

BAKING TIMES

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HUDSON & KNIGHT
THE FATS AND OILS SPECIALISTS

A  Plantation Company

Supporting and Celebrating Excellence in the Baking Industry

**Sime Darby Hudson & Knight
celebrated their
10 year anniversary
on the 30th of June!**

All the details to follow in our next issue of Baking Times.



WELCOME

As the mercury drops, consumers instinctively look towards comfort food and what could be more comforting than freshly baked bread? We've put together a list of our favourite flavoured breads for you to try in your bakery, as well as a rundown of some of the most popular spices to warm up your baking. We've also spoken to Sven Rubach from Bakery Management Services about how you can reduce your bakery's electricity consumption this winter.

Keep the cold at bay with some of the delicious winter puddings from Hudson & Knight's Graham Jehoma, but even if it is cold outside you can still add a splash of summer flavour to your baking with Euroberry's fantastic range of convenience fruit products. Finally, Little Miss Cupcake shows us how she got the World Cup spirit in her bakery with soccer-themed cupcakes.

We'd love your feedback, so please get in touch by visiting www.bakingtimes.co.za or emailing info@bakingtimes.co.za.

The Baking Times Team



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For more information on products from **Sime Darby Hudson & Knight**, contact the Customer Care Line on:
Tel: 0860 465 300
info@hnk.simedarby.com

For more information on products from **Anchor Yeast** contact the Contact Centre on
0860 105 135
www.anchoryeast.co.za

For more information on equipment from **Macadams Baking Systems**, contact the Head Office on
Tel: 021 907 1000
www.macadams.co.za

For more information on products from **Euroberry (Pty) Ltd** contact the Head Office
JHB/DBN Tel: 0860 400407
info@euroberry.co.za
www.euroberry.co.za

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WINTER TRENDS: The temperature's dropping, so we asked pastry chefs, bakeries and baking experts how they're preparing their shelves for the chilly weather.

Winter Trends



The Baking Tin:

Push pops are a great trend – you can put anything from cake to sushi to shots in the push pop containers, layering cakes to display colours and flavours. They come in different shapes and are perfect for catering and kids parties. Cake pops are always fun as they can be decorated in winter themes, and there is also a move towards traditional, vintage biscuits that are iced with ornate decorations – these are perfect for themed events and celebrations as the icing depicts the event.

Debby Spence.

www.thebakingtin.co.za



The Fudgemaster:

The winter flavours we're working with are whiskey and coffee, Swiss chocolate, honey and Horlicks, marshmallow whip, ginger and Nutella. thefudgemaster@gmail.com



Belle's Patisserie:

I am sure that our pancake layer cakes will be popular – it's really nice on a cold day. I also think warm desserts such as apple pie will be popular – people tend to love sweet things in winter. We also bake a lot of biscuits in our winter season, as well as our apple crisps, and we're focusing on the following flavours – chai, cardamom, apple, pear and chilli. Linda Lipschitz. www.bellespatisserie.co.za



Pick n Pay:

Our main focus area during winter is rusks, biscuits and croissants together with our artisan breads which go well with soup. Our artisan breads include ciabatta, plain and olive as well sourdough bread and a light rye. www.picknpay.co.za



Morrell's Boutique Hotel:

There are a few trends that I do believe South African chefs will move towards. Firstly tea has become such a buzz in South Africa at the moment. They have inspired local chefs with such interesting flavours from Bombay chai, white pear, rose and French vanilla. Winter fruits are also fun to play with, and I have started to make lots of upside down cakes with the produce I have available. Infusing the new fruits with heartwarming flavours that can be served warm with a dainty crème anglaise is something special. Some of the flavour combinations that I'm playing around with include blood orange red velvet cakes, spiced apple and pecan cake with chai tea crème anglaise, upside down pineapple cake with pina colada syrup, devils peanut butter chocolate cake with a butterscotch ganache and caramelised nut fudge, cranberry and pistachio sticky buns with a rose scented glaze, frangipane tarts with bourbon poached pear and nougat crumble, and a puff pastry tart with oven baked persimmon and pomegranate syrup. Pastry chef Eli Williams. www.morrells.co.za

INTEREST: Winter means soup, so here are our top flavoured breads to add to your bakery shelves.

Top Breads to offer in your Bakery



Focaccia

Focaccia is a delicious flat-oven bake Italian bread that is enjoyed by all. This bread can be topped with literally anything that your heart desires. Most popular ingredients to use are herbs, onion, cheese, vegetables as well as meat.



Pumpernickel

Pumpernickel is a heavy, slightly sweet rye bread which is traditionally made with coarsely ground rye. It often includes whole rye berries which is combined with rye flour.



Rye Bread

Rye bread is made with different flour from rye grain. It can be light or dark in colour and is usually denser than bread made from wheat flour. Rye bread has a more intense flavour than white or brown bread and has many health benefits. Anchor Yeast offers a 50% flour premix for the preparation of a light rye or brown bread variety with a relatively thick crust and a soft, creamy coloured crumb.



Cheese and Onion Bread

Feeling cheesy? Then this scrumptious savoury bread is perfect for your customers. The bread is light textured and fluffy, so consumers will definitely indulge in this guilty pleasure. Why not use Anchor Yeast's 50% flour mix French Onion Bread Specialty Premix and top with tangy cheddar cheese for a simple solution?



Chilli-infused breads

Add a touch of heat to your line-up with chilli flavoured breads – from jalapenos to bird's eye, sun-dried chillies to peri peri and paprika, there's a chilli for every bread. Anchor Yeast's Jalapeno Bread Mix and Mexican Bread Mix take the guesswork out of spicing, and result in a tasty, spicy bread.



Zucchini - Bread with Feta and Olives

Zucchini is a favoured culinary vegetable and brings loads of flavour and moisture to any dish – it's also irresistible combined with feta and olives. The benefit of this bread is that if you package it correctly, it can easily last for up to two days and stays fresh.

Anchor Yeast's spicy range of Specialty Bread Premixes

At Anchor Yeast we understand that having a diverse product offering to choose from is important. We offer high quality mixes, full or part flour, in a wide variety of sweet and savoury premixes for the production of fancy breads, rolls and confectionery products.

Anchor Yeast is dedicated to ensuring that our specialty products serve every baker's needs by being easy and convenient to use. Anchor Yeast Specialty Ingredients provides consistent excellence in performance for all your bakes, as well as an assortment of products to choose from. The choice is yours!

If you'd like to add some spicy and savoury flavour to your bakery this winter, why not try some of Anchor Yeast's range of delicious Specialty Bread Premixes.

