



## Press Release

### **WELDING GmbH & Co. KG and AKV AmbA forge strategic partnership to bring Danish potato starch expertise to the German food market.**

**Hamburg, February 18<sup>th</sup> 2026** - WELDING GmbH & Co. KG, an internationally operating life sciences service provider based in Hamburg (Germany), and AKV AmbA, a leading Danish producer of potato-based ingredients, announce their strategic distribution partnership to strengthen AKV's presence in the German food industry.

AKV AmbA is owned by approximately 200 Danish farmers who cultivate all the high-quality potatoes required for ingredient production, ensuring proximity to their factory in northern Denmark. They specialize in potato starches and proteins, providing food ingredients that are guaranteed non-GMO, allergen-free, and compliant with vegan, vegetarian, kosher, and halal standards. Their commitment to quality is reflected in robust quality management and food/feed safety systems, certified according to international standards such as ISO 9001, FSSC 22000, and GMP+FSA. AKV supports customers through application-driven development and pilot-scale testing, enabling faster implementation and tailored solutions for specific food applications.

WELDING GmbH & Co. KG is a family-owned company with over 70 years of international experience, active in the fields of procurement and supply of pharmaceutical active ingredients, food and feed additives, as well as the development and distribution of generic medicines. Through its business unit WELDING FOOD, WELDING supplies high-quality products to various sectors of the food processing industry, combining deep technical expertise, a strong international network, and comprehensive services in quality assurance and regulatory affairs. This integrated approach makes WELDING a reliable partner for tailored ingredient solutions, product supply, and regulatory support.

The collaboration between WELDING and AKV focuses on supplying the German market with premium native and modified potato starch solutions. These ingredients support food manufacturers in optimizing texture, functionality, processability, and cost efficiency across key food categories. An innovative example is AKV's Clean&Simple™ range, suitable for applications requiring a natural, clean-label, and highly functional starch that withstands demanding processing conditions. The collaboration will also support future innovation platforms within AKV's potato starch portfolio. The partnership also provides commercial and technical support to facilitate the implementation of innovative solutions and to ensure a reliable supply for manufacturers seeking high-quality, high-performance ingredients. By combining WELDING FOOD's experience, technical expertise, and in-depth knowledge of the German market with AKV's over 90 years of starch expertise and commitment to product excellence, this collaboration sets the highest standards for food safety and reliability.

#### **Statement from Thomas Bahnsen (Managing Director of WELDING GmbH & Co. KG):**

"We are delighted to partner with AKV to further strengthen our presence in the market for application-oriented functional food ingredients. For decades, Welding has been regarded as a trusted and established expert in this field built on technical expertise and close customer collaboration. Together with AKV we combine complementary strengths and are confident that this partnership will create long-term value for our customers. We very much look forward to shaping the future of the partnership together."



**Statement from Arent Møller Nielsen (Chief Commercial Officer at AKV):**

"Germany is a strategically important market for AKV, and we are very pleased to partner with WELDING, who brings strong market insight, technical competence and a deep understanding of customer needs. We see this collaboration as a strong platform to grow our presence in Germany and to support customers with Danish high-performance potato starch solutions – from field to fork. We look forward to building a long-term partnership based on trust, shared ambition, and mutual growth."

**About WELDING GmbH & Co. KG:**

WELDING GmbH & Co. KG, based in Hamburg, is a family-owned company with over 70 years of international experience. The company specializes in the procurement and distribution of pharmaceutical active ingredients, food additives, and feed additives, as well as the development, approval, licensing, and delivery of generic pharmaceuticals. In this regard, WELDING also offers a comprehensive range of services in the field of quality assurance and regulatory affairs.

For more information, please visit [welding.eu](http://welding.eu)

**About AKV AmbA:**

AKV AmbA is a Danish, farmer-owned cooperative and one of Europe's leading producers of potato-based ingredients for the global food industry.

Founded in 1933 and owned by approximately 200 Danish potato farmers, AKV develops and produces native, clean-label, and other modified potato starches used in a wide range of food applications, including dairy and dairy alternatives, meat and fish products, sauces, soups, bakery, and plant-based solutions.

With state-of-the-art production facilities and application laboratories in Denmark, AKV delivers innovative potato ingredient solutions, application-driven development, consistent quality, and reliable supply – from field to fork.

For more information, please visit [akv.dk](http://akv.dk)

**Food manufacturers interested in application support or product samples are encouraged to contact**

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