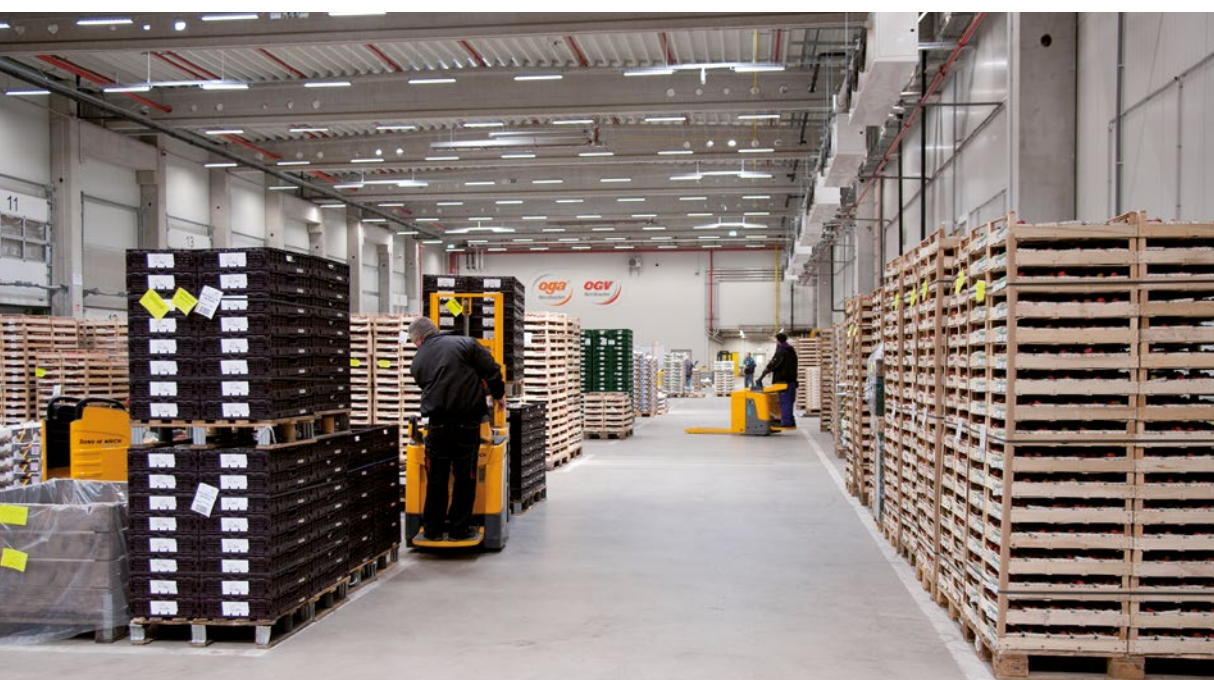




Quality ... Variety ... Freshness ...

...naturally from „market Bruchsal“



STRONG TOGETHER

THE COMPANY

OGA NORDBADEN EG and its marketing organisation OGV NORDBADEN EG are a marketing cooperative for fruit and vegetables, rich in tradition and located in Bruchsal and Heidelberg. The beginnings of the OGA date back to the year 1940. In order to concentrate the capacities of the numerous regional food producers, a cooperative group was founded, which defined unified quality standards and created a central marketplace. This helped to establish a balance between supply and the quickly-growing demand of the post-war period as well as pooling collective strengths. The range of products continued to grow steadily over the following years. Asparagus quickly became a major mainstay of sales – a development that still holds true today. Cucumbers, beans, strawberries and sweetcorn were also added to this list. More and more farms from increasingly far-flung locations began to join the cooperative in order to benefit from its marketing power. Direct sales to the food retail industry were stepped up, demanding a permanent supply capacity. This, in turn, led to the OGV being founded in 1966 as a marketing cooperative society, which ensures supply requirements during shortages by purchasing additional goods. Today, the OGV has developed into a nationwide network of producers, facilitating the delivery of regional goods to all customers.

