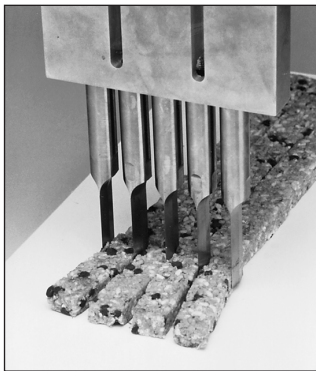


### INGREDIENTS, EQUIPMENT AND SUPPLIES

#### Dukane Ultrasonics

Dukane Ultrasonics has introduced ultrasonic cutting technology, using high-frequency sound vibration to cut a wide range of food products faster and more cost effectively while eliminating many of the problems commonly associated with conventional cutting and slicing equipment. The primary principle behind Ultrasonic Food Processing is that a high-frequency vibrating knife (moving at a rate of 20,000 vibrations per second) creates a nearly friction-free surface between it and the product, resulting in a reduction in sticking problems.

Tel: +1 (630) 584 2300; [www.dukane.com/us](http://www.dukane.com/us)



#### Quest International

Quest International Flavors & Food Ingredients Co. announced the introduction of Admul WOL 1408K, a new kosher emulsifier, to the U.S. confectionery market. Admul WOL 1408K has properties that can be used to precisely control the rheology or flow characteristics of molten chocolate. Admul WOL emulsifier is used to decrease the yield value (force that is necessary to initiate flow) of chocolate. Lecithin and other emulsifiers mainly affect the plastic viscosity of chocolate. When used in conjunction with lecithin, Admul WOL 1408K provides full control of the rheological properties of chocolate.

Tel: +1 (847) 645 7000; Fax: +1 (847) 645 7070

#### Colloides Naturels International

Colloides Naturels International introduced Instantgum, a full line of instantised gum acacia available in many different qualities for all traditional applications of gum acacia in confectionery. Instantgum is a dust-free high-speed dispersible line of gum acacia. Instantgum's mesh size avoids the presence of fine particles and lump formation when dispersed in water; its free-flowing form simplifies weighing and avoids vault formation. Also the porous structure of Instantgum particles allow better wetting capacity.

Tel: +33 (2) 32 83 26 30; Fax: +33 (2) 32 83 26 31

#### Go Nuts, LLC

Go Nuts, LLC has introduced a nonfat peanut butter which is high in protein and carbohydrates and contains no saturated fats. Primary ingredients are all natural and contain less than 1/1,000 percent artificial flavoring. It is made from defatted peanut flour, maltitol, flavoring and support ingredients. It does not promote tooth decay and is diabetic friendly.

Tel: +1 (619) 759 7977; Fax: +1 (619) 759 7997

#### The Woodman Company

The Woodman Company has introduced the Cyclone, their next generation, continuous motion vertical form-fill-seal bagmaker. It is the first to include a unique sealing motion based on a hypocycloidal geometric path. This motion generates a linear output from a circular input to provide extended parallel bag seal dwell at high speeds.



Cyclone includes full servo control for both the end-seal drive and film pull belts. Its simplified film path, with powered film unwind and automatic web tensioning, optimizes bag registration. In place of the standard quick-change former assembly, an optional tubeless former with vacuum film pull-belts is available to further enhance speeds and product handling. It offers universal bag size capability and includes an easy loading cantilevered film supply spindle. An optional dual spindle configuration is available to promote rapid film roll changes.

Tel: +1 (770) 981 5200; Fax: +1 (770) 987 7160  
[www.woodmancompany.com](http://www.woodmancompany.com)