



BAKERS FORUM

Summer 2012

Freshly Baked News from IBA 2012

Anchor Yeast and its parent company, Lallemand, were among 1250 exhibitors from various countries that showcased their products and services at the 'world's largest bakery' – iba 2012 – held in Munich, Germany in September.

The event attracted over 70 000 trade visitors from 177 countries and was an ideal opportunity to share ideas and information with representatives from the worldwide bread and baked goods industry and to get a first-hand view at international trends and developments.

A highlight was a seminar hosted by Lallemand at which a panel of experts discussed pertinent issues in the baking industry. Jacinthe Cote, Jan Van Eijk and Jeanette Rosewall presented on behalf of Lallemand with Peter Becker, President of the German Bakers Association, delivering an interesting overview of global bakery trends. Richard Junge of McDonalds USA discussed his organisation's nutrition journey and their commitment to understanding and providing nutritious solutions which included the value of Lallemand Vitamin D yeast in their products.

Lallemand also used the iba platform to launch its Organic Bakers Yeast and to continue the promotion of its naturally rich Vitamin D Baker's Yeast, with both products attracting significant attention and interest. The wine tastings conducted by the Lallemand Oenology team were also extremely popular, with visitors able to sample wine made with seven of the company's wine yeast strains.

On a broader scale, innovations such as edible price stickers, organic anti-mould sprays and ingredients for low GI products, that enable sustained energy and promote weight loss, were some of the highlights in the ingredients category. Specialised batching equipment for improved allergen control was a focus in the machinery and system sector.

The prevalence of salt replacement ingredients at iba 2012 clearly indicated that the issue remains a high priority. As we know, the global food industry has accelerated its efforts to reduce the amount of salt (NaCl), more accurately sodium, in food products over the past five years, with the South African Department of Health publishing its own regulations for comments in July this year.

Potassium chloride (KCl) can be used as a replacement for NaCl in bread products, but it does result in a bitter, metallic taste. One of the ingredients presented in the category of salt reduction was NuTek salt. According to NuTek they have developed a patented technology that minimises the metallic note of KCl.

Some other event highlights with regards to ingredients were:

- Modified maize concentrate which increases water absorption in gluten free products
- Ingredients that can result in cost savings and prolonged shelf life
- Organic anti mould spray
- Baked ice-creams, made from dough covered in chocolate, nuts etc., on an ice-cream stick
- Edible price stickers and labels
- Breads carrying a visible endorsement from a prominent health practitioner (a practice which is prohibited by law in South Africa)
- Ingredients for gluten free bread

Another trend prevalent among many of the equipment manufacturers and suppliers was the down sizing of traditionally large pieces of specialised equipment, for example, bagging and slicing machines and silos into more compact machines suitable for smaller independent bakeries as well as for larger retail stores.

Other mechanical innovations included equipment and pre-batching systems which enabled the improvement of allergen controls through better separation of raw materials, flour cooling systems which resulted in better dough temperature control and an ice machine that produced ice blocks for use in high energy input mixers such as Tweedy.

It was also very evident that the baking industry is actively exploring ways of adding value to their products and extending their offerings to consumers. There were many coffee machines and various coffee blends on offer, as well as innovative shelving systems and structures which allowed for more creative and visually appealing merchandising of baked products.

Another big trend that emerged was the growth in popularity of artisan or rustic bread – a segment that has already started to gather momentum in South Africa with selected Food Lovers Markets, Spars and Pick 'n Pay supermarkets.

In the words of Dieter Dohr, CEO of GMH Gesellschaft für Handwerksmessen mbH, which organises the event, "iba is essential for setting trends like no other within the industry" – for this reason Lallemand and Anchor Yeast are looking forward to returning to Munich in 2015.

Pictures: The Anchor Yeast team recently visited the beautiful city of Munich for the International Baking Exhibition 2012.

Well done team on a successful event!

