



# MODERN BAKERY MOSCOW

16th INTERNATIONAL TRADE FAIR FOR BAKERY & CONFECTIONERY  
EXPOCENTRE FAIRGROUNDS  
OCTOBER 11 – 14, 2010 IN MOSCOW

## Product range

### 1.0 Baking Technology

#### 1.1 Provision of raw materials

- 1.1.1 Filling machines
- 1.1.2 Preparation equipment
- 1.1.3 Mills
- 1.1.4 Chopping machines for leftover bread
- 1.1.5 Sour dough and yeast sponge equipment
- 1.1.6 Sifting plants
- 1.1.7 Silo plants
- 1.1.8 Control systems
- 1.1.9 Weighing systems

#### 1.2 Dough processing

- 1.2.1 Emulsifying machines
- 1.2.2 Extruders
- 1.2.3 Kneaders and kneading machines
- 1.2.4 Mixing devices and equipment
- 1.2.5 Planetary mixers
- 1.2.6 Portioning machines
- 1.2.7 Stirring and beating machines
- 1.2.8 Dough squeezing devices

#### 1.3 Dough cutters and moulders

#### 1.4 Processing bakery products

- 1.4.1 Mixing machines
- 1.4.2 Apricot-spray machines
- 1.4.3 Spreading machines
- 1.4.4 Rollers and cylinder-rolling machines
- 1.4.5 Cutting machines
- 1.4.6 Lye-dipping machines
- 1.4.7 Sprinkling equipment
- 1.4.8 Automatic puff-pastry machines
- 1.4.9 Pretzel machines
- 1.4.10 Bread roll machines
- 1.4.11 Machines for making long-life bakery products
- 1.4.12 Decorating machines

- 1.4.13 Dispensing machines
- 1.4.14 Dressing and spraying machines
- 1.4.15 Pastry-making machines
- 1.4.16 Shaping machines
- 1.4.17 Filling machines
- 1.4.18 Glazing machines
- 1.4.19 Croissant-making machines
- 1.4.20 Spraying machines
- 1.4.21 Dough-strand machines
- 1.4.22 Coating machines

#### 1.5 Kitchen technology and accessories

- 1.5.1 Greasing and oiling machines
- 1.5.2 Fat-frying machines
- 1.5.3 Fat filters
- 1.5.4 Seed planting containers
- 1.5.5 Shredding machines

#### 1.6 Refrigeration, proofing and air-conditioning technology

- 1.6.1 Conveyor and spiral freezers
- 1.6.2 Humidification devices
- 1.6.3 Freezer transport systems
- 1.6.4 Cold cabinets, cold cells
- 1.6.5 Cooling tunnels
- 1.6.6 Shock freezers
- 1.6.7 Upright freezers
- 1.6.8 Deep-freeze storage cells
- 1.6.9 Water coolers
- 1.6.10 Automatic proofing machines
- 1.6.11 Proofing trays
- 1.6.12 Proofing heaters
- 1.6.13 Proofing rooms
- 1.6.14 Proofing cabinets
- 1.6.15 Proofing interrupters
- 1.6.16 Proofing trolleys and carriers
- 1.6.17 Intermediary proofing cabinets





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## 1.7 Ovens and oven accessories

- 1.7.1 Loading appliances
- 1.7.2 Pretzel-baking ovens
- 1.7.3 Steam ovens
- 1.7.4 Continuous-feed ovens
- 1.7.5 Electric ovens
- 1.7.6 Multiple-deck ovens
- 1.7.7 Gas ovens
- 1.7.8 Wood-fired ovens
- 1.7.9 Infrared high-frequency ovens
- 1.7.10 Swing pans and turning gear
- 1.7.11 Confectioner ovens
- 1.7.12 Shop ovens
- 1.7.13 Thermo-oil oven
- 1.7.14 Oven fixtures
- 1.7.15 Oven suction cleaners
- 1.7.16 Oven technology
- 1.7.17 Pizza ovens
- 1.7.18 Rack ovens
- 1.7.19 Tunnel ovens

## 1.8 Bakery equipment

- 1.8.1 Baking and storage racks
- 1.8.2 Conveyor belts and systems
- 1.8.3 Lifting rollers and rolling plates
- 1.8.4 Kitchen trolleys
- 1.8.5 Dough processing tables
- 1.8.6 Cleaning machines for bread baskets
- 1.8.7 Rack trolley cleaning compartments

## 1.9 Packaging and packaging machines

- 1.9.1 Feeding equipment for packaging machines
- 1.9.2 Bag-sealing machines
- 1.9.3 Bread and bread-roll packaging machines
- 1.9.4 Wrapping sheets
- 1.9.5 Wrapping machines
- 1.9.6 Transparent packaging
- 1.9.7 Shrink-wrap packaging machines
- 1.9.8 Vacuum packaging machines
- 1.9.9 Other packaging materials

