

We are your contact persons!

Are you interested in our services? Then please do not hesitate to contact us. We will prepare an individual offer for you and would be pleased to work together with you.

Contacts:

Technical centre & show kitchen

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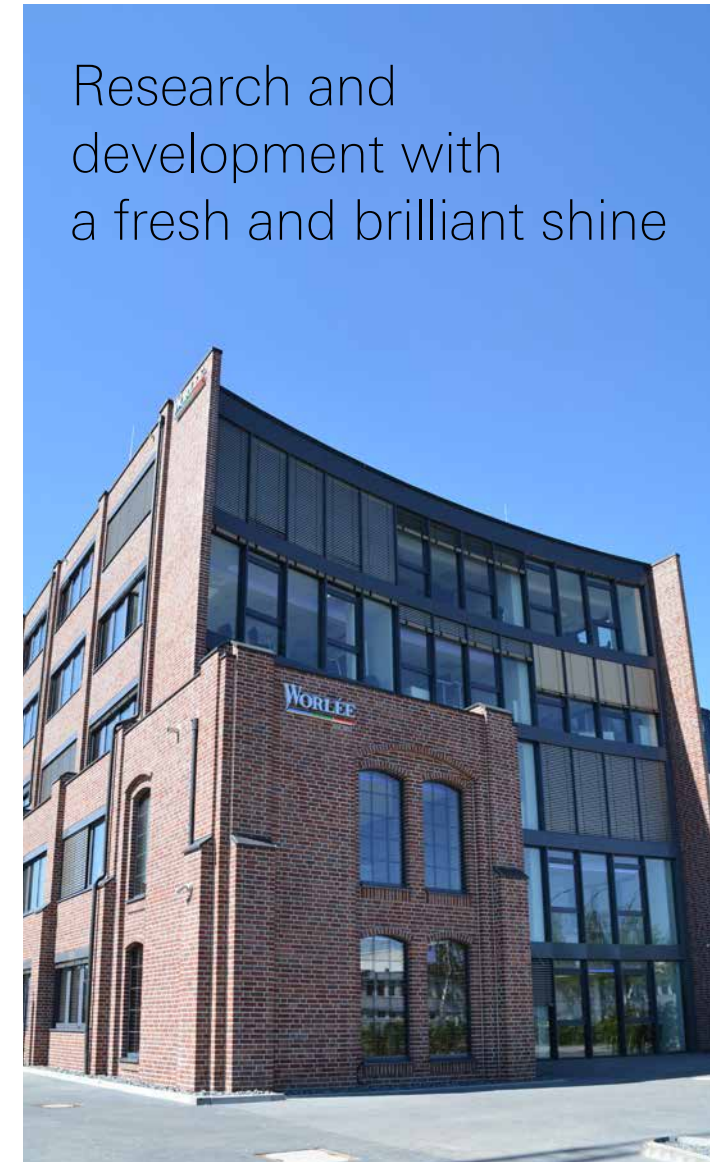
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Any deliveries and/or services are exclusively subject to our general standard terms and conditions in their respectively valid version. We will be happy to provide you with the general standard terms and conditions upon your request and they can be downloaded online at <http://www.worlee.de/GSTC>.



Working together for the products of tomorrow

From start-ups to medium-sized enterprises to large corporations, we work together with every kind of company to meet the challenges of the food industry and find solutions tailored to meet individual needs. This is a natural consequence of today's continually changing nutrition trends and shifts in our eating and drinking habits that constantly escalate pressure on the industry.

In order to meet the rising demand for customer-specific formulations and new application ideas, Worlée has expanded its research and development department with the addition of a new food technology centre consisting of a **technical centre**, **show kitchen** and **tea development laboratory**.

With the development of this new facility, we can now provide you with a comprehensive range of services that includes a variety of customer options. Offering everything from workshops to tastings to training sessions to development of small and large samples, the members of our dedicated research and development team are ready to use their expertise and professional equipment in the technical centre, show kitchen and tea laboratory to advise and support you with your specific wishes and questions.



Our range of services

Workshops

In our workshops, we work together with you to develop new formulation ideas and application possibilities or to support you in optimizing and modifying existing products. Intensive analysis of developing trends along with tastings may be included in our workshops. We are pleased to create programs to meet your individual needs.

Product and thematic training sessions

Would you like to know more about our dried raw materials and processes? We are pleased to offer intensive training sessions during which we provide detailed information about origins, characteristics, application possibilities and other aspects of our products. Presentations of trend scouting results and product tastings can also be a part of these offerings as needed.

Information events

We can inform you about a variety of important topics concerning the food industry by means of a range of diverse events.

Formulation/Application development

We work together with you to develop new custom formulations and application ideas.

Modification

We work together with you to optimize and further develop existing formulations, particularly taking into account the changing needs of consumers.

Small and large samples

We can produce small samples up to 4 kg and large samples starting at 5 kg for you.

After Sales Service

We would be pleased to provide you with consultation and support services in the areas of storage, quality assurance and logistics.

Your advantages at a glance

When you put your trust in Worlée, you gain access to a wide variety of research and development services that provide you with real added value. Take advantage of our offerings:

All-in-one-Solution

Creativity

A wealth of ideas

Excellent expertise

Professional equipment

Customer-specific service

Diverse offerings

Established business partner

Wide industry knowledge