

From a practical point of view

IN THE BAKED GOODS BUSINESS FOR A LONG TIME, NOW NEWLY SELF-EMPLOYED:
SABINE BOTTERBRODT OFFERS HER PRACTICAL EXPERIENCE AS A CONSULTANT



➤ Nowadays hygiene in the baking industry (including sales) is inseparably linked with quality and a forward-looking management style. Neither the authorities nor consumers/customers will tolerate hygiene deficiencies. Quite the opposite. Hygiene deficiencies that become public knowledge are often reason enough to bring a company into financial difficulties.

In addition to employee training, part of the range of services offered by Sabine Botterbrodt also comprises factory inspections including photographic documentation to illustrate the hygiene situation in the baking operations and/or in the sales area. She records deficiencies and identifies opportunities for improvement (corrective actions). An employee on the spot, e.g. the hygiene officer, is then responsible for implementing the necessary corrective measures, for which he/she receives support from the company management.



++ figure 1
Consultant Sabine Botterbrodt

This procedure, which the official food inspectorate also recognizes as a self-monitoring process, provides the necessary certainty that no hygiene issues get “forgotten” and that shortcomings are recognized at an early stage and eliminated. At the same time, being a qualified confectioner, Botterbrodt knows about baked goods production and sales from her own experience and gives her clients practical, results-oriented advice. Botterbrodt is also available with regard to the documentation requirements that need to be implemented, both in accordance with statutory regulations and also in accordance with food safety/quality standards (e.g. IFS Food). The range of services also includes carrying out internal audits and/or supplier audits. Her client base originates not only from the baked goods area but also from the upstream stages, e.g. the flour mill. As a Cereal Technologist (Dipl.-Ing. Food Technology), Sabine Botterbrodt is happy to cater for the needs of the entire cereals value chain.

If you are interested or have any questions, she can be reached by email at: post@sabine-botterbrodt.de. Further information at:

www.sabine-botterbrodt.de +++

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Australia: Bread production market to increase in 2013

Food market
The Australian bread production market has reached a valuation of AUD 3.01bn (approx. British news portal
The bakery explains that consumers. The bakery with supermarket
of bread sold. The bakery (including in-st

RONDO: Dr. Michael Robert Rohrer

Warburtons acquires Giles Foods

Friday, 7 June 2013 baking industry
Warburtons Limited from Bolton has acquired Giles Foods Limited in both UK, a manufacturer of unbranded specialty bread such as garlic balls, French and Italian breads and pastries, tarts and buns. The product is sold to retailers, restaurants, pub chains and catering companies. It is the acquisition for more than 20 years. The family-run business Giles Foods has 300 people across two sites in Milton Keynes and Warminster, and a turnover of GBP 26m (approx. EUR 30.4m). The company will remain a family business, with the current management team staying in place.

Join "Partners in Food Solutions"

June 2013 supplier
AG, Uzwil, Switzerland, has joined "Partners in Food Solutions (PFS)" as a company. PFS is a nonprofit organization founded by food company companies, which also includes Cargill and Royal DSM of the Netherlands. It works with the development organizations U.S. Agency for International Development and the nonprofit organization TechnoServe. The aim is to make the best business expertise as well as other resources of the companies accessible to small and growing food companies in developing countries through voluntary employees. For further information: www.bubli.com

