

The Sensire logo, featuring a blue circular icon with a white signal-like symbol and the word "Sensire" in a bold, dark blue sans-serif font.The Vaasan logo, consisting of the word "Vaasan" in a white, cursive-style font inside a red, rounded rectangular shape with a white border.

“Vaasan Oy operates 5 bakeries in Finland, using very efficient production lines to bake some of Finland’s best loved bread brands.

During my long career as a baker (47 years) the process of baking has become more challenging. In order to achieve good and uniform quality bread, as well as decrease waste, we need a modern and user-friendly system that lets us monitor things easily.

Previously all our monitoring was recorded on paper, and supervisors would then enter the data into our central record files, and any more extensive monitoring of that compiled data would then experience a delay of several days. With the Sensire system we’re using now we can monitor measurements in real time and address any issues immediately.

The last few years I’ve spent with production development duties, one focus of which has been on developing our food safety and quality tasks and taking them into the production process with Sensire.

We originally started with Sensire almost 10 years ago, back when our Vantaa bakery adopted their system for dough and sourdough temperature measurements.

Sourdough is one of the most important things when making bread, and that’s why our current system is easy to use for ensuring sourdough quality.

Later we also developed product weight monitoring for our production lines, which is used to manage product standard weight and reduce waste.

The employees have been happy to adopt the system

and are now taking more responsibility both in production and where it comes to the quality of the bread.

With food safety and quality including many kinds of tasks and checks, we’ve now converted our paper records into digital as well.

The system is very beneficial and we’ve been able to tailor it in cooperation with Sensire to be always better fitting and easier to use for our business.

I’d like to end by stating that only the sky’s the limit with the possibilities you have with Sensire’s food safety and quality solution.”

Kari Saarinen

Baker / Production Development

Vaasan Oy



Follow us

The Sensire logo, featuring a blue circular icon with a white signal-like symbol and the word "Sensire" in a bold, dark blue sans-serif font.