

Corporate caterer and supplier to Aldi

THE GRECH BROTHERS PRODUCE SPECIALTY BREADS FOR THEIR OWN CATERING SERVICE AND DELIVER THEM TO HOTELS AND TRADE CONSUMERS, INCLUDING ALDI AUSTRALIA



+ When companies in or around Melbourne organize a conference or a festive event, Claude G. Grech and his brother Jean, owners of Potts Catering PTY Ltd. from Brunswick, Victoria, are on hand to assist. Potts specializes in corporate catering and offers all sorts of palate pleasure ranging from hot finger food to a complete buffet for 400 persons. Baguettes and similar products also belong to their catering range. These are made

in Potts Bakery Pty Ltd, the second company owned by the Grech brothers.

The bakery, which is strongly based on traditional French recipes (both Grech brothers are from France), is competing with itself in a way as it also supplies its products to hotels and trade consumers such as congress hall catering services and – only recently – also to Aldi Australia.





Aldi, the German discount chain, has more than 150 markets in Australia and distinguishes itself by its European touch in the bread range. Potts supplies 30 products, amongst them sourdough bread, fruit cakes and Kaiser rolls.

It was this order that was the determining factor for the decision to modernize the bakery. The Grech brothers, Jean is a baker and Claude an IT engineer, went the whole hog and the results are worth reporting on. Amongst the non-industrial bakeries in Australia, Potts is perhaps one of the most competitive.

The dough is made in a Sancassiano mixer Duo, the make-up is done on a Ceres bread line and a Rex rolls plant by Koenig. Both lines can deposit the dough pieces automatically onto peel boards where they are then transferred on roll-ins into a proofer, designed and built by the Grechs. Three Miwe deck ovens are available for the baking process. An oven loader automatically feeds and unloads the ovens. The loading system is an Athlet by Miwe with sufficient capacity to

load and unload a fourth deck oven, if needed. All deck ovens are equipped with two retractable bottom decks which allow the dough pieces to be deposited manually. Currently, the baked goods are manually placed onto rack trolleys after baking. This will not be the case soon. Grech: "Next on our list is automatic transportation to the cutting and packing station, followed by advanced raw materials' logistics."

For the baking of rolls and croissants, two Miwe wagon ovens are available, one heated with gas, the other one heated electrically. Make-up, proofer and oven are linked via the oven control to ensure proper operation. As with almost all Australian companies, Potts lacks trained bakers so the brothers must train the personnel themselves. Claude Grech: "If I could, I would immediately hire a production manager, a shift manager, a dough maker and master bakers experienced in sourdough making, as long as I could ensure that they would be with us for a few years." +++



Potts Corporate Catering Menu

- + Breakfast packages
- + Hot and cold breakfasts
- + Pastries and cakes
- + Cheese and fruit
- + Sandwiches and rolls
- + Various platters
- + Set lunch combinations
- + Finger foods
- + Events & Functions
- + Hot buffet
- + Salads
- + Barbeques
- + Beverages
- + Equipment hire & staff +++