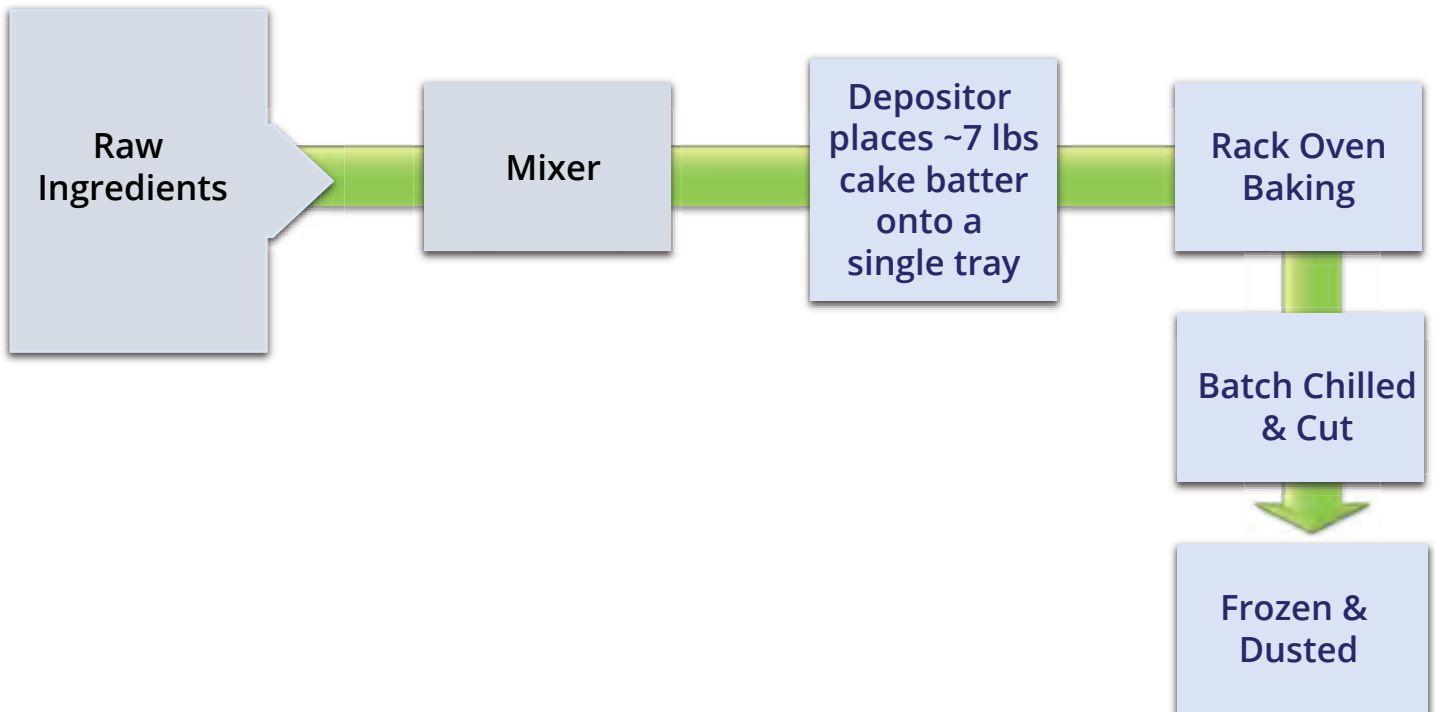
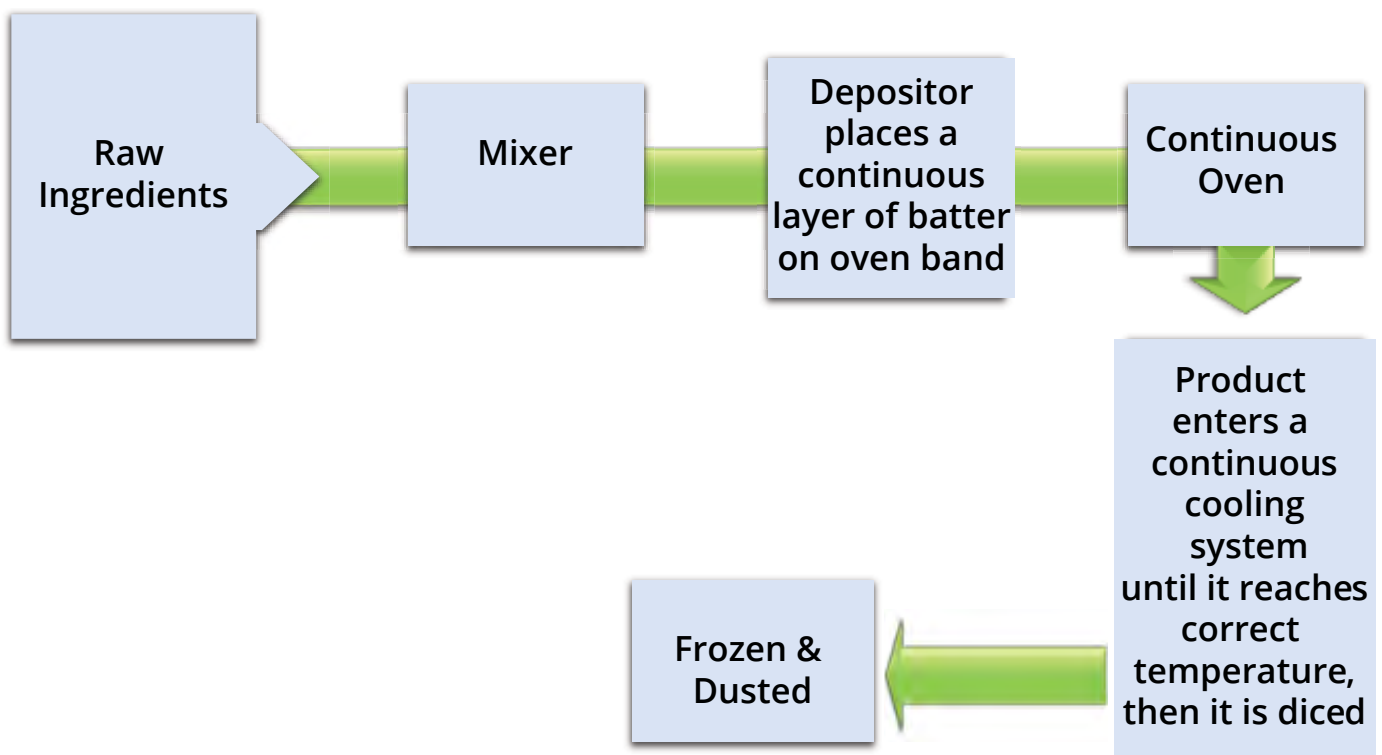


