



PRODUCT AND PROCESS INNOVATIONS
INNOVATION GUIDE

handtmann
Ideas for the future.

HANDTMANN **INNOVATION GUIDE** BAKERY



MY **IDEA.**
MY **SOLUTION.**



BAKED GOODS – NEW CONCEPT. NEW APPROACH.

MEET THE LATEST NUTRITION TRENDS WITH US

Baking is an art and a science with a long tradition. Today, there is also a lot happening with exciting consumer challenges and great product opportunities: new approaches to classic products, creative snacks and exciting variations on bestsellers.

Together with customers, we have lots of experience in the production of baked goods. So, adapting our bakery knowledge, listening, development and customization skills efficiently helps Handtmann customers better address the changing consumer preferences and market shifts they face.

We at Handtmann continuously develop new systems for the production of baked goods. We also provide ideas for product innovations and focus on optimising and developing new production processes.

We have chosen a few examples for you in our **INNOVATION GUIDE**. This is, of course, only a fraction of our entire portfolio of sustainable products and process solutions.

Contact us. We are your partner of choice – as creative thinker and solution provider.

Your Handtmann Food Innovation Team





HANDTMANN AS YOUR PARTNER

WHAT CAN WE OFFER YOU
AS YOUR PARTNER?

Everyone working in food production – including all of us in bakery – must maintain quality, increase efficiencies and flexibility while responding to incredibly fast-moving trends.

Handtmann is a solution-focused developer and manufacturer of modular system technology with a global reach and powerful service and sales presence in Canada.

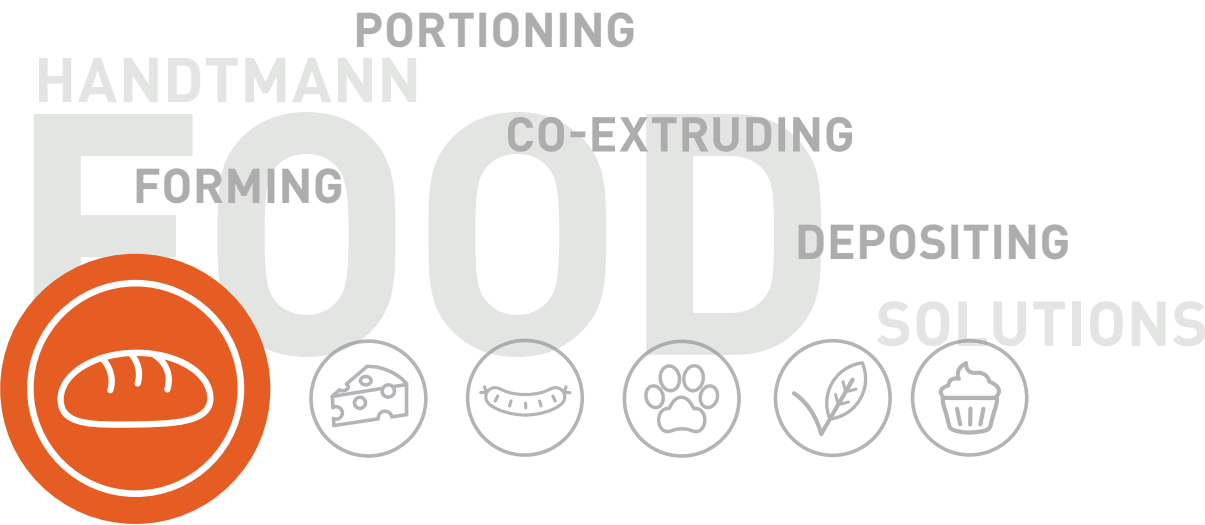
We specialise in mixing ingredients through to extremely gentle and accurate forming, co-extrusion, portioning, and depositing solutions - perfect for fillings, traditional and gluten-free batters and doughs, and those products with premium ingredients where each gram counts and presentation of delicate inclusions matter.

