

# RECP Best Practice Catalogue

*Replacing dough cutting machine*

*Developed within the framework of MED TEST II*



UNITED NATIONS  
INDUSTRIAL DEVELOPMENT ORGANIZATION



switchmed



The SwitchMed Programme is  
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# Best Practice - Replacing dough cutting machine

SECTOR:	Food & Beverage
SUBSECTOR:	Bakery and farinaceous products
PRODUCTS	Different types of sweets
CATEGORY	Technology upgrade/Eco-innovation
APPLICABILITY	Process
COMPANY NAME	---
COMPANY SIZE	Medium

# Best Practice - Replacing dough cutting machine

## **Description of the problem (Base scenario):**

The conducted measurements of lost material showed that around 16.5 ton of dough were lost per year because of the size of the dough pieces produced by the old dough cutting machine.

The rolling process is applied for each piece of the dough and if the size of the dough piece is larger than needed this will cause large losses of the rolled dough when cutting the excess edges.

## **Description of the solution**

Replace the dough cutter with a more efficient machine for consistent portioning of the dough. To produce smaller pieces of dough as per the size required in the rolling process.

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## Economic Benefits

Based on the conducted measurements of the generated waste after applying this measure, 12.7 ton of dough was saved, which leads to a saving of €7,600/year

## Environmental Benefits

Total solid waste reduced and raw materials saved = 12.7 ton/year (77% of the solid waste and 21.7% of raw materials)

## Health and safety impact

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<b>Capital investments &amp; financial indicators</b>	Investment= €35,000 Payback period= 4.6 years
<b>Suppliers</b>	EU
<b>Other aspects</b>	The productivity is increased by 30.2%.
<b>Implementation</b>	Implemented. Results verified as per the conducted measurements. The company applies a daily weighing of the generated waste from each process to properly monitor the performance of its staff and savings.