

NEWSMAKERS

Chocotech GmbH exhibits at ProSweets

Chocotech provides cooking systems for jelly, fondant, caramel, fudge, hard candy, chewy candy, fruit snacks and krokant, as well as barline kitchens and aeration systems. For chocolate processing they offer the Frozenshell line with Pralimat depositing, lenticle forming and enrobing.

At ProSweets 2015 in Cologne they exhibited the energy-saving **Ecograv flexible gravimetric weighing unit** with a buffer and an integrated continuous dissolver, for hard candies, chewy candies, fondants and cooked sugar solutions for bars.

The **Jellymaster system** produces jelly products using a wide range of jellifying agents such as gelatin, starch, pectin, gum arabic, agar agar and carrageenan. The **Jellymix gravimetric weighing and feeding system** can work with up to eight different colors and flavors, and can also handle aerated foam.

The **Chocoform PSL (drop line) plant** for manufacturing chocolate centers such as lentils, balls and eggs was displayed in its new design, which allows simple exchange of the drop rolls for rapid product change-over. A new precooling system gives an additional 50 percent product throughput.



Ecograv



Chocoform PSL 800

www.chocotech.de

Plan Automation new sales agent for Cavanna in Canada

Cavanna Packaging USA has appointed **Plan Automation** as their sales agent for Canada. Plan Automation will represent Cavanna's flow-wrapping systems and packaging technology to producers of cookies, crackers, confectionery, snacks, bread, pharmaceuticals and pet food in all provinces of Canada.

www.planautomation.com

Markus Eckert new VP flavor at Takasago

Markus Eckert, PhD, has joined Takasago International USA as its vice president flavor creation and technology.

Eckert has more than 25 years of experience in developing and commercializing new flavors, encapsulation systems and process technologies. His background includes positions with Kerry Ingredients & Flavors, Dragoco, Bush Boake Allen, IFF and Danisco.

Takasago International is a global flavor and fragrance company based in Japan.



Markus Eckert, PhD

Dana joins MFG as executive VP

Molded Fiber Glass Companies has announced that **Charles E. (Chuck) Dana** will be joining MFG as an executive vice president and member of the senior leadership team, reporting directly to president and CEO Richard S. Morrison, effective April 1, 2015.

Dana is expected to serve in the role of executive vice president until he succeeds Morrison as CEO in 2016, after which time Morrison will continue as executive chairman of the board.

Most recently Dana was president of Owens Corning's Building Materials Group in Toledo, Ohio.

Prior to his role at Owens Corning, Dana spent 17 years in a variety of managerial and executive roles with General Electric Company.



Charles E. Dana

Chocolates and Confections

by Peter P. Greweling
and the Culinary Institute of America

Featuring formulas, theories and techniques for the artisan confectioner, *Chocolates and Confections*. Full-color photographs of techniques and finished desserts. Two hundred formulas for sugar confections, a variety of confectionery centers, aerated candies, jellies and more. Confectionery packaging and storage tips also included, as is a glossary and explanation of pertinent ingredients.

Second edition.

534 pages

\$65 per copy

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