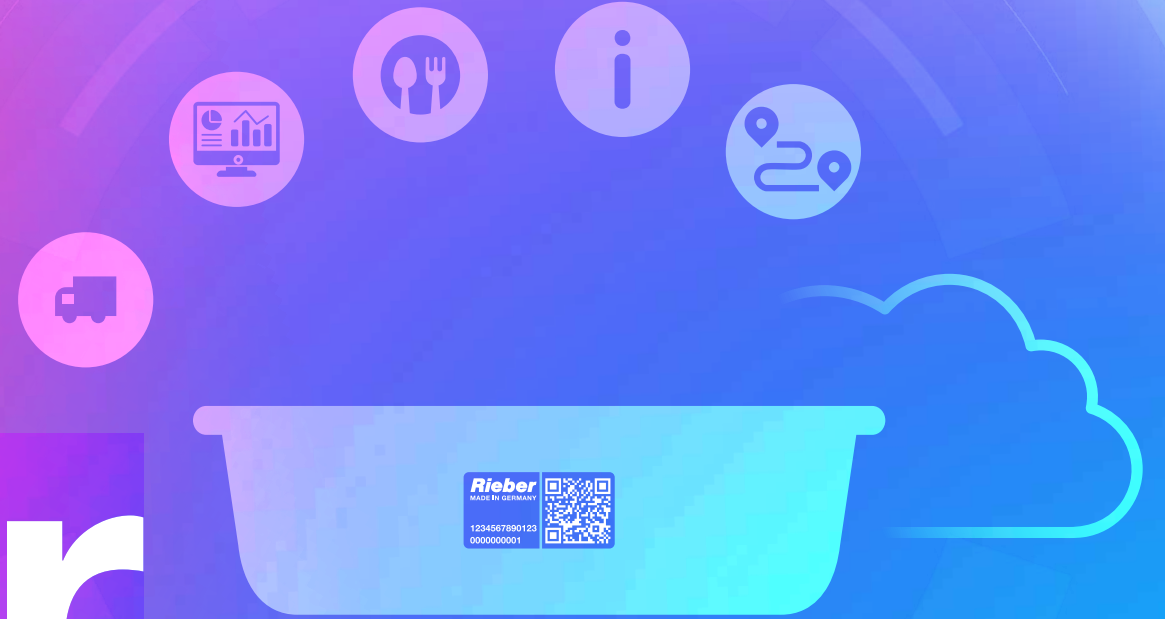


Real Cases. Real Impact.