LALLEMAND - A WORLD OF YEAST AND BACTERIA



LALLEMAND

Holiday Season Is Upon Us!

It is that time of the year again – bright lights in every store you visit with colourful Christmas trees and cheerful music. Families getting together to celebrate the passing of a year with good and bad memories and welcoming the new year with much anticipation.

The Festive season is upon us and with most of us wondering what has happened to 2012 we are all looking forward to what will happen in 2013 – new challenges and new beginnings. A new year always brings new hope, new opportunities and of course resolutions that only last until the first week in January.

December in South Africa is blessed with lovely sunny weather (although a lot of people secretly wish for a white Christmas no matter what age) families either head out to their favourite holiday destinations or remain at home, decorating the house with cheerful Christmas lights and neatly wrapped Christmas presents under ornate trees, patiently awaiting visits from long distance family members. We also celebrate the day of Reconciliation on the 16th of December and the day of Goodwill - better known as Boxing Day – which is celebrated on the 26th of December (the day after Christmas).

The celebration of Christmas encompasses numerous traditions that will differ from country to country and family to family – the green Christmas tree originated from Pagan Europe where tree worship was common and it was introduced in the 17th century by German Lutherans.

Christmas decorations were introduced in the 15th century in London where it was custom to decorate houses and churches with heart shaped leaves and ivy, said to symbolise the coming of Jesus. Traditional Christmas colours are red - symbolising the blood of Christ, and green - in particular the evergreen tree - symbolising eternal life. White, silver and gold have also become popular colours for Christmas.

Music and carols appeared in the 4th century in Rome and in North Europe the Christmas "Sequence" was introduced between the 9th and 10th century. In the 12th century the traditional Christmas carol was introduced.

Cards and commemorative stamps also form part of the Christmas tradition and the "gift of giving".

Christmas is a time when family come together, exchange gifts, prepare and enjoy delicious meals and spend quality time together.

The days between Christmas and New Year are spent in great anticipation, awaiting the countdown to pop bottles of champagne and to wish all a HAPPY NEW YEAR!

Make the best of your holiday eats and treats this year with a full range of premixes available from Anchor Yeast. Whether it is to satisfy your sweet tooth with our variety of muffin variants or prepare a Christmas lunch that includes one of our uniquely flavoured speciality breads.

Anchor Yeast wishes you a happy and safe festive season! Thank you for sharing a good year with us, we look forward to working with you in 2013!



Christmas Stollen

INGREDIENTS	BAKERS %
Cake Flour	60
Anchor Hot Cross Bun Mix	40
TOTAL	100
Bakers Compressed Yeast	4
Water	45
Margarine or Dairy Butter	20
Bakers Mix	± 40
Mixed Cut Peel	± 10
Flaked Almonds	± 5
Almond Essence	Optional

METHOD

- Mix until developed (final dough temperature 28-30°).
- Rest for 5 minutes.
- Scale to desired weight (300-800g).
- Roll the dough flat.
- Add **Stollen Stick*** (40-100g).
- Egg wash the flattened dough.
- Fold the dough over and seal.
- Proof: 50-60 mins at 40°C/85% rH%.
- Bake at 200-220°C for 25-35 minutes.
- Glaze with beaten egg or dairy butter.
- Dust with icing sugar.

*Stollen Stick

INGREDIENTS	g
Crushed Almonds	500
Castor Sugar	500
Whole Fresh Egg	100
Almond Essence	Optional

METHOD

- Mix at a slow speed with flat blade beater until ready.
- Scale and roll out to desired size.



The above information is given for guidance only. Although the greatest of care has been taken to ensure its accuracy, changing regulations and individual product characteristics make it necessary to disclaim any warranties or liabilities.

CUSTOMER CARE

Godrich Flour Mills – A Rich History



It can be said that flour flows through the veins of the Godrich family. Dating back as far as 1786 they have been milling flour. First in Hampshire England, in the village of Durley, then Wickham.

