

++ POST-BAKING DRYERS FROM RADIO FREQUENCY

Radio Frequency Co., Inc. in Millis, Massachusetts, USA, offers Macrowave™ Post-Baking Dryers for the production of cookies, crackers, and snack foods. The dryer can increase oven band speed by eliminating the final drying requirement from the last third of an oven line. It utilizes RF (radio frequency) energy which preferentially heats and dries the moist areas of cookies, crackers,

products which require good professional skills. Our mill supplies Fazer's production units, other international customers and the most demanding customers in the food industry with fresh flour, mixes, improvers, flakes and grain-based fibers best suited to different end uses. We have always wanted to serve the top professionals in the industry and we have done that with success."

www.fazer.com +++



© Radio Frequency Co.

and snack foods to eliminate surface checking, control moisture and color. The post-baking dryers are developed for high-volume cookie production as they quickly remove residual moisture trapped within the centre of the product. These RF dryers are available in band widths up to 64" wide.

www.macrowave.com +++

++ FAZER OAT MILL IN LAHTI

The Fazer Group in Helsinki, Finland, has invested in a new production facility in Finland and in an oat mill in Lahti. Fazer Mill & Mixes, a part of the group, is now able to mill rye, wheat and oats. The company has invested around EUR 7.5m (approx. USD 5.6m). For the new mill Fazer will need five new employees, the oats will come from 150 to 200 Finnish farmers. Pekka Mäki-Reinikka, Director of Fazer Mill & Mixes, said "A lot of untreated oats is exported from Finland, but we at Fazer want to upgrade the degree of processing of oats and, instead of grain, export ready-made

++ BIMBO WILL CLOSE A PLANT

Bimbo Bakeries USA, Horsham, will close its baking plant in Easton, Pennsylvania by the end of the year. In the plant employs 200 workers who produce hamburger and hot dog brands. "This was a difficult decision because of the committed team of associates at the Easton bakery", said Vice-President Rod Cunha. One reason for the closure may be that Bimbo will invest USD 75m (approx. EUR 56m) in a new plant in Macungie Township, Pennsylvania. This bakery should open in early 2014, bring 100 jobs, and should produce bread and buns for the Northeast.

www.bimbobakeriesusa.com +++

++ LINDT & SPRÜNGLI WITH GROWTH

According to the company Lindt & Sprüngli AG, Kilchberg, Switzerland, turnover increased by around 9.6 % to CHF 1.13bn (approx. EUR 0.92bn, USD 1.23bn) in the first half-year of 2013 compared to 2012. In the USA the

company has an organic turnover of 12.7 %. Development is "really positive" in Germany, France and the UK. Lindt & Sprüngli confirmed an organic sales growth of 6 to 8 % for the whole year 2013. With that result it isn't surprising that the company will invest around CHF 200m (EUR 162m, USD 216m) in new product lines in the USA and in Europe.

www.lindt.ch +++

++ PALSGAARD INCREASES TARGETS IN CSR REPORT

Palsgaard A/S, Juelsminde, Denmark, said in their new CSR Report that they have further increased their commitment to Corporate Social Responsibility. The company believes in integrating social, environmental, ethical and human rights into their operations. Jakob Thøisen, CEO of Palsgaard, explains that "A strong, collaborative and adaptable organization is a prerequisite for continued growth and success in a world where competitiveness is constantly challenged, and where sustainable and ethical business conduct is a requirement." One of their aims is to be CO₂-neutral by 2020. "This is an extremely ambitious target for a company with very energy-intensive production processes. It is therefore gratifying to note that Palsgaard in 2012 managed to keep its CO₂ emission per kilo of finished product at 2011 levels." The factory in Mexico is CO₂-neutral after installing a solar cell system.

www.palsgaard.com +++

++ GLOBAL GROWTH IN PRETZEL PRODUCTS

Pretzel pastries are the current trend throughout the world, as shown by the Innova Market Insights study presented by Valora Retail Germany at the Handelsblatt event "Trade and Change in Filling Stations and Convenience Shops". According to the study, the number of new product launches in the pretzel pastry product range more than tripled worldwide in the years 2007 to 2010 alone. The Valora subsidiary Brezelbäckerei Ditsch GmbH in Mainz, Germany, was also probably not entirely uninvolved in this.

