

++ OVEN VIDEO INSPECTION SYSTEM

The OvenScope video inspection system has been launched by McQueen Cairns Technology. By producing videos of the internal surfaces of continuous ovens as it passes along the conveyor, the system can bring huge cost savings by reducing unplanned maintenance and avoiding downtime due to oven fires and other major failures.



The battery powered, PC based system can make up to four video recordings simultaneously. When the unit emerges from the (cold) oven, the videos can be immediately viewed by simply plugging in a keyboard and monitor. They can also be archived onto DVD in industry standard MP4 format to provide a permanent record for future comparisons.

Only 28mm high, the OvenScope's low profile allows it to pass through most ovens. Fully self contained, it does not require any umbilical cables. The modular system can be set up with a range of camera and lighting configurations. A laser provides a straight line reference to assist in image interpretation and for comparison between inspections. A tracking system ensures that problems identified can be quickly located. Developed by United Biscuits, where it has already led to six figure savings, the OvenScope is manufactured and marketed by McQueen Cairns Technology under an exclusive worldwide license.

Use of the unit helps extend the life of existing equipment, helping to defer the expensive purchase of new ovens. The OvenScope is easy to use and just involves connecting the chosen camera module to the main video acquisition

module and placing them on the oven conveyor. Three different lighting modules are available, as well as a supplementary lighting module if extra illumination is required.

Use of the Quad Camera Module enables the oven roof to be inspected in detail; using two Single Camera Modules and one Dual Camera Module provides a full 360 degree perspective.

The unit has applications in a wide range of food production lines, including biscuits, snacks, bread, cakes and frozen foods.

It could also be invaluable in applications outside the baking industry, where conveyors are used to pass products through furnaces, dryers or other processes, such as in the production of carpets, plasterboard, ceramics, semiconductors and in steelmaking.

www.mcqueen-cairns.com +++

++ NEW CLEAN LABEL FAT REPLACER

In a response to the increased cost of using butter in food production and the need to address the obesity crisis, manufacturers are looking for alternatives to use to replace butter and bakery fats. To meet these needs, a leading UK manufacturer of clean label ingredients Ulrick & Short Ltd, has responded to the growing issues of fat substitutes by developing a fat replacer, Delyte6, a highly functional clean label ingredient.

One of the hardest hit sectors, as a result of the increased butter prices, has been that of baking, as butter still remains a key ingredient in many products. The matter is further complicated due to labeling legislation which prevents the term 'all butter' being used if some of the butter has been substituted with other fats. Specifically designed as a non-fat butter replacement, Delyte6 cleverly allows food manufacturers to remove some butter content from products and still use the label 'all butter', which highlights to consumers that the food is still an indulgent product.

The development of Delyte6 will not only allow bakeries to use more healthy

ingredients that do not need to be declared but will also provide significant cost savings. Traditionally, many in the bakery industry have had difficulties in being able to match the multifunctional characteristics of fat with substitutions. However, Delyte6 is the ideal easy to use fat replacement for a wide range of baked goods including cakes, biscuits, muffins, breads and pastries.

The ingredient is added dry to the product mix and increases process tolerance through increased water binding. It also improves overall succulence and shelf life of food products leading to less waste and an overall reduction in production costs.

Ulrick & Short are backing up the new product with technical advice and where appropriate on-site support.

www.ulrickandshort.com +++

++ BUNGE ACQUIRES WALTER RAU LEBENSMITTELWERKE GMBH & CO KG

Bunge Europe, a subsidiary of the US food company Bunge has acquired Walter Rau Lebensmittelwerke GmbH & Co KG, a margarine producer, based in Germany. This acquisition will put Bunge in a market leader position in the German private label margarine sector.

The acquisition of Walter Rau Lebensmittelwerke is a very important step in Bunge's strategy to strengthen its European food products business. Walter Rau Lebensmittelwerke has been a leader in product innovation for many years now and Bunge intends to leverage this expertise within its global food portfolio and integrated business model. Based on its leadership and experience in the market and its understanding of the consumers for more than 100 years, Walter Rau Lebensmittelwerke has been offering high quality products at competitive prices. Bunge's recent acquisition will bring to the company its expertise in risk management, raw material procurement and sourcing. It's a strategic union which positions Bunge to better serve both its customers and the final consumer in both the European and German oilseed markets.

