

Industrial Production of Artisan Breads



ASB – Bakingtech 2018

February 26, 2018

Frank Devos - Sr Business Development Mgr Sourdough and Specialty Grains

David Deblauwe - Regional Product Mgr Sourdough and Specialty Grains

Agenda

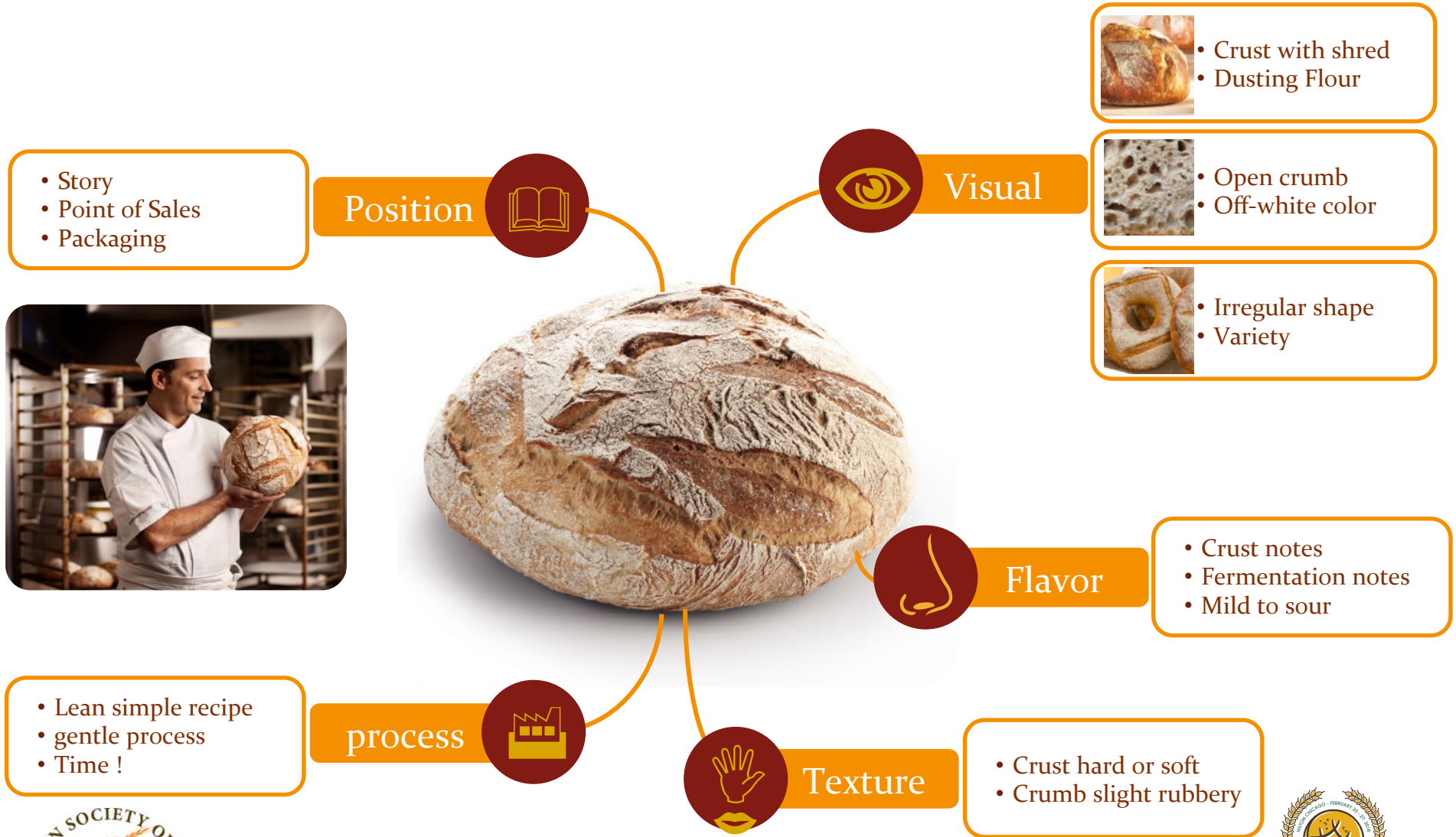
- **What are artisan breads ?**
- **Upscaling to industry**



