

++ RUSSIAN BAKING INDUSTRY IN GOLD RUSH MOOD



The 12. Modern Bakery – International Trade Fair for Bakery Equipment and Food Ingredients – will again present global market leaders and a broad range of exhibits. – June 20-23, 2006, Expocenter, 1 Krasnogvardejski Projezd, 12, 123100 Moscow, Russia. More information: www.owp-tradefairs.com/e_mb1.php3 +++

++ DETERMINATION OF BREAD VOLUME

Dr. Andreas Vollmar, head of the R&D department at backaldrin, Austria, was awarded for his development of the innovative measuring system BreadVol-Scan. This instrument provides for quick and contact-free determination of the dimensions of a bread loaf via laser. By

means of data displayed on a monitor, volume, length and even the shape of bread can be determined as well as comparisons between two loaves of bread or two slices of bread made. According to Dr. Vollmar, this system is a real breakthrough as the source of many errors experienced with traditional methods can be eliminated. The entire measuring process is optimized in terms of time. The system is marketed worldwide by the Austrian company Pregesbauer (www.pregesbauer.at). +++



++ DEGRADABLE ZIPPER

Zip-Pak, the world leader in resealable packaging technology, has introduced a degradable zipper suitable for both food and non-food applications. The Degradable™ zipper allows film and bag converters to produce environmentally-friendly packaging which offers the added convenience of a press-

to-close zipper for easy storage. Brand owners now have the option to specify zippered degradable packaging for food products such as produce, nuts, breads and cheeses as well as for non-food applications related to cosmetics, gardening, agriculture and camping.



Zip-Pak's degradable zipper is manufactured using a proprietary blend of pro-oxidant catalysts and the company's standard polyethylene copolymer. The zipper can be broken down by physical or biological processes such as heat, moisture, UV light, or microorganisms. The additive that makes this process possible is FDA approved, making the zipper ideal for some food applications. The Degradable zipper is available in all webless zipper profiles and no special zipper applicator set-up is required. It can run on AMI attachment systems, as well as any other brand of webless attachment system. www.zippak.com +++

Register now for the 1st Technologist Day at ANUGA FoodTec

+ Rising to the challenge – Triz Innovation for the Baking industry

Barry Winkless, BSc, Dip, MSc ETRIA, Consultant Manager, TRIZ Innovation-Innovation Group, Altran Technologies, Ireland

The 40 inventive principles of Triz methodologies will be introduced and an analogous version for baking technology will be unveiled at the conference for the first time to highlight the potential relevance of Triz to new product development in the baking industry.

+ Ferulic Acid Esterase and its Use in Baking Applications

Dr. Lutz Popper, Food Technologist, Stern-Enzym GmbH & Co.KG, Ahrensburg; Antonio Caballero Barrigón, Emilio Esteban S.A., Fabrica de Harinas; José Luis

Copa Patino, Juan Soliveri de Carranca, Universidad de Alcalá

A new type of ferulic acid esterase has been extracted from the soil bacterium *Streptomyces sh10*. This enzyme improves the extensibility of wheat dough and the volume yield of bread.

+ Enzymes and the Healthy Bread Trend

Dr. Frank Tilman Rittig, Technical Service Scientist, Novozymes Switzerland AG
How enzymes improve product quality and processability in certain healthy bread segments.

+ Dough Fermentation

Prof. Dr. Peter Schieberle, Chair for Food Chemistry, Department of Chemistry, Technical University of Munich and Di-

rector German Research Center for Food Chemistry and Hans-Dieter-Belitz Institute for Protein and Flour Research, Garching near Munich

The crucial process in generating diverse bread aromas.

+ Preferments in dough and their impact on dough processing and bread taste

Dr. Manfred Dirndorfer, Cereal Chemist and Technical Consultant, Graefelfing near Munich

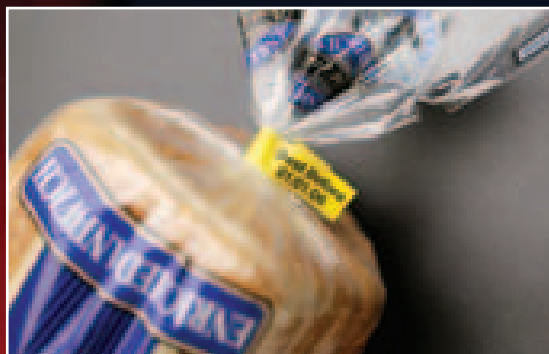
“Showcase” new products of the European baking industry.

More information and registration form are available at www.vdb-ev.net. Deadline for registration is March 31, 2006.

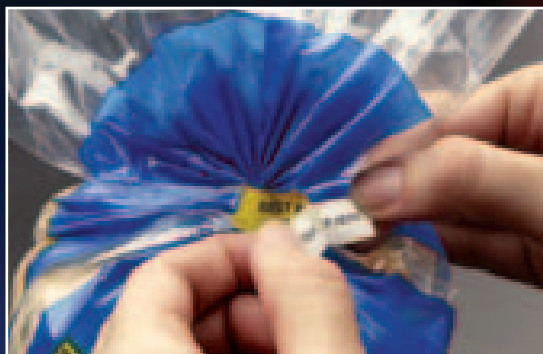
Burford®



Signed



Sealed



Delivered

**Tape
Closure
System**



Contact these agents:

**Ibonhart Limited
United Kingdom
44-1603-747456**

**AMS Kohl GmbH
Middle East
49-89-900-9970**

**Seimex S.A.S.
Italy
39-02-382-01661**

**Pallas & Ingenieros Asociados
Spain
34-93-237-9221**

P.O. Box 748 • Maysville, OK • 73057 • USA • www.burford.com/bb

Copyright © Burford Corp. All rights reserved. Burford Corp is a registered trademark with the US Patent & Trademarks office.