The International Baking Industry Exposition, held last month in Orlando, Fla., ushered in more than 20,000 baking industry professionals looking to improve products, productivity and profits. The following reviews the companies and products that were showcased to help bakers meet their improvement goals.
IBIE 2007 Booth Reviews

presented by

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ABI Ltd.

ABI Ltd. featured its new combination line for regular and mini bagels at IBIE. The line can produce both mini and regular bagels on the same line with quick changeover. The easy-to-clean machine includes a dough trough elevator, 1,000-lb. capacity dough trough, a 1,200-lb. capacity chunker, a divider, one 4/6 lane bagel former, two bagel machine discharge conveyors and an electrical control panel. In addition, the machine offers a board/pan unstacker, indexing conveyor and accumulating conveyor.

www.abiltd.com

ADM Milling Co.

ADM presented SmartBind™ natural wheat proteins at IBIE. SmartBind can be used in nutrition bars, cereal coatings, whole grain baked products, microwavable bakery products and other food applications to further enhance delicate flavor and fine texture. An extension of ADM’s Prolite® line, SmartBind can be used in products that require natural ingredients to increase protein, enhance structure, reduce sugar and fat, and replace eggs or dairy products.

www.admworld.com
**American Almond Products Co. Inc.**
American Almond displayed its full line of products, including nutpastes and butters, nutmeats and flours, crunch toppings and traditional products. The company also showcased coconut and chocolate coconut macaroon mixes and its “Schmears” line of chocolate, almond and cinnamon pastry fillings.

[Image of American Almond products]

www.americanalmond.com

**American Bakery Systems (ABS)**
Spiral mixers were a big hit for ABS on the IBIE show floor. The company offers full-function spiral mixers in sizes that range from 25 kg to 200 kg, including special models for bagel, pizza and pretzel bakers. ABS also had electric, ceramic stone hearth modular deck ovens and 300 L petite levain tanks on hand for the show.

www.abs1.net
AMF Bakery Systems
AMF showcased its Servotech bread divider at IBIE. The Servotech bread divider combines the gentle dough handling of a ram and knife divider with the precise scaling of the latest servo control technology. It can be used with a wide range of doughs including specialty, whole wheat, rye cinnamon raisin and white.

www.amfbakery.com

Auto-Bake
Auto-Bake featured its “free pan” transport system, which adds a new dimension to Auto-Bake’s Serpentine baking system. The free pan transport interface uses carriers to support pans that are independent of the oven or system (instead of captive and circulated). It is ideal for Serpentine ovens being incorporated into an existing process, allowing existing pans, such as rack oven pans, and surrounding ancillary equipment to be used.

www.auto-bake.com
Azteca Milling L.P.
- Stale bread, loss of profits? No need to cry over it. Azteca Milling’s pre-gel nixtamalized corn flour has a water-binding property superior than wheat starch, increasing product shelf life. Azteca Milling also offers on- and off-site technical support at no additional cost.

www.aztecamilling.com

Bakery Equipment.com Inc.
- Bakeryequipment.com Inc. is your source for information and sales on both new and reconditioned bakery equipment. Bakeryequipment.com can meet your equipment needs for all parts of the baking process, including but not limited to proofing, cleaning, refrigeration and service parts.

www.bakeryequipment.com
Bakon USA Food Equipment

The Bakon Multi-depositor Satellite with cake decorator combines a digitally-controlled depositor with an automatic cake decorator for high-volume cake lines. The automatic depositor with a “brain” can be programmed for any number of iced cake products. Operators simply choose the cake they want to run, and the Multi-depositor Satellite will adjust depositor height, amount of icing being deposited, speed of the piston, speed of the rotation table and suction, according to programmed parameters. www.bakonusa.com

Belshaw Bros.

At IBIE, Belshaw Bros. featured its Century donut production system. Century is a modular system for frying and finishing cake and raised donuts. Choose your desired production capacity from models available between 90 and 720 dozen per hour. The Century series of fryers, proofers, depositors and auxiliary glazing, cooling and screen loading equipment makes donut production easier. www.belshaw.com
Best Brands Corp.
Best Brands introduced Sandwich Square™ croissant dough that is perfect for breakfast or lunch sandwiches. The dough goes from retarder to oven and is made with butter, which means zero grams of trans fat per serving. The Sandwich Square croissant dough also is available with hearty grains for consumers wanting more whole grains in their diet. Consumers will love the croissants' soft texture, and top it with cheese or sun dried tomatoes for added variety.

www.bestbrandscorp.com

Baker’s Best/ Best Ovens
Baker’s Best showcased its line of modular electric deck ovens. The versatile, compact and energy-efficient ovens allow you to bake artisan breads, rolls, sandwich rolls and pizza all at the same time. Each deck operates independently with a computerized control panel. Baker’s Best also displayed its line of cyclothermic deck ovens available in three or four stacked decks. The cyclothermic deck ovens allow you to bake directly on the deck stones or in pans.

www.bestovens.com
Church & Dwight Co. Inc.

