Powdea

Doughmaster™

Digital management of raw materials and recipes

Masters of Ingredients

Recipes and raw materials managed safely and simply – independent of time and place.

A bakery's competitive advantage lies in not just having good recipes, but also ensuring they are uniformly applied. Profitability will depend on how ingredients and labour costs are managed. Accurately calculating the cost value of products requires the tracking raw materials in real time and planning production accordingly. Without modern tools this can be very difficult – and this is where we come in.

We developed the Doughmaster™ app to make life easier for bakery entrepreneurs. It digitizes the recipe, eliminating possible human errors that can be made when memorizing and calculating proportions. Doughmaster allows you to store all necessary information related to the ingredients and how they are combined so they are easily accessed and understood, and it allows the dough making process to be digitally controlled so the cost price of products can be calculated and ingredients accurately monitored.
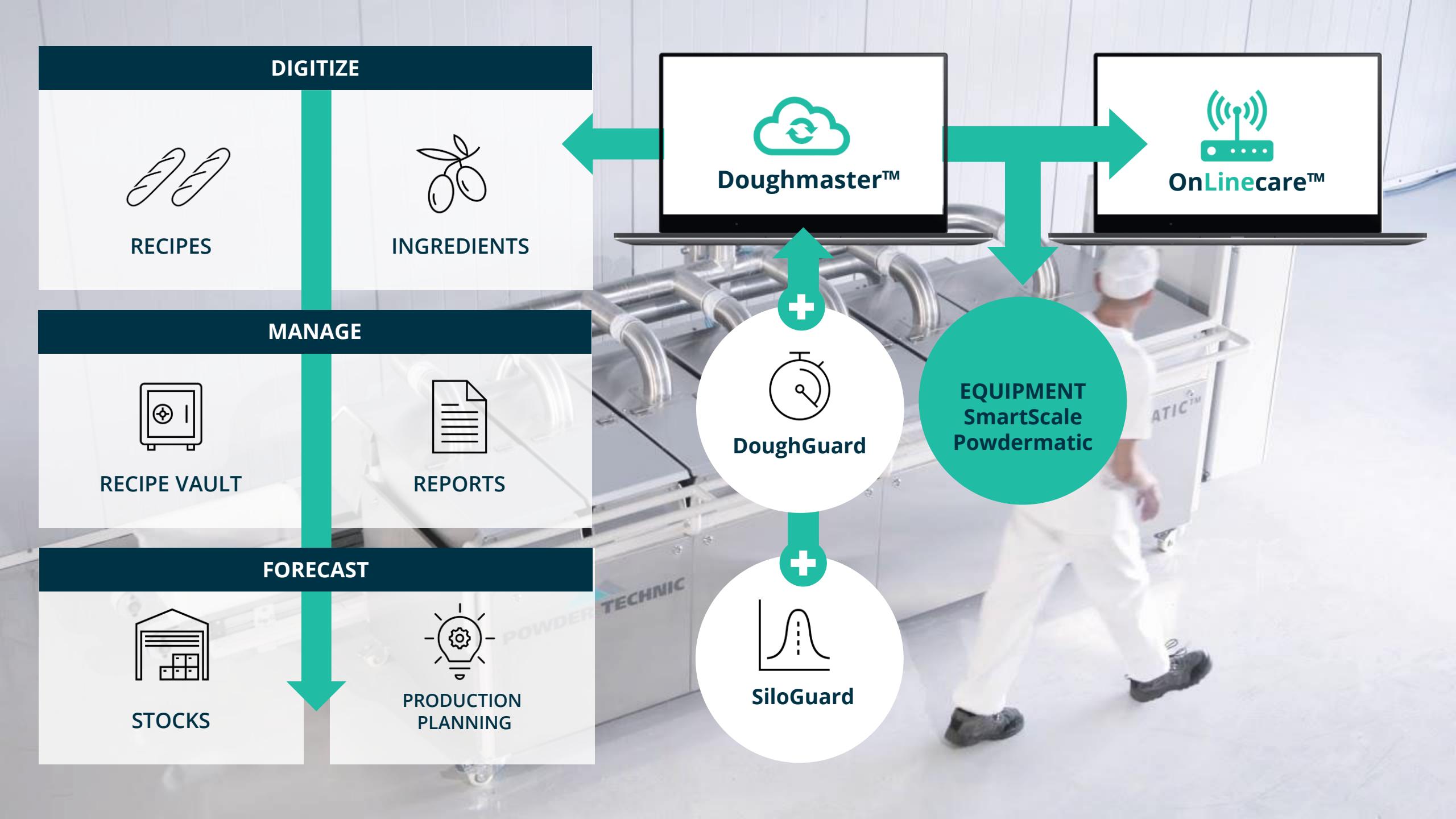
We really want to help bakeries stay competitive by getting the most out of the digital tools on offer.
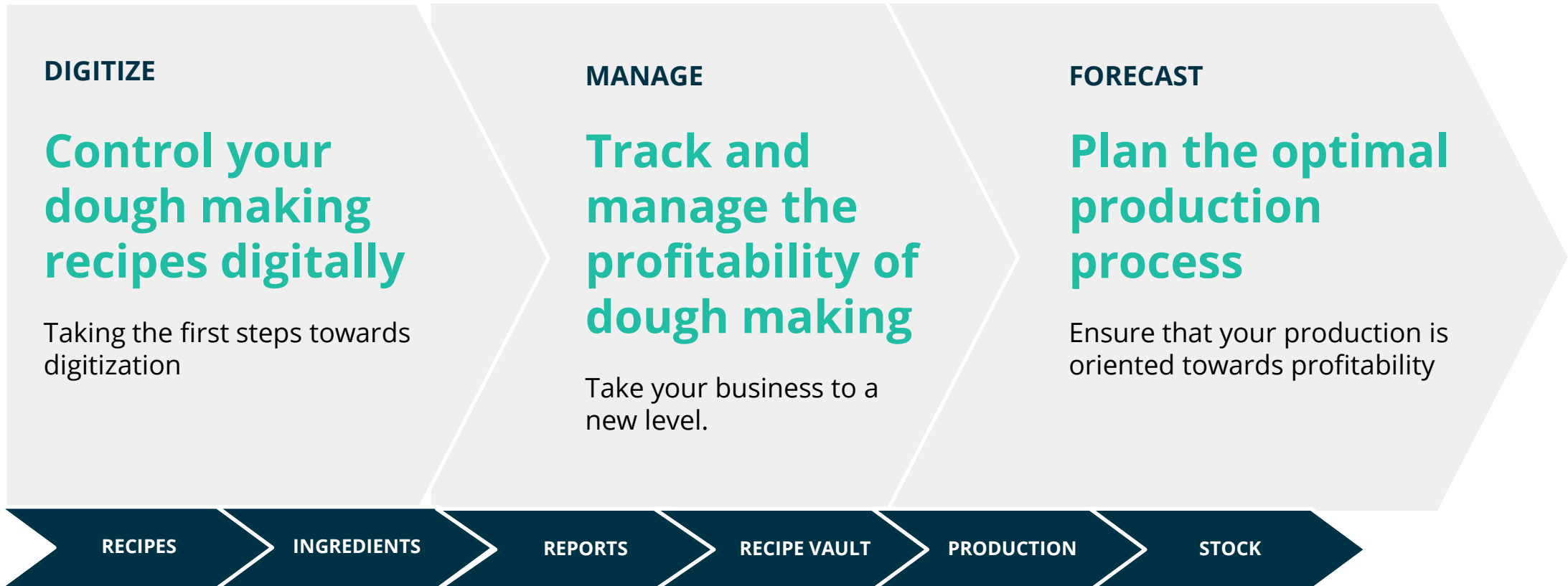
Tuomo Kousa, Powdea

