

++ GDB BUYS 40% STAKE FROM DANONE

French food giant Danone has sold its 40% stake in German biscuit and cake product's maker Griesson – de Beukelaer (GdB). Heinz Gries and Andreas Land are now the only owners of Griesson – de Beukelaer GmbH & Co.KG, with 95% of of GdB's shares being owned by the Gries family, while Land holds the remaining 5%. The parties did not disclose any financial details. The collaboration between Griesson de Beukelaer and Danone will continue in the form of a distribution agreement in Germany and Austria, and will be aimed at expanding the company's premium brands Prinzen, TUC and Mikado.

GdB emerged in 1999 from a fusion of the family-owned Griesson company with General Biscuit, a Danone subsidiary. The annual sales amount to 402m Euro, total production is 141,000 tons. The company has 1,800 employees and produces their product range on four premises.

www.gdb.biz +++

++ GRAS ENZYME

PreventASE™, the enzyme of DSM Food Specialties that fights the toxic substance acrylamide in heated foodstuffs, has received a GRAS (Generally Recognized as Safe) notification by the FDA. As DSM declares the enzyme is able to reduce acrylamide in baked foods by as much as 90%, to levels that significantly lower the daily human intake of acrylamide. Acrylamide is a toxic substance, which is proven to be carcinogenic in animals and suspected to be carcinogenic in humans. Earlier, the Joint FAO/WHO Expert Committee on Food Additives (JECFA) expressed that acrylamide may indicate a human health concern, given its genotoxicity and carcinogenicity.

The PreventASE™ enzyme is a so-called "asparaginase enzyme preparation" from the *Aspergillus niger* bacteria (*A. niger*). The enzyme basically converts one of the precursors of acrylamide, asparagine, into another natu-

rally occurring amino acid, aspartate. As a result, asparagine is not available anymore for the chemical reaction that forms acrylamide when carbohydrate-containing foods, such as bread, cake, cookies, potato chips and cereals are being heated.

www.dsm.com +++

++ DANISCO ENTERS STRATEGIC PARTNERSHIP WITH FIRMENICH

Danish food producer Danisco has entered into an agreement on the divestment of flavors to Firmenich, a world leader on flavors and fragrances. An enterprise value for the activities has been agreed at DKK 3.36 billion, corresponding to 2.2 times revenue in 2006/07. The agreement is subject to approvals by the relevant authorities in a number of countries. The agreement is expected to be concluded around the end of June 2007.

At the same time, Danisco and Firmenich are entering a strategic partnership, which will provide unique and comprehensive solutions for the food industry. The agreement allows Danisco to maintain a unique product offering for its customers and for a strengthening of the position of both parties in the food industry.

www.danisco.com

www.firmenich.com +++

++ THE BIGGEST INTERPACK OF ALL TIME

From 24 to 30 April 2008, the international packaging industry will get together in Düsseldorf, Germany, at the biggest interpack event ever staged – that much is already certain from the

interpack will celebrate its 50th anniversary with a fair of superlatives. A new record in terms of participations is also expected – based on current assessments, the figures promise to top the highly successful interpack 2005 performance.

Over interpack's seven-day run, visitors will not only have the full encyclopedia of the latest processes and packaging trends in such segments as foods and beverages, confectionery and baked goods, pharmaceuticals and cosmetics, non-food consumer goods as well as industrial goods laid out before them, but also have opportunities to forge new contacts in the sector. As the world's No. 1 packaging fair, interpack 2008 will showcase innovations for every link in the value chain. In this way, interpack offers those looking for solutions to contemporary packaging challenges or an innovative edge a complete package that is unmatched by any other event.

www.interpack.com +++

++ NATURAL COLORS

D.D. Williamson, the world leader in caramel color, now offers a broad spectrum of natural colors, including its colorMaker™ custom blends. The company operates nine manufacturing sites on five continents. Every day, more than 1.5 billion servings of food and beverages containing D.D. Williamson colors are consumed around the world.

At the 2007 IFT Food Expo, July 29-31, in Chicago, Illinois, USA, D.D. Williamson shows at Booth # 1370,

+ Bite-size cheesecakes – topped with some natural colors from D.D. Wil-

liamson's portfolio – will be provided each day from 11 a.m. until 2 p.m. D.D. Williamson's natural color palette includes annatto extract, turmeric, paprika, red beet, and anthocyanins.

+ Certified Organic Caramel Color; Quality Assurance International (QAI) is D.D. Williamson's certifying agent for USDA's National Organic Program (NOP).

www.caramel.com +++



Messe Düsseldorf

current level of registrations. Exhibitors and visitors will benefit from the additional floor space in the new Hall 8b. Spread across 19 halls, interpack will fill the Düsseldorf Trade Fair Center to capacity. Launched in 1958,



TECNOPOOL

Custom made technology.

Tecnopool is a market leader in products for the food industry specializing in the design of versatile equipment. From the compact Omnia to a complete production line, Tecnopool is able to provide an infinite number of technical solutions which can be modified, if necessary, to meet any changes in production requirements.

- proofing
- cooling
- freezing
- pasteurizing
- pan conveying systems
- oven-loader
- oven-unloader

Tecnopool: from -40°C to +120°C, custom-made reliability.



 **TECNOPOOL**
FOOD PROCESSING EQUIPMENT

Via Buonarroti - SAN GIORGIO IN BOSCO (PD) - ITALY
Tel. +39.049.9453111 - Fax +39.049.9453100
info@tecnopool.it - www.tecnopool.it