

++ PENFORD LICENSES RESISTANT POTATO STARCH TECHNOLOGY

Penford Food Ingredients, a leading manufacturer and marketer of ingredients for the processed food industry, has entered into a sublicense agreement with MGP Ingredients, Inc., which grants to Penford the exclusive right to manufacture and sell resistant potato starch in the United States under a patent which is licensed to MGP Ingredients by the Kansas State University Research Foundation. The addition of resistant potato starch to Penford's line of starches will broaden Penford's offering of specialty ingredients oriented towards providing the health benefits that today's consumers are seeking. Resistant starches have established a strong position within the food industry as a viable ingredient to increase fiber content in a variety of food products. Penford's resistant starch can provide a high source of dietary fiber, exceeding 80%. It aids in increasing the fiber content in a variety of food applications including baked goods, breakfast cereals, pasta, tortillas and snack products. www.penfordfoods.com +++

++ ORGANIC PEANUT PRODUCTS FROM AMERICA

Golden Peanut Co. LLC, a major supplier of peanuts and peanut products to the food industry, has launched two new organic peanut flours and an organic roasted aromatic peanut oil, made from high quality American peanuts. Catering for global demand for organic nutritional products, Golden Peanut Co's new ingredients will offer food manufacturers the taste profile, functional benefits and nutritional appeal of peanuts, while enabling the premium positioning associated with the organic movement.

The company is offering medium roast and dark roast organic peanut flours at 28% fat and 12% fat respectively. Both flours add nutritional and functional value to confectionery, nutrition bars, seasoning blends, reduced fat peanut butters and sauces. Peanut flour is an excellent source of protein, with a content ranging between 40% and 50%, depending on the fat level.

Golden Peanuts' organic roasted aromatic peanut oil is full of flavor and can be used as a base for peanut flavor systems and salad/cooking oil and can be added directly to a wide range of products and meals to boost the peanut flavor of the food.



Both product lines are Organic Crop Improvement Association International (OCIA) certified and Kosher OU. www.goldenpeanut.com +++

++ SYMRISE ACQUIRES CHR. HANSEN'S FLAVORINGS BUSINESS

Symrise has acquired the Dairy Flavors, Savory Flavors, Sweet Flavors and Seasonings sectors of the Danish manufacturer, Chr. Hansen. The anti-trust authorities approved the transaction on April 25, concluding Symrise's largest acquisition to date.

The acquisition allows Symrise to keep expanding its business in the US: over 80% of Christian Hansen's sales in the flavoring sector come from North America. This move will help Symrise continue to become one of the leading suppliers on the largest flavor market worldwide.



Symrise will benefit from much more thorough market coverage and be able to offer its clients an even broader product portfolio. The additional production capacity will dramatically improve Symrise's competitive ability and service in North America.

www.symrise.com +++

++ KRAFT TO SELL SPANISH BISCUIT BUSINESS

Kraft Foods Inc. has signed agreements to sell the Artichak biscuits business in Spain to Panrico and the Balaton chocolate trademark in Hungary to Nestle. These actions follow last year's decision by the European Commission to clear Kraft's acquisition of Group Danone's global biscuits business, including LU Iberia and Gyori Keksz, conditioned upon Kraft's divesting a limited number of trademarks in Spain and Hungary. The actions announced today are expected to complete that regulatory requirement. The sale agreements are subject to regulatory approvals prior to closing, which is expected later this year.

The divestitures will not affect Kraft's ongoing businesses in Spain and Hungary. Kraft's ongoing focus in Spain is to grow its strong portfolio of leading biscuit, chocolate, coffee, cheese, desserts and mayonnaise brands including LU, Oreo, Fontaneda, Milka, Saimaza, Philadelphia, El Caserio, Royal and Kraft. In Hungary, the company will continue to focus on developing its strong portfolio of leading biscuit and chocolate brands such as Gyori Edes, Pilota, Milka, Sport and others.

www.kraft.com +++

++ PROFESSORSHIP IN HEALTHY DIETARY FIBERS

Danisco is sponsoring a professorship connected to the activities of the Centre for Advanced Food Studies (LMC) at the Technical University of Denmark (DTU), Department of Chemical and Biochemical Engineering, by DKK 10 million (EUR 1.34 million). The professorship and the related research activities will concentrate on developing new techniques for producing complex carbohydrates – better known as dietary fibers.

