

### ++ DSM SELLS ITS INTEREST IN YEAST PRODUCER RYMCO

Dutch life science company DSM has agreed to sell its 50% share interest in South African yeast products manufacturer Rymco to its joint venture partner Daniel Mills & Sons. The total proceeds of the share transfer for DSM amount to EUR 39 million. Closing is expected to take place in September, subject to certain standard regulatory approvals. The sale of DSM's interest in Rymco is the final step in divesting its yeast and bread improver businesses. Last month, DSM sold the main bakery activities of its business group DSM Bakery Ingredients to Gilde Investment Management. In 2004, the Baking Enzymes business unit was transferred to the DSM Food Specialties business group. The share interest in Rymco formed the last remaining element of the Bakery Ingredients business group.

[www.dsm.com](http://www.dsm.com) +++

### ++ HERBAL EXTRACTS FOR FRUIT PREPARATIONS

The Functional Food market has a strong potential for growth: According to recent estimates, an annual growth rate of approx. 10% can be expected.



Wellness is in greater demand than ever before and in order to distinguish itself from competitors, Frutarom has carved out a corresponding position for itself on the market. In the international competence center for high-quality herbal extracts in Switzerland, teams of scien-

tists develop promising health-promoting products. Frutarom extracts are characterized by their provable first-rate quality as well as high degree of purity (hyperpure). The spectrum of effects is further supported by medical-scientific documentation based on decades of experience as well as cooperation with universities and laboratories worldwide.

Frutarom developed a three-phase concept for functional fruit preparations: The basic formula is based on a balanced profile of nutrients to which dietary-physiological additional benefits (vitamins, food fibers, etc.) are added in phase two. Phase three comprises the addition of well chosen herbal extracts, e.g. red vine leaf, mate, or green tea extracts, making an optimum positioning as wellness and lifestyle products possible thanks to the active, standardized ingredients. It goes without saying that the products are crowned with the fitting flavors to combine well-being and unparalleled taste to ensure pure pleasure.

[www.frutarom.com](http://www.frutarom.com) +++

### ++ INNOSWEET SIGNS STRATEGIC PARTNERSHIP FOR ACESULFAME K

Germany-based InnoSweet GmbH has agreed a long-term strategic partnership with Chinese manufacturer Zhangjiagang Hope Chemicals Co. Ltd for the distribution for Acesulfame K. Hope Chemicals is the largest manufacturer of Acesulfame K in China, where it operates a modern production plant that has recently been expanded, and is both ISO and HACCP certified. InnoSweet, a member of Nordzucker Group, will market Acesulfame K under its own brand name, InnTenseT AK, in Europe and the rest of the world.



In March of this year, the patent protection on Acesulfame K expired in all territories except Canada. The ingredient is of particular use to soft drinks and sugar-free confectionery manufacturers because of its excellent stability and taste profile when it is combined with other intense sweeteners or polyols. It can also be used in pharmaceutical dosage forms, where it acts as a sweetening and taste-masking agent.

[www.innosweet.de](http://www.innosweet.de) +++

### ++ USDA TO BUILD NEW CEREAL CROPS LAB

The U.S. Department of Agriculture broke ground in Madison, Wis. for a new laboratory where federal researchers will work to improve barley and oats. The laboratory will be operated by the Agricultural Research Service (ARS), USDA's chief scientific research agency. Barley malt, which contains natural sugars, can be found in a wide range of foods, including breakfast cereals, beverages and bakery goods. It is the basic, fermentable ingredient in beer. In 2004, ARS scientists at Madison assessed more than 5,000 different malting barley breeding lines, providing data that will help breeders develop high-quality cultivars for U.S. farmers. ARS research at Madison is also focused on finding new ways to bolster crop plants against attack from persistent and costly fungal diseases, like Fusarium head blight on barley and blast on rice.

The ARS scientists are also studying the health-promoting compounds found in oats, which they hope to enhance to make the hearty grain an even more significant heart-healthy food. +++

#### Correction

Unfortunately, there were a few editorial mistakes in the article "In-store automatic baking" in our last issue (page 24/25). We would like to correct them here: The Baky is loaded from the front, not the rear. The rolls are not pressed against the side of the drum like in a spin dryer, it does not spin fast enough to have such an effect. They are in fact held in the spaces between the inner and outer drum. The Baky users light sensors, not weight to detect the need for more rolls. The original Baky, as seen in Las Vegas could handle two different products, the current version can handle four. The customer can see the baking process in the Baky, there is a window through which the drum can be seen. It does not matter if rolls go through the Baky upside down because of the unique baking process. The rolls are evenly baked regardless of their orientation. We apologize for any inconvenience. +++

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