



# Bakery Vertical

Simplify the recipe standardization and development with baker's percentage.

## Key Features Include

- Define the recipe using the baker's percentage.
- Mark the item as 'flour' at the stock item level to indicate that it serves as the recipe's flour base.
- Define flour weight by weight percentage and specific units.
- Mark key ingredient(s) within the recipe to accurately calculate the material's quantity based on the defined key ingredient(s) weight percentage.
- The system enforces a 100% total flour-based calculation with validation rules that include system prompting an error if the recipe's total weight does not equal 100%.
- Ingredient quantities are auto-calculated during batch processing using the total flour weight calculated in the recipe.

## Why Bakery Vertical?

- Bakers can share a common language and quickly assess the recipes with percentage-based insights.
- Simplifies recipe standardization and reduces the likelihood of errors, ensuring every bake meets the highest standards.
- Work with precision using a consistent unit of measure, as each ingredient is weighed with respect to flour weight.
- Maintain recipe accuracy when scaling up or down to ensure consistency and reliability.

The bakery vertical is developed for bakery manufacturers, enabling bakers to revolutionize the way of developing recipes and performing analysis effortlessly. It integrates with our core Process Manufacturing Suite for Acumatica. Baker's percent, or baker's math, enables bakery manufacturers to ensure accurate ingredient weight ratios to the recipe's total flour weight (or other key ingredient), leading to consistent product quality and efficiency across all baking operations. By leveraging baker's percent, bakery manufacturers can maintain consistent quality and uniformity across batches and adapt recipes seamlessly to meet varying production scales and demands.