



A d v a n t a g e

TASTE THE DIFFERENCE

Flavored Breads Bring New Life to the Bakery Aisle



Moline Sheeting and Make-Up Lines Open This Category to Industrial Bakers



Taste Wins Over Fad Diets.

“Estimated 50-70 million Americans go on diets each year, and while dieting has increased significantly, there has been no proven positive effect on waistslines. In fact, research shows that the failure rate of weight loss programs is as high as 95%...”

Experts at the Grain Foods Foundation are promoting common sense approaches to nutrition rather than fad diets. A key player is the consumption of grain foods such as bread. Flavored breads, with an emphasis on whole and enriched grains, offer satisfying taste along with the fiber and nutrition required for a healthy diet.

Continuous Moline Bread Systems Offer High Productivity and Flexibility

Moline bread systems provide the kind of productivity and flexibility you need to compete in today's dynamic market. New Moline dough feed systems handle bread dough gently with throughputs of up to 25,000 pounds per hour.



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In This Issue:

- Efficiently Produce Variety Breads on Moline Systems
- Moline Supports the Grain Foods Foundation as the Baking Industry Fights Back
- Meet Moline's Customer Service Team.
- Safety Update: Lockout/Tagout



**Munich,
Germany**

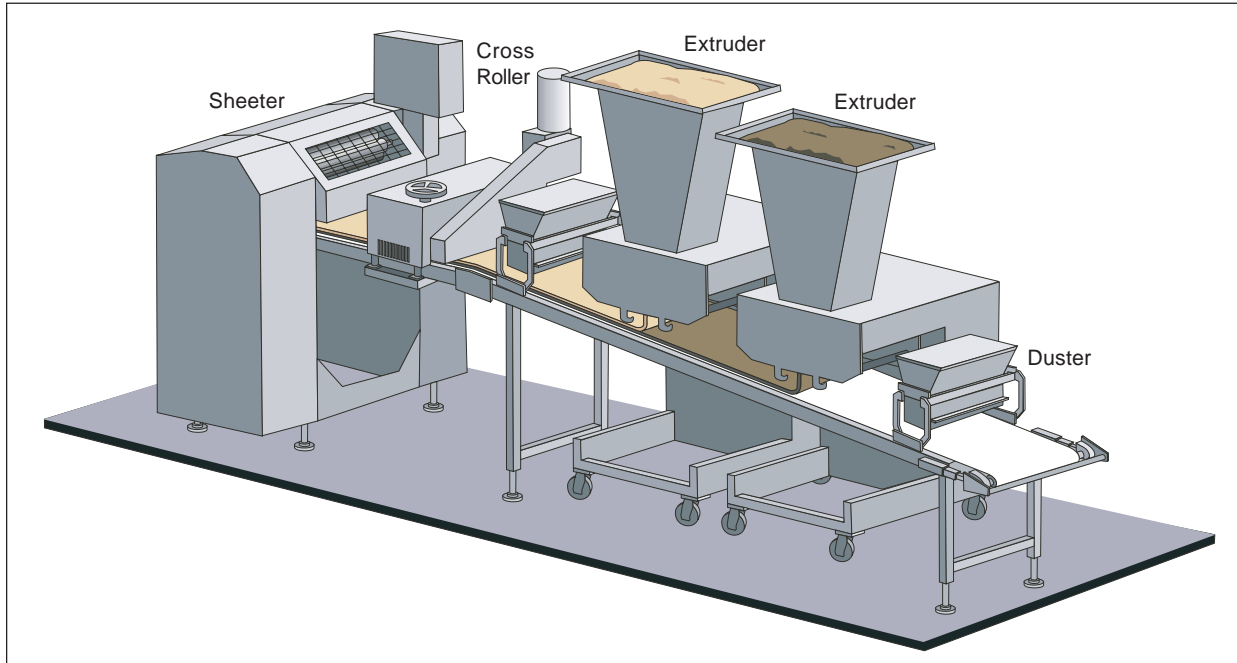
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Multiple Extrusion Systems

Moline multiple extrusion systems can produce layered dough with different properties (white and rye, for example, as shown below). Two extruders run simultaneously to provide efficient production of multi-grain product.



Multi Grain System

Moline Make-up Lines Offer Endless Possibilities, Including:

- curling capabilities in as many rows as necessary (two rows are shown).
- various cutting systems for all types of products.
- filling and dry topping dispensers.
- automatic panning systems for increased productivity.
- easily varied product size.



Contact Moline Customer Service for more information on high speed flavored bread systems.

Moline Supports Grain Foods Foundation

Industry Fights Back From Atkins Toll

The Grain Foods Foundation was formed by members of the milling and baking industries as a counterpoint to the low-carb diet fad.

Working Toward Successful Program

Results Similar to Dairy and Beef Industries

Both the dairy and beef industries have recently launched successful campaigns promoting their products. The Grain Foods Foundation is working toward similar results for the grain foods and baking industry.



Grain Based Foods Part of Overall Healthy Diet

Research has shown that white enriched and whole grains are essential for long term health.

“Bread. It’s Essential.”



The Moline Customer Service Team



(left to right in photo)

Lisa Nelson

(Customer Service Representative)

Bonnie Schroeder

(Customer Service Manager)

With years of experience in the baking industry, the Moline Customer Service Team provides the answers and information you need, when you need them. From answering questions to fielding parts and equipment orders, their knowledge and commitment provide you with the service Moline is known for - the kind of service that most manufacturers no longer provide.

Moline Safety Update

Lockout/Tagout Procedure Essential for Sanitation and Maintenance

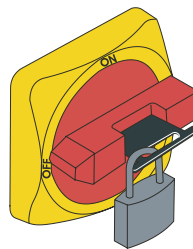
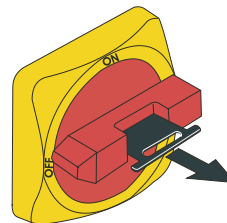
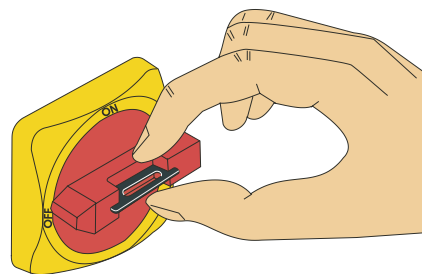
The lockout/tagout procedure is a positive means of disconnecting and securing the equipment's electrical and/or pneumatic system.

When equipment is being cleaned, serviced, inspected or maintained, a lockout/tagout procedure is required to prevent personal injury or equipment damage from an accidental start-up.

After shutting off the main electrical or pneumatic disconnect switch and padlocking it in the OFF position, only one person (the person performing the procedure) should have possession of the padlock key.

Every company should have a lockout/tagout procedure in place, however if one is not available, Moline provides a procedure in the General Information section of every equipment manual that is sent out.

Typical Lockout Switch



Padlock key should be pocketed by the person performing the lockout/tagout procedure.



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