



ALLIANCE HERALDS NEW ERA FOR ANCHOR

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“Lallemand and Daniel Mills and Sons have enjoyed a positive international association over the past 30 years. Both have been in the yeast business since the early 1920s and have become leaders in their fields. The combination of the two successful entities will create new, exciting opportunities for our people, customers and all other stakeholders.”



Jean Chagnon, MD of Lallemand, and Ray Stout, MD of Anchor Yeast, shake hands following the conclusion of an historical deal.

A reflective comment from Ray Stout, the MD of Anchor Yeast, following the successful conclusion of an agreement between Lallemand, the privately-held Canadian yeast and bacteria producer with activities across the globe, and Daniel Mills and Sons, in terms of which Lallemand has acquired all the shares in Rymco (Anchor Yeast).

Anchor Yeast,” Ray expands. “In addition to our common product ranges, manufacturing ability and markets, both organisations share a remarkably similar vision and corporate philosophy. From Anchor’s perspective, we believe our customers will benefit from our access to Lallemand’s technical expertise, R&D capability and innovative product development plans. We look forward to the new offerings the alliance will deliver, and to demonstrating the benefits to our customers,” Ray concludes.

Lallemand is a world leader in the development of specialty yeasts and bacteria for animal and human nutrition, as well as for fuel ethanol and fermented beverages. The company has over 1 000 employees in its three major divisions: North American Bakers Yeast and Ingredients Division; the European Yeast Division; and the Specialty Yeasts and Bacteria Division. Anchor Yeast will form the new, fourth division.

“There are important and valuable synergies between Lallemand and



Bakery Specialties

LEADERSHIP THROUGH TECHNOLOGY

LALLEMAND

Our new home!

Brilliant new bakery

Your ticket to news, views and events



BUILDING A NEW FUTURE

WELCOME TO OUR NEW HOME!

With great excitement and much anticipation, (not to mention hundreds of boxes!), Anchor Yeast has successfully relocated to the newly-modernised, three-storey building it has long owned in Industria, Johannesburg.

The new building houses a brand new training bakery, a separate, dedicated product development bakery, laboratories and staff offices, all under one roof. In addition, our new 'home' also features auditoriums, anterooms, meeting rooms of various sizes, a staff canteen and dedicated IT rooms. Anchor personnel and resources are now all consolidated under one roof, thus strengthening our ability to provide customers with a focused, one-stop solution to their needs.

In June our new training bakery was commissioned and officially opened (see page 3). We invite our customers to 'pop in' and visit us when you are in the neighbourhood – the coffee is always hot and we'd love to show you around!



WORLD CLASS TRAINING FACILITY



Overview of part of our new training bakery, featuring modern equipment and facilities.

An important decision in the project was the opportunity to introduce a state of the art bakery training facility.

Brett Tessendorf, product development manager, says Anchor has taken a long-term view of training and development, underpinned by a commitment to help increase the skills 'pool' within the South African bakery industry. "With this in mind, we have built a mod-

ern bakery training centre with the latest equipment and facilities," Brett reports. "The facility has dedicated work stations, each with its own oven, mixers and related equipment. The centre is designed with a practical 'flow', including a central area for group demonstrations and then a series of dedicated baking stations for individual work. We've had great feedback from training delegates, which augers well for our future development programme."



"This is such a great environment to receive training. I've seen how Anchor has moved to improve its training facilities over the years, but this really sets a whole new standard."

Christo Snyman, sales agent, Tiger Brands



"This bakery facility is amazing. I've been in a lot of training centres but I've never seen anything like this. Attention to even the smallest detail."

Graham Jehoma, technical sales representative, Premier Foods



"Anchor's training has always been good. The presenters are always so professional. And now, with the new training centre, it's an experience."

Nerushka Singh, product development technologist, McCormick SA



SKILLS PROGRAMME



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SKILLS PROGRAMME –

Basics in Baking: CRAFT BREAD (42 credits)

10-14 July 2006

◆ Cleaning/sanitising baking equipment

14-18 August 2006

◆ Baking equipment and tools

9-13 October 2006

◆ Application of personal safety practices

13-17 November 2006

◆ Yeast care and ingredients in baking

◆ Manufacturing a range of craft fermented and sweet fermented products

◆ Premixes and scratch mixes

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SKILLS PROGRAMME –

Basics in Baking: FLOUR CONFECTIONERY (44 credits)

11-15 September 2006

◆ Flour confectionery ingredients

4-8 December 2006

◆ 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 please contact Suzie at (011) 248-8357 or speak to your local technical sales manager.

