As an inventor and innovator, few in baking contributed as much during their careers as Morris Cohen. It was for these achievements, most of which occurred during a lengthy career at Interstate Bakeries Corp., that the American Society of Baking selected Mr. Cohen for induction this year into the Baking Hall of Fame.

Born on June 11, 1897, in Broosilov, a small village outside of Kiev, Ukraine, Mr. Cohen, came to Chicago as an immigrant. His daughter, Carolyn Goldman, described him in his Hall of Fame induction presentation as a “mild, soft-spoken man.” While attending what is now the Illinois Institute of Technology, he worked at night running a movie projector. After graduating in 1923, he started his career in Chicago with the Schulze Baking Co., which merged with Interstate Bakeries in 1937.

He later was promoted to I.B.C.’s headquarters in Kansas City and rose to become the director and then vice-president of engineering.

During his tenure at I.B.C., Mr. Cohen held eight patents on baking technology, setting the stage for modern high-speed baking processes. Among his patents were inventions that included the belt washer, switching conveyor means, methods for treating dough, methods for sheeting and elongating dough, coating and rolling apparatus, methods for making jelly rolls, methods for continuous dough feed, and the traveling hearth oven conveyor.

He invented the Wendway conveyors, which most bakeries have relied on for the last half century. The Wendway is a spiral conveyor system for cooling bread, moving the products at a controlled speed while maintaining the products right side up and permitting them to shift position slightly on the conveyor.

He also invented the direct expansion cooling system for dough mixers, which are used by the majority of bakeries today.

Mr. Cohen also developed the Tender Kurl process, which uses a machine to twist dough to simulate hand-twisted dough. The process was considered a major step forward in the bread make-up process.

He filed for a patent on the “means for making jelly
Mr. Cohen was responsible for writing the first sanitation standard for flour equipment.

John Glover, who succeeded Mr. Cohen as head of the department of engineering at I.B.C., credited Mr. Cohen with an ability to make difficult problems simpler. “He could take a complicated problem — complicated to most of us — and break it down and simplify it to where each of us could deal with it,” Mr. Glover said.

Mr. Cohen died in 1982 at the age of 85.

In 1945, in the filing, Mr. Cohen said his invention “aims to provide an improved and simplified machine” for making jelly rolls and similar products in commercial bakeries. The invention included minimal manual handling, while at the same time ensuring a more uniform disposition of the jelly upon the cake before rolling-up.

In 1946, he designed and built a high speed bread line using a continuous tunnel proofer. This was the forerunner of the modern high speed bakery production process.

Another area in which Mr. Cohen played a vital role was the development of the first ponytail tying system, which was the forerunner to the current bread bag tying system in place at most bakeries. The ponytail tying system started by leaving the end seal off one end of the wrapped loaf and tying the open end with a twist tie.

Mr. Cohen retired in 1963 after working at I.B.C. for 40 years. Beyond his role as an inventor and innovator, Mr. Cohen was active in industry affairs and helped form the first BISSC (Baking Industry Sanitation Standards Committee). The BISSC was established in 1949 to develop and publish voluntary standards for the design and construction of bakery equipment, which today are recognized as the definitive sanitation standards for equipment used in the baking industry.

BISSC is a not-for-profit corporation that, working with the American Society of Baking Z50 Committee, developed an American National Standards Institute (A.N.S.I.) standard for the design of bakery equipment. The standard provides guidance for a variety of manufacturing equipment regarding proper design for sanitation and food safety.

He was chairman of the first subcommittee...