

WINTER 2021 BAKERS FORUM

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LEADERSHIP CHANGES AT *Anchor Yeast*

Denesh Thathiah has been appointed the new Managing Director, succeeding Franco Pereira, who takes up a new position as VP Finance and Administration at Lallemand. Denesh has a B. Eng. (Chemical) qualification and he subsequently completed an MBA degree at the

Wits Business School. He started his career at Anchor Yeast in 2003 as a young Process Engineer and was appointed Operations Director in 2016.

Denesh's track record and management style, together with his passion and commitment to Anchor Yeast, made him a logical choice for the role of Managing Director, says Gert Steenkamp, President and General Manager for Lallemand's EMEA Baking business unit.

With Denesh's transition into his new roles, Mike Crowley has been appointed Operations Director.

Mike has about 20 years staggered service with Anchor Yeast, having previously served as Technical Director in addition to several external senior management roles such as GM Engineering and Manufacturing Executive at Piemans, Rich Products and Nampak Glass. His wide experience and knowledge will be valuable as he pursues the Operations strategy going forward.



Denesh Thathiah



Mike Crowley





ANCHOR YEAST **COMMITTED** TO **EMPOWERING** THE YOUTH — *YES Candidates Update* —

Anchor Yeast has been successfully rolling out the YES (Youth Employment Service) Programme for three years. The YES programme is a joint initiative by the private sector and government and signifies huge progress towards assisting South Africa's youth to gain work experience through employment placement.

This year, Anchor has employed 66 candidates across the country in many varied roles from promoters to machine operators. For the Bakery Specialties business unit, the 18 YES candidates have been employed as bakers, providing support to the sales team and customers.

Five candidates from last year have now filled full time positions at Anchor Yeast; a further testament to the company's commitment to the programme and South Africa's youth. The experiential training as bakers was also recognised by customers with candidates securing full time positions in a few regions.

"We are doing our part to provide the necessary skills to our youth in these challenging economic times to allow them to become more skilled and employable," commented Lorraine Bezuidenhout, Bakery Specialties Business Unit Director.

ENZYME ROADSHOW GOES VIRTUAL

The pandemic has compelled Anchor Yeast to transition the annual Enzyme Roadshow into a virtual event. The event was hosted on the 24th of June and presenter Kees Veeke from DSM discussed the topic of how to "Strengthen your Dough".



Kees Veeke
Technical Service Manager Baking
DSM Food Specialties



Content

- A bit of background
 - what is strengthening
 - a closer look on enzymes
 - composition of wheat flour and how enzymes work
- Challenges and opportunities in the application
 - Pizza
 - controlling dough properties
 - pizza Toolbox
 - Frozen dough
 - dough stability after freezing
 - frozen dough Toolbox
 - Cake (Gluten Free)
 - synergy and impact on texture



GET BAKING AT ANCHOR BAKERY TRAINING CENTRE

For bakers in training, the need for in-person training cannot be underestimated. Hands-on training allows trainees to really get their hands into the dough to learn practical skills. With this in mind, Anchor Yeast continues to run our bakery training courses, keeping all safety protocols in place. Join one of our upcoming Skills Programmes, accredited by FoodBev Seta – here's what's in store:

Skills Programmes accredited by FoodBev Seta

CRAFT BREAD II

23 – 27 August
30 August – 3 September
6 – 10 September
27 September – 1 October
18 – 22 October
1 – 5 November

Consists of:

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



FLOUR CONFECTIONERY

13 – 17 September
25 – 29 October

Consists of:

- A range of cakes
- Flour confectionery ingredients
- Choux pastry products

Chamber of Baking Training

Anchor Yeast has been upskilling its bakers by encouraging them to complete the Chamber of Baking Certificate in the Theory of Breadmaking. This self-study course provides an in-depth knowledge of the theoretical aspects of plant baking. Congratulations to Shakeel Jacobs, Sales Representative at Anchor Yeast in the Western Cape, for successfully completing this course.



Shakeel Jacobs



PLATE OF THE NATION REPORT SHARES INSIGHTS INTO SA's *eating habits*

In order to help stakeholders understand the eating habits of the South African population, and to create a source of information that they can tap into for healthy eating insight, Nielsen was commissioned by Unilever brand Knorr to find out how and what the people of SA are eating now compared with last year. Their research objectives were to gain a clear understanding and track the changes of:

- Dietary types and plate composition
- Attitude and behaviour towards food
- Understanding of what is healthy
- Access to healthy food
- Challenges in eating healthy

Honing in on the section of the report that deals with starch consumption, the report found the following:

Starch is consumed more often than meat or vegetables, but there is less variety within the starch consumed. The report indicates that this is likely due to people buying in bulk on promotion.

FREQUENCY OF CONSUMPTION

- Average per week: 6 times
- Every day: 78%
- 2-3 times per week: 18%
- Once a week: 3%

STARCH TYPE REGULARLY CONSUMED: 2021 VS 2020

- Bread: 90% (down from 93%)
- Rice: 85% (down from 88%)
- Potatoes/Sweet Potatoes: 74% (down from 80%)
- Mielie Pap: 73% (down from 78%)
- Pasta: 55%
- Pumpkin/Butternut: 52% (down from 54%)
- Breakfast cereals: 44% (down from 45%)
- Noodles: 42% (up from 40%)
- Oats: 33% (down from 40%)
- Cous cous/quinoa/barley: 4% (down from 5%)

STARCH REPLACEMENTS USED: 2021 VS 2020

- Green beans: 34% (down from 37%)
- Cauliflower: 29% (down from 30%)
- White beans: 16% (down from 21%)
- Eggplant: 6% (down from 9%)
- Courgettes: 4% (down from 3%)
- None: 52% (up from 48%)

Information sourced from the 2021 study on 'Understanding the eating habits of the SA population'. The report was commissioned by Unilever under its Knorr brand, and compiled by NielsenIQ. For the full report, [click here](#).



LALLEMAND HELPS *COVAX-Unicef Campaign*

In an effort to ensure that COVID-19 vaccinations are delivered equitably worldwide, Lallemand has joined the COVAX program - UNICEF is a key part in this effort. "As the largest vaccine procurement, storage, shipping, cold chain and distribution network in the world before the pandemic, UNICEF is uniquely positioned to ensure rollout efforts of COVID-19 vaccines in all COVAX member countries," says Antoine Chagnon, President and CEO of Lallemand.



Lallemand has decided to contribute to this effort with a \$US 100,000 donation to UNICEF and has set up a global dollar-for-dollar employee matching campaign, up to an additional \$US 25,000. "This means that with the help of Lallemand employees, the company could donate a total of \$US 150,000 to the global vaccination effort that is underway - one of the largest mass health undertakings in history to help bring an end to one of the largest challenges of our lifetimes."

The contribution from Lallemand would allow for vaccinations for 40,000 people, out of the 2 billion essential workers and high-risk individuals UNICEF is aiming to vaccinate before the end of 2021 - "This sounds like a small drop, but this is an instance where every drop counts," says Antoine.