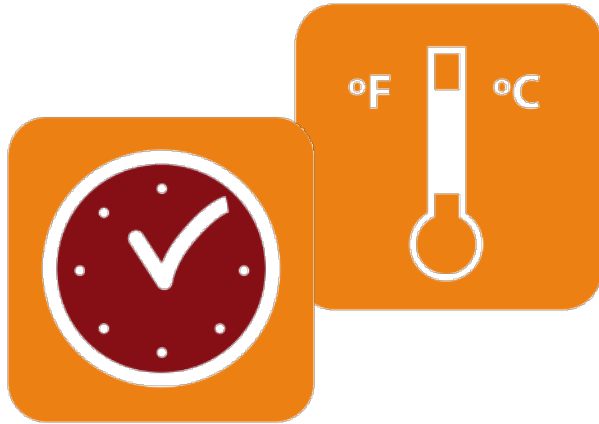
Through the Eyes of the Consumer



Artisan Breads for the Professional



Fundamentals of Artisan Baking



From Artisan to Industry ?



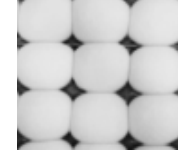
Hurdles & Solutions



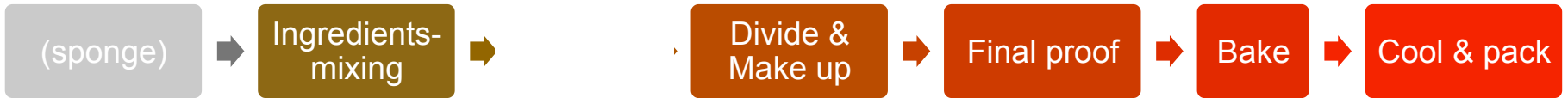
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SUSTAINABILITY-SUCCESS THROUGH PEOPLE
PRODUCTS AND PRODUCTIVITY

High Speed Bread & Bun Line ↔ Artisan

Bread & Bun

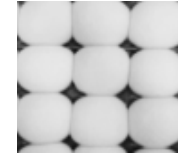


1h 30'



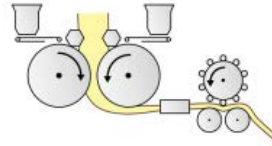
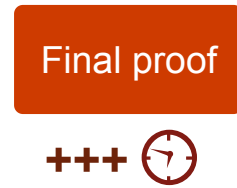
High Speed Bread & Bun Line ↔ Artisan

Bread & Bun



1h 30'

Artisan



24h + 4h

Why use Preferments?

Bio-chemical

Leavening
Acidification



Rheological

Extensibility
Machinability

TASTE

Nutrition

Eg GI lowering
Starch digestibility



Finished Bread

Holistic health
Diversity / tradition

Families of Preferments

Mixture of flour, water and commercial baker's yeast (*Saccharomyces cerevisiae*)

Fermented for 2-12 hours

Sponge - flour brew –
poolish - biga

Mixture of flour, water and Lactic Acid Bacteria (LAB) & wild yeasts

Fermented for >12 hours

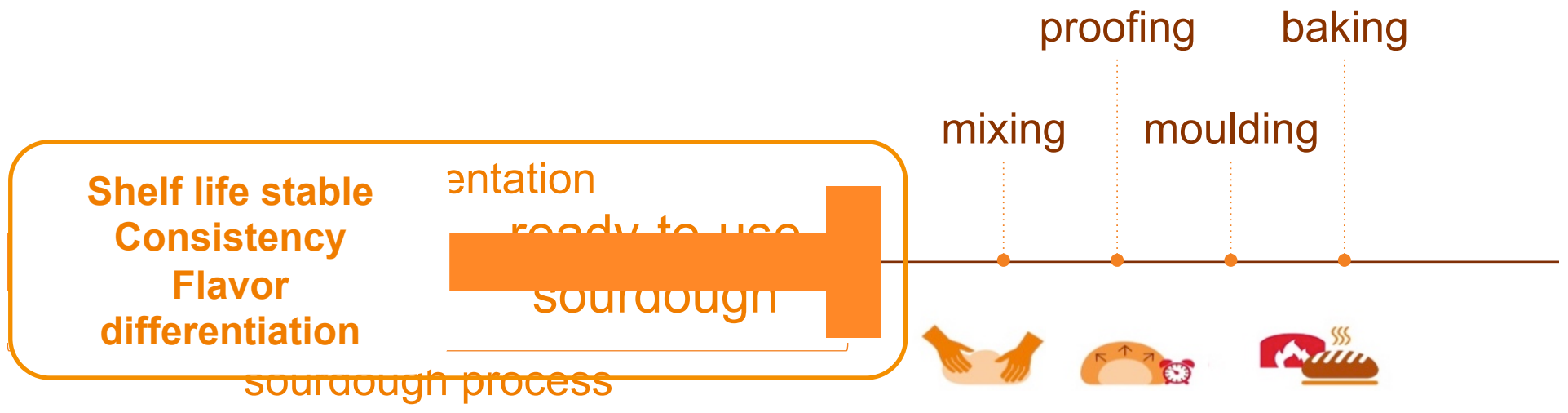
Sourdough – starter –
sour – levain – masa
madre...

