

++ ORGANIC YEAST

The new Council Regulation (EC) No 834/2007 on organic production became effective at the beginning of 2009. According to Article 1 (2), organic yeast is also included in the scope of this regulation. BIOREAL® by AGRANO GmbH & co. KG, Riegel, Germany, complies with the new regulations. This organic yeast is produced using exclusively organically grown cereals without any chemical additives. The yeast has already been on the market for 12 years; it is suitable for any type of baked good.

www.agrano.de +++

++ CSM OPENS INNOVATION CENTER

CSM, the global leader in bakery products has officially opened its Innovation Center in Merksem, Belgium at the end of November. The new center sets the standard in the market of margarines and shows CSM's competitive strength as a leader in innovation. CSM recently launched Optinature, a full range of premium 100% natural margarines and melanges for all bakery applications. Now, every baker in Europe will be able to buy this successful new product, which is a response to the wishes of consumers for bakery products with natural ingredients.

The Innovation Center in Merksem is the third of four European Innovation Centers celebrating its official opening. This CSM Innovation Center specializes in bakery margarines, while the other three Innovation Centers focus on frozen and bakery products, bakery ingredients and sweet ingredients, demonstrating CSM's ongoing investments in innovation and product development.

www.csm.nl +++

++ CARGILL INCREASES PRESENCE IN AUSTRALIA, NEW ZEALAND AND ALGERIA

Cargill has opened two new texturizing sales and customer service offices in response to recent growth on the Australian and New Zealand markets. The offices, located in Sydney and Melbourne, will facilitate greater collaboration with customers as Australia and New Zealand have become significant areas of investment for many of Cargill's customers, such as those in the dairy industry, producing not only for local distribution but also for export to Asia Pacific and beyond. The teams can also tap into the expertise of scientists and technicians working in Cargill's Asia Pacific R&D centers and Technical Service laboratories in China, Malaysia, and Japan.

Cargill's texturizing business has also opened the corporation's first representative office in Algeria, in response to the country's evolving and growing market and economy. From its new office in Hydra, Algiers, Cargill will market its unmatched portfolio of texturizing ingredients, including hydrocolloids (alginates, carrageenans, pectins, guar and locust bean gums, xanthan gum), soy flours, starches, lecithins, cultures and enzymes and multi-component functional systems.

The new office is headed up by Rabah Zaarir, who will be Cargill's local contact, providing assistance and technical support for customers



and food manufacturers looking to improve and optimize the texture, taste and appeal of consumer products.

Although Cargill is launching its physical presence in Algeria with its texturizing business, the company has a long history of trade with Algeria and is confident of future expansion into this growing and evolving region, which offers significant development opportunities.

The new Algiers office is further supported by development and application experts based in Cargill's European R&D centers in Belgium, France, Holland and Spain, serving Europe, the Middle East and Africa. These application teams develop bespoke solutions adapted to specific market needs and local eating habits.

www.cargill.com +++

++ ADM ACQUIRES SCHOKINAG

Archer Daniels Midland Company announced an important step in the expansion of its global cocoa and chocolate business with the signing of an agreement to purchase Schokinag-Schokolade-Industrie Herrmann GmbH & Co. KG, one of Europe's leading producers of chocolate and cocoa powder. The purchase is subject to approval by relevant antitrust authorities.

ADM Cocoa, best known for its premium De Zaan®, Ambrosia®, Merckens® and Unicao® brands of cocoa and ▶

++ EXPORT SUCCESS FOR VACUUM-CHILLED ROLLS

The Austrian bakery, Kuchenpeter, Hagenbrunn near Vienna is one of the pioneers in the field of vacuum chilling for baked goods. Their success can be seen firsthand with a visit to British retail outlets. For some months now,



Juergen Hammerschmid

Tesco and other national retail groups have been offering vacuum chilled products for "bake at home" in Great-Britain. The products on Tesco's shelves comprise six brown or six white crusty rolls. The MAP rolls are vacuum-chilled and have a shelf life of between 52 and 75 days.

