

PROCEEDINGS
OF
THE FIFTY-SECOND ANNUAL MEETING
OF THE
AMERICAN SOCIETY OF BAKERY ENGINEERS
1976



MARCH 1-3, 1976

CHICAGO, ILLINOIS

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PROCEEDINGS
of the
Fifty-Second Annual Meeting
AMERICAN SOCIETY
OF
BAKERY ENGINEERS

March 1-3, 1976
Pick-Congress Hotel, Chicago, Illinois

As a service to our members, we have included a list of the papers presented during the Annual Meetings from 1965 through 1975. The titles of the papers have been grouped under general headings according to the primary subject matter covered in the papers. We hope this list is helpful to you in locating information on subjects in which you have a particular interest.

During the year the business papers in the baking and allied fields generously contributed space to describe the activities of the Society. Many of them not only gave careful coverage to our Annual Meeting, but illustrated it fully with photographs taken during the Meeting, and a number of these publications have graciously provided us with their plates to help us make our PROCEEDINGS more attractive. We wish to express our appreciation to all for their splendid cooperation.

2 North Riverside Plaza, Chicago, Ill., U.S.A., 60606

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American Society of Bakery Engineers

ROBERT A. FISCHER, SECRETARY

Room 1921, Riverside Plaza Bldg.
2 North Riverside Plaza
CHICAGO, IL 60606

52nd ANNUAL MEETING

PICK-CONGRESS HOTEL
March 1-3, 1976, Chicago, Illinois

Introduction to the 1976 PROCEEDINGS

The PROCEEDINGS involves a great deal more than reproducing a transcript of the Annual Meeting. Work begins with the initial planning for the Meeting itself.

The Meeting requires many, many hours of preparation. It all begins at the time of the Executive Committee meeting immediately following the close of the Annual Meeting. The Program Chairmen are invited to sit in at the meeting to listen to the critique of the program just concluded. This affords the new committee the opportunity to formulate their ideas and plans for the ensuing meetings with which they will be personally involved. Listening to the critique also affords an opportunity to know what to avoid or what to pursue for forthcoming Meetings.

The replies to the Program Planning Questionnaire and the Program Evaluation Cards are the basis for the selection of subjects and authors for the Program at the next Annual Meeting. The entire membership is invited to become involved. It is your suggestions and comments which, ultimately, make up the program.

The planners for the 52nd Annual Meeting decided to have 24 technical papers presented and an Open Forum. The Open Forum is an informal session during which members and guests are encouraged to ask questions and offer solutions to problems or comment on personal experiences.

Accumulating material for the 24 papers was no easy task. This involved selecting 24 qualified individuals to present the papers. The entire committee then reviews all outlines of papers, first drafts and final drafts submitted and then the

entire committee makes suggestions to the individuals who will present the papers, through their session chairmen, to be certain that the best and most current information possible may be presented at our Meeting for the benefit of our members and guests.

To be certain that the information presented in its final form in the PROCEEDINGS is accurate, each participant on the program—and this includes members of the audience who participate—is asked to edit his comments as recorded. This material, when compiled, then becomes a very valuable reference book.

Putting a program together involves the work of many individuals who work “behind the scenes”—the commercial artist who arranges the slide material in standard format from sketches or typed material supplied by the speaker, the slidemaker who converts the finished material into slides, and the members of the Property Committee who keep this material in the proper order for projection in sequence at the proper time.

While the technical aspect of the Meeting is in the preparatory stages, the Society office staff is attending to the numerous details which are so necessary to holding a Meeting. Various services must be engaged to provide a smoothly run Meeting—printing, guard service, hotel function room set-ups, etc.

During this time the Society office receives requests from various groups to hold special functions during the time of our Annual Meeting. The Society is happy to cooperate and details must be handled to assure success. This year the Allied Trades of the Baking Industry held a breakfast.

The Canadian Members, the American Association of Cereal Chemists and the Clayton Emerick Memorial group held luncheons.

Holding an Annual Meeting of the type which A.S.B.E. conducts cannot be accomplished without the cooperation of many people besides those who are on the program.

In addition to the technical sessions, there are certain special features which are part of the Annual Meeting program. These include the Ladies' Tea on Sunday afternoon hosted by the President's wife, the President's Get-Acquainted Reception on Monday evening arranged for by Chairman John F. Voyda, and the Bakery Foods Display on Tuesday afternoon and evening under the direction of Chairman Joseph J. Viskocil and his industrious committee. Music Committee Chairman Walter N. Clissold and his song leaders open each session with community singing.

The Society is greatly indebted to the trade press for providing coverage of its activities and promoting the Annual Meeting, as well as providing the Society with photographs taken at the Meeting which can be used in the PROCEEDINGS.

