



The Info Magazine

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neodisher® MediClean advanced

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Our Green Side

Sustainability at Dr. Weigert

Valensina Plant

How does the orange get into the bottle?

PAULS Kitchen

Cook & Chill kitchen in Berlin

Dr. Weigert International

*Pan-American Congress in Peru and
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Ruth Kaiser, Team Leader in the CSSD

Hygiene in focus at Spital Emmental in Burgdorf

With its main site in Burgdorf and another facility in Langnau, Spital Emmental AG is a central pillar of healthcare provision in the Emmental region. With around 160 beds, seven operating theatres – including two specifically for outpatient procedures – and a steadily growing number of inpatient and outpatient cases, the hospital combines modern medicine with strong regional roots. In 2024, more than 11,000 inpatients and around 76,500 outpatient treatments were carried out – along with over 20,000 emergency cases, thus setting a new record. At the same time, more than 2,800 surgical procedures are performed annually in the operating centre. In the central sterile services department (CSSD), around 7,200 batches of medical devices are reprocessed each year using four washer-disinfectors – clear evidence of high workload and efficiency. The CSSD also has one CWA and four sterilisers. In conversation with Ruth Kaiser (Team Leader CSSD), the focus is on the changeover to the innovative liquid high-concentrate neodisher® MediClean advanced, which has been used to reprocess medical instruments at Spital Emmental since 2 June 2025.

update: What were the main reasons why Spital Emmental decided to introduce neodisher® MediClean advanced?

Ruth Kaiser: I have been working with Dr. Weigert since 2013 ; the cleaning performance of the products and the technical support have always been excellent. After machine reprocessing, I have never had greasy or any other residues on the instruments.

update: What was it like with the previous product?

Ruth Kaiser: Previously, some cycles were interrupted because the predecessor product caused excessive foaming in the washer-disinfector.

update: Could you please tell us how you tested neodisher® MediClean advanced in your operation?

Ruth Kaiser: We started a test run on one washer-disinfector in February. I wanted to see the cleaning performance and the overall savings achieved by the process. After the successful test phase, we immediately switched over in line with the validation.



*“And that’s also a passion of mine:
I like to pack beautiful instruments,
and that’s what I expect from the whole team.”*

Ruth Kaiser, Team Leader CSSD, Spital Emmental

update: *And what did you notice during the test phase?*

Ruth Kaiser: I noticed that we can now skip individual process steps such as parts of the pre-treatment. We previously used a two-component cleaning system with two intermediate rinses in the programme; these are no longer required. This really saves us a great deal of time – 10 min per wash cycle. So we can manage three to four additional cycles per washer-disinfector per day. This also means that the materials circulate faster and are available for use again more quickly.

update: *That’s a great result. So does that mean your staff now have more time for other tasks?*

Ruth Kaiser: Yes, for example, we now have more time in the decontamination room because certain work steps are no longer required. This gives us more time to focus on properly taking apart the instruments coming from the operating theatre and correctly reloading the trays, and so on.

update: *When you compare the results of instrument reprocessing before and after the changeover, what differences do you notice?*

Ruth Kaiser: The instruments now have a much higher shine, and compared with before, we no longer have any greasy residues such as fingerprints. So post-cleaning is no longer necessary.

update: *And how do you approach the cleaning process?*

Ruth Kaiser: Depending on how visibly soiled the instruments are, they are placed in an ultrasonic bath for between 5 and 10 min before going

into the washer-disinfector. After that, the instruments can go straight onto the loading rack – no rinsing is needed as before. For the main cleaning cycle, the dosage is 2 ml/l with a holding time of 5 min at 35°C and a further 5 min at 40° C.

update: *How satisfied are you with the cleaning results now, about three and a half months after the changeover? What do you base the results on?*

Ruth Kaiser: I am quite satisfied – the cleaning process is shorter, we use less water, and several work steps can be eliminated. Going forward, we will have just one point of contact for our cleaning agents. We also save storage space because we now have to keep fewer cleaning agents in stock.

update: *What feedback have you received from your team so far regarding the introduction and use of neodisher® MediClean advanced?*

Ruth Kaiser: The team is also extremely satisfied and delighted about the streamlined workflows. Last week, I held a team meeting during which we received feedback from the operating theatre that the instruments now shine more and look much better. As a result, they now take greater pride and enjoyment in working with the instruments. And that’s also a passion of mine. I like to prepare instruments so they look their best, and I expect the same from the whole team.

