

++ WAFER SHEET INSPECTION SYSTEM

The Austrian company Franz Haas Wafel- und Keksanlagen has developed a new wafer sheet inspection system which improves the stability of the wafer production process and increases wafer plant efficiency by reducing downtime as well as enhancing product quality. A high-speed camera working with the transmitted light method takes pictures of the wafer sheets which are discharged from the wafer sheet cooler downstream of the baking oven. Covering the entire surface of each wafer sheet, the system continuously checks the wafer sheets for surface damage and deviations in shape and color. This process is based on parameters and tolerances which can be freely adjusted. If the system confirms the correct condition of a wafer sheet, the sheet will be fed to the cream spreading machine which is next in line. If the system recognizes deviations from the desired standard, the wafer sheet will be rejected thus preventing later troubles or production interruptions further down the line during creaming or cooling.



Contrary to previous systems which have worked with light barriers, the new system recognizes not only faulty edges, but also cracks, contaminations and color differences on the surface of the sheets. The WIS-EAGLE visualizes quality problems on a screen and provides detailed data for statistical analysis which contributes to more transparency and improved cost control. The inspection system can easily be retrofitted into existing lines.

www.haas.com +++

++ PROCESS OPTIMIZATION AS TOP PRIORITY

The enzyme producer Novozymes and a British publishing house recently conducted a survey among European managers from the European baking industry in order to find out what subjects would be topical in the future. 108 people were questioned: 7% worked in purchasing, 20% in R&D, 16% in production and another 16% in marketing. 23% people were from general management and 18% from other areas. Even though the number of persons questioned cannot be considered to be representative from a statistical point of view, and despite the fact that some results seem to be contradictory, the results are still worth a glance.

When asked about the major areas of future innovations, the participants named high quality and premium products to be the most important areas (1.88 points), closely followed by production processes (1.99 points), equipment (2.12 points) and baking ingredients (2.13 points). The role process that optimization is playing today is reflected in the answer to the question about the most important cost containment activities. Here process optimization ranks first before improving recipe formulation. Better technology usage and energy conservation ranked 3 + 4. Managing the price fluctuation of raw materials is considered to be the most important challenge (1.86 points on a scale of 1= most important to 5 = least important), followed by the ability to innovate (1.94 points) and consistent product quality of baked goods (1.95 points). Clean label (2.58 points) and functional food (2.75 points) were considered less interesting challenges.

As the most important quality aspects of brand perceptions, the participants identified freshness and softness of bread (1.86 points) as well as reliability of quality/brand (1.99 points). Environmental friendliness seemed to be of lesser importance with 3.74 points. However, about 90% of the persons questioned are sure that sustainability is important and significant to the baking industry. This opinion was expressed mainly by purchasers and marketing experts while some general managers

and other managers classified this topic as "of no interest".

www.novozymes.com +++

++ HIGHER EUROPEAN IMPORTS OF US INSHELL PEANUTS

The American Peanut Council has reported that total European imports of US inshell peanuts increased by 44 per cent between June 2008 and June 2009. The detailed figures show that US inshell exports rose to 32,418 metric tons over the twelve month period. US exports grew across Europe with an increase of 125% to Germany, 46% to Spain, 242% to Italy and 29% to the UK.



The increased exports to the EU can also be linked to the European Commission's approval of pre-export certification of aflatoxin testing on American peanuts. US origin peanuts are the only commodity to have been granted pre-export approval under Article 23 of the EU's Food and Feed Law. The ruling simplifies and speeds up import processes for importers of American peanuts across Europe. This allows food and snack manufacturers to rely on the swift movement of American peanuts through European ports.

www.peanutsusa.org.uk +++

++ UPAKOVKA/UPAK ITALIA 2010

UPAKOVKA/UPAK ITALIA, the international trade fair for packaging machinery, packaging production and packaging material, will open its doors in the Moscow Exhibition Centre Krasnaja Presnja from 26 - 29 January 2010. In spite of the effects of the global financial crisis, which has also hit Russia and neighboring regions, the signs for the future indicate cautious optimism.

For instance, experts predict that Russia will experience economic growth

in the years ahead, making it one of the most important consumer markets worldwide. The Russian population is striving for a higher standard of living and the Food Processing and Packaging Machinery Association within the VDMA emphasized the great interest and the unrelenting demand for high quality equipment from the West, even if some investments have had to be postponed for the time being. Measures put in place by the Russian government have also been helpful in bringing about an upturn, for example, the abolishment of the import sales tax on a total of 200 types of machinery and equipment, including many used in the packaging industry, agreed this summer. The beneficiaries of this tax relief, which can account for as much as 18 percent of the price of a machine, include manufacturers of injection moulding machines, vacuum forming machines and sleeve wrapping machines.