With the new research, it will be possible to develop new solutions for producing highly specific complex carbohydrates, and it will improve our understanding of how carbohydrates influence our health. Moreover, the research collaboration will ensure a stronger platform for producing foods with health-promoting benefits.

Jørn Dalgaard Mikkelsen, who has vast experience in industry-relevant and basic fundamental research in this area, has been appointed for the professorship in the field of bioprocess technology at the Department of Chemical and Biochemical Engineering. Research at DTU Chemical Engineering covers product design, process design and production in the areas of chemistry, biotechnology, foodstuffs, pharmaceuticals and energy.

www.danisco.com +++

++ CARGILL OPENS NEW PRODUCT INNOVATION CENTER

Cargill is expanding its capabilities to serve the baking industry with the opening of a new Product Innovation Center in Minneapolis, Minn. The new center opened in March and allows bakery customers to collaborate directly with Cargill technology experts, working side-by-side on a wide range of new product initiatives. It is part of a network of Cargill bakery applications facilities located in North America and Europe (Atlanta, GA; Portland, OR.; Toronto, ON; and Vilvoorde, Belgium).

The product innovation center is staffed by a team of food scientists with more than 120 years of combined experience in grain-based products. Areas of Cargill bakery expertise include differentiated whole grain breads and sweet goods; healthy fats and oils products; high fiber applications; reduced calorie products with alternative sweeteners; and gluten-free baked goods.

www.cargill.com +++

++ WIESHEU ESTABLISHES SUBSIDIARY IN POLAND

The second WIESHEU subsidiary was founded in Warsaw on April 23, 2008,

as a follow-up to WIESHEU Inc. in the U.S.A. Managing director of WIESHEU Polska Sp.z.o.o. is Mr. Przemyslaw Zapotoczny (32) who has been successfully representing the WIESHEU company in Poland for three years. As the contact person for Key Accounts Cen-



tral East Europe, Mr. Patrik Hogh (38) in Affalterbach will be responsible for the Polish market.

In addition to its own sales and service operations, WIESHEU also works with qualified local partners, offering clients the ideal customer support service for all aspects of in-store baking. With the new subsidiary, the high level of quality provided by WIESHEU will now also be available in one of central Europe's most important markets.

www.wiesheu.de +++

++ NEW MANAGER OF TECHNICAL SERVICE AND PARTS

Reading Bakery Systems (RBS), Robeson, PA, announced the promotion of Steve Mull to the position of Manager of Technical Services and Parts. In his new position, Steve will provide leadership to the Technical Service



and Parts groups by collaborating with customers, Service Technicians, Parts Coordinators, and Engineers to ensure that the Reading Bakery Systems equipment is installed properly and performs to meet the customer's requirements. Steve has more than 25 years of experience in all aspects of the bakery manufacturing industry. Reading Bakery Systems is a manufacturer of baking equipment providing turnkey processing systems and support for the grain based food industry.

www.readingbakery.com +++

++ SANDRA BECHT - DIRECTOR OF MIWE SEMINARS

32-year-old Sandra Becht, a qualified bakery master and certified bakery salesperson, has been supporting the MIWE team with relevant specialist knowledge and extensive practical experience since January 2008. After various positions during her vocational training, as well as ten years of self-employment, she has already supported MIWE at different fairs during autumn of 2007. In January 2008, she moved from the Rhine-Main-area to Franconian Arnstein, in order to expand the seminar program of MIWE as a director, and to manage coordination in the future. With this event, MIWE continues to follow the path chosen during the last few years of offering practice-oriented seminars for bakers together with partnering companies, and therefore meeting customer needs.

MIWE wants to continue to make the bakers' life easier and will increasingly offer seminars and training to customers together with their partners. The target of the seminars is to demonstrate the operation and performance range of MIWE ovens to the customers under real-life conditions. This way, the customers receive added value during the training – oven technology combined with new product ideas for their reference at home. Sandra Becht is the person responsible for expanding existing seminar cooperation and develop additional new offers.

www.miwe.com +++

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