Church & Dwight Co. featured its bicarbonates at IBIE. Bicarbonates are best known for their use as chemical leavening agents for baked products. When they react with an acid or heat, bicarbonates release carbon dioxide. The aeration causes batter and dough to rise, achieving lighter baked products. Bicarbonates are an essential ingredient in baking powders, self-rising flours and packaged baking mixes.

www.ahperformance.com

H.C. Brill

H.C. Brill featured its broad range of products for a complete bakery program. Brill’s ready-to-use icings, icing bases, donut glazes, frozen cakes and cookies, soft and fruit fillings and whipped toppings focus on quality. As the largest wholesale manufacturer of icing and glazes in the world, H.C. Brill Co. has been making baking better and easier for more than 75 years.

www.HCBrill.com
**G. Cinelli-Esperia**
IBIE allowed G. Cinelli to showcase its new addition to the CG/CRO croissant production line, the CG/CRO-2000 croissant machine. The machine provides a fully automatic work cycle, from dough calibration to finished, rolled croissant. It also features a unique, two-stage cutting process that minimizes waste and dough adhesion.

[www.cinelli.com](http://www.cinelli.com)

**Danisco USA Inc.**
Danisco used its space at IBIE to spread the word about GRINDAMYL™ POWERFresh, its breakthrough softening enzyme that allows bakers to boost quality and improve competitive ability. The value-adding enzyme, G4 amylase, impacts starch retrogradation, the main contributor to the staling process, to increase shelf life and improve strength.

[www.danisco.com](http://www.danisco.com)
Dawn Food Products

Dawn Food Products showcased its international presence. With IBIE being the largest international bakery trade this year, Dawn representatives fluent in several different languages assisted IBIE attendees. Based in Jackson, Mich., Dawn Food Products reaches bakeries in Canada, Mexico, South America, United Kingdom, Japan, China and the Middle East.

www.dawnfoods.com

SASA Demarle

SASA Demarle introduced its new Mini Sapphire shaped Flexipan® moulds. The moulds are made from a combination of silicone and fiberglass, providing unequaled strength, durability and non-stick properties. Flexipan moulds are available in a wide range of shapes and sizes ideal for innovative bakery and pastry creations.

www.demarleusa.com
Dunbar Systems Inc.

Dunbar serves as a system integrator for bakers throughout the industry. The company asks questions of its customers so that it can provide solutions that best meet their specific needs. With a variety of bakers and engineers on staff, Dunbar offers its customers complete customization, including assistance with formulation and equipment installation that meets budgetary requirements. Its staff determines the most optimal production solutions for its customers through strategic planning and assists them in becoming leaders in the marketplace.

www.dunbarsystems.com

Edlong Dairy Flavors

Edlong offered ED-Vantage™, a new line of non-diacetyl flavors. A butterless poundcake made with Edlong’s artificial butter flavor from its Ed-Vantage line has the characteristic aroma and buttery flavor of a traditional poundcake made with butter. The Ed-Vantage line also includes a variety of cheese, milk, cultured, sweet and functional dairy flavors as well. Many of these flavors are allergen-free, non-GMO and more cost-stable than those flavors subject to escalating dairy commodity prices.

www.edlong.com
EFCO Products Inc.
EFCO custom formulates fruit sauces, toppings, glazes or fillings for a wide variety of baked products. Tropical flavors include guava, coconut crème, key lime, banana crème, passion fruit and mango. Each of these tropical flavors can be readily combined with a more conventional type to create a distinctive flavor in and of its own. Berry and mango donut filling, for instance, gives bakers the opportunity to give a familiar treat a unique twist. EFCO’s research and development group can create customized flavor combinations for donut fillings, Danish and other sweetgoods.

www.efcoproducts.com

Elgin Dairy Foods Inc.
Elgin demonstrated uses for its D-Lux™ Supreme Plus ready-to-whip topping on the IBIE show floor. The topping, with its creamy texture, vivid white color and lightly-sweetened flavor, allows bakers to consistently create even the most ornate designs. Also, D-Lux™ Supreme Plus is cost effective because it can be whipped on high or low speeds and quickly whips up a high yield.

www.elgindairy.com
Enjay Converters Ltd.