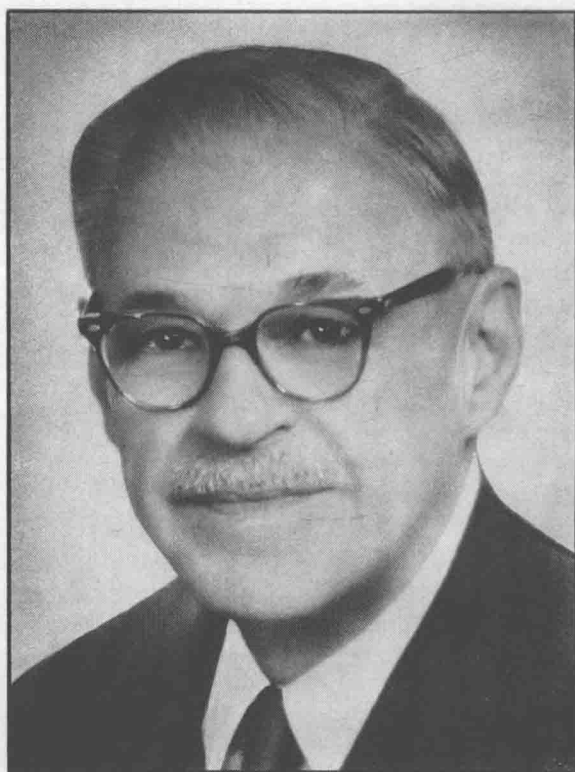
The Bakers Courtesy Club of Chicago is always

most cooperative during the Annual Meeting, volunteering its members for ushering during the sessions, manning the microphones, distributing and collecting Program Evaluation Cards and manning the message center—a convenience for our members. The Society is very grateful for the service provided by the Courtesy Club.

All of the above was probably not obvious to the 1,242 members and guests who attended the 52nd Annual Meeting, but it was important to the smooth and efficient operation of the Meeting.

Every member receives a copy of the PROCEEDINGS as a privilege of membership. This PROCEEDINGS contains a verbatim transcript of all papers and discussions and also the slides which were projected and the handouts which were made available. Additionally, for your convenience we have included a table of contents, a subject index for the 1976 Meeting program and a complete list of papers which have been presented at Annual Meetings from 1965 to and including 1975.

These PROCEEDINGS, together with the technical bulletins issued periodically, provide you, our member, with a valuable reference library on bakery production.



VICTOR E. MARX

1893 — 1975

OFFICERS 1975-1976



EUGENE D. SWENSON
President



DONALD S. NOOT
First Vice President



FRANK E. JOHNSON
Second Vice President



JOHN L. DeKEIZER
Third Vice President



ROBERT A. FISCHER
Secretary-Treasurer

PROGRAM CHAIRMEN 1975 - 1976



LYLE C. WOODS
Program Chairman



ARMAND P. CICCIU
First Assistant Chairman



FRANK J. FISCHER
Second Assistant Chairman

OFFICERS OF CHAPTERS AFFILIATED TO A.S.B.E.

BRITISH

Chairman Roy W. Flint
First Vice Chairman Kenneth Sydney
Second Vice Chairman John A. Greenfield
Secretary Ronald W. Sheppard
Assistant Secretary Shelia J. Wedgwood
Treasurer Colin A. Matthes

AUSTRALIAN

Chairman Bernard E. Day
First Vice Chairman Kim Johnson
Second Vice Chairman Henry D. Taylor
Third Vice Chairman Peter H. Rafferty
Secretary-Treasurer Sydney J. Packham



INTRODUCTION TO YOUR 52nd ANNUAL MEETING

The Officers and the Program Committee are pleased to have you in attendance at the 52nd Annual Meeting of the American Society of Bakery Engineers.

We all sincerely regret the passing of our Secretary Emeritus, Victor E. Marx and there will be a tribute to him during our Monday morning session.

There will be 24 papers during a two-and-one-half-day program and we feel that the information provided during these presentations should be of interest to everyone attending.

On Tuesday afternoon, there will be concurrent sessions, one on doughnuts and one on sweeteners; both of these subjects are being covered in depth. The papers will be presented consecutively and the discussion will follow the final paper. The Open Forum is scheduled to follow the afternoon technical sessions.

A special effort has been made to schedule papers on the Wednesday morning session which have universal appeal to everyone in attendance. The speakers are very knowledgeable on the subjects and have up-to-date information to answer your questions.

During the Wednesday morning session, valuable prizes will be awarded to five lucky persons who hold winning attendance tickets.

We hope that you will find the total Meeting of value to you and that you have an enjoyable time while in Chicago.

Lytle C. Woods

LYLE C. WOODS
PROGRAM CHAIRMAN

Armand P. Cicciu

ARMAND P. CICCIO
FIRST ASSISTANT
PROGRAM CHAIRMAN

FRANK J. FISCHER
SECOND ASSISTANT
PROGRAM CHAIRMAN

AMERICAN SOCIETY OF BAKERY ENGINEERS
ROOM 1921, RIVERSIDE PLAZA BLDG.
2 NORTH RIVERSIDE PLAZA CHICAGO, ILLINOIS 60606

JOINING THE SOCIETY

A non-member who joins the Society before registering for the 52nd Annual Meeting can register as a member.

The Membership Committee maintains a desk in the registration area (Francis I Room) during the registration hours. Committee members are on hand to explain the benefits of membership and to assist in signing up new members.