Make Your Own Sourdough?



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Or Buy as Ingredient?



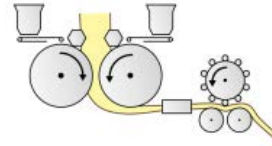
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Ingredients

Trends



Ingredients

Basic Ingredients



High hydration : > **65%**



or



Ingredients

Functional Ingredients



Tolerance

Clean label or organic
dough conditioners

Freshness & Moistness

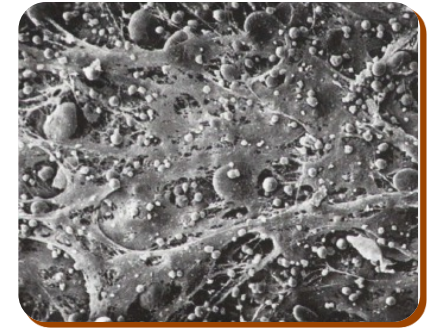
Freshness enzymes
Correct packaging

Mold Control

Fermented wheat
Clean room
Pasteurisation

Mixing

- **Critical** : dough development with maximum water



- **Mixer design to incorporate more water**

- High Hydration Mixers
- Continuous Hydration Mixing Technology
- ...



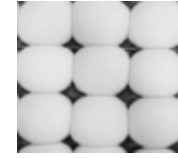
- **Process**

- Autolysis : 20-60 min
- Bassinage



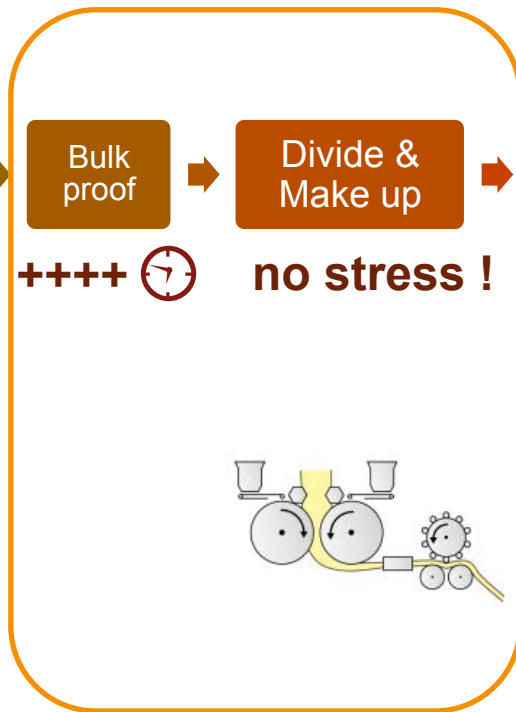
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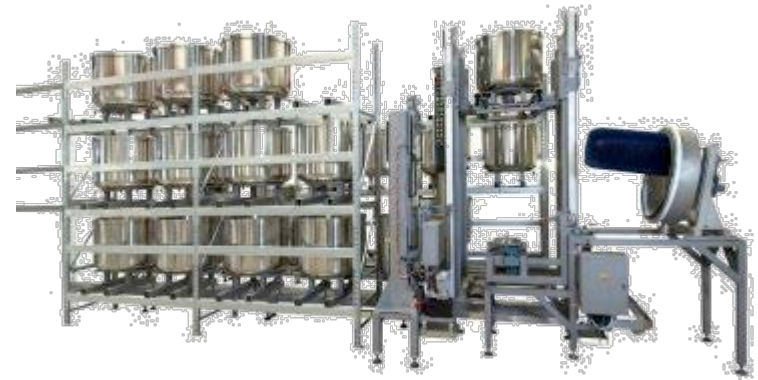
24h + 4h