Millers, bakers and ingredient suppliers...

Don't miss our **FLOUR POWER** event to help you get more from your flour and bakery product. Presented by world experts in milling and baking from CCFRA, UK

Venue: Anchor Yeast, Industria, Johannesburg

Dates: 28-29 September 2006. **Cost:** R4950.

Contact: Brett: btessendorf@anchor.co.za

Tel: +27 11 248-8252 (direct)



THE THICK & THIN OF THE GLYCEMIC INDEX

On a diet? If so, is it a low-carb, high-protein diet, or a low-fat, fruit-only alternative? Dieters, weight watchers and healthy eaters are continually bombarded with information on the pros and cons of ‘miracle’ eating programmes that often promise much, but are ‘thin’ on delivery.

One of the widespread assumptions is that bread, because of its high glycemic index (GI), is unhealthy and should be avoided. Yet, depending on the structure of the diet, bread is a low-fat, nutritious food. So, to eat or not to eat?

Why bother about ‘healthy’ foods?

Around the world, and including South Africa, people are moving towards living a healthier lifestyle. Consumers are more aware of and educated about food and nutrition, and can make informed decisions regarding foods. In addition, research findings and technological advances offer new opportunities in the field of nutrition, and the effects diets have on the body.

Today, ongoing research into carbohydrate-based diets suggest that it’s a case of selecting the right carbs for heart health and weight loss. Recent findings show that a number of carbohydrates may serve as physiologically active ingredients to promote health and wellbeing.

So, what about the Glycemic Index?

Europe’s food industry is paying increasing attention to GI. There is already evidence from human trials that a low GI diet can

benefit heart health and weight loss. A low GI diet is expected to have a bigger influence on Europe’s food industry than the currently popular Atkins diet, or similar low-carb diets. The low GI diet is seen as a more moderate approach (Atkins advocates excluding all foods high in starch/sugar) because the low GI diet makes distinctions among carbs. Dieters are advised to avoid high GI foods such as white bread, refined breakfast cereals and concentrated sugars, but to include carbs that release sugar slowly, such as whole grains, most fruits, vegetables, nuts and legumes.

What exactly is the GI?

The GI is a ranking of foods based on their immediate effect on blood glucose levels. It is a physiological measure of how fast, and to what extent, a carbohydrate food affects blood glucose levels. The GI:

- ♦ Reflects the physiological effects of foods
- ♦ Helps to keep blood-glucose levels even
- ♦ Substitutes the old terms of complex and simple carbohydrates.

Research conducted throughout the world has confirmed that ranking foods according to their actual effect on blood glucose is scientifically more accurate. As a result, a GI factor has been developed and foods are ranked on a scale from 0–100, according to their actual effect on blood glucose levels.

The World Health Organisation, the highest nutrition authority in the world, has recently suggested that all people should consider eating a high carbohydrate diet based on low GI foods.

ANCHOR LOW GI BREAD MIX

A 100% mix containing all the essential ingredients to produce a bread for a healthier lifestyle. The mix has a blend of carefully selected seeds and ingredients to produce a flavoursome low GI bread (<55) as tested by the GI Foundation of South Africa

INGREDIENTS: Wheat flour, rye flour, seeds (sunflower, sesame and linseed), crushed wheat, wheat gluten, digestive wheat bran, soya flour, corn starch, wheat fibre, refined salt, emulsifier, preservative, oxidising agent and baking enzymes.

NEW

YOUR TICKET TO...



NEWS, VIEWS AND EVENTS

PARTICIPANTS IN THE PRACTICAL PASTRY, PRACTICAL CAKE AND PRACTICAL BISCUIT TECHNOLOGY COURSES, HOSTED BY ANCHOR YEAST IN FEBRUARY AND PRESENTED BY EXPERTS FROM CAMPDEN & CHORLEYWOOD FOOD RESEARCH ASSOCIATION GROUP.



DELIVERING BENEFITS TO THE BAKING INDUSTRY



Bakery Specialties

LEADERSHIP THROUGH TECHNOLOGY

