

Looking for the latest products, ingredients, equipment, technology and/or services. Let the New Product Showcase, which features multimedia presentations, be one of the first stops in your quest for information. The companies listed below will give you a 10 minute snap shot of their latest offerings and will have the items on display in their booth if you need more information.

Note: The products listed below do not represent all of the new products at Bakery Showcase rather only those products from companies who expressed an interest in participating in the New Product Showcase. Visit BAC's web-site www.baking.ca/bakeryshowcase/exhibitors.html to view an up-to-date list of New Products.

Protect Your Product From a Twisted World

InnoSeal Systems

InnoSeal Systems will be presenting the "InnoSealer" a tamper evident bag closing system used in thousands of bakeries worldwide. The Innosealer offers a quick and easy way to seal your product. Offers a 7-day color coding system or private label.

AKR Consulting

Product development and process improvement is more important than ever, as our competitive export and domestic marketplaces become more challenging.

AKR Consulting, for years a well-known research tax credit advisor, is now specifically focused on assisting our food industry to conduct the most economical and cost-effective development work through the efficient use of Canada's Scientific Research and Experimental Development (SRED) tax credit system.

Join us for a summary of recent changes to the SRED Program and an overview of our services to Canada's bakers.

New Non Hydrogenated Products & Brand Name Change

Canbra Foods

Canbra Foods is considered the Pioneer in helping the food service trade rid itself of trans fats with our Canola Harvest HiLo Zero Trans Fat High Oleic Canola Oil for deep fryers.

For the bakery trade, we have developed the following non-hydrogenated shortenings and margarines:

Those products are:

- Canola Harvest GPS, a non-hydrogenated all purpose baking shortening
- Canola Harvest Bake It, a non-hydrogenated hard margarine for sweet goods

- Canola Harvest Spread It, a non-hydrogenated soft-spreadable, low saturate margarine for use in cookies and spreads

We are currently developing other non-hydrogenated products for Donut Frying, Danish & puff pastry needs.

Lesaffre Yeast Corporation

Minute Bread™ - a great dough conditioner for par baked breads. Minute Bread™ allows the bread to have a final bake of less than 3 minutes. It reduces bake times, eliminates crust shrinkage and shelling. Also gives a better final color to the bread.

Red Star Fresh Yeast – An outstanding compressed yeast that gives the bakers consistent yeast performance and product quality. It is convenient & easy to scale and has a shelf-life of 28 days for 1 lb blocks.

TANCS for Everything – Enhanced Steam Sanitation

Intersteam Technologies

Intersteam Technologies is pleased to introduce TANCS to the Baking Industry. Thermal Accelerated Nano Cystal Sanitation is an innovation that allows you to use high heat, low-moisture, chemical-free steam vapour to clean, sanitize and disinfect your facility and equipment. Eliminate direct, grease, bacteria, viruses and pathogens thousands of times faster than topical chemicals. Clean floors, racks, trays, pans, walls, mixers, ovens, proofers, casters and more. A TANCS module installed in a SteamKing 1500 Vapour Steam Cleaning System will double your boiler warranty to 6 years. Reduce labour and chemical costs and save time on your toughest cleaning tasks.

Coagel Corporation

Dr. Alex Marangoni, Professor of Food Science and Canada Research Chair, will discuss both the science behind the patented Coavel shortening alternative and its application to the baking industry. Coavel can be used to produce bakery products that have

both no trans fat and very low levels of saturated fat. Coavel is the first shortening alternative that provides a viable option to food processors challenged to reformulate their products that currently contain trans fat and high levels of saturated fat. Coavel can be substituted for shortening, butter, lard and bakers margarine in a wide range of bakery applications.

“COMFORT GREEN” – The Next Generation of Disposable Piping Bags

One Way Disposable Piping Bags

One Way Plastics Ltd will introduce at Bakery Showcase 2008 the “next generation” of disposable piping bags, to be known as “Comfort Green”. The main feature of Comfort Green is its beautifully soft touch, both for decorating and during refilling. It will be loved by decorators because of its excellent grip at all times.

Seizing the Gluten-Free Opportunity

Gluten Free Gourmet

The gluten-free market is more than a trend; it's a growing need! Learn why North American sales of gluten-free products will exceed \$2 billion by 2010. Get the inside story on gluten intolerance and its link to celiac disease, diabetes, autism, multiple sclerosis and rheumatoid arthritis. This market segment represents significant retail opportunities. Capitalize on the innovative lines offered by two of Canada's fastest growing gluten-free brands – Kingsmill/PaneRiso and PatsyPie. Discover their gluten-free breads, pizzas, mixes, cookies, biscotti, brownies as well as their newest products – muffins, bread crumbs and croutons.

Wheat Proteins: Beyond Bread

ADM Milling Company

Ideal for products requiring natural ingredients, SmartBind natural wheat proteins provide the unique functionality of sugar or fat in delicate systems that demand a desired texture and flavor with added protein. SmartBind can be used to replace egg and dairy proteins by providing structure and aeration in a variety of bakery applications. These proteins can deliver enhanced texture and taste, nutritional improvements, or cost savings. SmartBind is designed to improve crumb softness, freeze-thaw performance and heat tolerance. In microwave applications, SmartBind natural wheat proteins provide even heat distribution to prevent dryness and brittleness.

Canadian Labeling Machines for the Canadian Markets

Nita Labelers Inc

Nita will introduce its new line of labelers with top of the line components that eliminate downtime and facilitates setup. From top and bottom labelers to clamshells, print and apply or stand alone

labelers we've got em to answer your most demanding applications. For opaque or transparent labels alike.

Caribou Ridge Bakery – An Innovative In-Store Bakery Brand

Weston Bakeries

Ready Bake Foods has recently launched Caribou Ridge Bakery, an innovative in-store bakery brand. Caribou Ridge is a high-end, gourmet line of bakery goods using top quality ingredients. These smaller sized, specialty products are targeted towards older consumers and smaller family sizes, two groups looking for smaller baked goods, for fewer people in the household. Caribou Ridge also fit well within a more health conscious consumer landscape. Today's consumers are paying more attention to how much they eat – wanting to eat higher quality foods in smaller portions. Caribou Ridge allows consumers to do just that.

ABM 310 Gluten & Emulsifier Enhancer

Fleischmann's Yeast

ABM 310 Gluten & Emulsifier Enhancer, the latest in enzyme technology, is designed to allow for gluten and/or emulsifier reductions. It comes in both a powder and tablet form. Doughs made with this innovative ingredient can benefit from reduced mix times and easier development of the dough. As gluten costs continue to rise, ABM 310 is a powerful alternative for enhancing grain characteristics in bread and bun production. Fleischmann's Yeast, A Division of AB Mauri Food Inc, developed ABM 310 in collaboration with Innovative Cereal Systems, a sister division of AB Mauri Food Inc.

CITRI-FI – The “right ingredient” at the “right time”

Hollimex Products Inc

This presentation will outline how using CITRI-FI CITRUS FIBER, an “all natural” fiber, baker's can replace fat without compromising taste and quality. An overview of CITRI-FI's moisture management functionality with respect to baked goods will also be discussed. CITRI-FI...enhancing food freshness and nutrition.