Baking Profiling 101

Greetings from ECD–U!

The session will begin at the scheduled time.

As a courtesy to others on the session PLEASE be sure:

1. **Your audio is connected via phone or VoIP before the scheduled class time,**

2. **Your phone is on MUTE during the session. Please do NOT put your phone on HOLD**

If you would like to ask a question, please use the "chat" feature on your Go-To-Meeting dialog

This session may be recorded for training or distribution

We want to know what you expect from this class. So please be ready to "chat" your input into the dialog box at the right.

Baking Profiling 101

Time/Temperature Profiling Definitions

Profile – The graphical plot of temperature as a function of time, as measured by one or more thermocouples at points of interest…

Recipe – *The ingredients mix of your baked goods!*

- Zone set point temperatures and actuals
- Bake time
- S-Curve Values

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Oven Balancing

- 7’ Thermocouples
- Cover breadth of Belt; Left-Center-Right
- 3 Air Sensors
- 3 Belt level (or Dough Product) Sensors

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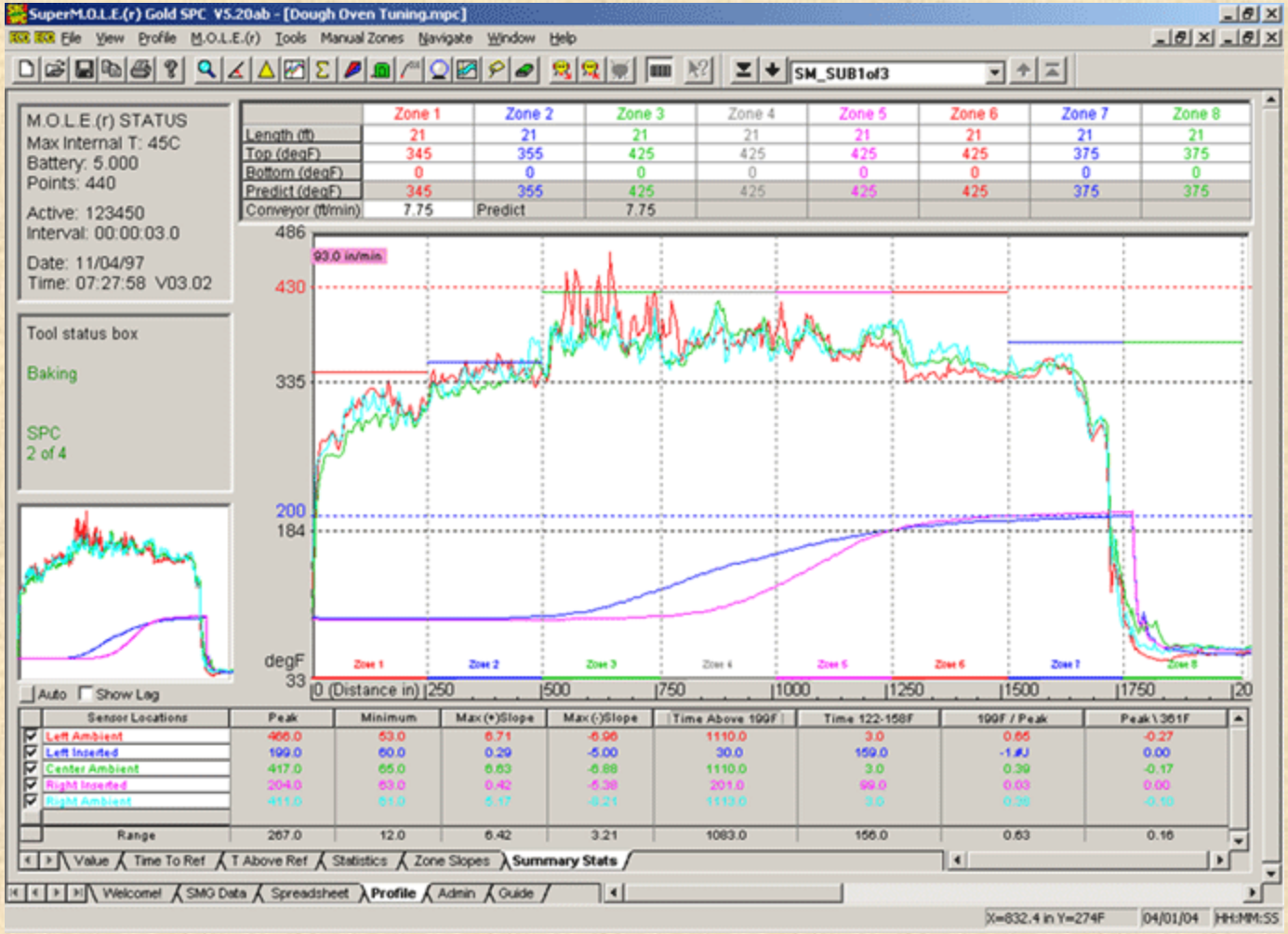
Expertly Tune your Oven



