

# **Improving frozen dough defrosting procedure in dependence of structure, size, shape and the baking process**

**COMPANY: Bakery Milan**

Company “Bakery Milan” has operated successfully for 20 years. Main products of the company (different types of bread, pastry, frozen dough and wide range of different dough) are available at all major retail chains in the country.

With the philosophy laying emphasis on high production quality and continuous innovation, Milan’s products have a prominent place in corresponding industry sector in Serbia. In accordance with it, “Milan” is constantly seeking for improvement which is the main cause of taking part in this Study Group. Company aims to improve existing production processes using advances mathematical tools.

Quality of final products is mainly determined by defrosting procedure. Defrosting procedure is being conducted at the room temperature, before initiating baking process. At the room temperature it cannot be accurately determinate and depends of size, structure and shape of the dough. Furthermore, significant role in designing defrosting procedure is given to the way of conducting the baking process (is it being done in microwave or in the oven).

Company is seeking for more sophisticated way of performing defrosting procedure in order to provide the best possible quality of the products after heat treatment.