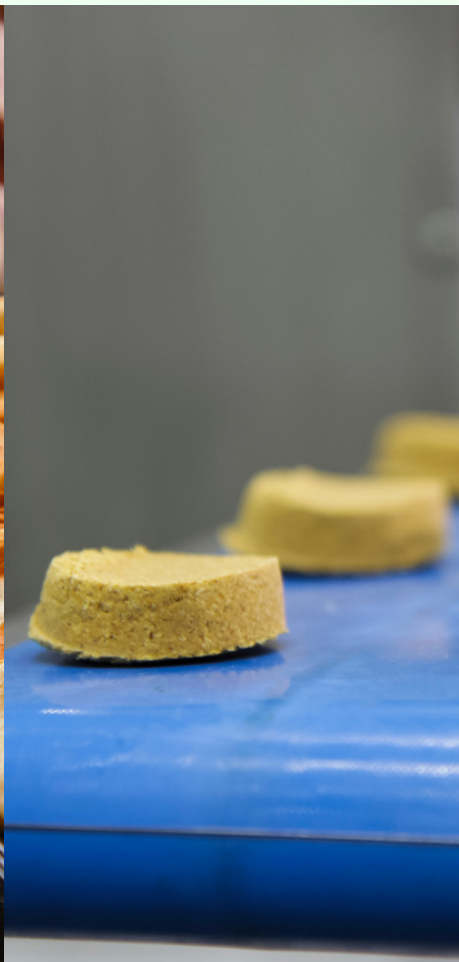




INDIVIDUAL MACHINES FOR THE PRODUCTION & PROCESSING OF BAKED GOODS



COMMON MACHINES USED

1. Mixers: Mixers work by combining ingredients, such as flour, water, yeast, and sugar, together to form a dough or batter. The mixer has a mixing bowl that rotates while the mixing attachment, such as a paddle or a dough hook, turns to mix the ingredients.

2. Ovens: Ovens work by heating the food product to a specific temperature for a set period. The heat is usually generated by gas, electricity, or steam. Different types of ovens, such as convection ovens or deck ovens, work in different ways but the principle is the same.

3. Provers: Provers create a warm and humid environment that promotes the fermentation of the dough. This is achieved by heating the environment and adding moisture. This process allows the dough to rise and develop flavor.

4. Dividers and rounders: Dividers and rounders portion and shape the dough into equal pieces for easier handling and consistency in the final product. The machine uses a series of blades and rollers to divide and round the dough.

5. Sheeters: Sheeters flatten and stretch the dough to the desired thickness. The machine has a series of rollers that can be adjusted to achieve the desired thickness.

6. Depositors: Depositors deposit fillings or toppings onto baked goods. The machine has a hopper that holds the filling or topping and a nozzle that dispenses it onto the product.

7. Slicers: Slicers are used to slice baked goods evenly and consistently. The machine has a blade that cuts through the product at a set thickness.

FOR INDIVIDUAL GOODS

- **Bread**
Mixers, ovens, provers, dividers, and rounders are all commonly used in the production of bread.
- **Pastries**
Sheeters and cutters are often used in the production of pastries such as croissants and puff pastry.
- **Cakes**
Mixers, ovens, and depositors are commonly used in the production of cakes, cupcakes, and muffins.
- **Cookies**
Mixers and ovens are used in production, of various type of cookies.
- **Pies**
Sheeters and cutters are used in the production of pie crusts, while ovens are used to bake the pies.
- **Donuts**
Mixers, sheeters, cutters, and fryers are commonly used in the production of donuts..

MARKET INSIGHT

1. Market size and growth: The market size for individual machines for the production and processing of baked goods is projected to grow at a CAGR of around 7.5% from 2021 to 2028.

2. Product innovation: Manufacturers are investing in R&D activities to develop new and advanced machines that can cater to the changing consumer preferences, such as gluten-free and organic bakery products.

3. Regional insights: The market for individual machines for the production and processing of baked goods is segmented into North America, Europe, Asia Pacific, Latin America, and Middle East & Africa. Asia Pacific is expected to be the fastest-growing region due to the increasing demand for bakery products in countries like China and India.

4. Competitive Landscape: The market for individual machines for the production and processing of baked goods is highly competitive, with several players offering a wide range of machines.

KEY PLAYERS IN THE MARKET INCLUDE BÜHLER AG, GEA GROUP, ALI GROUP SRL, WP BAKERY GROUP, AND MIDDLEBY CORPORATION.

