

++ HIGH-NUTRIENT BAKERY PRODUCTS

In over 50 countries around the globe, for example in Asia, Africa and North America, the fortification of flour with vitamins and minerals is prescribed by law in order to ensure a basic supply of micronutrients to the population. In close collaboration with the customer and its sister company Mühlenchemie, SternVitamin develops tailor-made solutions that go beyond the statutory requirements and open up additional sales potential.

An idea in the biscuit segment is fortifying the products with vitamins and dietary fibers – a strategy that fits in well with the continuing health trend. The end products are temptingly delicious and at the same time valuable from the point of view of nutrition.

In the case of minerals, especially, choice of the right nutrients has a considerable influence on the quality of

the baked goods. The compounds must not react with other ingredients. For example, soluble iron should not be added to bakery products with a high



fat content, since it tends to turn them rancid. Thorough specialist knowledge is essential in order to find the ideal compound, but SternVitamin sets store by practical applications technology as well as theory. The product development team carries out specific tests in the firm's own baking laboratory in order to investigate changes in color, flavor or texture and then select the per-

fect combination of active ingredients. At the same time the experts determine the optimum dose of the heat-sensitive vitamins, for some of the vitamins are lost in the baking process.

A further important factor is good bioavailability of the nutrients, in particular because the readily available minerals are usually highly reactive: that is, they have a strong tendency to react with other ingredients of the bakery products. Here it is a case of finding the best possible compromise for each application.

SternVitamin develops premixes tailor-made to the customer's requirements which exclude the possibility of interactions between the substances themselves and the ingredients of the bakery products. The premixes also guarantee precise dosing and homogeneous distribution of the micronutrients in the end product.

www.sternvitamin.de ++



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CLEANLINESS FROM THE POINT OF VIEW OF THE SPECTATOR

PROCLEAN – THE SELF-CLEANING SYSTEM

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