



A Century of Excellence:
Celebrating a Milestone Achievement

BAKERS

forum



Anchor Yeast

BAKERY SPECIALTIES

Leading • Partnering • Specialising

LALLEMAND

Anchor's Century of Excellence: Celebrating a Milestone Achievement

In the world of business, reaching a centenary milestone is no small feat. It's a testament to unwavering dedication, innovation, and a commitment to excellence. Anchor Yeast marked a momentous occasion – our 100 years of supporting livelihoods. To honor this extraordinary achievement, Anchor Yeast hosted two spectacular customer events in Johannesburg at the Marriott Hotel and in Cape Town at the Cavalli Estate. These gatherings were not just celebrations; they were elegant evenings of class, networking, and shared history.

In addition to our esteemed Anchor Yeast team and customers, these events were graced by distinguished guests from Lallemand, including luminaries like Jean Chagnon and Antoine Chagnon, the President & CEO of Lallemand. Also in attendance were the Mills family, the visionary founders of Anchor Yeast in 1923, as well as Bill Nankervis, the COO of Lallemand, Gert Steenkamp, the President of EMEA, and Ray Stout, the Chairman of Anchor Yeast.

Elegance and Networking

Both events were marked by an atmosphere of grace and camaraderie. They were not just opportunities to mark a historical milestone but also a chance to forge stronger connections with our valued customers. Amidst the exquisite surroundings, guests mingled, shared stories, and celebrated together.





The Prestige of Anchor Yeast

The Marriott Hotel in Johannesburg set the stage for the first of these memorable events. The evening was an embodiment of sophistication, with guests and customers coming together to celebrate Anchor's rich legacy. As the doors opened to welcome our esteemed guests, it was clear that this was no ordinary gathering.

A Historical Journey

As we celebrated this milestone, we invited our customers to share in our historical journey. From our humble beginnings to becoming a global leader in yeast production, it was a story of resilience, growth, and continuous improvement. It's a story that wouldn't have been possible without the support and partnership of our valued customers.

Looking Forward

While we take pride in our century of achievement, we also look ahead with excitement and determination. The future promises new challenges and opportunities, and we are committed to continuing our legacy of excellence for the next hundred years and beyond.

In conclusion, the two elegant customer events in Johannesburg and Cape Town were more than just celebrations; they were a reflection of Anchor's commitment to excellence and a sincere thank you to our customers for being a part of this incredible journey. As we embark on the next chapter, we do so with gratitude, excitement, and the determination to write another century of success.





SAAFoST Biannual Congress 2023: A Confluence of Innovation & Sustainability

The South African Association of Food Science and Technology (SAAFoST) recently convened its biannual congress from August 28th to 30th, 2023, at the Cape Town International Convention Centre. This event, themed “Future Foods: Smarter and more sustainable Solutions,” gathered diverse food professionals, researchers, students, and industry stakeholders. It highlighted SAAFoST’s dedication to addressing food science and technology challenges.

The congress focused on innovative and sustainable solutions in a world grappling with climate change, resource scarcity, and a growing global population. Key themes included:

Sustainability and Climate:

Addressing the food industry’s environmental impact and its role in mitigating climate change.

Innovation and Technology:

Exploring cutting-edge technologies in food production, from farm to fork.

Smarter Food Systems:

Examining how data, automation, and artificial intelligence can enhance food production, distribution, and consumption.

Advances in Food Safety:

Sharing the latest developments in food safety practices and technologies.

Notably, **Kees Veeke** from DSM presented vital research on reducing acrylamide through enhanced enzymatic activity of asparaginase in low-water-content applications, showcasing scientific advancements in the field and opportunities for Anchor Yeast. Yeast to connect with both current and potential customers, enhancing their enzyme technology and service offerings.



Celebrating World Sandwich Day: Anchor Yeast's Remarkable Contribution to the Sarmiethon Challenge



In the spirit of giving and community, Anchor Yeast proudly stood alongside the Ladles of Love organization on November 3rd for the World Sandwich Day Sarmiethon. This heartwarming initiative aimed to make a tangible impact in the lives of those in need, and we are thrilled to announce that the collective effort resulted in an impressive nationwide total of 74,760 sandwiches.