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Baked Good Optimization

- 3’ Thermocouples
- Stage a centrally located Pan/Strap
- 2 Air Sensors
- 4 Dough insertion Sensors

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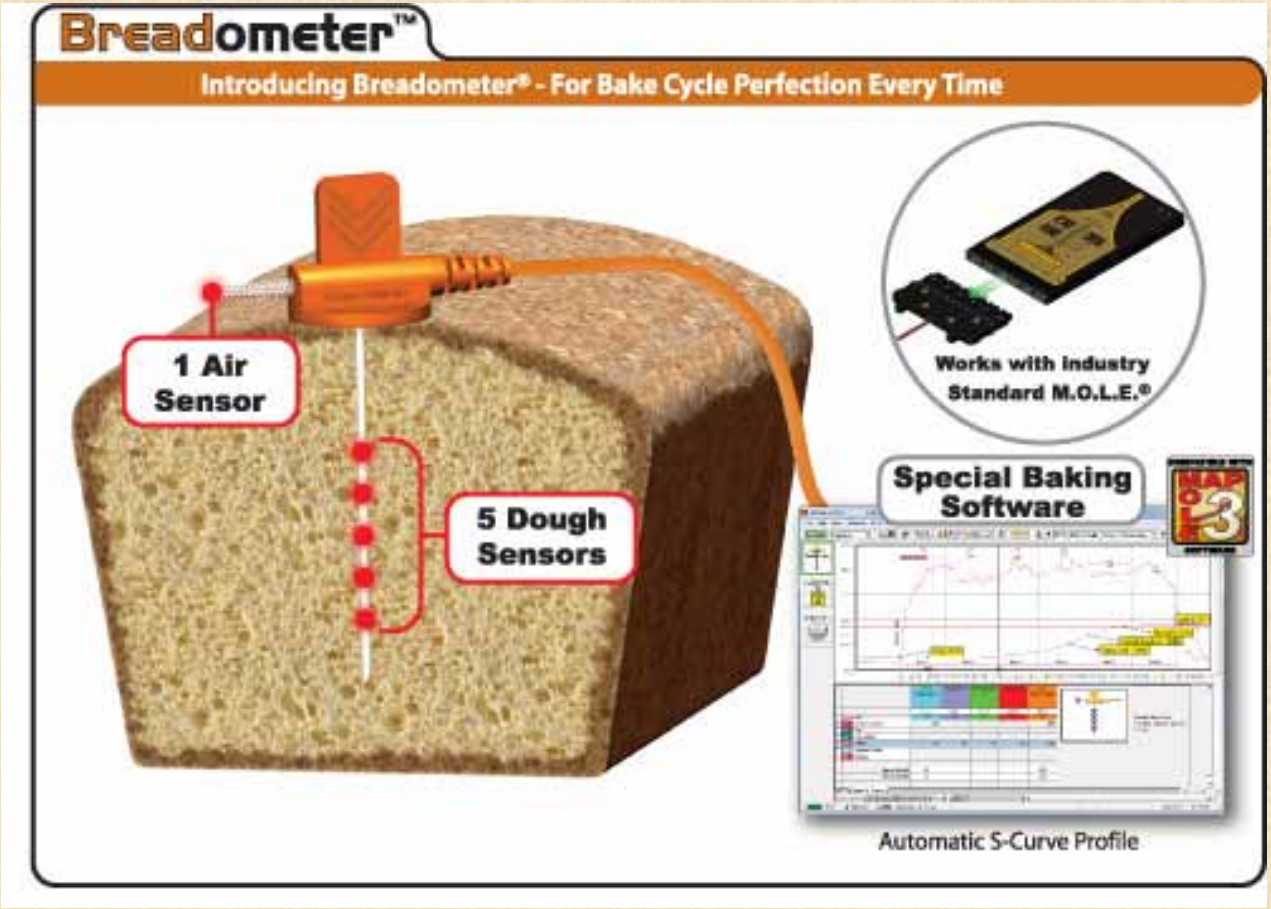

