

# THE SMART BAKERY: CLOSER THAN YOU THINK

Bakers looking for efficiency, versatility *and* longevity need automation they can trust from a supplier that meets them where they are.

## The future is now

For years, the idea of a “smart bakery” has been on the horizon ... always in view, but seemingly intangible. Today, thanks to advances in processing automation, the concept is becoming a practical reality.

“Our primary objective is to meet the customer where they are in their automation journey,” said Rob Francis, head of applications, food sales for Coperion. “The initial step is collaborating to identify the core processes where we can be most effective and drive meaningful efficiencies.”

## What are the goals and benefits of a smart bakery?

Implementing automation isn't about replacing bakers; it's about empowering them with technology that supports consistent quality, efficiency and growth.

Automation assists teams by taking on repetitive, physically demanding tasks, helping retain skilled workers and preserving critical knowledge on the production floor. It lays the path for a fully integrated bakery to meet today's demands while gearing up for tomorrow as technology and skillsets evolve and generations transition.



On the production floor, smart controls help drive consistent product quality, keeping consumers loyal and brands strong. Automated systems help reduce turnover and shift workers into roles where their distinctive skills can be utilized.

At the same time, energy-efficient equipment and proactive, data-driven maintenance help minimize downtime and waste. And if recalls happen, advanced traceability and food safety capabilities help brands execute them quickly, efficiently and more precisely than ever before.

## What does a smart bakery look like?

Every bakery is different; there's no "one size fits all."

Identifying common processes across operations is the first step to implementing proper automation.

In a smart bakery, improved process controls design creates high-quality data feedback, which leads to increased efficiencies and decreased downtime. Automated data exchange can also improve productivity, energy savings and traceability.

Layering integrated smart controls and data feedback onto existing equipment can help bakeries monitor and adjust

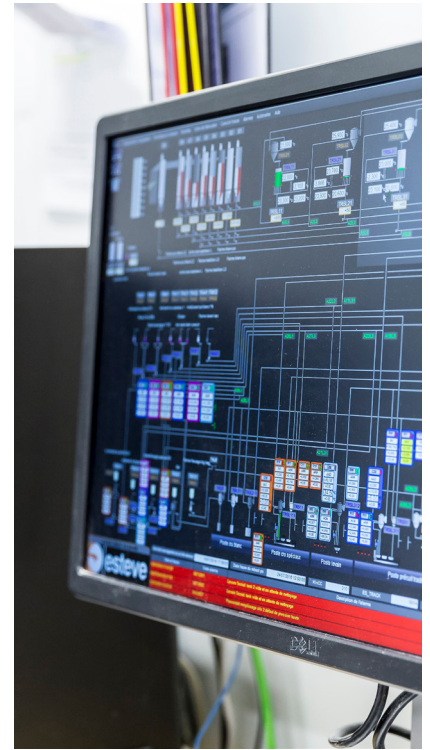
processes in real time. The result is tighter process control, less reliance on manual intervention and the foundation of a connected, smart facility.

For example, the Coperion VMI Verymix continuous dough mixing system is designed for high-capacity, 24/7 production. It's known for consistency in handling a variety of doughs while running continually. Integrated data feedback tracks viscosity and temperature during kneading to adjust processing times based on ingredient variations or ambient conditions.

## How does a bakery become smart?

At its core, automation is the practical application of technology to create efficiencies across the entire process. That includes fully integrated line controls that work to connect everything from ingredient storage and dosing to mixing, dough handling and forming, as well as packaging.

Whether it's integrating process controls throughout the production line or providing intuitive machinery such as Automated Guided Vehicles for dough transport or robots for confectionery decorating, Coperion Food, Health & Nutrition offers a range of solutions for bakeries of all sizes along with starting points to bring the smart bakery concept to fruition.



Advances in the design of process controls and intuitive automation can make a *smart bakery* a reality.

Find the right starting point for your smart bakery with help from Coperion.

Learn more at [coperion.com/fhn](http://coperion.com/fhn)



Visit our website



Watch our TechTalk