

OTHER FROZEN BAKED GOODS

Other frozen baked goods include a wide range of products that are made from dough and baked before being frozen for later consumption.

Commercial Production

1. Recipe development:

Creating and testing recipes for new products or modifying existing recipes to improve quality, taste, or other attributes.

2. Ingredient selection and preparation:

Ingredients, such as flour, sugar, eggs, and other baking ingredients, and preparing them for use in the recipe.

3. Mixing and kneading:

Mixed and kneaded together to form a dough or batter.

4. Shaping and portioning:

Shaped and portioned into the desired size and shape for the product being produced.

5. Baking:

Baked in ovens or other specialized equipment.

6. Cooling and packaging:

Cooled and then packaged for distribution.

7. Freezing and storage:

Frozen at a temperature of -18°C or lower to ensure that they remain fresh and retain their quality during storage and transport.

Market Scope

The global market for frozen baked goods is projected to grow at a compound annual growth rate (CAGR) of around 6.5% between 2021 and 2026, driven by increasing demand for convenience foods, the growing popularity of snacking, and the rise of e-commerce and online grocery shopping.