

BRITISH SOCIETY OF BAKING 2011 AUTUMN CONFERENCE, TUESDAY 4th & WEDNESDAY 5th OCTOBER, ARDENCOTE MANOR HOTEL, CLAVERDON, WARWICK



Tuesday 4th October

17.00 BSB Annual General Meeting in the Cedar Room

19.00 Pre-dinner drinks in the bar followed by dinner at 19.45 and entertainment by comedian Mike Lodge

Wednesday 5th October

08.30 – 09.15 Registration, with tea and coffee, in the Arden Suite

09.20 Chairman Keith Houlston opens the conference, with the BSB Creed being read by Richard Smith. Sessional Chairmen: Gordon Polson will handle the first four sessions and David Marsh will look after the remaining sessions.

09.30 – 10.00 **The Chorleywood Bread Process - Fifty Years On** by Stan Cauvain, Director & VP R & D, BakeTran. The introduction of the Chorleywood Bread Process (CBP) in 1961 by the then British Baking Industries Research Association had a substantial and rapid impact on the UK Breadmaking industry. Stan Cauvain will discuss the benefits of the CBP over other Breadmaking processes in use at that time which led to it quickly becoming the main process used by plant bakers and a substantial number of craft bakeries. He will go on to describe how the process has had to change over the 50 years to take account of changes in permitted improvers, wheat grist and flour and bread varieties, particularly wholemeal and mixed grain breads. He will bring us up to date with how the process is widely used today by bakeries in the UK and on a world wide basis.

10.00 – 10.30 **High Speed Mixing Machines** by Steve Philpott, Baker Perkins

Following Stan's presentation on the CBP, Steve will describe the mixing machines used for the process, in particular the Tweedy High Speed mixer, which is synonymous with the Chorleywood Bread Process. Due to changes in permitted flour improvers, the mixing action of the high speed mixer for the CBP has had to change radically to maintain product quality. Steve will discuss these changes and how the mixing action in combination with pressure and partial vacuum mixing, can give benefits in terms of product quality, consistency and cost savings.

10.30 – 11.00 **Some Facts on Acrylamide** by Andrew Curtis, Scientific & Regulatory Affairs Manager, European Snacks Association

At very high doses, acrylamide was found to cause cancer in some laboratory animals and further research is being carried out by various bodies to establish if there is any health risk from the much lower levels of acrylamide found in food products. Andrew's talk will make delegates more aware of the existence of acrylamide in certain foods, how it is formed and its level in various foods, including bakery products. He will go on to describe the 'toolbox' of measures which can be used to reduce acrylamide in various foods and which was developed by the Confederation of Food and Drink industries. At the end of his talk Andrew will be joined by Stan Cauvain and Gordon Polson, Director, Federation of Bakers, to take questions from the audience.

11.00 – 11.30 **COFFEE BREAK**

11.30 – 12.00 **Allergen Management – A UK regulator's perspective** By Dr Chun-Han Chan, Senior Scientific Officer, Foods Standards Agency Dr Chan-Han's presentation will include: allergen management; allergen labelling regulations and guidelines; allergen detection; dealing with food allergy incidents and performing risk assessments. She will finish by describing what the FSA is doing to develop allergen management thresholds, action levels and the FSA's Allergen Management Threshold research programme

12.00 – 12.30 **Maintaining Sales and Profitability** By John Waterfield, Waterfield's (Leigh) Ltd

Waterfields are held in high regard throughout the baking industry for the high quality and presentation of their products, for their forward thinking in embracing the latest production equipment and techniques while maintaining product quality, and for their excellent staff training regime. However even the best run retail family bakeries are not immune from the current financial problems and the lower footfall in the high street due to out of town shopping. Waterfields have recognised this and John will discuss some of the initiatives they have come up with to address the current situation and how they see the future.

12.30 – 14.00 **LUNCH**

14.00 – 14.30 **Traditional Baguettes and Other Product Ideas** by Wayne Caddy, Essential Bakery Consultancy Wayne runs his own bakery consultancy business and is Head of Baking for the School of Artisan Food. He is also well known for giving superb presentations to bakery groups and his live-baking area sessions at BIE2010 were very popular. He is also keen to raise the status of the UK baking industry and was the bread specialist member of the UK team which did so well at the World Cup of Baking competition this year. Wayne will discuss in detail how the UK team developed the ideal recipe and production process to produce traditional baguettes to the standard required for this international competition. Wayne will give some other product ideas based on his travels to look at baking methods and products in many parts of the world.

14.30 - 15.00 **Benefits of Functional Milk Protein (FMP) in Bakery Products** by John Gelly, Sales Manager Europe (Bakery) Arla Foods John will describe FMPs with the help of a short video film, discussing what is unique about them, how they work, and how they are commonly used. He will give examples of the benefits which can be gained by the inclusion of FMP in various product recipes, both as an ingredient in its own right and as a partial or full replacement for more expensive ingredients. His findings will be backed up by the results from comparison test baking trials. John is a qualified baker and has worked in the baking industry for 35 years, initially in production before moving to the supply side of the industry.

15.00 – 15.10 Chairman's closing remarks followed by tea, coffee and end of conference

