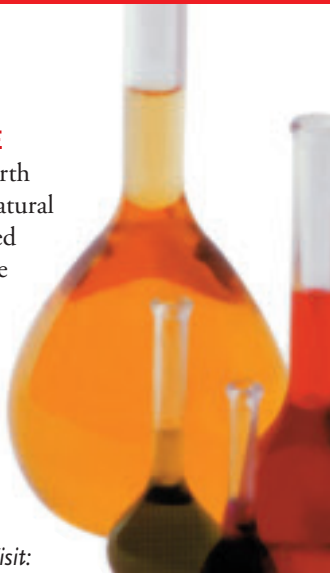


NEW PRODUCTS

COLOUR FROM CABBAGE

Colarome says it's the only North American manufacturer of a natural food colourant derived from red cabbage. The company says the colour is ideal for applications such as reconstituted juices, beverages, jams (with pectin), fruit preparations, yogurts and confectionery. It is clear and can be formulated with gelatin. It is also Kosher certified (MK).

Colarome. Tel: (450) 766-8707. Visit: www.colarome.com



ZIP IT UP

Lemo Maschinenbau GmbH, a German provider of bag-making equipment, has launched a new machine called CAPmat-Slider. The unit can produce bags for bakery, frozen food, snack, pet food and household applications. It has a computerized interface and conversion modules that allow packagers and converters to reduce changeover downtime by up to 25 per cent. The technology makes it easier to incorporate QuickZip Slider zippers onto bags. Zip-Pak. Tel: (800) 488-6973. Visit: www.zippak.com

QUALITY CONTROL

The C-Cell is a digital imaging system that can provide quality assessment for bread and baked products. C-Cell was under evaluation in milling and bakery industry companies in North America. The company says it can be used in baking plants, quality control and development laboratories to provide product information to help control quality, develop new products and assess ingredient performance. Calibre Control International Ltd. Warrington, U.K. Tel: +44 (0) 1925 860401. Visit: www.calibrecontrol.com



ENHANCING SAFETY

The patented C-CureEdge from Wire Belt is an open-mesh, stainless steel wire belting designed to increase productivity

and enhance safety. C-CureEdge's closed loop ends offer faster installation and repair time while minimizing the risk of accidents caused by sharp open ends. The belts are suitable for heating, cooling, drying and coating, and can eliminate snags and tangles when used in multi-tier cooling lines or hold-down belt applications.

Wire Belt Company of America. Tel: (603) 644-2500. Visit: www.wirebelt.com

FOR DOUGH PACKAGING

The PPI-200 from Packaging Progressions Inc. can accurately place a preprogrammed sheet of film, foil or paper under dough portions at speeds of up to 1,100 dozen per hour per lane. Once the interleaving sheet is placed under the dough, it can be folded or wrapped around the product for ease of separation, sanitary handling and, with foil sheets, box to oven baking.

Packaging Progressions Inc. Tel: (610) 489-8601. Visit: www.pacproinc.com

NEW COLOUR BLENDS

A line of natural colour blends for use in natural food/NOP compliant bakeries is new from ColorMaker Inc. The natural colour blends are light, heat and pH stable in typical bakery applications, such as sweet breads, cupcakes, cookies and muffins. The natural colour blends are completely soluble in sugar-based icings, unlike traditional natural colours, which tend to separate or colour icings unevenly. The colours include: yellow, red, orange, blue and green and can be mixed to produce more.

ColorMaker Inc. Tel: (714) 572-0444. Visit: www.colormaker.com



BAKING CHAIN OIL

Anderol has launched Anderol Baking Chain Oil 150 for high-volume baking operations. The new lubricant is suitable for Spiral Ovens, Tunnel Ovens, Proofers and Conveyor Systems. The polyolester-based lubricant is formulated with patented technology and operates at extreme temperatures to reduce link and sprocket wear as well as minimize residue buildup.