Anchor Mexican Bread Mix: a 50% flour mix with onions, sun dried tomatoes and spices for the preparation of spicy tasting bread and rolls

Anchor French Onion Bread Mix: a 50% flour mix that produces a delicious onion-flavoured bread

Anchor Thai Bread Mix: a 50% flour mix filled with the heady flavour of coconut, lemongrass and coriander

Anchor Jalapeno Bread Mix: a 50% flour mix of green and red peppers, and a careful selection of ingredients that combine to create a tasty, spicy bread



To find out more about these and other specialty ingredients from Anchor Yeast, download the full product brochure from our website www.anchoryeast.co.za. For more information contact: Sharecall: 0860 105 135

RECIPES: Keep the kitchen warm this winter with these soulful pudding recipes from Hudson & Knight's Graham Jehoma.

Winter puddings



Cape Brandy Pudding

Ingredients

250g	dates, stoned		
250ml	boiling water	5ml	bicarbonate of soda
100g	Mastercraft Yellow	1	egg, large
250ml	brown sugar	315ml	cake flour
2.5ml	baking powder	125ml	pecan nuts, chopped
150ml	brandy	125ml	cherries, chopped

Method

- Soak dates in the boiling water with the bicarbonate of soda for at least an hour before needed.
- Cream Mastercraft Yellow, sugar and egg together until light and fluffy.
- Add remaining ingredients and mix until combined. Lastly, add the date mixture and mix well.
- Pour into a well-greased baking dish and bake at 180°C for 20-25 minutes
- When done baking, pour the hot sauce over immediately.

Sauce

Ingredients

250ml	sugar	125g	Mastercraft Yellow
125ml	cream	125ml	brandy

Method

- Place all ingredients into a pot and bring to the boil.



Malva Pudding

Ingredients

500g	sugar	30g	apricot jam
10ml	bicarbonate of soda	10ml	vinegar
4	eggs, large	750g	cake flour
60g	Mastercraft Yellow	250ml	milk

Method

- Beat eggs and sugar until light and fluffy.
- Add apricot jam and beat well.
- Add remaining ingredients and beat for 3 minutes.
- Pour into oven-proof dish and bake at 180°C for 20-30 minutes.
- After baking, immediately pour the hot sauce over it.
- Serve with whipped cream.

Sauce

200g	Mastercraft Yellow
250g	sugar
100ml	milk
125ml	brandy

Method

- Place all ingredients into a pot and bring to the boil.



Croissant Pudding

Ingredients

300g	croissants	150g	Mastercraft Yellow, melted
225g	orange marmalade	3	eggs, large and beaten
500ml	cream	100g	caster sugar
50g	brown sugar	50g	chocolate chips
125ml	whipped cream, to serve		

Method

- Break croissants in half and place in well-greased large oven-proof pudding bowl or baking dish.
- Mix melted Mastercraft Yellow and orange marmalade together and pour over croissants.
- Beat together eggs, cream, caster sugar and then pour over croissants.
- Sprinkle the top with brown sugar and chocolate chips.
- Bake at 180°C for 35-40 minutes until golden brown.
- Serve with whipped cream.



CORE INGREDIENT KNOWLEDGE: Update your seasonal offering with these delicious spices

Spice up your bakery

Spices are a quick and easy way to adapt your bakery offering to seasonal changes – delicate pastries, hearty breads and rich cakes can all be updated with a simple sprinkle. However, they are highly concentrated, so once you start experimenting with the spices below, make sure you follow a recipe or add ingredients slowly and keep tasting your mixture to avoid disappointment.



Cinnamon: Ground cinnamon is a spice used for making sweet and savoury dishes. It is a reddish-brown spice that has a strong aroma and provides a bittersweet taste to dishes. Cinnamon is often used in cakes, cookies, coffee cakes, cinnamon buns and other desserts. It is also combined with apples or other fruit in various dishes.



Cloves: A spice often used in holiday baked goods, such as gingersnaps. Cloves are a potent spice with a sweet taste, therefore a small quantity provides a lot of flavour to your dish. Cloves add heat and sweetness to pumpkin pie, cookies, cakes, bar cookies and other baked items, but cloves should be used in small amounts.



Ginger: Ginger has a powerful taste and is used in a variety of baked dishes such as muffins, cookies, pound cake and cake with ground ginger. Fresh ginger is a possible substitute for ground ginger, but it should be used in smaller amounts because the flavour will be more intense.



Nutmeg: Due to its warm and subtle taste, nutmeg is used for several baked dishes. Ground nutmeg is added to breads, muffins, cookies, apple crisp, baked custard, pies and cakes. The aroma of nutmeg also adds appeal to a dish, so it can be used as a flavourful and aromatic garnish atop items such as eggnog, whipped cream or custards.



Fennel Seeds: This specific spice offers a slight liquorice flavour which is a favourite for Scandinavian bakers who add the spice to their cakes, cookies, and breads. Experiment with fennel for a unique taste.



Mint: The refreshing scent of mint adds a cool, flavourful taste to desserts. There are more than 30 varieties of mint, including peppermint, apple mint, and lemon mint. Use in various fruit salads and dessert recipes, such as mint chocolate pie and peppermint ice cream.



Allspice: Allspice gets its name because it offers a taste similar to cinnamon, cloves, and nutmeg. These dry spiced berries come in whole or ground form and are ideal for spice cakes and cookies. Allspice also works well in flavoured breads and steamed puddings.



Once you're ready to give your sweet tooth a wake-up call, consider the following combinations:

- Add lavender and lemon to your favourite shortbread recipe.
- Create an unexpected flavour and colour contrast by serving basil syrup with strawberry shortcake.
- Infuse homemade ice cream with tarragon and serve with sliced plums.
- Give a traditional summer treat extra zing by using fresh lemon grass in sorbet.
- Heat up the decadence with cayenne chocolate truffles.



YEAST

Anchor Yeast offers you a variety of yeasts: Compressed Yeast, Cream Yeast and Instant Dry Yeast, ensuring reliability and consistent baking results.



Anchor Yeast
BAKERY SPECIALTIES
Leading • Partnering • Specialising



SPECIALTY INGREDIENTS

Anchor Yeast has a range of specialty ingredients, including full and part flour mixes as well as a complete muffin solution which includes fruit fillings and ovenable muffin trays.



CEREAL ENZYMES

Anchor Yeast offers concentrated single, functional enzymes as well as tailor-made solutions to optimise your milling or baking processes.



BAKERY TRAINING

As one of the first bakery training institutions to receive accreditation from the FoodBev SETA, we're focused on providing you bakery training solutions through skills programmes and customised modules.

WE TAKE PRIDE IN YOUR EXCELLENCE



Anchor Yeast is a division of Lallemand, a global player in yeast, bacteria and specialty products. Anchor Yeast Bakery Specialties prides itself on providing cutting edge dough raising technologies that ensure consistent quality and performance in your bakery.



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For more information or to place your order, contact our Contact Centre on 0860 105 135 or visit our website www.anchoryeast.co.za



RECIPES: Brighten up your bakery this winter with the fruity flavour of summer berries in these recipes from Euroberry.