## 1.10 Cleaning and workplace hygiene

- 1.10.1 Baking-tray cleaning machines
- 1.10.2 Baking-tray cleaners
- 1.10.3 Disinfectants
- 1.10.4 Cleaning devices

## 1.11 Other equipment

- 1.11.1 Non-stick coatings
- 1.11.2 Cutters
- 1.11.3 Baking trays
- 1.11.4 Baking boards
- 1.11.5 Baking mats
- 1.11.6 Mould inserts
- 1.11.7 Beaters and whisks
- 1.11.8 Cutting oils and lubricants
- 1.11.9 Baking emulsions
- 1.11.10 Piping bags and nozzles
- 1.11.11 Cake and pastry carriers
- 1.11.12 Cake dividers and rings
- 1.11.13 Coatings for baking trays and moulds
- 1.11.14 Wax paper
- 1.11.15 Accessories for working with marzipan, chocolate and sugar
- 1.11.16 Other bakery and confectionery accessories
- 1.11.17 EDP Hard and software
- 1.11.18 Energy recycling plants
- 1.11.19 Labelling and marking devices
- 1.11.20 Environmental protection equipment
- 1.11.21 Water treatment systems
- 1.11.22 Ice-cream machines
- 1.11.23 Working clothes
- 1.11.24 Pasta machines
- 1.11.25 Dough cutters and moulders
- 1.11.26 Baking tins and cabinets
- 1.11.27 Laboratory apparatus and measuring devices
- 1.11.28 Cutting machines
- 1.11.29 Chocolate-making machines
- 1.11.30 Chocolate manufacturing- and processing machines





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## 2.0 Raw materials

### 2.1 Flour and grains

- 2.1.1 Processed flour
- 2.1.2 Special flour
- 2.1.3 Starch and starch products
- 2.1.4 Whole wheat flour
- 2.1.5 Cereal products and seeds

### 2.2 Baking agents and premixes

### 2.3 Raising agents

- 2.3.1 Baking powder
- 2.3.2 Yeast products

### 2.4 Yeast sponges and sour doughs

### 2.5 Separating agents

### 2.6 Fillings, coatings and hollow bodies

- 2.6.1 Creams and cream powders
- 2.6.2 Glazes and glaze materials
- 2.6.3 Hollow bodies and shells
- 2.6.4 Chocolate coatings
- 2.6.5 Marzipan und persipan
- 2.6.6 Raw materials
- 2.6.7 Chocolate and nougat
- 2.6.8 Savoury fillings
- 2.6.9 Sweet fillings
- 2.6.10 Fruity fillings

### 2.7 Frozen products, preliminary products and convenience

- 2.7.1 Fruits
- 2.7.2 Semi-finished goods
- 2.7.3 Snacks
- 2.7.4 Dough pieces
- 2.7.5 Frozen confectionery products
- 2.7.6 Frozen bakery products

### 2.8 Special raw materials for

- 2.8.1 Dietetic products
- 2.8.2 Bio/organic products
- 2.8.3 Functional food

### 2.9 Other raw materials

- 2.9.1 Food acids
- 2.9.2 Additives
- 2.9.3 Baking lecithin
- 2.9.4 Pretzel lye dough
- 2.9.5 Eggs and egg-based products
- 2.9.6 Gelling agents and powders
- 2.9.7 Cocoa, vanilla and coconut
- 2.9.8 Preservatives
- 2.9.9 Food colourings and powders
- 2.9.10 Milk powder
- 2.9.11 Cream thickening agent
- 2.9.12 Dried fruits and nuts
- 2.9.13 Sugar and sugar-based products
- 2.9.14 Aromas, essences and flavourings
- 2.9.15 Oils and fats
- 2.9.16 Decoration materials
- 2.9.17 Raw materials for ice-cream

## 3.0 Sales

### 3.1 Business equipment

- 3.1.1 Lighting
- 3.1.2 Baskets
- 3.1.3 Refrigerated display cases and cabinets
- 3.1.4 Shop fittings
- 3.1.5 Shop scales

### 3.2 Hot drinks and machines

- 3.2.1 Espresso machines and espresso brewing equipment
- 3.2.2 Coffee machines and coffee brewing equipment
- 3.2.3 Coffee grinders





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- 3.2.4 Coffee and coffee specialities
- 3.2.5 Roasting equipment
- 3.2.6 Tea and tea brewing equipment

## 4.0 Services and information

- 4.1 Banks and insurance companies
- 4.2 Business scheduling and consultancy
- 4.3 Leasing and financing
- 4.4 Management consultancy
- 4.5 Planning and projecting services
- 4.6 Publishers/ Trade magazines
- 4.7 Organisations/ Associations/ Institutions

## 5.0 Others