Walter Rau Lebensmittelwerke GmbH & Co KG employs 280 people in two plants. The combined sales in 2007 amounted to 180m USD.

www.bunge-deutschland.de +++

++ VOICE-ENABLED DATA COLLECTION DEVICES

LXE, the mobile logistics business of EMS Technologies, Inc., an industry leader in rugged industrial mobile computers that enable voice-directed warehouse applications, announced that Vocollect has certified its VoiceClient™ VVH 1.0 for use on LXE's flagship MX7 handheld computer and LXE's HX2 wearable device. These certifications solidify LXE's position as the versatile global provider of dedicated (voice-only) and multi-modal (voice/scanning) data-collection devices for speech-based applications.

"As a market leader in voice-enabled data collection devices, LXE is proud to align itself with Vocollect," reports Kai Figwer, Vice President of business development for LXE. "This certification adds to our broad range of voice application partnerships. With this relationship, LXE is now enabled on all of the leading best-of-breed voice systems on a global scale. The alliance of Vocollect with LXE allows both companies to leverage our collective experience in warehouses/distribution centers in thousands of facilities around the globe that require the highest standards in reliability, worldwide service and support, product ruggedness, and performance."



In the past, voice applications could only run on a few proprietary devices. Today, LXE's multipurpose computers combine voice and traditional data capture technologies to substantially improve equipment utilization, productivity and accuracy in warehouses and distribution centers. By using LXE equipment, customers have the added advantage of LXE's global Service-Pass program, offering industry-leading technical service and round the clock support.

www.lxe.com +++

++ EXACT MIXING JOINS THE READING BAKERY SYSTEMS FAMILY

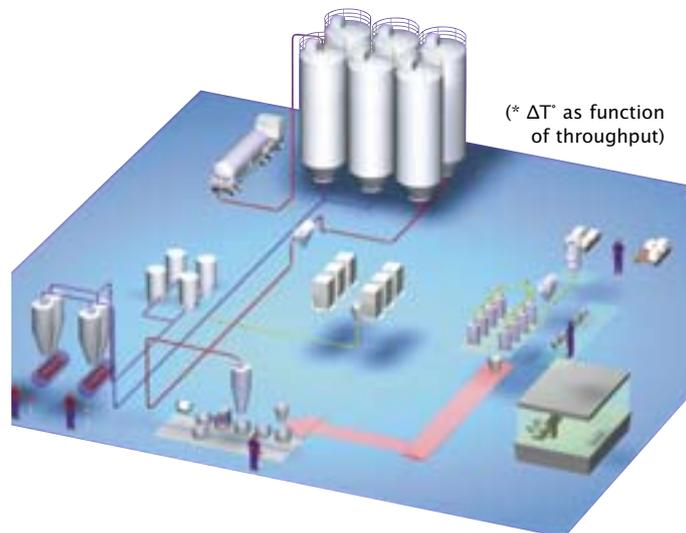
Reading Bakery Systems announced the purchase of ExACT Mixing Systems of Memphis, Tennessee on Feb.1, 2008. Mr. Terry Groff, President and C.E.O. of Reading Bakery Systems explains that the acquisition is a natural fit for both companies. "We've been friends and clients for years and we are delighted to have ExACT join the Reading Bakery Systems family. ExACT has worked hard to become one of the world's most ►



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innovative developers of continuous mixing solutions and we think their technology compliments our approach to supplying systems that produce very high quality food products, day in and day out. We also think that we have only scratched the surface of continuous mixing applications and we are looking forward to putting our development team to work to expand ExACT's horizons."

Mr. Jim Warren, President of ExACT Mixing, adds that widening the range of continuous mixers has proven successful in a number of applications. "Together with our partners at Reading Bakery Systems, we have not only successfully commissioned mixers in the snack food industry, but we can also point to solutions for pizza, sweet goods, donuts, tortillas and pet treats. And looking ahead, our ideas for improving cracker and cookie production make this an exciting time."

According to Mr. Groff, ExACT Mixers will be manufactured and supported from the Reading Bakery Systems' factories in Robeson, Pennsylvania and Indianapolis, Indiana. "We already have ExACT Continuous Mixers in our Technical Center where the benefits can be tested and proven. When forming or baking is required, we have what the customer needs to fully evaluate the capital expenditure."