Finds the coldest spot in the dough – every time

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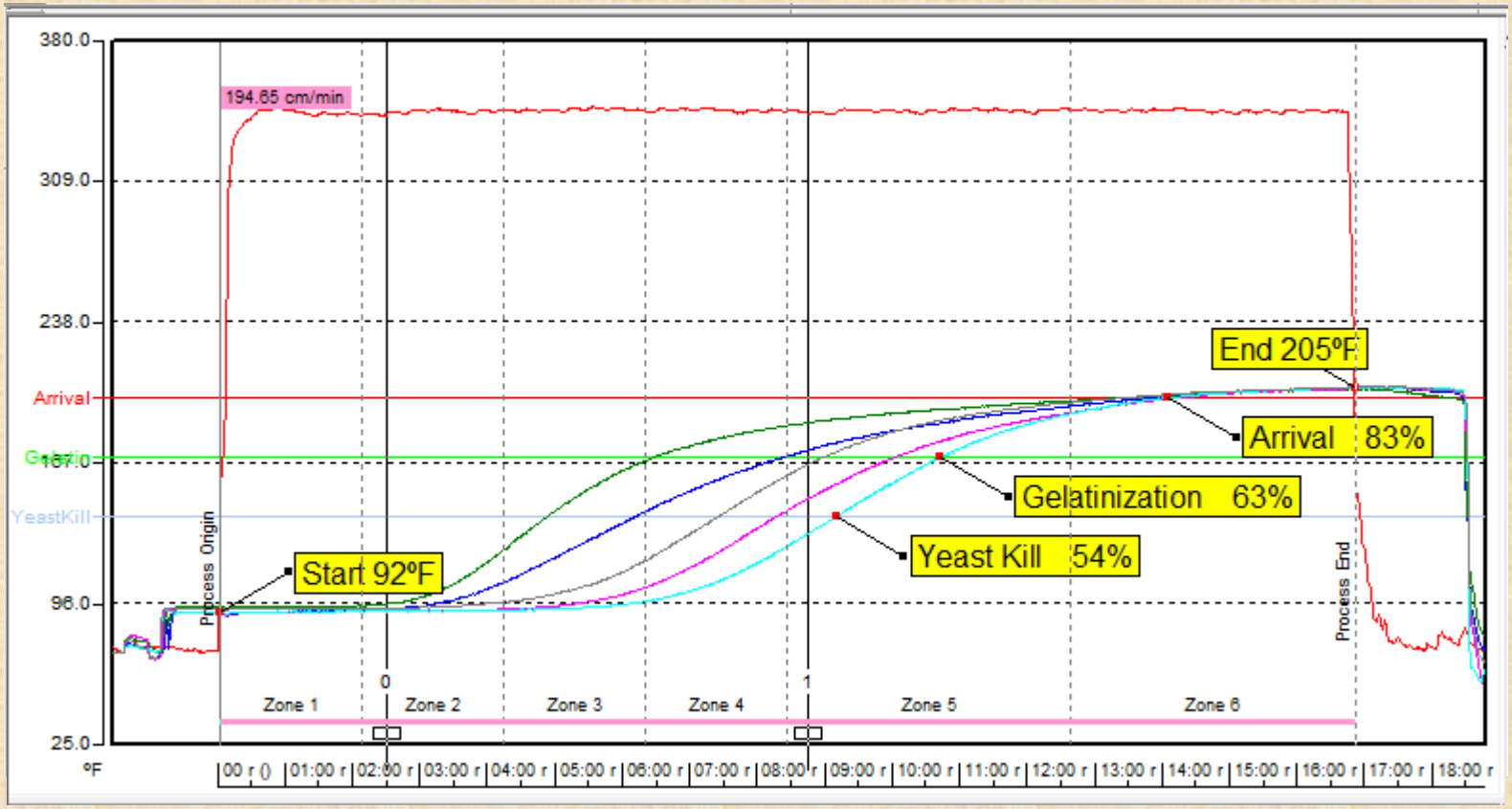
Ensure Consistent Bake Quality

