

## **Case Study #2 Handling Difficult Dough**

The  
Technical  
Textiles  
Specialist



**Arville**

# Case Study #2

## Handling Difficult Dough

### ? Background

A biscuit producer working with the major supermarkets on their own-brand range of products was frequently required to change the dough recipe and mixtures going through their production lines to keep pace with in-store promotions.

Each dough mixture had different characteristics in terms of weight, stiffness, moisture, fat and sugar content, so that each different type of dough form behaved in a slightly different way.

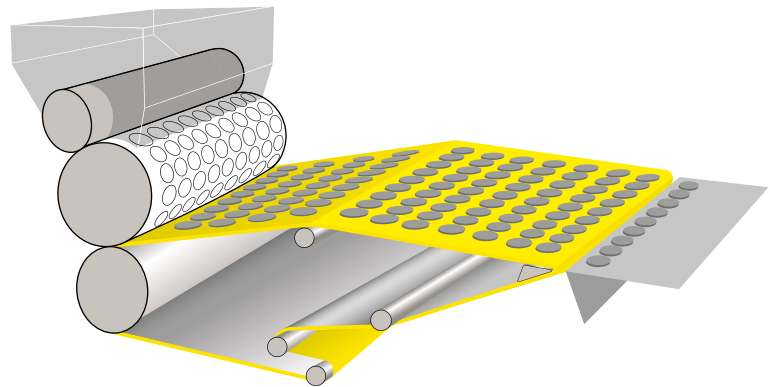
This caused the line operators some issues with particular recipes which were

proving more difficult to extract from the moulding drum.

The same type of belt was being used across all lines as they were unaware of the availability of alternatives.

### @ Project brief

The customer was looking for ways to reduce product waste caused by incorrectly formed or incomplete biscuits. Reject rates from internal quality controls were high and the extra production time taken was having a knock-on effect, delaying other work scheduled to go through the plant.



### Specialist belts for rotary moulder machines:

Improving output, minimising product waste, eliminating down-time and reducing running costs are all key priorities for engineers, maintenance and production managers of busy plant bakeries.

With our technical support and consultative approach we will work with you to ensure that you get maximum efficiency from your extraction webs.

- Long lasting belts
- Easy to install, use and maintain
- Effective extraction
- Effective transfer
- Deliver a consistent, well shaped dough form to the next process belt

### @ Solution

We inspected the current machine set-up and watched a typical production run to see how the belt was being used by the line operators and how it performed whilst running on the machine.

We suggested an alternative belt that could be used for the heavier/stickier and harder to extract dough forms.

The belt had a twill weave pattern designed to increase the surface contact area with the dough forms - and therefore create greater 'pull'. This helps the belt to take control of the form and deliver it to the next process belt more effectively.

### ✓ Outcome

Production efficiency on the 'difficult' products was improved by 20% using the new belt type. The lines were able to run more quickly and less product was lost through wastage. Internal rejects of incomplete or incorrectly formed biscuits were almost entirely eliminated.

The investment in the new style extraction web gave an immediate payback, allowing the plant to save money by being able to process work more quickly and efficiently.

To find out more about how we can help with your requirements please contact us T: +44 (0) 1937 582735 or email [sales@rotarymoulderbelts.com](mailto:sales@rotarymoulderbelts.com)

