

COMPLETE PLANTS FOR THE PRODUCTION OF SPECIAL BAKED GOODS



COMPLETE PLANTS TO PRODUCE SPECIAL BAKED GOODS ARE SPECIALIZED FOOD PROCESSING SYSTEMS THAT ARE DESIGNED TO PRODUCE A WIDE RANGE OF BAKED GOODS, INCLUDING THOSE THAT REQUIRE SPECIALIZED EQUIPMENT, PROCESSES, AND INGREDIENTS. THESE PLANTS ARE TYPICALLY USED BY LARGE-SCALE INDUSTRIAL BAKERIES OR FOOD MANUFACTURERS THAT PRODUCE BAKED GOODS ON A COMMERCIAL SCALE.

Examples:

1. Bread: Complete plants for bread production typically include equipment for mixing, kneading, shaping, and baking bread dough. These plants can produce a wide range of bread types, including white bread, whole wheat bread, rye bread, and sourdough bread.

2. Cakes: Complete plants for cake production typically include equipment for mixing, depositing, and baking cake batter. These plants can produce a wide range of cake types, including layer cakes, sheet cakes, and cupcakes.

3. Cookies: Complete plants for cookie production typically include equipment for mixing, forming, and baking cookie dough. These plants can produce a wide range of cookie types, including drop cookies, rolled cookies, and sandwich cookies.

4. Pastry: Complete plants for pastry production typically include equipment for mixing, shaping, and baking pastry dough. These plants can produce a wide range of pastry types, including croissants, Danishes, turnovers, and puff pastry.

5. Gluten-free and allergen-free baked goods: Complete plants to produce special baked goods can also be designed to produce gluten-free and allergen-free baked goods, such as gluten-free bread, cakes, and cookies.

- **In addition, complete plants can also be used to produce other products, such as pizza crusts, bagels, muffins, and other baked goods. The exact food products that can be processed using these plants will depend on the specific equipment and technology, as well as the requirements and preferences of the manufacturer.**



WORKING PRINCIPLE

It involves a series of automated steps that are designed to produce large quantities of baked goods in a consistent and efficient manner. The equipment used in these plants is designed to handle specific ingredients and recipes, and the entire process can be controlled and monitored using computerized systems to ensure high-quality products are produced consistently.

- 1. Ingredient handling:** The ingredients needed for the recipe are transported to the plant and stored in separate silos or storage containers. The ingredients are then conveyed to the mixing area using a pneumatic system or other types of conveyors.
- 2. Mixing:** The ingredients are combined and mixed together in large mixers to form a dough or batter. The mixing process can be automated using computer-controlled systems that ensure accurate and consistent mixing.
- 3. Shaping:** The dough or batter is shaped into the desired form using specialized equipment such as dividers, moulders, and depositors. These machines can be programmed to produce different shapes and sizes of baked goods.
- 4. Proofing:** The shaped dough or batter is then allowed to proof, which is a process that allows the dough to rise and develop flavor. The proofing can be done in a proofing cabinet or using a proofer tunnel.
- 5. Baking:** The proofed dough is then baked in ovens that are designed specifically for the type of baked goods being produced. These ovens can be either continuous or batch type and can be heated using gas, oil, or electricity.
- 6. Cooling:** After baking, the baked goods are cooled down to room temperature using specialized cooling racks or conveyor systems.
- 7. Packaging:** The cooled baked goods are then packaged using automated packaging machines that can wrap, label, and box the products in a variety of formats.

MARKET INSIGHTS

The market for complete plants to produce special baked goods is expected to grow steadily in the coming years due to the increasing demand for baked goods and the rising adoption of automation in the food processing industry. Here are some key market insights:

1. Market size: The global market for bakery processing equipment, is expected to reach USD 19.8 billion by 2025, growing at a CAGR of 6.6% from 2020 to 2025.

2. Product innovation: There is a growing trend of product innovation and customization in the bakery industry. Manufacturers are looking for equipment that can handle different ingredients and recipes, and produce a variety of shapes and sizes of baked goods.

3. Automation: The adoption of automation in the food processing industry is driven by the need for efficiency, consistency, and safety. Complete plants are increasingly being designed with automated systems that can handle different stages of the production process, from ingredient handling to packaging.

4. Regional trends: The market for complete plants to produce special baked goods is growing in regions such as Asia-Pacific, North America, and Europe, driven by increasing demand for bakery products and the rising adoption of automation technology in the food processing industry.

KEY PLAYERS:

Some of the key players in the market for complete plants to produce special baked goods include **Bühler AG**, **GEA Group AG**, **JBT Corporation**, **Ali Group**, **Baker Perkins Ltd.**, **Rheon Automatic Machinery Co., Ltd.**, and **Rondo AG**, among others.

