

++ AUTUMN EXHIBITIONS IN GERMANY

Südback and Sachsenback are two important bakery exhibitions which will take place October 15-18 and October 30-November 1 both at the fairgrounds in Stuttgart. Internationally active exhibitors will present their products.

www.suedback.de

www.sachsenback.de

++ Martin Braun KG

Martin Braun KG, producers of fine baking ingredients, from Hanover, Germany, will show the new ready-to-bake flour Braun's Quarkbällchen CLASSIC. This flour can be used together with quark (German type of fresh cheese), yogurt or sour cream to make traditional Quark donuts. One advantage of this flour is that the products do not absorb too much fat during frying. The donuts can be coated with sugar right after frying and are suitable for freezing. This flour also allows the production of savory donuts for example with cheese or diced ham.



Braun at Südback: Hall 4, stand 240 and at Sachsenback: Hall 1, stand 336
www.martinbraun.de +++

++ Meistermarken

Donut-type products are the main topic of MeisterMarken's presentation as well. Filled donuts such as Filly Nut Donut, Filly Vanilla Donut und Filly Apple Donut from the Meister Goldfrost product range will be the highlights of this autumn. And what about the Christmas season? MeisterMarken is a specialist for Stollen and

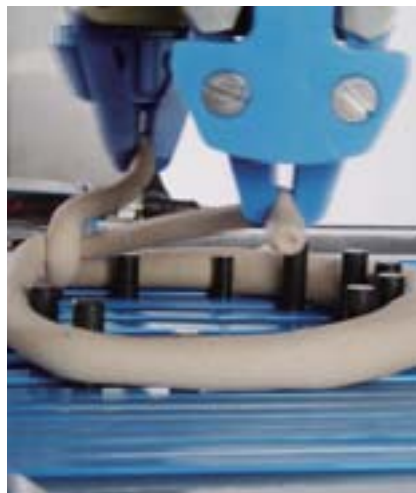
will of course show interesting baked novelties such as Stollen gnomes.

MeisterMarken at Südback, hall 5, stand 314

www.meistermarken.de +++

++ Fritsch GmbH

A novel piece of equipment presented by Fritsch GmbH at Südback will be the Multi Twist. A unique and universal dough twisting system which meets the highest requirements and produces high quality baked goods for the demanding customer. The Multi Twist handles strands or dough which need to be twisted or three-dimensionally



coiled. This unit is famous for its perfect pretzels; up to 2,000 pieces per hour can be made, and this with only one operator.

Fritsch GmbH at Südback, hall 4, stand 324

www.fritsch.info +++

++ CASE STACKER AT CEMAT

CeMAT, the world's leading fair for intralogistics, will take place October 11-15, in Hanover, Germany. One of



the exhibitors is Langhammer, a German specialist for conveying and palletizing solutions. They will present a Case Stacker and Destacker which is already being used in the baking industry for handling plastic bread boxes. The boxes are stacked onto pallets and unstacked for renewed filling. Several innovations will be presented, and for the first time new components for stacking and unstacking case stacks. These components were developed for use in a large bread factory where plastic bread cases were stacked onto pallets and unstacked again for renewed filling. The Stacker and Destacker will be in operation at our stand.

Langhammer at CeMAT, hall 27, stand E46
www.langhammer.de +++

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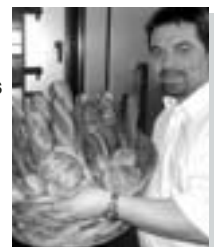
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