

++ WP LAMINATING

Werner & Pfleiderer & Rinc Europe have validated their cooperation and will capture future international potency under the name of WP LAMINATING. However, first and foremost, it was the combination of benefits for the customers and precisely that reason only, that the specialist for the most sophisticated laminating technology got together with WP, the biggest company worldwide for artisanal and industrial bakery technology. Behind the name of Rinc Europe is the Rijkaart family, the founders of automatic laminating in 1962 and consequently synonymous with this type of production. Today, Rinc Europe is managed by the third generation Rijkaart, supplier of the most modern laminating systems. WP also has many years of experience in dough processing and particularly in the field of joining several bakery processes to an entirely integrated system. The portfolio is now extensive: from fully automatic bread lines through to laminating lines for a multitude of puff pastry and yeast dough products, to cake, pizza, croissant, pie, filo and muffin lines. From master baker to project engineer, WP LAMINATING guarantees its customers perfect order processing and sustained support from one source.

www.wp-l.de

www.rinceurope.com +++

++ FRITSCH ACQUIRES EXPERIENCED PRACTITIONER

The Fritsch regional sales office responsible for South Eastern Europe has added a new name to its list, Josef Pernkopf (41). He arrives at Fritsch after a similar position with a northern Bavarian bakery systems maker. Pernkopf is in no way an unknown quantity in the baking sector and its markets. He was born in Austria, and he acquired the tricks of his trade from the ground up, completing his bakery master qualifications in 1991. However, extensive sales and marketing expertise is not limited to bakery "hardware" technology and includes the sales of software products for supply chain management in bakeries, as well. Pernkopf's duties as Fritsch's top sales rep-

resentative in South Eastern Europe and the Balkan Peninsula begin immediately, and include, in particular, the countries Slovenia, Croatia, and Turkey. www.fritsch.info +++

++ ARYZTA DIRECTORS RESIGN

Aryzta AG is a global leader in specialty bakery with a geographic span from North America through Europe to South East Asia and Australia. It has now announced the resignations of Paul Wilkinson and Beatrice Dardis from the Board of Directors, effective 28 July, 2009.

Denis Lucey, Chairman of ARYZTA said, "I would like to thank Paul and Beatrice for their significant contributions to ARYZTA and previously to the IAWS Group plc. Over many years, Paul and Beatrice have given loyal service as non executive directors. The resignations are in keeping with the commitments regarding Board size already given by ARYZTA at the time of the merger and the Board reduction process will continue into the next financial year." Aryzta AG is a Swiss incorporated and Zurich headquartered company. It was established to facilitate the strategic merger of IAWS Group plc and Hiestand AG in August 2008.

www.iaws.ie +++

++ FINAL REPORT: MODERN BAKERY IN MOSCOW

In spite of the current tense global economic situation, 156 exhibitors and about 12,000 visitors attended this year's Modern Bakery and all were very pleased. Amongst the exhibitors were Agro-3, AKO / Ibis, Alitet, Anton Ohlert, Belogorye, Copvest, Diosna, Dvora, Flour Technologies, Fritsch, Imafori, Ireks, König Maschinen, Leipurien Tukku, MIWE, Revent, Rondo, Russky Bakels, Saf-Neva, Scandeq, Shebekino, Tecnopool, Trade Design, Voshod and Werner & Pfleiderer. 51% of the exhibitors were from abroad. The joint company exhibition of the Federal Republic of Germany, with 18 participating firms, also confirmed the high level of attractiveness of the Russian bakery sector and the leadership position of Modern Bakery Moscow as the leading international trade show of

the baking industry in Russia. bbi's sister magazine also presented itself at the exhibition. For some years now, the Russian language technical magazine chleb+wipetchka, also published by foodmultimedia, has informed its readers in Eastern Europe about technical developments in the bakery trade. The next Modern Bakery will take place 12-15 October 2010 in Moscow. www.modernbakery-moscow.com +++

++ FINSBURY ACQUIRES GOSWELL

The British Finsbury Food Group plc's subsidiary Nicholas & Harris Limited, producer of premium, organic and specialty breads, has acquired Goswell Enterprises Ltd, London, for 2.2 million BPS. Goswell supplies a range of branded specialty breads to the UK's major supermarkets, amongst them Sainsbury's and Waitrose. Sales for the year to October 2008 were 5.4 million BPS. Finsbury is the second largest producer of cakes, bread and morning goods in the UK.

www.finsburyfoods.co.uk +++

++ DSM AND LONZA RENEW COOPERATION

DSM Nutritional Products Ltd and Lonza Ltd have announced the early renewal and extension of their long time collaboration in the production facilities in Visp and Lalden, Wallis, Switzerland. Lonza has for decades been a critical supplier for the services and raw materials for the vitamins, carotenoids, and aroma chemicals produced by DSM Nutritional Products. Within the framework of this new contract, the parties are reviewing the organizational setup for the 147 Lonza employees working at the Lalden site of DSM Nutritional Products.

In today's environment, it has become increasingly important to intensify partnerships in order to be able to innovate, deliver the highest quality and secure future growth with competitive conditions. All these elements are intrinsically part of the partnership between Lonza and DSM Nutritional Products.

www.dsm.com

www.lonza.com +++

++ FIVE BAKERIES ACQUIRED

Graham March, former chairman of Northwich based bread makers Frank Roberts & Sons has acquired five bakeries from the McCambridge Group that were part of Lancashire based Inter Link Cakes before it went into administration in 2007. The bakeries acquired are Aldreds the Baker in Ilkerton, Derbyshire; Queen of Hearts in Oxford; Husseys in Thatcham, Berkshire; Tredinnick Fine Foods in Newton Abbott, Devon and West of England Bakeries in Plympton, Devon.

March was managing director of Holland's Pies for 20 years until 2005 and was on the board at Frank Roberts & Sons for two years until August 2008. His new company is named D&G Foods Ltd. and will employ a staff of 210. According to March's plans, Queen of Hearts shall focus on cakes, Aldreds on bread and Tredinnick on pies and pasties. West of England Bakeries will be run as a standalone business. +++

++ BIOFOURNIL ACQUIRES LE PETIT MOUZILLON

Biofournil is considered to be the largest French organic bread maker with a turnover of 8.2m Euros. It has recently acquired Le Petit Mouzillon a traditional biscuit producer based in Mouzillon, near Nantes. Biofournil plans to transfer its viennoiserie and brioché production to Mouzillon. www.biofournil.com +++

++ COMPLIANCE WITH NEW CHINESE SAFETY LAWS

With the recent implementation of the new Food Safety Law in China, DSM intends to assist Chinese manufacturers, to comply with these new regulations with its Quality for Life™ commitment to its portfolio of food ingredients. This is to further enhance the confidence of customers in China that DSM's ingredients and premixes will ena-

ble them to fulfill the more stringent safety standards with regards to ingredients that are permitted in food production.

Quality for Life reflects DSM's commitment to product safety and quality. It is a unique seal of excellence, designed to give customers the reassurance that the ingredients they buy have been manufactured to the highest

quality, using optimum safety standards and sustainable practices. As an integrated supplier, DSM can provide this reassurance and full traceability throughout its supply chain – from product conception, raw material supply through manufacture to quality control, product distribution and after-sales service.

www.qualityforlife.com +++

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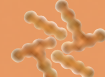


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