



BAKING INDUSTRY
RESEARCH TRUST



Bulletin

Summer edition

2008 Young Baker of the Year



As the recipient of the 2008 Young Baker of the year award, I was able to use my research grant to take two overseas trips – the first of these was an invitation to attend an expo at Baker Perkins in Peterborough, London. Bakeries from all over the world were represented; including New Zealand, South Africa and Sweden just to name a few.

We spent one of two days touring the Baker Perkins factory with the benefit of well structured presentations and technicians on hand to answer our questions.

The bulk of the tour was centred around three new innovative products from Baker Perkins.

1. The tweedy pressure vacuum mixer – Established enhancements and future developments
2. The Accurist 2 Dough Divider – Direct drive controlled server, and
3. The Multitex4 Moulder – Quality benefits within this stage

It was clear from the start that Baker Perkins have had to adapt to changes in legislation and customers expectations of what quality product is. Equipment now has H&S and Food Safety aspects incorporated into its design albeit sometimes at the cost of efficiency.

The 2nd Day was made up of a site visit to Jackson's of Hull, a bakery whose sole business is to bake bread for sandwiches. This means that the specs are tight and need to be controlled every step of the way. The plants were initially losing money on branded product and made the decision to close all plants bar one and to expand and upgrade the plant that was left. They even decided to change the product running through their plant and to focus on a market that had few players in it. As a result they are now making record profit and have the largest share of this particular market which extends also into parts of Europe.

My last trip was to the UBE Factory in Compton, Los Angeles where I was able to inspect the new safety features on baggers ordered for the New Zealand market.

A tour of the factory gave me an opportunity to see differing stages of the baggers being built. A number of changes have been made around Health and Safety which included a light curtain between the slicer and bagger which stops the machine as soon as the beam is broken. This is currently non existent on our baggers and will decrease the risk factor by 95 - 100%.

Also evident was the fact that UBE have less moving parts in their baggers which means from a food safety aspect there is less areas for grease and crumb to become entrapped.

On the same day I had the opportunity to visit 2 small bakeries, both of which had some interesting concepts that have helped me understand the US bakery market in great depth.

I would like to take this opportunity to thank the Baking Industry Research Trust for the opportunity to make these trips and I would encourage all emerging bakers to participate in these awards.

Steve Beamish
2008 Young Baker of the Year

Hi All!

Welcome to the latest edition of the Baker's Bulletin. It has been an interesting year for our industry and 2009 looks equally challenging as we seek to find ways to contain costs and introduce new ingredients such as folate & iodized salt. The Baking Industry Trust has been very active over the last few months determining addition levels for folate and will have these results available early next year. The Trust too has been active in progressing the Lifestyle Foods project and currently has trials in progress at Coupland's Bakeries to determine optimum baking temperatures to minimize energy while retaining bake quality - again more on these projects next year.

In the meantime, I would like to remind our emerging bakers that the Young Baker of the Year competition for 2009 is now open for entry and would invite you all to check out your eligibility. If in doubt contact Marcia Dunnett; her contact details are at the end of this sheet. In this bulletin, the 2008 winner, Steve has given us a brief report on how he spent the \$10,000 research grant he received for winning this year.



His report makes interesting reading and hopefully inspires some of you to have a go at next year's competition.

Annette



Bakeinfo.co.nz

This is a good opportunity to remind you about all the information you can access on the BIRT website – www.bakeinfo.co.nz. The aim of this website is to offer fast access to baking information, opportunities and research as well as offer an interactive service where your bakery questions can be answered.

Sections of particular interest

For bakery news from New Zealand and Worldwide access the sections of the website titled News & Events, Trends and Innovations. These sections are regularly updated with articles from food news websites around the world. These articles cover both bakery and food related topics varying from new ingredients to processing techniques, conference reviews and industry news. What we aim to do in this section is convey to you the important facts so you don't have to search through all food articles to find those relevant to bakery industry.

Also don't forget to check out our Events Calendar. This is being updated at the moment for 2009 bakery events which will take place in New Zealand, Australia and round the world over the next 12 months. We list the event dates, location and the relevant websites to check for more detailed information. If you have an event that you would like promoted on the 2009 calendar please contact us with the details.

The website also includes a whole section dedicated to Nutrition information. Here we hope to answer some of your commonly asked questions about nutrition in terms of the bakery products you produce. There are sections on the nutritional composition of bakery products, as well as healthy eating tips and information on the role that baked goods play in good nutrition.

Have you got a bakery question?

If you have a particular bakery question that you are stumped on you can access the Ask an Expert section; where you are able to send in your bakery query. This query can be anything at all. We are always amazed by the vast array of queries which we receive which can range from a question about a products composition, how ingredients function, where to source food products from or maybe just a request for a favourite bakery recipe! Please feel free to send in your queries which we aim to respond to within 5 working days dependent on their complexity!

On bakeinfo we also list the contents of our Reference Library. We hold a huge range of articles on bakery topics which are made available free of charge to New Zealand bakers, flour users and flour millers. You are able to search the Reference Library by sorting through a list of categories which includes product types and processing methods. Once you have identified the category you are interested in you are then presented with a list of article titles related to this category. You are able to select those articles which interest and once you complete your contact details, copies of these articles will be posted to you. If you have any queries regarding this service again please feel free to contact us.



What new information is coming?

In 2009 we will be adding a brand new section all about what is in bread. A lot of the focus of this section will be discussing hot topics such as gluten intolerance and food allergies. We will break these topics down into the basics of what gluten is and why food allergies occur. This information will be based on current understanding of scientific information.

We will also include information which will aim to eliminate the myths about bread ingredients, outline the ingredients used to make bread and bakery products and give back ground on what function these ingredients play.

The reason for this new section stems from contradicting media information which has left consumers confused by what the truth really is about these topics. We have noted a higher number of questions coming in via website with regards to this topic so we see it as our responsibility to inform.

Anyway please take the time to access the bakeinfo website - it is a useful resource and you never know you might just find the answer to your latest baking query!

Jane Petrie

'Bakers Information' project manager



Final words

I hope you have enjoyed the bulletin- if you have any queries about the work of the Trust please contact Annette on 021 780 684 or email her at Annette.campbell@couplands.co.nz

Merry Christmas,
Annette



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