- Enjay displayed a full line of bakery boards and boxes at IBIE. The bakery boards are foil laminated, grease and moisture resistant, and are free of unsightly edges or ribbing. Enjay decorated window bakery boxes are available with new 6½-in. by 6½-in. by 5-in., 9-in. by 9-in. by 5-in. and 10-in. by 10-in. x 5-in. sizes to complement the long-standing ¼ sheet, ½ sheet, and full sheet box sizes.

www.enjay.com

Expandex/Corn Products International

- Corn Products International offers Expandex™ modified tapioca starch, ideal for creating gluten-free formulations. Its unique expansion properties help create structures and textures similar to its wheat counterparts. In addition, expandex is non-GMO and offers clean flavor and excellent water binding and freeze-thaw properties. Use expandex to create a moist and expanded crumb, improve crispy texture, extend shelf life, reduce the amount of gums needed and bring out the natural flavor of bakery products.

www.expandexglutenfree.com
**Flavor Right**

Can you remove trans and hydrogenated fats and keep the flavor? Flavor Right says yes with its TransZero™ non-dairy icing/filling and non-dairy dessert/pastry topping. The icing and topping are flavorful and smooth with perfectly balanced sweetness, even when compared to traditional whipped icings and toppings. TransZero contains zero grams of trans fat and no hydrogenated oil, even at 100-g serving sizes and larger. Trust our good taste… and spread it around!™

www.flavorright.com

**Fleischmann’s Yeast Products**

It’s not true that yeast is yeast, and Fleischmann’s highlighted two different yeast products. Baker’s Select Yeast is a fresh, compressed yeast formulated for retail bakers. Its yeast strain was chosen for activity characteristics required for today’s bakery products. Baker’s Best is a fresh yeast formulated for frozen dough and performs well in a wide variety of bakery applications, including white and wheat breads, croissants, buns, bagels, rolls and pizza.

www.fleischmannsyeast.com
G&F Systems

The G&F Blast Freezer provides a cost effective way to freeze or chill your delicate products. The process is fully automated to control production rates with proven product uniformity. Optimal heat transfer is ensured with high capacity evaporative coils. Electric, air or glycol heated floor systems are available.

www.gfsystems.com

Genpak

At IBIE, Genpak featured its new Harvest Collection™, which the Biodegradable Products Institute certified as meeting ASTM standards for compostability when properly discarded in a commercially run compost facility. The line offers a range of products, from cups to bowls and hinged containers. They may be used for warm or cold food applications up to 130°F.

www.genpak.com
Grote Co.

Grote featured its fully automated sandwich assembly line. Included in the line are an automated bread denester and buttering machine, volumetric depositor, slicer/applicator, ultrasonic cutter and sandwich assembly conveyor with belt wash/clean in place system. The automated sandwich assembly line is ideal for reducing labor costs and increasing productivity and throughput in sandwich assembly operations.

www.grotecompany.com

Hinds-Bock Corp.

The compact design of Hinds-Bock’s transfer pump is ideal for bakeries with limited space. Designed for easy removal of the mixing bowl makes changeover easy from batch to batch. The transfer pump is made from stainless steel and is of food-grade construction. Its pump assembly is clamped together in three places for easy clean-up and can be raised and lowered into the mixing bowl for ease of ingredient addition.

www.hinds-bock.com
Horizon Milling/Cargill

Cargill showcased an array of functional ingredients to make healthful products. Maple brown sugar breakfast cookies contain zero grams trans-fat, eight grams of whole grains, and feature two ingredients from Horizon Milling, Grain Wise™ wheat aleurone and WheatSelect® white spring whole wheat flour. GrainWise is a natural, concentrated source of essential vitamins and minerals found in whole grains, and Wheat Select is 100 percent whole wheat with a light color, soft texture and mild flavor.

www.cargill.com

Innoseal

Innoseal featured the ultimate tamper evident bag closure system to protect your products from a twisted world. The Innoseal system keeps unwanted hands off your products, and unlike with twist ties, customers will know if anyone has opened the product before them. The tape can now be printed with your company’s logo to remind customers where they purchased the product.

www.innoseal.com
Kemper Bakery Systems
Kemper Bakery Systems of the Werner & Pfleiderer Bakery Group offers a complete program for artisan bread baking. Michael Eggebrecht, master baker and consultant, demonstrated Kemper's Quadro-Round roll make-up lines and Magic artisan sheeting lines. The Magic line is a high-capacity laminating line engineered specifically for high-hydration doughs, such as ciabatta and baguettes. Completely modular, all lines can adapt for any size bakery.
www.kemperusa.com