FOR YOUR INFORMATION

For your convenience in locating the various rooms in the Pick-Congress assigned for our use, we list the floors:

PROGRAM MEETING ROOMS

Great Hall—Second Floor
Monday A.M. Session
Monday P.M. Session
Tuesday A.M. Session
Tuesday P.M. "A" Session
Gold Room—Second Floor
Tuesday P.M. "B" Session
Tuesday P.M. Open Forum
Wednesday A.M. Session

OTHER

Buckingham Room—Advisory Committee Meeting—Ground Level
Alcove—Luncheon for Advisory Committee—Ground Level
Buckingham Room—Executive Committee Meeting (Sun.)—Ground Level
Gold Room—Program Participant's Meeting—Second Floor
Plaza Room—A.S.B.E. Office—Second Floor
Belmont Room—Property Room—Second Floor
Francis I Room—Registration—Second Floor
Windsor and Buckingham Rooms—Bakery Foods Display—Ground Level
Buckingham Room—Executive Committee Meeting (Wed.)—Ground Level

PRIZES ON DISPLAY

See the prizes for the Wednesday morning attendance drawings in the wall display case—ground floor, opposite the Michigan Avenue main entrance to the hotel.

REGISTRATION

Please register promptly on arrival to prevent delays during meeting hours.

Registration Hours

Sunday	1:00 P.M. to 5:00 P.M.
Monday	8:00 A.M. to 5:00 P.M.
Tuesday	8:00 A.M. to 5:00 P.M.
Wednesday	8:00 A.M. to 10:00 A.M.

Registration Desk

Francis I Room

Near escalators on second floor. Please cooperate by keeping escalator landings free of crowds, and avoid group conversations in front of registration desks.

Registration Fees

Members	\$30.00
Non-Members	\$50.00

Registration includes President's Reception and Bakery Foods Display. Admittance to these events is limited to registrants—by badge only.

PRE-MEETING SCHEDULE OF EVENTS

SUNDAY, FEBRUARY 29, 1976

- 10:00 A.M.—ADVISORY COMMITTEE MEETING
Buckingham Room
- 1:00 P.M.—ADVISORY COMMITTEE LUNCHEON
Alcove
- 2:00 P.M.—EXECUTIVE COMMITTEE MEETING
Buckingham Room
- 2:30-4:30 P.M.—LADIES TEA
Lincoln Room
(Third Floor—North)
- 4:00 P.M.—PROGRAM PARTICIPANTS AND SESSION CHAIRMEN MEETING
Gold Room

POST-MEETING SCHEDULE OF EVENTS

WEDNESDAY, MARCH 3, 1976

- 2:00 P.M.—EXECUTIVE COMMITTEE MEETING
Buckingham Room

THURSDAY, MARCH 4, 1976

- 8:00 A.M.—PROGRAM COMMITTEE MEETING
Lake Shore Room

SCHEDULE OF LADIES' ACTIVITIES

SUNDAY, FEBRUARY 29, 1976

- 2:30-4:30 P.M.—Ladies' Tea
Lincoln Room

MONDAY, MARCH 1, 1976

- 5:30-7:00 P.M.—President's Reception
Gold Room

TUESDAY, MARCH 2, 1976

- 12:00 Noon—Ladies' Luncheon and Theater Presentation

SCHEDULE OF NON-A.S.B.E.-MEETING FUNCTIONS

TUESDAY, MARCH 2, 1976

Allied Trades of the Baking Industry, Inc.
Early Bird Breakfast

- 8:00 A.M.—Gold Room
Gerald E. "Jack" Maynard, Jr.,
Chairman

American Association of Cereal Chemists
Luncheon

- 12:00 Noon—Lincoln Room
T. Topalis, Chairman

Canadian Members
Luncheon

- 11:45 A.M.—Oxford Room
Bernie Lapointe, Chairman

Clayton Emerick Memorial Luncheon
Luncheon

- 11:45 A.M.—Florentine Room
Joseph DeMaria, Chairman

MONDAY MORNING PROGRAM

March 1, 1976

GREAT HALL

- 9:00—Meeting Room Opens
- 9:15—Call to Assembly and Greetings
CHARLES B. CLARK, Athens, GA
Meeting Chairman
- 9:20—Introduction of Song Leaders
WALTER N. CLISSOLD, Evanston, IL
Music Chairman
- Song Leaders—
WILLIAM E. BUSSE, South Bend, IN
HARRY D. GARDNER, Albion, MI
FRANK C. GNOZA, Corsicana, TX
DWIGHT D. JARVIS, Saginaw, TX
FRED M. JENSEN, Rolling Meadows, IL
KENNETH B. KITCHEN,
Brantford, Ont., Canada
GEORGE L. LANNUIER, South Bend, IN
WILLIAM E. MAIER, Reading, PA
WILLIAM C. MILES,
Georgetown, Ont., Canada
HARRY R. VERNON, Dallas, TX
- 9:25—Entrance of Officers
Introduction by CHARLES B. CLARK
- 9:30—Star Spangled Banner—O Canada
- 9:35—Invocation
L. J. RICHTER, San Antonio, TX
- 9:40—The President Comments
EUGENE D. SWENSON, Cincinnati, OH
- 9:50—The Secretary Reports
ROBERT A. FISCHER, Chicago, IL
- 10:00—Program Preview
LYLE C. WOODS, Kansas City, MO
- 10:05—Annual Business Meeting
Conducted by EUGENE D. SWENSON
President
- 10:20—Presentations and Introductions
- 10:40—Tributes to the late Victor E. Marx
ROBERT A. FISCHER
JAKE M. ALBRIGHT
RICHARD H. MARX
- 11:00—Introduction of Speaker
FRANK E. JOHNSON, Oak Creek, WI
- 11:05—Inspirational Address
AL MCGUIRE, Milwaukee, WI
- 11:45—Adjournment

