



your innovator in the food-industry

HOW CONSTANT IS THE QUALITY OF YOUR DOUGH?

Dough is a fragile product and extremely sensitive to dehydration during the rising and fermentation process. Although the ambient temperature of the proofer is often warm enough, the dough may still become dehydrated.

Is this a frequent problem for you? We understand the source and have created the solution: the Jasca atomised-humidification system.

The dehydration driven cooling down of the dough is a result of low humidity (RH). It negatively impacts the velocity of the rising of the dough leading to an irregular crumb structure of the bread. To be able to eliminate these dehydration effects, it is crucial for the RH and temperature to be balanced while remaining optimal moisture simultaneously.

The Jasca atomised-humidifying system achieves high humidification of the room with a system of atomising nozzles. These are able to generate extremely fine mist from normal tap water without steam. This results in consistent and controlled temperature and humidity in your proofer. Your product will no longer be dependent on expensive steam methods and weather conditions as you can be in control of your rising processes at any time.

Therefore, with this Jasca atomised-humidifying system your product will constantly be of a higher quality, leaving your customers impressed and satisfied.



Jasca: Sustainable and efficient solution for the bakery industry



your innovator in the food-industry



The Jasca atomised-humidifying system is applicable in:

- Various types of proofers
- Hopper and hoist humidification
- The reduction of flour dust
- The cooling down of dough products
- Belt humidification
- Pre- and post-oven humidification
- Your local workshop

WHY CHOOSE JASCA ATOMISED-HUMIDIFYING SYSTEM?

- Better controllable rise process
- Humidification with tap water, no steam
- Lower energy costs
- Less dust forming in the bakery
- Better backing results
- Improved softness, colour, taste and aroma of bread
- No stripes, holes or hard pieces within the bread
- Thinner crust shaping

Jasca Bakery Technology BV

Westwal 4b, 7631 BN Ootmarsum The Netherlands

T +31 (0)541 - 29 36 88

F +31 (0)541 - 29 36 89

I www.jasca.nl

E info@jasca.nl

INCREASE YOUR PRODUCTION RATE

Do you want advice on how Jasca atomised-humidification system can fit into your production process?

T: +31 541 - 29 36 88

E: info@jasca.nl



Jasca: Sustainable and efficient solution for the bakery industry