

Materialized technology

THE RAW MATERIALS MANUFACTURER RUITENBERG SPECIALISES IN TECHNOLOGICAL SOLUTIONS, FOR WHICH IT SUPPLIES CUSTOMISED INGREDIENTS. THESE ALSO INCLUDE A SERIES OF IDEAS FOR THE BAKED GOODS INDUSTRY



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+ A vegetarian sausage casing made from algae, fillings that remain stable when baked, frozen and thawed, or an egg glaze that needs no animal egg and so causes correspondingly less microbiological problems when used – these products are now part of everyday business for the Netherlands company Ruitenber Ingredients B.V., which started in 1938 as a trading company and was honoured last year with the award of the “Ondernemersprijs” (Entrepreneur Prize) for its ability to innovate. In Twello near Deventer, where the second generation of the Ruitenber family began the transformation from a trading house to a manufacturer in 1967, there are now two technology centres, one for the meat industry (for which the sausage casing was also developed), and the second for the baked goods sector. As in the past, the company’s third core business remains the worldwide trade in liquorice for the confectionery industry.

In addition to the sites in Twello, Ruitenber also has two other production facilities in the north of the Netherlands; another is currently being built in the USA. The family business, which sells bakery products under the Rudin® brand, is re-

presented through its own sales organisations in France, Germany, Italy and Croatia. Clients are supplied directly from the factories in the Netherlands, where customer-specific tests and developments take place in test laboratories.

One of the concepts marketed under the Rudin name includes fillings that remain stable when baked, frozen and thawed. The fillings are available as ready-to-use variants supplied in refrigerated containers with capacities starting at 300 kg. Alternatively, seasoned or unseasoned powder products are also available, which are mixed with cold or warm water and then enriched with ingredients depending on the requirements and budget. For example, it is equally possible to prepare vegetarian “meat fillings” with a customised flavor profile, and traditional ham-and-cheese fillings for croissant and Co. Because the powders are starch-based, they bind the water that is used, and the filling also keeps its volume unchanged through baking and freezer processes, even with open filled products. In the savory area the extensive product range of pre-spiced powders extends from Tex-Mex, kebab or chicken tikka through spinach and Italian spiced tomato



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to the typical Dutch meat croquettes snack. There are also sweet fillings with the flavor of various chocolates, milk products and fruit. All the products are also available in a clean label version on request.

The glaze, which looks like egg glaze but contains no egg, was developed a few years ago to offer an alternative that avoids the microbial problems of natural egg products. When dissolved in warm water at approx. 40 °C and applied before baking, the powder gives the baked goods a gold-brown appearance and rich gloss after they have been baked. A second variant, soluble in cold water, is also able to make

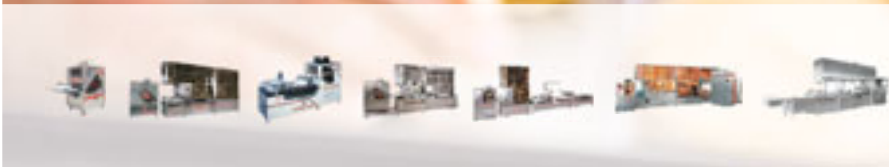
decorative seeding such as poppy seeds as well as grains which adhere to the surface of the baked goods so they really do reach the end consumer instead of being lost during the baking, packing and distribution processes.

The third of Ruitenberg's baked goods concepts relates to yeast-free but light, i.e. low-fat, doughs for snack products. A combination of functional ingredients similar to baking powder ensures leavening during baking, which renders the proofing process unnecessary and simplifies continuous production. The finished dough can be frozen and can also be regenerated again in a microwave or toaster after thawing. +++

