?

It is above all this combination of tradition and quality on the one hand and innovation and creativity on the other that makes Peitz a valuable partner for customers from all over the world. We are a company that was built on the basis of the classic butcher's trade, that grew up in the slaughterhouse and developed its expertise there - and we are proud of that. At the same time, it has always been Peitz's ambition to develop further, after all, the food industry never stops. And finally, even a family business with a long history has to adapt to the conditions of the market.

How does this development manifest itself?

his is reflected, for example, in our increasing flexibility. Internationalisation means that dealers

This enormous availability in turn gives customers a high degree of flexibility

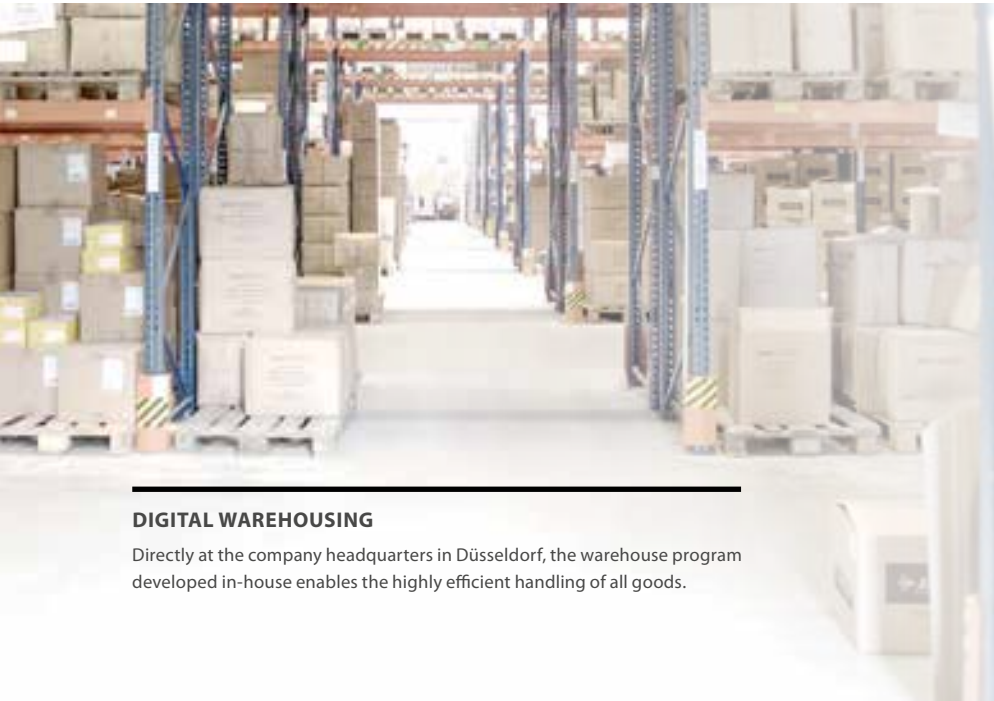
are becoming larger and larger, the classic structures have been and are being gradually broken up. This is noticeable at Peitz to the extent that we now have industrial customers as well as dealers and end users in our customer base. And these segments must be addressed, advised and supplied in different ways. The latter, for example, we guarantee by maintaining a large stock and an extensive inventory. This enormous availability, in turn, creates a high degree of mobility for the customer - and I think this is what customers have particularly come to appreciate about us.

To what extent has the industry become more demanding?

There are above all the requirements in terms of quality and hygiene, which pose great challenges for suppliers. It is no coincidence that our largest competitors now include companies from the medical sector.

When you describe your company as innovative, what do you mean by that?

The best example of this is our products. In view of the fact that sustainability and ecology have also reached the food industry in recent years, we have revisited what we know about our customers and used our expertise to create our own creations and develop our own brands. One result of this process is the vegan work shoes that we have been offering for some time now.



DIGITAL WAREHOUSING

Directly at the company headquarters in Düsseldorf, the warehouse program developed in-house enables the highly efficient handling of all goods.



MANAGING DIRECTOR IN THE FOURTH GENERATION

Marc Irrgang drives digitalisation forward but focuses on the company's down-to-earth mindset and tradition.

MARC IRRGANG

Marc Irrgang joined the former Peitz KG in 1987 as a trained banker. Initially, he concentrated on the introduction of an ERP system, which increasingly simplified the processes and which he is still in charge of today.

His main focus was also on the procurement side, so that already in the early years he was responsible for trips through Europe and increasingly also to the Far East. Marc Irrgang has held the position of Managing Director of Willy Peitz GmbH since 2001.

