

### ++ MÜHLENCHEMIE WITH NEW EMULSIFIER BOOSTER

A new enzyme application makes use of substances naturally present in the flour – Alphamalt EFX Mega compensates for fluctuating flour qualities and increases the volume of the baked goods.



Mühlenchemie GmbH & Co. KG, Ahrensburg, Germany has developed a new flour improvement enzyme which makes use of the natural potential of emulsifying substances in wheat flours. New Alphamalt EFX Mega increases fermentation tolerance and the stability of the dough and achieves a “mega volume” in the baked goods. Optimizing the emulsifiers and lipids naturally present in the flour makes it possible to reduce the amount of synthetic products added. Nevertheless, fluctuations in flour quality are made up for and production costs are reduced.

Mühlenchemie's new Alphamalt EFX Mega makes use of the natural baking potential of the lipids in wheat flour. For a long time these properties were underestimated. Scientific investigations show that some lipids (fat-like substances) have a positive effect on baking properties whereas others tend to have a negative effect on the resulting products. With the development of Alphamalt EFX Mega, Mühlenchemie has succeeded in putting these scientific findings to practical use in flour standardization.

[www.muehlenchemie.de](http://www.muehlenchemie.de) +++

### ++ DIFFICULT TIMES FOR FRIESLAND/CAMPINA

Dairy giant, Royal Friesland/Campina, recently evolved from the merger of two large companies, reports that for the first half of 2009 revenues are down 15 percent to 4.1 bn Euros. Good results were posted by Consumer Prod-

ucts International and Consumer Products Europe business groups. Earnings achieved by the Cheese & Butter and Ingredients business groups were adversely affected by low sales prices for basic products such as milk powders, caseins and cheese. Cees 't Hart, CEO of Royal Friesland/Campina, described the first half-year earnings of the newly merged company as “encouraging, given the difficult dairy market”.

[www.frieslandcampina.com](http://www.frieslandcampina.com) +++

### ++ FAZER COMBINES BAKERY AND CONFECTIONERY BUSINESS

The Finnish Fazer group has announced a change in its organization structure. The business groups of bakery, confectionery and Russia – up to now operating independently – shall be combined as per the beginning of 2010. Dr. Harri-Pekka Kaukonen, Executive Vice President of the Group, will be heading the new business division. Fazer Amica will continue in the food service business as an individual division. According to Karsten Slotte, President of the Group, the planned changes in operative models shall streamline the company and bring it closer to the market and the consumers. Local units will be strengthened and centralizing functions will serve the entire company. The cost savings are expected to be approximately 25m Euros by mid-2011. It is rumored that 250 jobs will be cut in administration and management. Turnover in 2008 was above 1.5bn Euros for Fazer. The company employs about 17,000 people.

[www.fazergroup.com](http://www.fazergroup.com) +++

### ++ SATURATED FAT REDUCTION CAMPAIGN

ADM is highlighting its range of low saturated fat oils and fats which are ideal for manufacturers looking to respond to the FSA program to reduce the saturated fat intake of the UK population. The FSA is encouraging manufacturers to use products that are low in saturated fat, such as ADM's Pura Shortening Low Trans for industrial users and Peerless Melva for craft bakers. These all purpose boxed shortenings have some of the lowest saturated

fat levels on the market (35 per cent saturated fat) for their sector. They can be used to reduce saturated fat levels in all general bakery applications.

ADM's NovaLipid shortening has been developed to provide the same functionality as standard all purpose shortenings. It contains only 30 per cent saturated fat – less than half the saturated fat of butter oil – and offers the same texture, mixing properties, melt and overall functionality as shortenings with much higher saturated fat levels. This makes it suitable for manufacturers requiring an easy and immediate change, with minimal trial costs. Using NovaLipid shortening can allow manufacturers to surpass the FSA's target of 10 per cent reductions in saturated fat in cakes and shortcrust pastry.



In puff pastries, the FSA is also recommending a 10 percent cut in saturated fat. This can be achieved by using NovaLipid pastry product which is designed to give the same processing, lift and eating qualities as higher saturated fat alternatives.

