

MESSE

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Large bakers want to reduce salt content to 1.1 per cent

When it comes to salt reduction, the large bakeries are slowly putting the bakery trade under pressure. Prof. Dr. Ulrike Detmers, President of the German Association of Industrial Bakeries, has now announced that the salt content of packaged bread and bakery products will be reduced to 1.1 grams per 100 grams of finished product by 2025. According to calculations by the Association of German Industrial Bakeries, this corresponds to a reduction of eight per cent. The Max Rubner Institute recently found an average salt content of 1.2 grams per 100 grams of finished product in the products of wholesale bakers.

BAKERMAN AWARDED PRODUCTION OF THE YEAR

In less than 15 years since it was founded Bakerman has developed from a pure retail company into a successful deep-frozen product producer with two factories. It focuses on sweet and savoury baked snacks in the premium segment of the market. The bakery products stand out through their high quality and various unique selling points. These include the original Italian ingredients for pizza snacks and wood-fired ovens

with lava slabs from Etna of which there are only two in the world. The company also tries to identify new trends early and also to service these such as they are currently doing with the new vegan bake product range. Founder and owner Heiko Thees is still not short of ideas and self-confidence. This is why the editorial team of Backtechnik magazine selected Bakerman GmbH & Co. KG as "Production Company of the Year" 2021.

PAECH PRIZES AWARDED



■ The 2021 Paech Prize winners with representatives of the jury: Hartmut Grahn (jury), Hans-Jochen Holthausen, Cosima Holthausen, Peter Augendopler and Christof Engelke (jury).

Photo: MMD / Dirk Wodawek 2021

VEMAG OPENS THE BAKERY INNOVATION CENTER



Photo: Vemag 2021

■ On site or digitally - in the Bakery Innovation Center, customer products can be tested under real production conditions.

Vemag Maschinenbau has opened the Bakery Innovation Center at its headquarters in Verden (Aller). According to the company, this is a fully equipped production room for machine demonstrations and acceptance, customer testing and training. Kneaders, dough dividers, round and long kneaders, proofing cabinets, and rack and deck ovens are available in the production room. Here, customers can manufacture their products according to their own recipes with their own raw materials on Vemag machines and then personally see the quality of the products. This also allows Vemag to react quickly and flexibly to different requirements and to replace machines or change machine settings. In addition, the Bakery Innovation Center is equipped with video and camera technology, which means that demonstrations and machine acceptance tests can take place live and digitally worldwide. Training courses on site or in the form of online live sessions are also to be possible.

Peter Augendopler (backaldrin) and Hans-Jochen Holthausen (Harry Brot) were awarded the Eberhard Paech Prize on October 15th in Berlin. The Paech Prize is lost every three years and is one of the most important awards in the baking industry in Germany, Austria and Switzerland. In Augendopler's case, the foundation paid particular tribute to his achievements in creating the Museum of Bread

Culture „Paneum - Wunderkammer des Brotes“. As an entrepreneur, he had also supported the baking industry with the establishment of the Kornspitz and many other developments. Holthausen receives the award not least for the further development of bakery production in terms of product quality and organisation. Holthausen stands for modernisation and the transformation of baking.

What's new for the the baking industry?

The trade fair landscape is slowly coming back to life. This October, for example, the Anuga in Cologne went over the stage with a hybrid concept. The catering industry has also started to organise larger congresses again. For the baking industry, however, there was an exhibition break for almost two years as far as attendance fairs were concerned. Other large congresses or meetings, however, were mostly cancelled or only took place in a significantly reduced form. Thus, the bakers largely lacked the opportunity to exchange ideas in person with their colleagues and the supply industry. Is that why the supply partners did not develop any innovations for the bakers this year? Fortunately, it's not quite that bad, many manufacturers were even extremely busy - and thus looking for a forum for their innovations. For these partners of the baking industry, there are online trade fair venues such as the virtual trade fair of the Bäckerwelt portal. And also this special edition „Messe Marktplatz digital“. On the following pages, you will find a lot of information about the new offers of the manufacturers, which the sales representatives will certainly be happy to present to you live. But we are especially looking forward to being back at the presence fairs next year.

