

## Bakery Industry on the Rise with B&J and Kerry Biosciences

Bronson and Jacobs have a long history in the bakery industry and since 2002, have offered a range of specialty functional ingredients from what is now known as Kerry Bio Sciences (KBS) -formerly Quest international.

In a comprehensive portfolio that includes Emulsifiers, Enzymes, Proteins, and Fermented ingredients, the KBS range covers most aspects of bakery improvement. Dough handling properties, dough development and fermentation stability, Flour quality, batter stability, Aeration, Crumb softness, crumb structure, fresh keeping and taste improvement.

With bakery technology centres in Chicago, the Netherlands, Johannesburg, KBS offer an impressive technical and innovations resource to the industry worldwide. The local presence in Australia in combination with Bronson and Jacobs own bakery expertise, makes supply and support to the Australian market exceptional.

The reach of technical expertise is matched by a global market approach where KBS are aligned as preferred supply partner to leading players in the industry worldwide. This enables joint development of new product concepts, access to global market understanding and a creative team of bakery technologists. Innovation is stimulated by involvement in many aspects of food production. KBS, whilst specialists in Bakery have a strong offering across all major application areas especially Bakery, Fats and Oils and Confectionery.



Current areas that KBS see as important in the bakery sector include a focus on GM

and label friendly solutions. Fine bakery solutions are a major focus such as fresh keeping in cakes, emulsifiers for cake/sponge cakes, Icings and creams and there is currently plenty of interest in baked snacks.

Along with a Commitment to creativity and innovation, KBS bring to the table a strong understanding of taste and texture, application technology, cereal chemistry, oleo chemistry, emulsification, aeration and water structuring technology, microbiology and fermentation, analytical chemistry, particle engineering, rheology and enzymology.

With a strong partner in Bronson and Jacobs, KBS believes their strengths lie in anticipating future needs of customers and consumers, product functionality that is delivered cost effectively, a long term bakery industry commitment and a passion for shaping the future. The relationship with B&J provides a solid platform says Business Manager for KBS, Shayne Bell "B&J give KBS the benefit of an established national sales and distribution team and nowadays,

manufacturers are looking to consolidate suppliers, B&J's offer of KBS technologies makes them a perfect partner for one stop technology solutions".

Bronson and Jacobs extensive ingredient range for bakery includes:  
From Kerry Biosciences: Emulsifiers; Monodiglycerides; Distilled monoglycerides; PGPR; DATEM; SSL; CSL  
Enzymes: Amylases; Proteases; Hemicellulases; Cellulases; Xylanase; Oxidases and Enzyme based texture systems  
Label friendly Protein based products for aeration, Cultures and fermented specialties .

Along with most general food ingredients including Phosphates, Flavours, Specialty de-oiled lecithins, Antioxidants, Preservatives, Acidulants and Oils.

Kerry BioSciences and Bronson and Jacobs have formed a strong alliance and share a commitment to service and innovation in the Australian bakery industry.



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