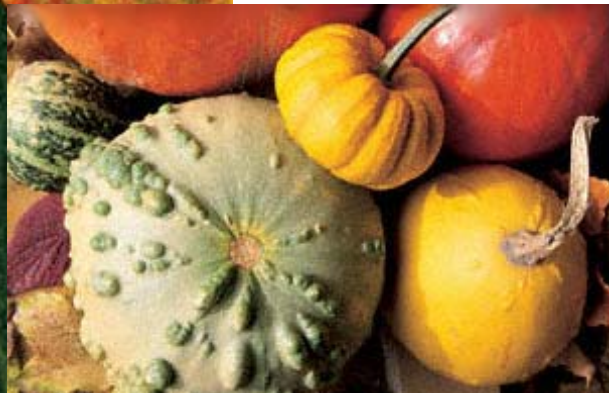


CAF News



In Confectionery Courses around the world...

Novelties at www.cafosa.com

Food Grade Gum Bases

...and much more!

Editorial

About new GMO regulations

Since the regulations concerning the use, labelling and traceability of Genetically Modified Organisms (GMO's) came into force Cafosa has been committed to ensuring strict compliance with this more demanding legislation.

The benchmark regulations are (EC) N° 1829/2003, which establishes the rules for the authorisation and labelling of GMO's for food and which came into force in April 2004, and (EC) N° 1830/2003 concerning the traceability and labelling of GMO's.

Under the previous regulations, specific GM labelling was required when modified DNA or protein was **found** in the final product. Under the new legislation foods produced from GMO's must be labelled regardless of whether or not there is any DNA or proteins of GM origin in the final product and the information must be maintained for a 5 year period. This represents a drastic

change in the labelling of food products and implies stricter control in the use of ingredients. Up to now an analysis stating that a given product was PCR (Polymerase Chain Reaction) negative implied that it could be labelled **GMO-free**. From now on, to label a product **NON-GMO** Identity Preservation is required. New labelling requirements are based on **traceability** of GM materials and not the **detectability** of DNA or protein in the final product.

Since the new regulations were implemented, Cafosa Spain has taken very strict measures to ensure compliance with the new Regulations and this includes a strict control of all the ingredients we're receiving from our suppliers. When we label a gum base as being NON-GMO we mean that ALL the ingredients used are Identity Preserved. Cafosa will not use any GMO's in any of its gum base formulations. There-

fore our customers will be exempted from labelling the gum produced with our gum base in the EU as well as in other markets. To avoid traces of raw material of dubious origin - as regards whether or not they have been genetically modified - and to avoid accidental contamination, here at Cafosa we control and monitor our gum base production with internal indicators and PCR analyses to confirm that every precaution has been taken to avoid GMO contamination. Gum base manufactured in our Chinese factory can also be NON-GMO if requested.

Beth Vallverdú
Laboratory Manager



In this issue...

News from Cafosa

- New on the web
- Confectionery Courses

Press Clippings

- Compressed Gum
- More acquisitions

Last but not least...

- Our customers ask: Food Safety

News from Cafosa

Where there is a Course....

For Cafosa, lecturing at professional courses and seminars is nothing new... We have been cooperating with institutions like ZDS in Europe or NCA in the USA for years, and we have even organised some courses jointly (remember the courses with ZDS in Barcelona...).

This, for us, is another way of showing that Cafosa has much more to offer than gum base and so we are always open when an organisation contacts us in the hope of counting on us for some course they have in mind. It is also an opportunity for us not only to meet our customers but also to keep in touch with other companies in our sector (other suppliers of ingredients, equipment manufacturers, ...) with whom we have the opportunity to share news and experiences which will be fruitful for all concerned.

As a result we were more than happy to cooperate recently in

Mexico in a series of conferences relating to the food industry ("3ª Gran Semana de Actualización de la Industria Alimenticia"). And in a few days time we will be to take part in the Chewing and Bubble Gum Confections Workshop, offered jointly by the NCA (US National Confectioners Association) and PMCA (Pennsylvania Manufacturing Confectioners Association) at the University of Wisconsin. And a few days after this Workshop ends we will be back again at ZDS, Leatherhead...

So whenever you are thinking of attending a Seminar or Confectionery Course, no matter where



Mr. Javier Belmar, giving a lecture at the Jalisco (Mexico) Chamber of Food Industry last September

in the world it is held, you are almost sure to find there some of Cafosa's lecturers (Mr. Javier Belmar, Mr. Douglas P. Fritz, Mr. Joan Mestres, Mr. Marc Pera...). If you want more info, just ask us for dates and times!!!

Improvements to our website

As you probably know, we have just implemented a number of changes on our website to make every visit to worth your while.