[www.admworld.com](http://www.admworld.com) +++

### ++ FOOD RETAIL SALES AREA IN AUSTRIA IS SHRINKING

According to RegioPlan Consulting, Vienna, Austria, the sales area of the Austrian food retail trade has been reduced for the first time. The reduction is 1.9% or 58,000 sqm. The reason is mainly the optimization of the network of outlets. Nevertheless, 2008 has been the best year for the food retail since 2001, according to RegioPlan.

The industry has developed well with a nominal increase in turnover of 4.1% which is mainly due to price increases and the high rate of inflation.

[www.regioplan.eu](http://www.regioplan.eu) +++

#### ++ REDUCED WEAR FOR CONVEYOR BELTS

Ashworth Bros., Inc. has introduced a 1½-inch pitch Omni-Pro® link to extend the Omni-Pro® line of spiral/turn-curve conveyor belts. The 1½-inch pitch Omni-Pro 150 retains the same design features that allow the belt to minimize cage bar wear, maintenance costs and downtime in the most demanding of high-tension spiral applications.



Omni-Pro® is one of the strongest belts on the market today and the Omni-Pro 150 withstands spiral/turn-curve tensions of 400 pounds (136 kg) for 100,000 cycles versus competing belts that rate for 50,000 cycles. The increased strength of the Omni-Pro® comes from the new 360° buttonless weld technology utilizing a “zero tension” design which allows a higher load bearing capacity. Unlike a traditional bridge weld, the 360° buttonless weld is free from surface imperfections and crevices which improve hygienic characteristics by eliminating the possibility of bacteria entrapments.

Omni-Pro's state-of-the-art link design includes a patented “protrusion leg” preventing welds from contacting spiral cage bars and permits the belt to run more smoothly with less system wear. Each link is formed with a patented coining process to prevent break-in wear, reducing belt elongation and increasing belt life. Turn ratios range from 1.6 to 2.5 and belt widths are available in even widths from 24 to 60 inches.

[www.ashworth.com](http://www.ashworth.com) +++

#### ++ ÖLZ ENSURES 1.2% TRANS-FAT MAXIMUM

The new “Austrian trans-fat regulation” became effective on September 1, 2009. With this, Austria is the second country after Denmark to define strong limiting values for trans-fatty acids in food. The Austrian bakery Ölz Masterbaker from Dornbirn is taking advantage of this situation. “We appreciate this regulation because it defines uniform and strict values for the entire industry”, said Bernhard Ölz, owner and CEO of the bakery. “We at Ölz have been striving for years to reduce the trans-fatty acid content in our baked goods as much as possible. A large portion of our product range is produced without the use of hydrogenated fats and therefore virtually trans-fat free. We guarantee that all our products that are subject to the regulation have a trans-fat content of below 1.2%.” Most of the products from the Ölz range such as the popular poppy seed and nut strudel, all braided and plaited products and also toast bread are made with special types of shortening which do not contain any hydrogenated fats. Added to this, investments into new technological equipment (refrigerated plants) and the use of alternative raw materials (low trans-fat shortenings) are being pushed.

[www.oelz.com](http://www.oelz.com) +++

#### ++ PECTIN RELIEVES COST PRESSURE ON JAMS

Danisco has lined up a specialty pectin range to optimize the production of jams, jellies and fruit spreads and help manufacturers cut back on costs. GRINDSTED® Pectin SF EXTRA is designed to meet all processing needs.

The high-performing range gives the best possible result regardless of the formulation's fruit and sugar content. That means manufacturers may find one pectin to be sufficient for most products, simplifying warehouse stocks and giving top flexibility in production.

GRINDSTED® Pectin SF EXTRA allows jams, jellies and fruit spreads to be filled at a higher temperature than when standard pectin types are used. Not only does this eliminate the need

for a preservative to secure shelf life, it also reduces the need for cooling prior to filling – a benefit that speeds up processing and lowers energy consumption.