MONDAY AFTERNOON PROGRAM

March 1, 1976

GREAT HALL

- 1:15—Meeting Room Opens
WILLIAM E. MAIER
Song Leader
- 1:20—Call to Assembly
CHARLES B. CLARK, Athens, GA
Meeting Chairman
- 1:25—Introduction to Technical Production Session
EDWARD J. CAMPBELL, Decatur, IL
Session Chairman

1:30—Know Your Flours
GEORGE W. SCHILLER, Arkansas City, KS
Understanding the performance of basic flours used in the baking industry.

1:50—Discussion

2:00—English Muffins
DAVID N. PFEFER, Kansas City, MO
Formulation, processing and use of pre-blended ingredients in producing quality English muffins consistently, with the desired porosity.

2:20—Discussion

2:30—Crumb Softeners and Dough Conditioners
MARK W. NEWBOLD, Wilmington, DE
A review of the systems available to produce quality bakery products.

2:50—Discussion

3:00—Weighing and Metering Systems for Liquids
ROBERT C. ANDERSON, Port Washington, NY
Application of improved methods for measuring quantities of liquids.

3:20—Discussion

3:30—The Practical Production of Sweet Yeast-Raised Varieties
MICHAEL J. O'REILLY, Los Angeles, CA
The production of sweet yeast-raised products in numerous varieties.

3:50—Discussion

4:00—Adjournment

MONDAY EVENING PROGRAM GOLD ROOM

5:30-7:00—President's Reception
JOHN F. VOYDA, Chicago, IL, Chairman
Here is your opportunity to meet President Swenson and the other Officers at this annual reception. The pleasant atmosphere is conducive to visiting with fellow Engineers and friends while enjoying light refreshments.

TUESDAY MORNING PROGRAM March 2, 1976 GREAT HALL

9:45—Meeting Room Opens
WALTER N. CLISSOLD
Song Leader

9:50—Call to Assembly
DONALD S. NOOT, Ft. Wayne, IN
Meeting Chairman

9:55—Introduction to Technical Production Session
FRANK J. RAFFAELE, JR., Greenwich, CT
Session Chairman

10:00—Encapsulated Ingredients
DR. SIMON S. JACKEL, New York, NY
A discussion of the what, why and how of encapsulation of bakery ingredients—including the availability and usage.

10:15—Discussion

10:25—pH and TTA in Baking
W. ROY SUTHERLAND, Duluth, GA
The importance of these measurements in controlling the quality of bakery products.

10:40—Discussion

10:50—Product Liability as it Relates to Production Practices
PERRY FISHER, Dallas, TX
Production procedures which should be followed to minimize product liability claims.

11:05—Discussion

11:15—Pan Oil Specifications
DR. GEORGE R. JACKSON, Sanford, FL
Meaningful specifications for pan oils to produce their required performance in bakery operations.

11:30—Discussion

11:40—Adjournment

TUESDAY AFTERNOON PROGRAM March 2, 1976 TECHNICAL PRODUCTION SESSION "A" GREAT HALL

1:15—Meeting Room Opens
Quintet—
WILLIAM E. BUSSE, HARRY D. GARDNER,
DWIGHT D. JARVIS, WILLIAM E. MAIER,
HARRY R. VERNON

1:20—Call to Assembly
FRANK E. JOHNSON, Oak Creek, WI
Meeting Chairman

1:25—Introduction to Technical Production Session
JOHN N. CURTIN, Winston-Salem, NC
Session Chairman

1:30-4:15—Technical Session and Panel Discussion on Doughnuts
Cutting and Frying Equipment
THOMAS E. BELSHAW, Seattle, WA
Types and use of equipment for cutting and frying of doughnuts.

Cake Doughnuts
LEONARD G. FISCHER, Jessup, MD
Key considerations in the production of cake doughnuts.

Yeast-Raised Doughnuts
B. W. BRADEN, JR., Fremont, CA
Key considerations in the production of yeast-raised doughnuts.

Sanitation and Safety
THOMAS K. McMURRY, II, Winston-Salem, NC
Good sanitation and safety programs to be considered in doughnut production.