Customer Success Stories



Rieber
M E T A cooking

Rieber

M E T A cooking

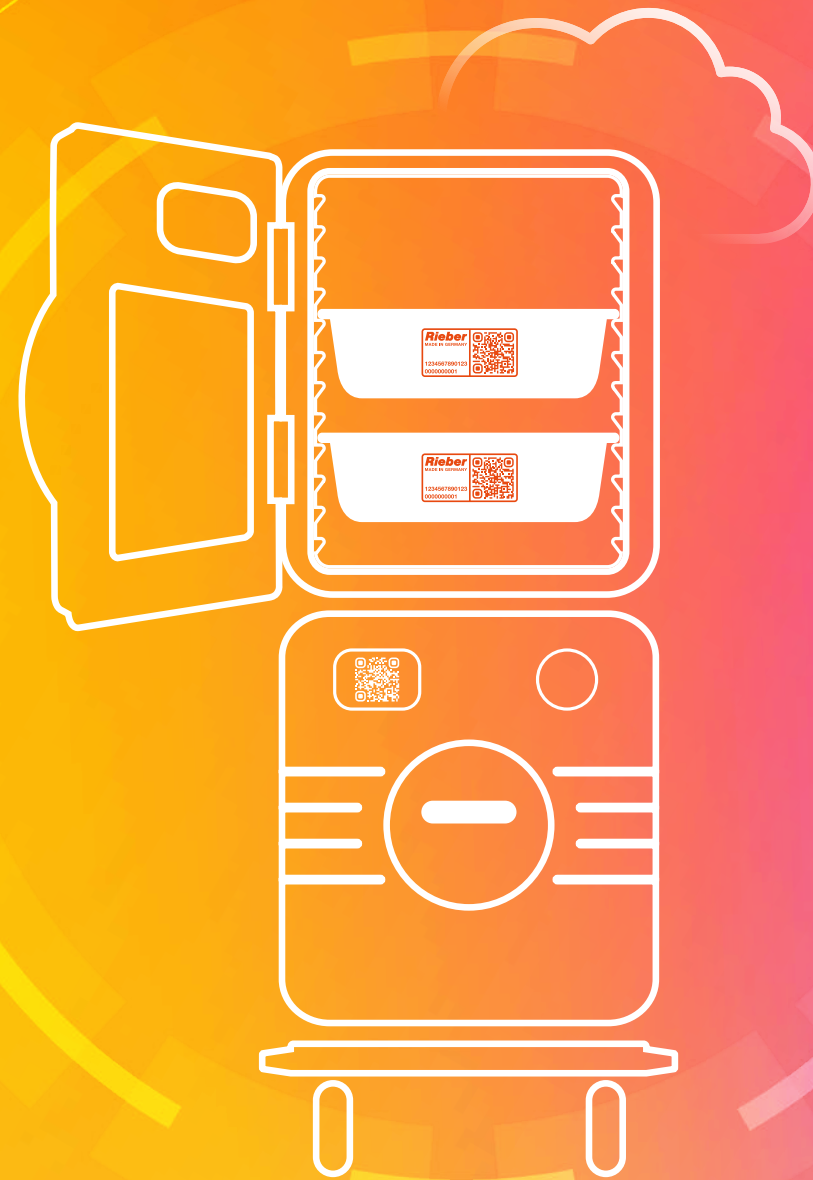


Customer Success Stories

Real Cases. Real Impact.

Legal requirements, pressure to be sustainable, and a shortage of skilled workers pose major challenges for commercial kitchens, hospitals, and caterers. Reducing packaging waste, digitizing processes, and ensuring food quality – all of this must be brought together in a single system today.

Rieber makes food logistics future-proof, practical, and efficient.



Customer	Challenges	Rieber Solutions	System/Product
Die Zieglerschen	Container shrinkage and complex manual documentation and commissioning	Digital container organization with QR codes reduces time spent by 60% and lowers the error rate to less than 0.3%.	CHECK TRACE CHECK HACCP
Catering Gesellschaft Himmelsthür	Complex and error-prone food production and commissioning	Interfaces to inventory management and CHECK TRACE via GN QR code (GS1 Digital Link) control production and commissioning error-free and save time.	CHECK TRACE & Interface to the ERP System
Mairie de Toulouse	Switching from disposable to reusable GN containers and automation	A fully automated GN reusable system made of stainless steel replaces single-use plastic, saves 75% storage space, and enables sustainable recycling processes.	GNauto-System
Bruderhaus Diakonie	Decentralized to centralized production with scarce resources: time, personnel & energy	Centralized production with vaculid® extends shelf life, reduces packaging waste, and relieves the burden on over 200 facilities.	vaculid®-System & mobile Regeneration

The operating system of catering

GN containers with lid system & QR codes – standardized, multifunctional & connected.

GN lid system



Cooking: cooking lid

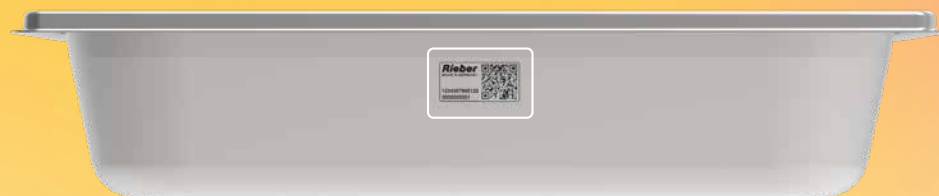


Transport: watertight press-in lid



Storage: press-in lid

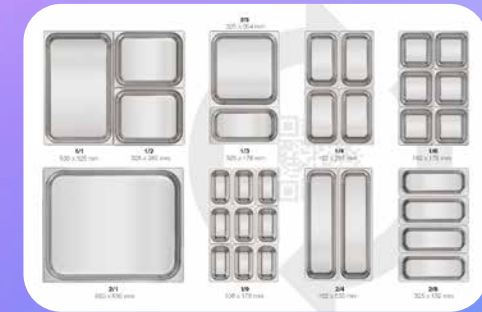
GN containers



smarter QR-Code

Standardization

The GN standard size – abgrid that connects devices, systems, and manufacturers globally.



Automation

Only through standardized dimensions can kitchen robots, dishwashing systems, and logistics operate error-free and efficiently.



