

++ NEW FRITSCH PLANT IN CHILE

On November 20, 2007, Aliserv's new industrial bakery was inaugurated in Santiago de Chile. The 13 million Euro project was planned and consigned entirely by Fritsch BTT, a subsidiary of Fritsch, the bakery systems maker from the Franconian town of Markt Einersheim, Germany.

Fritsch has built three entire production lines in Chile, from the silos to the packaging. Two of these lines produce the Chilean bread specialties Marraqueta and Hallula. 25,000 Hallulas and 10,000 Marraquetas are packed for shipping on the hour, every hour. The third line produces a variety of bread types, ranging from baguettes and ciabatta to hotdog buns and whole meal bread. All in all, Aliserv churns out 5 tons of bread per hour, on three production lines.

This high level of performance, combined with perfect baking results persuaded Chilean investors to opt for the Fritsch solution. Kicking things off here is not a dough distributor but a dough sheet. This is the only way Aliserv can maintain the high output and consistent quality that it demands on a day-in day-out basis.

FRITSCH's project engineer in charge, Klaus Dornberger, is perfectly satisfied with the new plant. It went online on schedule and has been running smoothly ever since. Even at 35°C in the shade!

www.fritsch-info.de +++

++ ENVIRONMENTAL EDUCATION AWARD

Cargill and its corn milling facility, in Cedar Rapids, have won the Frederic Leopold Environmental Education Award for 2007 from the Iowa Association of Naturalists (IAN) and the Iowa Conservation Education Coalitions (ICEC). The award commends outstanding environmental education efforts by business, industry or labor groups. Employees at Cargill Corn Milling Cedar Rapids were recognized for their support of water quality projects at the Eastern Iowa Science Fair. Last year, 18 Cargill employees served as judges at the fair and three top students received cash awards from

Cargill for their water-focused science projects. Cargill has also provided funds for wetland and prairie restoration efforts in the Hale Wildlife Area in Jones County and recently approved funding for activities for Cedar Rapids Year of the River. Other Cargill business units in the city have supported environmental projects in the area as well. Cargill was also recognized for Water Matters, a program designed to raise awareness among employees regarding water-related issues at work, at home and in the community. Cargill businesses can tap, as it were, into Water Matters for donations and matching grants to nonprofit organizations addressing water and environmental issues in their communities. The Frederic Leopold Award is one of seven awards presented this year by IAN and ICEC. Both groups are composed of professionals dedicated to promoting high quality conservation and environmental education in the state.

www.cargill.com +++

++ PACDRIVE™ AUTOMATION SOLUTIONS

Elau, the packaging automation specialist and part of Schneider Electric's Automation Business Unit, has announced that it will base the next generation of its PacDrive™ automation system on the broadly accepted international networking standard SERCOS III. This latest SERCOS technology offers the viable one-network choice for synchronized motion, safety, I/O and information over Ethernet for high-performance applications sought by many packagers and packaging systems providers alike.

The company will continue to support open system architecture by implementing all field and device bus solutions (such as ODVA's EtherNet/IP) that have earned acceptance in the packaging industry for users preferring to continue to segregate their networks, according to functional requirements.

The much anticipated implementation combines the proven real-time performance of SERCOS (Serial Real-time Communication System, IEC 61784-2) in the familiar and cost effective Ether-

net standard. Increasingly important, SERCOS III also supports safety applications up to SIL 3 (Safety Integrity Level) according to IEC 61508.

The SERCOS interface offers more than just drive communications. Standardized parameters fully describe the interaction between controllers and drives, and several suppliers also provide I/O stations and other automation components, for a cost effective, single bus solution. This ease of use enables packaging systems providers to concentrate on what differentiates them from the competition, namely innovation in machine design.