Reading Bakery Systems is a manufacturer of individual machines and complete baking systems for worldwide biscuit, cracker and baked snack industries.

www.readingbakery.com +++

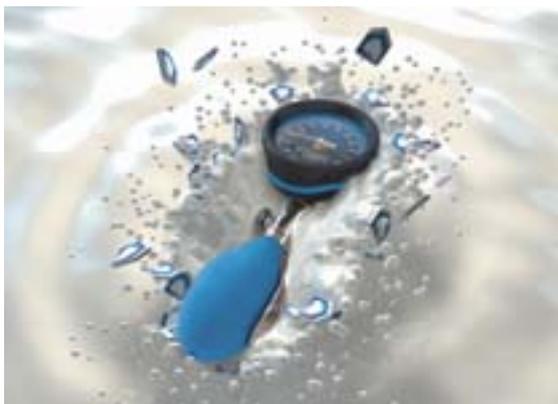
++ KEEPING BLOOD PRESSURE IN LINE

DSM announced the launch of TensGuard™ – a new and unique ingredient developed to target the growing global market for blood pressure management. The product of advanced enzyme technology, DSM's TensGuard contains dairy peptides, proven to help control blood pressure to maintain a healthy heart.

The active peptide responsible for the blood pressure lowering effect in TensGuard is the so-called 'Lactotripeptide' Isoleucine-Proline-Proline (IPP). While

lactotripeptides are present in normal dairy products, they are inactive within the original milk protein. To become effective, these peptides initially need to be released through enzymatic pre-digestion. TensGuard contains activated lactotripeptides, delivering their benefits in a highly concentrated and convenient form.

TensGuard is a natural dietary ingredient, produced using a patented process which offers exciting opportunities for food and dietary supplement compa-



nies. TensGuard has a unique clean taste, provides clear solutions in water, necessitates only low dosages, and is stable under almost all food processing conditions. A tablet grade has also been developed under the name TensGuard TG. TensGuard TG is formulated for good flow properties and has the handling characteristics required by the dietary supplement market.

Positioned as a convenient way for consumers to manage blood pressure as part of a healthy diet, TensGuard offers manufacturers a clinically proven ingredient, supported by positive consumer research. High blood pressure is a well known and independent risk factor for coronary heart disease, heart and kidney failure and strokes. Small reductions in blood pressure can have beneficial effects for cardiovascular disease risk. Research studies indicate that a reduction in systolic blood pressure of 3-5 mm Hg is associated with a decrease in the risk of a stroke of approximately 15% and coronary heart disease of approximately 10%. [Source: Framingham Heart Study experience, Cook et al., NIH publication; Stamler R. Hypertension. 1991;17(Suppl 1):I16-20.] www.tensguard.com +++

++ GLOBAL EXPANSION STRATEGY IN FINLAND

Lantmannen Unibake, a leading European supplier of frozen bread products, will expand globally over the next few years. The first step is the acquisition of the Finnish fast-food bakery, Baco. The Danish bakery reports that it has plans to increase export to the neighboring Baltic countries and Russia.

"We have been looking at Baco for some time now because it is a skilled

fast food bakery and it has a strong market position in both Finland and amongst its Eastern neighbors in the Baltic States and Russia," reports Bent Pultz Larsen, CEO for Lantmannen Unibake. The company has 4,500 employees worldwide and a turnover of 730m Euro. "Latmannen Unibake now has a solid foothold across

all of Scandinavia which we can use to roll out our international growth strategy in the coming months."

Since its founding in 1990, Baco has been owned by the Finnish Primula Group and has developed into a modern industrial bakery. Baco's main products are a variety of hamburger and hotdog buns for customers in the Food Service sector. Baco has been recognized for its high standards for both food quality and the environment, and has achieved all relevant ISO certifications in these areas.

Lantmannen Unibake has had a presence in Finland for almost ten years via their sales company, Oy Lantmannen Unibake AB. The sales company and Baco Oy will now be integrated under the name Lantmannen Unibake Finland. In the future, Lantmannen Unibake will be able to offer customers a wide assortment of products from both companies which, in addition to breads, consist of Danish pastries and croissants.

Finland is the eighth worldwide market in which Lantmannen Unibake has established its own production facilities.

www.lantmannen.com +++

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- 1.** The renowned **KEMPER 3 Zone Mixing Principle** (Spiral and Guide bar) for soft, easily processed doughs.
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- 3.** The double frictional wheel (**DUO**) bowl drive for a smooth and stable process.
- 4.** The **„easy to move and dock“-System** for simple operation with the bowl carriage.
- 5.** The large **floor clearance** (approx. 150 mm).



