

Bakery Showcase 2008 is a forum for industry suppliers to demonstrate the latest in products and services for all members of the baking industry. We are pleased to be able to highlight a few of our newest exhibitor's to this year's event.

**Non Trans Fat/Low Saturated Fat Shortening Alternative
CoaGel Corp**

CoaGel Corporation has developed and patented a shortening alternative that has no trans fat and very low levels of saturated fat. Marketed under the Coavel brand name, the shortening alternative is being tested by major food companies in Europe, the U.S., the Far East and Canada. Coavel is processed with any vegetable oil, water and an emulsifier. Coavel is the first shortening alternative that provides a viable option to food processors challenged to reformulate their products that currently contain high levels of saturated and trans fat. Coavel can be substituted for shortening, butter, lard and baker's margarine in a wide range of bakery applications.

**Labeling Equipment – 100% Canadian & Non Proprietary
Nita Labelers Inc**

Nita is a proud Canadian manufacturer of pressure sensitive labeling equipment utilizing 100% domestic parts and non proprietary components that can be purchased worldwide. Committed to labeling perfection, Nita builds its stand alone labelers and complete solutions with durable top of line components. The use of stainless steel and anodized aluminum on all our devices ensures that quality is key for Nita. We consider our customers as partners in success. Servo motor driven, PLC controlled, Color evident adjustments, gradient rulers for quick change-overs, HMI touch screen operator panel with diagnostics, hints, recipes, delays & more for true user friendliness. Products can be plastic, cardboard, paper, corrugated, glass, bags, pails & buckets, bottles, tubs & more. Transparent or opaque labels.

**Non Trans Fat/Low Saturated Fat Shortening Alternative
Canbra Foods Ltd**

Canbra Foods is a wholly owned subsidiary of James Richardson International Ltd. JRI is a Canadian family-owned business, whose roots date back over 150 years in the Canadian agricultural industry. Canbra Foods is a fully integrated oilseed processor that has earned the reputation for manufacturing only premium quality canola oil, non-GMO expeller & high oleic canola oils, non-hydrogenated as well as hydrogenated shortening & margarine products. Over the past few years, we have taken a leadership approach to developing only quality non-hydrogenated, zero or low trans fat margarines & shortenings that meet the needs of our baking customers.

**Premium Quality Non Stick Rolled Fondant
Satin Fine Foods**

Located in New York's lower Hudson Valley, Satin Fine Foods specializes in the manufacturing of Satin Ice – rolled fondant (Sugar paste) cake icing. Satin Ice is a premium quality non stick pliable cake icing that may be rolled out by hand using a rolling pin or mechanical sheeter. Satin Ice produces a satin smooth elegant finish to any cake. It may be used as a modeling paste to create

decorative pieces, and is the ideal covering to cover wedding, novelty and special occasion cakes. Satin Ice is packaged in commercial and retail pack sizes and comes ready-to-use in a variety of colors including: white, ivory, dark/chocolate, red, blue, green, black, yellow, green, pink, and purple.

**Walnuts Add Value to Your Baked Goods
California Walnut Commission**

Walnuts are a nutrient-rich "superfood" that consumers see as a value-added offering. As one of the few foods that are nutritiously complete and good for the human body, walnuts are also the only nuts with a significant amount of omega-3 fatty-acids. Plump and crisp with a rich, nutty flavour, California walnuts add texture and taste to a wide variety of baked goods. Proper storage is essential to ensure that your walnuts stay fresh and delicious. Be sure to store them in an airtight container in your refrigerator for up to six months, or freeze walnuts for up to one year. For more information and recipes, visit www.walnutinfo.com.

**Quality Machinery for Processing Applications
Eckert Machines**

ECKERT Machines has provided quality machinery for processing applications, helping food processors meet challenges of changing consumer demands since 1959. With a full range of manufacturers, we provide reliable and cost effective solutions to food processing problems with a complete line or just one machine. We offer the baking industry a full range of materials handling equipment specifically designed for your needs including bulk storage/handling of dry or wet ingredients, flour cooling, spiral conveying, sifting, finished goods conveying, optical and x-ray inspection and size reduction.

**Catalogue & Custom Solutions for Your Packaging Needs
Packaging Machinery Concepts**

Packaging Machinery Concepts (PMC) was established almost ten years ago. Our customers, many of whom are in the bakery industry, look to us for "catalogue and custom" solutions to improve productivity and enhance safety in their plants. Distributors and builders of: bagging/sealing machines, case sealers, case erectors & tray formers, case packers and palletizers, dispensing systems, labelers, printers, stretch wrappers, unit & pallet handling conveyors. We offer: machinery maintenance, retrofit and safety modification, system analysis, CAD modeling and integration. PMC represents: All Packaging Machinery (APM), Loveshaw, Nita Equipment, S & R Machinery, Tridyne Process Systems, Wulftec and Zanasi USA