

Solid presence



ONE YEAR AFTER THE IBA, THE AMERICAN BAKING INDUSTRY IN PARTICULAR HAD AN OPPORTUNITY TO PRESENT ITS PROFILE AT A TRADE FAIR ON ITS OWN HOME GROUND



Even though it is the largest bakery trade fair on the American continent, an IBIE cannot be compared to an iba. Nonetheless, the trade fair in Las Vegas in October 2013 was a good basis for machine builders and raw materials manufacturers to give a comprehensive presentation of themselves and their products. For European companies, the IBIE is undoubtedly a good springboard to America. Potential buyers from the Latin American region were in the majority among this year's international visitors, while European visitors were rather sparsely present, as is generally known, probably due to the iba a year ago.

IBIE 2013 – a selection of the innovations:

Ashworth Bros., Inc. in Winchester, Virginia, USA, introduced the new Omni-Flex® 3 x 1 conveyor belt. It is ideal for conveying pans, trays and larger products in spiral cooling, freezing and general conveyance applications with its nominal 3 inch by 1 inch (approx. 76 mm by 25 mm) opening. By creating a belt with 3 inch by 1 inch openings, Ashworth has reduced the overall weight of the belt without making any additional changes to the Omni-flex® belt design introduced in 1959. The reduction in belt weight would make this a more economical alternative for conveying products in pans, trays, and other bulk containers in applications. Since Ashworth retained the original design no sprocket changes or transfer modifications are required when replacing an existing Omni-flex® belt with an Omni-flex® 3 x 1 belt. In hard to clean applications, the increased opening makes this belt easier to clean; thus reducing sanitation cost. The width is now possible up to 1,219 mm and is therefore ideal for bread cooling, pans and trays. Another benefit is the easy use of guard edges (to prevent products from falling off) and lane dividers (to locate

products in a line on the belt's surface) so that various products can be conveyed on one belt.

American **Hansaloy Corporation**, Davenport, Iowa, explained, inter alia, their new product development at the IBIE. The company is testing a new material for their knives made from a material similar to high carbon steel in Asia and the USA at the moment, said CEO Allen Wright. More information will be forthcoming soon in the next issue of *baking+biscuit international*.

Reading Bakery Systems (RBS) in Robeson, Pennsylvania, USA, showed their continuous mixing bread & bun system in its entirety, thus occupying a large area. Another crowd-puller on display was the multi-crisp baked snack system, which can flexibly produce snacks from potato, wheat and corn masa flour. It starts with a continuous mixer that uses a specialized liquid injection system to distribute moisture evenly throughout the doughs. This is followed by a 2-roll sheeter which also creates a consistent dough flow. It is provided with unions for a chilled water supply to maintain roll surface temperatures. The modular system processes 250–1,000 kg of snack products per hour.

The ingredient people also showed some innovations. A good example was **Dawn Food Products, Inc.** in Jackson, Michigan, USA. The company has developed gluten-free bases for the USA and Canada. They are made from rice flour, eggs, starches (rice, corn, potatoes) and are offered to retail bakeries, food service operators/restaurants, wholesale bakeries. Dawn Foods launched five variants: two crème cake bases for muffins (vanilla and chocolate), two cake bases (white and dark) and a cookie base. The muffin cake bases

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include nuts and fruits, while the chocolate and the light cake bases, respectively, don't contain any fruits, as they would sink to the bottom of the dough. The two latter ones are used to create cupcakes, birthday cakes etc. All the bases are tested according to the US American and Canadian regulations for celiac disease, i.e. the gluten level is below 10 ppm. The only weak point for its use in Europe: it contains genetically modified organisms.

The trade fair was also a great success for European companies such as the **Tonelli Group SpA** in Parma, Italy, since they, for example, laid the groundwork for new collaborations with growing companies. Most helpful for such meetings were innovations such as Tonelli's new continuous aerating mixer (CAM). It improves the aeration and emulsification of mixes and batters through the combined action of a stator precision-coupled to a rotor, both provided with whipping teeth. Furthermore, the stator is jacketed to allow forced circulation of cooling water. The improved technology now allows control of the emulsified product's process and specific weight, and control of the temperature through more thick interspaces for heating or cooling. Interchangeable heads can be changed according to the recipes, so production capacity has improved. Facts such as a high level of hygiene and easy cleaning, easy access to the electric parts and reduced vibration thanks to its low frame motorization are taken for granted.

The **König Maschinen Gesellschaft m.b.H.** in Graz, Austria, impressed visitors with the flexibility of its machines for various small bread loaves, so that new orders could already be completed at the trade fair. The machine builder showed, for example, its universally applicable automatic dough ▶

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divider and rounder, the Mini Rex Multi, which runs in two lines, and a roll plant from the Combi Line range.

Saltek s.a.l. in Ain Aar/Mazraat Yashouh, Lebanon, showed its production lines for pita and various types of flat bread. The company's latest innovation is a pita chips cutter, so that pita bread from 2,000–5,400 loaves/h can be cut lengthwise and then into smaller chip chunks. It is available in belt

widths of 400 mm and 1,000 mm, and will create pita chips measuring 30–80 mm. Furthermore, Saltek introduced its Mini Smart Line for pita and Turkish lahmacun. Instead of the traditional cross sheeting system with pressing, oval flattening, transforming and round flattening, the unidirectional sheeting system rotates after the oval flattening process. It has an output capacity of up to 750 kg dough/h and is only 4 m long, so it fits into very limited space. +++

The Double Chunker makes the difference

Rademaker BV in Culemborg, the Netherlands, has gained a very good reputation in the past few years for the dough make-up of artisan baked products. The company supplies lines that produce small baked goods, bread, baguettes, ciabatta etc. from very soft doughs, with flexibility in weight, shape and size.

A significant characteristic of the dough sheet plants, which are between 15 and 35 m long, is their ability to process doughs with a very high water content of up to 90 % relative to the flour (dough hydration 190) and a long bowl proofing time of 20–24 h without the use of additives that need to be declared, and even without enzymes.

A central factor for the ability to process such doughs without stressing the doughs at the same time is the Double-Chunker Low Stress Sheeting System (DSS) which operates as the dough sheet molder. This begins with the first cone, which takes the dough from the mixer, divides it by star rollers into pieces 1 m long, and feeds these into a second cone. The dough is not divided at the end of this cone, but instead the gently vibrating sides of the cone outlet bring it to the required size, with the result that a uniformly thick strand of dough from the cone is deposited onto the belt. The dough then passes to the next station in the line, a quick reductor with twelve rollers and a separately driven bottom roller,



which achieves a dough reduction ratio of 8:1 without tension on the sides of the dough sheet.

The company's own patented weighing system controls the division of the dough sheets longitudinally and transversely. For example weighing takes place across all the dough sheets when producing baguettes, but for panned bread the system weighs the dough on each individual track and chops it to an appropriate length. The belt developed specifically for this system is fabricated in Rademaker's factory, and of course it has no influence on the weighing. Because this does not permit belt tensioning, the belt is driven by drive rollers which the company manufactures specifically for the purpose. The system of rounder-molder cups in an easily interchangeable frame, also

developed by Rademaker, provides the ability to control individually the pressure acting on the dough piece and also the molding time.

Rademaker showed the latest further developments of these lines at the IBIE trade fair in Las Vegas in October 2013. In addition to the ability to process soft doughs flexibly, the dough sheeting plants are manufactured to the customer's specific requirements and are designed for a wide variety of dough capacities, both for medium-sized bakeries and for use on an industrial scale. +++

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