Flavours of summer in the chill of winter



Mixed Berry Coconut Sponge tart

Ingredients

600g Euroberry Frozen Mixed Berries
 4 eggs
 100g castor sugar
 2 Tbsp cake flour
 1g Euroberry Toasted Coconut Chipleets, ground

Method

- Heat up oven to 190°C. Brush a flan dish with softened butter. Scatter frozen berries at the bottom of the tin.
- Whisk eggs and sugar together until the mixture is stiff enough to leave a definite line when the whisk is pulled through the mixture.
- In a separate bowl, mix the coconut and the flour.
- Once egg mixture is ready, gently fold the flour/coconut mixture in, retaining as much air as possible. Pour mixture over the fruit base and bake for 40 minutes or until the sponge has set. Remove from the tin.
- Serve warm with ice cream.



everything we do is driven by fruit

Contact: Euroberry (Pty) Ltd

Head Office JHB/DBN Tel: 0860 400407

Email: info@euroberry.co.za Web: www.euroberry.co.za

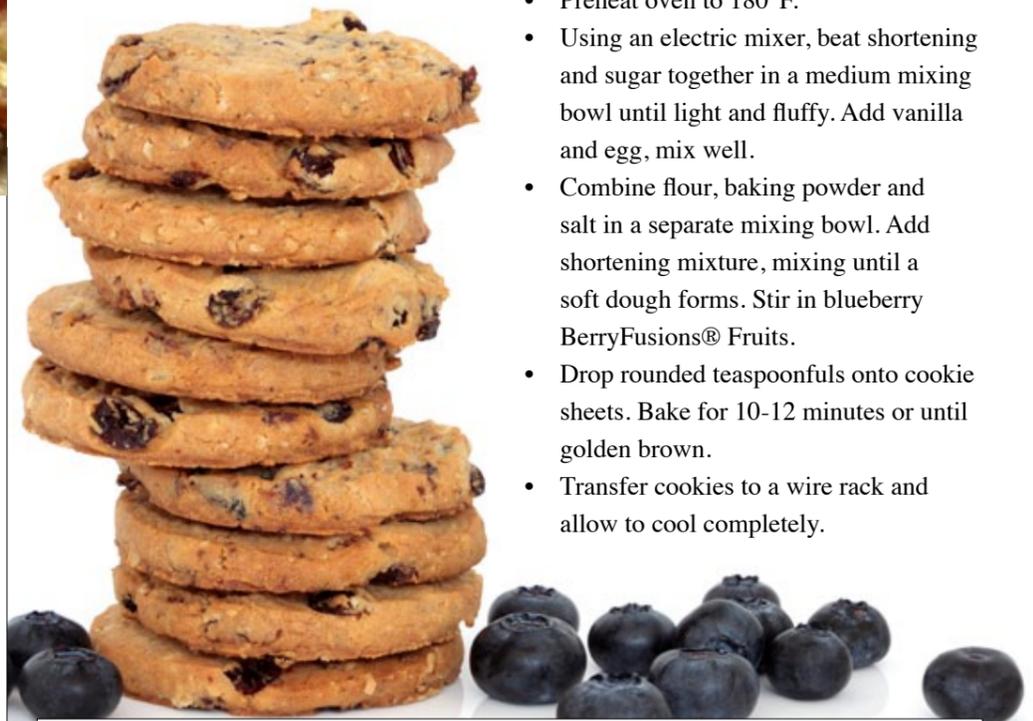
Blueberry Burst Cookies

Ingredients

4 cups (908g) shortening	4 cups (920g) sugar
4 teaspoons vanilla extract	4 eggs
8 cups (920g) flour	4 teaspoons baking powder
2 teaspoons salt	
8 cups (1,400g) Ocean Spray blueberry BerryFusions® Fruits, available from Euroberry	

Method

- Preheat oven to 180°F.
- Using an electric mixer, beat shortening and sugar together in a medium mixing bowl until light and fluffy. Add vanilla and egg, mix well.
- Combine flour, baking powder and salt in a separate mixing bowl. Add shortening mixture, mixing until a soft dough forms. Stir in blueberry BerryFusions® Fruits.
- Drop rounded teaspoonfuls onto cookie sheets. Bake for 10-12 minutes or until golden brown.
- Transfer cookies to a wire rack and allow to cool completely.



Cranberry Almond Biscotti

Ingredients

11¼ cups (1,294g) flour	5 cups (1,150g) sugar
5 teaspoons baking powder	2½ teaspoons baking soda
5 teaspoons cinnamon	2½ teaspoons nutmeg
10 eggs	10 egg whites
5 tablespoons almond or vanilla extract	3¾ cups (195g) sliced almonds
6¼ cups (1,094g) Ocean Spray sweetened dried cranberries, available from Euroberry	

Method

- Preheat oven to 160°C. Combine flour, sugar, baking powder, baking soda, cinnamon and nutmeg, using an electric mixer on low speed.
- Combine eggs, egg whites and almond extract in a separate mixing bowl. Add to dry ingredients; mixing on medium speed just until moist.
- Mix in almonds and sweetened dried cranberries.
- On a floured surface, divide batter into 10 portions. With floured hands, shape each portion into a 14 x 9cm log. Place on ungreased sheet pans.
- Bake in a standard oven at 160°C for 30 minutes or until firm. Remove from oven. Cool on wire rack.
- Reduce oven temperature to 150°C.
- Cut biscotti into 1cm slices. Stand upright on sheet pans and bake for an additional 20 minutes. Cool completely on a wire rack. Store in a loosely covered container to retain crispness.


 Euroberry (Pty) Ltd

SOLUTION FOCUS: Try your hand at these fabulous World Cup-themed cupcakes

Celebrating the World Cup: Team Cupcakes

When it comes to holidays, festivities and celebrations, nothing brings people together like delightful treats. *Little Miss Cupcake* shows us how she decorated cupcakes for the recent World Cup celebrations, a spirit filled time of patriotism.

Little Miss Cupcake is a boutique bakery that specialises in the freshest ingredients for any baked or savoury desire. Owner Shelley Witz has a creative flair that ensures that all her products are unique, exquisite and delicious. Shelley states, "I try to use a mix of media on each cupcake to make them appeal to a wider customer base. Not everyone enjoys sugar toppers and some find them difficult to eat, therefore I try to customise my cupcakes with a variety of toppers so the story is still told but in a varying way. Sugar craft is not necessarily neat and I find that printing certain detailed decorations gives my customers greater options. Cupcake wrappers are a great way to personalise desserts for functions and events. You can print wrappers with a company's logo or with individual names. Customisation is a big trend for 2014 and is very popular with my customers."

Shelley expresses that one of her top selling cupcakes are the filled cupcakes. These are filled with anything from chocolate mousse, peanut butter or ice-cream. "By adding a filling to the cupcake, you are giving your customer a complete flavour sensation. You can play with flavours and textures and this puts a twist on the traditional cupcake," says Shelley.

Little Miss Cupcake chose four countries to decorate soccer World Cup themed cupcakes - Brazil, Argentina, Germany and the Netherlands.