We would like to express our sincere thanks for the insight into the CSSD of Spital Emmental in Burgdorf following the changeover to neodisher® MediClean advanced.

The interview was conducted by German Beck, André Hirt, and Linda Heitplatz.



The customer now benefits from washer-disinfector redundancy through two machine groups as well as automatic drum switch-over – both of which greatly improve safety and availability. In addition, the decentralised disinfectant dosing unit was connected to the dosing system, thereby greatly improving ergonomics and occupational safety.





Stefanie Küpper,
Sustainability Officer

The green side of Dr. Weigert – economic, social, ecological.

Our second sustainability report in accordance with the German Sustainability Code (Deutscher Nachhaltigkeitskodex; DNK) has also been published. By preparing a voluntary sustainability report according to the DNK standard, we are sending a clear signal of our commitment to sustainability and demonstrating that we are ready to take responsibility and actively contribute to sustainable development. Our current report for the 2023 financial year was published for the first time as a “Best Practice” example on the KLIMAready website.

We have also taken part in the EcoVadis rating again this year. In addition, since the beginning of this year, we have been a participant in the UN Global Compact. This underlines our continued commitment to transparency and sustainable development aligned with international standards.

DNK Report published

The first sustainability report was prepared in 2023 for the 2022 financial year. This year’s DNK report relates to the 2023 financial year. The report demonstrates our commitment to sustainable business practices and our responsibility towards society and the environment. It highlights that we take not only economic but also ecological and social aspects into account in our decision-making. The DNK report is available in both German and English on the DNK website.



KLIMAready Best Practice:

Sustainability report according to the DNK standard at Dr. Weigert.

KLIMAready is a collaborative project in Hamburg that helps organisations actively address the challenges and opportunities of climate change. The focus is on the energy transition, the targeted reduction of emissions, and the development of long-term climate resilience (i.e. the ability to not only react to change but also act proactively).

The aim of the project is, among other things, to promote synergies and cross-sector solutions, build learning networks between business, science, politics and society, provide information on legal frameworks and funding opportunities, and strengthen skills through agile methods and targeted training.

KLIMAready is a cross-cluster project that brings together seven Hamburg industry networks – Logistics Initiative Hamburg (LIHH), Renewable Energy Hamburg (EEHH), Hamburg Aviation (HAv), Life Science Nord (LSN), Maritime Cluster Northern Germany (MCN), foodactive/Hamburg Food Cluster (FoCH), and Finance City Hamburg (FinCH). Together they develop solutions to the challenges of climate change through workshops, surveys, action plans, and outreach.





Water, emissions, and energy – our targets for increased sustainability.

At Dr. Weigert, we have been doing our part to protect the environment and conserve resources for over 25 years in the form of an ISO 14001-certified environmental management system. In addition, we are committed to minimising GHG emissions. We care deeply about the responsible use of water, a precious natural resource, especially because our production site is surrounded by water (see photo).

We have therefore set ourselves specific targets in this regard:

- Reduction of CO₂ emissions in Scope 1–3 from 274 kg per thousand euros of turnover in 2022 to 250 kg per thousand euros of turnover by the end of 2026.
- Reduction of electricity consumption from 0.063 MWh per tonne of product in 2022 to 0.05 MWh per tonne of product by 2026.
- Reduction of water consumption from over 1 m³ per tonne of product in 2022 to 0.8m³ per tonne of product by 2026.

The production and research site of Dr. Weigert is located in the heart of Hamburg Billbrook, directly on the waterfront.

The collaboration aims to not only strengthen the resilience of companies but also to foster the innovative capacity of the entire region.

A new section has been created on the KLIMAready project website showcasing best practices from Hamburg-based companies to share experiences. The aim is to make achievements visible and to motivate other organisations to implement their own projects.

Successful best-practice examples from the KLIMAready network are intended to provide inspiration, facilitate the exchange of experience, and serve as stimuli for concrete measures across industries.

Our Dr. Weigert DNK report is featured on the KLIMAready website as a best-practice example in the category “Sustainability reporting”.