Circular Economy

Durable, food-safe, and traceable – the basis for sustainable reusable systems.



Digitization

The QR code with the GS1 Digital Link standard transforms the GN system into a digital information system for tracking and organization.





No loss of GN containers & complete traceability

All relevant data are accessible at any time for maximum efficiency, security, and transparency

EQUIPMENT

The QR code allows you to clearly record and digitally manage the volume, size, type, and serial number of each GN container and lid. This means you can always see where your equipment is, what your GN stock levels are and how your production is planned.

CONTENT

In addition, all information on the food contained, allergens, additives, and production and expiration dates can be stored via the QR code. This increases food safety and transparency for all parties involved, who can then access your individual data.

LOGISTICS

Logistics data such as producer, delivery location, status, and freight forwarder can also be accessed via the QR code. This ensures seamless traceability of the entire supply chain and significantly increases the efficiency in goods receipt and dispatch.

TRACK & TRACE

At the same time, the GN container can be located at any time, and stock levels are automatically updated. Interface integration, GS1 Digital Link, and automated commissioning ensure seamless integration into existing ERP systems – with significant time savings and minimal error rates.

HACCP

In addition, integrated sensors can capture temperature and humidity data, assign them to the QR code, and continuously monitor them. With the help of AI, the core temperature can be automatically determined to an accuracy of 0.5°C – completely eliminating the need for manual measurement.

CHECK TRACE

We organize your food logistics as smartly as Amazon – without GN container losses and without incorrect deliveries.

! CHALLENGES

Complex logistics & manual commissioning

The Zieglerschen company in Wilhelmsdorf operates a production kitchen with 44 employees, producing around 6,500 meals daily for approximately 220 destinations. The high throughput of GN containers regularly resulted in losses, high reorders, and administrative overhead. Reusable container management was complex, error-prone, and organized in an analog format. A system was needed that would create transparency, efficiency, and ease the burden on the entire reusable container cycle.

💡 SOLUTIONS

Digital container management with CHECK TRACE

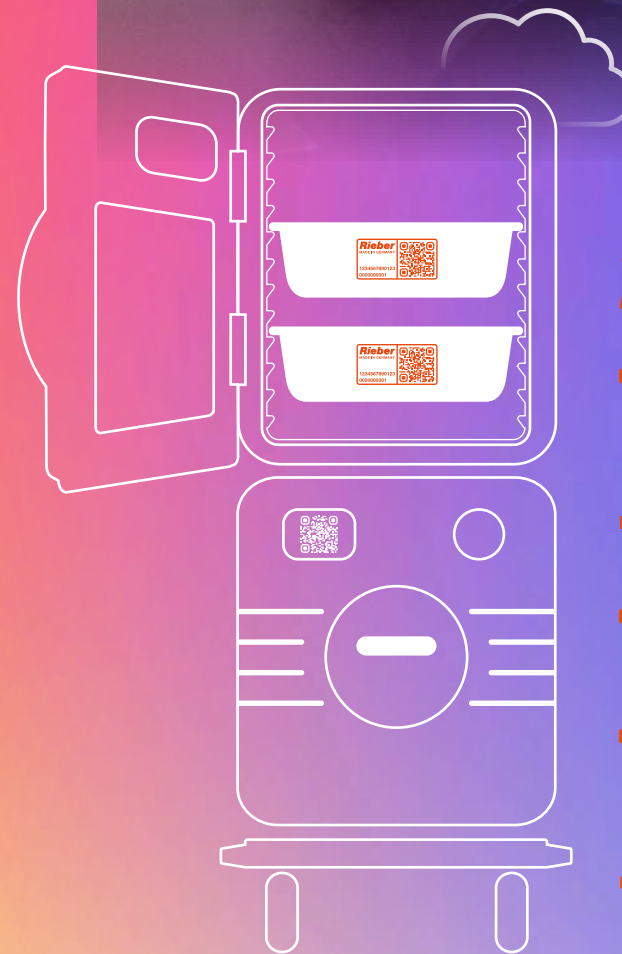
The solution came in the form of Rieber's digital reusable system: All stainless steel containers and lids are equipped with QR codes, tracked and organized via CHECK TRACE. Zieglerschen currently has almost 30,000 reusable items in its cycle – seamlessly traceable in real time and directly linked to the existing Sanalogic ERP system. Scans during filling, delivery, and return transport automatically document the entire cycle.