1. Pipe vanilla cupcakes with green icing to look like grass.
2. Place cupcake topper with country's flag in the centre.
3. Place plastic icing soccer ball and soccer boots on the cupcake.
4. Make cardboard soccer player and uniform for respective country, then place on cupcake.
5. Use customized cupcake wrapper per country or theme.



Shelley Witz:
Tel: 021 552 4746 | Mobile 083 400 4746
Email shelleywitz@gmail.com | Web: <http://shelleywitz.wix.com/little-miss-cupcake>

Enrobing: Wrapping It Up!

Enrobing is the process of covering a confection or snack centre with a coating such as chocolate. Foods that are coated by enrobers include nuts, ice cream, toffee, biscuits and cookies. The earliest form of enrobing was hand and fork dipping. Nowadays, automatic mechanised enrobing has revolutionised this process.

Enrobing increases the shelf life of the product thus enhancing your business. It reduces moisture loss and maintains the product shape, especially those confections with soft centres. The process allows the product to be easier to eat, while improving the flavour.

Prior to the process of enrobing, the confection centres are placed on the belt to feed the enrober. Often the confections will go through a conditioning tunnel to ensure proper product temperatures before entering the enrober. If the centres are soft, prone to leakage or need extra protection to prevent moisture loss, they may go over a prebottomer. The prebottomer applies an extra bottom to the confection centre. Enrobed products are known for having thin bottoms, the prebottomer thus helps correct this issue. The process of enrobing then involves placing the confection on the enrober's feed band. This band may consist of a wire mesh or containers to hold the confection in place. Each container will have drain holes to recuperate excess chocolate. The enrober upholds the coating medium at a controlled constant temperature and propels the medium into a flow pan. The medium drifts from the flow pan in a continuous wave and bottoming bed that the food items pass through, completely coating them. A wire mesh conveyor belt then transports the coated confection to a cooling area.

Enrobing is increasingly beneficial over moulding as enrobing allows for greater production rates with lower capital costs in comparison to moulding. Some confections are larger than others and odd shapes, thus being incompatible with the moulding process. Enrobing is thus a beneficial process for the product and baker.

Sephan Drees of *Nibbly Bits* expresses the great benefit of using an enrober. "There is a big demand for enrobing products these days. You can enrobe anything no matter what shape or size with an enrobing machine from biscuits to marzipan to bars to bread to nuts. The important aspect is to understand the crystallisation process of the chocolate and how to perfect this process," says Drees.

Through incorporating an enrober into your bakery, this will not only save you time from original fork dipping, but helps to improve the product's shelf life and overall flavour.



PROFILE: We find out more about this proudly South African company

Fatima's Favourite Foods

Committed to providing quality products at a reasonable price, Fatima's Favourite Foods is a South African company that creates Eastern-inspired savouries for home cooks to either assemble at home or just heat and serve.

"Fatima's Favourite Foods as a company is run on the principle of 'Quality at a fair price'," says Akoob Amod from Fatima's. "We are a family run business with branches in Durban, Gauteng and Cape Town. The company started in 1998 with imports of pastry products from Malaysia and the Middle East. In 2001 we opened our first manufacturing plant in Umgeni Road, Durban. We currently have a second plant in Pretoria where we produce samosa, pies, puff pastry and spring rolls. All of these products are available from all major chain stores as well as most independent stores."

Using only the best ingredients, and cooked according to delicious recipes, Fatima's produces an assortment of treats – from the traditional, family favourites to more innovative products. "Our product range has now increased to 54 with a frozen vegetable range from India under the brand Vadilal," says Akoob. In their catalogue you'll find samosas, spring rolls and pies as well as pita breads, puff pastry, spring roll sheets and samosa pastry. This allows consumers to either buy the finished



product, or if they'd like to try their hand at making their own at home using the bought pastry, they can either use the included recipe or their own favourite flavour combinations.

"All our recipes are home grown and based on only the best quality. We are currently in the process of trying to achieve HACCP and ISO certification and the greatest challenge we face as a Muslim company is to procure Hallal

suppliers that are HACCP certified for our raw material," says Akoob "We have been buying our Pastrex and Ekko from Hudson & Knight since 2001 and have always appreciated their support and consistency in quality."

For more information on the company and for their full range of products, visit www.fatimas.co.za

New products from Hudson & Knight

10kg Mastercraft Yellow and White

Catering for small bakeries and home-industry bakers, Hudson & Knight has released its well-known Mastercraft Yellow and White in 10kg packaging, making the high quality product more accessible for smaller producers.

20kg Mastercraft Pan Release

Mastercraft Pan Release has been launched in 20kg packaging, with in-store bakeries as well as small to medium bakeries in mind. Sime Darby Hudson & Knight used box-in-bag packaging which makes it kinder to the environment and more affordable for bakeries to purchase.



MASTERCRAFT
YELLOW

MASTERCRAFT
WHITE



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SIME DARBY HUDSON & KNIGHT *Baking Masters*

On the 27th of June 2014, the Baking Masters finalists arrived at the Anchor Yeast Training Centre in Johannesburg. The fresh faced finalists were energetic and eager to begin their day of baking in order to prove who the ultimate Baking Master was among them.



From left to right, front row: Finalists Arno Ralph, Paul Pimbirimano, Bryanna Motsepe, Amoré Botha, Wonda Grobbelaar, Nasteesh Naipal and Cindy Menigo. Back row, centre: Judges Benny Masekwameng, Rainer Glaubitz and Graham Jehoma.



From the many entries received, only seven finalists were selected who were then flown from across South Africa to Johannesburg to compete in the final bake-off. The competition had two categories - the Up & Coming category and the Professional category.

Each finalist had to bake two dishes. The first dish was their own choice, where they could display their creative baking skills and knowledge of how flavours and textures fuse. The second dish had to be either a bread or a Danish modification using Anchor Yeast premixes and Sime Darby Hudson & Knight fats. They also had a range of Euroberry products to choose from and use, and the Anchor Yeast Training Centre included baking equipment from Macadams.

The bakers had a mere 4 hours to bake these 2 dishes under the watchful eyes of the judging panel, which consisted of Sime Darby Hudson & Knight Master Baker Graham Jehoma, Chef Benny Masekwameng, Rainer Glaubitz Founder and Director of 51 Degrees Consulting, and Anchor Yeast's Jeannette Rosewall.

The winner of the professional category was Amoré Botha, Pastry chef at the 12 Apostles Hotel and Spa who baked a red velvet cake, with cream cheese buttercream and rose water ganache. Her second dish was Mosbolletjie bread, Roasted Onion and Thyme loaf, Buttermilk and Black Pepper rolls, made using Anchor Yeast's salt-reduced Black Pepper Premix, and Caramelised Red Onion and Brie rolls. The winner of the Up & Coming

category was Nasteesh Naipal, pastry chef at the Elangeni Southern Sun and Maharani hotel who baked a gorgeously presented Chocolate Citrus Macadamia Brioche bomb and Mosbolletjie loaf.