SUCCESSFUL DEVELOPMENT

Over the following years, the enormous growth with new member farms, an expanding product range and a broad customer network called for additional space. Several new warehouses sprung up around Bruchsal with cold storage rooms and distribution centres. 2006 saw the sales take-over of the then independent food producer wholesale market, Heidelberg Bergstraße GmbH, which was taken over completely in 2008. In the course of the cooperative's expansion, they also rebranded to what is now known as OGA and OGV NORDBADEN EG, a registered cooperative. Today, around 250 farms are part of the "Markt Bruchsal" company network, with a total turnover amounting to around 70 million euros.

COMPANY HISTORY

- 1935 The town of Bruchsal operates a municipal fruit market, providing small-scale farmers from the region with a central sales point for their products.
- 1940 The 'Obstabsatzgenossenschaft Bruchsal eG' (Fruit Sales Cooperative Bruchsal) is founded. Markets are held in the Bruchsal fire department's fire engine house.
- 1945 The fire engine house is destroyed by the war and the market is moved to Bruchsal's municipal abattoir.
- 1950 Relocation to the new building on Prinz-Wilhelm-Strasse in Bruchsal. The 1st asparagus auction is held.
- 1963 Relocation to new, larger premises at the Bruchsal freight station.
- 1966 The 'OGV Obst- und Gemüse-Vertriebsgenossenschaft' (Fruit and Vegetable Marketing Cooperative Society) is founded.
- 1992 Purchase and development of additional premises on Industriestraße, Bruchsal.
- 2006 Takeover of sales and distribution of the fruit and vegetable produce of the then independent food producer wholesale market, Heidelberg Bergstraße GmbH.
- 2008 Complete takeover of wholesale market Heidelberg Bergstraße GmbH.
- 2009 Company name is changed to OGA and OGV NORDBADEN EG.
- 2015 Relocation to new, larger logistics centre for fruit and vegetables on Industriestrasse, Bruchsal.



HIGH PERFORMANCE COMPANY HEADQUARTERS

With the opening of the new company premises in 2015, the course has been set for a successful future. One of the most state-of-the-art logistics centres for fruit and vegetable in Europe has been built on a site of over 40,000m². Administration, cooling areas, packing stations, storage and distribution all comply with the most recent modern standards and are perfectly synchronised with one another. The central cooling area is made up of differently-sized cold storage cells with a range of different technical facilities in the 20,000m² building complex.

IT systems have been implemented to support packaging processes and highly-specialised buffer storage technology, combined with automated palletisation, enables minimum reaction times with maximum precision. The different packing lines are populated with individual packaging via a second level; this is controlled by scanner technology. This guarantees precise order processing, and up-to-date inventory management. The entire loading area is temperature-controlled, guaranteeing optimum conditions at all times for sensitive and easily perishable produce.







ENVIRONMENTALLY-FRIENDLY AND SUSTAINABLE

As a responsible company, we attach great importance to the use of environmentally-friendly technology and sustainably optimised processes. Our refrigeration technology is operated exclusively with environmentally-friendly refrigerants. We make a valuable contribution to supporting our environment in several ways, including re-using the waste heat produced by cooling units, using energy-saving LED technology, generating electricity using our on-site solar power system and principally using green power.

HIGHEST QUALITY STANDARDS

Food from Germany enjoys an excellent reputation all around the world. This is especially true for fruit and vegetables, which must comply with numerous legal specifications and individual

customer requirements before it can be put out on food retailer's shelves for consumers to buy. Our farms and suppliers all work in accordance with the guidelines for integrated and controlled farming. Of course, we also comply with national and international production standards such as QS, GLOBALGAP or guidelines for organic farming and the International Food Standards (IFS); this is checked and verified every year by neutral institutes. Our quality management system includes comprehensive inspections and safety measures to guarantee a diverse range of high-quality, safe and healthy fruit and vegetable products.





Overview of measures

- Regular soil inspections of the farm's acreage
- Compliance with national and international quality and production standards
- Shortfall checks before, during and after the harvest
- Compliance with strict hygiene guidelines
- Approval for harvest at the best ripening time
- Quality assessment of goods
- Exclusive use of packaging materials suitable for food use
- Optimum storage and refrigeration conditions
- Scanner technology enabling batch traceability

OUR PRODUCTS



ASPARAGUS

As one of the biggest suppliers of German asparagus, we have been selling the “royal vegetable” for decades, subject to stringent selection processes and high quality standards, according to our customer’s wishes. The term “Bruchsaler Spargelqualität” (Bruchsal Asparagus Quality) is a recognised trademark in the industry and is also well known far beyond our national borders.

