

### ++ BERRYFUSIONS FRUITS

Ocean Spray ITG has launched BerryFusions, a delicious combination of natural fruit flavors and sweetened dried cranberries. BerryFusions offer food manufacturers an ingredient that delivers the taste and texture of real fruit in a wide range of natural flavors.



Versatile, easy to use and cost-effective, BerryFusions are suited to a wide range of applications, including bagels and cookies. With high processing tolerance, BerryFusions retain their shape and color throughout manufacture, providing an ideal solution for food manufacturers looking to incorporate real fruit into their products without complications. Ocean Spray ITG offers a wide range of BerryFusions, including blueberry, strawberry, cherry, orange, raspberry, mixed berry and mango.

[www.oceansprayitg.com](http://www.oceansprayitg.com) and  
[www.oceanspray.com](http://www.oceanspray.com) +++

### ++ NEW BREAKFAST CEREAL INGREDIENTS

Tate & Lyle, a global leader in the renewable ingredients industry, announced the launch of two new Cereal Ingredient Solution Sets, Breakfast Cereal ENRICH™ 701 and Breakfast Cereal ENRICH™ 702. Tate & Lyle ENRICH™ is a unique service offering, which enhances the nutritive qualities of food and beverages without compromising on taste or texture.

Tate & Lyle's Breakfast Cereal ENRICH™ 701 and Breakfast Cereal ENRICH™ 702 contain an optimized combination of functional ingredients designed for use in multigrain or wholegrain expanded cereals. Both Solution Sets contain high amounts of oat fiber without sacrificing the radial or axial expansion, and crispiness of the product. If used in the suggested formulations, the two Solution Sets

provide 8 grams of whole grain per 30 grams of the finished cereal. Formulations made with Breakfast Cereal ENRICH™ 701 meet the "good source of fiber" claim, those with Breakfast Cereal ENRICH™ 702 the "excellent source of fiber" claim.

Formulas made from both Breakfast Cereal Ingredient Solution Sets contain 100 calories per 30-gram serving and deliver good "bowl life" and a well-rounded base flavor profile complimentary of cereal grains. As both Solution Sets contain SPLENDA® Sucralose, they also provide uniform sweetness distribution, as well as eliminate stickiness created during extrusion of sugar-containing formulas.

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

### ++ NEW DIRECTOR



Reading Bakery Systems (RBS), Robeson, PA, announces the promotion of Travis Getz to the position of Director of Engineering. In his new role, Travis will direct and oversee the efforts of the design and production engineering staff, and remain involved with his staff of project managers. Travis joined Reading Bakery Systems in 2001. During his career at RBS he has held positions of increasing responsibility including Electrical Engineer, Project Engineer and most recently, Manager of Engineering Operations. Travis served with the US Navy, and graduated from Penn State University with a B.S. in Electrical Engineering. Reading Bakery Systems is a manufacturer of baking equipment providing turnkey processing systems and support for the grain based food industry.  
[www.readingbakery.com](http://www.readingbakery.com) +++

### ++ HUNGARY FOR BUSINESS

International food, drink & hospitality exhibition: Montgomery International, the London-based international exhibition pioneers, announced that the massive interest in the IFE Hungary 2006 exhibition, which takes place February 21-23 in Budapest, has forced them to book the entire venue, signaling a 100% increase in the event size since its launch earlier this year. Organizers at

the London headquarters are thrilled by the evident appeal of the show, noting that just three months after the last edition, the number of reservations already equals the final number of reservations at the 2005 event.

The essential ingredients of outstanding professionalism, excellent organization and top quality visitors draw exhibitors from each corner of the globe, making this a truly international occasion. International pavilion participation already includes Spain, Greece, Germany, Austria, Czech Republic, Argentina, The Netherlands, Italy and Sri Lanka, with many pavilions still to confirm.

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

### ++ ECONOMICAL PRODUCTION OF MARMALADES, PASTES, DRESSINGS

When producing convenience food, soups and sauces from vegetable and animal ingredients, the final product quality depends on a precise process.



In particular, the heating and mixing processes should be performed as quickly and effectively as possible. Aiming for these targets, the company Stephan Machinery, Hameln, Germany has designed the Cooking Mixer KM 800 in close cooperation with the food industry. It can be used for mixing, heating, cooking, blanching and cooling processes, is easy to fill and discharge, offers short batch processing times, gentle and effective heating and mixing. The unique design prevents oxidation and maintains flavor and color to produce a consistent and reliable quality. The mixer is easy to clean and simple to operate and does not need a steam extractor hood.

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

# BEST SOLUTIONS IN FINE BAKERY!



Unifine Food & Bake Ingredients GmbH  
Riedstrasse 6 • D-64295 Darmstadt  
Telefon +49 6151 3522-90 • Telefax +49 6151 3522-9339  
[www.unifine.de](http://www.unifine.de)  
[mailbox@unifine.de](mailto:mailbox@unifine.de)



**UNIFINE**  
Food & Bake Ingredients