What makes this accomplishment even more extraordinary is the outstanding collaboration and dedication demonstrated by our Anchor teams in Johannesburg and Cape Town. Working seamlessly together, they crafted a remarkable 9,435 sandwiches – a testament to the passion and commitment of our teams.



World Sandwich Day serves as a powerful reminder that even a simple act, like making a sandwich, can have a profound impact on individuals and communities. Through our collective efforts, we contribute to a cause greater than ourselves, touching lives and supporting livelihoods.

We extend our heartfelt gratitude to every member of the Anchor Yeast family who participated in the Sarmiethon event. Your enthusiasm and commitment have not only made this initiative a resounding success but have also reinforced our shared values of community, compassion, and making a positive difference in the world.



As we reflect on this achievement, let us continue to be inspired by the impact we can create when we come together for a common cause. Anchor Yeast remains dedicated to supporting initiatives that uplift communities, and we look forward to many more opportunities to make a meaningful difference.

Thank you for embodying the spirit of #AnchorYeastCares and contributing to the success of the World Sandwich Day Sarmiethon. Together, we truly make a difference.

#WorldSandwichDay #Sarmiethon #LadlesOfLove #AnchorYeastCares
#SupportingLivelihoods



Science Reveals Sourdough Secrets: Unraveling the Tangy Mystery of Pandemic-Era's Favorite Bread

A few years ago during lockdown, sourdough bread-making became a popular pastime. Scientists in San Francisco have recently identified and measured 21 key chemical compounds responsible for the unique taste and smell of sourdough bread. They presented their findings at the ACS Fall 2023 meeting.

Sourdough bread, with its centuries-old history dating back to ancient Egypt, is distinct because it relies on a bacterial and wild yeast "starter" for fermentation rather than commercial yeast. This method imparts a unique flavor, often attributed to the local environment's microbes, like San Francisco's foggy climate.

Despite the popularity of sourdough, little research had been done on its chemical composition until now. Understanding these compounds is crucial for bakers looking to control and maintain their bread's quality and consistency. To achieve this, Thomas Hofmann's team at the Technical University of Munich applied a technique known as "sensomics" to sourdough bread, identifying ten key taste compounds and eleven key aroma compounds. This data was used to create a sourdough "essence."

Furthermore, the researchers developed a unified flavor quantitation technique to analyze taste and aroma compounds simultaneously. They also quantified these compounds in various bread types, confirming the significance of fermentation in creating sourdough's unique flavor.

ELEVATING EXCELLENCE Anchor Yeast's National Logistics

Over the past two years, the National Logistics division at Anchor Yeast has embarked on a mission to enhance the overall efficiency of the services we offer to both our internal and external stakeholders. Our primary objective is to deliver the most streamlined and effective warehousing and storage solutions while ensuring an optimal cost structure.

In the forthcoming editions, we are excited to introduce you to the dedicated members of our expansive logistics team. Stay tuned for a closer look at the talented individuals who are driving our commitment to excellence in logistics.

Streamlined, Efficient, and Ready to Deliver Excellence.



PRIMARY DISTRIBUTION

6 Million + KGs delivered (COLD)
2.5 Million + KGs delivered (DRY)



SECONDARY DISTRIBUTION

1.8 Million + KGs travelled
10 Million + KGs travelled
200 + Weekly routes
3400 + Active customers
29 Vehicles nationally



CREAM YEAST

550k + KMs travelled
29 Million + liters delivered
40 + Active customers
7 Vehicles nationally



WAREHOUSING

150 000 + Annual invoices
580 + SKUs
13 Ambient W/Hs
14 Cold rooms



Anchor Yeast triumphs at Spar Trade Shows

Anchor Yeast showcased culinary innovation at the Spar Trade Show in Port Elizabeth, unveiling the “Green and Gold” breads—a unique tribute to the South African Springbok rugby team. Crafted with the Jalapeño mix, these breads featured a vivid green hue reminiscent of the Springbok jersey, adorned with delicate gold flakes over a generous spread of cheese.

The innovative creation sparked conversations and social media buzz, becoming a symbol of national pride and rugby enthusiasm. Regardless of opinions, Anchor Yeast’s “Green and Gold” breads left an indelible mark at the trade show.



BSBU Western Cape’s Commitment to Excellence

On August 16th, 2023, the Anchor Western Cape team showcased excellence at the Spar Western Cape tradeshow. The united team emphasized their commitment to customer service and quality, impressing Spar franchisees with a diverse range of high-quality products.