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Bulk Fermentation

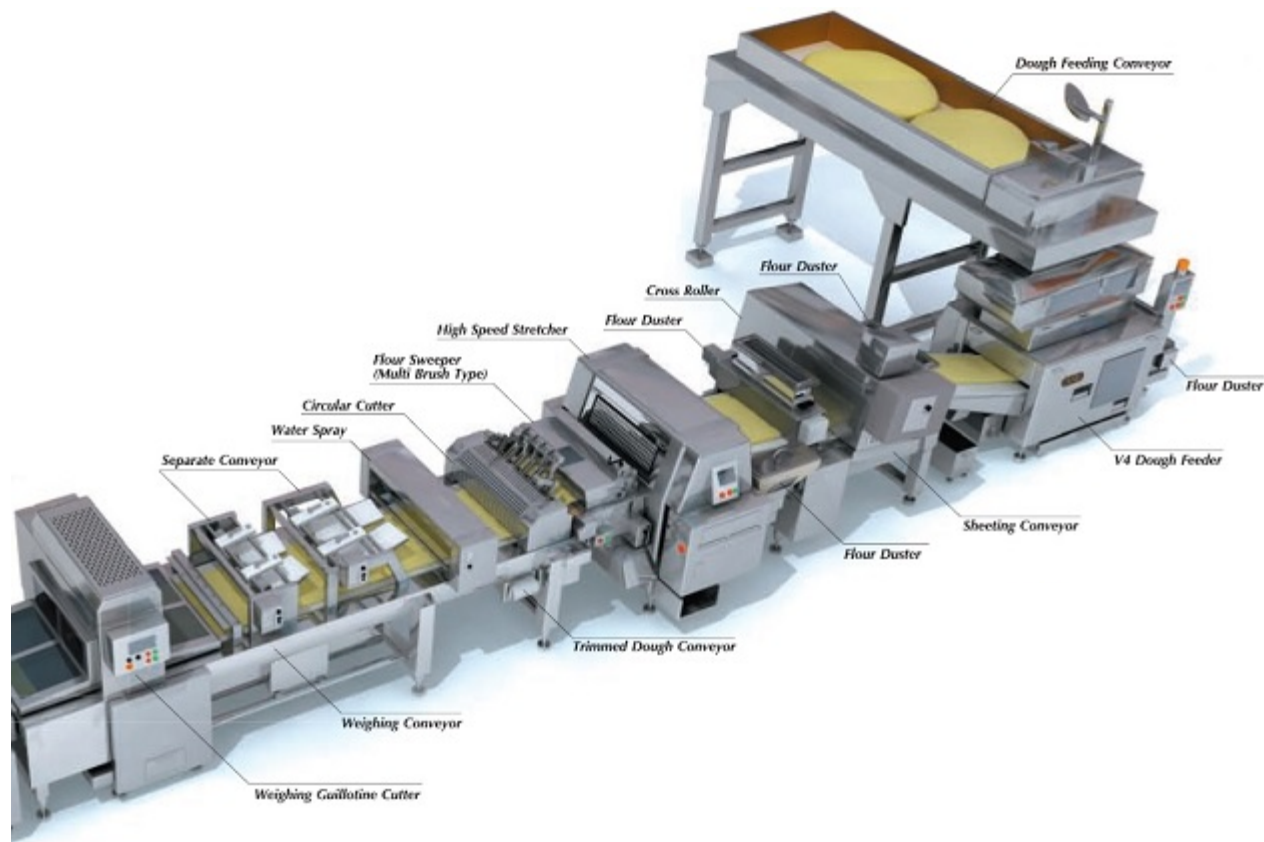
- **Minimum 45 minutes (mostly 1-2h')**
- **Temperature control**
- **Why important?**
 - Open crumb
 - Rubbery – cohesive texture
 - Flavor