Ingredients in Doughnut Mixes
JOHN R. DIXON, Minneapolis, MN
A discussion of the various ingredients used in doughnut mixes and their function in producing a quality product.

4:15—Adjournment

TUESDAY AFTERNOON PROGRAM

March 2, 1976

TECHNICAL PRODUCTION SESSION "B"

GOLD ROOM

1:15—Meeting Room Opens

Quintet—

FRANK C. GNOZA, KENNETH B. KITCHEN,
GEORGE L. LANNUIER, FRED M. JENSEN,
WILLIAM C. MILES

1:20—Call To Assembly

JOHN L. DEKEIZER, Deerfield, IL
Meeting Chairman

1:25—Introduction to Technical Production Session

F. ROBERT GRANT, St. Louis, MO
Session Chairman

1:30-4:15—Technical Session and Panel Discussion on Sweeteners

This session is devoted to the discussion of the various sweeteners used in the baking industry.

Sucrose

CHARLES B. BROEG, New York, NY

High Levulose Corn Syrups

JOSEPH W. HICKENBOTTOM, JR.,
New York, NY

Dextrose

WALTER H. TSCHORN, JR., Engelwood Cliffs,
NJ

Lactose

DAVID J. ASH, Rye, NY

Corn Syrup

HERMAN SAUSSELE, JR., St. Louis, MO

Honey

ELMER F. GLABE, Chicago, IL

4:15—Adjournment

4:20—Open Forum Discussion

RAY THELEN, N. Palm Beach, FL
J. W. "BILL" DOTY, N. Kansas City, MO
Co-moderators

5:30—Adjournment of Open Forum

TUESDAY EVENING PROGRAM

WINDSOR AND BUCKINGHAM ROOMS

5:30-7:30—Bakery Foods Display

J. J. VISKOCIL, Franklin Park, IL, Chairman

HAROLD D. FORTNER, Franklin Park, IL
Assistant Chairman

G. GREIG HARRISON, Montreal, Quebec,
Canada, Canadian Co-Chairman

WEDNESDAY MORNING PROGRAM

March 3, 1976

GOLD ROOM

9:00—Meeting Room Opens

HARRY D. GARDNER
Song Leader

9:05—Call to Assembly

EUGENE D. SWENSON, Cincinnati, OH
Meeting Chairman

9:10—Introduction to Technical Production Session

HOWARD R. CHAMBERS, Dallas, TX
Session Chairman

9:15—The Effects of Consumption Trends on Bakery Production

MORTON I. SOSLAND, Kansas City, MO

An analysis of consumption patterns for various categories of bakery foods as related to changes in population, consumer preferences, and the factors of our life-style today and in the future.

9:35—Discussion

9:45—OSHA Update

HOMER K. SHANKS, Dallas, TX

Current status of OSHA involvement in the baking industry with emphasis on noise pollution.

10:05—Discussion

10:15—In-Plant Energy Conservation

NORBERT P. MARSHALL, Chicago, IL

Factors involved in conserving all types of energy in baking plants—including government policy and industry methods.

10:35—Discussion

10:45—Update of Nutritional and Processing Regulations Governing the Baking Industry

PAUL KHAN, Rye, NY

The current status on government nutrition and processing regulations—including the timing, minimum requirements, higher levels and sources, and labeling.

11:05—Discussion

11:15—Installation of Officers

11:20—President's Comments and Appointments

11:35—The Lord's Prayer

WILLIAM E. MAIER

11:40—Final Adjournment

SPECIAL EVENTS

PRESIDENT'S GET-ACQUAINTED RECEPTION

MONDAY EVENING — MARCH 1, 1976

5:30-7:00 P.M. — IN THE GOLD ROOM

JOHN F. VOYDA, Chairman

The President's Reception always provides a wonderful opportunity to meet the current officers of the Society, to get together informally with your fellow Engineers and to enjoy light refreshments with congenial company. Come meet your friends and enjoy yourselves.

(Admission by badge only)

BAKERY FOODS DISPLAY

TUESDAY EVENING — MARCH 2, 1976

5:30-7:30 P.M. — IN THE WINDSOR AND BUCKINGHAM ROOMS

JOSEPH J. VISKOCIL, Chairman

HAROLD D. FORTNER, Assistant Chairman

G. GREIG HARRISON, Canadian Co-Chairman

Donald F. Anetsberger

Geoffrey B. Burgess

A. C. Formo

William A. Hoffman

Arthur G. Lieb

B. A. Morgan

Melvin W. Mueller

Kenneth P. Noreen

Frank Pleitgen

John D. Shogren

Wm. D. Untch

The Bakery Foods Display covers the widest possible variety of bakery foods from all corners of our country and from all over the world. It has practical significance in acquainting us with progress in our specialized field of production. It also instills in us the pride in the achievement of our industry and its contribution to human nutrition.

The Display opens at 5:30 P.M. Tuesday, March 2, 1976. ADMISSION BY BADGE ONLY. Samples in the general display area are to be VIEWED ONLY and may not be opened for examining, tasting and eating. Samples in the "tear-apart room" are open and can be examined, tasted and eaten. At 7:30 P.M. when the display closes, all samples will be turned over to the Salvation Army for local consumption.

