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NEW OPPORTUNITY AS BILL TAKES ON EXCITING CHALLENGE

After serving as the Director of Anchor Yeast's Bakery Specialties business for the past seven years, Bill Nankervis has been appointed by Anchor Yeast and the Lallemand group as the new President of Lallemand Specialties Inc. and General Manager of Ethanol Technology, in the USA.



Bill Nankervis leaves us after seven years as he heads off to the US to take up a new position with Ethanol Technology in the US.

In his new position Bill will assume overall responsibility for the global operations of Ethanol Technology, during a period of rapid industry expansion. Ethanol Technology is the leading supplier of fermentation ingredients to the fuel ethanol industry. Based in Milwaukee, Wisconsin, Ethanol Technology is a business unit of Lallemand Inc. – the privately-held Canadian company that specialises in the development, production and marketing of yeast and probiotic bacteria. Anchor Yeast is a subsidiary of Lallemand Inc.

Bill will remain responsible for Anchor Yeast's Bakery Specialties business until a successor is appointed – expected to be before January next year – and in line with Anchor's good practice of smooth management transition. We wish Bill much success with his new challenge and look forward to benefiting from the valuable global experience and insights he will no doubt gain.

“The past seven years have been a fantastic experience for me. Highlights include the rapid growth of both Cream Yeast and our enzymes business as well as watching the industry return to profitability through improved product quality. It has been a privilege to make many friends in the industry and I take with me many special memories”



Anchor Yeast

Bakery Specialties

LEADERSHIP THROUGH TECHNOLOGY

CERTIFIABLY SAFE AND SOUND!

In a landmark development with positive implications for our customers, Anchor Yeast is proud to confirm that we have been awarded the Hazard Analysis Critical Control Point (HACCP) certificate from the South African Bureau of Standards (SABS).

The HACCP certificate, a key feature of a world class safety management process, is in line with the SANS 10330:2006 registration and serves to confirm that our products have been manufactured in a safe, contamination free facility. This was made possible firstly by the identification of critical control points where microbiological, chemical and physical hazards could conceivably contaminate products, and secondly by the introduction of zoned off areas, an access control system and a new cold filtered air plant that removes environmental contamination from the air. The filtered air system also brings in cold air, to protect the product and prevent condensation.

Commenting on the HACCP certification process, Gert Steenkamp, Operations Director for manufacturing in Gauteng and Cape Town, says although this certificate is not a mandatory requirement at present, we decided to pursue certification for the peace of mind of our customers and ourselves. "Some of our customers have already been HACCP certified and just over two years ago we decided to proactively follow suit, focusing mainly on the production facilities of fresh yeast," Gert explains.

"We began the process by identifying potential contamination points and taking steps to eliminate these risks. Central to this process was the introduction of the cold filtered air unit, together with zoned off areas

and enhanced infrastructure surrounding our packaging line. We now also require all personnel and visitors entering the area to wear protective clothing."

The certification process has been intensive and time-consuming, but it has already proven to be worthwhile – we have received positive feedback from customers, and received an A-grading from Pick 'n Pay following their audit of our facilities recently.

In selecting a certification partner, we opted for the SABS because our major customers in the baking industry went through the SABS for their certification, and we thought there would be value in aligning our standards with these customers.



Gert Steenkamp (Operations Director for Manufacturing) and Mark Perryman (Production Manager) at the fresh yeast packing line, showing the newly-zoned areas that restrict access to the plant and enhance hygiene standards.



A new air treatment system has been installed, to remove any dust or solid particles in the air, and bring in cold air that helps to protect the products and prevent condensation.



Staff and visitors to the yeast plant are required to wear protective clothing.

ANOTHER YEAR OF GROWTH, OPPORTUNITY AND HIGHLIGHTS

As another year draws to a close, we reflect on a few of the highlights and major events that have ensured that Anchor Yeast has enjoyed another rewarding and memorable year:



A successful networking opportunity: Anchor staff and customers at this year's International Baking Industry (IBIE) Exhibition, held in Orlando in October.

Several customers have converted their bakery operations to fresh yeast (bakers compressed yeast and cream yeast), after discovering the benefits that this natural product delivers in terms of product consistency, proof time, aroma, texture and consistent performance. For further information about the benefits and implications of converting your operation to fresh yeast, please contact Sean Quinn at squinn@anchor.co.za



New product development and innovation continued, as we responded to changing customer needs and growth opportunities in an expanding market. Our enzymes business enjoyed solid growth, boosted by Anchor's appointment by DSM Food Specialties as the distributor for its Bakezyme enzyme range for the baking and milling industries in several African countries.



Our Anchor Compressed Yeast was given a facelift, following the introduction of new packaging.



The move into our newly-renovated offices was finalised earlier in the year.



Anchor's training offerings took a major step forward following the unveiling of our new, modern bakery training facility. This was enhanced by our hosting of a range of bakery-related training courses that saw us train over 300 people this year.

Don't miss...

