

La Lorraine Bakery Installs Munters Units to Keep Bread Recipe, Increase Production



La Lorraine bakery brought in Munters dehumidification systems to provide an ideal cooling environment for more than 30,000 loaves of bread the company bakes every day.

During most times of the year, the ambient climate will not allow the bread to release the right amount of moisture for optimal quality. This would result in the bread always becoming too soggy. To avoid quality issues as much as possible, La Lorraine Bakery Group had even tried tweaking and tuning machines and recipes as well as choosing the best times of the day to produce certain products.

Now, with the Munters solution, the bakery operates 24 hours a day, seven days a week. Humidity levels throughout the bakery's processing, packing and shipment areas are controlled, including the most critical area: cooling. The thousands of loaves of bread need to be properly cooled and stored up to the moment of shipping so that quality isn't lost.



For La Lorraine, filter and fan modules were added to guarantee optimal distribution of clean air over the products.

The bakery in the city of Ninove is the largest of five La Lorraine bakeries in Belgium. In addition to these Belgian bakeries, La Lorraine also has several bakeries in the Czech Republic, Poland and Romania.

Now all baked products at La Lorraine's Ninove facility benefit from the precise, constant humidity level all year round, resulting in the finest, freshest quality of products leaving the door.