

MERAND

Baking Lab



MERAND has been a French manufacturer of machines and production lines for the bakery industry since 1954.

Specialist in dividing and shaping dough pieces with an in-depth range, MERAND has solutions to meet the needs of artisan bakeries, supermarkets and industrial applications.

60% of its turnover is made in export markets.

With very significant investments in R&D, major innovations, numerous patents, combined with very high reliability, all of this gives MERAND an expertise which is recognized worldwide.

The Baking Lab is a testing and demonstration centre available to bakers.

Located in our factory in Noyal sur Vilaine, in Brittany (FRANCE), it occupies an area of more than 250m².

Many machines and production lines are regularly tested there by investors who wish to validate their recipes.

The Baking Lab is also used to create events that bring together players from the BVP sector for themed demonstrations.

It is also available to millers and ingredient manufacturers who would like to organise demonstration days for their products with their customers.

Do not hesitate to contact us, and come and test our machines or organise an event: baking-lab@merand.fr.

Zoom on machine

RheoPan : The most versatile modular line

The RheoPan Precision is at the top end of the range. It divides using gravity, weighing the dough pieces before and after cutting, to get very accurate results even with very fermented and highly hydrated dough. The divider can work with one 15cm strip or with two strips. The dough pieces can either be used as they are (rustic slabs, ciabatta, foccacia, etc.) or can move on to the other options that make up the RheoPan range.

They can be coated with seeds by passing under the RheoPan TopSeeds, or pass through the RheoPan RotaBall rounder to make balls of different dimensions,

while perfectly retaining the honeycomb structure of the more delicate types of dough. Many products can be made with

this rounder that works just as well as by hand:

organic rolls, burger buns, panetone, pizza balls and brioches...



Thanks to the bypass system, the dough pieces after division can avoid going to the rounder and go directly to shaping. The RheoPan Armor HV moulder gently shapes baguettes and loaves at a rate of over 1500 pieces / hour. The Alvéo+ laminating system and its progressive extension guarantee regular shaping while retaining the honeycomb structure of your products.

The Pointop system makes it possible to shape baguettes automatically with pointed ends.

It is also possible after dividing to pass dough pieces into the rounder for a light rounding, before being shaped in the shaping machine, in particular for the production of special loaves, cut and short loaves and products requiring a little more body. The RheoPan line can produce at a rate of around 650Kg of dough per hour depending on the products. A new version with a larger head end should be available from the second half of 2020. It will be able to produce up to approximately 1000Kg /h.

MERAND Baking Days



2-3 times a year, MERAND organises meetings between major bakery players, such as millers, ingredient manufacturers and bakers such as multi-boutique and industrial bakeries. This is an opportunity to attend demonstrations of different lines, while interacting with colleagues and professionals in the trade.

On October 23-24, 2019, the first Baking Days were held. La Minoterie Forest, the Suire flour mill (Girardeau group), Puratos and Lesaffre provided demonstrations with their products (flour, mixes, etc.). In total more than fifty companies came together over these 2 days. Everyone appreciated the opportunity to compare notes in small groups with colleagues who are experiencing the same kind of issues.

Puratos in particular used the MERAND Rolling Line, a continuous divider-rounder, using their mix to produce burger buns, baps and brioches.

Minoterie de Suire produced organic rolls and baguettes on the RheoPan line, while Minoterie Forest on the EasyLine production line produced traditional baguettes with Antic flour.

Yeast and liquid sourdough from Lesaffre were used in most of the

recipes.

In addition to product demonstrations and tests, it was an opportunity to discuss the problems of multi-stores, such as the regularity of products in each store, but also the difficulties of finding qualified staff, the centralisation of part of the production of dough pieces ... All in a very friendly atmosphere.

The next MERAND Baking Days will take place on March 11 and 12, 2020 (at the same time as the CFIA fair in Rennes) and on October 20 and 21, 2020. You are welcome, so register quickly or ask us for more information on this subject: salesdpt@merand.fr or **0299041530**.

Clients' feedback

Puratos, which we no longer present you, participated in the latest MERAND Baking Days. On this occasion Jérôme Gicqueau, Key Accounts and Industry Manager was present. He gives us his impressions.

” Can you describe both the MERAND Baking Lab and the atmosphere during these 2 days?

The MERAND Baking lab is a modern and pleasant resource which is available to Merand customers and prospects. Regarding the atmosphere, it was simple and friendly, and we had a good time.

What products have you tested on the MERAND Rolling Line? What are your impressions of this machine?

Jean, our demonstrator, tested our Tegral Burger which is a ready-to-use preparation for making buns. We also tested a traditional recipe with soft'r, an enhancer for softness and shelf-life. We enjoyed working on this machine. It is simple to use and very effective.

What benefits for your customers do you see in using the MERAND Baking Lab?

As part of an on line test before buying, or to try out a new recipe.

Which Puratos products would you like to test and on which machines, for future participation?

We would like to test one of our O-tentics on the Stradiavario. It is an active dehydrated yeast. This product makes it possible to personalise a range of loaves, and in particular baguettes.



Tom Oberweis, owner of the famous Oberweis bakery in Luxembourg (5 points of sale in Luxembourg and employing 380 employees) came to Rennes, to the MERAND Baking Lab, during the last MERAND Baking Days last October, to attend the demonstrations of several machines: the fully automatic divider-shaper Stradiavario, the Rolling Line for small rolls and the RheoPan line.

He was able to attend demonstrations with organic flour from the Suire flour mill on the RheoPan Line.

Here he shares his impressions of the MERAND Baking Days and on the RheoPan line.

” I particularly appreciated the contacts and exchanges with the various partners present at the Merand Baking Days.

Indeed, I think it's a very enriching experience to follow the different methods of making loaves on the Merand machines presented.

During exhibitions, you don't have so much time to be able to follow the various demonstrations.

I would like to thank the entire Merand team for organising the Baking Days. “

**See you on March 11 and 12, 2020
for the next edition of MERAND Baking Days.**