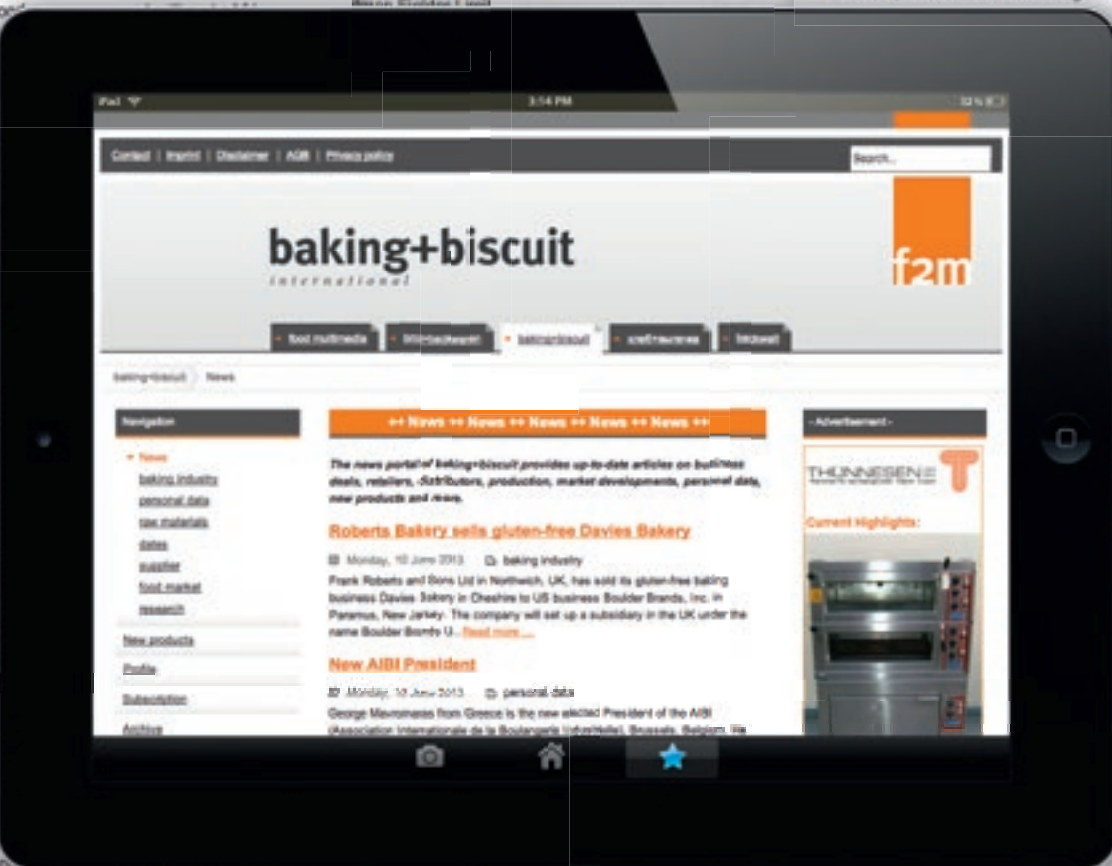
Monday, 10 June 2013
George Mavromaras (Association International) was elected by the members of the Association International for the first time.

Guidelines for easy

Thursday, 23 May 2013
A high-calibre work group tasked with designing and hygienic construction of food processing plants in 2013. The "European Hygiene Guidelines" of experts from machinery and food industry and from research (www.ehedge.org) – officially established as its Chairman the expert Dr. Stephan University of Technology. The sequence of the hygiene scandal during the last September has already considered project "high manufacturing", "Further processing", "The bakery". The bakery were produced by manufacturers, companies Baker representative laboratory according to (including trade); technical articles

Munich Airport catering

Tuesday, 28 May 2013
A current passenger consultancy Skytrax in the context of the "World Airport Awards" has revealed that Munich Airport offers the best catering of any airport in the world. Skytrax specialises in worldwide surveys of the subjective quality of international airlines and airports. The criteria for this questionnaire were selection, price, service, opening times and flavour. Munich Airport was able to offer 51 catering businesses across an area of 16,000 m² with culinary specialities such as typical Bavarian foods, Pasta & Pizza, Sushi & Curries, Steaks, Surf & Turf and Organic Food. Hong Kong, Seoul and Amsterdam airports were ranked next with regard to their catering facilities. Munich Airport also has the world's only airport brewery, the "Airbräu". Munich Airport occupied sixth place in the overall assessment of the "World Airport Awards".



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From silo to truck

