



Caribbean Millers' Association

CMA Uniting Millers Across the Caribbean Region

Quarterly Newsletter

Caribbean Millers' Association

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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

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.
- ⇒ Codema
- ⇒ Commercial Packaging
- ⇒ Engrain
- ⇒ Forest Companies
- ⇒ GAP SA Grains & Produits
- ⇒ Kansas City Bag Company
- ⇒ Lemapack B.V.
- ⇒ Manyan Inc. (Bag Supplier)
- ⇒ Material Motion
- ⇒ Ocrim, SPA
- ⇒ Polypro Solutions (Bag Supplier)
- ⇒ Sangati Berga
- ⇒ U.S. Wheat Associates



Letter from the President

Dear Friends & Colleagues,

I must begin this letter by welcoming our newest Associate Member; Commercial Packaging. Commercial Packaging joined the CMA in February of this year and we are ecstatic to have them on board. Please visit our website at www.CaribMillers.com to learn more about our Members and Associate Members.

We are an Association with purpose and in April our unity was quite evident when the Government of Suriname proposed a suspension of the Common External Tariff (CET) under paragraph 3 of Article 83 of the revised Treaty. Being aware of the negative implications of such action on flour and bread we wrote to the relevant regional bodies and our Member mills to their respective governments indicating our formal opposition. In the end, Suriname's application was denied with the exception of the suspension of the tariffs on toothpaste and pine oil. It is pleasing to see lobbying by stakeholders bearing fruit.

Our 20th Annual General Meeting (AGM) is coming up in December and the planning is well under way. More information about the conference will be coming to you soon. I can't wait to meet with you all in Puerto Rico!

Warmest regards,
Karlene

**Sangati
Berga is one
of the
biggest
leaders in
the Brazilian
market.
Learn more
on page 3!**

Subscription Notices

- ◆ Subscription fees for the period December 2015 to November 2016 have become due. Please settle outstanding amounts if you have not already done so.

Upcoming Events

June

- ◆ Executive Half Year Meeting in Puerto Rico

December

- ◆ 20th Annual General Meeting in Puerto Rico

In the Spotlight: Sangati Berga



Quality and technology for your business

With over 20 years of operation, the Sangati Berga is a Brazilian company specialized in offering complete lines of high-tech equipment for flour mills, rice, corn and beneficiation processes for other cereals. It diversifies with port facilities for loading and unloading ships, receipt and storage of grain, factories mixes, among other processes. It also provides spare parts, automation and electrical services, mechanical assemblies, development projects and technical assistance.

Global Operation

One of the biggest leaders in the Brazilian market, Sangati Berga has a strong presence throughout Latin and Central America, coming up in Europe, Africa, Middle East and Asia. In installations where Sangati Berga is present, it is evident the best operating return, the best cost/benefit. The excellent technological performances achieved, combined with a permanent and efficient assistance and collaboration with the client, makes Sangati Berga the best partner for business customers.



Factory & Administration



M. Dias Branco Roller Mill's Hall

Know-how and technology for all kind of clients

Today, the Sangati Berga is a reality that responds to the growing demands of the market with advanced and competitive technology, the result of a growing history of success with its customers. Its performance is very inclusive, serving from small to large sizes, as the new wheat mills M. Dias Branco Group, one of the largest installed in Brazil with capacity of 650t/24h.

For more information about our products and services and about our company, please contact us at:

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Exciting Recipe: Bacalaitos



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INGREDIENTS

½ cup dried codfish
1 ½ cup **Amapola All Purpose**
flour
¾ teaspoon salt
1 tsp baking powder
1 ½ cup water
1 clove garlic
¼ teaspoon ground pepper
1 green pepper
3 sweet peppers
(all crushed in the mortar)
1 packet of seasoning with
Achiote

PREPARATION

1. Place the codfish in water for 2-3 hours.
2. Take away the bones and the skin, then shred it.
3. Mix the flour, salt, baking powder and water.
4. Add ground pepper, crush the garlic, sweet peppers and green peppers.
5. Drain well the codfish and add to the mixture.
6. Fry in abundant hot oil. Reduce the heat to moderate until the bacalaito looks golden.
7. Take them out and drain on paper towel.

**Recipe Supplied by Molinos de Puerto Rico and is the recipe for June in the CMA's 2016 Calendar*

We would love to hear from you!

Send us your comments and suggestions at

caribmill@cwjamaica.com