Anderol Inc. Tel: (973) 887-7410. Email: info@anderol.com Visit: www.anderol.com

WEIGHING IT UP

FormWeigh formulation software from Mettler Toledo is an operator display-driven solution that monitors, controls, tracks and validates every aspect of the Weigh Dispense process in real time, and can interface directly with existing ERP systems. The system can close information flow between the warehouse and the dispensing system, automate and secure information flow from production planning to the production floor and can track and trace weighing and calibration activities. The unit can also display personnel safety instructions where needed.

Mettler Toledo. Tel: (800) 523-5123. Email: indinfo@mt.com Visit: www.mt.com/us



RISING TO THE OCCASION

TIC Gums now offers a blend of gums for bakery applications. TIC Pretested Ticaloid Lite is a water soluble gum system designed to restore loaf volume, enhance grain appearance and improve eating quality of high fibre breads and rolls. A film former that works with gluten and starch to restore lost volume due to high concentrations of insoluble dietary fibre, Ticaloid Lite can be used in a variety of specialty baked goods.

TIC Gums. Tel: (800) 899-3953 or (410) 273-7300. Visit: www.ticgums.com

NEW SYNTHETIC COMPRESSOR FLUID

Compro Synthetic is an air compressor fluid from Petro-Canada. Compro Synthetic provides protection even in extreme operating conditions. It can extend the fluid service life in rotary screw compressors up to four times longer than conventional mineral oil fluids at discharge air temperatures as high as 105°C. Petro-Canada has also re-introduced its line of air compressor fluids under the brand name Compro.

Petro-Canada. Tel: (800) 268-5850 (in Canada); (888) 284-4572 (in the U.S.) Email: lubecsr@petro-canada.ca Visit: www.petro-canada.com



NATURAL RED

Chr. Hansen has a new range of natural reds. Sold under the tradename ColorFruit, the company says the new natural colours are more stable to light and heat. The ColorFruit products are a blend of anthocyanins, or natural colours, that are derived from edible fruits and vegetables. ColorFruit is available in red, pink, violet and purple for use in beverages and other food products.

Chr. Hansen. Tel: (414) 607-5700 or (800) 558-0802. Visit: www.chr-hansen.com

WHOLE LOT MORE

Danisco launches Panodan Datem and the enzyme technology Grindamyl PowerBake to help meet consumer demand for more whole grain products. Panodan Datem interacts with gluten proteins to strengthen and stabilize dough during processing, proofing and baking. Grindamyl PowerBake is a xylanase that solublizes fibre to minimize its negative effect on gluten development. The company says it's the only xylanase that is not inhibited by native proteins found in wheat and other grains.

Danisco USA Inc. Tel: (913) 764-8100. Visit: www.danisco.com

Acatris Inc.	Page 10
ADM Milling Co.	Page 43
Air Liquid Canada Ltd.	Inside Back Cover
CIFST	Page 23
Cargill Food & Pharma Specialties	Page 13
Chsiholm Machinery Sales Ltd.	Page 44
Dealers Ingredients.....	Page 12
Degussa Texturant Systems	Page 37
Eckert Machines Inc.	Page 16
Festo Inc.	Page 33
FMC FoodTech	Page 5
Foss North America	Page 51
Guelph Food Technology Center.....	Page 39
Handtmann Canada Ltd.	Page 46
Harold T. Griffin Inc.....	Page 50
Institut Canadien de Science et Technologie	
Alimentaires	Page 53
Japan Food Canada	Page 17
L.V. Lomas Ltd.....	Page 15
Malabar Super Spice Co. Ltd	Page 4
Messe Düsseldorf – Interpak	Page 42
Mettler Toledo Inc.	Page 21
National Starch Food Innovation	
.....	Page 9, 34 & 35
Ohio Cat Power Systems	Page 19
Pac-Ex Inc.	Page 38
Praxair	Page 11
Pemberton & Associates	Page 48
Quadra Chemicals Ltd.	Page 51
Reimelt Canada Ltd.	Page 4
Robert Reiser	Inside Front Cover
Shat-R-Shield	Page 14
SIAL	Page 26, 27, 28 & 29
Silliker Laboratories	Page 45
Siemens Canada Ltd.....	Outside Back Cover
Tetra Pak	Page 36
Westfalia Separator Canada Inc.	Page 39