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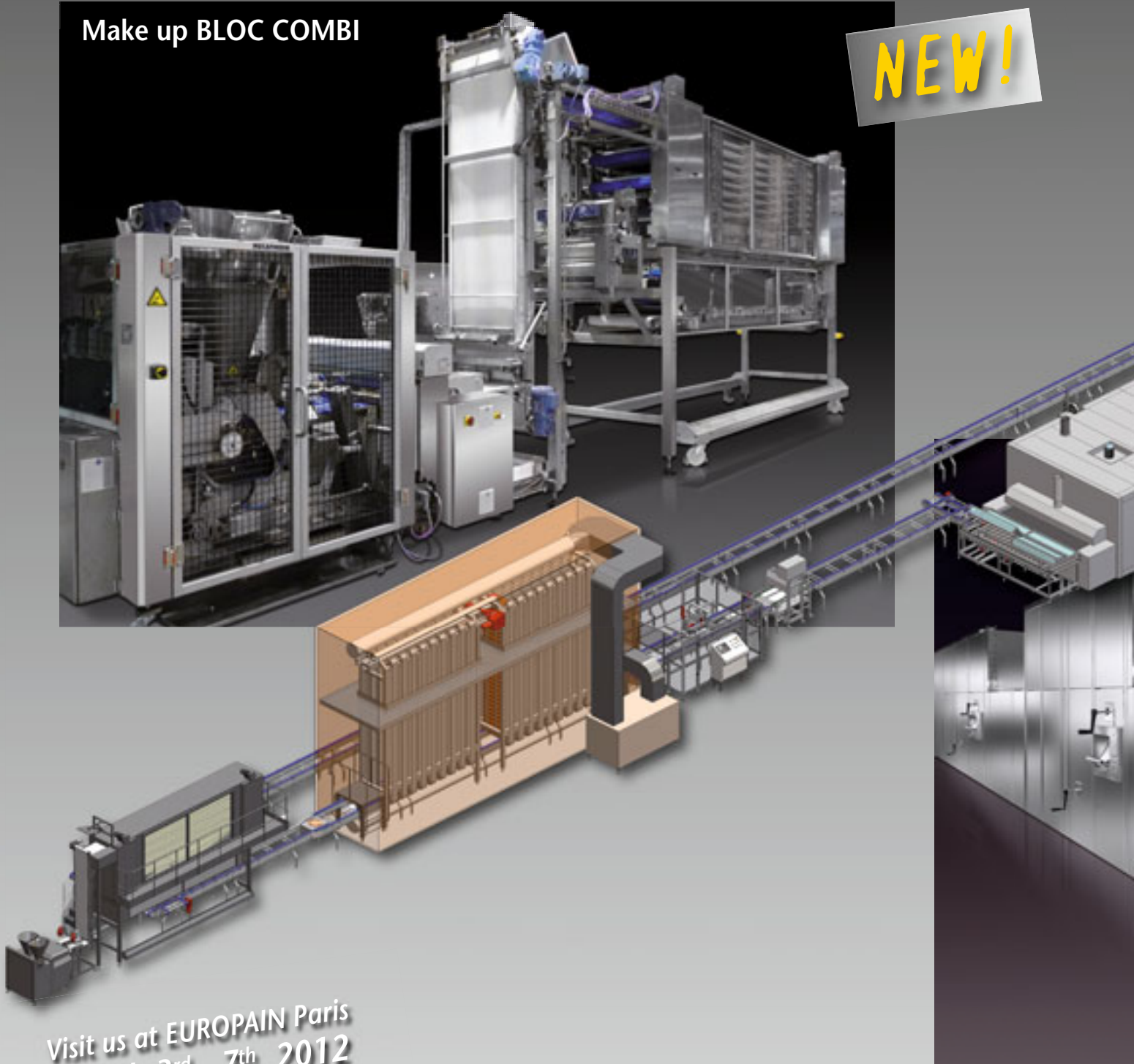
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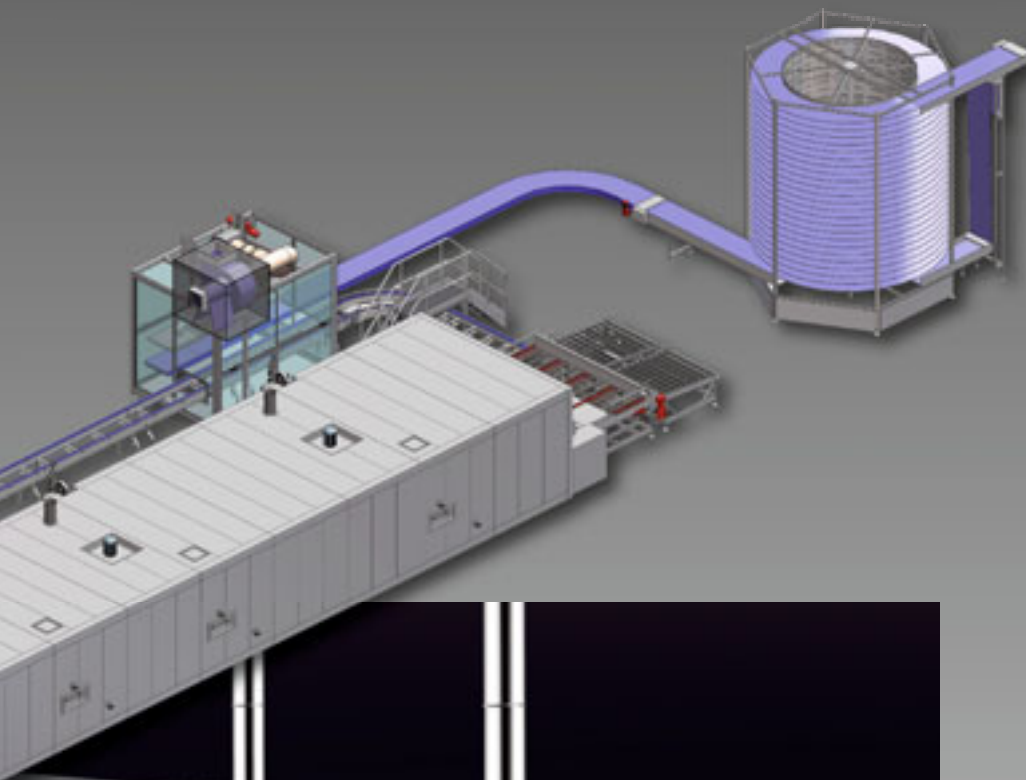


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