The other finalists were Cindy Menigo, runner up in the professional category and Chef lecturer at West Coast College, Paul Pimbirimano from Arabella Hotel and Spa, Wonda Grobbelaar, baking enthusiast, Arno Ralph from Lindt & Sprüngli, and Bryanna Motsepe, who recently graduated from Capsicum Sunninghill.

All in all the competition was a huge success, bringing passionate bakers from all over South Africa together and showcasing the talents and creativity of the baking industry.



Amoré Botha Winner of the Professional Category

Who do you look up to in the industry? Kanya Hunt, a cake designer/decorator. I love the precision and details on the cakes she creates.

Also, Christo Pretorius - my executive chef and my mentor in many ways.

What is the highlight of being a pastry chef?

All the small things count for me. I love the smell of freshly baked bread or pastries. That little happy dance you have inside when you see your macarons' foot go up as it bakes. When you are mixing a batter and you know, even before you are baking it, it will come out exactly the same as last time, as well as all the small details that go into garnishing, filling and presentation.

Where did you study and where have you worked before? I studied at TCA, now The

Hurst Campus outside Stellenbosch. I worked at The Stone Kitchen part-time in Wellington. I did my internship at 1800 Grill at Cape Royale Hotel and have been at 12 Apostles Hotel and Spa since February 2013.

How would you describe yourself? I cannot imagine doing anything else. I get excited going back to work after my two days off - bit of a workaholic. I learn more about myself as I am learning about my profession which is pretty amazing.



Sime Darby Hudson & Knight would like to thank the co-sponsors



Clockwise from left: Judges Benny, Rainer and Graham; Anchor Yeast's Director of Bakery Specialties Lorraine Bezuidenhout



Nasteesh Naipal
Winner of the Up & Coming Category

Where did you study and where have you worked before? I studied at ICESA college in Durban. I started at Tsogo Sun Elangeni Hotel last year June as a trainee and I was employed there early this year in January.

Who do you look up to in the industry? I look up to my Executive Sous Chef Clinton Bonhomme, as he is an outstanding pastry chef, and always goes the extra mile in creating a final dish.

How would you describe yourself? I'm a very reserved person, who does not have a lot to say unless I have to, but I can handle being under pressure no matter what the circumstances maybe.

Who would you like to dedicate your win to? I dedicate this win to my dad, whom I lost in January this year.



What the judges thought

"The judging of the Baking Masters competition was a real eye-opener in terms of the standard, and the talent on display really showed that the bakery industry has a bright future with all this up and coming talent." **Graham Jehoma, Sime Darby Hudson & Knight**

"SA has baking talent! The smell of freshly baked products trigger a lot of memories which people in general, link to pleasant experiences, such as the smell of freshly baked rusks from your Ouma. One should continue to give recognition and keep on encouraging bakers who have the potential to continue creating memories!" **Jeannette Rosewall, Anchor Yeast**

"It was an honour and privilege to be part of the Baking Master Judging panel and to witness the talent and passion of our finalists - there is truly a bright future in baking judging by what was presented to us. It is always encouraging to see young chefs and bakers challenging themselves and really producing what we saw in their presentation from both Professional and Up & Coming finalists. The amount of skill, attention to detail and energy that we witnessed in the kitchen was mind-blowing - I can't wait to see what these young bakers are going to do in the future and I look forward to an even bigger competition next year!" **Chef Benny Masekwameng**

"The winners found the best balance between the application of traditional baking techniques, enough adventurousness to push the limits of creativity within a conventional setting, and finally, to deliver on what the product names originally suggested. This kind of platform is vital for raising the image of artisan and craft bakers to its key stakeholders. In future, the well-run Baking Masters Competition can act as an incubator for the next generation of qualified & passionate artisans that the industry so desperately needs." **Rainer Glaubitz, 51 Degrees Consulting**

A word from our sponsors

A competition of this calibre would not have been possible without the enthusiastic support and partnership of sponsors Sime Darby Hudson & Knight, Anchor Yeast, Macadams and Euroberry, all of whom believe in fostering and investing in South Africa's baking talent. Here's what they had to say about the competition:

"As the Fats and Oils Specialists in South Africa, we were proud to have been the lead sponsor in this prestigious event. It is clear from the quality that we saw before and during this event, that the art of baking is alive and well. The winning dishes would have stood proud in the bakeries in Europe." **Gareth Thomas, Sime Darby Hudson & Knight**

"It was incredibly inspiring to see young people with such talent, passion and creativity in the baking industry!" **Lorraine Bezuidenhout, Anchor Yeast**

"As a company that has worked directly with the South African baking industry for 110 years, it was a huge pleasure to be involved in the Baking Masters competition and to see the creativity, passion and talent that our bakers and pastry chefs displayed." **Bronwyn Swart, Macadams**

"Euroberry is driven by fruit and ensuring that it's available all year round to support the industry's baking creativity! For us, it was wonderful to raise brand awareness about our products, as well as to see the bakers working creatively with fruit without its seasonal limitations in the Baking Masters competition." **Vivian van Nes, Euroberry**

Anchor Yeast Training Centre

The Baking Masters competition took place in Anchor Yeast's accredited Bakery Training Centre in Industria, Johannesburg, which is specially equipped for baking.

The Bakery Training Centre offers aligned (unit standard based) training in the form of skills programmes, as well as numerous other courses. The skills programmes that are offered combine the theoretical and practical aspects of craft bread and flour confectionery baking, and also include sections of cleaning and sanitation, as well as personal safety.



To book courses or for more information, please contact (011) 248 8357 or 8352 or visit Anchor Yeast's website at www.anchoryeast.co.za.



RISING TO THE OCCASION



Left to right: Amoré Botha, Winner of the Professional Category and Nasteesh Naipal, Winner of the Up & Coming Category



Red Velvet Cake with Cream Cheese Buttercream and Rose Water chocolate Ganache

Red velvet Cake

Ingredients:

- 1 cup Mastercraft White
- 3 cups sugar
- 4 eggs
- 1/2 cup oil
- 450ml buttermilk
- 2 tablespoons vinegar
- 2 teaspoons red food colouring
- 2 teaspoons Vanilla
- 1 teaspoon diluted coffee / espresso
- 1 tablespoon baking powder
- 4 cups flour
- 1/2 cup cocoa
- 1 teaspoon salt

Directions:

1. Cream butter and sugar until pale and fluffy. Mix in eggs in stages until combined. Fold in oil.
2. Mix all the wet ingredients together until smooth. Sieve together all the dry ingredients. Mix together all the ingredients by adding the wet and dry ingredients alternating in stages, to prevent lumps.
3. Pour mix into prepared tins and bake for 30 - 40 min at 160 or until cooked.
4. After the cake is cooled, remove from the tin and chill for a couple of hours

Cream cheese Buttercream:

- 6 egg whites (180g)
- 250g sugar
- 250g Mastercraft Yellow
- 500g cream cheese
- 3 tablespoons lemon juice

Method:

1. Over boiling water, whisk together egg whites and sugar until the sugar is dissolved. Keep whisking to prevent eggs scrambling.
2. Place hot eggs into a mixer and whip it up until stiff peaks. Soften the Mastercraft Yellow and add knobs into the whipped egg whites. Mix together until all the butter is incorporated. Follow with the cream cheese and lemon juice. Keep aside to use.