[www.danisco.com](http://www.danisco.com) +++

#### ++ FRAUNHOFER IVV ORGANIZING A TECHNICAL CONFERENCE

During the 6th International Converting Exhibition ICE which will take place on 24-26 November 2009 in Munich, the Fraunhofer Institute for Process Engineering and Packaging IVV will be holding a conference entitled “Converting Processes for Tailormade Packaging”. This will be held on 25 November 2009.



Experts from industry and research organizations will give presentations about new developments in machinery and processes, with the focus being on quality assurance for coating and lacquering. Other topics covered will include encapsulation technology for polymer materials and multilayer barrier film design. The conference will be held in English and full details can be found at [www.ivv.fraunhofer.de](http://www.ivv.fraunhofer.de). +++

#### ++ 1.5% GROWTH FOR LOTUS IN THE FIRST HALF OF 2009

Lotus Bakeries, Belgium, reports a growth in turnover of 1.7% to 125.9m Euros for the first half of 2009. On a like-for-like basis which takes into account acquisitions and similar actions, the growth was 1.5%. The results of Harry's Benelux are no longer included. The turnover of Anna's Pepparkakor, however, has been considered. Lotus acquired the Swedish company at the end of 2008. According to the ▶



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# EQUIPMENT

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Designed for accurate topping coverage and seed savings by automating the setup process from operator to operator.



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half-year report, the B2B sales to McVities Cake Company, which is part of United Biscuits, dropped because McVities is now producing the Jaffa Cakes themselves. For the two home markets, the Netherlands and Belgium, the turnover remained stable while it increased in France, the US and the UK, mainly due to rising caramelized biscuit sales. Sales to the export market stagnated.

[www.lotusbakeries.com](http://www.lotusbakeries.com) +++

### ++ SIZE MATTERS

Stable Micro Systems, the world leader in texture analysis, will be showing its diverse range of probes and fixtures for the food industry at FiE 2009 in Frankfurt, 17-19 November. Highlights will include a new, smaller-scale version of its highly successful Volscan Profiler for the bakery sector and numerous tests for other areas of the industry, including confectionery, dairy, meat, fruit, ready meals and snacks.



The Volscan Profiler is a laser-based instrument which automatically and precisely measures the volume of bakery products. Volume is considered a key indicator of quality, as it is associated with a more aerated crumb and superior texture. Ideal for smaller items such as muffins or croissants, the new Volscan Profiler offers a wealth of additional software features, requires less work space than the original instrument and is flexible enough to handle loaves with a diameter of up to 190 mm and a length of up to 300mm. Visitors will be able to observe the detailed laser scanning enabled by the instrument and its automatic calculation of parameters including volume,

length, maximum height, maximum width and ultimately, "specific volume."

[www.stablemicrosystems.com](http://www.stablemicrosystems.com) +++

### ++ POST-BAKING DRYERS

A series of post-baking dryers that can be custom engineered for cookie, cracker and snack food production operations to increase oven band speed by eliminating the final drying requirement from the last third of an oven line is available from Radio Frequency Co., Inc. of Millis, Massachusetts.



Macrowave™ Post-Baking Dryers utilize RF (radio frequency) energy which preferentially heats and dries the moist areas of cookies, crackers and snack foods to eliminate surface checking and control moisture and color. Capable of increasing productivity by 30% or more, these dryers remove the drying requirement from ovens to let bakers maintain their oven settings to achieve the product color goals in the last third of an oven line.

Radio Frequency (RF) heating is a highly efficient, "direct" form of heating such that no energy is wasted on heating large volumes of air or preheating the system itself. The technology is "instant-on, instant-off" using energy only during the treatment process.

Developed for high-volume cookie production, Macrowave™ Post-Baking Dryers quickly and efficiently remove residual moisture trapped within the center of the product, permitting conventional ovens to run at the maximum speed that a product can be produced at with the correct loft, crumb structure, and color.

