



STEAMBAKING

Explore the benefits
for cake and bread



VISIT OUR STEAMBAKING CENTER!



Our Steam Baking Center is available to bakeries for product development and market testing of steamed bakery product innovations. Let's steam together!



BOOK YOUR WORKSHOP NOW!

Scan the code or contact us at
info@ssbakingsolutions.com

WHAT TO EXPECT

TECHNICAL TRAINING

Gain a deep understanding of the Steambaking process, from core principles to advanced techniques.

NEW PRODUCT DEVELOPMENT SKILLS

Take part in hands-on sessions to create new products and improve existing products that fit your brand and portfolio — while gaining the full know-how of the Steambaking process and formulation.

MARKET TESTING

Learn how to position your products effectively in the market and apply proven industry practices for success.





WHAT IS STEAMBAKING?

Steambaking uses saturated steam — either on its own or in combination with conventional heat — to bake cakes and breads more efficiently.

Steam transfers heat 12x more efficiently than hot air.

Steaming can be used on its own or in combination with conventional baking (hybrid baking).

BENEFITS OF STEAMBAKING

PEOPLE: BOOST QUALITY & TASTE

- Unique soft & fluffy texture
- Preserves natural flavours and colours
- Possibility to reduce calories; up to 40% less sugar and 50% less fat
- Better quality for par-baked products (no drying)
- Healthier product, possible to add additional proteins, fibers

PLANET: MORE SUSTAINABLE

- Improved CO₂ footprint
- Lower CO₂ emissions
- Possible to bake fossil fuel free!
- Less acrylamides

PROFIT: SAVE COSTS & INCREASE EFFICIENCY

- Less ingredient costs, less flavour & colour ingredients required
- Same product volume, less weight
- 30-60% reduction on energy
- 50-80% less baking time, smaller production line footprint
- More sustainable process, therefore less CO₂ credits required

TURNKEY SOLUTIONS

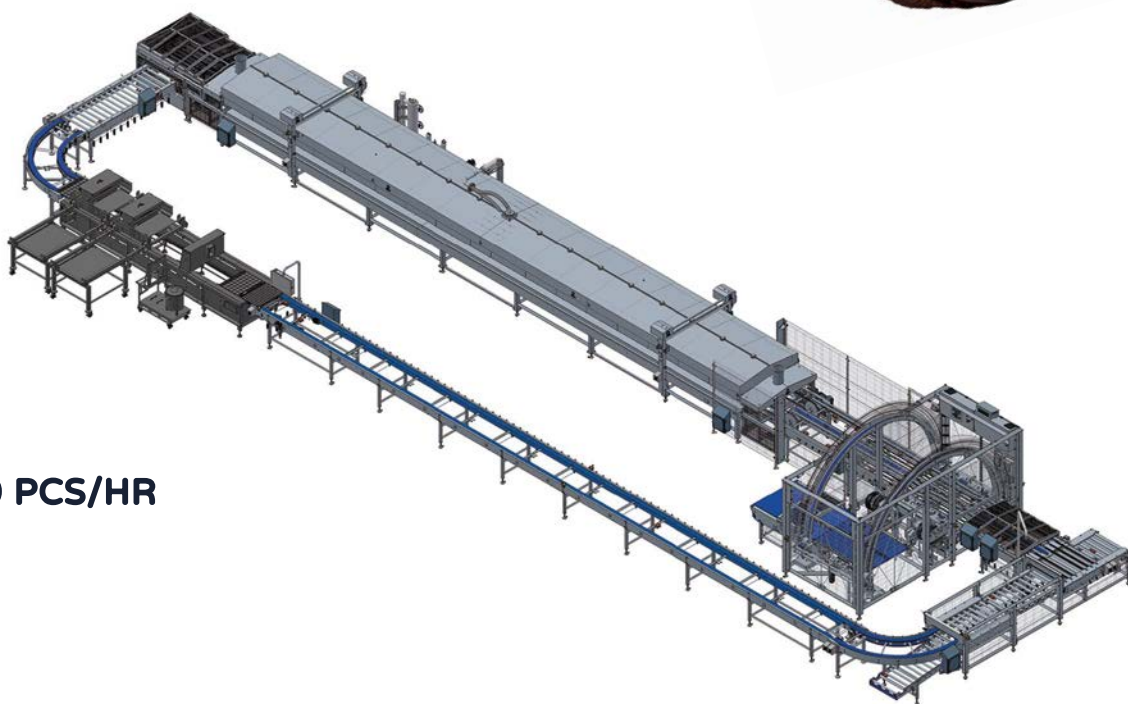
FOR CAKE



PRODUCTION LINE EXAMPLE

Steamed cakes

- 1 Batter mixing
- 2 Oiling plates
- 3 Depositing
- 4 Steaming
- 5 Cooling
- 6 Injection & enrobing
- 7 Packing



CAPACITY
10,000 - 45,000 PCS/HR



SCAN AND WATCH
THIS CAKE LINE VIDEO

TURNKEY SOLUTIONS

FOR BREAD

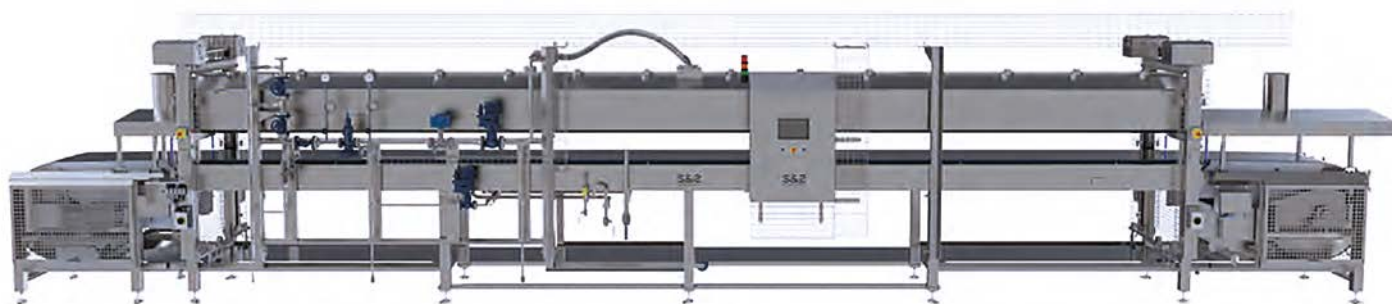


**PRODUCTION
LINE EXAMPLE**

**CAPACITY
10,000 - 20,000 PCS/HR**

Steamed buns

- 1 Dough preparation
- 2 Dividing & rounding
- 3 Proofing
- 4 Steaming
- 5 Flash-baking (optional)
- 6 Cooling / freezing
- 7 Packing



SCAN AND WATCH
THIS STEAMED BUNS LINE VIDEO

GLOBAL EXPERTISE, LOCAL EXPERTS



HEADQUARTERS



HEADQUARTERS



PRODUCTION SITE



TECHNOLOGY CENTER



ORANGEWORKS  TFT | B&L Chocolate  | S&2



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