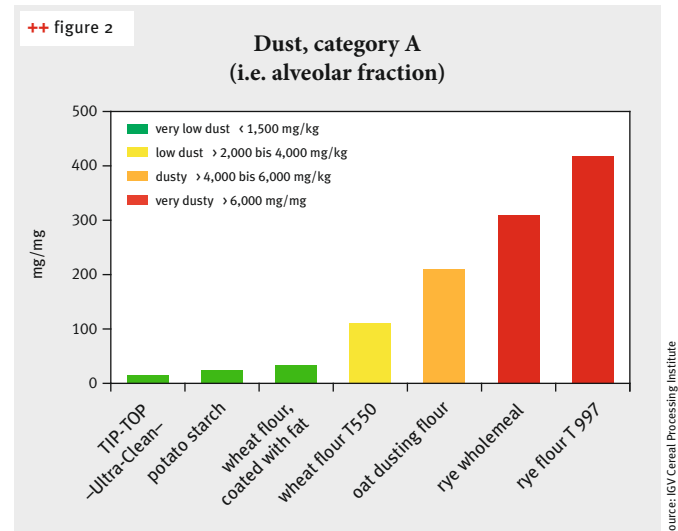
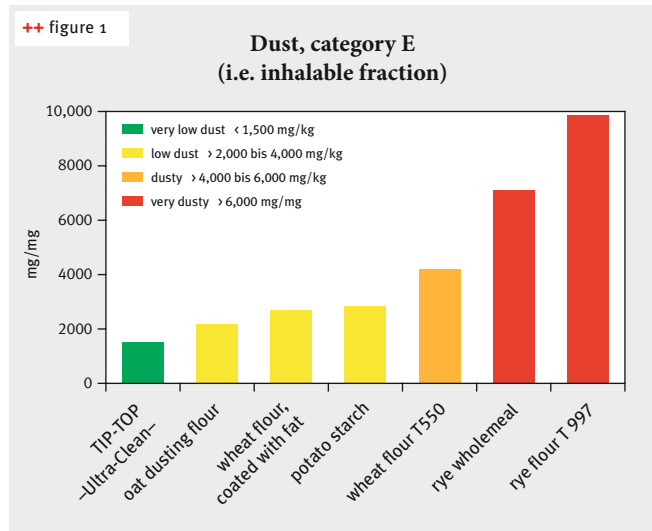


# Low-dust flour

TIP-TOP ULTRA CLEAN RELEASE FLOUR IS A NEW DEVELOPMENT BY THE KAMPFFMEYER FOOD INNOVATION GMBH COMPANY, HAMBURG, GERMANY, AIMED AT REDUCING THE DUST NUISANCE IN PRODUCTION AREAS. THERE IS LESS FLOUR ADHESION TO MACHINE PARTS, THUS REDUCING CLEANING COSTS



++ figures 1 + 2

The IGV has categorised the dust classes of various flours. TIP-TOP Ultra Clean is 80% lower in dust than Type 550 wheat flour and is thus suitable for the prevention of allergic diseases of the respiratory tract (baker's asthma)

**+** KAMPFFMEYER Food Innovation is a well-known cereals refiner. The Company began marketing PING-PONG release flour around five years ago. This is a dusting flour made from wheat, which has a high release effect due to a special hydro-thermal manufacturing process. This means that dough pieces no longer stick to work-surfaces or to plant belts or proofing boards. One advantage is that it reduces the dust pollution in the works. However, this release flour cannot be used on all plants because it is relatively coarse and has a large release effect. This sometimes causes the dough pieces to slip to and fro on the plant belts, and on a few machines it was necessary to change/modify the duster to enable the release flour to be used.

Kampffmeyer has now developed a new, particularly low-dust wheat-based release flour called TIP-TOP Ultra Clean. This has also been designed to simplify processing doughs by machine or by hand by reducing adhesion to machine components or table surfaces, and Product Manager Jörg Brose says it is a further development of Ping-Pong. Tip-Top Ultra Clean has accurately defined particle sizes, so the finest fractions are excluded. Exposure to A-dust (respirable dust fractions) is reduced by 80% compared to Type 550 wheat flour, as shown by measurements by the IGV Cereal Processing Institute GmbH, Nuthetal. For example, it is also said to be possible to reduce the employees' risk of baker's asthma.

Kampffmeyer gave the Ultra Clean part of the name to the new special flour because due to its particle composition the flour adheres less to machine components, thus reducing cleaning costs. Brose promises that, "Even sensitive electronics

components, photocell barriers and ball bearings are protected, and the plant's duster brushes and sieves do not become stuck because fat additives are not used." This would enable plant stoppage times and downtimes to be reduced.

The hydrothermal refining process also ensures that the enzyme activity is halted, and also that there are fewer microorganisms in the flour. According to Brose: "Felt troughs, proofing boards and production plants are affected distinctly less by mildew spotting." As a result of using the special flour, pests cannot find any livelihood in the flour dusters and machine components. The Project Manager also explains that, "Another effect of the inactivation is that the hydrothermal process almost eliminates the allergenic properties of the native wheat protein." Thus the dusting flour should reduce the risk of skin irritations and allergies among production staff.

The Product Manager explains that in addition the developers have further optimised the flow properties of Tip-Top Ultra Clean compared to Ping-Pong, so there is no need to convert the plants and dusters. Thus the flow properties of Tip-Top Ultra Clean are exactly the same as ordinary commercial flour. The special flour is supplied in 25 kg packs.

After the product launch of Tip-Top Ultra Clean, the next objective for Jörg Brose and his team is to develop the matching release flour for each individual application. For example, rye flour variants are at the planning stage, and organic quality release flours are available when needed. Since the special flours are only physically treated, they are free from E numbers and need only be declared as flour. +++

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