'The Grain Chain' workshop, outlining the impact of wheat and flour on the quality of bakery products (19-20 February 2008) and our popular Practical Cake Technology course (21-22 February 2008) and Practical Biscuit Technology course (26-29 February 2008). Book now (limited spaces available) by contacting our Training Co-ordinator, Suzie van Zyl on telephone (011) 248 8357 or svanzyl@anchor.co.za



SKILLS PROGRAMME

SKILLS PROGRAMMES –

Basics in Baking: **CRAFT BREAD II (37 credits)**

21-25 January 2008	◆ Baking equipment and tools
11-15 February 2008	◆ Yeast care and ingredients in baking
14-18 April 2008	◆ Manufacturing a range of craft fermented and sweet fermented products
12-16 May 2008	◆ Premixes and scratch mixes
14-18 July 2008	
11-15 August 2008	
13-17 October 2008	
10-14 November 2008	

Basics in Baking: **CHEMICALLY AERATED BAKING (24 credits)***

10-11 March 2008	◆ Flour confectionery ingredients
09-10 June 2008	◆ Chemically aerated dough products
15-16 September 2008	◆ Range of cakes
01-02 December 2008	

Basics in Baking: **PASTRIES (24 credits)***

12-13 March 2008	◆ Flour confectionery ingredients
11-12 June 2008	◆ Choux pastry products
17-18 September 2008	◆ Short pastry products
03-04 December 2008	

Basics in Baking: **FLOUR CONFECTIONERY COURSE (48 credits)***

10-14 March 2008	◆ Chemically aerated pastries, danish pastries and croissants
09-13 June 2008	
15-19 September 2008	
01-05 December 2008	

Hygiene and safety aspects are an integrated part of all the above programmes

* Programmes can be attended back to back, with the option of a free 5th day for instruction on fermented laminated dough

BUILDING FOR SUSTAINED SUCCESS

Realigning our sales support and business optimisation processes to meet changing market conditions and customers' needs, Anchor Yeast is pleased to announce that Brett Tessendorf has been appointed to head up our Cape Town manufacturing operations, with effect from 1 October.

Brett's responsibilities in Gauteng have been taken on by Jeannette Rosewall – an acknowledged technical leader in the SA baking industry and one of our highly competent managers. To enable Jeannette to assume her additional responsibilities and capitalise on the work done by Brett, we are allocating the required resources to the team. De Wet



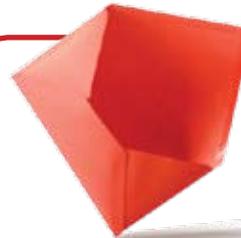
Brett Tessendorf



Jeannette Rosewall

Coetzee, whom many of our readers will know through the training co-ordination work he does at our training centre, will continue in this role and will be supported by Suzie van Zyl and our other team members.

Anchor services its customers through a national network of distribution centres with Call Centre operators for each region. Emergency deliveries are guaranteed within 24 hours. Added value service is provided by our team of Regional Technical Sales Managers, who provide first line customer support and training. Contact either your Technical Sales Manager or Call Centre Operator for assistance.



To all our readers. Please let us know if your postal address changes, so that we can update our database and ensure that you continue to receive the Baker's Forum. Contact Kim le Roux at kleroux@anchor.co.za

Find out more about Anchor Yeast's fantastic range of festive season baking products: visit www.anchoryeast.com or contact Shamla Moodley on smoodley@anchor.co.za



On behalf of Bill Nankervis and the rest of the Anchor Yeast Bakery Specialties team, we wish all our customers, suppliers and other readers a fabulous festive season, relaxing holiday and safe new year. Thank you for your support throughout this year – we look forward to another great year in 2008!



YOUR TICKET TO...



NEWS, VIEWS AND EVENTS

NIGERIANS GAIN BAKING EXPERIENCE

Anchor Yeast recently hosted seven delegates from the Nigerian Baking and Milling Industries for a week-long training course in the Basics of Breadmaking. The delegates, representing mills, private bakery consultancies and bakeries, ranged from laboratory technicians to general managers and were able to attend the course thanks to the sponsorship of US Wheat Associates.

The course covered the theory of basic breadmaking - from processes, the function of ingredients and problem solving, to applying the theory in practice at Anchor's advanced training bakery. Delegates were also exposed to the challenges of baking using different equipment and equipment limitations, particularly when it comes to making good

quality bread at a reasonable price. Trials using different ingredients and ingredient levels and different processing enabled the delegates to gain first-hand experience of the different processing challenges and final product, in terms of appearance and taste.

The training programme was tailored specifically to meet Nigerian baking conditions and challenges, with solutions to overcome these.

Feedback from the group was very positive: the learners valued the balanced approach (theory and practical) and the fact that they have skills they can now apply. With support from US Wheat Associates and a commitment to training and development by Anchor Yeast, further similar training initiatives may become a regular event.



Learners from Nigeria who enjoyed the Basics in Breadmaking course. From left (back): Suzie van Zyl (Training Co-ordinator, Anchor Yeast), Thomas Adekoya (Plant Manager, Kabirotire Bakery), Ayodeji Ige (Quality Control Manager, Astoria Caterers Ltd) and De Wet Coetzee (Course Facilitator, Anchor Yeast). Front: Charles Okuguni (Bakery Consultant, Hotstones Associates), Olumuyiwa Talabi (Marketing Co-ordinator, US Wheat Associates), Olunfunmi Dina (General Manager, Dokroy Foods Ltd), Zainab Rabiou (Lab Technician, BUA Flour Mills) and Nura Rabo (Plant Baker, Dangote Flour Mills).



Bakery Specialties

LEADERSHIP THROUGH TECHNOLOGY

DELIVERING BENEFITS TO THE BAKING INDUSTRY