*Enjoy reading
Your Messe Marktplatz Digital editorial team*

Automated flatbread production

The first module of the Fortuna line is the Magnus 6 head machine with a 240-ki-logram dough hopper with oiling. The fully automatic dough dividing and kneading machine is particularly gentle on the dough. It portions and kneads a wide variety of doughs at high output, from firm pretzel dough to doughs for wheat rolls or flatbreads to soft wheat doughs, such as for mini baguettes, hamburgers or hotdogs. With the optional soft dough mixer, the Magnus 6 can even handle extremely soft and sticky doughs with long resting times and high dough yields. This is followed by a pre-proofing cabinet with a throughput time of about eight minutes at 23.61 cycles/min. After the dough pieces are transferred to the Profiline M's spreading belt, the proofing carriers are sterilised by UV light and dried by a fan. The modular Profiline M is particularly popular in the USA, Asia and the Middle East. There, it is used for the automatic production of flat-rolled flatbreads, round-knitted and flatted hamburger buns or long-rolled hotdog buns in large quantities. In the Profiline M, the dough pieces first pass through the rolling-out station with two rolling-out cylinders arranged one above the other. These two chrome rollers rotate at the same speed to produce round dough pieces. The dough piece height is adjustable. In the long roller, the dough pieces are then extended or pressed on by the upper belt with adjustable running direction. The infeed and outfeed height of the long roller belt and its speed are also variable. The dough pieces are then fed into the cups of the secondary proofing cabinet via an infeed belt.

Photo: Fortuna 2021



Fortuna has developed a high-performance system for automated flatbread production from round dough pieces.

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Malt cuvée for **artisan baked goods**

Malt competence and the power of innovation from Ireks united in one product. With Ireks Artisan Malt, amber-coloured baked goods specialities with a unique sweet and malty aroma can be made – this is how artisan baking tastes. Artisan stands for craft skills – the art of creating a work in its entirety from various components with passion and dedication. Baked goods made by hand and with an expressive baked goods character are more in demand than ever before. Tradition and innovation play an equally significant role in this. The new malt cuvée unites precisely these aspects and is a combination of high-quality speciality malts from the Ireks company's own malthouse, harmoniously rounded off with honey. Due to the particular composition, a unique aroma and an appetizing, amber-coloured crust colour and crumb colour develop. The flexible area of application and the combination with various precursors allow a lot of scope for individual baked goods ideas for bread, morning goods and confectionery baked goods. Creativity and joy of experimentation know no limits here. The Ireks Group is known worldwide for first-class baking ingredients and brewing malts. The portfolio is rounded off by the divisions of flavourings, ice-cream products and the agricultural trade. At

locations in 23 countries, over 2,900 employees – of which more than 500 are highly-qualified Field Service experts – ensure that customers all around the globe are provided with the best products and services from the Ireks Company on a daily basis. Here, our thoughts and actions within the Company Group are always influenced by the three pillars of the company philosophy: Continuity, competence and partnership.



Photo: Ireks 2021

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Passion for Food Cutting



*When each slice is as perfect as the other,
it must be TREIF.*

Everything Under Control

There are operations in the bakery that are repeated numerous times per day in precisely the same manner and therefore are almost predestined to be performed by a robot. This includes the manual packaging of loaves of bread in shipping baskets. In the course of this, the loaves of bread are usually carried on a cooling conveyor from



the oven to the packaging station. There an employee stands who pre-picks the loaves of bread in the correct alignment and number of units and places them into the baskets that are already ready. However, over an extended period of time, this process requires a large number of man-hours and therefore generates high personnel costs. The research and development team of MFI GmbH developed the innovative Octa system especially for the bakery industry to achieve a considerable reduction of this expenditure. It can handle the manual packaging process for loaves of bread and while doing so can simultaneously perform a visual quality control of the baked goods utilising a built-in camera system. Octa is based on a delta robot. Such parallel arm robots with bar kinetics are fast and light, for this reason they are often used for packaging applications. At Octa, the robot is equipped with

a gripper that has a fleece clamped between its hands and can carefully grip the most diverse sizes and shapes of bread and position them on an extraction sheet. From here, the loaves of bread then slide pre-picked to the basket waiting below. With this, the system achieves an hourly output of up to 3,000 loaves of bread.

