

For many years, Cargill has produced a number of classic and specialty coatings and fillings in Deventer for use by the bakery, biscuit, cereal, ice cream and confectionery industries. This investment now enables Cargill to produce fillings for the chocolate industry as well.

The level of expertise available at the Dutch site, together with the wide range of ingredients offered and the technology that caters for both large production runs and small pilot trials, provides Cargill's customers with flexibility in creating, testing and producing customized products.

The Deventer team is connected to Cargill's unique knowledge network in food ingredients such as cocoa, texturizers, flavors, sweeteners and oils and fats. In close cooperation with Cargill's application centers, the team works with customers at every stage -- from product conception to final production -- relishing the challenge to create products that excite customers and delight their end consumers.

The new plant will enable a wider and more innovative range of products to be produced. Examples include: reduced fat solutions and low calorie chocolate products; customized creations including a bright green filling with the taste of tart, zesty limes; an organic white filling with the delicate taste of yoghurt; a filling looking and tasting like whisky; and a soft pink filling with the smell and taste of roses.

www.cargill.com +++

++ NEW COST EFFICIENT BAKERY INGREDIENT

Danisco balances price and performance in a new cost effective dough strengthener, developed to help the European bakery industry face up to the economic slowdown. An optimized alternative to existing dough strengtheners, PANODAN® B2020 can be added at a ratio of 1:1 with no need to adjust the bread formulation or process. "We have used our knowledge of emulsifier functionality and production to optimize performance at a lower cost. In tests, PANODAN® B2020 has proven an effective alternative to the standard dough strengthening products on the market and will improve bakers'

profits instantly," says Anne Kirsten Andersen, Global Marketing Manager at Danisco.

As a result of the sophisticated supply chain management system in place at Danisco, customers can count on Danisco to provide on-time deliveries and consistent product quality.

www.danisco.com +++

++ PIONEERING HYGIENE MAINTENANCE TECHNOLOGY

A new and technologically advanced water based surface and utensil sanitizer will provide food and drink processors in the UK with a highly effective, safe, low cost and environmentally friendly solution to the long-term challenge of maintaining secure hygiene standards. The Radical Water System uses naturally occurring biocides, generated by advanced oxidation technology, to deliver massive reductions in harmful microorganisms such as salmonellae, listeria and E. coli that are the cause for food hygiene related illnesses. Effective against bacteria, viruses, yeasts and moulds, the Radical Water System works by running a powerful electric current through water to create unstable molecules of oxygen. In their frantic at-



tempt to find other molecules to bond with, these literally crash into any microorganisms they find, killing them on contact. The ozonated water created is completely safe to handle, leaving no taints or residues, and breaks down after use into water and oxygen. The process involves less downtime than

chemical based sanitizers resulting in improved production efficiency.

Unlike chemical sanitizers, there are no hazardous substances involved and therefore no COSHH requirements. Extensive field trials and tests with Campden and Chorleywood Food Research Association have proved not only the effectiveness of the Radical Water System in delivering immediate sanitization, but have also shown that regular use over time reduces harmful microorganisms, ensuring a consistently safe and hygienic environment. Easy to install, the Radical Water System can be incorporated into the manufacturer's existing infrastructure, requiring only water and electricity for its operation.

www.radical.gb.com +++

++ NEW FORTUNA SALES REPRESENTATIVE

Fortuna Maschinenbau Holding AG is cooperating with Faber Bäckereitechnik Consult GmbH to strengthen its position in the Middle East, Asia and Oceania. With immediate effect company owner Michael Faber will be responsible for the distribution of Fortuna bakery machines in this area. At the same time, he will take responsibility for on the spot support of customers and sales partners. Michael Faber has 25 years of experience in the sector of bakery engineering and within this period he has gained a reputation, particularly in the Gulf region, but also beyond. His area of expertise is roll and pastry lines. In this segment, he supports bakeries in planning and choosing the right plant, assists in commissioning and work flow optimization and conducts personnel training. Fortuna Maschinenbau Holding AG is one of the world's oldest manufacturers of bakery equipment. For the past 120 years its name has represented excellent technical know-how and high quality workmanship - "made in Germany." The traditional company located in the Bavarian city of Bad Staffelstein develops and manufactures bakery equipment for the production of pastries, such as bread rolls, pretzels, buns, pita bread and pizza bases.

www.fortuna-schroeder.de +++

EQUIPMENT

the way you want it

BURFORD® PRECISION OILER MODEL 515

Designed to spray a precision pattern of oil and pan release agents on bakery products, pans and band ovens.



BURFORD® SMART SEEDER/TOPPER

Designed for accurate topping coverage and seed savings by automating the setup process from operator to operator.



LEFT HAND MODEL
9940 SHOWN WITH
OPTIONAL CONVEYOR



BURFORD® ORBITAL PAN SHAKER

Decreases cripples with the *circular motion* of the Burford Orbital Pan Shaker

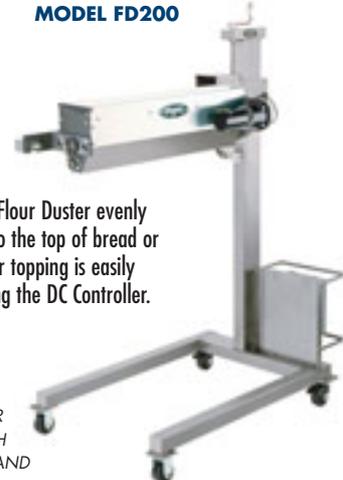


MODEL 578-RIGHT
HAND SHOWN



BURFORD® FLOUR DUSTER MODEL FD200

The Burford® Flour Duster evenly applies flour to the top of bread or buns. The flour topping is easily controlled using the DC Controller.



FLOUR DUSTER
SHOWN WITH
OPTIONAL STAND

**BURFORD®
SMART SERVO TWIST TYER**

MODEL 2200 • RIGHT HAND, MODEL 2300 • LEFT HAND
#1 Consumer preferred closure

MODEL 2300
LEFT HAND SHOWN



**BURFORD®
TAGGER**

MODEL TGR-100 RIGHT HAND



**BURFORD®
PATTERN SPLITTER**

Designed to split patterns on products as specifically required by the customer.



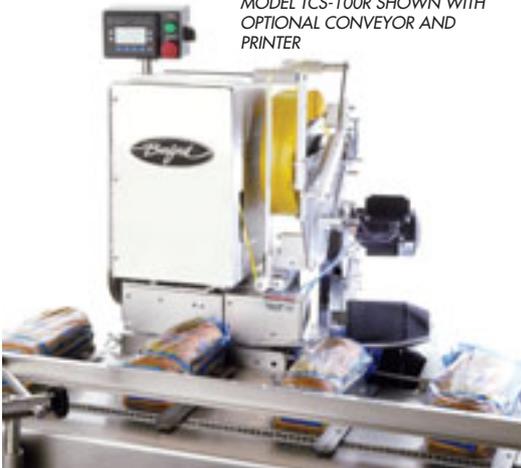
Model PS-2 left hand shown
with optional conveyor.



**BURFORD®
TAPE CLOSURE SYSTEM**

MODEL TCS-100R RIGHT HAND, MODEL TCS-100L LEFT HAND

MODEL TCS-100R SHOWN WITH
OPTIONAL CONVEYOR AND
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