In 1899, Harry Godrich joined the Royal Constabulary and made his way to South Africa to fight in the Anglo-Boer War. After the war, being the second son, there seemed no need to return to England. As he was a qualified millstone sharpener, he was asked to come and sharpen the stones of a little water mill in the village of Erasmus (later to be renamed Bronkhorstspuit).

He then started working in the mill there and later took over the whole business, and so, Godrich Mills started in South Africa in 1902. Being a progressive sort of man he developed the mill into a new steam powered mill.

He had six children all of whom worked in the mill. The three girls kept the wheels turning whilst the boys went off to fight in the Second World War (1939 – 1945).

After demobbing, they, with their wives, joined the family milling business again. They too progressed the company by bringing electricity to the little village and a new mill, run on electricity was built. The business grew and soon two of the brothers bought their brother and sisters out, and so the second generation of Godrich (in SA) continued.

After a good schooling and University education, the sons of the two brothers joined the business and developed the milling, motor and property divisions. One of the sons, Tony, after completing his BCom in Natal, did a year-long course at the Swiss Milling School.

On returning to South Africa, Tony set about with many new and improved ideas as it was now his turn to make a mark on the family business.

It was a long and often frustrating time, but Tony had set his goals, and together with his cousin Harry, they slowly worked their way to creating a business that they could be proud of. Godrich Mills now boasts two fully automatic flour plants and a fully automatic maize mill.

Tony has three daughters, Karen, Nancy and Candace, a son-in-law Jacques, as well as his cousin Harry and sister Gaye, working in the business with him. The fourth generation is now active in the business.

So, when it is seen on the trucks and bags 'Family Millers with distinction', it is not just an idle boast, but a true family of millers.





Kosher Baking

– what we need to know

Kosher is a Hebrew word that means proper or fit. The term Kosher is mainly associated with the food Jewish people are permitted to eat, although it also is greatly significant in other rituals that they follow in their lives. Kosher is identified and detailed in the Torah.

Kashrus is the Hebrew word that refers to Kosher and Kosher applications. The laws are Biblical in origin and have guided the preparation of food for thousands of years. The key today, is the application of those laws to modern situations and modern societies. This is done through interpretation by rabbinic scholars.

Kosher laws (Kashrus laws) are extensive and complex. The fundamental rationale for the laws of Kashrus is to conform to the Divine Will, expressed in the Torah.

A Kosher bakery uses Kosher ingredients to produce the end product as Kosher. Here is an example where some complexity could enter into the picture. Kosher ingredients may be used but processed on non-Kosher equipment. Items used in processing that are often not listed as ingredients could also make the end result non-Kosher. Some ingredients can exist as both Kosher and non-Kosher, and this is another issue that must be reckoned with.

So, how does a consumer who wants to purchase Kosher items from a Kosher bakery be assured that the items are Kosher? The products have been endorsed by a reliable Kosher agency. A Kosher bakery sells such products.

Kosher supervision is important in a Kosher bakery. Baked goods require Kashrus certification. Breads for example are made with oils and shortenings. Shortenings and di-glycerides are basic ingredients in dough mixes. Grease or divider oils may be used in pans and troughs for the dough to rise or be baked. All of these issues can render a product as non-Kosher so supervision is needed.

Special issues can arise in the adherence to Kosher laws. For example dairy bread is prohibited, to avoid its consumption with meat at a meal. But then there are exceptions. Specially shaped bread indicating that it is dairy bread is allowed as are small loaves consumed in one meal.

Jewish law requires that a portion of batter or finished product is set aside as "challah". The small piece of challah is ritually burned. Even the rules governing this ritual can be complex.

Cakes, pastries, and doughnuts contain Kosher sensitive ingredients. Perhaps the bottom line in what makes a bakery Kosher is that its products are monitored and produced under Kosher supervision and endorsed by a Kosher agency.

Kosher labels contain either a reference to Milchik or Parev. Both apply to Kosher foods but have different meanings.