Batch Baking Process




Continuous Baking Process

Denali Production Method



Comparing Baking Processes

Comparison Parameter	Batch	Continuous (Denali Production Method) 
Temperature and Airflow Control	<p>Single Oven Temperature</p> <p>Some control of airflow by adjustments of baffles in oven</p>	<p>2 bake zones with top and bottom temperature control</p> <p>Each zone has a separate airflow that controls volume of air on product through oven control settings</p>
Control During Baking	<p>Deposits onto full sheet trays</p> <p>Stacked on rack (40 trays per rack). Baked either in single or double rack batch oven</p>	<p>Deposits a continuous band of product across width of oven band</p> <p>Consistent volume of product being exposed to the same baking conditions as product is processing</p>
Cooling Control	<p>Racks of product placed at ambient temperature for period of time, then racks moved to cooler for final tempering before dicing</p>	<p>As product exits the oven, product moves through air impingement cooling tunnel for initial cooling, then enters refrigeration tunnel for final tempering before dicing</p>
Dicing	<p>Product is removed from pans then fed manually through dicer</p> <p>Goes through freezing tunnel, then coated with starch and packaged</p>	<p>Product is automatically cut into slabs that are fed into the dicer</p> <p>Goes through freezing tunnel, then coated with starch and packaged</p>