

FROZEN BREAD AND ROLLS



Frozen bread and rolls are pre-baked bread products that have been frozen to preserve their freshness and extend their shelf life. They are typically sold in supermarkets and food service establishments and can be reheated at home or in commercial kitchens before consumption.

Market Scope

The global frozen bakery products market was valued at \$14.7 billion in 2020 and is projected to reach \$21.2 billion by 2026, with a CAGR of 6.1% during the forecast period.

Major players in the Market

Grupo Bimbo

Dawn Foods

Rich Products Corporation

General Mills

Nestle SA

Commercial Production

1. Mixing:

Mixed together in a large mixing bowl or mixer.

2. Proofing:

Proofing and helps to develop the flavor and texture of the bread.

3. Shaping:

Shaped into the desired form, such as loaves or rolls.

4. Baking:

Baked in an oven until it is fully cooked and has developed a golden-brown crust.

5. Freezing:

Frozen to preserve their freshness and quality. They may be individually quick-frozen or placed in packaging for freezing.

6. Packaging:

Packaging entire loaves in boxes or other containers.