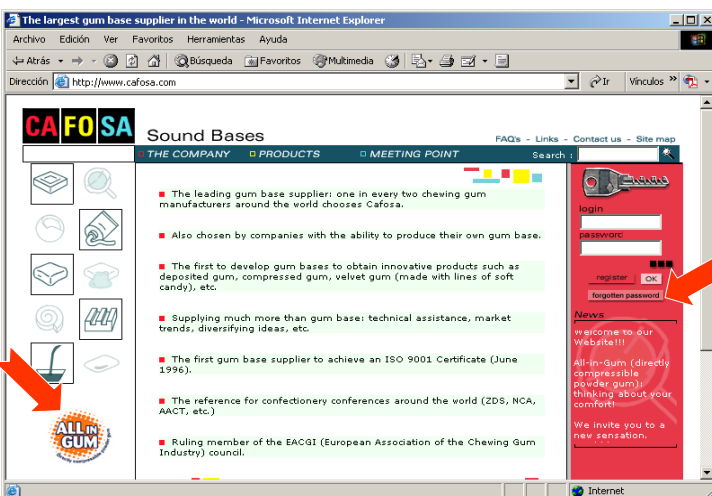
Some changes can be seen as

soon as you enter our homepage (www.cafosa.com), such as a direct link to www.allingum.com (the site devoted to this directly compressible powder gum) or, if you

have forgotten your password, the chance to 'recover' it automatically. categories for classifying available documents has been increased, making it easier to find a particular document of interest, and each of these categories has been also 'enriched' with more documents to be consulted.

We have already received some feedback from users who are pleased with the changes, and this makes us particularly happy since the whole idea of our website is to be helpful and — from the messages that we have received — we seem to be achieving our goal.

So you already know it: www.cafosa.com!!!



But for registered users there is a whole lot more to see: the number of

Success for compressed

Compressed gum powders have introduced a new technology into the chewing gum field, generating a wealth of new product introductions

More and more consumers are realizing how chewing gum can fit into their daily dental care. In recent years interest has been growing in developing innovative products that, apart from tasting great, provide a health benefit to consumers. Functional products, especially in the form of chewing gum, are becoming a mainstream in the marketplace.

Whereas traditional chewing gums are manufactured with the use of a mixer and then extruded, compressed powder gum production consists of making a chewing gum powder form, which is then compressed on conventional compressing equipment into a finished product (...).

The fact that compressed gum is manufactured with a dry formula and at room temperature also plays heavily into creating functional and medicated gums (...). Most of the

active principles used in these types of products are especially sensitive to water present in the formulation or higher temperatures used in the manufacturing process of standard chewing gum. Not only can chewing gum manufacturers now launch new products in a compressed gum format, but so can compressed candy manufacturers and pharmaceutical companies.

(...) While compressed gums have found the biggest success with adult products in the oral care and breath freshening markets, it needs to be pointed out that products for children are the next step to follow. Compressed gums allow the perfect combination of health by the addition of vitamins, minerals (...) and fun. The gum can be compressed in any desired form (...) so it satisfies both parents and kids. (...)

*Candy Industry
September 2004*

Tootsie Roll acquires Concord Confections

Tootsie Roll Industries, Inc., has signed a definitive agreement to purchase the assets of Concord Confections Inc. of Toronto, Canada, for US\$ 197 million plus an additional US\$ 20 million to discharge Concord indebtedness. Concord's products are sold under the Dubble Bubble, Cry Baby and Nick-L-Nip brand names.

As part of the transaction, Tootsie Roll Industries Inc. will acquire substantially all of Concord's assets, including its three manufacturing facilities. Concord had net sales of approximately C \$ 116 million (US\$ 88,8 million) in the fiscal year ended December 31, 2003. Tootsie Roll Industries' 2003 net sales were approximately US\$ 393 million.

*The Manufacturing Confectioner
September 2004*

Send your opinions, suggestions or whatever else to

mktbd@cafosa.com

Last but not least...

Our customers ask...



Send your questions to:

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Our customers ask

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I've been told that not all the gum bases sold in the market are safe for human consumption... Could you give me more information about this?

As gum base is a product developed for human consumption, all the ingredients that it contains must be recognisably food grade. Non-food grade ingredients are harmful to human health and affect the quality of the chewing gum negatively. Ingredients used in gum base production must follow internationally-recognised legislations like US FDA and the Food Chemical Codex (FCC). A good Quality Assurance System and the use of Good Manufacturing Practices are also considered part of the quality of any gum base.

Quite often we analyse gum base samples from the market which do not follow these legislations and are potentially dangerous for human health. When any issues concerning chewing gum quality arise and the media publicise it, the whole chewing gum industry is affected by it.

At Cafosa, we ensure that our gum bases comply with FDA and FCC regulations, and our Quality Assurance System and use of Good Manufacturing practices are widely acknowledged.