

# International, Innovative, Inspiring

## Hygienic design

The Sigma laminator is designed to be hosed down with hot water and foam, meeting all the highest hygienic standards. All areas are easily accessible so that cleaning can be performed as efficiently as possible. All mechanical parts in the production zone are made of stainless steel or food grade non-corrosive materials.



## Flexibility

The Sigma laminator can be designed to be anything from a block processor to a fully automatic laminator or even a combination of both. A very wide range of dough's can be processed on the same line. Depending on the configuration the Sigma laminator can be delivered within three to four months.



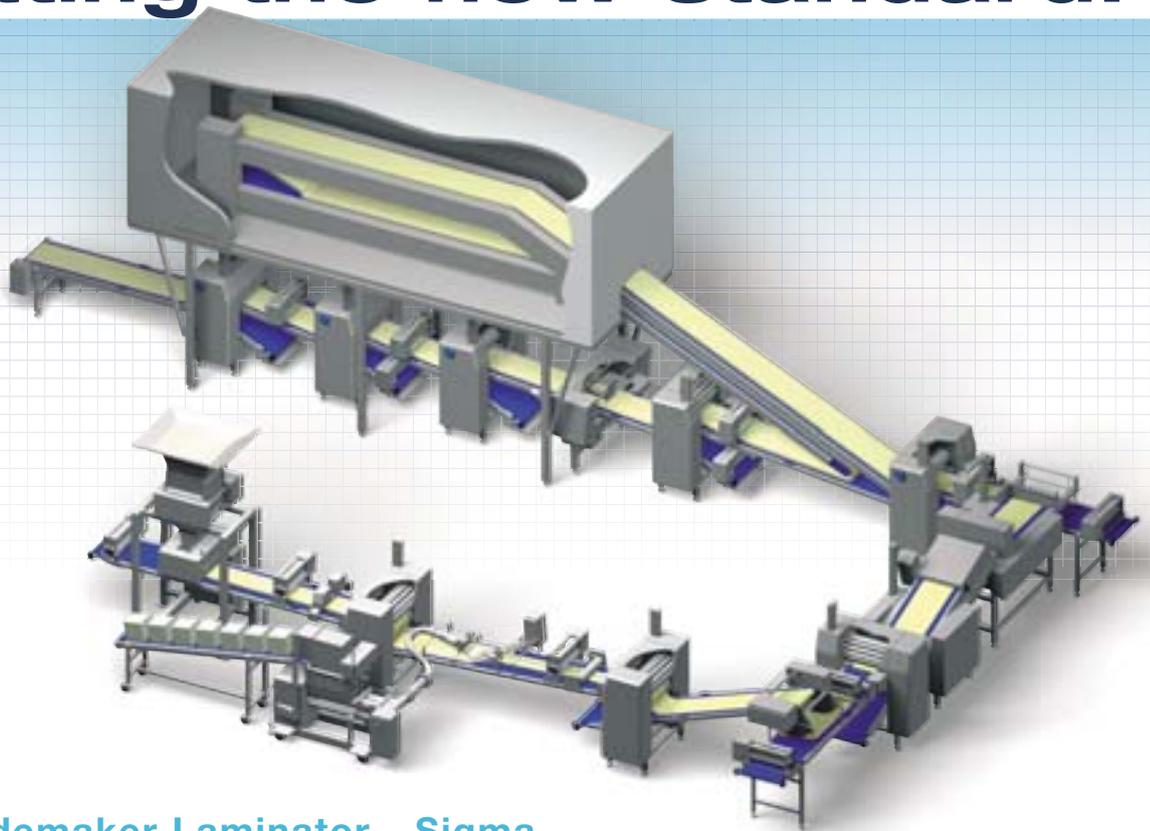
## Outstanding product quality

The Sigma laminator produces the best laminated dough in the industry today. High capacity low stress dough with a perfect gluten structure due to the use of our unique dough flow control system in combination with a high speed cross roller and the use of a resting/cooling tunnel.



[www.rademaker.com](http://www.rademaker.com)

## Setting the new standard!



### The New Rademaker Laminator - Sigma

Rademaker has developed the most advanced laminator in the world. It is designed to meet the highest standards set in the food industry today, whether they be product quality, hygienic design, mechanical efficiency or user friendly.

**Rademaker**

# Pieces of wisdom

Having seen many years of life roll by, it makes one wonder sometimes about offerings described as “truly new” or “modern”. Corporate Governance is one of these things that makes you wonder. Ethical behavior on the job – is this something different from “normal” ethical behavior in one’s private life? Corporate governance is a hot topic today in science and manager literature as well as in workshops for managers and of course this topic is totally new, up to date, modern and so on. However, intelligent managers have known for a long time that their relationship to customers, suppliers and employees runs more smoothly and more efficiently if they are respected and are cooperated with and not criticized.



**++ Hildegard Keil, editor-in-chief**  
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Some of these revived pieces of wisdom are not restricted to the market of management theories which always display new trends but are also included in the bakery trade. One such piece of wisdom is that ‘time’ is the best baking aid because it promotes flavor and prolonged freshness of the baked goods.

It seems that someone has thrown a stone into a pond and this information has spread in concentric waves through the entire baking industry. Amidst a sea of high performance fanatics, more and more companies are rediscovering the value of ‘slowness’. When considering the slowly rediscovered positive effect of a longer dough rest, this is in general not new but – insofar as one may smile – the focus has changed. Now it is not just the uncontrolled fermentation of dough in vats or on belts, in an uncontrolled atmosphere that is asked for but the control of all parameters which influences the results. Unfortunately, the scientific principles have not enlightened us as yet. Flavor research which might provide insight for the practice on clear interactions, effects and operating parameters is hardly available. Why does dough made with butter develop more flavor over time than the same dough made with shortening? How much butter is needed and what proportion should the vegetable fat be? These questions have not been answered yet and companies have no other option than to use trial and error.

It may well be that the current upswing in the world’s economy which has also eased the consumers fears in terms of price elasticity has opened the doors to successful prospects in the marketing of products “that are more cared for”. Perhaps the market is flooded with simple and cheap products so that the only way is differentiation. Maybe the time is ripe for a change. To be honest, and the older ones amongst us will possibly agree with me: There is an economic cycle for everything and the economy moves in waves through the times. One day, one specific topic is hot, and then it disappears, is then rediscovered and will certainly disappear again. Generally fashion cycles in the baking industry are long and we all can look forward in the next decade to a time when quality is not a category but a value. Everything has its dawn.

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