We acknowledge with grateful appreciation the cooperation of our friends in the allied trades, who collected most of the bakery products for this Display. We also thank the donors of this merchandise. Their help makes this Display possible. Our thanks to our members who sent in samples of their products.

MUSIC COMMITTEE

Walter N. Clissold, Evanston Ill.—Chairman

A.S.B.E. POLICIES AND GENERAL INFORMATION

COMMERCIALISM POLICY

If you have a question to ask or a statement to make during the sessions, request a microphone, rise, state your name and home city and then proceed. It is the FIRM POLICY of the Society that everyone appears as an individual and not as the representative of any commercial organization; hence, there shall be no commercial exploitation of any product, machine, equipment, brand name, firm name, patent, publication or service from either the speakers' platform or the floor.

ALLIED ACTIVITIES

All hospitality rooms are to be closed during all business sessions. It is also expected that commercial promotion of company or brand names will not be indulged in through such media as signs, room displays, moving pictures, general distribution of printed literature, samples, or advertising novelties. The usual cooperation of all allied firms in this policy which has been such an important factor in the success of our meetings in past years is anticipated again this year.

BAKERY FOODS DISPLAY

Under no circumstances is anyone permitted to remove any bakery products from the display area either while the Display is open or after it closes.

JOINING THE SOCIETY

This is an excellent time to join the Society. Application blanks are available at the Membership Desk and signed applications will be accepted. A temporary receipt will be provided. Your official dues card, membership certificate and printed material will be mailed after the Meeting.

PAYMENT OF DUES

Those desiring to pay dues during the Annual Meeting may do so at the Special A.S.B.E. Office located conveniently in the Plaza Room (Second Floor). A.S.B.E. personnel will be on duty, and will give you a temporary receipt. Your DUES CARD, and membership certificate will be mailed to you after the Meeting.

WEAR YOUR BADGE!

You will be admitted to the Meeting ONLY if you are *wearing* your badge. Wear it proudly on your right lapel: it is your identification that you have registered for the 52nd Annual Meeting.

COMMITTEES 1975-1976

EXECUTIVE COMMITTEE

Eugene D. Swenson, Cincinnati, Ohio

Donald S. Noot, Ft. Wayne, Ind.

Frank E. Johnson, Oak Creek, Wisc.

John L. DeKeizer, Deerfield, Ill.

Robert A. Fischer, Chicago, Ill.

Victor E. Marx, Chicago, Ill.

Charles B. Clark, Athens, Ga.

Ernest O. Cain, Dallas, Texas

William E. Rudolph, Nashville, Tenn.

Paul A. Wright, Dallas, Texas

Andrew R. Buccini, Richmond, Va.

A. Charles Roland, III, St. Louis, Mo.

Marcellus G. Uhrich, Stamford, Conn.

G. Greig Harrison, Montreal, Que., Can.

Glenn R. Grissinger, York, Pa.

G. W. Schiller, Arkansas City, Kans.

Frank H. Otway, Springfield, Ohio

Otto Richter, Jr., San Antonio, Texas

Jack H. Barcinski, Kansas City, Kans.

Richard L. Morine, Mentor, Ohio

STANDING COMMITTEES

Financial—John C. MacAlpine III, Swarthmore, Pa.
 Publications—Donald K. Dubois, Kansas City, Mo.
 Information Service—Simon S. Jackel, New York, N. Y.
 Manual—J. M. Albright, Park Ridge, Ill.
 Sanitation—Philip E. Winters, Cincinnati, Ohio
 Index—Paul Holton, Chicago, Ill.
 Nominating—Charles B. Clark, Athens, Ga.
 Membership—William J. Borer, Philadelphia, Pa.
 Steering and Planning—Louis J. Richter,
 San Antonio, Texas
 Insurance—E. H. Hartman, Sr., Decatur, Ga.
 Hotel Housing—Robert O. Benson, Chicago, Ill.
 Educational—Edward A. Alesch, Richardson, Texas
 Public Relations—William A. Hoffman, Chicago, Ill.
 Research and Study—Paul M. Koren, Cincinnati, Ohio
 Safety Z-50—Robert C. Anderson, Port Washington, N. Y.
 Standardization of Terms—E. J. Pyler, Chicago, Ill.

SPECIAL COMMITTEES

Retired Membership Study—M. J. Swortfiguer,
 Owensville, Mo.
 GMP Task—Herman Saussele, Jr., St. Louis, Mo.
 Program Study—Philip W. Orth, Oak Creek, Wisc.
 Policy Study—John C. Morris, Wilmette, Ill.
 A.B.A. Associate Membership Study—A. J. Faulhaber,
 Sarasota, Fla.

