

TECH NEED

Raw Dough Looking For A New Life



KEY INFORMATION

TECHNOLOGY CATEGORY:

Foods - Ingredients

Foods - Quality & Safety

Foods - Processes

Waste Management & Recycling - Food & Agriculture

Waste Management

TECHNOLOGY READINESS LEVEL (TRL): **TRL4 TO TRL9**

COUNTRY: **SINGAPORE**

ID NUMBER: **TN174402**

BACKGROUND/DESCRIPTION

In a bakery, rejected yeasted doughs known as bakery waste are a common sight. These dough are rejected due to poor/over moulding/shaping, overweight or underweight and unused sides of the dough. The company has optimised the operation processes to reduce overall wastage but unable to achieve zero waste.

The company is looking for solution or technology which can upcycle these doughs into other products (edible/non edible) that has high value than animal feed. The doughs come in both raw and steamed form.

TECHNOLOGY SPECIFICATION

About 10kg of wasted raw dough and 5kg of wasted steam dough produced daily. Pick up every other day as company only has space for 1 day storage.

Chilled doughs can last for a week.

The dough comprised of wheat flour, yeast, vegetable fat, sugar, baking powder.

The company is open to solutions that

1. yields a better return than selling to animal feed.
2. allows the dough (>80%) to be included back into their main dough without comprising on the over structure and appearance
3. allows the wasted dough (>80%) to be converted into powder where it can be reconstituted.

WHAT WE ARE NOT INTERESTED IN

They have tried to include rejected doughs into the main dough but the appearance of the finished product is compromised.

PREFERRED BUSINESS MODEL

- Licensing
- R&D Collaboration