The S-Curve



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S-Curve Definitions

- **Start and End Temperatures**
  - The beginning and the end of the oven baking cycle
    - Defined in MAP software by the Process Origin and Process End vertical cursor lines.
- **Yeast Kill %**
  - The % of time into the bake at which the yeast (or other active enzyme ingredient) becomes deactivated, at the point when this temperature threshold is reached by the coldest channel (45% is a common yeast kill value)
- **Gelatinization %**
  - Point at which fixation of the starch occurs and volume expansion stops, and a desirable bread crumb structure is formed. Preferred to occur 8% to10% after yeast kill.
- **Arrival %**
  - When the coldest channel reaches desired bake temperature. The goal is for this to happen no later than 80 to 90% into the bake cycle

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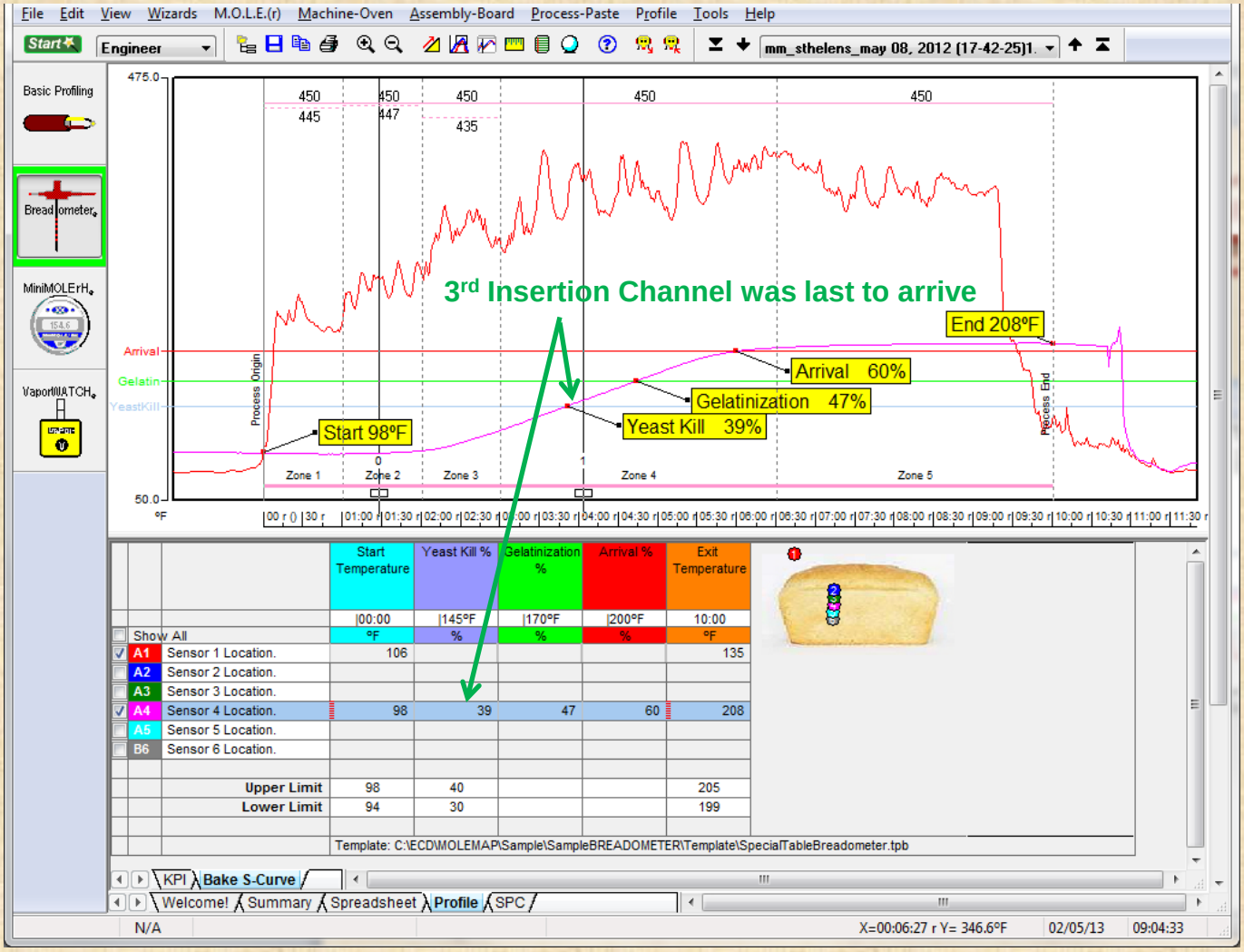