Accurate and reliable – everyone can be a dough master with us.

Doughmaster as a service

1
DEMO & ORDERING
Doughmaster

The software service package is chosen according to the features desired. Data connection requirements are also checked.

LITE, STANDARD, PRO + DATA CONNECTION

2
IMPLEMENTATION
Digitally Managed

The ingredients, quantities, and steps for each recipe are fed into the cloud-based program and tested.

MODEL RECIPES TESTED

3
TRAINING
OnSite or OnLine

Customers can be trained to use the software either directly on their premises or remotely, e.g., via Teams.

REMOTE TRAINING POSSIBLE

4
END-USER SUPPORT
Customer Care

The software is continuously being developed with the help of feedback from the baking industry. A technical support ticketing system is also available 24 hours a day.

24/7 TICKETING SYSTEM

Doughmaster™ LITE

Suitable for small bakeries

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Digitize your dough making recipes

When you digitize your recipes they are always safe and up to date. Any recipe changes you make are conveyed to the dough maker in real time so batch sizes can be easily updated and edited – regardless of the time or place.

- Recipe changes are displayed in real time so dough making can be automatically scaled according to batch size.

- Doughmaster guides the dough maker step-by-step and ensures that dough consistency is of a uniformly professional quality even with seasonal workers.

- Recipes can be updated remotely and the cost of manufacture calculated.

- Direct communication with the dough maker ensures that any recipe changes made will happen in real time.

INGREDIENT INFORMATION
- **Easy to create and update information about recipe ingredients:**
  - **Allergy warnings**
  - **Inventory instructions**
  - **Quantity and location of ingredients**
  - **Supplier info**
  - **Price info**
  - **Storage location**

DIGITIZED RECIPES
- **Yield of ingredients**
- **Multi-stage recipes**
- **Starter dough recipes**
- **Portioning**
- **Instruction field (e.g., for mixing or baking)**

RECIPE MANAGEMENT
- **Visibility control, active or hidden**
- **Remote management and editing**
- **Update for the operator panel**
- **Ingredient identification**
- **Calculation of the cost price**

Doughmaker™ STANDARD

Suitable for both small and industrial bakeries

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Monitor and manage the profitability of your dough production

It's easier to run a business with up-to-date information. Reports provide real-time information on both the consumption of ingredients and product batches. Reporting and screening recipes also speed up everyday decision-making.

- Once the recipe and ingredients are digitized, reporting makes production understandable and predictable.

- With just a few clicks you can save and print out manufacturing and ingredient consumption reports on a daily, monthly, or yearly basis.

- Traceability is improved when the cost price of each dough batch can be reported and those ingredients identified which might contain allergens.

INGREDIENT INFORMATION AND THE DIGITAL MANAGEMENT OF RECIPES

REPORTS per day/month/year
- **Ingredient consumption reports**
- **Production reports (per item)**
- **Classification and search functions**
- **Can be exported as Excel and PDF print out**

RECIPE VAULT
- **Recipes saved and backed up**

Doughmaster™ PRO

Plan the optimal production process

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With the help of Doughmaster you can control all the production information necessary and make it easier to plan production on both a daily and weekly level. Doughmaster PRO provides capacity planning tools for production lines and ingredient adequacy forecasts.

- Inventory balance and real-time value in euros available at all times

- Plan your daily / weekly prouduction and transfer it to the operator panels of the dosing system

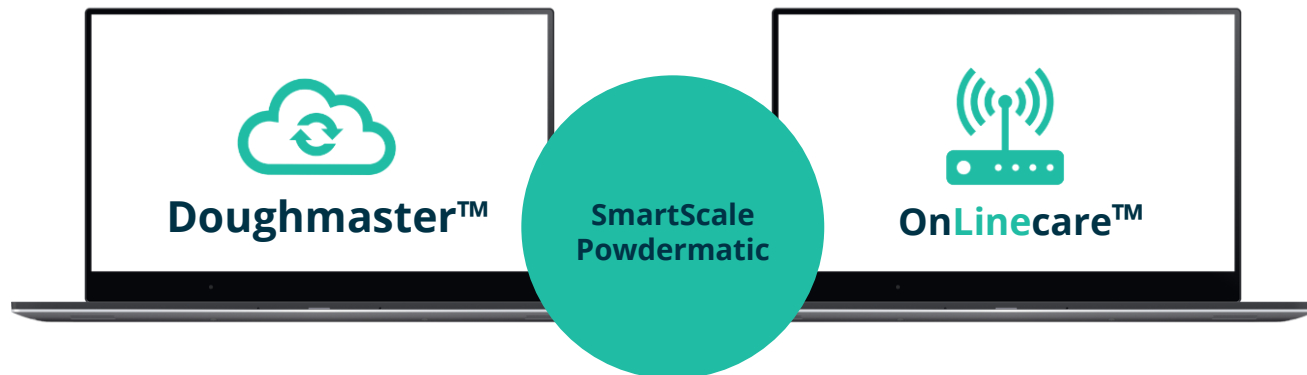- Real-time information eliminates need for stock taking