Milchik is the Yiddish word for dairy or any food product containing milk. Fleishik is the Yiddish word for meat. For people who observe the rules of Kashrus (Kosher), Milchik food

can never be prepared or eaten together with Fleishik (meat).

Any food that does not contain meat or dairy products can be considered Parev. This includes all fruit and vegetables, eggs from kosher birds, and fish that have both fins and scales. Many vegetarians look for a Kosher symbol and the Parev designation for assurance that the food they buy contains no meat.

With the growing Jewish population, manufacturers who produce and market products based on Kosher food principles that are certified by recognised certifying agencies can greatly increase the marketability of their products.





UPDATES

Staff News



**Joanne Clarke –
Consumer Business
Unit Director.**

Joanne has joined us as
Consumer Business Unit
Director.

We wish her all the best
in her new position!



**Mick Thompson –
Senior Software
technician**

Mick has joined the Bakery
Specialties business unit as
Senior Software technician
on Cream Yeast installations.

We wish him all the best in
his new position!

ANCHOR YEAST BAKERY TRAINING COURSES 2013

BASICS IN BAKING – CRAFT BREAD II

**11–15 February 2013 • 6–10 May 2013 • 8–12
July 2013 • 4–8 November 2013**

- Baking equipment and tools
- Premixes and scratch mixes
- Yeast care and ingredients in baking
- Manufacturing a range of craft fermented and sweet fermented products

BASICS IN BAKING – FLOUR CONFECTIONERY

**11–15 March 2013 • 9–13 September 2013
18–22 November 2013**

- A range of cakes
- Choux pastry products
- Flour confectionery
- Chemically aerated dough products

BASICS OF FERMENTED BAKING (1 DAY)

19 June 2013

- The theory of fermented baking, ingredients and process

PRACTICAL BREAD FAULTS AND THEIR SOLUTIONS (2 DAYS)

20–21 June 2013

- Practical baking and identification of bread faults and their solutions

BISCUIT BAKING

**25 April 2013 • 13 June 2013
15 August 2013 • 10 October 2013**

- Baking a variety of biscuits

CAKE ICING AND DECORATING COURSE

**26 April 2013 • 14 June 2013
16 August 2013 • 11 October 2013**

- Demonstrations and practical application of various cake icing and decorating techniques

PUFF AND DANISH PASTRY COURSE

**22–24 April 2013 • 10–12 June 2013
12–14 August 2013 • 7–9 October 2013**

- Baking of various Puff and Danish pastry products

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NEWS, VIEWS & EVENTS



Cuppa for CANSA

The Cancer Association of South Africa had their 'Cuppa for Cansa' event on the 5th of September 2012 at Gold Reef City.

Anchor Yeast donated cakes to assist in the fight against cancer.

The 'Cuppa for Cansa' event is volunteer driven and aims to raise funds for the organisation and educate people on The Cansa Association as well as cancer the disease.

Thank you CANSA for the work that you do!



Anchor Yeast Football Team goes to new heights!

Anchor Yeast is proud to announce that our Football team won the 'Last 32 Knockout Tournament 2012'. The final was played on Saturday 6 October 2012 at the Langlaagte sports ground between Anchor Yeast and Ramar with a final score of Anchor Yeast - 2 and Ramar - 1. This tournament is played annually with 32 teams competing for the floating trophy. Companies such as Absa, Standard bank and SABC were among the competing teams in the Gauteng region.

The Football team was founded in 1993 and joined the Gauteng Industrial League. Although the team faced a lot of challenges they stood tall and wore the Anchor Soccer jersey with pride and much enthusiasm. They joined the Company Soccer League in 2009 in Langlaagte and started off in the 'B' stream - moving to the 'A' stream after a year. This team competes in four tournaments annually and with 12 matches played up to date, boasts a total of 31 goals for the year.

This is a dedicated team, with a lot of spirit. We look forward to many more achievements and trophies. Well done Anchor Yeast Football team!