Peitz combines internationality and tradition – isn't that a contradiction?

Not at all. Our expansion into new, interesting international markets is always based on our conviction, which we have as a classic medium-sized family business. Continuity and tradition are decisive factors for us, and we are now in our fourth generation. The extremely low fluctuation among our employees is the best proof of our down-to-earth approach. We know what we owe to our employees and their commitment, and I believe that this is what distinguishes a family business such as ours from others. And with attributes such as reliability and stability, you can also make it globally. Today as well as tomorrow.



STORAGE

The answer
to little time?
Lots of space!

In addition to a wide range of products, we also focus on product availability. Thanks to a warehouse with more than 4,000 pallet spaces and 1,000 external storage spaces and a network of the best logistics partners, we are always ready to process your orders quickly.

A first-class service – in the interests of our customers

Company founder Willy Peitz already knew some 90 years ago:

Only those who understand that the opinion of the customer is the decisive criterion, and act accordingly, have sustainable success. Peitz still attaches great importance to direct contact with its customers - and places their interests at the centre of all its activities.



BEST PROCESSES = TOP QUALITY

At Peitz, we know: First-class employees and reliable suppliers as well as planned work steps achieve the best results. No room for friction losses, no chance for wrong deliveries. In other words: We create quality through process optimisation.



VERY CLOSE TO THE CUSTOMER

Service obliges, literally. So we are happy to give advice to the customer. But I enjoy listening to the customer just as much. And turning his wishes into reality. Because at Peitz, we attach great importance to service and performance, consultation and service. And we mean it. In the truest sense of the words.



LOW RISK, HIGHEST EFFICIENCY

Feasibility tests, for example in advance by sampling, are just as standard at Peitz as exact quotations. Batches are numbered by us – so that they can be traced and blocked in the event of an emergency. All this stands for optimal risk minimisation - and makes the customer more efficient.



SELF-PROPELLED MOMENTUM

Time is a key factor in food processing in particular. Peitz is therefore quickly available for its customers – not only with its physical presence, but also with good ideas when needed. First-class service does not only include concrete proposals for solutions. But also commitment.



OUR KNOWLEDGE, YOUR SUCCESS

We not only challenge our employees, we also encourage them. The goal is the same: Good performance that is reflected in the performance of our clients. Regular further training measures and product training courses make our employees even better. And also you, your company and your offer.



PROMPT - ALWAYS

We offer our customers emergency numbers that they can use in the event of a crisis. If production is ever down – for example due to an unforeseen shutdown in the factory – we may well supply you individually with our own vehicles. Because our punctuality makes you more reliable.



OR LET'S PUT IT THIS WAY: WE HAVE ISO 9001 CERTIFICATION.

Since 2017 Peitz has fulfilled the DIN EN ISO 9001:2015 standard for quality management and thus the most widespread and most important national and international standard for quality management (QM). Awarded by TÜV Hessen, we thus guarantee high standards of product and service quality. DIN EN ISO 9001:2015 is therefore more than just a series of letters and numbers. The standard is a seal that documents our performance - and thus also benefits you as a customer.

A top-down view of a wooden cutting board on a dark surface. On the board is a skewer of marinated meat, possibly lamb or beef, with a wooden handle that has "BEST 4 FOOD" printed on it. The meat is coated in a herb and spice marinade. Surrounding the board are various fresh ingredients: a bowl of cherry tomatoes, a sliced red pepper, a bowl of green salad with purple flowers, and a bowl of sliced tomatoes. The overall aesthetic is rustic and fresh.

POSITION YOURSELF PROPERLY.

Do you want to strengthen your brand even more and increase the identification of your employees with your company?

On request, we individualise the products before we deliver them to you. With your name, your logo or your claim.

IMPRINT

WILLY PEITZ GMBH

In der Steele 6
40599 Düsseldorf
Deutschland
Tel.: + 49 (0) 211 99 908-0
info@best4food.de
www.best4food.de

CONCEPT & DESIGN

Aquadrat Kommunikation & Design
Albert Anderson
www.aquadrat.net

CONCEPT & TEXT

Sascha Grundmann

PHOTO CREDITS

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Always there for you. **All the time.**



**YOUR PEITZ REPRESENTATIVE
IN THE REGION**

The direct connection to the customer is simply the best. We attach great importance to direct customer contact and offer on-site appointments.



+ 49 (0) 211 99 908-0



+ 49 (0) 211 99 908-49



info@best4food.de



www.best4food.de