
pmg
FROZEN SMALL
PASTRIES

Frozen small pastries are a type of frozen bakery product that typically includes items such as croissants, Danish pastries, and other sweet or savory baked goods. These products are typically made with buttery doughs that are layered and rolled to create flaky, rich pastries with a variety of fillings.

Market Scope

The global market for frozen bakery products, including frozen small pastries, was valued at USD 15.6 billion in 2020 and is expected to grow at a CAGR of 5.7% from 2021 to 2028, according to a report by Grand View Research.

Major players in the Market

- Nestle SA
- General Mills Inc.
- Kellogg Company
- Conagra Brands Inc.
- McCain Foods Limited
- Dr. Oetker GmbH
- Pepperidge Farm Inc.
- Lantmannen Unibake International

Commercial Production

1. Preparation of the Dough:
Production of frozen small pastries is the preparation of the dough. The ingredients are mixed and kneaded to form a smooth dough.

2. Filling:
Filling, which can be sweet or savory, is then placed on top of each piece of dough.

3. Shaping:
Shaped into the desired shape, which can be round, square, or any other shape depending on the pastry.

4. Freezing:
Freezer to freeze. This process can take a few hours or overnight, depending on the type of pastry and the freezing equipment used.

5. Packaging:
Packaged in bags or containers.