

++ **TEXDESIGN™ SYSTEM REDUCES FAT CONTENT BY UP TO 50 PER CENT**

A new one-to-one bakery fat replacement system developed by Cargill's texturizing solutions business reduces the fat content of a range of baked goods by 10 to 50 per cent (patent application pending). Many popular bak-



ery products such as cakes, luxury breads and biscuits are traditionally high in fat. In response to today's trend towards healthier eating and fat reduction, manufacturers are currently seeking ways to reduce the fat content of baked goods without compromising texture, taste or existing production processes.

Cargill is now launching TexDesign™, a unique solution to reduce fat contents for the commercial bakers, in Europe. TexDesign™ is a carbohydrate-based fat replacement system that achieves the full functional and sensory characteristics of traditionally baked goods, whilst significantly reducing their fat content. TexDesign™ is easy to incorporate as a dry mix or cream to replace margarine or oil in a current recipe without the need to modify existing production methods. It lends itself to a wide variety of traditional and contemporary indulgence bakery applications.

www.cargilltexturizing.com +++

++ **SYMRISE ACQUIRES UNILEVER FOOD INGREDIENTS BUSINESS IN THE UK**

Flavor and fragrance manufacturer, Symrise, has acquired Unilever's non

branded food ingredients business in the UK. The food ingredients' portfolio comprises dry seasonings and wet pastes. The turnover of this non core business for Unilever UK was 5m Euro in 2006. Located in Burton-on-Trent, Unilever produces non-branded flavorings to the fast growing chilled food categories as well as to the traditional culinary and snack food sectors. This is a strategic focus area for Symrise and brings together a complementary customer base of existing and new accounts. With the acquisition, Symrise further strengthens its savory business by adding additional competencies and final recipes. Furthermore, Symrise achieves synergies by increased economies of scale in their own factories in Corby and Eye.

www.symrise.com +++

++ **DANISCO TECHNOLOGY FOR FANTASTIC TORTILLAS**

Simply delicious tortillas are simplicity itself using POWERFlex™ technology from Danisco. This top-performing range provides manufacturers worldwide with valuable functionalities that make meeting diverse consumer demands an easy ride.

Whether they have a shelf life of two weeks, three months or even nine months, tortillas need to keep their just-baked freshness, high flexibility and a great taste, texture and appearance. POWERFlex™ accommodates all needs, satisfying the requirements of customer focus markets and improving processing efficiency.

The range brings together the benefits of Danisco's leading emulsifier, hydrocolloids and enzymes – among them the pioneering G4 amylase that has set a new standard in enduring tortilla freshness. Long-lasting tortilla softness and flexibility enable manufacturers to create tortillas with great appeal to consumers looking for high quality convenience foods. Pen-

etration of more distant markets is also a possibility as the stay-fresh tortillas can be transported over longer distances.

During processing, manufacturers benefit from a pliable, manageable dough. Reduced stickiness makes the tortillas easy to separate, and the elimination of dry edges further contributes to a good overall consumer impression.

www.danisco.com +++

++ **DOUBLE-DICED CRANBERRIES**

Ocean Spray ITG has added further versatility to its range of sweetened dried cranberries (SDCs), with the launch of a new double-diced option. Offering more points of color per ounce, the 2mm by 4mm double-diced SDC is a cost-effective way of including the health and taste benefits of the popular North American berry to a wide range of applications.

Enhancing the visual appeal of baked goods, such as muffins and cookies, and offering a more uniform piece distribution in smaller scale applications, such as cereal bars, the new double-diced SDC delivers Ocean Spray ITG's trademark process tolerance, quality and versatility.



The double-diced SDC complements Ocean Spray ITG's wide range of SDC solutions, which are designed to meet specific product needs. The portfolio currently includes diced, soft & moist, less sugar high fiber and glycerated SDCs.

www.oceansprayitg.com +++

++ SMARTER OVENS BAKE BETTER BREAD

Process controllers designed using process models are known to provide better performance compared with conventionally designed controllers. However, the effectiveness of the controller depends significantly on the quality of the model.

There are many different ways to develop process models, some of which, although effective, are tedious and require large amounts of experimental data for formulation and validation. The application of combined computational fluid dynamics (CFD) modelling and process control simulation can lead to significant benefits in process control. Therefore, efforts continue to derive better methods for designing proportional-integral-derivative (PID) con-

trollers incorporating CFD models. Baking is a key stage in breadmaking, transforming raw dough into light, porous, readily digestible and tasty products. The quality of the bread depends largely on its heat treatment during the whole residence time of the dough in the oven. Uneven distribution or random disturbances in oven temperature often result in inconsistent heat treatment. The temperature profile in the four major heating zones in a typical indirect heating continuous baking oven is critical to bread quality. Therefore, there is a need to develop a more effective process control design and testing method for bread baking processes.

A study by Wong et al.[1], investigated the incorporation of proportional-integral (PI) controllers into a two-dimensional CFD model for a continuous bread oven. A feedback con-

trol system was incorporated into the CFD model through user-defined functions. The feedback controller was used to evaluate the need of a preheating step in typical industrial baking operations. Results indicated that the elimination of initial preheating to 550 K did not significantly affect the temperature profile of the dough/bread top surface across all baking zones in ovens fitted with this new process control system.

[1] Wong, S-Y; Zhou, W; Hua, J (2007). Designing process controller for a continuous bread baking process based on CFD modelling. *Journal of Food Engineering* 81 (3) 523-534.

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++ MANAGEMENT CHANGES WITHIN THE SVEBA DAHLEN GROUP

As the current group executive board of the Sveba Dahlen Group AB, Kenneth Eliasson, Hans Almström and Sture Silversved, have decided to relinquish their operational positions, from 1 January 2008 the following changes will be made: Bengt Gabrielsson, current MD of Sveba Dahlen AB, will take up the post of Group



Chief Executive for the Sveba Dahlen Group AB from the date indicated. Marie-Louise Lengberg, current Financial Manager at Sveba Dahlen AB, will take up the post of Finance Director for the Sveba Dahlen Group AB. Anders Rietz, current Marketing Manager, has been appointed MD to succeed Bengt Gabrielsson at Sveba Dahlen AB.

Marie-Louise Lengberg's and Anders Rietz's posts at Sveba Dahlen AB will be filled at the earliest opportunity. The aim of the changes in management that are taking place is to further strengthen the operational side of the Sveba Dahlen Group AB and thus to continue to develop the group's companies in the same positive spirit as before. This does not entail any changes to the group's ownership structure. Kenneth Eliasson, Hans Almström and Sture Silversved will continue their work on the boards of the different companies. +++

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● **Food translations**

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