Sourcing locally and in the most sustainable way has always been of great importance to Dinnie, especially when these two go hand in hand. This philosophy encompasses everything we need whether it’s products, materials, electricians, gardeners, builders, or plumbers – even if it means a greater cost to the business. Sourcing in this way helps us to support the local community, as well as reducing our carbon footprint and any negative impact on the wider environment.

For some time we have been making changes around the business, wherever possible, towards sustainable sourcing. These changes include switching our plastic disposable shoe covers used by our manufacturing staff and replacing with reusable rubber covers, and fitting new hand dryers in all hand washing facilities to stop paper towel wastage.

We will continue to build on our internal efforts whilst beginning to shift our focus to external sources. This means ensuring that our suppliers are producing and supplying in the most responsible way available.

To help us deliver sustainable products, whilst raising awareness around the globe of major environmental issues, we partner and join associations that advocate our approach, such as The Roundtable on Sustainable Palm Oil (RSPO). This quarter, within our main feature article, we will share the details of our relationship with the RSPO and what we’re changing in relation to palm oil.

As thought leaders within our industry, we are often requested to speak at a variety of events relating to all aspects of the food industry, including sustainability. You may already have spotted Dinnie’s upcoming presentation next month?

If not, Dinnie is speaking at Campden BRI’s “Health and Sustainability Challenges for the Baking Industry” at Campden BRI on Thursday 23rd May showcasing “Taking phosphates out of the bakery equation”.

For more information visit: https://www.campdenbri.co.uk/training/events/baking-sustainability-programme.php
What’s NEW at Kudos?

GUEST SPEAKER, DINNIE IN CHICAGO
“The truth behind chemical leavening” was the theme of Dinnie’s recent presentation in Chicago at the American Society of Baking conference. Kudos unveiled the real chemistry behind the reaction of sodium acid pyrophosphate with sodium bicarbonate. By understanding this mechanism, we have discovered why it has been so hard to adjust the pH of baked goods.

The reaction mechanism produces material that buffered the pH to about 7.5 – 7.9. Help is on hand now and Kudos’ new innovative technology will be launched later this year, will ensure product pH can be controlled to the bakers target level, revolutionising the baking process forever. If you’d like a transcript of Dinnie’s presentation please go to our website page: https://www.kudosblends.com/#phosphate-booklet

ANOTHER PATENT FOR OUR COLLECTION
Using our new and innovative leavening agent technology, we have successfully developed an optimum replacement for sodium aluminium phosphate (SALP) leavening acid. SALP delivers some fantastic attributes to baked goods but its aluminium level is a major health concern, meaning it is banned in Europe.

Despite this, it is still used worldwide in a number of products. Technical Manager, Dan, and his team have worked tirelessly to ensure the benefits of SALP are matched with no concerns regarding aluminium. An international patent was filed at the beginning of March.

GOSSIP CORNER
Sam’s taking part in the KEMP BIG 50 JUMP to help raise funds for Kemp Hospice, a vital charity-funded service in his hometown Kidderminster. Sam will be taking the plunge on 13th April and it’s worth mentioning he’s not the biggest fan of heights, in fact he even gets dizzy in high heels! If you’d like to donate please go to: https://www.kemphospice.org.uk/donate

Matt’s been busy teaching again, this time at University College Birmingham (UCB). Matt spent the morning with UCB’s Level 6 bakery students delivering a theory session on baking powders.

KEEP YOUR EYES PEELED!
Coming soon you will see a fresh new look for Kudos Blends emerging. New look and feel for us, the same world-class products and service for you!

On the grapevine...

BRC COMPLIANCE - VERSION 8
As we fly through Q1 of this year, preparations have begun for our annual audits. This year sees the implementation of the eighth and latest Issue of the BRC Global Standard for Food Safety.

The issue has been reviewed and updated to reflect the latest food safety thinking and provides a framework for the production of safe food, at a quality expected by all customers.

The focus of Issue 8 is not only to build upon a solid HACCP (Hazard Analysis and Critical Control Points) programme and a supporting quality management system, but to emphasise the importance of food safety commitment at management level.

A food safety and quality culture is now a compulsory requirement of the standard; although it is difficult to assess the culture of a site, auditors will be looking for plans of action and evaluating the success of the objectives.

LED by the senior management team and supported by the quality management system, Kudos will be establishing a plan to actively promote food safety and quality culture across all of its operations.

Other impacting changes to the standard include requirements for a stronger defence against food fraud, establishing robust cyber security, separating the approval and monitoring of suppliers and defining root cause analysis.

We strive to continually improve and maintain our grade AA compliance to the BRC standard. We hope that our customers feel confident in the safety and quality of our products and processes.
The global demand for vegetable oil is continuing to soar, with palm oil being present in up to 50% of the packaged products found on supermarket shelves today, with its uses ranging from food to cosmetics and biofuels (WWF, 2018). This demand has lifted millions from poverty within the tropics through associated employment; however intense farming is having a negative effect on biodiversity through deforestation and the loss of carbon-rich peat soils.

The need for a more sustainable source has been identified and backed by many, with the UK committing to use only 100% certified sustainable sources, and most recently the EU announcing the phase out of palm oil in biofuels.

Since 2015 we have been a proud member of The Round table on Sustainable Palm Oil (RSPO), a membership-based organisation which promotes the production and use of sustainable palm oil for people, the planet and prosperity.

Palm oil or palm oil derivatives certified by the RSPO can be sourced through four different supply chain models: ‘Identity Preserved’, ‘Segregated’, ‘Mass Balance’ and ‘Book and Claim’. Each of these models comes with its own advantages, requirements and pre-approved consumer claims.

We currently use the ‘Mass Balance’ model as part of our approach to sustainable sourcing; from May 2019 we will be moving to the ‘Segregated’ model. This means instead of a mix of certified and conventional palm oil products (‘Mass Balance’) we will have improved traceability back to several certified bases where the product is physically separated from uncertified sources. Currently only 19% of the palm oil globally produced is RSPO certified and by moving to the ‘Segregated’ model ensures that we are contributing to achieving the RSPO vision of “transforming the market to make Certified Sustainable Palm Oil the norm”.

Why not stop using palm oil altogether? Palm oil is highly functional: semi-solid at room temperature, resistant to oxidation, stable at high temperatures, colourless and odourless. Customer benefits of palm oil include; great cooking properties which it maintains even under high temperatures; a smooth and creamy texture make it a perfect ingredient in many baked goods recipes and it has a natural preservative effect which extends the shelf life of food products.

Palm oil is extremely high yielding, producing nearly five times more usable oil per hectare than comparable vegetable crops. It is an important contributor to the GDP of many emerging markets and supports the livelihood of many smallholders in the tropical regions. Our membership of the RSPO ensures we are supporting these smallholders whilst meeting our goals for sustainable procurement.
Kudos Blends provides bakers with technically driven raising agents that optimise the quality, texture, taste and shelf life of baked products.

Combining chemistry with baking, Kudos Blends is leading the worldwide development of alternative baking powders for the production of healthier baked products.

We offer a wide range of raising agents, including KUDOS™ Potassium Bicarbonate and the PELL™ range of baking powders.

Kudos Blends’ on-site technical centre, comprising of a test bakery and laboratory, provides the facility to test and evaluate the performance of all ingredients with customers’ recipes.

It is here that ongoing developments in ingredient technology take place, bringing new ideas to an ever-changing market requiring new initiatives.

Kudos Blends is proud to be Grade ‘AA’ certified against the British Retail Consortium (BRC) for food safety.

If you have any questions or would like to chat about our products, please don’t hesitate to give us a call on +44 (0)1299 271 333.