INGREDIENT & RECIPE INFORMATION, RECIPE VAULT & REPORTS

PRODUCTION INFORMATION
- **Daily or weekly production planning**
  - **Dough and starter dough preparation**
  - **Products in intermediate storage**
- **Production planning**
  - **Transferral of production plan to the operator panel**
  - **Monitoring in both office and production facilities**
  - **Setting of capacity and changeover times**
- **Ingredient adequacy forecasts based on real-time inventory and forecasted weekly consumption**
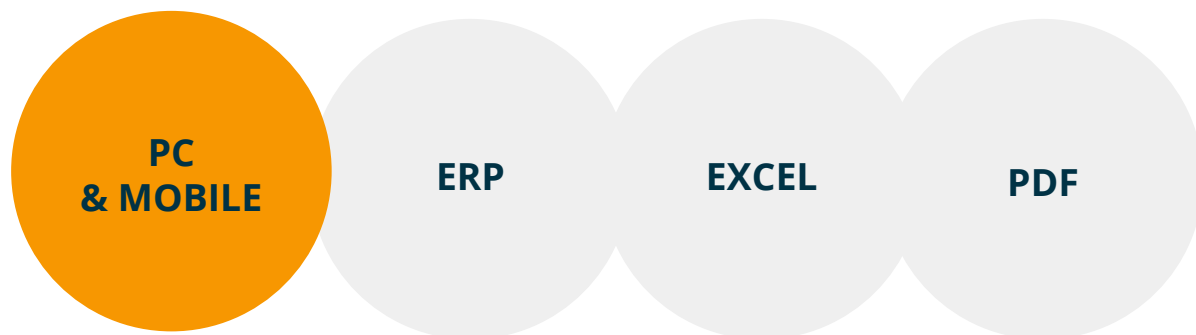
STORAGE
- **Take in ingredients to the Doughmaster PRO's database**
- **Generate and print batch numbers if required**
- **Real-time inventory balance and amount of ingredients in euros**
- **Optional touch screen user interface available for the ingredient intake**
- **Optional Info Screen available for showing the production status of dough manufacturing**

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Doughmaster™

SmartScale Powdermatic

OnLinecare™

Integrated and device-independent operating system

The Doughmaster software allows 24/7 remote access to the bakery and equipment. It integrates seamlessly with existing ERP and Excel files as well as various terminals.

PC & MOBILE • **ERP** • **EXCEL** • **PDF**

SMARTSCALE JA POWDERMATIC
- **Fully compatible with powder dosing equipment**

INTEGRABILITY
- **ERP software, integrability and ready-made interfaces**
- **REST-API interface is coming soon**

HARDWARE AND SOFTWARE
- **For PC and mobile devices**
- **Excel compatible**
- **PDF reports**

UPDATES AND REMOTE CONNECTIONS
- **Remote connection to devices**
- **24/7 ticketing system**

Clear and easy to input ingredients

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Edit entry   ×

Raw material   025A
ID/Number:

Raw material   Test material
Name:

Alternative unit of   *   ▼
measure:

Alternative Unit in   1
kg.:

Raw material   Description for material
description:

Allergen: ⦿ No
                      ○ Yes

                                                    Update

Raw Materials

Home   Raw materials ▾

New   Edit   Delete   Export all/filtered rows to pdf

                                                              Search:

Number	Name	Allergen	UOM2	Weight (kg.) of UOM2	Description
12	abc	N	*	1	test
123456	supermix	Y	*	1	tykkiainetta
2020	corona mix	N	*	1	mix
a001		N	*	1	
EGG	Raw egg	Y	pcs	0,049	Raw eggs
L002	Milk	Y	l	1,03	Warm milk
L07E	Egg mass	Y	*	1	
RMC007	Instant yeast		*	1	
RMS02	Sugar, granulated		*	1	
RMS02/S	Salt (fine)		*	1	

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MacBook

Software scaled to your growth

APPLICATION FEATURES	LITE	STANDARD	PRO
INGREDIENTS	✓	✓	✓
CREATING A RECIPE	✓	✓	✓
RECIPE VAULT™ (backup service)		✓	✓
REPORTS		✓	✓
PRODUCTION PLANNING			✓
UPDATES AND MAINTENANCE	✓	✓	✓
DEVICE INDEPENDENT (PC & MOBILE)	✓	✓	✓
COMPATIBLE WITH EXCEL & ERP	✓	✓	✓

OnLineCare ™
REMOTE SUPPORT

24/7 remote access to your devices

✓ **We provide Powdea OnlineCare™ as a maintenance service to ensure a trouble-free user experience**

✓ **24/7 hotline means we are contactable outside office hours**

✓ **Remote access to the status of your hardware makes troubleshooting and resolving any issues easier**

OnSiteCare™
MAINTENANCE SERVICES

Proactive maintenance

✓ **Spare parts automatically delivered to avoid unnecessary interruptions to production**

✓ **Scales calibrated to ensure 100% accuracy**

✓ **Filters regularly changed to ensure occupational safety**

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