



December // 2022

Dear Reader,

In our last newsletter issue for this year, our Management Board would like to send its **traditional Christmas greetings** to you. And we are looking forward to next year full of anticipation, because: **Engelsmann will be 150 years old!**

Our **project example**, which we have selected for you this time, is about a demanding screening task from the production of PVC. We will show you how to separate oversized or agglomerated PVC powder from your process with high separation accuracy, energy efficiency and high throughput.

And if you need a **special culinary idea** for the holidays, we have another delicious recipe for you. One thing in advance: it's going to Asia.

We hope you enjoy reading and, of course, cooking!

Your Engelsmann Team



Greetings from the Board of Directors



Dear Readers,

The year 2022 is drawing to a close and will undoubtedly go down in history. As if the Corona pandemic, climate change and the energy transition were not challenging enough, war has been raging in Ukraine for 10 months. And with regard to China, we have also become aware of how problematic our dependencies are. Only one thing is certain: we can only master the crises and challenges of our time if we work together.

Like many other companies, we at Engelsmann are also struggling with ongoing supply chain problems and the increased prices of energy and raw materials. The fact that we managed to successfully complete so many interesting projects again this year is primarily thanks to the tireless efforts of our colleagues. And of course to the loyalty of our customers. Many thanks for that!

We are particularly proud that in 2022 we were able to expand our containment portfolio to include screening technology. With the new JEL Konti II CTM, we successfully launched our first containment screening machine. In addition to solutions for emptying and filling big bags up to OEB 4, this was the next logical and important step in developing this business area. In 2023, we will continue to work on expanding our containment program.

We are now thinking of the new year with excitement and anticipation. We are looking forward to new tasks that we have the privilege of solving for our customers. Furthermore, the year 2023 has a very special meaning for all Engelsmann colleagues: We celebrate our 150th company anniversary! Preparations are already in full swing.

On behalf of the entire Engelsmann team, we wish you a joyful time, a wonderful Christmas and a healthy, successful New Year!

With best regards

Christian Wernicke & Christian Kretzu
Board of Directors
J. Engelsmann AG



Bulk material handling for 150 years: Next year Engelsmann celebrates anniversary!

Engelsmann was founded almost exactly 150 years ago by Johann "Jean" Engelsmann. And even back then, everything at Engelsmann revolved around bulk materials: our millstones and other components for grain milling were well-known and in demand.

Even 150 years later, our passion for bulk materials remains unbroken. Specializing in screening technology, big bag handling, and mixing technology, we are now one of the world's leading suppliers of high-quality, process engineering solutions for customers in the chemical, pharmaceutical, and food industries.

In the summer of 2023, we will of course celebrate this anniversary. Until then, we cordially invite you on a journey into our past. You can find our history in pictures in the Company section of our homepage. [Click here for the picture gallery.](#)



Milestones in the Engelsmann company history



Dust-free separation of oversize particles when screening PVC powder

PVC powder can only be optimally processed into plastic moldings if it is available in a homogeneous, fine-powder granulation. For this reason, the oversize or agglomerates in the product are separated beforehand with the aid of screening machines. We will show you how you can use the right screening technology not only to separate oversize particles with high separation efficiency and dust-free screening, but also to reduce operating costs and significantly increase your productivity and energy efficiency. [Click here for the practical example.](#)



Our recipe tip for Christmas: Gua Bao Buns with ground meat and hoisin sauce

As we all know, the Christmas season is also a time for delicious food. If you want to try something different beyond the "classic" Christmas dishes - with Gua Bao Buns, you'll hit the bulls' eye on Christmas Eve or at your New Year's Eve party!

The buns are made from yeast dough and, depending on your taste, they are filled with vegetables or meat - finished with different sauces. We present you a very tasty variant with vegetables, ground meat and hoisin sauce.



Ingredients for 3-4 people (10 buns):

- For the buns:**
- 500 g flour (type 550)
 - 20 g fresh yeast
 - 150 ml lukewarm milk
 - 3 tablespoons (tbsp.) of oil
 - 1 teaspoon (tsp.) sugar
 - Salt

- For the dip:**
- 6 tbsp. sweet and hot chili sauce
 - 160 g salad or Shiracha mayonnaise
 - 1 bunch of parsley
 - 2 tbsp. lime juice
 - 1 tsp. lime zest (grated)

For the filling:

- 500 g ground beef
- 1 bunch of radishes
- 4 carrots
- 60 g sugar
- 2 small cucumbers
- 2 shallots
- 170 g lettuce (e.g. romaine or pakchoi)
- 2 tbsp. yogurt
- 2 tsp. white wine vinegar
- 1 clove of garlic
- 3 spring onions
- 1 tbsp. "Five-Spice" spice mix
- 3 tbsp. oil
- 150 ml rice vinegar
- 2 tbsp. soy sauce
- 3 tbsp. hoisin sauce
- 80 g fried onions
- Chili flakes



Preparation

1. Yeast dough: Mix yeast, 150 ml lukewarm water, milk and sugar in a bowl. Add flour, 2 tsp. salt and oil.
2. Knead into a smooth dough. Cover and let it rise in a warm place for 1 hour. Knead dough again on a floured work surface and divide into 10 equal pieces. Roll out each piece into an oval shape (about 15x10 cm) and fold each one, placing a piece of baking paper in between so that the two halves do not stick together. Place the dumplings on a piece of baking paper and let rise again, covered, for 15 min.

3. To steam, fill a large pot about 5 cm high with water and bring to a boil. Place a stainless steel or bamboo steaming insert on top of the pot. Alternatively, a round cake rack will work. Place pieces of dough, along with baking paper, on the rack and cover with a large bowl or lid. Steam for approx. 15 min. over medium heat and allow to cool afterwards.

4. In the meantime, wash radishes and cut into thin slices. Wash carrots and cut into thin sticks. Mix 90 ml rice vinegar and 50 g sugar, pour over radishes and carrots and let it marinate for 1 hour.

5. Remove seeds from cucumbers, cut into thin sticks.

6. Wash and cut lettuce into fine strips. In a large bowl, mix 2 tbsp. yogurt, 2 tbsp. oil, 2 tsp. white wine vinegar and salt and pepper for a dressing. Add lettuce and marinate for a few minutes.

7. Finely chop shallots and garlic. Clean spring onions, cut into thin rings.

8. Fry ground meat in hot oil and add shallots, garlic, spring onions. Add Five-Spice mix and 1 tsp. sugar, fry briefly. Mix in soy sauce, hoisin sauce, remaining rice vinegar and 100 ml water, simmer for 5 minutes. Season to taste with chili flakes and salt.

9. For the dip, mix the mayonnaise with the sweet and spicy chili sauce, lime juice, lime zest and parsley. Season to taste with salt and pepper.

10. Spread the dip on the buns, stuff the ground beef, vegetables, lettuce and fried onions into the buns and enjoy.

Of course, the bao buns also works as a vegetarian version without meat. There are no limits to your creativity. Allowed is what tastes good.

We wish you bon appétit!



Your topics are our topics!



Do you have any questions or suggestions? Give it to us!

We will prepare your suggestions regarding bulk solids topics for you in one of the upcoming newsletter articles.

We look forward to your ideas! Write us and actively help to shape the content of the Engelsmann newsletter! Simply send your suggestions for topics to: neumann@engelsmann.de



To our products



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