Industrial PhD project about Process Analytical Technology in manufacturing of bake-off Croissant

Industrial manufacturing of bake-off Croissant requires i.e. that dough and fat have close the same viscoelastic characteristics in achieving an optimum lamination, which is crucial for an optimum product quality. To the optimization of the control of lamination an automatic prediction of the viscoelastic characteristics of the dough would be a desired tool. A prediction based on automatically on-line spectral analysis of raw materials and chemo metrics

Lantmännennen (herein the bakery division Lantmännennen Unibake) appreciates an investigation of the options in Process Analytical Technology (PAT) to an improved process control of bread manufacturing. 

**Particular we are keen on establishing an industrial PhD project at KU LIFE about PAT in improvement of process control in the manufacturing of bake-off Croissant at our bakery in Belgium.**

Contact Professor Søren Balling Engelsen: se@life.ku.dk