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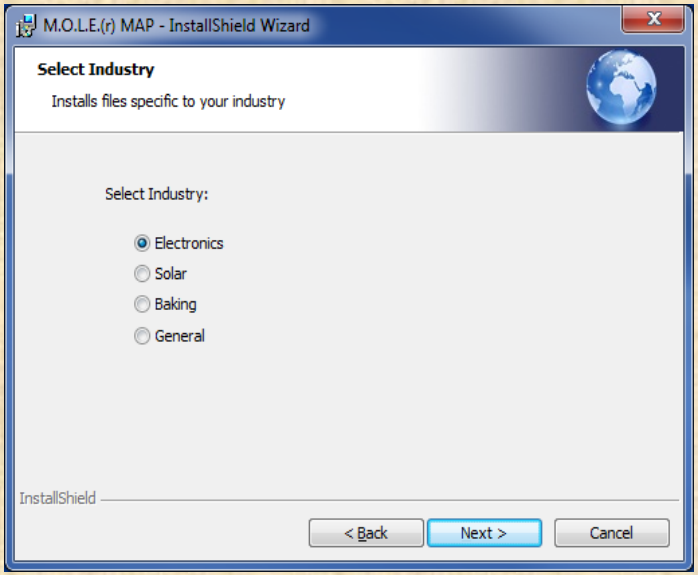
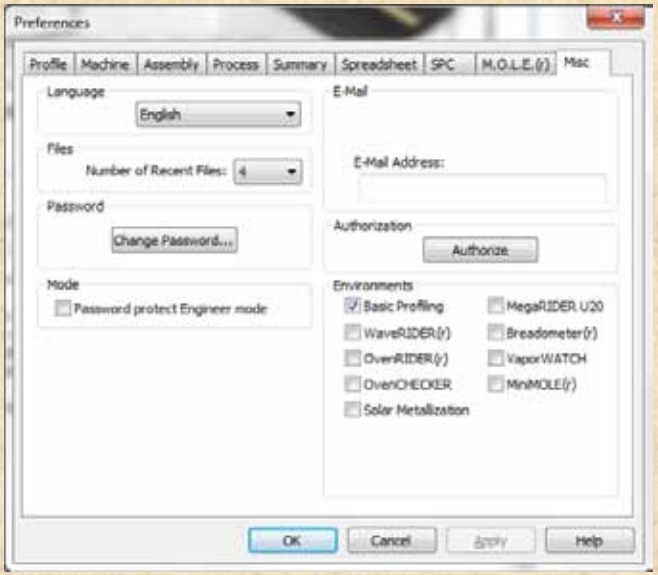
MAP: Turning on baking options





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Thank you for attending today's class

Questions? Contact: **Support@ECD.com**

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http://www.bakewatch.com/
http://www.ecd.com/downloads/index.asp