Satisfied?

++ NEW SALES PERSON AT FRITSCH POLAND

Fritsch, the manufacturer of bakery equipment from Markt Einersheim, Germany, is increasing its sales force in Poland. Dorota Turkowska is an experienced expert in transnational trade between Poland and Germany. She has



extensive experience from previous positions as head of trading divisions and sales manager in different International companies. Her main tasks will include order processing, customer service and coordination with the German headquarters.

www.fritsch-forum.de +++

++ NEW MANAGING DIRECTOR AT PALSGAARD ASIA-PACIFIC

Bill Seah is the new Managing Director of Palsgaard Asia-Pacific. Bill's main responsibilities will be to expand and develop the sales of Palsgaard ingredients further in the Asia-Pacific countries.

Bill arrives from a position of General Manager at RikeVita in Singapore, where he was responsible for sales in a number of countries in the ASEAN, Oceania, South Asia and the Middle-East regions. Bill holds a MBA from the University of Dubuque in Iowa, USA and a Bachelor's degree in technical science within the area of machinery and production.

Palsgaard Asia-Pacific was established in 1999 and was expanded with application pilot plant facilities in 2003. The office serves as a pivot for the network of Palsgaard agents and distributors in the Asia-Pacific region.

www.palsgaard.dk +++

++ SCANDINAVIAN KNOW-HOW AT EUROPAIN

Sveba Dahlen AB

Europain, Hall 4, Stand K97

Sveba Dahlen Group will exhibit new products at Europain 2008 which have been specially developed for easy handling and high hygienic demands. A show bakery will produce baguettes and offer a taste of freshly baked pizza during the exhibition.

Sveba Dahlen Group consists of three Scandinavian companies:

- + Sveba Dahlen AB develops and produces a variety of rack, deck and tunnel ovens.
- + Glimex AB produces a wide range of bakery machines, such as mixing systems, make-up lines and customized plants.
- + Wodschow A/S develops and produces professional mixers under the name BEAR Varimixer.

www.sveba-dahlen.se +++

++ SOURDOUGH AND PRE-FERMENTS AT EUROPAIN

Ernst Böcker GmbH & Co. KG

Europain, Hall 4, Stand K81

Ingredients and production take a decisive role in safe production. Next to that comes the composition of the sponge dough and the processing method which are both of major importance for high-quality baked goods. Starter products which are used at the beginning of the dough process need a stable and safe microflora which will lead to the desired fermentation result.



Since 1910, Ernst Böcker GmbH & Co. KG, Minden, Germany, has produced starter products for plant sourdoughs. They can be used in every system and every tank.

One of these starter products is the BÖCKER Reinzucht-Sauerteig. The starter contains the valuable lactic acid bacteria *Lactobacillus sanfranciscensis*. This kind of lactic acid bacteria had been isolated from sourdough and produces the special and significant rye typical flavor in the baked good. Its activity and the high prevailing quality of this starter are unique. BÖCKER offers *Lactobacillus sanfranciscensis* in the form of starter culture preparations.



The wheat preferment starter, BÖCKER Mailänder is a liquid starter product, which is produced according to ancient processes.

Used for wheat preferments, this starter replaces the time-consuming and complicated processing of spontaneous fermentation and ensures a safe production of wheat predoughs. By just using the one-phase-method, bakeries are in a position to produce delicious Mediterranean bakery products. 10 – 20 % of the wheat flour should be fermented.

Another product from BÖCKER is fermented sourdough. The product range covers dried, liquid and pasty sourdoughs and predoughs. Even special products, where a pasty sourdough is refined with fresh sprouts, (wheat or spelt), or upgraded with herbs are available for bakeries. These products are ready-to-use and can easily be integrated into production processes.

www.sauerteig.de +++



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Real baking pros have always known that the quality of their baked goods depends on what happens before the dough goes into the oven. They understand that intelligent temperature and humidity management can do more than simply balance working hours. They also realize that if you want to produce a developed and mature dough you have to fully understand the role which climate plays in the bakery production process. It takes in-depth knowledge of the overall dough conditioning process and its parameters to identify better solutions for each production step. Whether you want standardized, attractively priced components or dough conditioning systems which are tailored to your individual needs, sooner or later, you will choose a MIWE solution. The best thing that can happen to your baking goods. www.miwe.com