



Caribbean Millers' Association

Uniting Millers Across the Caribbean Region

Quarterly Newsletter

July 22, 2015

Volume 1 Issue 2

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About Us

The Caribbean Millers' Association (CMA) comprises of flour milling companies in Barbados, Belize, Dominican Republic, Grenada, Guadeloupe, Guyana, Haiti, Jamaica, Puerto Rico, St. Vincent & the Grenadines, Suriname and Trinidad & Tobago. Membership has been extended to incorporate allied industries such as Feed Mills, Bakeries and suppliers of milling equipment. The aims of the Association are:

- To protect the flour milling industry from unfair competition
- To develop and exchange problem-solving ideas across the region
- To present a regional lobbying position for negotiation with extra-regional agencies

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Visit our website to learn more about our Members & Associate Members
www.CaribMillers.com

Engrain began with just two employees! Learn more about Engrain on page 3.

Our Members

- ADM Barbados Mills
- ADM Belize Mills
- ADM Jamaica Flour Mills
- Caribbean Agro Industries
- Caribbean Flour Mills
- De Molen Flour Mills
- East Caribbean Group of Companies
- Grand Moulins des Antilles
- Les Moulins d'Haiti
- Molinos de Puerto Rico
- Molinos Modernos
- National Flour Mills
- National Milling Company of Guyana
- Nutrimix Flour Mills

Associate Members

- AgriChem Inc.
- Buhler Inc.
- Caribbean Milling S.A.
- CWB
- Engrain
- GAP SA Grains & Produits
- Kansas City Bag Company
- Lemapack B.V.
- Manyan Inc. (Bag Supplier)
- Material Motion
- Ocrim, SPA
- Polypro Solutions
- U.S. Wheat Associates

Letter from the President



Karlene Nicholls - CMA President

Dear Friends,

The Executive members of the CMA met recently to discuss core issues concerning the organization's objectives. One of the matters discussed was the establishment of a Central Information Repository for lobbying purposes. As a result, we are requesting that you provide information about your mills by completing the information request sheet that was previously sent.

It is with great pleasure that I invite you to our upcoming AGM in Montego Bay, Jamaica December 1-2, 2015. The conference will be centered on the theme "Synergies in Flour and Feed Milling" and promises to be very informative and exciting. There will be limited opportunities to sponsor so choose your package early. There will also be opportunities to be a part of our 2016 Calendar.

I want to use this opportunity to show appreciation for your support of all CMA projects and initiatives. We anticipate your continued support and look forward to serving you.

Warmest regards,

Karlene

Sponsorship Packages

The CMA is offering three (3) cost-effective sponsorship packages from which each sponsor may choose:

PLATINUM Package - Cost US\$4,000.00

This package includes:

- Sponsorship of a Dinner at the CMA AGM valued at \$3,500.00,
- Page sponsorship in the CMA 2016 Calendar valued at \$1,000.00,
- Banner Advt. on CMA website for one (1) year valued at \$900.00,
- Registration for 2 persons at the AGM Valued at \$100.00.

Total Value: \$5,500.00

Savings: \$1,500.00

GOLD Package - Cost US\$3,000.00

This package includes:

- Sponsorship of a Lunch/Cocktail at the CMA AGM valued at \$2,500.00,
- Page sponsorship in the CMA 2016 Calendar valued at \$1,000.00,
- Banner Advt. on CMA website for one (1) year valued at \$900.00,
- Registration for 2 persons at the AGM Valued at \$100.00.

Total Value: \$4,500.00

Savings: \$1,500.00

Silver Package - Cost US\$2,000.00

This package includes:

- Sponsorship of a Coffee Break at the CMA AGM valued at \$1,000.00,
- Page sponsorship in the CMA 2016 Calendar valued at \$1,000.00,
- Banner Advt. on CMA website for one (1) year valued at \$900.00,
- Registration for 2 persons at the AGM Valued at \$100.00.

Total Value: \$3,000.00

Savings: \$1,000.00

Single Offers

- Page sponsorship in CMA 2016 Calendar at \$1,000.00
- **Banner Advt.** on CMA website for one (1) year at \$900.00

For more information email us at CaribMill@CWJamaica.com

In the Spotlight: Engrain



History

Engrain has rapidly expanded since its inception in 2008. Founded by Vaughn Studer, Kendall McFall and the Research Products Company, Engrain began with just two employees. It now has a sales force that spans four continents and has become an important partner to flour mills in the Caribbean as well the greater Central and South American markets.

