

++ LOCK SAVES BAKER'S DOUGH

APV Baker, a major international supplier of bakery equipment, has chosen Lock Inspection Systems' CK10 dough-weigher to help its customers reduce unit costs and increase productivity. Having already successfully installed Lock checkweighing equipment in several plants, when a major customer was looking to eliminate costly inconsistencies in product weight, APV Baker turned to Lock. Peterborough-based APV Baker manufactures and supplies bakery machinery for the confectionery, biscuit and snackfood industries worldwide. One of its key customers is leading UK baker Warburton's, who were looking to increase output and obtain lower unit costs, while at the same time ensuring that product quality and consistent product weight were maintained.

After careful analysis and liaison with the Warburton's engineers, APV Baker installed two Lock CK10 dough-weighers at the site. Constructed from stainless steel to IP65 rating, the CK10 provides bakers with reliable dough weight data, accurate to +/- 1g on pieces of up to 1kg and at line speeds of up to 150 pieces per minute – the speed of the Warburton's lines.



Installed after the dough rounder, by which stage the dough is less sticky, a fixed table dough weighing unit was incorporated in the line with two in-feeds to create the appropriate pitch. A reliable reject mechanism was a vital component as a faulty device can bring the whole line to a standstill. Crucially, the "lift and drop flap" reject supplied by Lock means under- or over-weight

pieces are reliably removed from the line. The rejected dough is captured in a bin so it could be easily recycled, further reducing costs. The installation of the CK10 was carried out in accordance with the appropriate guarding and weighing legislation. +++

++ NEW PARTICLE CHARACTERIZATION SYSTEMS AT POWTECH 2005

Malvern Instruments will introduce a new particle size and shape analyzer based on image analysis at Powtech 2005 (Nürnberg, 11-13 October, 2005). The system will be displayed alongside other new products and flagship instruments from Malvern's comprehensive portfolio of rheometers, viscometers, and in-line, on-line, at-line and laboratory-based particle characterization systems.



The breadth of Malvern's product range enables the company to support materials characterization applications across all areas of industry and academia, from laboratory analysis through to in-process measurements. Being able to provide instrumentation, technical and applications support for both rheology measurement and particle characterization is especially important as the links between particle characteristics and a material's bulk properties are increasingly examined and understood.

As well as new product introductions, highlights on the Malvern stand will include: the recently launched Insitac APS at-line particle size analyzer for use in process applications; the industry-leading Mastersizer 2000 laser diffraction system; and the award-winning Zetasizer Nano system for the characterization of nano-sized particles and molecules.

www.malvern.co.uk +++

++ BAKERY ENZYMES FOR ASIAN MARKETS

AB Enzymes researches and develops individual solutions for particular challenges in the baking industry. The company's latest innovation comprises two new products specifically designed for the Asian bakery market: VeronR Brox – a true replacement for potassium bromate which actually provides better bread quality, VeronR MT- for improved results in Asian steamed bread. The new AB Enzymes preparation Veron Brox not only is an excellent replacement for potassium bromate, but also achieves better bread quality and larger bread volume. China recently banned the additive from mills and bakeries. The new preparation is a fungal alpha-amylase mixed with hemicellulase and bromate-free oxidation agents. It acts on flour proteins, pentosans and starch. It modifies the flour pentosans and, thus, strengthens the dough. As a result, the better quality of bromate-free baked goods is apparent in a more uniform crumb structure and increased volume. Particularly noticeable are improved dough properties and higher baking volume.

For Asian steam-bread good dough stability is essential for obtaining perfect quality. Veron MT reacts with starch and pentosans in the flour. These liberate fermentable sugars and, thus, improve yeast fermentation, increasing the volume by improving the gluten network. All this has a stabilizing effect on bread texture, flavor, volume and product appearance. Steam-bread made with Veron MT showed the best fermentation tolerance, resulting in a compact smooth surface. In steam-bread, the product enhances the water absorption of proteins, and since they bind more water, this water can be released to the starch during baking which leads to a better gelatinization. In addition, the dough is drier and, therefore, has less stickiness, which makes it easier to process mechanically. A further asset is that the dough is more workable and less prone to tearing which is favorable particularly for steam baking, but also for oven baking.

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