

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.



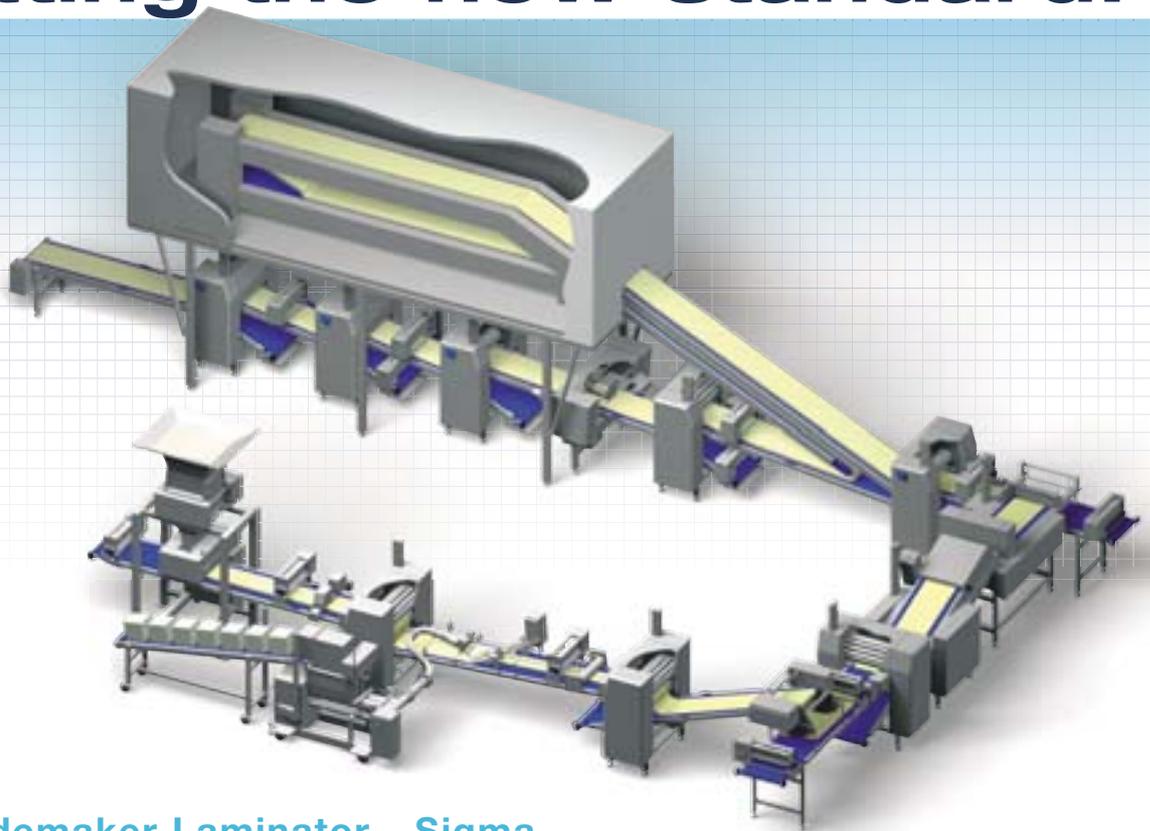
Outstanding product quality

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

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

The quiet times are over

Today, when reading the economics pages of some newspapers, one could come to the conclusion that the agricultural markets worldwide are going crazy. In some European countries, the price of butter has increased by up to 50%. The price of wheat is also predominately on an upward spiral, although sometimes it has been interrupted by small downward trends. Corn, fats – there seems to be hardly any raw material that is needed in the bakery industry which does not give rise for concern to the purchasers.

The reasoning is always the same: the weather, Asia's roaring demand and of course biofuel.

There are more reasons, but caution should be taken prior to any rant or call for political intervention. It should be noted that, for example, the prices for wheat have not yet reached their all-time high. Of course, everybody with access to raw materials is hoarding them for as long as possible, hoping for higher prices and therefore higher profits. Millers are currently desperate as the farmers seem to supply their grain unwillingly. The harvest has almost been reaped, but there are no raw materials on the markets. The millers are afraid of entering long-term contracts for the same reason. This merry-go-around will keep on turning, and this will only end when the companies run out of steam due to a lack of funds.

Financial breath has of course to do with the raw material markets. Several speculators have felt the pinch as a result of the American real estate market crises which has restricted the liquidity of the markets to such an extent so that central banks around the globe have had to pump money into the markets to prevent the banking systems breaking down. Whoever is in need of money now and unable to get a loan, might be willing to sell their raw material securities included in their portfolios for speculative reasons. The fluctuations on the money markets demonstrated this clearly in mid-August. However, it could also be that people with money are now starting to participate in the raw material speculation hype.

Currency parities are also influencing the markets. If the dollar gets more expensive, the European wheat provenances become more competitive. If the American National Bank interferes with lowering the interest rates then the dollar exchange rate, liquidity and other parameters will shift, not only on a national level but also globally.

Everything will eventually calm down. Nevertheless, the raw material prices will stabilize on a higher level than has been seen before.

When considering the prices for bread and rolls in some countries, more pressure is needed to clarify the value of these food products. It is time to stop the price spiral's downward trend. It has never been good for the poor and the hungry in this world.

One thing is certain. We have to expect increasing speculative actions on the raw material sector in the future. The quiet times are over!

Sincerely yours,



++ Hildegard Keil, editor-in-chief
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