Rosewater Ganache:

- 300g white chocolate
- 100g cream
- 30g Mastercraft Yellow, soften
- 1 tablespoon rosewater syrup
- Red food colouring if needed

Method:

Melt the white chocolate until smooth. Bring cream and rose water syrup to a low simmer and mix in with melted chocolate. Softened Mastercraft Yellow. Spread out in a tray and chill until hard. Cut out rings (will need 2) the size of the cake and keep it chilled.

Assembling:

Cut the cake in three layers. Spread a thin layer of the buttercream. Place one of the ganache layers on top. Follow with another layer of buttercream. You might have to chill the cake between each layer. Top with a layer of cake and repeat process. Finish the cake off with a thin layer of buttercream and chill for a couple of ours until buttercream is firm. Top the cake off with a Dark Chocolate Glaze and garnish with some Red Velvet Macaroons and chocolate garnishes

Chocolate citrus macadamia brioche

Ingredients:

- 10g dried active yeast
- 20ml warm water
- 500g plain flour
- 150g butter
- 50g Pastrex Croissant
- 3 eggs
- 100g chocolate chips
- 100g macadamia nuts
- 30g orange zest
- 10g grapefruit zest
- 10ml montania hazelnut syrup
- 5g cinnamon
- 100g brown sugar
- 40g Anchor Yeast Black Pepper Bread Premix
- 10ml Crispa oil

Method:

1. Dissolve yeast in warm water and let it sit until it goes frothy and doubles in volume (10 minutes).
2. Combine flour, butter, Pastrex, eggs, hazelnut syrup, cinnamon, Anchor Yeast Black Pepper Bread Premix and Crispa oil in a mixer. Add yeast and mix for 5-10 minutes. Cover with a clean drying cloth and let it rise for up to an hour.
3. Preheat oven to 190°C and knead dough again for about 2 minutes. Add chocolate chips, macadamia nuts, orange zest, grapefruit zest, and brown sugar and knead again to mix in all of the above ingredients. Mold into desired shapes or bake in a bread tin and sprinkle chopped nuts, chocolate chips and brown sugar before baking.
4. Set aside to cool before serving and slicing, drizzle chocolate garnish to finish off.





Macadams 80 ES Rack Oven with Smart Controller

- Small Footprint
- Improved upward heat distribution
- Energy Efficient = more efficient heat exchanger
 - Modular—can fit through a standard door
- Fitted with the Macadams SMART Controller
 - Stainless Steel Door
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- Electric or Fuel options available
 - Hook or Platform system with Ramp (optional)



solutions for any of your **baking needs**

EFFICIENCIES & ENERGY SAVING: Advice on how to reduce your energy consumption this winter

Reduce your electricity consumption

The pressure on the electricity grid reaches its peak in winter, so here are a few suggestions from Sven Rubach from Bakery Management Solutions on how to reduce electricity consumption in your bakery.

- Use reflective coatings on pans or wall interiors on burners and ovens to reduce fuel consumption which then slashes costs and limits emissions.
- It is possible to save energy by adjusting your freezer, so check that the temperature is not set too low as a freezer that is set too low offers minimal or no benefit in terms of food storage safety and wastes energy unnecessarily. Also, it means that your ovens will have to work harder to bake items that start off too cold.
- Check your freezer's seals – a damaged seal can allow cooled air to escape, causing the unit to work harder to maintain the inside temperature. If you identify cracks or can feel cold air leaking out when the door is shut, replace your freezer seals.
- Be strict with start-up and shut-down processes. It's important to try and impose these stringent procedures for large equipment. After a thorough analysis of processes, you should be able to identify ways to minimise production gaps. It might be possible to stagger start up and shut down times of ovens, proofers and coolers as products progress through the baking process.
- Service oven and proofer door seals as they deteriorate with time which leads to excessive heat and steam losses.
- Regularly ensure lubrication of moving parts. Most retail bakeries have few pieces of equipment with moving parts, the four main pieces of equipment being the mixer, oven, moulder and divider. A maintenance schedule should be developed for lubricating these to reduce wear and tear on the equipment, maintain the efficiency and reduce potential down time.
- Make use of the lower electricity tariffs at night. It might be worth considering night shift production as opposed to day shifts, but if you're already running both a night and a day shift, plan production so that ovens are mainly utilised at night with preparation and packing during the day.



Contact **Bakery Management Solutions** by visiting www.bakerymanagement.co.za, emailing sven@bakerymanagement.co.za or phoning 079 456 4414.



Going Green

SA's only yeast manufacturer realises significant energy savings

Anchor Yeast took the message of reducing energy consumption to heart, and in February 2012 they began upgrading equipment at their yeast manufacture plant at Umbogintwini, south of Durban – the only such factory in South Africa – to ensure improved energy efficiency. An assessment of energy consumption at the time pointed to the fermenters' cooling system as being the biggest energy user.

It was decided to replace the system with a direct evaporative cooling system that uses water directly from a cooling tower to reduce the temperature in the fermenter. Because the temperature of the water in the tower and the liquid (yeast solution) inside the fermenter is so similar, large heat transfer surfaces had to be installed to ensure adequate cooling. This is a critical component of the new system.

The new system was commissioned in November 2012 and since then has delivered a significant reduction in the plant's total energy consumption.



“MACADAMS OFFERS YOU ESSENTIAL PIZZA SOLUTIONS TO CREATE THE PERFECT PIZZA”

MAC PIZZA SHOP

Offering pizza in your in-store deli or bakery is one of the hottest trends at the moment. It provides the perfect opportunity to draw regular clientele and gain new traction to your store. Along with good profit margins and a relatively easy set-up, the creative opportunities are endless. Having an oven that always gets the job done without wasting time guarantees a successful and deliciously mouth-watering end product.



DOME PIZZA OVEN



CONVEYER PIZZA OVEN



TUNNEL PIZZA OVEN



DECK PIZZA OVEN

Celebrating 110 years of excellence!



Macadams, South Africa and Africa's leading baking equipment supplier, celebrates its 110th anniversary this year. The company is renowned for the quality of its products, which are functional, durable and built to high international standards. For over a century, Macadams has based their success on this quality as well as excellent customer service, professionalism, and the dedication of their staff to the client, the company and the industry.

Most of the management team have grown and developed within the business, which has made for a strong team-ethic that filters down to all the employees. "Our people are all committed to their careers and understand the Macadams business," says Shane McMeeking, CEO of Macadams. In fact, all recent CEOs of the company have risen through the ranks of operations, ensuring that they have a working knowledge of the company and its people.

