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BAKERpedia partners with AIB International on new food safety section

Portland, Oregon (USA) – BAKERpedia, the world’s largest go-to digital technical resource for commercial bakers and food innovators has partnered with AIB International (AIBI) to develop a new food safety section for bakers, bakeries, and quality assurance managers. The new section on the BAKERpedia website features 30 topics.

This recent collaboration is a direct response to the increased demand by bakeries for assistance with interpreting the Food and Drug Administration’s (FDA) Food Safety Modernization Act (FSMA). Timely knowledge and information sharing is critical as bakeries and bakers work to comply with new regulations.

“Since 2014, BAKERpedia has provided cutting-edge technical information that empowers the industry,” said Dr Lin Carson, CEO of BAKERpedia. “The production of high-quality sanitary food products is essential to the success of commercial bakers and bakeries. This partnership with AIBI will help our users improve the quality, safety and efficiency of the commercial baking ecosystem.”

AIBI offers the baking industry expert commercial bakery training and consulting, in addition to food safety inspections, audits and training. Partnering with BAKERpedia on this technical content only solidifies AIBI’s position as the baker’s food safety expert.

“AIBI is truly a one-stop-shop for all of the needs a bakery might have in its quest to produce quality baked goods that are safe to eat,” said Brian Strouts, Vice President, Baking and Food Technical Services. “This kind of partnership creates synergies for both sides of our organization.”

Topics included in the new food safety section on BAKERpedia are sanitation, personnel practices, body fluids, allergens, transportation and storage, integrated pest management, maintenance, sanitary design, chemical control, air and water quality, operational methods, physical foreign material, temperature control, traceability, recall, microbial control, environmental monitoring, customer complaints, quality control, regulatory overview, FSMA, HACCP, self-inspections and internal audits.
About AIB International
AIB International empowers clients worldwide to elevate their food safety and production process capabilities by developing and delivering application-oriented learning, consulting, and value-added services. As a premier service provider to the food and beverage industry, AIBI serves more than 120 countries. To find out more, visit www.aibonline.org or call 800-633-5137.

About BAKERpedia
BAKERpedia is the world’s largest go-to digital resource for commercial bakers and food innovators. Imagine a platform that combines the features of Google and Wikipedia, offers everything you need to know about industry trends, ingredient information, baking processes and basically provides all the answers to your baking questions. A central resource that gives free access to everyone. BAKERpedia provides simple and credible solutions to complex challenges so you can focus on the things that matter – business growth in a competitive commercial baking environment. Start searching at www.bakerpedia.com and follow us on Facebook, Twitter and LinkedIn.

About Dr Lin Carson
Dr. Lin Carson is the Founder and CEO of BAKERpedia, the world’s largest digital baking encyclopedia. With more than 15 years’ experience including setting up the R&D, Quality and Co-manufacturing departments at Dave’s Killer Bread and Wendy’s and running a bakery cafe, Dr. Carson discovered a huge gap in information sharing and realized there may be many professional baking media and blogs out there but none provided scientific, technical baking information that the industry requires to make key business decisions daily and so, BAKERpedia was born. BAKERpedia produces BAKED In Science and Sponsored Academy classes which has propelled Dr. Carson as an influencer in the global commercial baking community. As a guest speaker, Dr. Carson has addressed hot topics like innovation, food safety and efficiency in the industry at organizations like the American Society of Baking, Food Processing Suppliers Association and IBIE.