According to Josef Weghaupt, Marketing Manager at Kuchenpeter, the decision in favor of Kuchenpeter was influenced decisively by the more voluminous appearance and smoother surface of the rolls. Added to this, these roll deliver a crunchy crust after 10 minutes bake-off, a feature which is rarely found in any other bake-off rolls.

www.kuchenpeter.at +++

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chocolate products, is already a leading industrial chocolate manufacturer in North America. In 2006, it acquired the assets of Classic Couverture Ltd., a United Kingdom-based chocolate manufacturer for the business-to-business market. More recently, the Company opened a new cocoa and chocolate manufacturing plant in Hazleton, Pa., USA, and is completing a new cocoa processing facility in Kumasi, Ghana. Schokinag, headquartered in Mannheim, Germany, manufactures chocolate and other cocoa products in Mannheim and in Manage, Belgium and has sales offices in Ludlow, UK and Bakersfield, California, USA.

www.adm.com +++

++ AASTED-MIKROVERK

Aasted-Mikroverk, Farum, Denmark, is known as the builder of the largest moulding lines available on the market of a convincingly high quality. The new Jensen compact modular moulding line is aimed at productions with lower outputs. The new Jensen moulding lines are available in widths of 500 mm, 700mm and 1000mm providing an hourly performance of between 480 and 2200 kg.



One version of the new Jensen Line is for making solid moulded chocolate tablets with or without inclusions such as nuts or rice crisps. The output for this line is up to 800 kg/hr and the speed is 15 moulds/minute. The depositor can also be used for making one-shot products. A wide range of additional tools are available for the production of filled products, products with biscuits and wafers, cold-pressed

products with FrozenCone technology as well as aerated products.

www.aasted-mikroverk.com +++

++ OFFER FOR MARTINE SPECIALITES SAS

The British food company, Premier Foods plc has announced that it has received a firm offer for its Martine Specialites SAS business from Financiere Martine SAS, a company controlled by Cerea Capital FCPR, managed by Cerea Gestion, and MMF IV managed by Banexi Capital Partenaires. Premier considers that the terms of this offer are acceptable in principle, and has therefore started consultations with employees and their representatives about this proposed transaction. If the proposed transaction proceeds, the consideration will be used to reduce the Group's debt.

Martine is the remaining part of Premier's Speciality Bakery Group in France and supplies retailer branded frozen patisserie products from its factory in Valade, France, primarily for the major multiple retailers in France and the UK. The business became part of the Premier Group upon Premier's acquisition of RHM in

March 2007. In the 9 months to 31 December 2007, net sales of Martine were £34.4 million and its profit before tax was £4.4 million. Martine has gross assets of £30 million and employs approximately 385 people. Whilst Martine is a well positioned, high quality business, it

is not aligned with Premier's strategic focus on its business in the UK and Republic of Ireland.

Premier has also received a satisfactory consultation opinion from employee representatives on the proposed disposal of Sofrapain SAS which was announced together with the proposed disposal of Le Pain Croustillant on the 13 January 2009.

According to Robert Schofield, Chief

Executive of Premier, the proposed disposals of LPC, Sofrapain and Martine are consistent with Premier's strategic focus on its business in the UK and Republic of Ireland and will assist in reducing Group debt with anticipated total proceeds of approximately £50 million.

www.premierfoods.co.uk +++

++ BEMA CELEBRATES 90TH ANNIVERSARY

BEMA, the leading association for baking equipment manufacturers and allied vendors, celebrated its 90th anniversary this fall. BEMA was founded in 1918 in Chicago, USA, as a response to the international food shortage caused by World War I. The founders set goals that still remain relevant today. Those are to:

- + simplify methods of procuring material
- + reduce needless expenses and increase efficiency for bakeries
- + study manufacturing conditions
- + encourage the exchange of ideas on manufacture and sale of products

Throughout the years, BEMA has worked to meet these goals and live up to its founders' vision by presenting expositions, promoting appropriate regulations and supporting educational efforts.

Since 1920, BEMA has partnered the American Bakers Association to organize a recurring exposition of the latest in baking equipment technology. This expo, at that time called the National Exposition of the Baking Industry, featured the very latest in bakery equipment. It grew to become the International Baking Industry Exposition (IBIE) which is now held every three years. BEMA has worked with ABA to grow and develop IBIE to become the premiere baking industry event in the U.S.

BEMA's focus on the core principals established so long ago keeps the organization relevant for members and bakers today. It specifically focuses on furthering the professional, technological, educational, safety and sanitation practices within the bakery and food manufacturing industries.

www.bema.org +++

++ BETTER-FOR-YOU CAKES

Global ingredient solutions provider, National Starch Food Innovation, has unveiled a pioneering high performance specialty starch for the reduced fat cake market. The challenge for bakery manufacturers is to develop reduced fat options that meet expectations in terms of taste and texture. National Starch Food Innovation's latest launch bridges this gap. In addition to more than 75 per cent fat reduction, this starch based solution allows a 30% reduction in calories in high ratio cakes while maintaining the soft, springy texture that consumers desire.