www.upakovka-upakitalia.com +++

++ 39TH SCIENTIFIC INFORMATION MEETING IN BERLIN

The 39th scientific information meeting of the Berlin-Brandenburg Society for Grain Research will take place January 14 and 15, 2010 in Berlin. The first day of the meeting is dedicated to the protein content in wheat used for baking and covers all fields from science to breeding, cultivation, milling and baking. This is a topical subject not only from the economical and ecological points of view but also from the environmental perspective. The second day will focus on specialist subjects including quality features of raw materials, dietary fiber and food safety with the cadmium and mycotoxin contents in baked goods being a huge challenge to the baking trade. The meeting will take place at the Beuth Hochschule für Technik Berlin. The conference language is German.

www.getreideforschung.de +++

++ NEW EXACT DROP-IN REPLACEMENT BELT

Ashworth Bros., Inc., has released their new ExactaStack self-stacking spiral belt that is an exact drop-in replace-

ment for standard and wide belt stackers. ExactaStack is manufactured by the experts who invented spirals, ensuring quality craftsmanship, quick deliveries



and competitive pricing. ExactaStack is available in all widths, tier heights and mesh configurations for both spliced-in sections and complete belt replacements. As an exact drop-in replacement, no system drive modifications are required. With every option available, Ashworth can provide you with the right ExactaStack belt for your specific production needs, ensuring throughput is maximized with increased capacity and minimized product damage.

www.ashworth.com +++

++ ESA SAVORY SNACKS PRODUCTION COURSE

The European Snacks Association (ESA) has launched the second in a series of three intensive courses for savoury snack makers and suppliers which will take place from the 29 – 31 March 2009 in Barcelona, Spain.

This intensive 3-day course covers the production of savory snacks from flavoring to end-of-line and will provide an in-depth understanding of material handling, inspection & optical sorting, flavor development & application, multi-head weighing, quality monitoring, bag forming, packaging materials & printing, check weighing & seal integrity testing, contaminant detection & removal, pack & carton coding, multi-packing, cartons, trays & automatic packing, palletization, stretchwrapping & shrinkwrapping.

Intended both for new plant personnel and as a refresher for more experienced operators, the course offers an excellent opportunity for those people involved in savory snack manufacture to meet experts in their field, to dis-

cuss their current problems, and to find creative solutions which will enhance their plant operations.

www.esa.org.uk +++

++ HIGH FIBER BARLEY FLAKES AND FLOUR

US-based ConAgra Mills has granted National Starch Food Innovation exclusive rights to sell its Sustagrain flour and flakes to the European, Middle Eastern and African food and beverage markets. Sustagrain Flakes are high fiber whole barley flakes designed for optimal thickness and granulation profile. They are ideal for use in nutrition/energy bars, hot and cold cereals and baked goods. Sustagrain Flour is high fiber wholegrain barley flour that is milled to a micro-fine particle size. It can be used in cold cereals, baked goods, snacks, pasta and beverages. Sustagrain is a natural, low GI ingredient solution that enhances the overall nutritional composition and flavor, texture and appearance of a variety of applications. Although all grains contain fiber, many grain-based products do not have enough to be labeled a "source of fiber" or "high in fiber." Sustagrain is a proprietary identity-preserved barley variety with more than 30 per cent total dietary fiber (TDF), which is three times the TDF and soluble fiber of whole oats and up to eight times more fiber than other whole



grains. Sustagrain therefore offers the highest fiber content of any commercially available wholegrain. A full 40 per cent of this fiber is present as beta-glucan, which makes Sustagrain a powerful ingredient for helping to maintain a healthy heart.

www.conagramills.com

www.foodinnovation.com +++

EQUIPMENT

the way you want it

BURFORD® PRECISION OILER MODEL 515

Designed to spray a precision pattern of oil and pan release agents on bakery products, pans and band ovens.



BURFORD® SMART SEEDER/TOPPER

Designed for accurate topping coverage and seed savings by automating the setup process from operator to operator.



LEFT HAND MODEL
9940 SHOWN WITH
OPTIONAL CONVEYOR



BURFORD® ORBITAL PAN SHAKER

Decreases cripples with the *circular motion* of the Burford Orbital Pan Shaker



MODEL 578-RIGHT
HAND SHOWN



BURFORD® FLOUR DUSTER MODEL FD200

The Burford® Flour Duster evenly applies flour to the top of bread or buns. The flour topping is easily controlled using the DC Controller.



FLOUR DUSTER
SHOWN WITH
OPTIONAL STAND

BURFORD®
SMART SERVO TWIST TYER
 MODEL 2200 • RIGHT HAND, MODEL 2300 • LEFT HAND
 #1 Consumer preferred closure

MODEL 2300
 LEFT HAND SHOWN



BURFORD®
TAGGER
 MODEL TGR-100 RIGHT HAND



BURFORD®
PATTERN SPLITTER

Designed to split patterns on products as specifically required by the customer.



Model PS-2 left hand shown with optional conveyor.



BURFORD®
TAPE CLOSURE SYSTEM

MODEL TCS-100R RIGHT HAND, MODEL TCS-100L LEFT HAND

MODEL TCS-100R SHOWN WITH
 OPTIONAL CONVEYOR AND
 PRINTER



WHAT CAN BURFORD DO FOR YOU?

CALL US TODAY 1-877-BURFORD (287-3673)