

Traynor's Bakery Wholesale

2025 BAKERY PROJECTIONS

AS THE END OF THE YEAR IS APPROACHING, WE ARE EAGER TO GET OUR HANDS ON THE BEST NEW TRENDS IN THE BAKING INDUSTRY. WE ALL WANT WHAT'S GOING TO MAKE OUR BAKERY GET TO THE TOP, AND STAY THERE. FORECASTS FOR 2025 WERE CAREFULLY RESEARCHED BY AMAZING COMPANIES WHO HAVE MADE THEIR MARK IN THIS INDUSTRY. IF YOU SHOULD TRUST ANYTHING, IT SHOULD BE THESE:

<p><u>SOURDOUGH</u></p> <p>Puratos shows that sourdough is the fastest growing trend and expects to rise another 40% in 2025. With the expansion of sourdough beyond bread we can see that the health benefits and taste are important to consumers. Sourdough can be found in all sorts of baking, not limited to pastries, doughnuts and bagels. This adds a sense of tradition while looking to benefit out future. Puratos allows you to find that beautiful sourdough feel and taste with Easy Sourdough. This bread base aids that tangy taste and chewy texture to your sourdough products.</p>	<p>antibodies, enzymes and hormones. Many consumers are looking for healthier alternatives when its comes to eating out. They try to pick products that are delicious but beneficial for their health. In 2025, protein is something to add to your menu. Burnbrae Farms has provided reliable products that contain all their nutrients even after freezing. There are simple ways to work with eggs and Burnbrae's 20kg fresh or frozen eggs really do make it all that simpler.</p>	<p>Easy to use mixes allow bakeries to experiment new flavours while feeling secure, knowing they have a trust worthy consistent base. The functionality of mixes are great, if not better for bakers than scratch recipes. Using functional products within your bakery allows for little mistakes and will help with optimizing time for greater purposes.</p>	<p>Gallery</p>    
<p><u>PROTEIN</u></p> <p>Eggs are considered to be a completes protein as they provide all essential amino acids. Protein is essential to add to your everyday nutrition as they aid in the production of</p>	<p><u>PERFORMANCE</u></p> <p>ADM creates and provides mixes and bases that are simple yet delicious. No compromises with these mixes as they taste amazing and can be modified easily to attract consumers through new ideas. From oatmeal to variety cookies and even classics like macaroons, ADM has many options for you.</p>	<p><u>INCLUSIVITY</u></p> <p>Ireks Gluten Free line has unique challenges as gluten is a texture providing protein that is vital for baking. Not only is Ireks GF inclusive to dietary restrictions, it mimics glutenous products for that amazing texture and delicious taste. We hope to bring in the best products for all consumers, so don't worry about health restrictions concerning gluten because Ireks has what's right for you and your family.</p>	