www.innovadatabase.com +++

++ PERSONAL DATA

Klaus Stojentin is the new President of Sales for Western Europe for GEA Refrigeration Technologies GmbH, Bochum, since 1st July 2013. His career



© GEA Refrigeration Technologies

started ten years ago as Sales Director for the region of Germany, Austria, and Switzerland, for the previous com-

pany GEA Grasso GmbH. Most recently he was General Manager at GEA Bock GmbH, Frickenhausen. This role will be taken over by Jan Kröger. He will work in the company top management together with Ralf Eichentopf and Thies Hachfeld.

www.gearefrigeration.com +++

++ BAKERY MEETS FILLING STATION

The Hatz Bäckereibetriebe GmbH in Karlsruhe has maintained a partnership with an EFA-BFT filling station in Karlsruhe Rüppurr for more than a year. Siegfried Hatz, who operates 13 branches in and around Karlsruhe, acts as the franchisor and the franchisee is the filling station leaseholder. The baked goods counter looks like a Hatz branch, the staff wear Hatz clothing, and his sales manageress also visits regularly. The bakery supplies the baked goods, packaging material and the advertising. There is a compromise for the beverages: cold drinks and coffee are provided by

the filling station but they are the same as those sold in Hatz branches, and they are served in cups with the Hatz logo. Everything is paid for at the filling station cash desk. Turnover has now reached the level of a small branch. The cooperation with the local baker has also paid off for the filling station leaseholder, because sales of baked goods in his shop have increased more than five-fold since then. The next cooperation is due to start in three months.

www.brot-korb.de +++

++ PIZZA PLANT FOR NESTLÉ

According to the company, the Nestlé Wagner GmbH, Nonnweiler, Germany, has a market share of 30 % and is the second largest producer of frozen pizza in Germany. The company is investing around EUR 50m (approx. USD 67m) in a new factory and is accelerating to produce 70m more pizzas. Production should increase from 280m to 350m pizzas per year.

www.wagner-pizza.com +++

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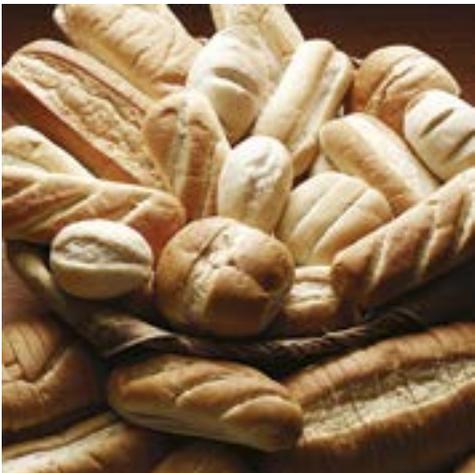
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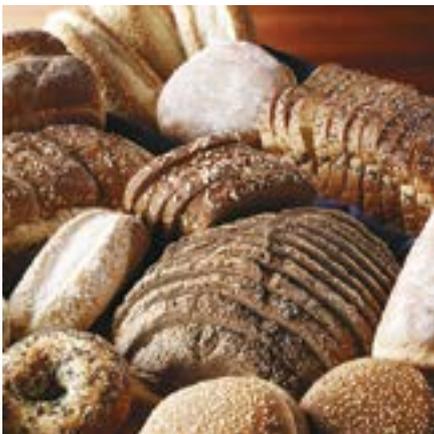
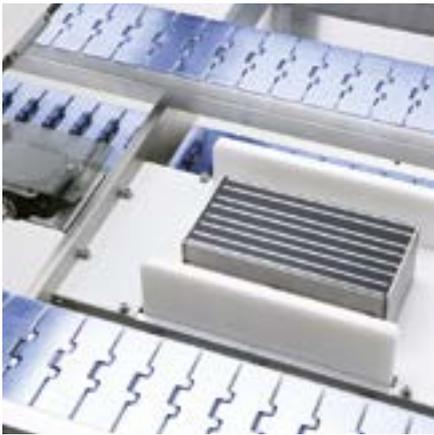
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