5 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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