

OPERATIONS UPDATE

Weekly insight for production & engineering professionals
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BakingSnack

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BAKING HALL OF FAME

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ASB names four to Baking Hall of Fame

Albert L. (Bud) Cason, Bud's Best Cookies, Murray and Marvin Lender, Lender's Bagel Bakery and Joseph (Joe) Schwebel, Schwebel Baking Co. will be inducted into the American Society of Baking's Baking Hall of Fame on Feb. 27 with special ceremonies during BakingTech 2017 in Chicago. Click through to learn more about the inductees.

MEDIUM REC 1



Featured Listing Sanitary depanning

The Provident Series Depanner from Capway Automation addresses increased cleanliness standards without sacrificing operational performance. Designed specifically for ease of sanitation and accessibility, it features USDA-approved castors, stainless-steel actuators, FDA washdown-certified bushings and a rollout blower module.

Tech Spotlight

All about cream yeast systems

Considering installing a cream yeast system in your bakery? This rundown of how cream yeast systems work and best practices for operation could be useful.

Research Assistant

Conveying and belting

Conveyors are often the unsung heroes of the bakery, but recent advances in technology now allow companies to safely and effectively move products from makeup to and through thermal processes, cooling, freezing and packaging. This Research Assistant brings together the critical reports explaining the science of belting.

MEDIUM REC 2



Featured Listing Sanitary depanning

The Provident Series Depanner from Capway Automation addresses increased cleanliness standards without sacrificing operational performance. Designed specifically for ease of sanitation and accessibility, it features USDA-approved castors, stainless-steel actuators, FDA washdown-certified bushings and a rollout blower module.

Design Solutions

Accessible depositors for easy cleaning

Depositing a wide range of batters and fillings on one piece of equipment requires some hefty sanitation between production runs. Easy disassembly of the depositor plays a major part in this. Read on for a smattering of examples of how equipment manufacturers are answering the call for easy cleaning.

On The Horizon

Register for ASB BakingTech 2017

From February 26-28 in Chicago, this year's BakingTech conference, hosted by the American Society of Baking, is a must-attend event. With the theme 'Diversity - It's all in the Mix!', attendees can expect expert panels on today's hottest topics and plenty of networking opportunities. Register today!

MEDIUM REC 3

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