Kalle – Facts & Figures

Company
The Kalle Group, based in Wiesbaden, Germany, is one of the world’s leading suppliers of industrially produced sausage casings. In addition to its innovative range of value-added casings, it creates a steady stream of new and customised solutions that enable new types of products in the protein-processing industry. Over the past 20 years, Kalle has enjoyed strong, sustained and profitable growth. Today, it is using its technological and innovative edge to accelerate the pace of development – both in existing markets and in many emerging markets in Latin America, Eastern Europe and Asia.

History
Kalle was originally founded in 1863. Since separating from Hoechst in 1997, the Kalle Group has expanded internationally and now operates in more than 100 countries worldwide. Kalle is established as a major brand in the United States, in Western and Eastern Europe, and in many emerging markets such as Latin America. Since June 2016, the majority shareholder is private equity firm CD&R.

Revenue and workforce
Kalle has a highly committed workforce of some 1,800 employees and generated sales of more than EUR 270 million in 2016. The company has consistently recorded above-average growth of around 5 per cent in recent years, doubling its turnover since 1997.

Products
First and foremost, Kalle specialises in casings for sausages and other paste-based products, such as soft cheese and tofu. In addition, the company produces sponge cloths, an oil absorbent granulate (Fluisorb) and a range of functional ingredients, high-quality aromas and flavour components for the food industry.

Innovations
Kalle generates approximately one quarter of its revenue through innovations developed over the past ten years. It is also the market leader in application-specific solutions. Kalle currently holds around 500 patents and invests a significant part of its turnover each year in research and development. One of the company’s major recent innovations is the value-added casing, which enables manufacturers to eliminate a number of steps in the production process. The casing can be used to transfer smoke, colour and/or seasoning directly onto the filling while the product is being cooked. This simplifies production, brings down costs, increases product safety and yields improvements. Another important innovation from Kalle is the polymer casing with up to seven different layers, which can be used to control permeability of water and oxygen. Polymer casings can also prevent mould.

Locations
Kalle headquarters in Wiesbaden, Germany, is home to senior management, administration offices, sales and marketing, R&D (including the company’s innovation and application centre) as well as substantial parts of the production infrastructure. Other production sites are located in Bersenbrück, Georgsmarienhütte, Landau and Schwaan in Germany as well as in Austria, Chile, the Czech Republic, Hungary, Poland and the United States. In addition, Kalle has an extensive network of sales and technical representatives in many other countries worldwide.