Craft & Freshness

Trending sourdough conversations



Sourdough Panettone Muffins

#bakery #baker #bakersofinstagram #sourdough #panettone #panettonemuffins #food #foodporn #foodie #foodies #foodiesofinstagram #foodporn #foodblogger #foodblogger

Whole wheat 100% sourdough croissants

#croissant
#naturalyeast #fromscratch
#healthylifestyle #lovebread
#artisanbread #sourdough
#masamadre #organicflour
#stoneground



Craft

By re-discovering **home-baking** during the Pandemic, consumers started to appreciate **craftmanship** more than ever before. This led, among others, to **sourdough** gaining into popularity.



Bakes at home at least once a month (%)



Craftmanship as **key differentiator** to attract consumer beyond convenience offered in supermarkets.



most conversational topic on social media in 2020 with its indulgence rising beyond breads.

Freshness

Even though fresh food is still seen as most qualitative, **quality perception of packaged food has increased**, driven by hygiene concerns following COVID-19.



54% Smell &

Aroma

47%

Overall appearance and color

47%

When product was baked

+12%
on quality
perception of
packed
goods

45%

perceive packed goods as good quality

Hygiene remains an attention point

Thinks unpacked food handled by shop owner is safe

APA	С	47%
EUR		42%
NAN	Λ	41%
SAN	١	32%
MEA	\	31%





There is an opportunity in offering a range of solutions that are authentic and highlight the craftmanship. Openly communicate about the process, ingredients and sources instore and online. This will help gain trust and create openness to your customers.

Sourdough is a clear winner: innovate beyond bread with sourdough to increase healthiness and indulgence of your product range.

It's all about **taste** and **freshness**. Do **not compromise** on those. There is an opportunity in **reassuring** consumers on **hygiene** and **communicate** about it.

Puratos solutions in the spotlight

Bakery: Intens Soft & Fine, Sapore, Softgrain, Sproutgrain, Mimetic, Sunset Glaze, Soft'r Melting, O-Tentic

Patisserie: Acti-Fresh, Cremfil Ultim, Harmony, Deli range Chocolate: Belcolade Selection Cacao-Trace, Pralinés



Get inspired



Black Tiger Bun

with Softgrain Rye and Sprougrain Oat

Not only is the name appealing, also the craft look of this bun is irresistible. We bet consumers won't resist the temptation of biting in it!



You Rock

with Easy Acti Cream Cake

Not only is the shape surprising, but let us tell you that a rock never tasted so fresh!

Market Example

Add a local Market Example

Sourdough bread at Retailer Migros in Switzerland



3.90

Pain au Ievain IP Suisse

★★★★ 4.1 16 Évaluations

