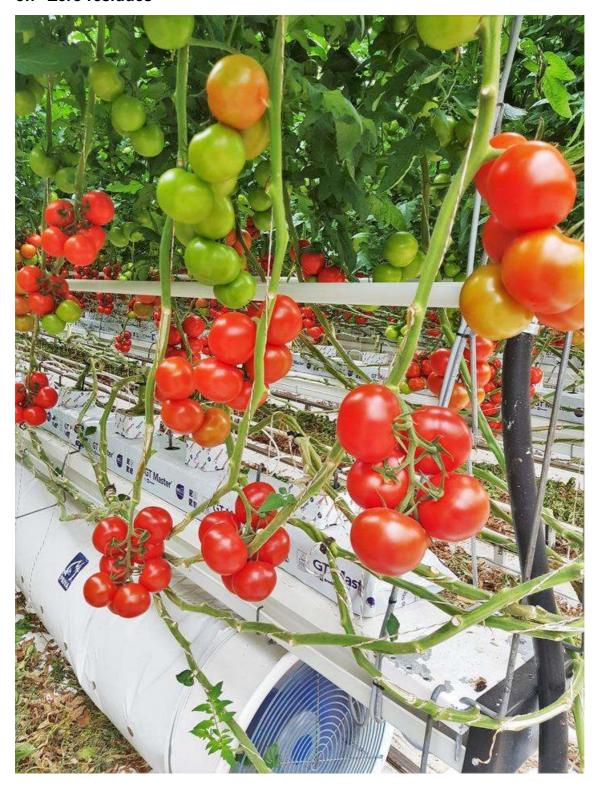


14.04.2021 - 10h05

Better than organic: "Zero-Residue" of B + H Solutions / Stuttgart inventors rely on "Zero residues"



Stuttgart (ots) - It's been four years since the first tomato and cucumber producer harvested 100% residue-free fruit and brought them to Swiss households. At the company Bösiger-Gemüse in Niederbipp (50 km south of Basel), Armin Gredig and his team make sure that Swiss homes have tomatoes, cucumbers, eggplants and bell peppers in their kitchens and delicious dishes. These are highly nutritious (Lycopene in tomatoes e.g.) but 100% free of pesticide residues.

Two years have passed since Rainer Wild from Markgröningen, near Stuttgart, converted his business so that his herbs (parsley, chives, dill) grow without pesticides. Analysis of his residuals showed that he did very well. Rainer Wild's herbs are healthy and aromatic in German kitchens.

What Armin Gredig achieves in a protected cultivation, Rainer Wild does in the outdoors, where significantly more influencing factors can jeopardize his success. Both are pioneers in their fields with the zero-residue concept. Now there are dozens of companies in Switzerland, Austria and Germany that are following this successful path. And this method is increasing in popularity with producers and consumers.

How is it possible that Central European households today can get fruit and vegetables that, on the one hand contain more valuable nutrients and, at the same time, no longer contain pesticides?

The two inventors and patent holders Elmar Buder and Prof. Dr. Martin Heinisch from B + H Solutions GmbH in Remshalden, near Stuttgart, explain the key to their success as follows: "Trace elements are not just nutrients for plants. They are essential for their development, both in the vegetative and in the generative phase. Does a plant feel good? it can give its best in growth (vegetative) and in creating offspring (generative). Healthy plants do not get sick because they are in harmony with their environment. Plants feel absolutely comfortable, that leads to an optimal production of "offspring". The "offspring" are the fruit we harvest: superior production, superior quality, superior nutrients, no residues".

The two experts continue: "We pamper the plants with trace elements that can be utilized by the plants at the same time. The nature of our products is optimized so they are bioavailable for plants and, therefore, 100% assimilable. That is the main difference with products that have been used in the past".

As the next step, Heinisch and Buder want to introduce a zero-residue seal and thus revolutionize the Central European agricultural market.

Press contact:

B+H Solutions GmbH Schnaiter Straße 11-13 D-73630 Remshalden Telephone: 0 71 51 / 97 00 40

Fax: 0 71 51 / 97 00 46

Internet: https://www.bh-solutions.eu E-Mail: info@bh-solutions.eu



Big success in tomatoes with "Zero-Residue" of B+H Solutions / More text in ots and www.presseportal.de/nr/134071 / Use of this image for editorial purposes is free of charge, taking into account the mentioned conditions of use. Publication with notice of image rights.

Original content by: B+H Solutions GmbH, transmitted by news aktuell This message can be viewed at https://www.presseportal.de/pm/134071/4888452