The tradeshow reinforced Anchor’s dedication to maintaining the highest standards and building lasting relationships within the Spar community. Positive feedback underscored Anchor’s enduring trust and reputation, ensuring the ongoing success of the partnership with Spar. As Anchor looks ahead, the commitment to delivering the best in quality and service remains unwavering, with gratitude extended to the entire Western Cape team for their dedication and hard work.



Lallemand Baking Triumphs at IBA 2023 with Anchor Yeast Bakery Specialties Team and 50 Valued Customers

Munich, Germany hosted the International Bakery Exhibition (IBA) 2023, where Lallemand Baking and the Anchor Yeast Bakery Specialties Team made a significant impact. The week-long event, originally postponed from 2021 due to the global pandemic, took place from October 22-26, 2023, attracting industry leaders and enthusiasts worldwide.

IBA, renowned as the premier trade fair for the baking and confectionery industry, united global baking teams, including the Anchor Yeast Bakery Specialties Team. Together, they showcased cutting-edge innovations, raw materials, and bakery equipment.

Lallemand Baking and the Anchor Yeast Bakery Specialties Team presented a comprehensive range of offerings, from baker's yeast and dough conditioners to starter cultures, GSH inactive yeast, and BTR (Bake Time Reduction). Daily baking demonstrations allowed attendees to witness these solutions in action.

Steven Anderson, Bakery Applications Manager Europe & APAC, delivered a compelling presentation on "Re-thinking Baking for Sustainability with Bake Time Reduction," which gained significant attention for its industry relevance.

In a notable move, Lallemand Baking, alongside the Anchor Yeast Bakery Specialties Team, organized customer visits to local bakeries, offering a hands-on experience of the baking process. A contingent of 50 South African customers joined the event, expressing enthusiasm for the insights gained.

Evening events provided networking opportunities, with over 160 attendees, including customers and Lallemand team members. Attendees had the privilege of tasting wines, beers, cheeses, and cultured meats crafted using Lallemand strains. The dinner event, featuring typical Bavarian fare and entertainment, strengthened industry connections and fostered a sense of community.

The success of IBA 2023, marked by collaboration with the Anchor Yeast Bakery Specialties Team and the inclusion of 50 valued customers, sets the stage for the next edition scheduled for May 2025 in Dusseldorf.



Rise to the Challenge School Competition 2023

Anchor Yeast Inspires Young Entrepreneurs to follow their dreams

For over 30 years, Anchor Yeast has been running Baking Courses at schools and is committed to empowering the youth and educating them on opportunities in the baking industry.

School leavers are often faced with the challenge of creating their own employment opportunities, and as a result, Anchor has launched an initiative called, "Baking Making Money", which enables young entrepreneurs to gain an understanding of starting their own business.

To support the Baking Making Money Initiative that was introduced 8 years ago, Anchor recently ran an exciting competition called Khukhumala 'Rise to the Challenge'. The schools that participated in the competition offer Consumer Studies, Catering or Hospitality Studies, as matric subjects.

On 29 July, Anchor Yeast was abuzz with excitement as learners from 55 schools in Gauteng, Free State, Limpopo and North-West, gathered at Anchor Yeast to compete in this year's Rise to the Challenge, Grand Finale Bake Off.

Participants also enjoyed inspirational talks from Benny and motivational speaker Shakes Dlutu. The competition was judged by a panel of judges including celebrity Chef Benny Masekwameng, Maatje Vollmer and Francinah Hlongwane from Anchor Yeast.

Participants competed for their share of R250 000, and winners received a smart phone and a trophy, for themselves. Their schools received baking equipment and a year's worth of Anchor Instant Yeast, to the value of the Learner's prize.

The competition was a great way to provide the opportunity for aspiring young bakers and chefs to acquire the tools to succeed in the baking industry and to establish a platform for future careers



Building for the Future: Major Projects Taking Shape in Durban

POWERING THE FUTURE

Electricity supply in South Africa has been a major concern for many years and we have all experienced the disruptive effects of load shedding. For yeast production, any interruption in the process is a disaster and would be a risk in our ability to supply our customers. A few years ago, with the construction of the Anaerobic Digester, a number of solar panels was installed on the roof of the parking bays, which was later expanded to 50 kWpeak.