We are participants in the UN Global Compact

In January 2025, Dr. Weigert joined the world’s largest sustainability initiative, the UN Global Compact, which is a voluntary initiative for the development, implementation, and disclosure of responsible business practices. Dr. Weigert is proud to join thousands of other companies worldwide that have committed to acting responsibly to help create the world we all aspire to.

The UN Global Compact calls on companies around the world to align their activities and strategies with 10 universally accepted principles in the areas of human rights, labour, the environment, and anti-corruption and to take action in support of the Sustainable Development Goals (SDGs). Launched in 2000, the UN Global Compact is the world’s largest sustainability initiative with more than 20,000 companies in over 160 countries and more than 60 Global Compact networks.

Silver Medal in the EcoVadis rating: with our commitment to sustainability, Dr. Weigert is among the top 7%.

Our EcoVadis assessment for this year has now been published. In the three key areas of environment, ethics, and sustainable procurement, Dr. Weigert has continued to improve, and we have once again raised our overall score (total score 76/100). With a percentile rank of 93, we are among the top 7 % of companies in our industry this year. For this excellent result, we were awarded the Silver Medal by EcoVadis. The Silver Medal was awarded to the top 15 % of participating companies.



WE SUPPORT



Valensina Plant Vechta – *How do the oranges get into the PET moulded bottle?*



We visited the Valensina site in Vechta and gained an up-to-date insight into the juice production and filling processes. This is nothing new for Dr. Weigert because we have been working with Valensina on all aspects of production hygiene for more than 30 years. A new cold-aseptic filling line is being installed. For this, an additional hygiene concept needs to be developed.

Plant manager Michael Müller took the time to present Valensina as a whole and the Vechta site in particular. The Valensina site in Vechta is the largest facility in the group in terms of area. With an impressive operating area of 105,000 m² and around 115 employees, more than 200 million units of non-chilled fruit juices are produced here every year. The modern facility specialises in cold aseptic filling and handles a wide range of packaging formats such as cartons (0.5–1.5l), PET bottles, and bag-in-box systems. With a daily capacity of up to 1.2 million litres of juice, Vechta is one of the most efficient production facilities in the industry.

How does it work in detail?

Orange juice concentrate arrives from the producing countries and is temporarily stored in stainless steel tanks at 4°C. The Valensina plant mainly sources its orange juice concentrate from the Valencia region in Spain. This is where the brand name comes from: Valencia + Apfelsine (orange) = Valensina. When orange juice is to be filled, the concentrate is diluted with demineralised water in the juice processing area (SAB) to achieve the desired Brix value (sugar content). Further steps include multi-stage filtration in order to remove unwanted coarse materials and particles. This is followed by degassing, which removes dissolved gases that could affect product stability and cause foaming during filling. The juice is then stored in sterile buffer tanks until it is ready for filling.



Multi-stage filtration of juice concentrate



The evolution of the juice bottle: From preform to designer bottle



Cleaning and disinfection concept from neomoscan®

Blown up

We watched with great interest as, parallel to juice preparation, the bottles were produced in a highly complex PET blow-moulding machine. Pure excitement! A PET preform is evenly heated in an infra-red oven, formed under high pressure in the mould into the familiar Valensina bottles, stabilised in the cooling zone, and passed on for bottle cleaning and sterilisation. This is followed by internal and external cleaning and sterilisation using a neomoscan® product concept.

Under pressure again

The prepared bottles are then fed into the cold-aseptic filling line. Here, the juice is filled under slight overpressure at ambient temperature, thereby preserving flavour and vitamins. Immediately afterwards, screw or snap caps are applied under sterile conditions, and each bottle undergoes a leak test and sensory inspection.

The next step is labelling followed by another inspection; any products not meeting the specifications are automatically rejected. The final step is packaging into sales units and preparing for dispatch from the distribution warehouse.

Everything clean

At every stage of production, cleaning and, in some cases, disinfection are required to ensure that safe food products can be manufactured. From the tank and premix station to the pipelines, conveyor belts, and filter systems to the fillers, appropriate cleaning and disinfection concepts are required. The on-site Dr. Weigert representative coordinates these with the plant management.

Sustainability

In addition to production safety, sustainability is a major focus at Valensina in Vechta. Textile supply-air ducts are used. These can be regularly replaced and cleaned, and the site operates its own wastewater treatment plant with a final treatment stage that allows the treated water to be discharged directly into the nearby river.