Residue-free

separation of any kind of **baked goods**

Boyens products enable quick and clean processing of baked, fried and cooked dishes and help them to look appetising with high-quality baking release agents and professional release agent sprayers. Customers appreciate Boyens as the leading European producer when it comes to residue-free baking. The release agents are made of purely vegetable-based natural products; all organic release agents are produced from controlled organically grown raw materials without genetic engineering. The KEG release agent spraying system for economical spraying of release agents directly from the handy 30-litre reusable container is extremely popular with bakeries throughout Europe. Boyens developments also save time, product and personnel when portioning and weighing all kinds of masses and fillings. With the requirement-specific dosing and portioning machines, you can dose and portion hot or cold products easily, quickly and hygienically. The company sells equipment for every size of operation - from small table-top units to fully automatic cake and pie lines.

Continuous loaves in perfect shape

Bread with whole meal rye, whole grain or egg white in particular are usually baked as long continuous loaves and then cut and packaged for selling in the required portions. The essential sales criteria for these breads are appealing, appetising slices and an even shape that is – ideally – reproducible. For the manufacturer, however, the crucial factor is not only the perfect appearance of the individual loaf, but also a continuous even shape over time. Even shaping results in more slices per bar with the same raw material input. The residual bread volume arising during the production process also play a role: It should be as low as possible, as the first and last slice of the bar-shaped loaf have to be disposed of as a give-away after cutting. The more accurate the shape of the ends of the bread, the thinner the cut edges can be. Another challenge is the relatively high dough hydration of the continuous breads. This makes it difficult to portion the dough without uneven areas and to achieve exact placement in the loaf tin. But this is actually the crucial factor: precisely weighed, clean portioning of large dough volumes. Continuous loaves are often over one metre long, with a weight of over 12 kg each. While this is a challenge for any production process, there are solutions: the tin filling system from Vemag, for example, which consists

of a dough portioner and a tin filling unit. The dough portioner can process dough hydration levels from 140 to 220 and requires no release oil. With its proven screw conveyor technology, which is based on the extruder principle, it can portion weights between 5 and 60,000 g to the nearest gramme or produce continuous dough strands. The screw uses the double-spindle principle and ensures that the dough is transported gently and evenly to the outlet. The dough portioner with a twin-track design from the filling flow divider operates with a filler head and a conveyor belt as part of the tin filling system.



Sourdough in constant quality

The family-owned company JAC specialises in the production of sourdough equipment and bread slicers. It wants to enable bakers to produce the diva sourdough in the same quality every time, so that customers receive baked goods of the familiar quality and expected taste. The Tradilevain sourdough machine is said to make this possible. All you have to do is add equal parts of warm water and flour and start the programme, the company promises. The machine then carries out its mixing and stirring cycles automatically. The stirring technology used reduces cleaning and maintenance procedures to a minimum. Dough processing is easier, the result is more uniform and the quality of the bread is improved. The Tradilevain is available with a capacity of 40, 70 and 210 litres.

Cleverly combined

The M-TA continuous oven from Mecatherm offers six heating modes and can thus rationally bake pastries of all kinds in uniform quality. back in 2018, Mecatherm launched the newly developed M-TA oven, a modular single-level oven. Radiant heat is characterised by a soft heat transfer without drying effects. However, because radiant heat does not reach the baked goods evenly at all points, browning is not uniform and the baked goods usually have a characteristic light waistline. With convection or circulating air, on the other hand, uniform browning is possible, but associated with certain drying effects. With the MT-A and its various heating modes, however, the advantages of both heat transfers can be combined. This is made possible by the heart of the oven technology, the patented Mobile Hearth System, with movable covers and three separately controllable heat circuits. It can be moved in two positions to enable a quick and flexible change between radiant heat and circulating air for the bottom heat. In addition, the top heat can also be generated by radiant heat or circulating air, but also by combining both types of heating. This results in a total of six different heat transfer modes. The innovative design of the air conduction makes it possible to set the convection to air speeds of up to a maximum of twelve metres per second as required. At the same time, the strict separation of the convection currents from above and below prevents undesirable cross effects. In addition, an automatic system maintains the right balance between air intake and extraction during the air exchange that takes place every second.



Photo: Mecatherm 2021

The modular M-TA consists of an inlet, outlet and two to five heating modules in between. The oven can also be easily accessed from above thanks to a circumferential railing.

