

++ TAKEOVER OF GRAIN CORP HAS BEEN BLOCKED

The international group ADM (Archer Daniels Midland Co.) based in Decatur, Illinois, USA, wanted to acquire the Grain Corp Ltd., Sydney. Australia has now blocked the takeover. Both sides said they were disappointed about this decision. Joe Hockey, Australian Federal Treasurer, said: "Many industry participants, particularly growers in eastern Australia, have expressed concern that the proposed acquisition could reduce competition and impede growers' ability to access the grain storage, logistics and distribution network." +++

++ PREMIER FOODS IS FORCED TO MAKE A JOINT VENTURE

Premier Foods plc, St. Albans, UK, may be forced to find a joint venture partner for its troubled Hovis bread business if the company can't secure an outright buyer. With any of these options, Premier Foods is attempting to reduce its debt and avoid the prospect of breaching banking covenants. According to various press reports, three out of ten interested businesses are still on the shortlist: PAI Partners, owner of United Biscuit, Sun Capital Partners and The Gores Group. Premier Foods appointed Ondra Partners, London, UK, to handle the sale or the partnership investment. It is estimated that Premier Foods wants a sales price of around GBP 100m (approx.

EUR 118.97m), but experts think they will get slightly more than half of this price. "Premier is once again right up against it," said a source. "It needs to refinance early in the New Year, and the bread business is a massive millstone because it is generating no cash." +++

++ MOBILE UNIT FOR DITSCH UK

The German Brezelbäckerei (pretzel bakery) Ditsch GmbH in Mainz has launched a mobile unit in the UK. The purpose of this is to expand its pizza and pretzel ranges. The new mobile unit should be able to reach consumers at outside catering events. Managing Director Raz Nehushtan said "Our new mobile unit is ideal for those who would like temporary catering at events or for set periods of time and will build awareness of the Ditsch brand and drive footfall to our town center outlets." +++

++ EXPANSION OF GRAIN D'OR COMPLETED

Grain D'Or in London, UK, a subsidiary of the Fletchers Group, has completed a GBP 4m (approx. EUR 4.76) expansion of its manufacturing facilities. By that the company wants to increase their production capacity by 40%. They have converted three industrial units into a new state-of-the-art bakery facility and a dispatch center. The two new food production areas are intended to deal with product contracts, and the dispatch

Remembering the life of a true innovator

Charles Elmore Burford (28th April 1932 – 16th May 2013) was responsible, in part, for revolutionizing the way bread and bread products are packaged. The invention of the twist tie enabled bakers to operate more efficiently while at the same time giving the consumer the advantage of a re-sealable bread bag.

After graduating from high school, Charles Burford went to work on the family farm in Oklahoma alongside his father Earl. During this period Earl invented an automatic wire tying hay baler, which would prove to be the catalyst that led to the invention of the twist tie. In 1961, father and son founded the Burford Corporation in Maysville, Oklahoma, with the twist tie at the forefront, which would change forever how bread and baked goods were packaged.

As time went on Charles Burford was vital in the further development and evolution of specialty equipment that would allow bakers all over the world to operate in a more efficient way.

Burford's vision and innovative manner carried on from the development of a machine that applies a tamper proof seal on bread bags to the seeder which sprinkles seeds evenly on various buns and rolls. The Burford Corporation still holds many different patents.

To show appreciation for his ingenuity and passion for the bakery industry, Charles Burford was inducted into the American Society of Baking Hall of Fame in 2010. The Hall of Fame recognizes innovation and entrepreneurial spirit.

It is this recognition that sums up the spirit of Charles Elmore Burford. +++



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center allows greater flexibility for cold storage and distribution. In addition the new production unit will create 40 jobs. Simon Sloan, General Manager, said "As a company, the increased scale of the food production area provides us with the ability to offer a wider range of products to our customers and become a more efficient and flexible operation within the market. We can also respond more easily to seasonal volume and growth, which often dictates the greater profit-yielding market growth areas for this industry to tap into." +++

++ BURGER KING ENTERS FRANCE WITH A JOINT VENTURE

Burger King Worldwide Inc. in Miami, USA, plans to grow in France in the next few years. The company would like to occupy around 20% of the French fast food market. For this it has embarked on a joint venture with the Olivier Bertrand Group in Paris, France. Bertrand is a restaurant group with approx. 250 locations in France. The American company was also able to recruit the private equity company Naxicap Partners, Paris, France. The intention is for Bertrand to act as a long-term master franchiser in the cooperation. The plans include establishing Burger King throughout the entire country, with more than 1,200 new jobs already created in the first year. This business venture will probably not be easy, since the fast food competitor McDonald's Corporation, Oak Brook, USA, already has 1,300 branches. McDonald's was able to achieve annual sales of EUR 4.3bn in France in the financial year 2012. According to the company, Burger King has three traffic locations in France. Burger King had already attempted to gain a foothold in the French market 15 years ago. +++

++ DEAL BETWEEN BAKERY AND BREWERY

The Just Desserts bakery and patisserie and the Black Sheep Brewery, both in Yorkshire, UK, have made a deal to produce a chocolate beer cake. The cake recipe is 28 years old; it will be infused with the strong ale Riffwelter beer. Visitors to the brewery counter can buy it or eat it in the bar/bistro. Derek Ballantyne, head chef of Black Sheep Brewery bistro said: "We invited the team to help us develop a beer-infused cake, as we aimed to introduce a new indulgent dessert in our bar/bistro to capitalize on the coffee and cake culture. We are also selling the beer cake at our visitor center, as we wanted tourists and customers to take home a little slice of the Yorkshire Dales." +++

++ BARILLA INVEST EUR 30M

Barilla S.p.A., Parma, Italy, said that they want to invest EUR 30m over the next three years at its French subsidiary Harry's SAS, Paris, at the bakery site in Montierchaume. It will be the biggest investment in France since Barilla acquired the brand in 2003. Most of the money will be used for the transfer of the production from Châteauroux to Montierchaume. The concentration in Montierchaume will create one of the biggest industrial bakery sites in France. Harry's produces toast bread, brioche and cookies. It has belonged to Barilla France since 2007. +++



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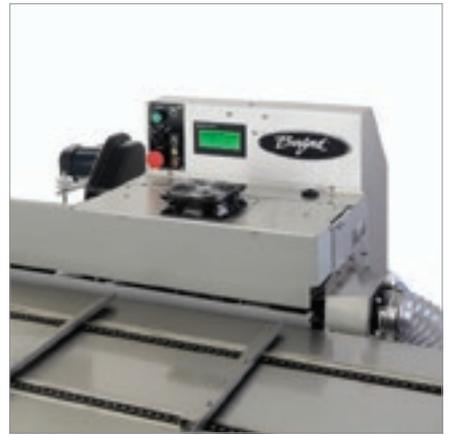
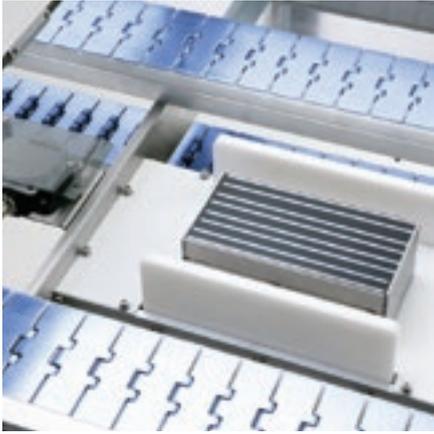
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