



The Basics of Frozen Bakery Products 冷冻烘焙产品基础知识

CLASSIFICATION 分类篇 5.6.2024

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1. Classification of frozen bakery products 冷冻烘焙产品的分类
2. Raw materials for frozen yeast raised dough 冷冻发酵面团的原料
3. Products in the market 市场中的产品
4. Q & A 问答

Yeast raised products 酵母发酵产品

1. Raw frozen dough products 生胚冷冻产品

(need to thaw, proof & bake) 需要解冻、醒发和焙烤

2. Pre-Proofed frozen products 预醒发冷冻产品

(need to thaw (depends on the products) & bake) 需要解冻(取决于产品)和焙烤

3. Par-Baked frozen products 预/半烘烤冷冻产品

(need to bake, less baking time) 需要焙烤, 缩短焙烤时间

4. Baked Frozen products 成品冷冻产品

(only need thawing) 只需要解冻

1. Classification of frozen bakery products

- Yeast raised products 酵母发酵产品

1. Raw frozen dough 生胚冷冻

— Block of dough 面块

- White bread, 白面包

- Hearth breads, etc. 炉火面包等

— Completely shaped 已整形

- Cinnamon rolls, etc. 肉桂卷

- Pizza, and Foccacia, etc. 披萨，佛卡

夏等



White Bread
by Rhodes

@Safeway



Cinnamon Rolls
by Rhodes

@Safeway

1. Classification of frozen bakery products

- Yeast raised products 酵母发酵产品

2. Pre-Proofed Frozen 预醒发冷冻

___ PPF, rare to see in the market → ? 简称PPF, 市场上较少见

3. Par Baked Frozen 预/半烘烤冷冻

___ Baguette, Hearth breads, Pizza, Half baked (Brown serve rolls), etc. 法棍、炉火面包、披萨、半烘烤(已上色)小面包, 等等



White Rolls (par-bake frozen)
@WINCO

1. Classification of frozen bakery products

- Yeast raised products 酵母发酵产品

4. Baked frozen 成品冷冻

— Completely Baked then freeze. 完全焙烤后进行冷冻

1) Distribute frozen. 冷冻配送

Shelving in a freezer

showcase at the store. 上冻柜货架

-Waffles, Pancakes, Sweet rolls variety, Pizzas, and

Gluten free breads, etc. 华夫饼，煎饼，甜面包，

披萨，无麸质面包等



by Bridgford Foods

@WINCO

1. Classification of frozen bakery products

- Yeast raised products 酵母发酵产品

4. Baked frozen 成品冷冻

2) Distribute frozen. Thaw at the grocery store, shelving.

- Coffee cakes, Naans, brioche, & yeast raised donuts, etc.

冷冻配送。在食品零售店解冻后上货架。如咖啡蛋糕、馕、布里欧修、酵母发酵甜甜圈等。



Mini Naan
by Stonefire
@ COSTCO



Raisin Bread
by Eurobake
@ WINCO



Nazook
by Eurobake
@ WINCO

1. Classification of frozen bakery products

- Non yeast and Chemical leavened 无酵母，化学起发

Quick breads, Irish soda bread, Cookies, Biscuits, Muffins, etc. 快速面包，爱尔兰苏打面包，曲奇饼干，饼干，松饼等

-Raw frozen batter, mainly American muffins 冷冻面糊，主要是美式松饼

-Baked frozen 烘焙后冷冻

-Ready to Air fry 可直接进空气炸锅



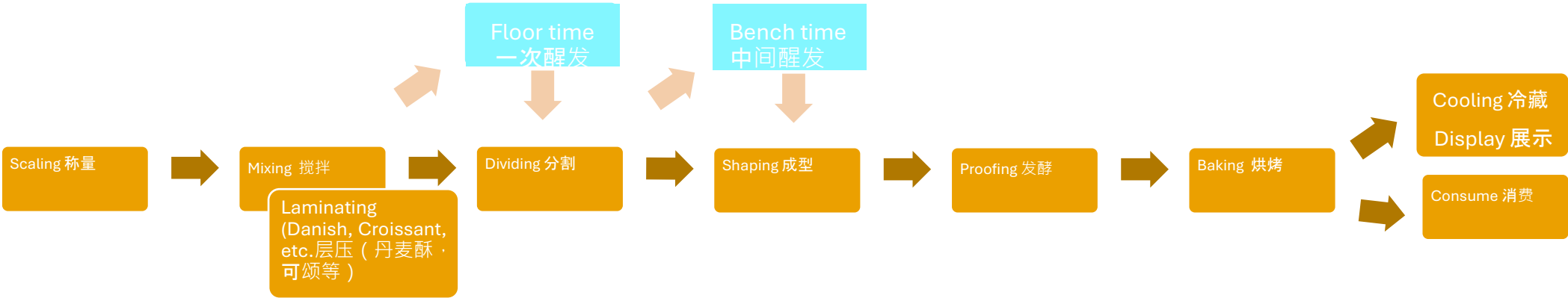
Power Waffles by Kodiak @WINCO



Grands Ss. biscuit by Pillsbury @WINCO

1. Classification of frozen bakery products : **Process Summary**

**Yeast
Raised
Baking
Products
Process**
酵母发酵产
品流程



- FROZEN RAW DOUGH 生胚
- FROZEN Pre-fermented 预醒发
- FROZEN Par-Baked 预烘烤
- FROZEN Baked 成品冷冻
- FROZEN NON-Yeast products 非酵母冷冻产品

• DONE	• DONE	• DONE	• DONE	• NEED to Process	• NEED to Process
• DONE	• DONE	• DONE	• DONE	• DONE	• NEED to Process
• DONE	• DONE	• DONE	• DONE	• DONE	• NEED to bake
• DONE	• DONE	• DONE	• DONE	• DONE	• DONE
• DONE	• DONE	• DONE	• DONE	• DONE	• DONE if Baked Frozen

1. Classification of frozen bakery products

End user 类型	EQUIPMENT 设备	HANDINESS 方便性	PRICE 成本
•FROZEN RAW DOUGH 生胚	Pans, Bench, Proofer , Oven 烤盘,层架,醒发箱,烤箱	Takes longer time, hot serve 需时长，上热餐	\$
•FROZEN Pre-fermented 预醒发	Pans, Bench, Oven 烤盘， 层架，烤箱	No need to proof, hot serve 不需醒发，上热餐	\$\$
•FROZEN Par-Baked Brown serve 预焙烤	Pans, Bench, Oven 烤盘，层架，烤箱	Less bake time, hot serve 烘焙时间缩短， 上热餐	\$\$
•FROZEN BAKED 成品冷冻	Store: (Freezer) shelf Home: Microwave, Air fryer 店面：冻柜 家庭：微波炉，空气炸锅	Ready to eat or only microwave heat up 直接 享用，或微波加热	\$\$\$

1. Classification of frozen bakery products



THANK YOU 谢谢！