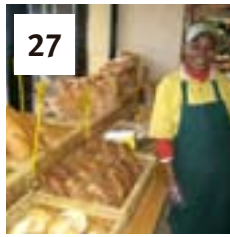


CONTENT



++ FEATURES

- 08 *Market:* **HEALTHY BREAD AND ORGANIC ROLLS IN UK**
- 10 *Production:* **RISING AGAIN**
- 14 *Corporately candid:* **CUSTOMER INTIMACY IN THE BAKING INDUSTRY**
- 20 *Technology:* **WELL MIXED**
- 24 *Production:* **GROWING CONTINUOUSLY**
- 27 *Market:* **BREAD MARKET IN SOUTH AFRICA**
- 32 *Production:* **SUSHKA – A RUSSIAN SPECIALTY**
- 34 *Interview:* **GENTLE HEAT FOR OPTIMUM QUALITY**
- 36 *Market:* **WRAPPED TO SUCCESS**
- 40 *Market:* **BELGIAN TORTILLAS**
- 42 *Interview:* **EUROPE STILL NEEDS IMPORTS FROM THE U.S.**
- 45 *Fairs + Exhibitions:* **EUROPAIN 2008**
- 46 *Raw materials:* **SAFE USE OF HYDROCOLLOIDS**

++ REGULARS

- 03 **EDITORIAL**
- 06 **NEWS**
- 46 **NEWS**
- 50 **CLASSIFIED ADS**

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