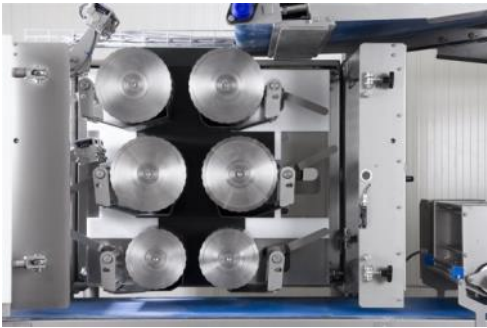
Dividing & Make-up



Solution : Stress-free Lamination Lines



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Dough Extrusion



Multi Roller



Cutting

Final Make-up



High Speed Bread & Bun Line ↔ Artisan

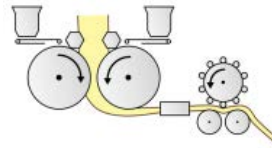
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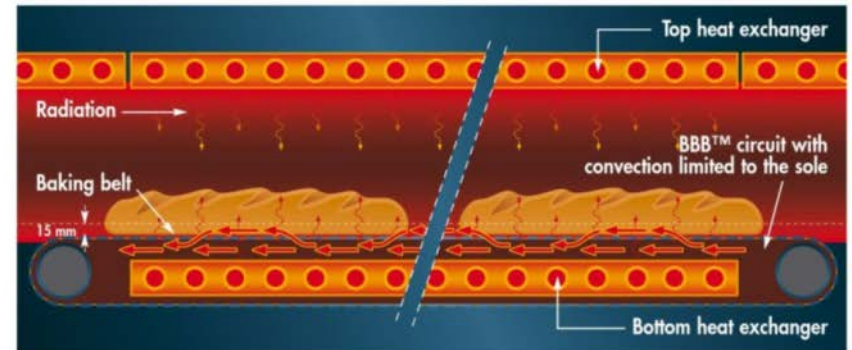
Baking

