Zoom

R&D and innovation at the heart of our commitment

Training Bakers in Poland

Christophe Sedent, a pastry chef who is passionate about chocolate

Hengel on the land of smiles with MK Unigroup

Lounge Industrie: An exciting and rapid growth
December 2015 is an important month because the 21th Conference of Parties of the United Nations Framework Convention on Climate Change (UNFCCC) will be held in Paris. Since 1994 the conference is held annually with 195 signatory countries, NGOs and scientific groups coming together to fight against global warming endangering our Earth. This year, the challenge is considerable as for the first time, they are dealing with a universal and binding agreement permitting effective action against climate change. The objective of COP21 is to keep global warming linked to human action under the limit of 2 °C compared to the preindustrial era (1850).

The future international agreement will aim to define the balanced way of reduction, i.e. the efforts to decrease greenhouse gases emissions. The second goal is the adaptation of companies’ policies to existing climate disturbances. These efforts will take into account the needs and capacities of each country. The agreement will enter into force from 2020 and will be durable to enable a long-term transformation.

Hengel is of course supporting such events that will eventually, we hope, maintain the beauty and bounty of our planet. Hengel also committed since 2013 to a process of eco-design and sustainable development through the Blue Pulse approach. Today Hengel has completely revised its processes to manage the product life cycle from design to end of life. This is reflected both internally by simple actions such as waste recycling, use of paper from sustainably managed forests and on bigger scale by investment in new production equipment. This will allow us to effectively measure the efficiency of our products in order to improve them and thus reduce the amount of energy consumed which also minimizes the greenhouse gas effects. We believe that everyone’s contribution will ultimately save our planet and its ecosystem.

We hope that our customers will support us with our commitment to the preservation of our precious Earth so that our future generations will be prosperous and benefit from a beautiful nature.

In 2013, the Blue Pulse approach was launched by Hengel to enable us to pursue our goals of innovation, better ergonomics and energy saving.

The construction of retarder proving, deep-freezing, blast chilling and conservation equipment is not only focused on its technical aspects. The performance of equipment is also measured by its yield and its influence on the products to transform.

Actually the processes of deep-freezing and blast chilling are, even after long lasting experiences, faced with problems of a more efficient production and increase in the quality of the product to be comparable to fresh products.

On closer inspection concerning machine performance, it is common for most people to think that the more cooling power the machine has, the more efficient it will work. The capability of the equipment is not only based on the cooling power but as well as the adaption to the different products. On deeper examination regarding consumption of energy, scientific researchers have discovered that the consumed energy does not rise on a linear curve to the set point. The lower the set point is, the shorter the process time of freezing (see graphics). Whereas, for the freezing of the products core to -15°C (criterion determined by the IIR, International Institute of Refrigeration), instead of -18°C it needs 30% less energy. Therefore it is possible to develop energy-saving equipment through the intelligent management of the freezing process, whilst considering the health norms suggest by the IIR.

In addition to that, for an efficient and controlled deep-freezing, it has to take in consideration the airflow, the temperature repartition in the device and the needed time before and after the freezing point, in order to preserve taste and texture, as well as energy saving.

These principles can be transferred to the process of retarder proving. Within this framework, the final result depends on the mutual reactions with different environmental factors like humidity, airflow and temperature. Moreover, we feel constrained, regarding the common worry of energy supply to decrease our energy consumption.

To ensure consideration of all of these factors and the production of more innovative equipment with a higher quality, it is important to keep in mind that the products are dedicated to our customer. To guarantee this, Hengel invested in two big projects: software for its models based on numeric data and internal laboratory tests.

Hengel considered the ANSYS software for numerical modeling and found hereby a precise and reliable method to register the behavior of its equipment under real conditions. This solution enables the improvement of airflow, heat transfers and the phase changes (for example gaseous status to fluidity status) which make Hengel equipment more precise. The numerical modeling and numeric simulation involves defining the numerous physical phenomenon’s (heat exchange, humidity, ventilation...). On the basis of these definitions the behavior is analyzed and with the aid of numeric prototypes these definitions get optimized, before they advance to the experimental stage for validation.

To test our developments under real conditions and observe the different functional impacts as well as the quality of the products obtained in the short, medium and long term, we have introduced internal laboratory tests. Our laboratory is equipped as per the experts in the bakery and pastry sector. Moreover, our team added measuring instruments in order to indicate the percentage of CO2 emitted by the dough, pH-value, distribution of temperature and speed of airflows in the device. This equipment enables us to identify the scientific comprehension of positive or negative factors on products and finally the improvement of quality regarding the taste of our customer’s products.

