

Bakery Premises Market Size & Share Analysis - Growth Trends and Forecast (2026 - 2031)

> ****Industry:**** Bakery, Flavors & Food Ingredients (Food & Beverage)
> ****Source:**** https://www.mordorintelligence.com/industry-reports/bakery-premises-market
> ****Scraped Date:**** 2026-09-17

Executive Market Summary

Market Metric	Details
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Base Market Size	USD 7.74 billion
Projected Forecast (2031)	USD 7.74 billion
Growth Rate (CAGR)	7.26 %
Largest Market Region	N/A
Fastest-Growing Region	N/A

Market Visualizations & Infographics

![Major players in Bakery Premises industry](images/chart_2.png)

![Bakery Premises Market Size](images/chart_3.png)

![Bakery Premises Market Share by Product Type, 2025](images/chart_4.png)

![Bakery Premises Market Share by Distribution Channel, 2025](images/chart_5.png)

![Bakery Premises Market Growth Rate by Region](images/chart_6.png)

![Bakery Premises Market Concentration](images/chart_7.png)

![Icon](images/chart_8.png)

![footer background image](images/chart_10.png)

![Mordor Intelligence on Facebook](images/chart_12.svg)

![Mordor Intelligence on Pinterest](images/chart_14.svg)

![Mordor Intelligence on Instagram](images/chart_15.svg)

![ESOMAR](images/chart_17.png)

![GPTW](images/chart_19.png)

Comprehensive Research Analysis

Overview Points List Flex 49 Share Feature End

Market Overview

Study Period
|
2021 - 2031
|

Market Size (2026)
|
USD 7.74 Billion
|

Market Size (2031)
|
USD 2.47 Billion
|

Growth Rate (2026 - 2031)
|
7.26 %
|

Fastest Growing Market
|
Asia Pacific
|

Largest Market

Europe

Market Concentration

Medium

Major Players

*Disclaimer: Major Players sorted in no particular order

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Market Overview

Bakery Premixes Market Analysis by Mordor Intelligence

The Bakery Premixes Market size was valued at USD 1.54 billion in 2025 and is estimated to grow from USD 7.74 billion in 2026 to reach USD 2.47 billion by 2031, at a CAGR of 7.26% during the forecast period (2026-2031). Industrial bakeries are optimizing operations by utilizing standardized ingredient systems, which help reduce labor hours and minimize waste. Simultaneously, quick-service restaurant chains in emerging markets are adopting bulk premixes to ensure batch consistency and enhance service speed. In Europe and North America, reformulation mandates are boosting the demand for specialty blends that focus on reduced sodium, higher fiber content, and natural enzymes. Additionally, innovations such as cloud-connected mixers and inventory software enable bakers to track moisture and temperature in real-time, increasing the switching costs for operators still relying on traditional scratch recipes. Although price volatility in wheat and dairy presents challenges, vertical integration by leading suppliers helps stabilize margins and ensures consistent supply to both on-trade and off-trade channels.

Key Report Takeaways

- * By product type, bread and roll formats led with 31.12% of the bakery premixes market share in 2025, while muffin and pancake mixes are projected to record a 7.88% CAGR through 2031.
- * By category, conventional blends accounted for 76.27% of the 2025 value, whereas specialty variants are poised to expand at a 7.69% CAGR during 2026-2031.
- * By distribution channel, off-trade held 61.87% of 2025 sales, yet on-trade is the fastest-rising route with an 8.24% CAGR forecast.
- * By geography, Europe captured 34.57% share in 2025, and Asia-Pacific is expected to grow the quickest at an 8.13% CAGR to 2031.

Key Market Trends

Market Trends and Insights

Drivers Impact Analysis of Bakery Premixes Market*

Driver
|

(~) % Impact on CAGR Forecast |

Geographic Relevance
|

Impact Timeline
|

Rising demand for convenience foods streamlines bakery operations

|

+1.3%

|

Global, with acceleration in Asia-Pacific urban centers
and North America QSR chains

|

Medium term (2-4 years)

|

Home baking surge, amplified by social media and
post-pandemic habits

|

+0.9%

|

North America, Europe, Australia; spillover to urban Latin America

|

Short term (≤ 2 years)

|

Innovation in flavors, textures, and product varieties

|

+1.1%

|

Global, led by Europe and North America; rapid adoption in Asia-Pacific premium segments

|

Medium term (2-4 years)

|

Technological advancements in food processing

|

+0.8%

|

North America, Europe, Japan; diffusion to China and India
manufacturing hubs

|

Long term (≥ 4 years)

|

Preference for consistency and product standardization

|

+1.0%

|

Global, especially QSR and hotel chains in Asia-Pacific, Middle East, and Latin America

|

Medium term (2-4 years)

|

Foodservice expansion drives bulk premix adoption

|

+1.4%

|

Asia-Pacific (Thailand, Indonesia, India), Middle East (Saudi Arabia), Sub-Saharan Africa (Nigeria)