- **Type**
 - Crust: Thick or soft / thin
 - Parbaked: White or fully colored

- **Create ideal heat transfer**
 - Bottom heat

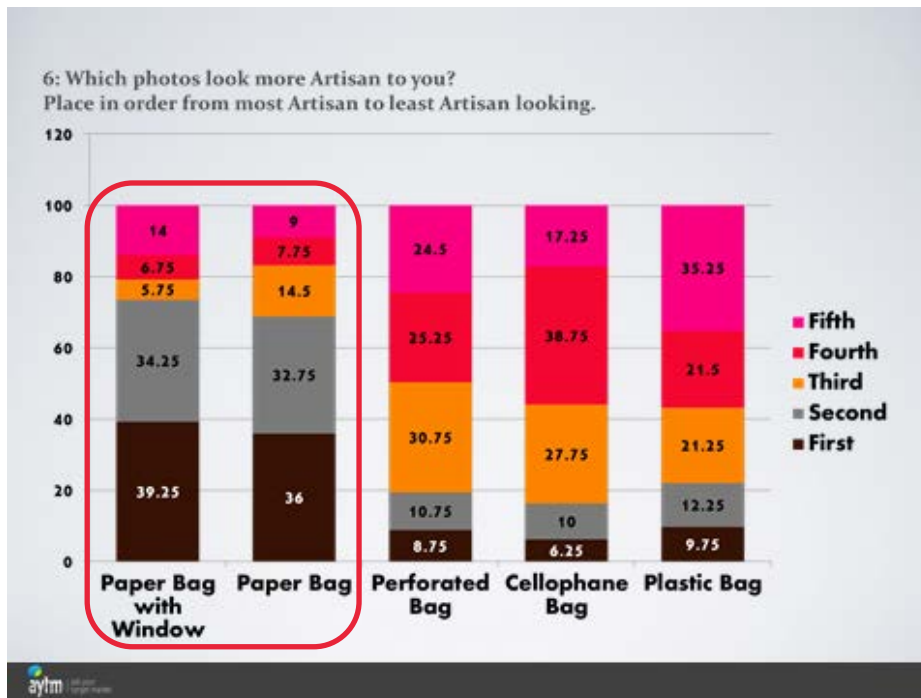


BAKING CONCEPT OF ONE OVEN DECK

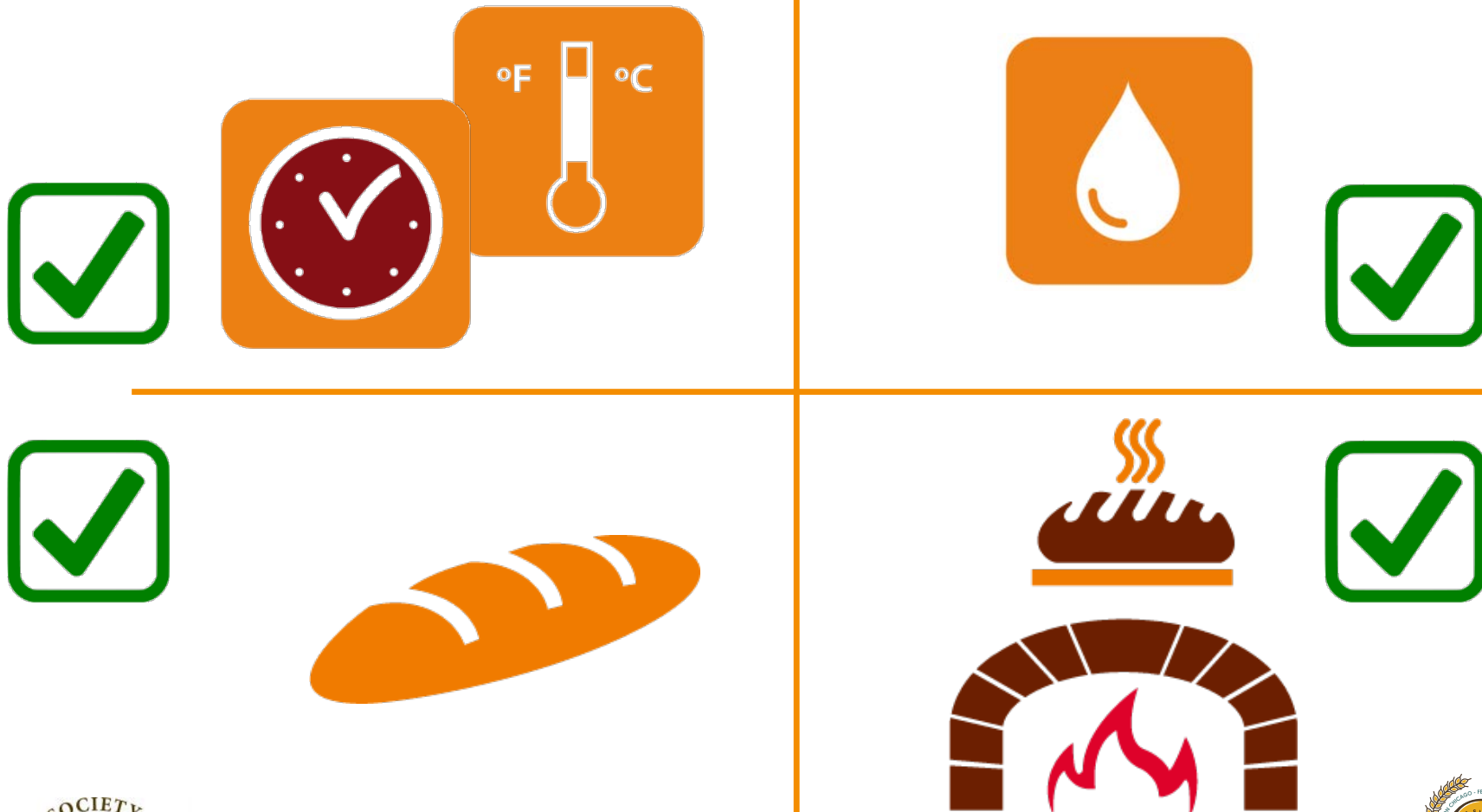


Selling & Road to Market – Many Options

- Fresh, Frozen or Packed Ambient
- Parbaked or Thaw & Serve
- Packaging
 - Paper (+window) preferred by consumers



Can artisan bread & industrial production go hand in hand?





Questions ?

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Thank You!