The growth of Macadams has not happened overnight and is still based on the foundation set 110 years ago. In 1904, UK's Macadams Limited established Macadams Baking Systems in Cape Town, which specialised in bakery oven supplies and engineering. The company quickly received recognition when it was contracted to the Union Government and Defense Force, and in the early 20th century Macadams ovens were being installed in the country's new towns and cities.

In 1960 Macadams Limited sold its South African operations to local management and in 1968 control of Macadams Bakery

Supplies (Pty) Ltd. changed hands again with the management joining the sales division. The 1970s were an exciting period for Macadams with the company acquiring new agencies from leading manufacturers of bakery equipment in West Germany, Italy, the UK, Sweden and Switzerland.

Shane McMeeking, CEO of Macadams states, "In the early 80's, Macadams was a sole importer of product and represented a number of top European equipment manufacturers. When South Africa was slapped with sanctions, Macadams could not get supply from some European countries. By that stage Macadams had already developed a business model in South Africa, had a customer base and were recognised as the supplier of choice in South Africa. Macadams then had to decide either to close or to go the manufacturing route and make their own products to ensure survival, thus modern Macadams was born. We began local design and local sourcing of materials then started making our own equipment, which today is recognised as high quality, robust equipment all over the world."

Through acquiring shareholdings in a number of companies involved in all aspects of the bakery equipment business, as well as purchasing a number of established manufacturing facilities, Macadams was able to make the move into local production. The company continued to grow rapidly, requiring the purchase of new premises in Blackheath and the streamlining of the manufacturing process.

Macadams began exporting in 1988 and is now represented across the globe including Africa, South and North America, Europe, Asia and Australia. Shane says, "Our recognition as a supplier of choice in both local and international markets has been a great motivator for us - the quality of our product has allowed us to compete internationally against the best rack oven manufacturers in the world. The attainment of our ISO quality management accreditation ensures that our processes and management in manufacturing are kept up to world-class standards."

Macadams has grown over the years, moving into foodservice in 2008 at the request of some of their retail customers. "The Foodservice division has shown tremendous growth especially in the last 3 years. We acquired a Foodservice business in Johannesburg and have taken a more focused approach to that sector of the market," says Shane.

The company also ensures that it stays ahead of the curve through innovation and anticipating the industry's needs. "Macadams invests much effort in innovating and launching new products into the bakery industry," says Mike Hodgson, new project director. "We developed the SMART controller in an 18 month period - a complete management system for an oven, which talks to recipe control, energy saving, and ease of use by unskilled operators. The SMART controller is the most innovative thing that Macadams has done in the last 20 years and the demand for this controller

has been both international and local. The development of the M80ES rotatory rack oven is also an impressive innovation. This is the first time we have designed and successfully manufactured a small footprint rack oven that is available in electric and fuel executions. It was developed in line with requests from local and international supermarket groups looking to reduce the floor space of their in store bakery to capitalise on space elsewhere in the store."

Shane says, "We are constantly visiting international trade exhibitions to find new ideas and concepts. We choose to exhibit at the top international trade show IBA in Germany every 3 years in order to benchmark ourselves against the world. The SMART Controller and ISO accreditations are just two of our many proud moments."

Macadams is now a subsidiary of Universal Industries company portfolio. With this partnership, customers can look forward to increasing options available as well as even more robust solutions. Macadams' sister companies include Colcab & Insulated Structures, BCE, Glacier and Staycold.

Though the company supplies equipment and turnkey solutions around the world, its heart is still in South Africa and the strong relationships that it has built with its clients over the last 110 years can still be seen today. It is this customer service and dedication to professionalism combined with Macadams' high quality, innovative equipment that has ensured the company's success over the last century.





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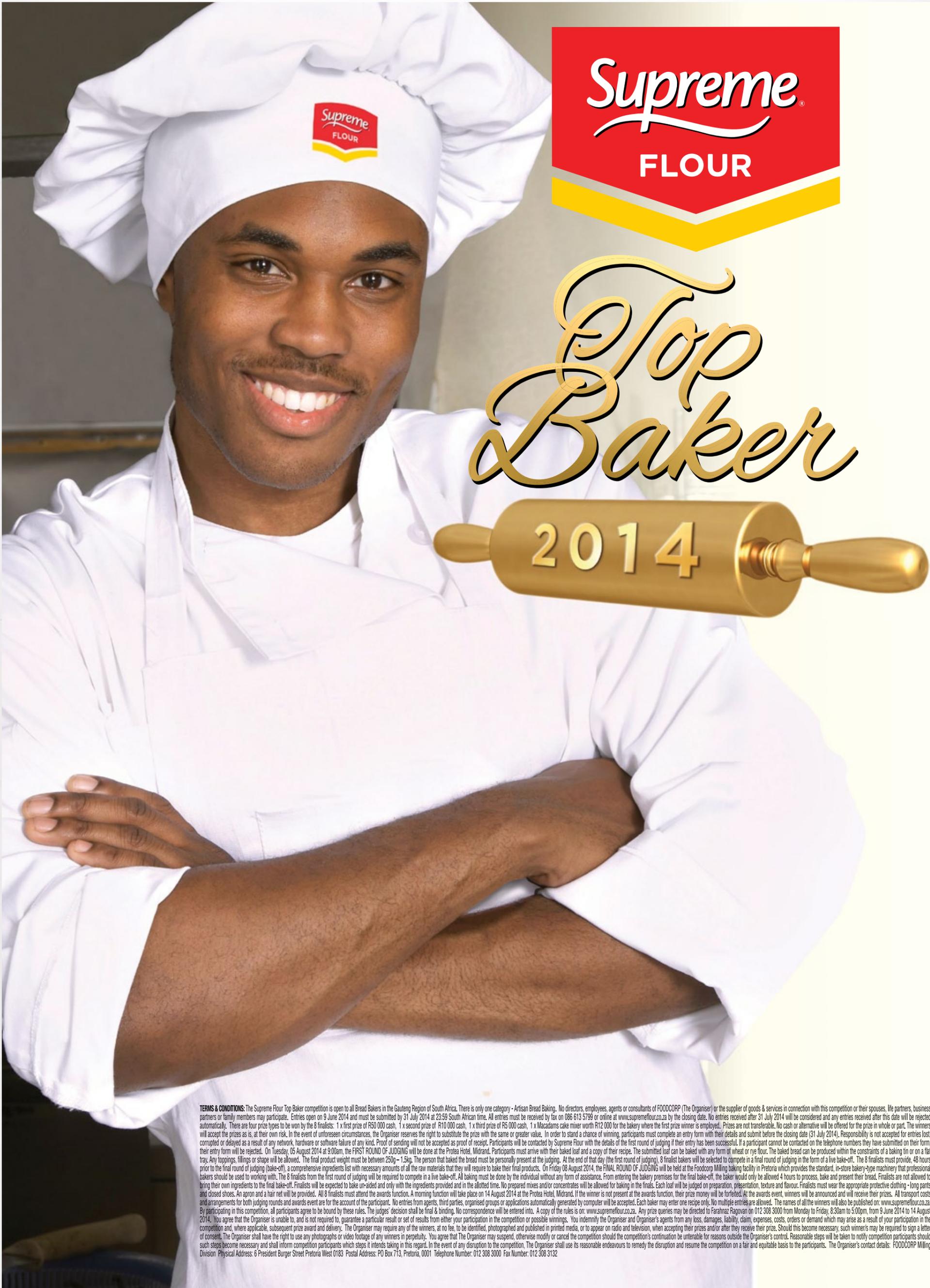
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Top Baker