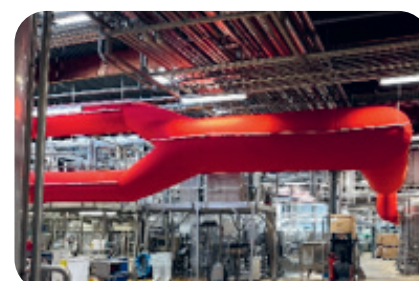
We would like to thank Mr Müller for the detailed insight into the complexity of juice filling and look forward to continuing our cooperation.

On site were Kurt Schaefer (Marketing), Björn Schelandt (Customer Service), and Daniel Rudolf (Key Account).

*Kurt Schaefer
marketing*



Cold-aseptic filling



Textile air supply duct



In-house wastewater treatment plant

For those interested in learning more about the world of Valensina juices, we recommend taking a look here.



PAULS Kitchen in Berlin



Production kitchen PAULS Kitchen – goods dispatch and transport by electric lorry.

Although PAULS Kitchen sounds very trendy for a large production kitchen, the name in fact has a sense of tradition. It refers to hymn writer Paul Gerhardt, who lived in the 17th century. The kitchen itself is relatively new, having gone into operation in 2019, and is now part of Johannesstift Diakonie Services (which previously traded in part under the name Paul Gerhardt Diakonie). On an area of around 4,000 m², approx. 13,000 meals are prepared each day. Although the original namesake is no longer so well known, the connection to heaven remains. On the roof of the building is a photovoltaic system that covers around 15% of the energy needs of the kitchen. This is impressive, not least because the cook and chill process requires energy not only for cooking and heating but also for cooling and refrigeration. Janina Briesse, Head of Catering at Johannesstift Diakonie Services GmbH, is consistently driving forward a sustainability-oriented approach. Plastic packaging has been largely removed from trays, food waste is avoided, and electric trucks are operated in partnership with a logistics provider. The fact that sustainability is not limited to environmental aspects in the narrow sense becomes clear in the conversation with site operations manager Torsten Colpe (see also the interview on p. 9). In the kitchen, there are 160 employees, who speak 25 different languages.

Photovoltaic system on the roof of the building



According to Colpe, it is not always easy to avoid misunderstandings, even among colleagues. But integration through work functions well. In addition, PAULS Kitchen continually involves and integrates its employees by offering language courses as well as ongoing training and development. These include a prayer room for Muslim employees and 12 preferred days off per year. It is therefore not surprising that staff turnover is extremely low. The work is quite demanding. Production takes place all year round, seven days a week, and in two shifts. It is also a major achievement for the kitchen team and the catering and operations management that the production concept has been implemented and optimised so successfully and that demand for the menu lines and dishes has continued to grow.

A tour of the kitchen with dish-washing team leader Sebastian Daoud demonstrated not only how efficiently the kitchen workflows are organised but also that the kitchen has now almost reached its capacity limits. Plans for an expansion are already under way. This applies particularly to the washing processes. The 65,000 different items of tableware – plates, cups, glasses and glass bowls, container GN (Gastro norm), plastic domes, and cutlery – that accumulate daily all must be washed promptly. In order to optimally supply the conveyor dishwashers with detergent and rinse aid, Dr. Weigert has equipped the central dosing system with weigomatic® proSMART touch control. This control system, together with the low-maintenance diaphragm pumps, supplies all dishwashers with process chemicals. The additional dishwasher already planned can also be easily supplied with cleaning agents via this system.

An integrated wireless gateway transmits consumption and process data via mobile communication to an analysis server independently of PAULS Kitchen's local network. This weigoControl data management system has already proven its worth. Marcel Bleck, consultant at Dr. Weigert, is convinced of the added value for the customer. "We detected the failure of a conductivity sensor at an early stage and quickly resolved the problem, thereby ensuring flawless wash results", he says.

