 RICHARD CHARPENTIER, CMB

Richard is a classically trained French baker, Certified Master Baker, holds a degree in Baking Science from KSU with a minor in Cereal Chemistry, a degree in Sales and Marketing from Benjamin Morel, France. Richard spent the last 34 years working in the bakery industry, from the retail bakeries to large CPG Brands where he held and led Research and Development groups. Richard understands that innovation, quality and consistency are the key factors to staying relevant in the category.

 Richard is now the owner and creator of Baking Innovation, a speed to market innovation company, Richard’s last position was as a Senior Director of R&D for Flowers Foods. Richard is backed by a Brain Trust group with over 400+ years of experience at his disposal.

Richard’s unique mix of passion, creativity and science gives him the ability to rapidly create and innovate quality baking and snacking items that consumers will love. Richard other work experience includes developing new frozen microwavable sandwich option for Healthy Choice, where he received a patent for his invention. Richard has a strong knowledge for consistency and quality in both breads and cakes, during his career at Sterling Foods, he developed new MRE bread flavors for the US Military, and during his tenure at Hostess Brands, he extended the shelf life of all Hostess branded items from 30 days to 53 days. Richard taught bakery classes at the Culinary Institute of America, Johnson and Wales, plus many community colleges. Today Richard spends his time in his lab near Philadelphia, researching old world techniques, trends, and clean label ingredients to find solutions for food manufacturers for the ever-changing market.

Whether you are looking for a partner, educator or looking to customize a new blend to take you to the next level, feel free to contact us for any questions, we would be glad to help.