Products

Engrain specializes in enzyme blends that allow wheat flour mills to improve their flour's performance at a reduced gristing cost. With vitamin premixes, color improving bleach, and custom enzyme solutions to challenging problems, Engrain continues to expand its offerings to international flour millers and bakers.



In photo (L-R): Kendall McFall (COO), Miguel Galdos (VP Latin America & Caribbean) and Vaughn Studer (CEO)

Structure

Committed to continually improving our products and service, Engrain operates with a lean and agile structure. This allows us to entirely focus on our customers, streamline new product creation, and rapidly respond to an ever-changing market.

What's Next?

Having recently launched the Engrain Innovation Lab, Engrain intends to bring new and novel solutions that address the challenges of world's wheat millers. Current efforts are focused on Celiac safe wheat products as well as improved processing through enzymes.

For information on new or existing products please contact: Kendall McFall

Address: 2013 Fort Riley Lane, Manhattan, KS 66502

Telephone: 785-539-1100

Email: kmcfall@engrain.us

Website: www.engrain.us



Engrain's Manhattan, KS Headquarters & Sales Office

Subscription Notices

- ❖ Subscription fees for the period December 2014 to November 2015 have become due. Please settle outstanding amounts if you have not already done so.
- ❖ Members may now login to the secure area on our website www.CaribMillers.com
- ❖ Information request forms for the Information Repository should be completed and submitted to the Secretariat ASAP.

Upcoming Events

- ✓ **19th Annual General Meeting** in Montego Bay, Jamaica, December 1-2, 2015.



N.V. Meelmaatschappij De Molen
N.V. Veevoerfabriek Suriname Vesu



In the Spotlight: De Molen Flour Mill

Brief History

DE MOLEN Flour Mill was incorporated in 1965 to substitute the import of flour in Suriname and create local employment. Between its incorporation and the last 50 years, the demand for our flour has significantly increased and DE MOLEN has upgraded its production capacity from 20 tons per 24 hours to 200 tons per day. In 1971 DE MOLEN also incorporated the modern Feed MILL VESU Inc. Started as a small flour mill with 20 employees, today De Molen is the Preferred supplier to the bakery industry and market leader in the retail flour brands in Suriname, providing employment to 75 people. While VESU, our subsidiary, provides complete feed program solutions to the industrial and household farmers.

Product Development / Healthy Lifestyle

In the late 90's the Mill expanded with a complete consumer pack product line, after it recognized the need for quality flour in the household. DE MOLEN supports local entrepreneurs in developing/improving healthy flour products, which enables the mill to streamline its supply in accordance with the customers' specific requirements. Today, our product Ambrosia REAL Whole wheat flour is not only locally, but internationally our most successful product as it contributes to a Healthy Lifestyle!

Process Development

During the past decade DE MOLEN has significantly and rapidly improved and increased its production facilities, in order to maintain a consistent quality in their product lines while continuously meeting the growing demand. In 2011 DE MOLEN achieved the ISO 22000/HACCP certification, which guarantees that all our products are produced in accordance with international standards for food safety & that they will continue to maintain and improve their quality management system.

Management

Managing Director: Julio A. Bhikharie
Operations Manager: Sandino R. Ratling
Financial Controller: Santosh Baidjoe
Asst. to Managing Director: Angelique Matthijssen

Contact Details:

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Email: info@demolen.sr | Website: www.demolen.sr | Facebook:
www.facebook.com/DeMolenNV

Recipe supplied by De Molen Flour Mill

Quiche



Ingredients:

For 525 g
140 g butter
250 g De Molen Ambrosia Whole Wheat Flour
500 g sugar
4 g salt
150 ml of water
1 egg yolk
Possibly dried peas

Preparation

- ✓ Chop butter into small pieces and mix with De Molen Ambrosia Whole Wheat Flour, sugar and salt until mixture resembles bread crumbs.
- ✓ Add water to mixture and the egg yolk if necessary and knead until dough comes together and is no longer dry.
- ✓ Wrap in plastic wrap and refrigerate for 30 min.
- ✓ Preheat oven at 180 °C
- ✓ Roll the dough out and fit it into baking tin. Perforate once to avoid bubbles.
- ✓ Place a large piece of baking paper on the dough and fill with peas to avoid sinking dough.
- ✓ Bake for 15 min until lightly brown
- ✓ Fill with desired ingredients and bake until well done.