



Welcome to Germany

DÜSSELDORF WILL BE THE VENUE FOR THIS YEAR'S IBA FROM OCTOBER 3 TO OCTOBER 9.

From the beginning of the year, baking+biscuit international has been reporting on novelties and developments that will be presented at the show by various exhibitors. In this issue, you will again find a series of reports on raw materials and equipment that will be on show at iba. Unfortunately, we are not able to print all the information we have received in this issue due to space restrictions.

Please visit our website www.bakingbiscuit.com for our iba special with more information.

Subject	Page	Headline	Company	Stand at iba
Baking+biscuit international issue 1/09				
Croissant seam position control	14	The seam in the right position	Fritsch	15C11
Slicing blades	22	Master of the knife	Hansaloy	9C13
Sourdough starter	34	Gluten-free sourdough starter and products	Böcker	10F41
Rack oven	50	The little professional	Sveba-Dahlen	16A21
Cool rising system	52	Cold times	Wachtel	11A25
Baking+biscuit international issue 2/09				
Sheeting lines	12	New dough sheeting lines	Kaak	16F21
Baking trays	16	Simply effective	Anneliese Mertes GmbH	17B31
Oven control	26	Plug and bake	Werner & Pfleiderer	10D41
Brioche lines	28	Creative flexibility	Gouet	12A49
Freezer	42	Freezing – plug and freeze	Heinen	10F42
Crate storage	48	High capacity with a low footprint	Kaak	16F21
Rack oven	52	Flexibility without compromise	Mondial Forni	17B37
Baking+biscuit international issue 3/09				
Tunnel oven	24	Tunnel ovens made in Sweden	Sveba-Dahlen	16A21
Crustless bread oven	28	Crustless without waste	Kaak	16F21
Fat fryer	41	Quality and innovation	Opelka	13A44
Mixer	66	Large equipment in action	Diosna	15C21
Baking+biscuit international issue 4/09				
Distribution system	18	Perfect logistics	Toolbox	17B27
Tunnel oven/extruder	22	Expanding combination of competence	Aasted	11D48
Serpentine oven	24	Not just lamb and kiwi fruit	Auto Bake	16E38
Rolls plant	26	As you like it	Kemper	10D41
Tunnel oven	34	New combination	DFE Meincke	14A29
Trays/mixer	46	New trays, new coatings, new mixer	Bundy Group	9G19
Topping equipment/packaging	48	The little bit on top	Burford	9F11
Slicer/autom. case packers/optical control system	56	Striking out in a new direction	Lematic	12C43

iba 2009 in brief

3 – 9 October 2009,
Trade Fair Centre
Düsseldorf, Halls 9 – 17

Opening hours

Saturday – Friday,
9.00 am – 6.00 pm

Visitor hotline

Phone: +49 (0) 20 13 10 14 45
Fax: +49 (0) 20 13 10 19 910
visitors@iba-online.de
www.iba.de

Exhibition

- + Market segments covered at iba 2009
- + Ovens and accessories
- + Bakery and pastry-making machinery
- + Refrigeration, fermenting and air conditioning technology and engineering
- + Baking agents, raw materials and ingredients
- + Partly baked and finished products
- + Confectionery equipment and accessories
- + Ice cream manufacturing
- + Coffee machines and accessories
- + Pasta and pizza manufacturing
- + Furniture and furnishings for shops, cafés and patisseries
- + Packaging machinery, devices and materials
- + Decorative items, baking accessories
- + Cleaning and hygiene
- + Laboratory and measuring equipment
- + IT hardware and software
- + Services

Service

Guided bakery company tours

Make the most of the unique guided tours of bakeries and companies in Düsseldorf and the surrounding region. The content of the guided tours are dependent on visitor requests and the size of visitor groups. If possible, the guided tours will be accompanied by on-site based management consultants from the Landesinnungsverband (Guild Association).

Your contact:

Mr. Walter Dohr
 Verband des Rheinischen Bäckerhandwerks
 (Guild Association)
 Phone: +49 (0) 20 37 10 120
 E-mail: info@biv-rheinland.de
 Further information:
www.iba.de/en/Rahmenprogramm

Travel information

How to get to iba 2009

By plane: Düsseldorf International Airport is located just 3 kilometers away from the trade fair grounds. With the 896 bus route or by taxi you can reach the exhibition grounds in a few minutes. More details are available at the information stand at the airport.

By public transport: You can get to the East and North entrances using public transport:

- + East Entrance – Stockumer Straße: U-Bahn line U79 to Messe Ost/Stockumer Kirchstraße, and then change to Bus 722 to CCD Ost.
- + North Entrance: U-Bahn line U78 to Arena/Messe Nord.

Your entrance ticket to the trade fair entitles you to free use of public transport in the Rhein-Ruhr network (VRR Verkehrsbund Rhein-Ruhr) to and from the Düsseldorf trade fair centre.

By car: Enter the following address in your sat navigation system: D-40474 Düsseldorf, Stockumer Höfe. You will then reach the trade fair car parks P1 and P2 directly, where a shuttle bus will take you to the East and North entrances.

Admission fees (per person)

Type of ticket

- Day ticket (single entry)
- Group ticket (single entry), one day for groups of 15+
- Student (day ticket)
- 2 day ticket
- Season ticket
- Catalogue

At the ticket counter

- 26.00 €
- 22.00 €
- 10.00 €
- 35.00 €
- 65.00 €
- 17.00 €

Online purchase

- 24.00 €
- 19.00 €
- 9.00 €
- 32.00 €
- 60.00 €
- 15.00 €

