

++ NEW WAFER TESTING UNIT

Food R&D engineering company Rtech Ltd has designed and built a wafer testing unit for Danisco Sweeteners' new applications centre in Surrey. The new purpose-built unit makes it possible for the Danisco Sweeteners research team to test formulas and ingredients and create sample products, all within a controlled research environment. Peter Thomson, Application Manager for Bakery & Cereals at Danisco Sweeteners, selected Rtech for the design and build of the wafer unit having purchased a small-scale Rotary Moulding unit from the food R&D equipment specialists a year earlier.

At a time when nutrition is high on the global health and legislative agenda, knowledge of food science is soaring and consumers are becoming more food aware. Consequently Rtech is seeing its customers place greater focus upon the development of their in-house R&D facilities to ensure that they continue to innovate and improve.

www.rtech.com +++

++ PURCHASE OF CLEAR PACK COMPLETED

Sonoco, the global packaging company, announced that it has completed the acquisition of Clear Pack Company, a privately held vertically integrated manufacturer of thermoformed and extruded plastic materials and containers, based in Franklin Park, Ill. Terms of the transaction were not disclosed. The transaction, expected to be slightly accretive to earnings in 2007, will expand Sonoco's rigid plastic operations.

Clear Pack was founded in 1968 and has annual sales of approximately \$45 million. The company operates a 240,000 square foot manufacturing and warehouse facility in Franklin Park that produces commercial roll stock and thermoformed products. Clear Pack has 14 high-speed, roll-fed thermoformers capable of running high-impact polystyrene

(HIPS), polypropylene (PP), high-density polyethylene (HDPE) and oriented polystyrene (OPS). The company has five extrusion lines capable of extruding a variety of high-impact polystyrene and polypropylene blends. The company also has co-extrusion capabilities as well as in-line lamination for the application of multilayer laminates to meet chemical and barrier requirements. Clear Pack produces plastic containers for several consumer products and food service companies, including packaging for single-serve condiments, fresh produce and other food service needs.

Sonoco's rigid plastic operations provide blow molded, thermoformed, extruded and injection-molded plastic containers, closures and other products for the food and nonfood markets, including containers for liquid beverages, processed foods, sauces, pet foods, powdered beverages and snacks, as well as household chemicals, industrial chemicals, adhesives and sealants, and personal care.

www.sonoco.com +++

++ ELECTRONIC CHOCOLATE DEPOSITOR

OPM Chocolate presented its new electronic piston-type forming machine for depositing fat cream or sugar-based chocolate with or without ingre-



dients, with programmable pouring by means of the operator interface and PLC. The chocolate depositor is equipped with an electronic control system with the operator interface

consisting of a chocolate hopper with double jacket and horizontal mixer and two dosing groups composed of two housings heated with tempered water circulation including depositing rotary valve and two set of pistons. The piston racks and the depositing rotary valves are driven by servo motor. Both dosing groups are assembled with the depositor on sliding guides to allow easy removal for cleaning or replacement. An operator interface is available for setting all operational parameters. A water circulation unit allows the temperature control of the dosing group. The water temperature is controlled by a PT 100 probe. The thermostatic system is controlled by the PLC located in the control panel. The control of the depositor is by PLC and touch screen color display that include the following features, setting of the different parameters of the dosing piston, recording of the different dosing recipes, and diagnostic of I/O signals and alarms

www.opm.it +++

++ HIGHER YEAST PRICES

Fleischmann's Yeast increases the price of its fresh yeast and some of its bakery ingredients' product lines in the United States and Canada on all shipments on or after January 1, 2007, or as contracts expire. The price change is the result of record substrate costs and other raw material cost increases. The price increase will be \$0.03 per pound (\$0.03 CAD) on a full tanker truck of cream yeast and \$0.05 per pound (\$0.06 CAD) on pallet quantities or greater of compressed and block yeast. The following AB Mauri Bakery Ingredients will also have price increases: leaveners will increase by \$0.03 per pound (\$0.03 CAD); vinegar will increase by \$0.06 per pound (\$0.07 CAD); and malts & syrups will increase \$0.03 per pound (\$0.03 CAD).

www.fleischmannsyeast.com +++ ▶

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++ SLOWLY DIGESTIBLE SWEETENERS

Cargill, a leading supplier of sweetness solutions, is seeking EU approval for Xtend™ Sucromalt, its newest slowly digestible sweetener. Xtend™ Isomaltulose, also part of Cargill's family of slowly digestible sweeteners, already has novel foods approval in Europe. Both sweeteners have GRAS (Generally Recognised As Safe) status in the United States and together they offer the benefits of slow energy release, a blunted glycaemic response and a sweet taste for a very wide range of applications. Xtend™ Isomaltulose is obtained from



sucrose by enzymatic conversion. It provides the full energy of both glucose and fructose, but is released over a longer period of time. The slow energy release from Xtend™ Isomaltulose supports a balanced energy supply to muscle and brain, making the product perfect for the formulation of sports drinks, energy drinks and tablets, cereal bars and meal replacements.