COMMITTEES — 1976 PROGRAM

PROGRAM COMMITTEE

Lyle C. Woods, Kansas City, Mo.
 Chairman
 Armand P. Cicciu, Scotch Plains, N.J.
 First Assistant Program Chairman
 Frank J. Fischer, Chicago, Ill.
 Second Assistant Program Chairman
 Eugene D. Swenson, Cincinnati, Ohio
 Donald S. Noot, Ft. Wayne, Ind.
 Frank E. Johnson, Oak Creek, Wisc.
 John L. DeKeizer, Deerfield, Ill.
 Robert A. Fischer, Chicago, Ill.
 Victor E. Marx, Chicago, Ill.

PROPERTY COMMITTEE

Thomas E. Keffer, St. Anne, Ill.
 Property Manager
 Donald F. Bianchi, Arlington Heights, Ill.
 William F. Geist, Rockford, Ill.
 John W. Hilton, Muscatine, Ia.
 Morris Kaufman, Chicago, Ill.
 John C. La Botz, Frankfort, Ill.
 William F. Vertolli, Middletown, Pa.
 Assistant Property Managers

BAKERS COURTESY CLUB

The members of this very fine group of Chicago Allied Men volunteer their services for our Meeting each year. They contribute greatly to the conduct and success of the Annual Meeting and we are pleased to publicly acknowledge their outstanding help again this year.

These men are identified by the familiar "ASK ME" badges. Please cooperate with them.

In addition to ushering during all regularly scheduled functions, they render valuable assistance in many other ways, namely:

- .. See that everyone is promptly seated.
- .. Prevent congestion at the door at all times.
- .. Man the microphones in the Meeting Room when you have a question to ask or a statement to make.
- .. Assist where possible in providing information about the Meeting.
- .. Maintain an Information Desk in the Rendezvous Foyer. A courteous attendant is on duty at all times between and during sessions ready to be of service.
- .. Receive telephone calls, telegrams, and personal messages which reach the hotel for those attending our Meeting. No interruptions to page anyone are permitted except in extreme emergencies.
- .. Post notices of calls or messages on Message Board; by checking this board occasionally you can help them in their service to you.
- .. Distribute session material such as charts, formulas, releases, when necessary.

This outstanding organization has long been of real service to us and to the industry of which we are all a part. May they continue to grow and prosper.

DECEASED MEMBERS

Secretary Emeritus Victor E. Marx, Chicago, IL
 Robert L. Dowdle, Memphis, TN
 Harry Freeman, Chicago, IL
 Fujihiko Yokoyama, Tokyo, Japan
 Galen Y. Underkofler, Milwaukee, WI
 Kenneth J. Norman, Minneapolis, MN
 Frank S. Virnelson, Sr., Philadelphia, PA
 Frank Turbiville, Jr., New York, NY
 Rowland J. Clark, Evanston, IL
 T. J. Williams, Eden Valley, MN
 Claude A. Bascombe, Wayne, NJ
 Alfred P. Rumming, Louisville, KY
 Wayne A. Pav, Chicago, IL
 Samuel S. Carlat, Beverly Hills, CA
 Ballas N. Ballas, Minneapolis, MN
 Nolin W. Brodeur, Montreal, Que., Canada
 R. H. Maidment Longueuil, Que., Canada
 Oscar L. McGee, Vacaville, CA
 Jack C. Homer, Ridge, NY
 W. D. Kent, Marion, IL
 Charles F. Spahr, Cincinnati, OH
 G. Arthur Taylor, Surrey, BC, Canada
 W. R. Turnage, Stow, OH

PAST PRESIDENTS

(Year of election shown)

1924—Richard Wahl, Indianlantic, Fla.
 1925—C. J. Patterson (deceased)
 1926 & 1927—E. B. Price (deceased)
 1928—George W. Tassie (deceased)
 1929—Gordon H. Darnell, (deceased)
 1930—Louis E. Caster (deceased)
 1931—Ross E. Anderson (deceased)
 1932—Robert L. Gerdes (deceased)
 1933—Carl S. Pickering, San Diego, Calif.
 1934—Edward M. Joy
 1935—F. B. Evers, Nashville, Tenn.
 1936—W. J. Ocken (deceased)
 1937—John Roberts, Becumont, Tex.
 1938—Roger Brandenburg (deceased)
 1939—William Hauck (deceased)
 1940—Walter T. Molloy (deceased)
 1941—Cecil C. Cadwell (deceased)
 1942—Wm. F. Gossadage, Louisville, Kv.
 1943—Willard H. Geller (deceased)
 1944 & 1945 Albert J. Paulhaber, Sarasota, Fla.
 1946—Guy T. Shiverdecker, Kettering, Ohio
 1947—Jake M. Albright, Park Ridge, Ill.
 1948—Otto Richter, San Antonio, Tex.
 1949—Harold T. Moody, Westminster, Calif.
 1950—Don F. Copell (deceased)
 1951—Earl B. Cox, (deceased),
 1952—Fred Weberpals, Queens Village, N. Y.
 1953—M. J. Swortfiguer, Owensville, Mo.
 1954—Wallace K. Swanson, Deltona, Fla.
 1955—Martin Eisenstaedt, Havertown, Pa.
 1956—Arthur G. Hackett, Venice, Fla.
 1957—Harold M. Freund, City of Industry, Calif.
 1958—Andreas F. Reising, New Orleans, La.
 1959—H. Alvin Meyer, Jackson, Miss.
 1960—Clayton C. Daley, Berwick, Pa.
 1961—Robert Nicolait, Santa Barbara, Calif.
 1962—Robert G. Dibble, Sun City Center, Fla.
 1963—John A. Wagner, Drexel Hill, Pa.
 1964—Walter T. Gase (deceased)
 1965—Irwin O. Rohrbach, Malverne, L.I., N. Y.
 1966—George H. Gugler, Sun Valley, Calif.
 1967—Lawrence E. Pile, Cleveland, Ohio
 1968—William C. Kollman, Wilton, Conn.
 1969—William H. Ziemke, San Jose, Calif.
 1970—Carl C. Hauswald, Jr., Baltimore, Md.
 1971—Robert C. Brink, Cincinnati, Ohio
 1972—L. J. Richter, San Antonio, Tex.
 1973—Paul W. Kamman, Park Ridge, Ill.
 1974—Charles B. Clark, Athens, Ga.