Underground warm water systems stimulate the plant’s roots to start budding early, allowing specialised farms to get the season off to an early start.

Growth can be carefully controlled using modern plastic technology. The black plastic sheeting absorbs the sun’s warmth and transfers this heat to the root area – thus maintaining warmth in the asparagus trench even during cold weather. If the soil becomes too warm, the plastic can be turned to its white side, providing an equalisation in temperature and thus reflecting the sun’s rays. This stops the soil from overheating and prevents the discolouration of the white asparagus spears. In addition to white asparagus, which is very popular among German consumers, we also stock green asparagus and pre-prepared, ready-to-cook, peeled asparagus. Numerous different selections, packaging and preparation options further highlight our company’s expert ability to fulfil the most diverse range of customer requirements.

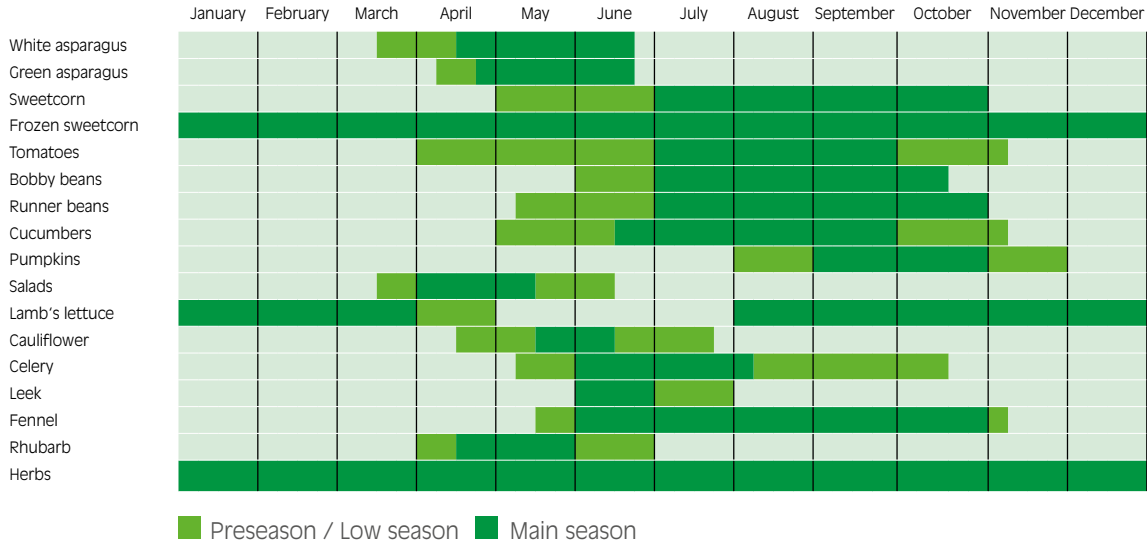
STRAWBERRIES AND SOFT FRUITS

Strawberries are the most important fruit variety in our product range as well as being very popular with consumers. A wide range of products, different types of crops and the many years of experience of our farmers make it possible for us to harvest from April through to September. State-of-the-art plastic technology and farming techniques guarantee an early, environmentally-friendly production.

Raspberries, red and black currants, gooseberries, blackberries and blueberries round off our berry assortment, all of which are extremely popular for fresh consumption as well as being well-suited for further processing in various different forms. This sector has also seen an increase in production taking place in protected conditions.

APPLES AND PEARS

As the most popular fruit among German consumers, apples are available all year round in all common varieties and in a range of different preparation and packaging forms. With the help of state-of-the-art CA/ULO storage technology, the apples can stay as fresh and crunchy as on the day they were first harvested for weeks and even months. A small selection of pear varieties completes our top fruit range.