Medium term (2-4 years)

|

Source: Mordor Intelligence

Competitive Landscape

Competitive Landscape

The Global Bakery Premixes Market demonstrates moderate to high competition, characterized by a fragmented structure where global ingredient conglomerates compete with regional specialists and vertically integrated flour millers. Market concentration is higher in developed regions (North America, Europe, Japan), where economies of scale in research and development, distribution, and quality assurance benefit established players. However, in emerging markets, the market remains fragmented due to localized taste preferences, distribution challenges, and flexible credit terms that allow smaller players to maintain their market share.

Strategic approaches focus on vertical integration, technical service platforms, and reformulation capabilities. For instance, Nisshin Seifun Group integrates flour milling, yeast production, and premix research and development to create switching costs, protecting itself from price-based competition. Similarly, Associated British Foods' AB Mauri division operates a global network of technology centers and food scientists. Its INNOVA 360° BIENESTAR premix range in Argentina, developed through multi-year research and development efforts on enzyme systems and natural antioxidants, achieves a 25% sodium reduction and clean-label positioning.

White-space opportunities are evident in on-trade foodservice channels in emerging markets (Thailand, Nigeria, UAE, Egypt), where QSR penetration is growing, but local premix supply remains underdeveloped. This creates opportunities for suppliers offering bulk packaging, extended shelf life, and technical support. Emerging disruptors include niche organic and gluten-free specialists leveraging e-commerce platforms and direct-to-consumer models to bypass traditional distribution barriers, though their scale remains limited. Technology adoption, such as automation, digitalization, and blockchain traceability, is becoming a key differentiator. For example, Archer Daniels Midland's USD 26 million Erlanger expansion in January 2026 incorporated digitalization and automation to meet reformulation demand and accelerate time-to-market for custom premix formulations.

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Puratos Group

*

Archer Daniels Midland Company (ADM)

*

Lesaffre

*

Bakels Group

*

Cargill, Inc.

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*Disclaimer: Major Players sorted in no particular order

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Component Component 3 Scope Of The Report Bottom

Global Bakery Premixes Market Report Scope

Baked goods premixes are pre-prepared blends of dry ingredients designed specifically for baking. The global bakery premixes market is segmented by product type, category, distribution channel, and geography. By product type, the market is segmented into bread and roll premixes, cake and pastry premixes, cookie and biscuit premixes, muffin and pancake premixes, and others. By category, the market is segmented into conventional and specialty premixes. By distribution channel, the market is segmented into on-trade and off-trade. By geography, the market is segmented into North America, South America, Europe, Asia-Pacific, the Middle East and Africa. The market forecasts are provided in terms of value (USD) and volume (Tons) for all the segments above.

By Product Type

Bread and Roll Premixes
|

Cake and Pastry Premixes
|

Cookie and Biscuit Premixes
|

Muffin and Pancake Premixes

Others

Segmentation Accordion Item

By Geography

North America

United States

|

Canada

|

Mexico

|

Rest of North America

|

South America

|

Brazil

|

|

Argentina

|

|

Colombia

|

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Chile

|

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Rest of South America

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Europe

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United Kingdom

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Germany

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France

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Italy

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Spain

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Russia

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Sweden

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Belgium

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Poland

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Netherlands

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Rest of Europe

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Asia-Pacific

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China
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Japan
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India
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Thailand
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Singapore
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Indonesia

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South Korea

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Australia

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New Zealand

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Rest of Asia-Pacific

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Middle East and Africa

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United Arab Emirates

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South Africa

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Saudi Arabia

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Nigeria

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Egypt
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Morocco
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|

Turkey
|

|

Rest of Middle East and Africa
|

Frequently Asked Questions

What is the projected value of the bakery premixes market by 2031?

The market is forecast to reach USD 2.47 billion by 2031, growing at 7.26% CAGR from 2026.

Which region will grow the fastest through 2031?

Asia-Pacific is set to record an 8.13% CAGR, the highest among all regions.

Which product segment led sales in 2025?

Bread and roll mixes held 31.12% share, the largest in 2025.

Why are specialty premixes gaining momentum?

Regulatory reformulation mandates and consumer demand for clean labels drive specialty blends, which are forecast to rise at a 7.69% CAGR.