Kwik Lok Corp.
Kwik Lok showcased its 872 Turbo Ink Printer that uses non-hazardous chemicals to dry the ink. The printer minimizes downtime using a modular system offering quick, easy to install replacement print heads and controller and ink system modules. It is designed to work as an integral part of your day-to-day packaging operations. The user-friendly software walks the operator through a series of prompts to program and save each message for printing on demand.
www.kwiklok.com
**LBC Bakery Equipment**

IBIE gave LBC the opportunity to showcase its rack ovens and proofers. The BakerSeries gas, roll-in double rack oven generated a lot of interest, with its heavy duty stainless steel interior, 5-in. thick high-temperature insulate, fully integrated hood with single point exhaust connection and heavy duty, gear-driven rotation system.

[Image of LBC Bakery Equipment]

www.lbcbakery.com

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**LVO Mfg. Inc.**

LVO Mfg. featured its Production Table and Sheeter/Moulder that combines a production table and a bread moulder into one compact, high efficiency machine. An infeed conveyor belt carries the dough to the sheeting rollers where it is sheeted in two gradual stages. A heavy duty moulding assembly makes a variety of breads, hot dog rolls and bread sticks.

[Image of LVO Mfg. Inc.]

www.lvomfg.com
**Magna Industries**
- With more than 25 years of experience, Magna Industries provides the highest quality products at economical prices, including baguette/French bread pans. The pans are made with 16 gauge perforated aluminum and the reinforcing frame is made with 20 gauge perforated aluminum. The pans are available in five sizes: four long, five long, five across, six long and three long.

[www.magnaindustries.com](http://www.magnaindustries.com)

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**MGP Ingredients Inc.**
- MGP Ingredients Inc. showcased Fibersym 70™ at IBIE. Fibersym 70 is a resistant starch developed for fiber enhancement. Depending on the usage level, the ingredient prompts claims of “good” or “high” sources of fiber on finished bakery foods. Fibersym 70 also replaces flour in these products because it is a wheat derivative.

[www.mgpingredients.com](http://www.mgpingredients.com)
Molded Fiber Glass Tray Co.

MFG Tray Co. offers pan extenders for sheet cakes, brownies, biscuits, cheesecake, corn bread, fruitcake, pound cake, loaf bread, sweet rolls and cinnamon rolls. Pan extenders insulate the edge of the product so that it doesn’t become overcooked before the center of the product is done. If the baker has to trim the edges of a product because it is overdone, it becomes crumbly and difficult to ice. Pan extenders can be made to fit any size pan.

www.mfgtray.com

North Dakota Mill

North Dakota Mill featured its hard red spring wheat bakery flours. The standard patent flours, Dakota Champion, Dakota Diamond and Miller’s Choice, are the standard of excellence for the baking industry. Short patent flours, Baker’s Pride and Dakota Maid, produce the highest quality bread and rolls. Dakota Brave, a long patent flour, gives bakers the something extra they need for superior quality hearth breads and rolls.

www.ndmill.com
Novacart

Novacart introduced its new baking cup line. Promoted as “the new standard in baking cups,” Novacart’s cups are made in the United States and are available in more than 30 sizes for any baking need. The company offers a wide range of baking moulds and packaging, including its free-standing paper moulds and gold dome line.

www.novacartusa.com

Oshikiri Corporation of America

Oshikiri’s mini bun line is ideal for small capacity production, with an extrusion rate of 6,000 to 12,000 pieces per hour. Oshikiri currently has two patents pending for its state-of-the-art mini-bun line. The machine’s proven performance delivers finished product with less dough damage. In addition, the line is well built and easy to clean.

www.oshikiri.com
The Perfect Score Co. Inc.

