

CULTIVATED MEAT WITH GEMÜ

Our menu

GEMÜ valve solutions for the future market of 'New Food' – we want to take a step towards the future alongside you!

Our kitchen

GEMÜ offers the appropriate solutions, for every component area and every application in the area of 'New Food'. Offering a wide range of valve types and corresponding accessories with various properties, approvals and certificates, GEMÜ delivers complete valves as well as measurement and control systems from a single source.

Our first ingredient

We also have the appropriate solution for sterile process steps in your production with our aseptic diaphragm valves and our control valves, such as the GEMÜ 567 and the pneumatically operated GEMÜ F40 filling valve. The latter are based on the GEMÜ PD design, which combines the advantages of a diaphragm valve with those of a globe valve, consequently making the valve particularly suitable for demanding, aseptic applications.

Our second ingredient

Our single-use solutions ensure hermetic separation of the media wetted area, and are produced at an in-house cleanroom plant in line with the highest possible quality and production standards. The customized assembly of our single-use solutions on a case by case basis offers outstanding opportunities in the area of 'New Food', especially for the laboratory phase.

Our third ingredient

We draw on our extensive range of globe valves, butterfly valves and diaphragm valves to satisfy the high demand for valves for auxiliary processes like heating/cooling, water treatment or cleaning (CIP/SIP) in the area of 'New Food'. In combination with process reliability and automation, our valves are very well-positioned from a technical perspective. They encourage efficiency, starting as early as the pilot plant phase and continuing right up to commercial production. Continuous availability and our expertise in the area of valve designs also provide the optimal conditions.