More efficiency, fewer losses – sustainable into the future

Instead of manual effort and container loss, Zieglerschen now benefits from a digitalized reusable cycle that saves time, eliminates disposable waste, and has a sustainable impact – all via our smart QR codes.



Live insights via video



26,390

Tracked GN containers and lids

110 t

Single-use plastic packaging saved per year

-60%

Time savings in staff hours

175,000

Documentation pages per year

15,000 €

Printing and paper savings per year

< 0.3%

Reduced error rate

Efficiency in commercial kitchens interpreted anew

11,000 meals a day – digitally planned, accurately portioned, transparently tracked.



To the news article

The Catering Gesellschaft Himmelsthür (CGH) operates two central kitchens in Wildeshausen and Emmerke, supplying retirement homes, schools, daycare centers, and company canteens on a daily basis. Around 11,000 meals must be planned, produced, and delivered every day. Different customer groups, 16 menu plans, special requests, and varying portion sizes have made this process highly complex and time-consuming.

! CHALLENGES

Until now, production was managed with numerous Excel files and manual coordination. This made planning error-prone, time-consuming, and inflexible. In addition, the lack of transparency in the GN container cycle regularly led to losses and costly replacements.

💡 SOLUTIONS

Digital production management with JOMOssoft

The software solution from Chefs Culinar manages portions, allergens, and nutritional values and allows flexible adjustments. Orders are recorded precisely via joMeal – ensuring that only what is needed is produced. In addition, JOMOssoft calculates the CO₂ value per meal, providing transparency and supporting sustainability both within the company and for its customers.

Reusable organization with CHECK TRACE

Our digital reusable system CHECK TRACE, with its interface to JOMOssoft, ensures seamless traceability of all GN containers at CGH and digitally managed commissioning with up-to-date data from the production plan. The smart Rieber QR code on the GN system links all information in real time.

A system with real added value:

- 100% digital traceability of all GN containers and lids
- Location, inventory, and service life can be viewed at any time
- Automatic recording during filling, delivery, and return
- Scanning units at the dishwashing line & mobile scanning solution for small containers
- No GN container losses or incorrect meal deliveries

Digital management with measurable success

With JOMOssoft and CHECK TRACE, CGH has implemented a digital solution for production and logistics. The result: transparent processes, reduced overproduction, lower costs, and a sustainable reusable cycle.



11.000

Meals per day digitally planned and managed

16

Menu plans with allergen and portion management

100 %

Digital traceability of all GN containers and lids

100 %

Printing and paper savings

-80 %

Less administration and documentation effort

-60 %

Time savings in commissioning

Stefan Eggers
Quality Manager



“CHECK TRACE will enable us to save a substantial five-figure amount annually.”



Catering Gesellschaft
Himmelsthür mbH



Automated reusable system



Live insights in the video

No single-use – only possible through standards: GN as the container standard & the GS1 Digital Link QR code as the digital standard

! CHALLENGES

France's catering sector in transition

France's catering sector has been facing profound change since January 1, 2025: The new **EGAlim law** prohibits the use of plastic containers in all food logistics processes in public establishments – from cooking and transport to serving. Millions of meals a day had to be converted to a new, legally compliant system within a very short period of time. Central kitchens in schools, hospitals, and universities were particularly affected – with sometimes outdated infrastructure, staffing shortages, high packaging consumption, and limited storage space.

💡 SOLUTIONS

Reusable automation with GNauto

The solution is Rieber's new GNauto reusable system. Over 500,000 stackable stainless steel containers and lids have been introduced. The new design enables automated and robot-controlled destacking and maximum space-saving storage. Each container is provided with a GS1 QR code and is digitally tracked throughout its entire cycle – from filling and transport to cleaning. Integration is seamless into existing commercial kitchen processes and complies with all legal requirements.

A modern reusable system with real added value:

- 75% less storage required thanks to space-saving design
- 100% food-safe and durable for decades
- Automation-compatible, e.g., for robotic retrieval
- Reduced personnel requirements thanks to standardized processes
- No single-use packaging waste

France's collective catering interpreted anew

Instead of single-use plastic and manual labor, France now relies on a digitally organized and automated reusable system – legally compliant, economical, and sustainable.