Although our plans are realized and the first tests have started, we need patience to perfect our new innovations...

S.G. - Y.M.
Training bakers in Poland: an ambition shared by Hengel!

In partnership with Beda Serwis (technical service partner of Hengel Industry in Poland), Hengel invites bakers to be trained on the premises of Eco-Trade using its models of retarder prover chambers and retarder prover cabinets.

In this country where there is a large variety of bakery products, the continuous training for young bakers and experienced craftsmen has become a major challenge for success in this business. Indeed, it is often during training that professionals discover new working techniques of the dough or other methods of bread making using even more sophisticated equipment.

Mr. Zapotoczny is a major sponsor of the project, Chairman of the Polish subsidiary of Wiesheu, he actively promotes the necessity of training in Poland to master the best of the techniques abroad. His customers regularly listen to his advice and participate in training sessions at the premises of Eco-Trade. The company specializes in the processing and distribution of raw materials and ingredients. Customers and craftsmen trained in Eco-Trade continually demonstrate the efficiency of training through their own commercial success.

"Trusting Hengel, is a positive step for our customers by training our staff with the excellent quality equipment enabling multiple functionalities to adapt retarder proving to product diversity that exists in Poland. In addition, price / quality ratio is excellent, they know they can procure themselves for their laboratories the Hengel equipment on which they were trained. Poland has a different experience of bread making than France. Craftsmen bakers must, especially through reliable manufacturers, act in an artisanal process to ensure compliance with the dough and thus progress in preserving the taste and aroma. Hengel's products are excellent tools and we are proud to use them and train with them everyday." - Adam Barzak - Commercial Director ECO-TRADE.

The presence of Hengel in France for over 30 years in the retarder proving, freezing and storage sector is a serious sign of trust at a national level. Based on this experience, its international development also represents a major challenge for the development of French expertise in the field of bakery and pastry.

**All populations consuming bread should be demanding about its quality.** Hengel supports this action by leading an appropriate and constructive trade policy for export.

J-S.R.
Christophe Sedent, a pastry chef who is passionate about chocolate

His apprenticeship started with Mr. Tuaillon in the sixth district Lyon, his native city Lyon. After a number of years working in the region of Lyon, including an experience as a pastry chef in gourmet restaurants, he decided together with his wife Christine to embark on a new adventure. Firstly, they purchased a pastry shop in Gironde which is part of the commune in Saint Seurin sur l’Isle. This enabled him to showcase his creativity and express himself through his products, working independently running his own shop. Clearly in this situation his natural talent is a major advantage.

He convinced the taste buds of numerous people with his excellent creations and recognized specialties like “Les Cailloux de L’Isle” which are delicacies based on almonds, hazel-nuts, roasted peanuts covered with caramel or chocolate (white, milk or dark). He also created a delicate chocolate fruit paste with gianduia-hazel-nuts and 71% coating chocolate. In honor of his new home he named it “Tour Saint Seurin”. Since 2006 numerous investments have benefitted the pastry shop, for example the acquisition of equipment for the negative storage cabinet. He chose the Hengel brand for its reputation within the industry and after a number of different trainings and demonstrations at ENSP (Yssingeaux, France) and the institute Paul Bocuse (Ecully, France) he was convinced of the quality of HENGEL products.

Today this passionate pastry chef is a member of the “Tradition Gourmande association” which was founded in 1989, with the objective of bringing together established and influential pastry chefs. This association provides the opportunity of regular workshops which strengthens the creativity, perfection and innovation within the industry through the exchange of personal experiences.

We finally asked Christophe Sedent to describe himself in one sentence: “I’m a pastry chef with a passion for my profession who is constantly looking for perfection.” With regard to his development we do not doubt that for one second. Additionally his further engagements also deserve a mention: “Union des Pâtissiers de la Gironde”, “Confrérie du Canelé de Bordeaux”, participant on examination board, competitions for chocolate or confectionery and participation in numerous internships …

We wish him a prosperous continuation in his career and that his motivation will stay untouched.
And what if the country of smiles would also become the country of bakery and pastry?

For some time now there has been an excellent partnership between the Thai company MK Unigroup and Hengel.

