



## Case Study: Baking Yield Up, Cost Down

If you're already a BakeWATCH user, then you know the benefits of M.O.L.E.® thermal profiling and Breadometer® bake cycle optimization. Not a believer yet? You might be after you learn more about a customer's recent experience.

A North American-based commercial baker was struggling with yield for its ciabatta varieties – for over 3 years! A scrap rate of between 10% and 15%, on average, was wreaking havoc on profitability and ingredient modifications and troubleshooting efforts were having little positive effect.

Enter the **BakeWATCH® V-M.O.L.E.®** and the 3-channel version of the **Breadometer®** sensor. Together, this combination helped the frustrated baker resolve its early yeast kill, starch gelatinization and early arrival issues. Optimized moisture content and crumb set were achieved, scrap rates were reduced from 12% to 2% and profits rose significantly.

But, that's not all. Rack oven optimization using V-M.O.L.E. immediately provided other benefits:

- The bakery was able to lower oven temperatures and produce the same volume in less time, saving on energy costs.
- With the adjusted zone temperatures, bake time has been shaved by 4 minutes, improving throughput and removing a production bottleneck by allowing the slicer to maintain its speed.

Want to learn about improving your throughput and yield? Call ECD BakeWATCH today.

