

Excellent combination

THREE FOOD INDUSTRY'S "SUPER BRAINS" JOINED FORCES IN THE POWERFUL RESEARCH AND DEVELOPMENT PANADORO GROUP LTD.

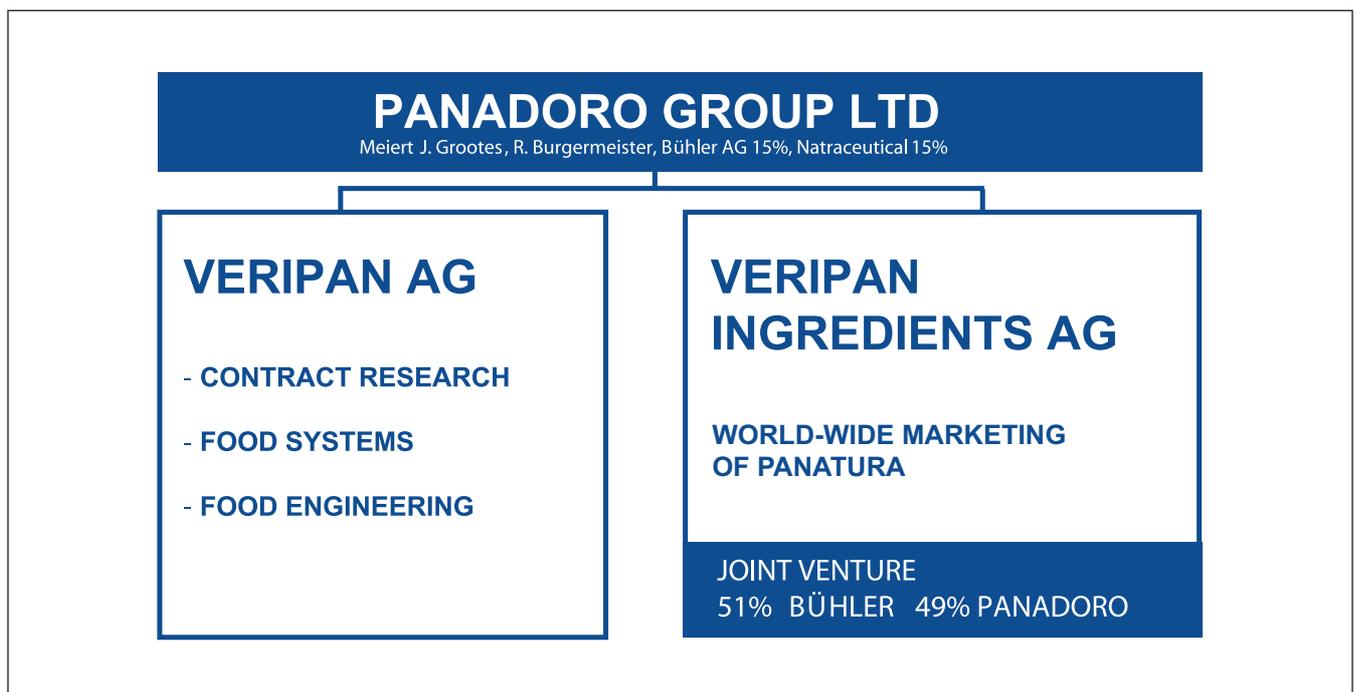
+ The market for ingredients is in motion. Swiss machine manufacturers Bühler AG, Uzwil, Swiss think tank for the food industry Veripan AG, Matzingen near Zurich, and Spanish biotech company Natraceutical agreed on a cooperation in the Panadoro Group.

It all started with Veripan AG, founded a few years ago by entrepreneur Meiert J. Grootes and food technologist René Burgermeister. Veripan AG is a specialized company mainly dealing with ingredients and processing matters for the food industry. In 2004, the international technology group Bühler AG came on board of Panadoro group. Bühler achieved a sales volume of about 950m Euro in 2004 with its engineering and construction of food equipment. Together they founded Veripan Ingredients AG which solely distributes Panatura, a product invented by Burgermeister and partners in 1998 already.

The third party in this company is Natraceutical, the biotech subsidiary of the Spanish Natra group which itself is a leading producer of caffeine, polyphenols and functional ingredients in Spain. In May of this year, Natraceutical acquired the Braes group which in turn owns Overseas Ltd, UK and Swiss

Obipektin AG, both manufacturers of natural ingredients such as fruit and vegetable extracts. In 2004, sales for Natraceutical AG summed up to 26.6m Euros and are expected to rise to 60m Euros in 2005.

The research and development field of the Panadoro group will encompass new ingredients as well as new methods and technologies. As mentioned above, a product for the baking industry has already been introduced in 2002: Pantura is a natural wheat sponge dough. According to the company it is made from all natural ingredients and with a fermentation time of 72 hour. The product is of pasty consistency and added in amounts of 2-3% calculated on flour. In terms of quality and intensity, the new wheat sponge can be compared to a traditional sponge dough because of the long fermentation under controlled conditions and the differentiated selection of ingredients. The sponge dough must be kept and transported in a chilled state because of its pasty condition and the bioactive yeast cells it contains. It is patent-protected and offers its users a reproducible aroma profile and also saves them from having to produce their own sponge dough thus freeing up several vats and bowls in their bakery. +++



The right choice

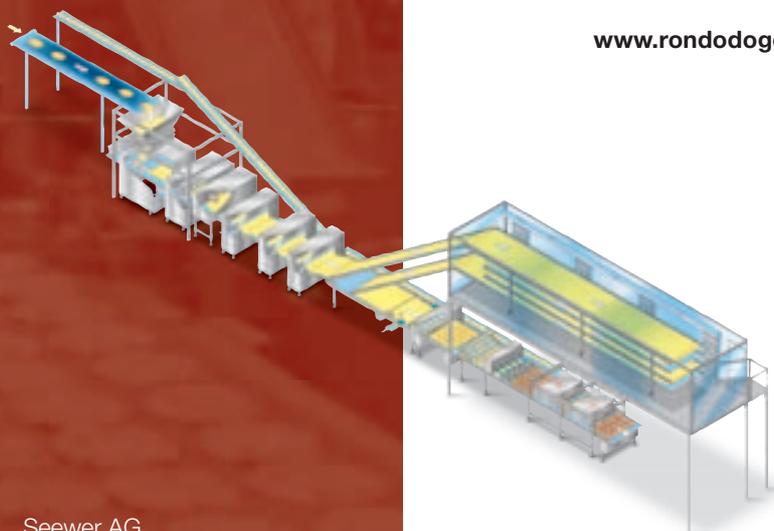


Pizza production

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