SERCOS has long been the bus of choice for motion. ELAU has developed its SERCOS II and now SERCOS III solutions to meet the requirements of packaging machinery, amongst the most dynamic of motion applications. As a member of Schneider Electric's Automation Business Unit, ELAU leads the development of high performance motion control technology for the OEM market segment.

www.elau.com +++

++ NEW FACILITY IN GOA/INDIA

Bosch Packaging Technology, the packaging machinery division of the leading global supplier of technology and services Bosch, inaugurated its new state of the art manufacturing facility in the Verna Industrial Estate (Goa/India), early in December, 2007. The new facility comprises 2,600 square meters and produces and assembles packaging technology equipment for varying requirements such as candy wrapping, solid food and biscuit packaging as well as packing vials, ampoules and syringes. Bosch Packaging Technology has already sold over 400 packaging machines and process equipment, in India, to leading names in the pharmaceutical, confectionery and food processing industries and exported an additional 75 machines, predominantly to the food industry. The Goa facility employs 80 personnel and has an initial installed capacity of 120 machines with plans to increase this to 240 machines within three years.

www.bosch.com +++

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++ CFIA RENNES

Every year since 1997, the city of Rennes, in the heart of the first European food industry region, has welcomed the most important trade show in France representing suppliers of the food industry. The next CFIA (The Food Industry Suppliers Trade Show) 2008 will take place March 11th – 13th.

This trade show brings together 1,200 suppliers exhibiting their products and services under one of three categories: Equipment and Processing – Food Packing and Packaging – Ingredients and Additives.

10,000 professional visitors are expected from all areas of the food industry: Production & Manufacturing, Maintenance, Quality & Hygiene, R&D, Packaging, Logistics and Marketing.

Attendance at this event enables the food industries to discover suppliers who could be of great interest to their businesses.

www.cfiaexpo.com +++

++ EMPLOYEES PARTICIPATE IN COMPANY SUCCESS

The positive business development of Wiesheu GmbH, in 2007, has allowed the management an extraordinary profit distribution to its employees in Affalterbach and Wolfen. A payout of more than 100,000 Euros has already been made to the employees at the two Wiesheu locations during the fiscal year, 2007. The amount of the payout is dependent on productivity, volume and quality. In addition, a one-off payment is also being given to all employees. Considered over the entire year of 2007, the Wiesheu GmbH will consequently pay out the princely sum of around 200,000 Euros to its workforce in Affalterbach and Wolfen. Along with the payouts, also planned in 2008, is a sweeping salary adjustment of 3%, planned for January 1, 2008.

www.wiesheu.de +++

++ GERMAN-ITALIAN ALLIANCE FOR FAIRS

The German Baker's Confederation, the main organizer of iba, has now been successful with an approach to the Italians to coordinate the respective dates of the different fairs. Unlike,

as in France, where Europain will now take place every two years instead of alternating with iba every three years, the Italian bakery association FIPPA and the SIPAN Consortium have agreed on a three-year schedule of A. B. Tech Expo – Baking and Technology Exhibition for Bakery, Pastry and Confectionery, in Milan. The next A. B. Tech Expo will take place in 2010. This fair is in competition with SIAB, in Verona. It originated as a result of a number of Italian machine manufacturers and many regional bakers' associations being annoyed about the dominating influence of the oven manufacturers, Polin, Zuchelli and Mondial Forni on decisions regarding SIAB. The dispute escalated and the Milan fair, in direct competition, evolved. The German iba organizer also invited the SIAB organizer to the meeting. However, there still seems to be a deadlock situation between the two Italian fair organizers, and so the support of the German fair organizers might be beneficial for A. B. Tech Expo in their competition with SIAB.

www.iba.de

www.abtechexpo.it +++

++ IMPORTANCE OF DIETARY FIBER

The International Life Sciences Institute (ILSI) has published a new report on dietary fiber in its concise monograph series. Resistant starch is listed as an important components of dietary fiber, either naturally occurring or when used as a food ingredient. A member of ILSI Europe, National Starch Food Innovation, produces Hi-maize™ resistant starch. With the highest dietary fiber content of all commercially available natural resistant starch ingredients, Hi-maize allows manufacturers to increase dietary fiber in everyday foods.