TERMS & CONDITIONS: The Supreme Flour Top Baker competition is open to all Bread Bakers in the Gauteng Region of South Africa. There is only one category - Artisan Bread Baking. No directors, employees, agents or consultants of FOODCORP (The Organiser) or the supplier of goods & services in connection with this competition or their spouses, life partners, business partners or family members may participate. Entries open on 9 June 2014 and must be submitted by 31 July 2014 at 23:59 South African time. All entries must be received by fax on 086 613 5799 or online at www.supremeflour.co.za by the closing date. No entries received after 31 July 2014 will be considered and any entries received after this date will be rejected automatically. There are four prize types to be won by the 8 finalists: 1 x first prize of R50 000 cash, 1 x second prize of R10 000 cash, 1 x third prize of R5 000 cash, 1 x Macadam cake mixer worth R12 000 for the bakery where the first prize winner is employed. Prizes are not transferable. No cash or alternative will be offered for the prize in whole or part. The winners will accept the prizes as is, at their own risk. In the event of unforeseen circumstances, the Organiser reserves the right to substitute the prize with the same or greater value. In order to stand a chance of winning, participants must complete an entry form with their details and submit before the closing date (31 July 2014). Responsibility is not accepted for entries lost, corrupted or delayed as a result of any network, hardware or software failure of any kind. Proof of sending will not be accepted as proof of receipt. Participants will be contacted by Supreme Flour with the details of the first round of judging if their entry has been successful. If a participant cannot be contacted on the telephone numbers they have submitted on their form, their entry form will be rejected. On Tuesday, 05 August 2014 at 9:00am, the FIRST ROUND OF JUDGING will be done at the Protea Hotel, Midrand. Participants must arrive with their baked loaf and a copy of their recipe. The submitted loaf can be produced within the constraints of a baking tin or on a flat tray. Any toppings, fillings or shape will be allowed. The final product weight must be between 250g - 1.5kg. The person that baked the bread must be personally present at the judging. At the end of that day (the first round of judging), 8 finalist bakers will be selected to compete in a final round of judging in the form of a live bake-off. The 8 finalists must provide, 48 hours prior to the final round of judging (bake-off), a comprehensive ingredients list with necessary amounts of all the raw materials that they will require to bake their final products. On Friday 08 August 2014, the FINAL ROUND OF JUDGING will be held at the Foodcorp Milling baking facility in Pretoria which provides the standard, in-store bakery-type machinery that professional bakers should be used to working with. The 8 finalists from the first round of judging will be required to compete in a live bake-off. All baking must be done by the individual without any form of assistance. From entering the bakery premises for the final bake-off, the baker would only be allowed 4 hours to process, bake and present their bread. Finalists are not allowed to bring their own ingredients to the final bake-off. Finalists will be expected to bake un-aided and only with the ingredients provided and in the allotted time. No prepared mixes and/or concentrates will be allowed for baking in the finals. Each loaf will be judged on preparation, presentation, texture and flavour. Finalists must wear the appropriate protective clothing - long pants and closed shoes. An apron and a hair net will be provided. All 8 finalists must attend the awards function. A morning function will take place on 14 August 2014 at the Protea Hotel, Midrand. If the winner is not present at the awards function, their prize money will be forfeited. At the awards event, winners will be announced and will receive their prizes. All transport costs and arrangements for both judging rounds and awards event are for the account of the participant. No entries from agents, third parties, organised groups or applications automatically generated by computer will be accepted. Each baker may enter one recipe only. No multiple entries are allowed. The names of all the winners will also be published on: www.supremeflour.co.za. By participating in this competition, all participants agree to be bound by these rules. The judges' decision shall be final & binding. No correspondence will be entered into. A copy of the rules is on: www.supremeflour.co.za. Any prize queries may be directed to Farahnaz Raqovan on 012 308 3000 from Monday to Friday, 8:30am to 5:00pm, from 9 June 2014 to 14 August 2014. You agree that the Organiser is unable to, and is not required to, guarantee a particular result or set of results from either your participation in the competition or possible winnings. You indemnify the Organiser and Organiser's agents from any loss, damages, liability, claim, expenses, costs, orders or demand which may arise as a result of your participation in the competition and, where applicable, subsequent prize award and delivery. The Organiser may require any of the winners, at no fee, to be identified, photographed and published in printed media, or to appear on radio and television, when accepting their prizes and/or after they receive their prize. Should this become necessary, such winner/s may be required to sign a letter of consent. The Organiser shall have the right to use any photographs or video footage of any winners in perpetuity. You agree that The Organiser may suspend, otherwise modify or cancel the competition should the competition's continuation be untenable for reasons outside the Organiser's control. Reasonable steps will be taken to notify competition participants should such steps become necessary and shall inform competition participants which steps it intends taking in this regard. In the event of any disruption to the competition, The Organiser shall use its reasonable endeavours to remedy the disruption and resume the competition on a fair and equitable basis to the participants. The Organiser's contact details: FOODCORP Milling Division - Physical Address: 6 President Burger Street Pretoria West 0183 Postal Address: PO Box 713, Pretoria, 0001 Telephone Number: 012 308 3000 Fax Number: 012 308 3132

We're calling all Bread Bakers

Supreme is searching for the best bread baker in Gauteng.

Whether you're a qualified pastry chef, a student, an artisanal baker, a baker in an in-store bakery, a baker in a commercial bakery or if you run a home industry baking business, you can enter and stand a chance of being a winner!

1st prize
R50 000

2nd prize : 3rd prize
R10 000 : R5 000

The bakery that employs the winning baker will also WIN a Macadams Cake Mixer worth R12 000.

TO ENTER Complete the entry form on the Supreme website (www.supremeflour.co.za) or complete the entry form below and hand it to your Supreme representative or fax the entry form to **086 613 5799**.

Entries are open to bakers in the Gauteng region only.

entry form

*First Name

*Surname

*Contact Number

*Name of Bakery where you're employed

*Bakery telephone number

*Bakery Address

*How long have you been baking professionally?

*Name of your loaf



Entry forms must be received by 31 July 2014. No late entries will be accepted.

If your entry has been successful, you will be contacted by Supreme Flour with the details of the **FIRST ROUND** of judging, where you will be required to present your baked loaf and recipe to our panel of judges.

Good luck from the Supreme Flour Team!

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