

++ READING BAKERY SYSTEMS ANNOUNCES REMOVABLE TRANSFER CONVEYORS

T.L. Green Biscuit & Cracker, a division of Reading Bakery Systems, announces a new innovation to improve sanitation and improve access to dough sheeting equipment. As an option for new production lines, Removable Transfer Conveyors are used to transport dough sheets between Gauge Roll Stations in a cracker sheeting line. They are designed to be freestanding yet mobile so they can be quickly removed for sanitation. They are also helpful for maintenance access to the machinery. The conveyor bed has retractable nose bars so it can be removed without interfering with adjacent machinery. This innovation is useful for applications involving allergens or frequent cleaning. www.readingbakery.com +++



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++ NEW ENZYMES

BakeZyme® WholeGain is a new enzyme, launched by DSM. As a unique cellulase preparation, BakeZyme WholeGain can combat the issues of reduced volume and unappealing crumb which often occur when producing high fibre bread.



Research proves that using BakeZyme WholeGain increases dough tolerance and enhances the volume, texture, taste and appeal of high fibre bread. By breaking down cellulose fibrils, BakeZyme WholeGain enables better gluten development, increased dough tolerance, and improved proofing stability. Bread manufacturers can now achieve improved extensibility in their white breads thanks to DSM's unique baking enzyme, BakeZyme® X-pan. This enzyme is a fungal cellulase solution, which partially degrades non-starch polysaccharides – such as cellulose – in dough. This action helps solve common manufacturing problems in white bread-making, such as irregular crumb and reduced volume – factors that can often dissuade consumers from purchasing. Extensive tests prove that

BakeZyme X-pan enhances product quality and texture in a wide variety of white bread applications, including French baguettes and batards as well as American sandwich bread. www.dsm-bakingenzymes.com +++

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++ NEW CAKE EMULSIFIER

Palsgaard® SA 6600 is an extremely versatile instant cake emulsifier, which can be used in a variety of cake systems. The key function is emulsification and aeration of cake batters containing oil and fats, including formulations which are free of trans-fatty acids (TFA). Palsgaard® SA 6600 is especially suitable for creating cakes free of TFA, by substituting fats containing TFA with more healthy oils. The product does not contain any TFA and is easily dispersed in cake batters, irrespective of temperature. The convenient powder form of Palsgaard® SA 6600 can be scaled automatically and precisely dosed into cake batters, giving security for correct formulations and avoiding risks of accidentally added foreign matter due to human handling. This is of major importance when working in accordance with HACCP principles. In addition, ingredient loss is avoided, as powders are used 100%, contrary to alternatives in pasteform.

As the emulsifier content of Palsgaard® SA 6600 is significantly higher, and the water content is very much lower than in gels, it can be used at a reduced dosage. The exact level has to be determined in each case, but often a reduction of 25 to 30% is possible, in order to further increase the overall benefit of using it. www.palsgaard.com +++



Mikkel & Thomas