PAULS Kitchen also relies on smart system solutions for its cleaning products. Practical Drumtainers are also in use at PAULS Kitchen. Each Drumtainer houses a drum and acts as a spill tray. This means that no separate collection system for potential leaks is required. Because a Drumtainer is mobile on castors, even full 200-litre drums can be moved and replaced easily without the need for a (manual) pallet truck. For machine dish-washing, the EU Ecolabel product neodisher® Alka 220 is used. It is not only the ingredients that are particularly environmentally friendly. As a high-concentrate with a density of 1.45 g/cm³ (1 l weighs 1.45 kg), the product is very sustainable from a transport perspective because it is active substance rather than water being transported. Marco Schäfer, Key Account Manager responsible for PAULS Kitchen, emphasises that the overall concept must always be coherent for each customer. "The dosing system is not the only key element; also the choice of products, the proportioning devices for routine cleaning and, above all, the associated service are crucial. We manage that very well as a team."



Dish-washing team leader Sebastian Daoud and operations manager Torsten Colpe

A service-oriented hygiene concept with a system – update in conversation with Torsten Colpe

update: Mr Colpe, your kitchen, preparing 13,000 meals a day, is running at full capacity and an expansion is planned. What are the reasons for this successful development?

Torsten Colpe: As part of Johannesstift Diakonie Services GmbH, we ensure that the affiliated hospitals and care homes are appropriately supplied. We also have external customers who now represent an important part of overall demand. Of course, we are delighted because it shows that we are doing a lot of things right. After the coronavirus pandemic, many market players stopped investing or switched to frozen or convenience concepts. This allowed us, as a relatively new kitchen, to benefit. After all, we still cook ourselves and have a strong team with plenty of experience. With its separation of production and consumption, the cook & chill process provides a certain degree of flexibility. After all, we produce 365 days a year.

update: From your perspective, are there any other advantages to cook & chill?

Torsten Colpe: To begin with, and anyone familiar with the cook & chill process will know this, you have to develop the recipes specifically for this method of preparation. For a new recipe, you need to start a pilot phase and carefully test and document which ingredients are used, in what quantities, and in what form. If that works and the recipe has been simplified to a robust and practical form, process reliability is excellent and the dish can be reproduced easily. Especially in light of the shortage of skilled labour, it can be a major advantage if even a semi-skilled employee can take over preparation. Another advantage of cook & chill is that you know the quantities in advance and can respond quickly if something is missing.

update: How many recipes do you have to draw on?

Torsten Colpe: At present, there are around 780 recipes. I would also say that these recipes represent considerable value. We have developed them ourselves. They are tailored to us and our production workflows. But it's an ongoing process. For example, the growing demand for vegetarian and vegan dishes means that recipes have to be adapted or newly developed.

Update: From product to producer: Will there be changes in staffing, or will adjustments need to be made?

Torsten Colpe: Staffing, staff shortages, and skilled workers have been an issue for quite some time. Quite simply, without employees with a migration background, we would have to close. This group of people will become even more important. It is therefore absolutely vital to create the right offerings in areas where cultural or religious factors play a role or where there are gaps such as in language skills. And

that's exactly what we do, and I'd say it works very well (see report on p. 8). Integration in and through work is absolutely a good idea. There are still too few people with a migration background in leadership and management positions. That's where we need to go. It sets an example and will further drive integration.

update: In your view, have there been any other changes in recent years, which have been quite turbulent?

Torsten Colpe: People always say times are becoming more fast-paced – there are both good and bad aspects to that. In a large



neodisher® consultant Marcel Bleck and Key Account Manager Marco Schäfer.

production kitchen like this, managers today face many technical and human challenges that simply did not exist before. It's exciting but also very challenging. For example, the lead time in the event of disruptions has become shorter. You need to familiarise yourself with some technical areas and build your own expertise in order to act and make decisions. There are now fewer redundancies in some processes and fewer skilled workers than there used to be.

update: So by now you are also an expert in dish-washing processes?

Torsten Colpe: Yes and no. But I know what you're getting at. Well, I'd say that with Dr. Weigert we have a company that brings great expertise in hygiene matters. That's already very good. And the service technician, Marcel Bleck, comes whenever you need him. And he knows what he's doing. That's a relief. And that's how it should be.

update: Thank you very much for your insights and for the conversation.

Frank Stühlmeyer
Product Manager Kitchen





Dr Bastian R. Wulff

Head of Innovation and Special Projects

13th Pan-American Congress for Sterilisation in Hospitals in Lima, Peru.

A packed agenda for Dr. Weigert:

Announcement by Universidad Norbert Wiener for Bastian Wulff's lecture (above) and congress participants during a product demonstration as part of the Dr. Weigert workshop on correct instrument reprocessing (below).