The company MK Unigroup is a family enterprise founded by Mr. Laochawara in 1988. It has grown from a small family run business with a handful of employees to a company with more than 40 employees servicing the whole of Thailand. These facts create an important business partner for a company with international scope.

MK Unigroup has been in partnership with Hengel for more than one year. This partnership covers the areas of proving as well as deep-freezing. Furthermore, one of the first common partners is BIG C, the Thai subsidiary of the French hypermarket chain “Casino”.

“On the Thai markets, having the equipment of Hengel in the groups’ portfolio is an ace up its sleeve. The consumers are constantly looking for reliable solutions and perfect ergonomic that simplify the daily work in the flourishing bakery and pastry Thai market” explains Nuey Laochawara, daughter of the founder, who joined the company two years ago.

“As well as a big distance is important for choosing the right horse, time is enlightening the good about people.” As stated in this Thai proverb in the country of smile, a good partnership can only be considered after a long time.

Nevertheless we believe that the one who combines the Know-how of Hengel and the experience of the MK Unigroup has the guarantee for a success that will last longer than the 1000 lives of Buddha!

www.mkunigroup.com

J-S.R.
After obtaining his diploma (CAP and BP Boulangerie,) Guillaume Delaye began as a baker in the Lyon (France) region, joining the staff of the "Boulangerie Jocteur" renowned for its exceptional quality. He naturally continued his quest for quality by working at Val d’Isère (French ski resort) with Mr. Chevallot, Meilleur Ouvrier de France. To expand his knowledge, know-how and better understanding of the impact of equipment on the quality of bread, he then worked in various bakery equipment companies. Following this, he was a consultant for supermarkets and hypermarkets chains, his objectives were to establish production teams and provide training on current materials and new working methods.

In 2009, despite a position of authority, his desire to return back to his origins was overwhelming and he decided so to create a shop in Valence (France). In June 2010, "Lounge Boulangerie" opened its doors and offered, in addition to the bakery and pastry activity, a snack and catering service managed by a qualified chef with over 80 people visiting daily.

The Lounge concept was a success thanks to the quality of products and services offered. He rapidly gained new markets and held this position with increased turnover. New working processes were consequently decided to honour new orders while ensuring the production and delivery of bread, croissants, pastries and meals in good conditions. New orders coming from local authorities’ tenders are already in the pipeline and since May 2015, all production of breads, pastries and pizza was relocated from the shop to be produced in mass quantity at the "Lounge Industrie" laboratory.

Today, the laboratory uses more than 400 quintals of flour per month and employs 7 people. Two teams take turns 7/7 to ensure the production and daily deliveries to the shop and outside customers. Guillaume Delaye has trusted Hengel for its refrigeration equipment (2 cold rooms, 1 retarder prover cabinet and 3 retarder proving tunnels of 5 trolleys each).

Guillaume had the winning ticket to offer a variety of breads and high quality services. He gained new contracts which required further investment in additional equipment in order to meet the increase in production volumes. In the short term, a 5 trolleys retarder proving tunnel and a deck oven will be installed. The equipment dedicated to pastry and catering will be relocated to have a single production center.

Guillaume is not just a manager, he is a true lover of good bread, and for him it is important to maintain the link with his teams and clients. He is present daily with his teams and also his clients and develop this direct relationship in order to continue to understand their tastes, their expectations and to offer them products that meet their expectations.

The rise of Guillaume the baker does not stop there. A second shop is currently under construction and expected to open in Valence (France) late 2015, early 2016. And everything suggests he won’t stop there ...

If you go near Valence, do not hesitate to stop in his beautiful Zen-inspired boutique to taste his homemade products.

Lounge Boulangerie
Rue de Mauboule - 26000 VALENCE - FRANCE

"I chose the brand Hengel because for many years I have worked with its equipment and I appreciated the quality and how their products assisted my career especially during my interventions in supermarkets. Their equipments are functional and perfectly suited for intensive use. For retarder proving, I opted for the retarder proving in tubs because it offers only advantages. At the organizational level, it provides a time saving handling, better management of the workflow because the dough pieces are shaped after retarder proving. So you can bake bread throughout the day ... At productivity level, it should be known that based on the same effective area you can stock more than the double volume of dough on a trolley for dough tubs than on a trolley for grids with equivalent dimensions. Furthermore, in taste, a higher hydration provides the tastiest breads, more creamy in the mouth and with better alveoli structure and a darker crumb."