This latest innovation translates into a 'healthy balance' for both consumers and customers. The end product is enjoyable yet compatible with efforts to consume less fat, encouraging repeat consumption. In taste tests, the majority of food industry professionals preferred reduced fat cake made with National Starch Food Innovation's functional, fat-mimicking starches to a standard recipe pound cake. This innovative ingredient solution allows manufacturers to differentiate a wider range of baked goods with a reduced fat proposition. Muffins, cookies, cake fillings and buttercream can also benefit from up to 30 per cent less fat, without impacting on quality.

www.foodinnovation.com +++

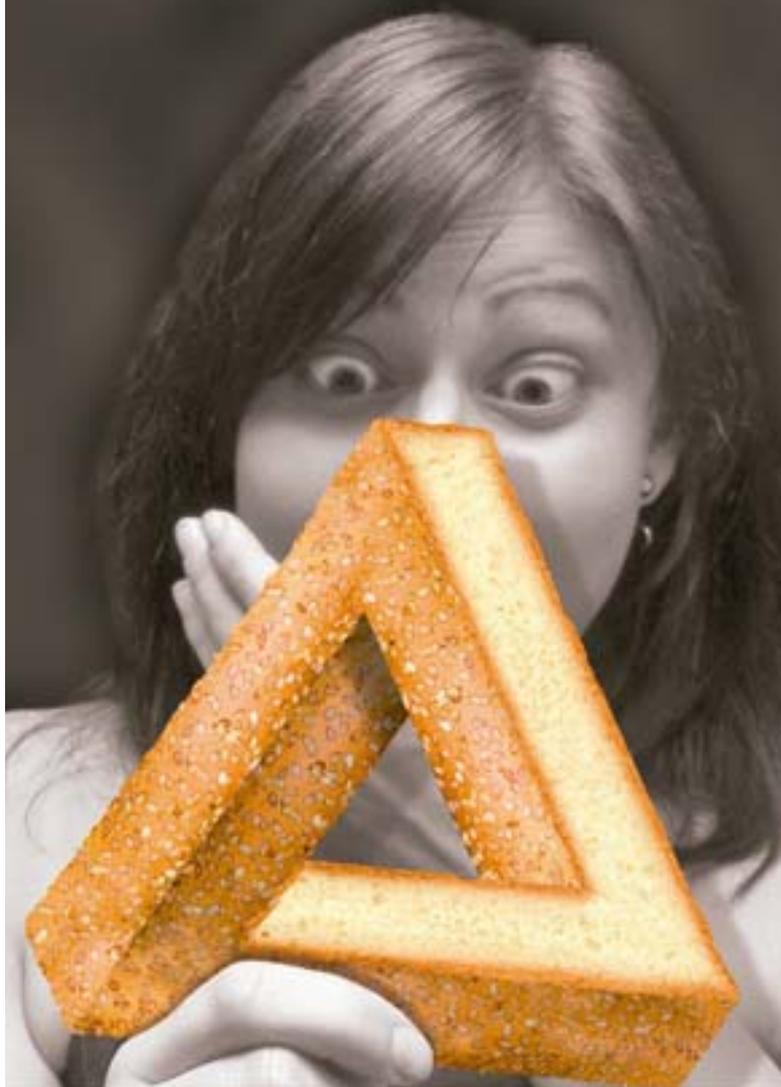
++ VANDEMOORTELE FOCUSES ON BAKERY AND LIPIDS

In view of the financial and macro-economic changes of the last few months, the Belgian based Group Vandemoortele is preparing for the selling process of its soy business Alpro, which is oriented towards the end consumer and plans to focus more strongly on its bakery (frozen bakery products) and lipids business (margarines and fats) which represent 80% of the Group's turnover. Group Vandemoortele is traditionally strong in those segments and wants to further expand in Europe in these activities.

This strategic decision offers the best opportunities for future growth to each of the three activities, which are all market leaders and generate solid operational cash flows. The sale of Alpro and the ongoing capital increase of Group Vandemoortele will bring in the necessary resources to ►

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pursue the expansion in the bakery and lipids sectors. As a result of the recent takeover of Panavi, the French market leader in frozen bakery products, Vandemoortele is amongst the European leaders in this market segment, which is growing at an annual rate of more than 5%.