- Meat and sausage products
- Vegetarian/vegan/meat substitutes
- Confectionery
- Delicatessen/vegetable/fruit
- **BAKED GOODS.**

We study trends. We monitor the markets. We provide expertise in the production of classic baked goods but also new trend products. From **TREND** to **PRODUCTION PROCESS** and **TREND PRODUCT**. Or from **TREND** to **TREND PRODUCT** and **PRODUCTION PROCESS**, as you like it, always in line with our customer-first motto: My idea. My solution.

Apart from flexible machine solutions, we offer technological, application support. At the same time, you can benefit from our global ties with multiple industry partners from ingredients to packaging. Handtmann offers on-site reviews and assessments, product development, which includes; upstream and downstream process technology, market research and more.

Look for us. We have local area management and technical support across Canada. Our Canadian Bakery Team industrial kitchen, testing center and head office is located in Waterloo, ON.



PRODUCT INNOVATIONS



FILLED GRILLED CAKE	
Trend	Savour. BBQ. Snacking.
Product highlights	<ul style="list-style-type: none">■ The dessert for grill and barbecue■ Completely new product category■ Sweet crossover snack with high product development potential■ Appealing appearance with a tender bite■ Surprising, variable filling
Handtmann system	<ul style="list-style-type: none">■ Vacuum filler■ Integrated inline grinding system■ KVLSH 162 ConProLink with Koex ConProLink kit■ Option: GS 300 collating system

Product innovation:



COOKIE VARIATIONS	
Trend	Premium. Snacking. Savour.
Product highlights	<ul style="list-style-type: none">■ Product diversity■ Variety of shapes■ Extra-large chunks of chocolate and nuts■ Crispy crunchy
Handtmann system	<ul style="list-style-type: none">■ Vacuum filler■ Handtmann forming systems for forming and cutting (e.g. FS 510, MSE 441, SE 442, FS 525)

Product innovation:



FLAPJACK BITES	
Trend	Health. Savour. Snacking.
Product highlights	<ul style="list-style-type: none">■ Diversity of product and flavour■ Variety of shapes■ Treat with a healthy image
Handtmann system	<ul style="list-style-type: none">■ Vacuum filler■ Handtmann forming systems for forming and cutting (e.g. FS 510, MSE 441, SE 442, FS 525)

Product innovation:



PROCESS INNOVATIONS



VALVELESS HIGH-PERFORMANCE DEPOSITING OF DANISH PASTRY FILLINGS

Process innovation	New, valveless depositing technology for Danish pastry fillings
Production process	Portioning – flow dividing – depositing directly onto dough sheet
Process highlights	<ul style="list-style-type: none">Flexible depositing on 2 to 24 lanes with variable spacing, arrangement and number of the nozzlesClean depositing with accurate-to-the-gram weightsNo safety housing thanks to valveless depositing principleContinuous production thanks to automation process
Handtmann system	<ul style="list-style-type: none">Vacuum fillerDS 552 depositing system incl. flow divider



OIL- AND FLOUR-FREE DOUGH DIVIDING (TOAST)

Process innovation	High-performance dough dividing process at reduced production costs
Production process	Dough dividing – cutting – transfer to round and conical moulders – with tendency weight control as an option
Process highlights	<ul style="list-style-type: none">High-performance dough dividing without oil and flourOptimum quality thanks to gentle dough processingReduction of process costs thanks to accurate-to-the-gram weightsHygienic design and suitable for washdownOptional weight tendency control with WS 910
Handtmann system	<ul style="list-style-type: none">Vacuum fillerSE 442 cutting unitOption: WS 910 continuous-flow scales



DOUGH DIVIDING AND FORMING PROCESS IN A SINGLE STEP (RYE BREAD ROLLS & MULTI-GRAIN TIN BREAD)

Process innovation	Multi-functional, lean dough dividing and forming process
Production process	Dough dividing – flow dividing – forming – depositing onto belt, tray and rack or directly into tins
Process highlights	<ul style="list-style-type: none">One system for a variety of productsPortioning and forming in a single stepDirect depositing into containersReduction of process costs thanks to accurate-to-the-gram weights and oil-free dough dividingOptimum quality thanks to gentle dough processingHygienic design and suitable for washdown
Handtmann system	<ul style="list-style-type: none">Vacuum fillerFS 520 forming system including flow divider

