



The First TIA Event Tailored Specially the Tortilla Industry in Europe!

September 13th & 14th 2017
Barcelona, Spain !

a World of Tortillas

***“In what situations should batch packs
be considered”***

By: David Waters

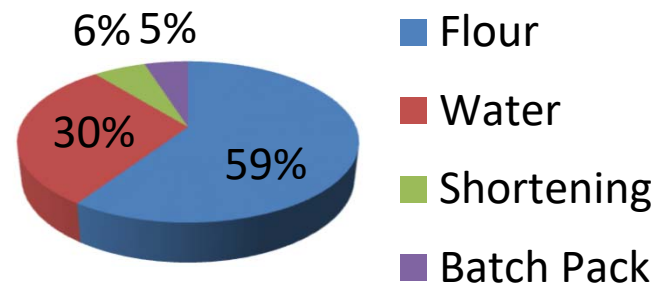
Tom Jondiko, Ph.D

SOLVAIRA SPECIALTIES

BatchPak

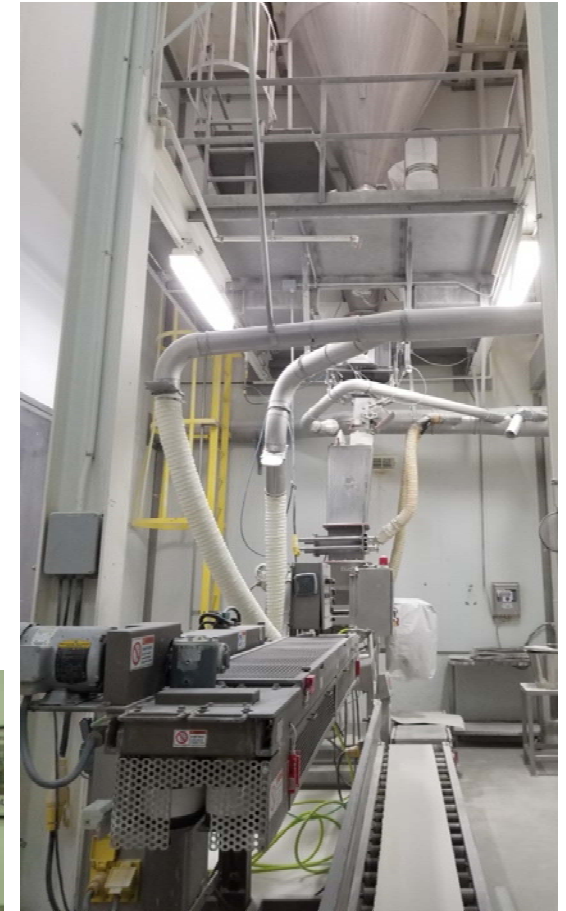
Definition

A blend of particular ingredients designed to produce flour tortillas or other flat breads with specific attributes on the needs of the manufacturer and end user.



- ✓ The Batchpak is simply added to the flour, water, and fat and produces a suitable dough for manufacturing tortillas or flatbreads
- ✓ Typically the Batchpak will consist of 6 – 8% of the finished product

Equipment and Facilities



Equipment and Facilities



Equipment and Facilities





Reasons for using batch paks

- ✓ Reduced labor costs
- ✓ Increase consistency of dough formation and machinability
- ✓ Reduce cash tied up in ingredient inventory
- ✓ Reduces space required for ingredient storage
- ✓ Makes ingredient product rotation easier to manage.
- ✓ Access to blending company R&D
- ✓ Access to new or innovative ingredients
- ✓ Processing aids for better machinability
- ✓ The batch pack can be packaged in bags sized exactly for the desired batch weight or in larger bags as well.

Batch Pack Product Development Cycle

- 1) A need arises for a particular tortilla or flatbread.
- 2) The specific product attributes are identified.
- 3) Any nutritional or ingredient requirements are identified.
- 4) The blending company R&D Department will develop a suitable batch pack formula to produce the desired finished product.
- 5) A Nutritional Statement and Product Data Sheet will be produced for the customer (show one of ours here)
- 6) Sample batch packs will be sent for trial run at customer facility.
- 7) Test product is evaluated and any necessary revisions to formula are made.
- 8) Final formula is approved.

