AIB International’s Baking Products Leverage Expertise and Technology

ASB BakingTECH Tabletop and Speaker Offer Solutions for Industry’s Next Generation

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Manhattan, Kan. (Jan. 15, 2020) – Quality products, a food safety culture and well-developed talent are three essential ingredients for formulating success in today’s baking industry. During BakingTECH 2020, AIB International will showcase certification and training resources that provide commercial bakeries an edge now and in the future. Attendees will find AIB International at the MarketPlace (tabletop 426) during exhibition hours from 3–5 p.m. daily Sunday, March 1 – Tuesday, March 3.

As seasoned professionals age out of the business, the baking industry’s workforce is evolving, and commercial bakeries are challenged like never before to maintain product quality and regulatory compliance. With products that leverage technology and expertise to engage a more diverse workforce, AIB International is leading efforts to train the next generation.

“Decades of experience in baking give AIB International unique expertise in offering our clients tools that shape the future of the industry,” said Andre Biane, AIB International’s President and CEO. “Not only are our experts well-versed in the nuances of commercial baking, we’re tapping into the latest technologies to deliver training in formats that resonate with the next generation. That, in turn, fosters understanding and adoption that translates into a culture that is committed to food safety and high-quality production, which is good for business and the industry.”

At the AIB International MarketPlace tabletop, BakingTECH 2020 attendees will explore products that support preparation for the future, including training programs like BakePro Certification and VirtualInspector.

BakePro Certification is an innovation that provides customized, cost-effective and convenient consulting directly to clients, with in-depth solutions that take the client’s specific team, formula, equipment and facility into consideration.

VirtualInspector, an immersive training simulator, empowers users to identify food safety issues in their facility and improve their self-inspection plan. Participants learn from the interactive scenarios to develop and test knowledge and view scores across their facility to understand strengths and vulnerabilities. BakingTECH 2020 MarketPlace visitors will be able to demo the training using virtual reality goggles.

In addition to its state-of-the-art training programs, AIB International’s on-staff experts ensure partners are prepared to address regulatory requirements, such as FDA’s FSMA Intentional Adulteration Rule, which calls for the preparation and implementation of a food defense plan that addresses adulteration and food fraud.
As part of the BakingTECH 2020 Food Safety track, Earl Arnold, food defense and FSMA Manager for AIB International, will be speaking on “FSMA Inspections – What to Expect and How to Prepare” on Tuesday, March 3, from 12:15-12:50 p.m. Attendees will gather information to help evaluate their facility’s preparedness for an FDA inspection, obtain tips for handling FDA visits properly and review top findings of the AIB International FDA Preparedness Inspections.

Concurrently, the clean labeling track will feature Nicole Rees, product director for AB Mauri North America, who will deliver a discussion on “Clean Label – Mythbusting Edition.” The presentation, sponsored by AIB International, will be Tuesday, March 3, from 12:15-12:50 p.m., and will explore topics such as the consumer perceptions and industry viewpoints on cleaner label products, clean label alternatives for functional ingredients and production hurdles to avoid in creating cleaner label products.

To conclude the conference, AIB International will participate in the Closing General Session. Reflecting AIB International’s continued commitment to the baked goods industry and the next generation of baking talent, the company made a $40,000 contribution in support of ASB’s scholarships and will have the privilege of presenting trophies and checks to this year’s Product Development Competition winners.

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About AIB International
For 100 years, AIB International has partnered with our clients to bring the enjoyment of safe, high-quality food to consumers everywhere. Through customized Training, Inspections & Consulting, Regulatory and Certification services, our global team of food safety and quality professionals in 120 countries is committed to helping our customers address virtually every link in their supply chains. Visit www.aibinternational.com for more information.