Alpro is the European market leader in soy food products and has realized a strong and profitable growth during the past seven years with its brands Alpro Soya and Provamel.

www.vandemoortele.com +++

++ NEW BULK PASTEURIZATION SYSTEMS

As an alternative to noxious gasses or carbon producing thermal techniques, the US-based Radio Frequency Company offers a new Macrowave™ Pasteurization System which uses a high



frequency electric field proven to effectively control pathogens. Utilizing clean electrical energy from the grid, the material to be treated is conveyed through a high frequency electrode array where the alternating electrical energy causes the material to heat rapidly and uniformly throughout the product thickness. Radio Frequency (RF) heating is a highly efficient, "direct" form of heating whereby no energy is wasted heating large volumes of air or preheating the system itself. The technology is "instant-on, instant-off" using energy only during the treatment process.

The Radio Frequency Company has developed a line of Macrowave™ Pasteurization Systems that operate at 40MHz where the depth of penetration and uniformity of heating are optimized, thereby ensuring effective microbe kill and avoiding the deleterious effects on product quality from pro-

longed exposure to high temperatures. The Radio Frequency Company offers a full line of systems for the bulk pasteurization and/or insect deinfestation of nuts, meats, and various types of flour, pasta, fishmeal, xanthan gum, and other food ingredients as well as finished products

www.radiofrequency.com +++

++ INNOVATIVE LABELING SYSTEMS

Wolke Inks & Printers, Hersbruck, Germany, offers innovative coding systems as an optimum solution for all labeling issues in the food industry. The medium-sized enterprise is market leader in the field of industrial labeling via thermal ink jet technology.

The coding system m600 basic is the starter model for price-conscious companies favoring maximum operating convenience without prejudicing reliability or quality. The system fulfills all basic functions required by industrial standards.

The m600 advanced is specialized in terms of absolute production reliability and traceability and even complex coding re-

quirements can be solved easily.

The new generation of the m600 coding system features more powerful processors and integrated USB and Ethernet interfaces which ensure faster data processing and transmission. The print options are also up-to-date and the system is ready for both the 21 CFR 11 Standard and the IFAH directive.

www.wolke.com +++

++ "BEST-MANAGED" FOOD COMPANY

Flowers Foods, headquartered in Thomasville, Ga., USA has been named the "best-managed" food company amongst the 400 best large companies in America by Forbes Magazine. Forbes' editors selected Flowers Foods as the best amongst the 17 companies in the food, drink, and tobacco category that made it onto Forbes' annual Platinum 400 list. This is Flowers Foods' fifth time

on the list and the second time the company has been named "best" in its category.

To create the list, the magazine looked at more than 1,000 publicly traded companies with at least \$1 billion in revenue and then chose 400 based on financial metrics, earnings forecasts, corporate governance ratings, and other public company information. From that list, Forbes' editors picked one best-managed company from each of the 26 industries represented. Forbes selected these companies not just for their financial performance, but also for leadership, innovation, and execution.

In addition, Flowers Foods' stock was one of 15 noted by Forbes as holding up well during the recession. Editors looked through the Platinum 400 to see which stocks performed best in 2008 and during the last recession in 2001.

Flowers Foods operates 38 bakeries that produce a wide range of bakery products marketed throughout the Southeastern, Southwestern, and Mid-Atlantic States via an extensive direct-store-delivery network and marketed nationwide through other delivery systems. Amongst the company's top brands are Nature's Own, Whitewheat, Cobblestone Mill, Blue Bird, and Mrs. Freshley's.

www.flowersfoods.com +++

++ BUHLER STILL GROWING

The Swiss-based Buhler Technology Group continued its growth in the fiscal year, 2008. Order bookings rose by 3 percent, while sales revenue grew by some 7 percent. The operating profit increased at an above-proportional rate. After the good result it achieved in 2007, Buhler has yet again increased its growth in the past year. Despite the more difficult market environment towards the end of the year, the Group raised its order bookings by some 3 percent to CHF 1891m (previous year: CHF 1838m). Sales (turnover) amounted to CHF 1893m, compared with CHF 1773m a year ago.

The core business units focusing on the supply of products for staple foods processing developed as expected across the entire year. However, individual units were faced with a weaker busi-

ness environment in the fourth quarter. But all in all, this decline was offset by the growth achieved in the other divisions. The diversified portfolio in the Group's food and nonfood units and its broad geographical basis have therefore, once again, proved to be a major strategic advantage.

