

NEEDED INSPECTION POINTS DURING BAKED GOODS PRODUCTION

1 INCOMING INGREDIENTS

Suppliers must meet HACCP requirements. Bakers need to inspect incoming ingredients.

2 DOUGH STAGE

Use metal detectors to find foreign objects.

3 AFTER BAKING/BEFORE PACKAGING

The inspection equipment type depends on the product. Checkweighers can ensure consistent weight prior to packaging.

4 AFTER PACKAGING

The inspection equipment type will depend on the packaging material. Checkweighers are commonly used during this stage.

5 AFTER CASE PACKING

Some inspect at the final packaging stage with X-ray detectors.

Contact our applications experts to tailor a solution for your plant.

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