The following GNauto containers fit on a stacking trolley:

- 1/1 GNauto (55 mm): 100 units
- 1/2 GNauto (55 mm): 200 units
- 1/3 GNauto (55 mm): 300 units

GNauto

Reusable stainless steel system

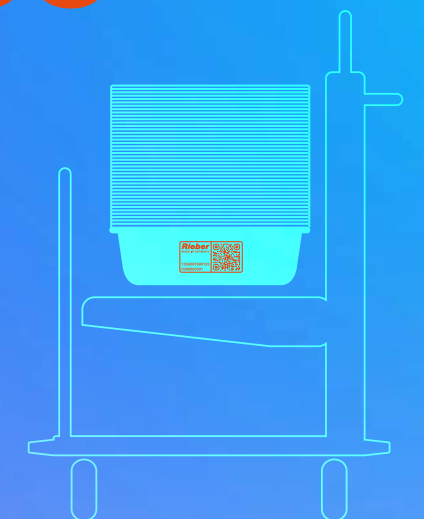
500,000

Container and lid with smart QR code

75%

less storage space

food-safe & hygienic





Vacuum without single-use materials

Centralized production instead of many decentralized kitchens – reusable system for 3,500 meals

! CHALLENGES

BruderhausDiakonie provides food to approximately 3,500 people daily in over 200 facilities. Previously, meals were prepared decentrally at many locations, sometimes supplemented by a central kitchen. This hybrid approach led to high organizational costs, uneven quality levels, short shelf lives, significant packaging waste, increased staffing, and complex logistics.

💡 SOLUTIONS

The solution came in the form of a central, decoupled production system with 15,000 GN 1/3 stainless steel containers and vaculid® lids. Vacuum technology extends shelf life and enables spatially and temporally decoupled production and forward-looking planning. Delivery is handled via a satellite concept; on-site, the food is freshly and easily regenerated using predefined automatic programs in mobile hybrid kitchens – without the need for structural measures such as exhaust ventilation, a fixed water connection, or high-voltage power.

A system with real added value:

- consistent food quality through centralized preparation
- hygienically safe, durable stainless steel GN containers & vaculid® lids
- no packaging waste or microplastics
- plannable, standardized processes reduce energy and personnel costs
- simplified warehousing and logistics
- full transparency and security via QR codes

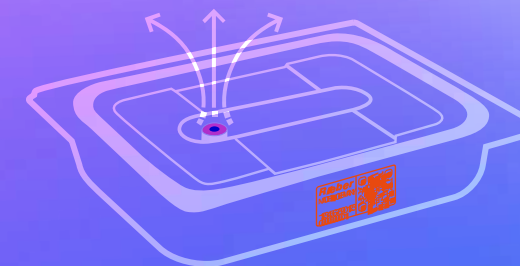
More efficiency, safety and sustainability

Instead of decentralized processes, inconsistent quality, and packaging waste, BruderhausDiakonie now benefits from a central, standardized reusable system with reliable quality and optimized processes.

Conversion to a central reusable system with vacuum containers

15,000 x 1/3 vaculid® lids & containers

Central decoupled production system



hybrid kitchen

simple and mobile regeneration of food on site

Efficient

Reduced costs and effort in production, logistics, expenses, and administration

longevity

Infrastructure for decades

Heinrich Barho
Head of Service Center Canteen Kitchen

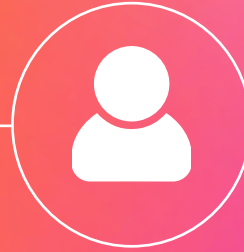


„We've been equipped with Rieber since the kitchen opened, so some of the GN containers and thermoport® boxes are over 35 years old. We've also purchased more in the meantime because we're simply impressed by their incredible durability.“



BruderhausDiakonie
Gustav Werner Foundation
and Haus am Berg



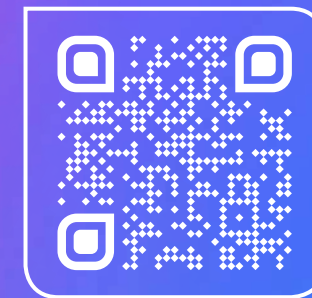


**Discover our products
in the 360° showroom.**

Scan or click the QR code to explore
our products digitally and interactively.

Our contacts

- Germany
- Austria
- Switzerland
- Export



CONTACT



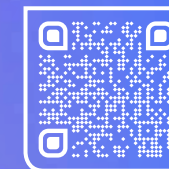
RIEBER HOMEPAGE



INSTAGRAM



FACEBOOK



LINKED IN



VIMEO