The Perfect Score’s turning conveyor allows breads to be scored at an angle. A board supporting loaves of bread rotates so that the scoring blades slice at an angular position across each loaf. Then, the turning conveyor rotates the board back to the proper position for packing. Each conveyor is built to individual customer specifications, meets sanitary requirements, reduces maintenance costs and improves product-handling efficiencies.

www.theperfectscore.com

Qualita Paper Products

Qualita displayed ovenable paper baking moulds of all shapes and sizes. They are made from pure, non-recycled cellulose paper and are biodegradable. The free-standing moulds are durable in heat as high as 425°F, but they allow you to bake at lower temperatures, thus saving energy costs. They eliminate the need for pans, so greasing, cleaning and handling costs are greatly reduced.

www.qualitapaper.com
Rademaker USA Inc.
- Rademaker's Croissant machine introduces a revolutionary new system that automates the bending process through the aid of fiber optic vision technology. A camera takes a picture of the tip position and the orientation of each croissant as it passes along the belt. Then, a signal is sent to the down-line process as the product passes through the bender to create a belt rotation if needed to ensure proper positioning of the product’s tip. The vision system controls both the “tip control” belts and centralizes the “bending units,” which not only produces high quality product, but cost savings as well.

www.rademaker.nl

Revent Inc.
- Revent offers a complete line of rack and convection ovens for any size bakery. The Revent 724 double rack oven holds one double rack or two single racks. It features a mechanical rack lift, computer or digital controls, unique airflow design and high-volume steam system. With optional computer controls for 500 bakery product formulas, Revent’s rack ovens are available with single, double and four-rack capacities.

www.revent.com
Rheon
A variety of encrusting machines and bread making lines were featured at Rheon’s IBIE booth. The latest encrusting machining, the Cornucopia™ KN 550 has production speeds of up to 1.5 times the former model, the KN 400. The maximum capacity for small products is 90 pieces per minute. It provides gentle extrusion for materials, ensuring inclusions are not crushed or misshaped.

www.rheon.com

Puratos Corp.
At IBIE, Puratos showcased its Sapore line, a range of ready-to-use flavors and sourdoughs that allow bakers to recapture traditional bread flavors. Sapore invigorates and enhances bread flavor, while eliminating further need for skilled labor or lengthy fermentation. Use Sapore to achieve an all-natural, clean label and unique flavor delivery for all applications.

www.puratos.us
Shuttleworth Inc.

Shuttleworth’s Slip-Torque® Conveyor takes products from a multiple-lane infeed and spreads them out further to maximize oven or freezer space. At the discharge of the oven or freezer, the conveyor brings the product from a wide space back to a discharge conveyor. Individual baked items, such as pies, cakes and pizzas, stay separated, so there’s no bumping or spilling of product. The conveyor can handle frozen or fresh product of many shapes and sizes, is well suited for heavy washdowns and is safe and easy to operate.

www.shuttleworth.com

Span Tech LLC

Span Tech’s spiral elevator handles a wide variety of products, particularly delicate types, in an area with a very small footprint. Product is stationary as the spiral chain travels up or down. Moving side guide links can be used on one or both sides of the chain. Clockwise or counterclockwise operation is available. Both the feed-in and the feed-out have four positions available. The spiral elevator has a top-mounted drum motor for ease of maintenance. A range of chain width/drum diameter combinations is available.

www.spantechllc.com
Technobake Systems Inc.

Technobake offers Clément Chef Wear for the baking industry. These high-quality garments are available in a range of sizes for both men and women. Jackets are available in various styles including the modern cut, the casual cut, Japan-style and the classic model, among others. Clement Chef Wear also includes men's and women's pants, hats, shoes and aprons in a host of styles and colors.

www.technobake.com

Thunderbird Food Machinery

Thunderbird displayed its ASP-200 removable bowl spiral mixer at IBIE. The bowl has a 318-L capacity, a 919-mm diameter, and a 430-mm height. The 15HP/1.5HP motor draw 5.8 kw in first speed and 9.8 kw in second speed.

www.thunderbirdfm.net
**Topos Mondial Corp.**

Topos Mondial Corp. showcased its TMC-300 automated mixing center at IBIE. The new model offers a 300 kg spiral mixer, hydraulic bowl tilter, bowl scraper, dough chunker and dough elevator. Made of all stainless steel construction, it features an Allen Bradley panel view, as well as a touch screen and PLC that controls the entire unit. The model TMC-300 offers a multiple V-belt for quiet operation and may be used to replace a continuous mixer in an automatic operation.

[www.toposmondial.com](http://www.toposmondial.com)

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**Trade Commission of Spain**

The Trade Commission of Spain assists and promotes Spanish firms entering the U.S. market as well as American firms seeking investment in Spanish products. Spanish ovens make products that taste handmade through their many innovations in ring-shaped tubes, fuel and steam consumption, baking temperature settings and control panels. Some of leading Spanish companies in the baking sector include Dobra, Farjas, Gabarró, Lloveras, Salva, Tarbal, Maquinaria Vinñas and Impresos y Manipulados Sanchis.

[www.us.spainbusiness.com](http://www.us.spainbusiness.com)