

Innovative Industrial Baking Technologies

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Introduction. From a very rise of the human history bread was the main food and was like a gift of Gods. Bread has really ancient roots, and is a staple of many diets through out the world, from thriving metropolises to developing nations. Bread comes in all shapes, flavors and forms, and is typically made from accessible and affordable ingredients. These ingredients are important because they help fill nutritional gaps in the diet as well as help you feel full and satisfied.

Confectionary industry is far not so important as bread and macaroni ones but if to look deeper into the importance of sweet food we can see many advantages. Confectionery is the set of food items that are rich in sugar, anyone or type of which is called a confection. Generally speaking, confections are low in nutritional value but rich in calories. Specially formulated chocolate has been manufactured in the past as a highdensity of food energy source. So candies and other sweets give us energy, good mood but a lot of calories. Nothing left to say about popularity of sweets among people especially kids.

Ukrainian consumers remained conservative in terms of taste and continued to opt for traditional products, such as bread loaves, rolls and buns, sweet rolls and doughnuts in 2013. However, they became more careful in terms of product quality, fashion of consumption and the health characteristics of products. Though traditional baked goods dominated sales, Ukrainian consumers showed more interest in other offerings, such as French baguettes, croissants and bread substitutes. The health and wellness trend continued to develop within baked goods. This was reflected in the stronger demand seen for wholegrain variants and products enriched with sesame seeds, sunflower seeds and walnuts, for example. There are some innovative baking technologies:

1. Rotary rack oven with built-in heat recovery and heat release inwards via insulated stone walls.
2. Rack tubes ovens, it is connection of two systems - tubes oven and rack oven. The small footprint and easy handling of the rack oven are combined with the even radiant heat and enormous heat storage of the annular tube oven.
3. Automatic cake cutter for round and rectangular products.
4. Arctic spiral system for cooling and freezing. The spiral system for cooling and freezing of all kind of food products with various belt widths and tier pitches for medium and big capacities.
5. Proofline. The continuous proofing spiral. The spiral system for continuous proofing of dough products with various belt widths and tier pitches for medium and big capacities.
6. Egg breaker machine. It is egg breaker machine with the function of separating the white from the yolk. Machine mimics the work of human hands.

Conclusions. This is a little list of new improved foreign machines for baking industry. Nevertheless they are important in this time of industrial progress. Civilized world uses such machines not long ago. But such novelties help people do their work better, quicker, and with no problems.

References:

1. www.auto-bake.com/about-us/
2. www.wpbakerygroupusa.com/innovative-indus