[www.radiofrequency.com](http://www.radiofrequency.com) +++

### ++ CANADA FINDS ACRYLAMIDE POSES TOXICITY RISK

Acrylamide may pose a risk to human health according to Health Canada and Environment Canada, who released final screening assessments and

proposed risk management approaches. Health Canada is implementing a three-pronged risk management approach to reduce Canadians' exposure to acrylamide from food sources. The approach includes pressing the food industry to develop and implement acrylamide reduction strategies for use by food processors and the foodservice industry; regularly updating consumption advice and coordinating risk management efforts for acrylamide in food with key international food regulatory partners. +++

### ++ NEW BEMA CHAIRMAN

BEMA elected new members to its executive committee and board of directors at its annual meeting held in mid June, 2009. Mark Ungashick, Executive Vice President at Shick USA was elected chairman of the board of directors. Ungashick, an active member of BEMA since 1997, has served the organization as a member of the board of directors for the past six years. During that time, he has served as the chairman of the Trade Relations and Convention & Programs committees and as a member of the Executive Committee.



Through his leadership, Ungashick hopes to encourage BEMA members to work together to face challenges such as sanitation, the economic climate, industry standards and work force issues. One of his key priorities is to revive BISSC/ANSI in order to avoid costly, legislated inspections. Another of Mr. Ungashick's priorities is to en-

courage BEMA member companies to provide independent financial support for the Grain Foods Foundation.

[www.bema.org](http://www.bema.org) +++

#### ++ NEW CHOCOLATE CENTER

Nestlé has inaugurated the Chocolate Center of Excellence in Broc, Switzerland. It builds on Nestlé's chocolate-making heritage and will spearhead its drive in the premium and luxury chocolate segment, which in turn will influence the company's entire chocolate range. The Center combines a team of Nestlé specialists, from fine cocoa bean scientists, sensory experts and chocolatiers to packaging designers and consumer specialists, with the artistic inspiration of a panel of independent chocolatiers such as Pierre Marcolini, Tristan Carbonatto and Roger von Rotz. This spirit of open innovation is further illustrated by the Center's partnership with prestigious external design institutions such as the California Art Center and the ECAL University of Art and Design in Lausanne.

The investment of CHF 25 million underlines the strategic importance Nestlé attributes to its chocolate business, especially in the premium and luxury segment. In 2008, the chocolate business reached sales of CHF 9.8 billion, with an organic growth of 7.6%. While global brands such as Kit Kat reached sales of over CHF 1 billion, 70% of Nestlé's chocolate business comes from local brands. In the premium and luxury segment, which grows above the category average, Nestlé is the leader in dark chocolate and is well known for premium brands such as Nestlé Noir, Perugina, Cailler and Nespresso luxury chocolate.

The Chocolate Centre of Excellence is part of Nestlé's research and development network, which comprises 28 centers and employs around 5,000 people worldwide. Several of these centers contribute to research in the field of chocolate and cocoa. Over the last 30 years, Nestlé's research has led to technology enabling the mass production of high-yielding, disease-resistant cocoa plants designed to rejuvenate existing plantations. The propagation of superior plants is currently underway in Ecuador, Venezuela, Indonesia and Côte d'Ivoire, where millions of plants will continue to be distributed in the coming years. In Ecuador and Venezuela, where the finest cocoa is sourced, Nestlé helps to protect and promote unique fine cocoa varieties.

[www.nestle.com](http://www.nestle.com) +++

#### ++ SOY STABILIZES FOAMED EGG WHITE

Scientists of the University of Iowa have found that the addition of a soy protein isolate could enhance the foaming of pure egg white. The study, funded by the American Egg Board, found out that when added to the egg white prior to foaming, the modified protein increases the foaming performance of both pure egg white and yolk-contaminated egg white. Source: Journal of Food Science, Published online ahead of print, doi: 10.1111/j.1750-3841.2009.01306.x, "Improving Foaming Properties of Yolk-Contaminated Egg Albumen by Basic Soy Protein", Authors: G. Wang, T. Wang +++

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