



LALLEMAND

IBA
2006!



Bakery
training
highlights



Your ticket to
news, views
and events



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IBA 2006: HIGHLIGHTS OF MUNICH TOURS

The culmination of many months of planning and preparation was almost over as Anchor Yeast's first tour group to IBA 2006 departed on 30 September, bound for Munich.

This group of 11 Anchor Yeast staff and 31 customers arrived in Munich in time to catch the last few days of the Oktoberfest. Not even heavy rains on the final day of this world-famous event could deter the ardent beer drinkers from one last round!

The second tour group, comprising 11 Anchor staff and 34 customers, arrived in the city a few days later. On their arrival, both groups received a hearty welcome from the IBA committee members.

SEMINAR

On 5 October, Anchor Yeast / Lallemand held an **Innovations in Baking** seminar in a conference room at IBA. Among the delegates were our valued customers as well as industry members and our Lallemand colleagues from around the world. The seminar was hosted by Virgil Smail, former President of the American Institute of Baking and now Head of the Grain Science and Industry Department at Kansas State University. The seminar focused on trends and new technology in the baking industry, with speakers addressing a range of interesting



Cheers! Bill Nankervis, director of Anchor Yeast's bakery business, raises a glass to a successful IBA 2006 seminar.

topics. Jeannette Rosewall and Lorraine Bezuidenhout of Anchor Yeast presented *Enzymes and Glycemic Index of Fibre Rich Bread*. Timothy Wallace of Institut Rosell in Canada delivered a presentation, *Probiotics for Bakery Products*. Nicolas Bord of Lallemand France presented *Sourdough Technology*.

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**COMING IN FEBRUARY 2007:
TWO SPECIAL CCFRA PRESENTED AND
ANCHOR-HOSTED TRAINING COURSES:
SHELF-LIFE OF BAKERY PRODUCTS
PRINCIPLES OF BREADMAKING
DETAILS IN THIS ISSUE!**



Bakery Specialties

LEADERSHIP THROUGH TECHNOLOGY

ANCHOR AT IBA 2006

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The last speaker was Brett Tessendorf of Anchor Yeast who delivered a presentation entitled, *Cream Yeast and Integrated Liquid Systems*. The presentations were of a high standard and stimulated interesting discussion after the seminar.

BAKERY TOURS

Anchor arranged various tours to Munich's largest bakeries, Müller Brot and Ihle. Customers were treated to lunch and a scenic trip on the Seeshaupt down Lake Starnberg – a memorable experience!

HOSPITALITY EVENING

As has become tradition, Anchor Yeast hosted an Oktoberfest-themed hospitality evening for customers and industry members at Menterschwaige beer garden. In true Oktoberfest style, Lallemand President, Jean Chagnon, cracked the first keg. An eight-piece

umpah band set the tone for an evening of great food and excellent company, making for a fun evening in Munich.

• IBA 2006 recorded over 76 000 visitors from 127 countries, with 970 exhibitors. Once again, Anchor Yeast partnered with Macadams to take our South African finesse and 'flavour' to Europe. Anchor staff certainly came to the 'party': they dressed in typical African outfits and created much interest with **Africa at IBA**. The Anchor Yeast/Macadams stand attracted many visitors and served as the meeting point for South African visitors. Macadams presented their usual professionalism and IBA was clearly also a success for them.

We look forward to seeing you at IBA 2009 from 3–9 October in Dusseldorf!



Jean Chagnon, President of Lallemand Inc, prepares to crack the keg at the Anchor Yeast hospitality evening.



Anchor Yeast's Brett Tessendorf (right) gets into the Oktoberfest swing of things with Joe Boyle and Henry van der Merwe.

"... thank you for making our tour such a pleasant and educational one. IBA 2006 was a great learning experience for me. I'm extremely interested in artisan baking and sour dough technology. It was very encouraging to learn that globally there is a strong move toward this trend."

Tim Faull, MD, Professional Vision Group

"At IBA I did not see any other country behaving so unified as the South Africans, and that was for a big part due to your company's support to all South African visitors. That is very special. Thank you."

Paul Vet, Danisco

If you would like more information on the **INNOVATIONS IN BAKING** seminar that was held by Anchor Yeast / Lallemand at IBA 2006, please contact Kim le Roux, our customer relations manager, at telephone (011) 248 8222 (direct) or kleroux@anchor.co.za

ANCHOR AT IBA 2006



Proudly African! Anchor Yeast members (back): Bill Nankervis and Felix Gnädinger. Front: Kalay Pillay, Johan Cronje, Shamla Moodley and Kevin Tshipamba.