In geographical terms, Buhler achieved its strongest growth in the regions of Africa, Eastern Europe, and the Middle East. Order bookings were also highly encouraging in China, India, and Korea. On the other hand, the Group had to accept setbacks in South America and Southeast Asia due to project deferrals. In North America, business remained roughly at the level of a year ago.

www.buhlergroup.com +++

++ SUSTAINABLE EMULSIFIER

Danisco is the first food ingredients producer to offer its customers sustainable emulsifiers. They are predominantly used to bind oil and water in food and are based on sustainable palm oil or sustainable palm kernel oil. The new sustainable emulsifier meets the increasing consumer demand for ethically correct consumer goods.

Palm oil is mainly produced in Malaysia and Indonesia. In the last few years, the demand for palm oil has been in-

creasing. In order to avoid the unnecessary cutting down of the rainforest to grow palm trees, Roundtable on Sustainable Palm Oil (RSPO) has prepared criteria for sustainable oil production. Danisco has been a member of RSPO for many years and is the only emulsifier supplier to be a member of GreenPalm.

www.danisco.com +++

++ SIAB - INTERNATIONAL TECHNO BAKE EXHIBITION BACK AGAIN AT VERONAFIERE 22-26 MAY 2010

SIAB - International Techno Bake Exhibition is already revving up with a view to the new appointment scheduled in May 2010. The operative machine at VeronaFiere is already in full swing, with several new initiatives including the organisation of a series of international stop-offs by the event dedicated bakery, pastry, confectionery, fresh pasta and pizza and technologies, raw materials and semi-finished goods for their production.

The planning of SIAB envisages from now until the actual show the organisation of some events in areas felt to be most interesting for companies operating in the bakery, pastry, confectionery, fresh pasta and pizza sector.

The objectives of the event not only focus on even better internationalisa-

tion but also and especially on consolidating the success of the 8th edition of SIAB in 2007, when the Verona show attracted more than 400 exhibitors over an exhibition area of more than 50 thousand square metres.

The 2007 edition was also favourably received by more than 50 thousand visitors from Italy and abroad with impressive flows of professional operators – thanks also to collaboration with ICE, the Italian Foreign Trade Institute – from Central-Eastern Europe, Latin America, Asia and the Mediterranean area.

SIAB 2010 (www.siabweb.com) confirms its impressive trade sector coverage: machinery & plant for specialist and industrial production of bread, fresh pasta, pizza and pastry; auxiliary machinery in the field; raw materials and semi-finished goods; packaging machines and materials; furnishing and equipment for shops. Other segments equally focus on logistics, distribution and transport, as well as consulting services involving different professional categories and organisations.

More than just an exhibition: the innovations for the next edition at VeronaFiere also envisage focus and analysis meetings dedicated specifically to pastry and packaging fields.

www.siabweb.com +++

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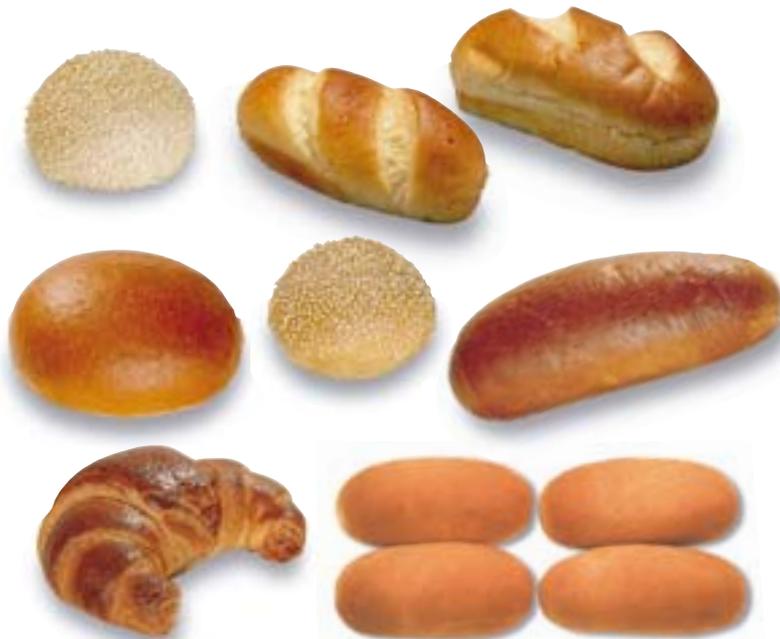
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