Allied Blending & Ingredients.		Product Data	
AB&I Flour Tortilla Improver GB			
Description AB&I Flour Tortilla Improver GB is a special blend of dry food ingredients designed for the manufacturing of superior flour tortillas. This product is designed to improve the flavor and texture of flour tortillas while offering the convenience and accuracy of a measured batch pack.	Ingredients Rice Flour, Mono- and Diglycerides, Calcium Sulfate, CMC Gum, Wheat Starch, Enzymes (Wheat Starch, Maltodextrin, Cellulose), Xanthan Gum	Nutritional Data (Per 100g) Calories 300 Cal. From Fat 20%	
Application/Usage 1 lb per 500 lbs flour	Allergens This product contains wheat	Total Fat 2.2g Saturated Fat 0.0g Trans Fat 0g Cholesterol 0mg Sodium 90mg Total Carbohydrate 47g Dietary Fiber 14g Sugars 0g Protein 2g Vitamin A 0% Vitamin C 0% Calcium 42% Iron 4%	
Big Weight 50 lbs	Microbiological Analysis E. Coli 0 Salmonella/Sig Negative	Food Safety Certification 	
Storage and Shelf Life 4 months in ambient conditions of moderate temperature and humidity	Kosher Status Manufactured under the direction of the House of Orthodox Jewish congregations and certified Kosher.		

2/18/2015

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Ingredient management

Batchpaks increase efficiency of ingredient management

- ✓ Inventory management cost reduction
- ✓ Warehousing cost reduction
- ✓ Overall overhead cost reduction- employees and utilities
- ✓ Convenience in storage & manufacturing



Quality Assurance & Control

Batchpaks - Consolidates multiple nutrients into a quality assured single-step ingredient

- ✓ Improved consistency:
 - Offer a single-step pre-weighed packaging
 - Increase homogeneity of the final product
- ✓ Yield improvements, less rejection
- ✓ Liabilities shift to supplier
- ✓ All ingredients on a single certificate of analysis (CofA)





Quality Assurance:

All finished product is subjected to a very rigorous QA process. Many physical and chemical characteristics are tested and the results are carefully evaluated to confirm composition.

We are committed to consistent quality

- ✓ Maintain fresh Ingredients (FIFO)
- ✓ Have accurate weighing
- ✓ Ability to Precision Blend
- ✓ Follow GMPs
- ✓ Maintain and Document good Quality





Quality Tests:

Finally, BatchPaks are “Tested” to assure proper function and confirm proper results before the product is shipped to our customer.

Research & Development

Our Batchpaks – Developed by experienced & highly trained scientists

- ✓ Work with customers to make proprietary formulations to fit the customer's need – A partner
- ✓ Technical support - Knowledge of new technologies
- ✓ Optimization of ingredient functionalities for cost savings and/or best results



Research & Development

- ✓ Time savings to develop new product formula.
 - For example, to test for sticking, might take 5 days; flexibility - 1 to 2 weeks. Shelf life - at least 30 days (depending on desired shelf-life)
- ✓ Knowledge on current food regulations/labeling, Organic, Low sodium, gluten-free, non-GMO, clean label, low carb & overseas requirements
- ✓ No need to hire technically educated personnel to do R&D work





Bake Tests:

Finally, BatchPaks are “Bake Tested” to assure proper function and confirm proper results before the product is shipped to our customer.

Summary

- Batch packs can be developed for a wide array of products such as
 - Low sodium
 - Clean label
 - Natural
 - Organic
 - Limited caloric content
 - Low fat, traditional etc.
- Toll Blending is also an option.
- To stay at the front edge of innovation you need:
 - ✓ A good relationship with a blender with R&D capability can be very beneficial.
 - ✓ R&D time can be reduced and the time from idea to finished product can be improved.

IF YOU HAVE ANY QUESTIONS IN

Any Part of the World of Tortillas



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