

THE ART OF PRECISION: AUTOMATED INGREDIENT METERING

Any baker will say that when it comes to their craft, precision is the secret ingredient. From perfect texture to consistent flavor, every detail in production counts.

One critical component of this process is the accurate and consistent metering of micro-ingredients, which can be add-ins such as dough conditioners, flavor enhancers, or inclusions.

Kubota Brabender Technologie is at the forefront of metering technology, with automated feeding solutions that make ingredient handling easier, more reliable and cost-effective.

Why Precision Matters

Many consumers will argue that there's no such thing as too many chocolate chips in a cookie. But for bakery manufacturers, the reality is that imprecise metering of any ingredient will lead to inconsistencies in texture, taste and, ultimately, the bottom line.

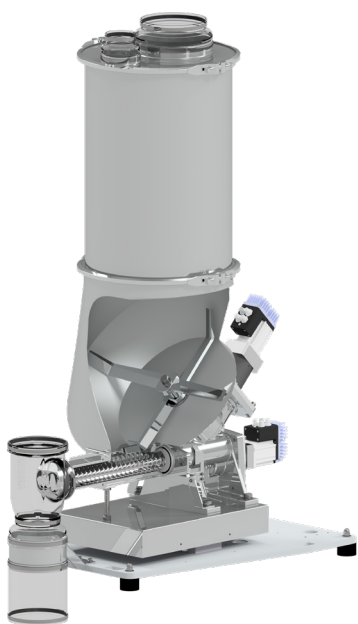
Too much? It can throw off the formula and lead to waste. Too little? The product falls short of customer or consumer expectations. Kubota Brabender feeding systems ensure every batch hits the mark.

The Automation Advantage

With ingredient costs rising and labor shortages straining operations, automated metering systems provide game-changing solutions:

- **Consistent Quality:** Every batch meets the highest standards.
- **Less Waste, More Savings:** Optimized ingredient use keeps costs down.
- **Faster, Smoother Production:** Automation streamlines workflow and reduces downtime.
- **Labor Efficiency:** Reliance on manual labor is reduced.
- **Safe Processing:** Hygienic design minimizes contamination risk and ensures compliance with food safety regulations.





The new NXT loss-in-weight twin screw feeder is designed to handle challenging and poor-flowing powder ingredients.

The Right Tech for Every Ingredient

Whether ingredients are free- or poor-flowing, Kubota Brabender offers tailor-made solutions for precise, reliable metering. **Gravimetric feeders** (also known as loss-in-weight feeders) provide real-time weight monitoring for maximum accuracy, while **volumetric feeders** are ideal for applications where batch delivery/recipe makeup times are flexible, and gain-in-weight systems provide effective cost of ownership. Each distinct feeder type integrates seamlessly into production lines.


Take the Next Step

As the baking industry evolves, staying competitive while improving operating costs means optimizing every aspect of production.

Automated micro-ingredient feeding systems help maintain quality, reduce waste and boost efficiency, all while simplifying operations.

Precision you can trust. **Service** you can count on.

See our
feeding solutions
in action.

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