Following the highly successful WFSS World Congress in Santiago de Chile in November 2024, we accepted an invitation from our Latin American colleagues to the 13th Pan-American Congress for Sterilisation in Hospitals in Lima, Peru, in June 2025. There, Dr. Weigert took part with an exhibition stand and a lecture in the scientific conference on cleaning and disinfection and presented our latest research findings to an international audience for the first time.

As a prelude to the upcoming congress week, a training session for the Peruvian sales team was held at the offices of our local partner P&E soluciones industriales on the day before the opening. The content included current marketing topics (German Beck) as well as chemical and technical aspects of medical device reprocessing (Dr Bastian Wulff).

On the same day, at the invitation of Norbert Wiener University and outside the official congress programme, Bastian Wulff gave a spontaneous lecture on the properties of different types of process chemicals used in reprocessing. This was followed by a lively and highly engaging discussion with the participants. The private university in the heart of Lima, affiliated with Arizona State University, is the only university in Peru to offer a degree programme specialising in medical device reprocessing and CSSD management.

The first official day of the trade fair began under challenging conditions for Dr. Weigert because the stand team led by German Beck initially had to manage entirely without brochure material, which had not been delivered as planned. As a result, personal discussions with visitors became the main focus, and thanks to some improvisation by German Beck and the energetic support of the local sales team, the start of the exhibition was a success despite the circumstances. At the initiative of our Peruvian partner P&E, a workshop on correct reprocessing practice using neodisher® PreStop and neodisher® MultiZym was held that afternoon. Participants were guided through a simulated reprocessing cycle at various stations.





Dr. Weigert trade fair stand
Alongside Marketing Manager German Beck and Bastian Wulff, representatives of our Peruvian partner P&E were present. Numerous visitors stopped by the stand to learn more about the products and their applications.

In small groups, the use of the products and the correct handling of instruments was clearly demonstrated through practical demonstrations. In addition to providing product information, knowledge transfer is a particular priority for our colleagues at P&E because relevant information in Spanish is still very limited.

On the second day of the congress, the conference sessions on cleaning and disinfection took place, including a presentation on current research findings by Bastian Wulff from the Innovation Department of Dr. Weigert. Around 1,300 delegates attended the conference programme and took part in numerous engaging discussions about the research results presented. To round off an intensive congress week, a symposium entitled “Myths of Reprocessing” was held on Friday. Common misconceptions about manual and automated processes, cleaning performance, process chemistry, and test methodology were discussed and clarified. The workshop was moderated jointly by Kharla Obando from P&E and Bastian Wulff and was deliberately designed to be interactive. It gave the

approx. 150 participants the opportunity to not only address the topics presented but also ask their own questions about medical device reprocessing practices and Dr. Weigert products. By the end of the intensive congress week, we gained a broad sense of the topics and challenges that concern users across Latin America.

Peru saw us off – quite literally – with a bang. As we were leaving Lima, an earthquake measuring 6.1 struck the city – fortunately without serious impact. It turned out to be only a brief scare, adding one more unforgettable experience to an already eventful and memorable week.

Dr. Bastian R. Wulff
Head of Innovation and Special Projects



Our products in use
Despite the tight schedule, there was still time to visit the CSSD of a local hospital, where Dr. Weigert process chemicals are already well established. There we had the opportunity to speak directly with users.



International Partner Meeting 2025 – *Exchange, innovation, and partnership*

What an inspiring event! From 8–11 September 2025, over 35 international partners met to exchange insights on products, markets, and future concepts. They brought with them considerable expertise, energy, and team spirit.

Engaging presentations provided inspiration and valuable insights:

- Neutral vs enzymatic – cleaners and procedures
- Reprocessing of robotic instruments
- Practical examples from MDR/ CSD/SPD and future trends.

In interactive workshops, we worked on topics such as:

- Market and Mega Trends
- Sustainability
- From products to concepts
- Best practices in customer management

This led to not only new ideas but also fresh perspectives.

Dr Matthias Tschöner gives a presentation on sustainability in instrument reprocessing.



One highlight was the PRACTICAL PRODUCT WORKSHOPS in small group – intensive training sessions with our experts. One participant summed it up perfectly:

“It was quite impressive to see how different our markets are – yet how similar our challenges are. The exchange here has opened up new perspectives for me.”

