



SPONSORS
American Bakers Association
www.americanbakers.org

1300 I Street NW, Suite 700 West
Washington, DC 20005

Phone 202-789-0300
Fax 202-898-1164



BEMA
www.bema.org

7101 College Blvd., Suite 1505
Overland Park, KS 66210

Phone 913-338-1300
Fax 913-338-1327



Retail Bakers of America
www.retailbakersofamerica.org

400 Westpark Drive, 2nd Floor
McLean, VA 22102

Phone 703-610-9035
Fax 703-610-0239

2010 EXHIBIT MANAGEMENT
SmithBucklin

401 N. Michigan Avenue, 22nd Floor
Chicago, IL 60611-4267

Phone 312-644-6610
Fax 312-644-0575
Email exhibits@IBIE2010.com

NEWS RELEASE

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CONTACT:

Kimberly Hardcastle-Geddes
Marketing Design Group
Phone: 619.298.1445 x116
Email: kimberly@marketingdesigngroup.com

For Immediate Release

International Baking Industry Exposition names “B.E.S.T. in Baking” industry suppliers

Washington, D.C. The inaugural **B.E.S.T.** (Becoming Environmentally Sustainable Together) **in Baking** initiative has identified 16 industry suppliers that are making a positive impact on the environment. The following companies have committed to sustainability through innovative products, services, technologies and/or programs:

B.E.S.T. in Baking

Air Management Technologies, Inc.	Danisco USA
American Pan-Bundy Baking Solutions	HFA, Inc/Handi-Foil of America
AmeriVap Systems	JEROS USA
Banner-Day	Lime Energy for Sara Lee
Bedford Industries, Inc.	Sara Lee and Horizon Milling
Colborne Foodbotics, LLC	

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Honorable Mention

Briess Malt & Ingredients Co. Hansaloy
CSM Bakery Supplies, North America Toolbox Software North America, Inc.
CSM Worldwide, Inc.

Sponsored by *Snack Food & Wholesale Bakery* magazine and The Long Company, the program was launched as part of a commitment to positive transformation within the grain-based food industry. According to Mike Beaty, executive vice president of supply chain, Flowers Foods and IBIE vice chairman, “The IBIE Committee believes that our industry can play a significant role in achieving a sustainable future—by minimizing packaging, making food transportation more efficient, reducing the amount of water the industry uses in its processes, etc. Rising energy prices, water shortages and the increasingly self-evident consequences of climate change are timely reminders of the need for action. Sustainability requires behavioral changes, in particular the widespread adoption of best practices, which we aim to promote through the B.E.S.T. in Baking initiative.”

Suppliers that participated in the program did so by submitting entries demonstrating how their product or service fostered energy conservation, a reduction in water usage, a decrease in landfill waste, healthy living and/or a reduction of the overall impact on the environment. Entries were then evaluated by a panel of expert judges, including:

Jon R. Anderson, Head of OSHA Compliance & Educational Product Development, AIB International

Theresa Cogswell, President, BakerCogs, Inc.

Jeff Dearduff, Director of U.S. Bakeries, East Balt, Inc. and *Snack Food & Wholesale Bakery* magazine columnist

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Mike deBoom, Director of Manufacturing, Unified Grocers, Inc., Bakery Division

Ed Delate, VP - Global Engineering and CSR, Keystone Foods

Bill Zimmerman, Bakery Operations Management Consultant, Zims Consulting, LLC

Rick Hoskins, director of sales and marketing at Colborne Foodbotics LLC commented, “The B.E.S.T. in Baking program is an ideal way to communicate the environmental—and financial—benefits that our systems provide to our customers and potential customers. Being recognized is an honor and further validates the importance our organization places on developing solutions that promote sustainability.” Colborne Foodbotics and other B.E.S.T. in Baking winners will be featured in the August issue of *Snack Food & Wholesale Bakery* magazine and will be identified in the Official Show Directory. IBIE attendees who want to ensure their operations, baked goods and packaging are earth-friendly are encouraged to source exhibitors who have received the B.E.S.T. in Baking designation.

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Produced by the International Baking Industry Exposition, LLC and supported by the American Bakers Association, BEMA and the Retail Bakers of America, the International Baking Industry Exposition showcases the industry’s latest technologies, equipment and new product introductions.

Attendees include employees of: wholesale bakeries, suppliers and distributors; • supermarket chains, central bakeries and commissaries; • supermarket in-store bakeries; • multi-store and single unit retail bakeries; • intermediate wholesale bakeries; • donut, pie, and cookie retailers; • foodservice operators; • tortilla producers; • snack food producers; • biscuit & cracker producers.

Exhibitors include manufacturers and suppliers of: • baking/ food equipment and systems; • ingredients, flavorings, spices & fillings; • ingredient handling systems; • packaging materials & systems; • technology; • sanitation equipment; • transportation & distribution equipment; • refrigeration equipment; • business services.