Towards the end of 2002, we started with phase 3 of our solar panel installation and by 19th April 2023, an additional 371 kWpeak of solar power, was added to the Durban plant. All these systems are called grid-tied systems so do not have battery backup capability. These systems will assist us greatly during the current load curtailment restrictions applied to the Durban site, specifically when we are required to reduce our consumption of electricity when instructed to do so by AECI.

There is also a more important reason to maximise the solar power available and that is for sustainability and the long-term future of Anchor Yeast as we become more environmentally responsible. Going forwards, all useful companies will have to pay more focus on sustainability issues where possible, reduce carbon footprint, do away with single use packaging and renewable energy (like the Durban AD Plant) will become ever more important in the way we go about our business.

To this end, phase four of the solar panel installations, for a further 310 kWpeak will commence in Durban in May 2023. This means Durban can harvest about 720 kWpeak solar power during daylight hours. Further solar panels will be installed in Johannesburg and Cape Town in the coming months.



Currently installed solar panels in Durban. The remaining roof space will be addressed in phase four.

A Heartfelt Thanks to our valued Customers for a Successful Annual Survey!

We extend our sincere gratitude to each and every one of you who took the time to participate in our recent annual survey. Your invaluable feedback has not only made a significant impact on our understanding of your needs and preferences but has also reinforced the strong bond we share with our cherished customers.

The response to the survey was overwhelming, and we are truly humbled by the enthusiasm and engagement demonstrated by our community. Your insights will play a crucial role in shaping the future of our products and services, ensuring that we continue to meet and exceed your expectations.

We are thrilled to announce the winners of our lucky draw competition, a special token of appreciation for those who participated in the survey. Congratulations to:

Premier Eswatini Bakery



Shoprite Cash & Carry Vosloorus



Gizilwa Trading CC



The Power of Unity

Anchor Yeast joins hands with Africa Food for Thought

In a heartwarming display of unity and purpose, Anchor Yeast came together on Mandela Day to make a significant impact on our local community. In collaboration with Africa Food for Thought, a charitable organization dedicated to providing meals to those facing food insecurity across Africa. Our goal was to fill soup jars with nutritious meals, symbolizing our commitment to giving back to the community that has supported us for years. Staff from all departments gathered to form a production line that filled hundreds of soup jars. This inspiring event not only exemplifies the spirit of Mandela Day but also underscores the strength and compassion of our Anchor Yeast team.

Each jar represented a beacon of hope, a symbol of our collective effort to make a difference. From preparing the ingredients to filling and labeling the jars, every step was carried out with precision and care.

The success of this initiative underscores the power of unity within the Anchor Yeast family. Staff members from diverse backgrounds and roles came together with a shared purpose – to bring warmth and nourishment to those in need. It is a testament to our values and our commitment to making a positive impact beyond our business operations.



Spreading Love and Hope: Anchor Yeast teams up with Ladles of Love on Mandela Day



In the spirit of Mandela Day, we were delighted to share a heartwarming collaboration and compassion that took place in Cape Town. Anchor Yeast, in partnership with the incredible organization Ladles of Love, came together to make a significant impact on the lives of those in need.

Mandela Day, celebrated on July 18th each year, serves as a global call to action, encouraging individuals and organizations to dedicate 67 minutes of their time to give back to their communities in honor of Nelson Mandela's 67 years of service to humanity. Anchor Yeast proudly embraced this call, and on a chilly morning, our team, alongside Ladles of Love, embarked on a mission to prepare sandwiches for the less fortunate.

The event was a heartwarming experience, as employees from all departments and levels of our organization rolled up their sleeves to create sandwiches with love and care. Together, we assembled for 5 hours making sandwiches, each filled with wholesome ingredients to provide nourishment to those who need it most.

The partnership with Ladles of Love, a charity organization dedicated to feeding the hungry and addressing food insecurity, made this initiative even more impactful. Their commitment to serving our community aligns perfectly with Anchor Yeast's core values of giving back and supporting livelihoods.

As we gathered in our makeshift sandwich assembly line, there was a palpable sense of unity and purpose among our team members. It was a moment where we transcended our roles and titles to focus on what truly matters – making a positive difference in the lives of those who are less fortunate.