PAST PROGRAM

COMMITTEE CHAIRMEN

(Year of program shown)

1929—E. B. Nicolait (deceased)
 1930—G. Cullen Thomas (deceased)
 1931—Peter G. Pirrie (deceased)
 1932—W. E. Doty (deceased)
 1933—C. A. McDuffee (deceased)
 1934—Ross E. Anderson (deceased)
 1935—Charles P. Oliver (deceased)
 1936—R. W. Brooks (deceased)
 1937—W. E. Doty (deceased)
 1938—Harold Hall, Port Angeles, Wash.
 1939—O. S. Otting, New Smyrna Beach, Fla.
 1940—George T. Carlin, Chicago, Ill.
 1941—G. Richard Ludlow (deceased)
 1942—F. J. Coughlin, Cincinnati, Ohio
 1943—Arthur E. Grawert (deceased)
 1944—Henry P. Montminy (deceased)
 1945 & 1946—Carl W. Steinhauer (deceased)
 1947—J. H. Debs, Chicago, Ill.
 1948—Tyler R. Stevens, Cape Elizabeth, Maine
 1949—Glenn E. Hargrave, Shawnee Mission, Kans.
 1950—Charles E. Riley (deceased)
 1951—Jack S. Devanny, Lincoln, Ill.
 1952—Len P. Kenney, Milwaukee, Wis.
 1953—Elmer F. Glabe, Chicago, Ill.
 1954—Jones E. Mapes, Wyckoff, N. J.
 1955—T. E. Lauder (deceased)
 1956—Len Franzen, Chicago, Ill.
 1957—Ray Thelen, North Palm Beach, Fla.
 1958—Clifton R. Scarborough, Shawmut, Ala.
 1959—Lewis P. MacAdams, Dallas, Texas
 1960—Irwin O. Rohrbach, Malverne, L.I., N. Y.
 1961—James M. Doty, North Kansas City, Mo.
 1962—Harry D. Gardner, Albion, Mich.
 1963—Ralph E. Manewal (deceased)
 1964—Lloyd L. Fisher, Sun City Center, Fla.
 1965—Zenas Block, New York, N. Y.
 1966—William F. Schroeder (deceased)
 1967—Frank R. Schwain (deceased)
 1968—Philip W. Orth, Jr., Oak Creek, Wis.
 1969—G. N. Bollenback, Washington, D. C.
 1970—Gerald Reed, Milwaukee, Wis.
 1971—Donald K. Dubois, Kansas City, Mo.
 1972—Herman Saussele, Jr., St. Louis, Mo.
 1973—Richard M. Beaverson, Dallas, Tex.
 1974—Ernest O. Cain, Dallas, Tex.
 1975—Frank E. Johnson, Oak Creek, Wis.

AMERICAN SOCIETY OF BAKERY ENGINEERS

APPLICATION FOR MEMBERSHIP

I hereby apply for membership in the American Society of Bakery Engineers.

If elected, I promise and agree to abide by the constitution and policies of this organization.

PLEASE TYPE OR PRINT ALL ANSWERS

Name (in full) _____

Home Address _____
 Street Address City State Zip Code

Date of Birth _____

Name of Employer _____

Employer's Business Address _____
 Street Address City State Zip Code

Send mail to: Home Address ☐ Business Address ☐

Business of Employer _____ Position Held _____

Forty dollars should accompany the application. Five dollars is for Initiation Fee and thirty-five dollars is for the National dues for the fiscal year Sept. 1, - Aug. 31 and all publications of the Society for that year.

Date _____

Please check one or more. Attended:

☐ High School Name _____

☐ College or University.. Name _____

Degree _____ Course _____

☐ Baking School Name _____

Recommended by: 1 _____

Recommended by: 2 _____

(Applicants must be recommended by two members)

Signature _____

Send application to Secretary

AMERICAN SOCIETY OF BAKERY ENGINEERS

Room 1921, Riverside Plaza Bldg.

2 North Riverside Plaza Chicago, Illinois 60606