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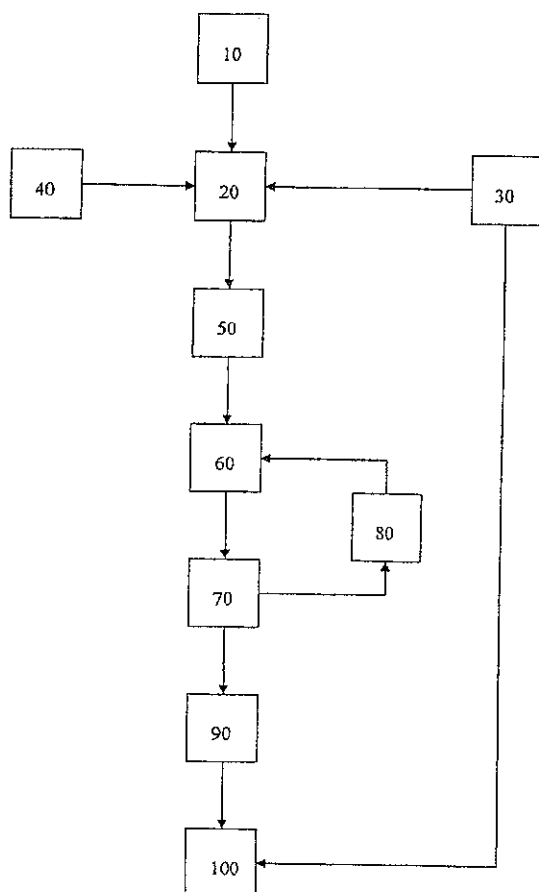
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Level 43, 101 Collins Street, Melbourne, Victoria 3000 (AU).
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- (71) Applicant (*for all designated States except US*): **MOF-FAT PTY LIMITED [AU/AU]; 740 Springvale Road, Mulgrave, Victoria 3170 (AU).**
- (72) Inventor; and (84) Designated States (*regional*): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW).
- (75) Inventor/Applicant (*for US only*): **WILLETT, Paul,**

[Continued on next page]

(54) Title: A METHOD OF SCHEDULING A PRODUCTION RUN OF BAKERY PRODUCTS



(57) Abstract: The invention provides a method, computer program and system by which a production schedule for a bakery is produced. The method involves reducing dough wastage by calculating a weight of dough for each bakery product which falls short of a full batch and combining that weight for the various bakery products formed from the same dough type to form batches comprising a whole number of bags of flour. This avoids the partial use of a bag of flour and reduces dough wastage.



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