SWEETCORN

As one of the biggest supplier of this vegetable speciality, we stock fresh sweetcorn cobs from May until October. We only grow GM-free, extra-sweet varieties with a natural sugar content of 8-12%. Thanks to our completely isolated cultivation methods, we guarantee that no cross-fertilisation can take place with grain or forage maize, which would lead to a significant loss of flavour, but which cannot be detected by the consumer when purchasing. As a further product segment, corn cobs that have been blanched, shock frozen and packaged immediately after harvest are available all year round in our frozen products range. Comprehensive annual crop variety trials guarantee that production is based on the latest scientific research and findings.

VEGETABLES

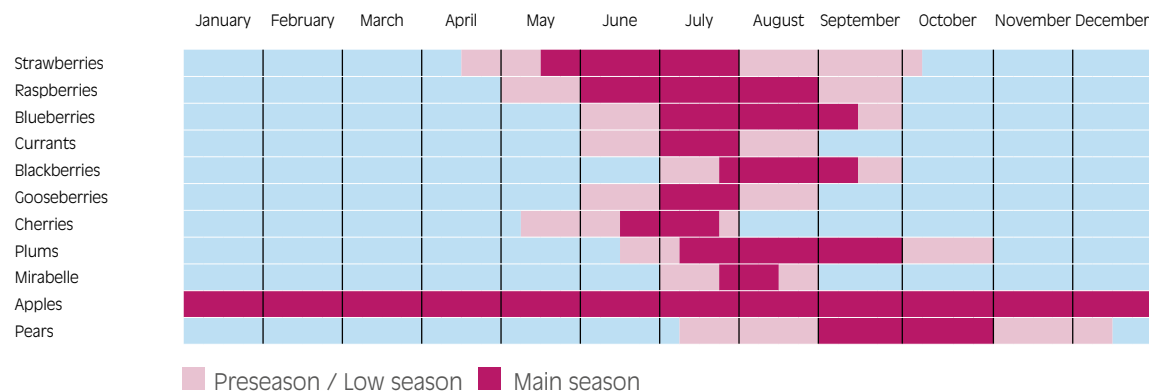
Our range of vegetables from open fields and predominantly sheltered cultivation methods encompasses all regionally available salad and vegetable products. Goods are exclusively produced by second or third generation family farms that guarantee sustainable farming and extremely high quality standards.

ORGANIC RANGE

We have been an expert partner for our clients in the food retail industry and specialist organic food trade for many years, specialising in the production and marketing of organic produce. Our range includes strawberries, currants, blueberries, asparagus, bobby beans and pumpkin products.

CHERRIES, PLUMS, DAMSONS AND MIRABELLE PLUMS

From May through to October, our product range is supplemented by the complete array of delicious summer fruits. Whether sweet cherries from protected cultivation, plums and damsons in their many varieties, or Mirabelle plums as a special stone fruit variety – all guarantee a refreshing and unique taste sensation.



MARKET-ORIENTED SERVICE

Quality is an aspiration, obligation and matter of course for us

As one of the biggest suppliers of German fruit and vegetables, we supply goods to all the top business groups in Germany and its neighbouring countries, renowned fruit and vegetable specialist trading companies and the food processing industry. Thanks to our high quality standards and top performance, we are the supplier to numerous private brands within the food retail industry.



OUR FARM SHOP

As a food producing cooperative, we also have our own member's production at our disposal. From April until June, we offer end consumers the opportunity to buy our asparagus and strawberries directly from us, as well as seasonal vegetables, potatoes, wine, cheese and many other asparagus-related specialities. Our farm shop is open daily during this period.



Variety means expertise and never settling for the simple option

With a broad range of products, a variety of packing and packaging options, a series of convenience products as well as a reliable customer service team, we are able to meet individual customer requirements. Decades of experience in the production and marketing of fruit and vegetables, continuous communication between government institutions and advisory centres as well as permanent observation of the market allow us to continually produce innovative new product developments. Qualified staff, modern technology, flexible logistics systems and years of experience create the perfect combination.

Freshness means visible quality that knows no compromise

Every single day, our customers see how we perform – both in the retail trade and our end consumers. Perfect quality, careful handling of our highly-sensitive products and quick produce turnover guarantee our customer's satisfaction. This is the reason why we are a long-standing supplier of Germany's biggest commercial enterprises.

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