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Optimal management of the sales area



Touchscreen



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Reproducible baking quality in all dimensions

All Heuft oven models – from artisan bakery ovens with a baking surface of three sqm to industrial multi-tier conveyor ovens with baking surfaces up 600 sqm – bake exclusively using thermal oil technology. The thermal oil heat transfer medium ensures minimal temperature fluctuations in the baking process which guarantees a totally consistent and reproducible baking quality, batch after batch. The good baking properties created with Heuft ovens are due to the low temperature differential between the heat transfer medium and the baking chamber. This low temperature difference, Delta-T, gently transfers the baking heat to the bakery products, which creates the best baking properties, starting with a loose crumb through a crispy crust to a good freshness. This is due to the excellent heat storage capacity of thermal oil which is about 2,700 times higher than that of other heat transfer media. The physical properties of thermal oil and the central heating of the ovens also generate significant energy savings in comparison to other oven systems. According to Heuft, their in-house ovens offer the highest energy efficiency achievable in the market. Heuft is constantly releasing many new developments to facilitate the work for bakeries of all sizes. For example, back in 1985 the experts in Bell were already so convinced of the benefits of thermal oil that they built the Vulkan Thermo-Roll, the first trolley oven to be heated with it. This oven is still considered to be one of the A-products in the portfolio and has made Heuft an innovation leader in the trolley oven sector. The Vulkan Thermo-Roll is a genuine all-rounder and can be used with both sheet metal and crates and also, where required, with the retracted stone plate trolley it becomes a deck oven for free-form products. A row of adjacently positioned trolley ovens with the Concord VTR loading system and 10 to 200 sqm of baking surface also becomes a very flexible alternative to the corresponding sizes of large bakery ovens. Heuft has also advanced baking process automation in its deck ovens and in 1997 started to develop the Concord loading system. The Vato deck oven with up to twelve decks and up to 60 sqm baking surface, together with the Concord loading/unloading system, offers a very efficient relationship between the footprint required and the available baking surface. At its highest level of expansion, the Concord loader can even service up to three Vatos with a baking surface of 180 sqm. This means that variable deck sizes and deck groups can bake smaller batch sizes with an overall higher product throughput. The combination of this oven type with

the appropriate loader is therefore very flexible and is already used by many companies worldwide.

A row of Vulkan Thermo-Roll trolley ovens with the Concord VTR loading system and 10 to 200 sqm of baking surface is a flexible alternative to large bakery ovens.



Photo: Heuft Thermo-Oel GmbH & Co. KG 2021

Consistently hygienic

Whether entry-level model, table-top or built-in machine, self-service version or premium model - all models from Treif convince with their strict hygienic design and the consistent renunciation of knife oiling. The premium model Primus 400 is said to set new hygienic standards with its open design and easy accessibility. Even the removal shaft can be unhooked for cleaning. Primus 400 has an insertion length of 400 mm and delivers clean cutting results for the complete bread assortment. As Treif promises, this also applies to oven-fresh bread. The Primus fusion built-in bread cutter can be optimally integrated into the shop fittings - either under the sales counter or ergonomically raised in a rear or side wall. This leaves more space for the sales and storage area. Primus fusion cuts all types of bread up to 360 mm in length. Here, too, oven-fresh breads should not be a problem. Finally, the Sirius+ table model with its optimum insertion height offers the best ergonomics and is suitable for cutting all types of bread up to 400 mm long. Even large, round loaves up to 330 mm in diameter can be halved and sliced thanks to the enlarged insertion shaft. Sirius+ is ideal for use in vending trolleys. More innovations can be seen at the customer centre in Oberlahr, Germany.



Photo: Treif 2021

Foldable baskets

Ifco launched its foldable Brown Lift Lock, developed and optimised for the bakery industry, in March 2015. It is compatible with other common bread boxes and available in nine sizes. A unique data matrix code makes it easy to trace individual folding boxes. Optionally, brand and advertising messages can also be attached to the reusable containers. The easy-to-clean smooth inner walls and bottoms of the reusable plastic containers (RPC) protect the contents from contamination. In addition, the interlocking design of the Brown Lift Locks allows for secure

pallet assembly. In the case of stacked crates, the weight is distributed on the crates and not on the product. The bread box has a special Lift Lock mechanism for quick, safe erection and folding. The ergonomic design is also ideal for automated systems and the integrated handles allow safe manual picking. Compared to standard disposable packaging, the Ifco bread box has good cold storage properties and moisture cannot harm it either. In the erected Brown Lift Locks, the open side and base structure allows sufficient ventilation and climate control.



Photo: Ifco 2021

With a stacking height of only 28 millimetres, the Brown Lift Locks make very efficient use of storage space when folded compared to stackable or rigid bread boxes.



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High-quality speciality malts
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For diverse artisan
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