

Batch with Confidence Every Time

iTest Formula Control (iTest FC) helps bakeries eliminate waste, speed up production, and ensure complete traceability while avoiding the complexity and high cost of large industrial systems.



A simple and affordable way to modernize bakery batching with benefits that matter every day:

- Reduce waste and overfills through operator-guided weighing
- Speed up production with automatic ingredient recalculation when overfills occur
- Improve consistency with ingredient-level tolerances and real-time alerts
- Strengthen compliance with lot tracking, audit logs, and QA checkpoints
- Lower ownership costs compared to dated or oversized formula control systems built for industry rather than bakeries

Two Ways to Get Started

Complete System

A full workstation with industrial PC, A/D, housing, and bench scale for bakeries that want an integrated batching and traceability solution.

Software Only

Add iTest FC to your current scale setup to gain recipe control, perfect for bakeries moving from manual batching without new hardware.

**Request a demo and see how iTest Formula Control
can elevate your batching**

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