Africa at IBA! Sean Quinn, Jeannette Rosewall, Lorraine Bezuidenhout, Jan Roberts, Richard Dickinson and Felix Gnädinger.



Another busy day at the Anchor Yeast / Macadams exhibition stand.



SKILLS PROGRAMME

SKILLS PROGRAMME –

Basics in Baking: **CRAFT BREAD (42 credits)**

- 22-26 January 2007
- 5-9 February 2007
- 16-20 April 2007
- 7-11 May 2007
- 16-20 July 2007
- 13-17 August 2007
- 8-12 October 2007
- 12-16 November 2007

- ◆ Cleaning/sanitising baking equipment
- ◆ Baking equipment and tools
- ◆ Application of personal safety practices
- ◆ Yeast care and ingredients in baking
- ◆ Manufacturing a range of craft fermented and sweet fermented products
- ◆ Premixes and scratch mixes

SKILLS PROGRAMME –

Basics in Baking: **FLOUR CONFECTIONERY (44 credits)**

- 12-16 March 2007
- 18-22 June 2007
- 3-7 September 2007
- 3-7 December 2007

- ◆ Flour confectionery ingredients
 - ◆ Laminated fermented craft products
- ◆ Sweet paste and choux paste flour confectionery products
- ◆ Whisking method for production of craft baked flour products
- ◆ Sugar, flour and all-in batter methods



To book your training courses or to find out more about our range of training offerings, please contact Suzie at telephone (011) 248-8357 or speak to your local technical sales manager.

BRILLIANT BAKING



GREAT YEAR FOR ANCHOR BAKERY TRAINING

The commitment by Anchor Bakery Specialties to grow and develop skills in the baking industry delivered significant training-related milestones this year.

In April, Anchor Bakery Specialties officially opened its **new bakery training centre** in Bunsen Street, Industria, marking the culmination of a project that began in 2005. This modern facility consists of the training bakery, lecture room and a larger auditorium for more formal presentation and workshops. The bakery is equipped with 10 workstations, each with its own Macadams Convecta oven/prover combination, and access to five bread / spiral mixers or five cake mixers.

Feedback from learners who have attended the **Craft Bread** and **Flour Confectionery** skills programs in the new centre is that the training facilities, learning material, and presentation of training is of a very high standard.

In addition to the two skills programmes currently on offer, new training programmes are also being developed. These will include **Introduction to Baking, Cake Decorating, Hygiene & Safety, Puff Pastry Manufacture, Bakery Production Planning** and **Managing Bakery Finance & Administration**.

In what has become a calendar event, Anchor Yeast and Campden & Chorleywood Food Research Association (CCFRA) co-hosted several events during the year. These included practical courses in **Pastry, Cake and Biscuit manufacture**, and attracted delegates from as far a field as Malawi. The 36 delegates who attended represented a cross-section of industry, notably plant bakeries, biscuit manufacturers, retailers and ingredient suppliers.

In September, we held a two-day **Flour Power** event in the new auditorium.

DON'T MISS THIS!

Looking ahead to February 2007, courses on **The Shelf-life of Bakery Products** and **Principles of Breadmaking** will be on offer.

For more information, contact Brett Tessororf on telephone 011 248 8252 or btessororf@anchor.co.za



YOUR TICKET TO...



NEWS, VIEWS AND EVENTS

SPICE UP YOUR FESTIVE SEASON

With the festive season upon us, Christmas and year-end parties are soon to be enjoyed by many South Africans. As always, Anchor Yeast has a range of great products to help you add a special touch of festive flair to your baking.

Anchor Sweet Pepper Mix, Anchor Mexican Mix, Anchor Japaleno Mix, Anchor Nut and Seed Loaf Mix, Anchor Red Cake and Lamington Mix, Anchor Energy Healthy Bread Mix, Anchor Instant Ciabatta Mix, and our legendary Multi-Purpose Muffin Mixes – these are just some of the products you need to deliver delicious bakery products to your discerning customers!

Worth remembering this year is that South Africans are becoming more conscious and aware of the importance of eating a balanced diet. You may thus want to try out our new **Anchor Low GI (glycemic index) Bread Mix**, which is a 100% mix containing all the essential ingredients to produce a bread for a healthier lifestyle.



For more information on these and our other products, contact Shamlia Moodley, product group manager, at telephone (011) 248 8218 or email smoodley@anchor.co.za

Merry Christmas

On behalf of us all at Anchor Yeast, we would like to wish our customers, suppliers and other stakeholders a wonderful festive season, merry Christmas and relaxing holiday!

See you safe and sound in the new year!



Anchor Yeast
Bakery Specialties

LEADERSHIP THROUGH TECHNOLOGY

DELIVERING BENEFITS TO THE BAKING INDUSTRY