This initiative also reaffirmed our commitment to corporate social responsibility. Anchor Yeast is dedicated to making a positive impact not only through our high-quality products but also by being active and responsible members of the communities in which we operate.

We would like to extend our heartfelt gratitude to every team member who participated in this inspiring event. Your dedication and enthusiasm were truly remarkable. Moreover, we want to express our appreciation to Ladles of Love for their partnership and invaluable work in our community.

Thank you for your commitment, generosity, and unwavering spirit of giving. Together, we can make a positive and lasting impact on our community.



Have you tried our SPECIALTY BREAD MIXES?

Multi-Purpose Artisanal Bread Mix

Unleash your culinary creativity with this bread mix.

Craft perfect loaves with a crispy crust and airy crumb structure. From classic Ciabatta to flavorful Panini and delightful Pau, this versatile mix lets you create a variety of mouthwatering breads.

With Anchor Yeast, each batch is freshly baked, ensuring exceptional flavor to tantalize your taste buds.

MULTI-PURPOSE ARTISINAL BREAD MIX

Mielie Bread Mix

Experience the nostalgic flavors of grandma's kitchen with our comforting mielie bread.

Creamy, delightful, and generously infused with sun-ripened golden mielie pieces, it promises an unforgettable taste. A perfect complement to any braai, this freshly baked delight is made with Anchor Yeast.



MIELIE BREAD MIX

French Onion Bread Mix

Delight in our aromatic, flavorful crusty bread. Loaded with plump onion pieces, it's a tantalizing treat for your taste buds. Each bite offers a delightful combination of textures and flavors, leaving you craving more. Indulge in this pure pleasure, where every slice is a culinary adventure.

Freshly baked with Anchor Yeast, it's ready to elevate your dining experience.



FRENCH ONION BREAD MIX

Mexican Bread Mix

Elevate your culinary experience with our tantalizing Mexican bread. Bursting with a spicy, distinctive flavor, it combines the finest hand-picked onions, tomatoes, and spices to create a taste sensation that will delight your taste buds. Whether paired with stews or curry dishes, this freshly baked gem, with Anchor Yeast, is the perfect complement.



MEXICAN BREAD MIX

Multi-Purpose Artisanal Bread Mix

Unleash your culinary creativity with this bread mix.

Craft perfect loaves with a crispy crust and airy crumb structure. From classic Ciabatta to flavorful Panini and delightful Pau, this versatile mix lets you create a variety of mouthwatering breads.

With Anchor Yeast, each batch is freshly baked, ensuring exceptional flavor to tantalize your taste buds.



MULTI-CEREAL BREAD MIX

Rye Bread Mix

Indulge in the rich, robust flavor of our rustic rye bread—a delectable delight for your palate.

Each bite offers a harmonious blend of textures and tastes, leaving you craving more. Crafted with premium Anchor Yeast, this mix elevates your dining experience with freshly baked goodness.



RYE (20%) BREAD MIX

Enhance every meal with the perfect Anchor Bread addition.



Anchor Yeast

BAKERY SPECIALTIES

Leading • Partnering • Specialising

Skills Programmes

2024

FLOUR CONFECTIONARY

A 5-day baking course that explores an array of delectable offerings, encompassing a diverse selection of cakes, flour confectionery ingredients, and the art of crafting choux pastry delicacies.

For further details or to secure your spot in this course, please get in touch with **Veronica Langenhoven**:
vlangenhoven@anchor.co.za / +27 11 248 8357

12 to 16 February •

11 to 15 March •

15 to 19 April •

17 to 21 June •

19 to 23 August •

9 to 13 September •

14 to 18 October •



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LALLEMAND

Skills Programmes

2024

CRAFT BREAD II

A comprehensive 5-day course encompassing the fundamentals of baking, which includes the mastery of essential baking equipment and tools, the art of working with premixes and scratch mixes, in-depth knowledge of yeast care and various baking ingredients, as well as hands-on experience in crafting an array of artisan fermented and sweet fermented products.

For further details or to secure your spot in this course, please get in touch with **Veronica Langenhoven**:
vlangenhoven@anchor.co.za / +27 11 248 8357

- 5 to 9 February •
- 4 to 8 March •
- 8 to 12 April •
- 10 to 14 June •
- 12 to 18 August •
- 2 to 6 September •
- 7 to 11 October •
- 4 to 8 November •



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LALLEMAND



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