A key point discussed in the monograph is the discrepancy between systems used for calculating dietary fiber intake worldwide. In some countries, intake is expressed as total dietary fiber (AOAC 985.29), whilst in others it is expressed as non-starch polysaccharides. According to the authors, the use of the AOAC 985.29 system, based on

the concept of resistance to digestion, has been “advocated in part because of its reproducibility.” Fiber content of food ingredients can be calculated using these methods. For example, the dietary fiber content of Hi-maize can be analyzed using AOAC 985.29 and 991.43 methods.

The report acknowledges a consensus that average dietary fiber intakes fall short of those recommended for maintenance of health and prevention of disease. According to WHO/FAO (2003), the recommendation worldwide for total dietary fiber intake (AOAC, 1995) is 25g. However, in most countries, actual intake is significantly lower – as low as 16.38g for UK women. Food manufacturers have the opportunity to encourage fiber consumption with the inclusion of dietary fiber sources, such as resistant starch, in prepared foods.

The monograph also reviews the various health benefits associated with a fiber-rich diet, of which, benefits for digestive health are discussed in detail. It is concluded that increased consumption of indigestible carbohydrate decreases, partly by lowering cholesterol and triglycerides levels, the risk of coronary heart disease, as well as the risk of large bowel disorders such as constipation and diverticulitis.” The inverse relationship between fiber intake and the risk of developing type 2 diabetes suggests that increasing fiber intake, including resistant starch, can decrease this risk.

Gray, J, Dietary Fiber: Definition, analysis, physiology & health, ILSI Europe Concise monograph series, www.ilsi.org +++

++ CSM CONSOLIDATES ITS OPERATIONS

CSM, Diemen, The Netherlands, intends to consolidate its bakery operations in Germany and France as part of its 3-S efficiency improvement program and to further strengthen its European-wide bakery organization. In Germany, CSM will combine its artisan support staff (currently based in Bremen) with the support staff in Bingen, in order to optimize synergy within the organization. A key benefit of

this move will be cooperation with the Innovation Center for Bakery Ingredients at Bingen. In addition, a dedicated sales force will be developed for the artisan frozen product market to take advantage of growth opportunities in this market. This consolidation is expected to be completed by the end of 2008.

In France, CSM will discontinue production at the Creil-based facility, transferring it to other CSM locations in France and Germany. A letter of intent has been signed with a third party to take over the Creil facility and its work force.

All transfers will take place in a phased schedule to ensure uninterrupted supply and service to all customers.

www.csm.nl +++

++ KELLOGG ACQUIRES LEADING RUSSIAN BISCUIT MANUFACTURER

The Kellogg Company has acquired The United Bakers Group, one of Russia's largest cracker, biscuit and breakfast cereal producers. United Bakers' products, marketed primarily under the Yantar and Lyubyatovo brands, are a strong strategic fit with the Kellogg portfolio. The brands hold number one and number two positions in their respective categories.

Terms of the transaction were not disclosed. With United Bakers' 2007 net sales of approximately \$100 million, the transaction is not expected to have a material impact on Kellogg Company's 2008 operating profit.

United Bakers' workforce of almost 4,000 employees will join the Kellogg Company, including the company's management team. The acquisition includes United Bakers' six manufacturing facilities located throughout Russia as well as its large sales and distribution network. The business will continue to have its headquarters in Voronezh, Russia, and will report to the Kellogg Company's European business unit.

www.kelloggcompany.com +++

LOTUS BAKERY ACQUIRES SPANISH IMPORTER

Lotus Bakeries, Lembeke, Belgium, has acquired its Spanish importer, López Market. The López Market Company, situated near Madrid, sells waffles, cakes, pastries, caramelized biscuits and other original specialties on the Spanish market. The most important distribution channels for its products are retail outlets, more specifically supermarkets and hypermarkets. Lotus Bakeries has been the most important supplier to López Market for several years.

Angel López, the current manager of López Market, will take responsibility for the Lotus Bakeries' Iberica Sales Office. Lotus Bakeries wants to use this acquisition to further intensify the growth of recent years in Spain.

In 2008, the company expects to turnover almost EUR 3 million and return an operating profit of some 5% of turnover. The company will be consolidated with effect from 1 February, 2008.

www.lotusbakeries.com +++

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