While not yet included in the US Code of Federal Regulations to allow a dental health claim, Xtend™ Isomaltulose is tooth friendly, adding to its credentials as an ingredient for sport and energy boost products. Cargill's Xtend™ Isomaltulose, which recently won the 2006 Gold award at Health Ingredients Europe for the best innovation in health ingredients, is approved for use in the EU in all foods according to GMP.

Xtend™ Sucromalt is derived from sucrose and maltose, provides the full energy of sucrose, and has a clean, sweet taste. Because it is a syrup, it allows food and beverage manufacturers to apply the benefits of a sugar alterna-

tive with slow energy release and low glycaemic response to an even wider range of applications. Additionally, Xtend™ Sucromalt can replace multiple sweeteners and bulking agents in many formulations. This allows food manufacturers to simplify ingredient labels' and potentially reduce the amount of simple sugars in the formulation.

www.cargill.com +++

++ NEW SOLUTIONS FOR FRUIT FILLINGS

Avebe has introduced a new range of Eliane™ potato starches which deliver high consumer appeal by providing excellent clarity, pure fruit taste and cost-in-use benefits in a wide range of instant and ready-to-use fruit preparations. The Eliane range complements the current potato starch range and can provide different textures, from a pulpy fruit style appearance to a high gloss and smooth finish. Eliane potato starch, the world's first naturally bred amylopectin potato starch, can

be applied in a wide range of conditions related to soluble solids (25 to 70 Brix), processing and pH. The clean, non-flavor masking potato starch base not only gives excellent clarity, but also allow the true flavors of real fruit to be tasted at their best. Eliane starches also have a low sensitivity to salt and sugar, which improves the overall viscosity that would otherwise be attained. Due to the high viscosifying power of Eliane starches, a substantial dosage reduction can be realized, which in turn can lead to cost-in-use benefits.

Potato naturally consists of roughly 80% amylopectin and 20% amylose. Amylose is the component responsible for, among others, gelling and opacity. With Eliane, a new potato starch with less than 1% amylose, these phenomena can be suppressed, resulting in excellent process versatility, and extraordinary clarity in solution. The good news is that all key benefits of 'standard' potato starch are maintained. Avebe will present

their products at Food Ingredients China, 28–30 March 2007, in Shanghai. www.avebe.com +++

++ TEMPERATURE AND HUMIDITY MONITORING DEVICE

Dickson's TH800 temperature and humidity chart recorders are the ideal problem solving instruments for warm areas and other problematic temperature and humidity conditions in bakeries. The newest 8" recorders feature battery operation and are portable. The large 8" chart offers a 43% more readable area than a 6" chart. Other features include: compact and rugged enclosure, digital dew point recording, user selectable temperature ranges from 0–50°C, user selectable recording times, 24 h or 7 days.

www.dicksonweb.com +++

++ ECOLOGICALLY SAFE PACKAGING FILMS

Polysack, a leading manufacturer of high quality mono-oriented film, has created a new package of cutting-edge, environmentally-friendly polyethylene wrappers that preserve taste, texture, shape and freshness, and at the same time significantly increase yields. Polysack is the pioneer of the natural PE Twist. Its innovative Polyphane Twist is a



unique polyethylene film that wraps and naturally twists with candy, chocolate and gumballs, and stays twisted. Capable of being recycled, Polyphane Twist is inactive to sugar, chocolate, liquor spirit fillings and other ingredients used in candies and sweets. With Polyphane Twist, Polysack has entered a new era of improved machineability ensuring faster, smoother runs with more wraps per kilo.

www.polyphane.com +++



www.wpbakerygroup.com

Sticks & Co.

There are always new challenges – with the production of “sticks” for example. We have tried everything: long or short, thick or thin, classic or filled (what with?), salted or spiced (how?), straight, twisted or tied. With crisps, crackers and biscuits it is no different! In any case, when the point is to create industrial production processes that really work you should always talk to us, to **WP Industrial Bakery Technologies**. There is no problem in the area of baking that we cannot tackle because all of the companies in the **WP BAKERYGROUP** with their combined knowledge are behind us.

It's worth it. Always. **+49 (0) 7141-2020**