The international dialogue showed how valuable diverse perspectives are for driving innovation and shaping the future together. The event concluded with a dinner at the Übersee Club Hamburg – an evening full of conversation and Hanseatic charm. We would like to thank all partners for their open exchange, inspiring contributions, and shared vision. Together, we can look to the future with confidence.

Interactive workshop with partners



Dr. Weigert is delighted to announce that, with the establishment of our 10th subsidiary, we have taken another important step in the consistent

New subsidiary in Portugal

implementation of our growth strategy. This expansion is a clear sign of our commitment to further strengthening our presence in Europe and being even closer to our customers.

We are proud to count many satisfied customers in Portugal among our partners. Many of them have deliberately chosen the quality and reliability of Dr. Weigert products. To honour this trust and further optimise our service, we have combined responsibility for the Spanish and Portuguese markets under one management.

Gilberto Fernandez, Managing Director of the new subsidiary, will now be responsible for both countries. This decision is based on the strategic consideration of efficiently managing the very similar market conditions on the Iberian Peninsula with a customer-oriented approach. We aim to create synergies through this consolidation and offer our customers in Spain and Portugal genuine added value.

Dr. Weigert *current*



Company Conference & Family Day – Review

What a weekend! Finally, it was that time again: In May, Dr. Weigert held a major company conference, and it couldn't have been more enjoyable. Colleagues from office and field sales came together on Friday – there was food, laughter, dancing and, above all, celebration together.

On Saturday, everything revolved around family at our Hamburg site. While visitors explored fascinating insights in the laboratory, production, and administration, outside there were hands-on activities, delicious food, and smiling children in the sunshine.

The hands-on technology, small experiments, and the chance to “see where Mum or Dad works” generated great enthusiasm. Many thanks to everyone who took part, organised, prepared, helped out, or simply contributed to the great atmosphere. It was a weekend that will stay with us for a long time.



Ready to row: Rowing Against Cancer

Following the successes of the past two years, two Dr. Weigert teams once again took part in the 2025 charity regatta “Rowing Against Cancer” on the Outer Alster. In the weeks beforehand, our coach, Martin Kern, once again tirelessly trained the rowing team whether in wind, rain, or sunshine. Many thanks to all the rowers, to Martin Kern, and to all colleagues who cheered on the rowing team with a loud and rhythmic “PULL” on 20 July 2025.



Top row, from left to right: **Martin Kern, Ilona Reifenrath, Johannes Lenz, Sabrina Kastl, Delphine Haase, Helge Pfullmann;** bottom row: **Andreas Erikson, Emma Pohl**

Time to cycle – travelling sustainably with the bike station.

Sustainability starts in everyday life – and at Dr. Weigert, it's also on two wheels. In our bike hub, all employees have access to free charging stations for e-bikes and e-scooters. Anyone who comes to work by bike or scooter can conveniently and sustainably charge their vehicle – completely free of charge.

Using the charging points is simple and straightforward. In this way, we are jointly contributing to reducing CO₂ emissions and promoting a healthy, sustainable mobility culture within the company.



Project: Ghanahilfe e.V.

The Ghanahilfe e.V. project has been supporting the construction and equipping of hospitals, schools and children's homes for street children in Ghana for almost 20 years with the help of donations.

Dr. Weigert has also been supporting this association for many years. During this time, Detmer Hasselmann, the founder and coordinator of the project, has been able to complete key projects and initiate new ones. These include the school project in Asamankese and the school in Kumasi/Offinso, where 480 children are being taught.

When Detmer Hasselmann visited the projects in Ghana again in spring 2020, he was accompanied by a television crew from Cologne. In the resulting video, he talks about how the Ghana project promotes the principle of helping people to help themselves.



Spin to win!

At a trade fair event, deputy youth fire brigade leader Marvin Lehrmann took the top prize on the Dr. Weigert prize wheel – a giant Grisü.

On 20 August 2025, we officially handed over the prize to the Bortfeld children's and youth fire brigade. The excitement was huge – among both the children and the adults. Grisü will now accompany the fire brigade at events and bring many smiles to children's faces.

We would like to warmly thank Marvin for taking part and wish the Bortfeld fire brigade lots of enjoyment with their new mascot.

Experience Dr. Weigert *live*.

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We print sustainably: Our *update* magazine is produced in an environmentally friendly way.



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