

FROZEN BAGUETTES



Frozen baguettes are bread products that have been partially or fully baked, then frozen for preservation and later use. Baguettes are a type of French bread that is typically long and thin with a crispy crust and a soft, chewy interior.

- Frozen baguettes are a convenient option for consumers and food service establishments as they can be stored for an extended period and easily reheated when needed.

Commercial Production

1. Mixing:

Baguette dough, such as flour, water, yeast, and salt, are mixed using large mixers.

2. Shaping:

Shaped into the classic elongated baguette shape using automated shaping machines.

3. Proofing:

Shaped baguettes are then placed in a warm, humid environment to rise and ferment.

4. Baking:

Baked in large ovens at high temperatures.

5. Cooling:

Cooled on racks or conveyor belts to prevent them from becoming soggy.

6. Freezing:

Cooled, they are placed in a freezer, either individually or in bulk, to be frozen.

Major players in the Market

- *Aryzta AG*
- *Bridor SAS*
- *Europastry S.A.*
- *Flowers Foods Inc.*
- *Lantmännen Unibake International*
- *Grupo Bimbo S.A.B. de C.V.*
- *Nestlé SA*