

MARKET TRENDS IN VIETNAM: BAKERY

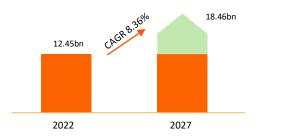


MARKET OVERVIEW & KEY TRENDS

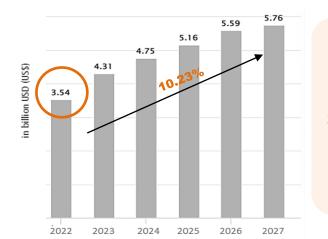
MARKET OVERVIEW & KEY TRENDS



Vietnam Bread & Bakery Food Market (US\$)



Bread & Bakery products segment amounts to US\$12.45bn in 2022 with CAGR of 8.36%



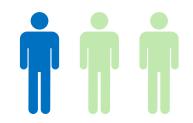
Revenue in the Bread segment amounts to US\$3.54bn in 2022. The market is expected to grow annually by 10.23% CAGR in 2022-2027.

PROSPECTS AND OPPORTUNITIES

SNACKIFICATION

PROTEIN FOR HEALTH BOOSTING





One in three consumers said they

snack to fulfil physical and mental

performance needs

Source: Cargill, 2021

"Snacking in Vietnam is anything that you consume outside of the main meal"



Bread are the most popular snacks in Vietnam which is consumed in the highest volume and also on the widest array of occasions



3 Key Trends In Vietnam's Snacking Industry

- Health and well-being Vietnamese people are taking to healthy food and snacks such as fruit and bread
- Advent of 'Swavory' A mix of sweet and savoury flavours.
- **Convenience** The economy of this developing nation grwoes, the lives of Vietnamese are getting busier, they earn more money leading to them snacking more due to the convenience.

"Yeah..Vietnamese consumers also snack depending on their emotional and functional needs"





KIDO's Bakery in Vietnam has salted egg lava cake with pearls

By Tan Heng Hong - 25th April 2022



Kido's Bakery Salted Egg Lava Cake Bun

- Enjoy KIDO's Bakery salted egg lava cake with pearls as a new bakery's snack in Vietnam!
- What is unique about this lava cake is the addition of chewy pearls to bring enjoyment to the consumption experience.
- Product of Vietnam



News

KIDO's Bakery Enjoy trendy – Super soft fresh standard



Kido's Bakery Chrysanthemum Bread

- Chrysanthemum bread has the characteristics of the world's specialty cake group with its softness in texture, rich butter flavour and gentle chrysanthemum scent, which is very popular in the high-end customer segment in Vietnam.
- Product of Vietnam





Goody Premium Assorted Biscuits

- This is a premium assorted biscuits of Bibica VN Corporation. Each biscuit is made from the best materials combined with the specific flavor of butter and milk, chocolate, cashew nut and especially the new flavour of Cranberry jam.
- Product of Vietnam

Ingredients: Wheat Flour, Sugar, Glucose Syrup, Vegetable Shortening, Butter, Milk Powder, Eggs, Salt, Cocoa Powder, Sodium Bicarbonate, Ammonium Bicarbonate, Mono Calcium Phosphate, Citric Acid, Vanilla, Soy Lecithins, Emulsifier (E475, E476, E492), Potassium Sorbate, Sorbic Acid, Artificial (Butter, Strawberry, Milk, Lemon, Ginger) Flavour, Glycerol, Certified Colour (FD & C Yellow # 5/E102, FD & C Blue # 1/E133, E124).





*DPO featured ingredients





Solo Strawberry Cream Soft Cake

- Tender vanilla-flavoured cake overflowing with a variety of fruit-flavoured fillings.
- Our Solo soft cake is a scrumptious little **snacking** package that promises to satisfy your sweet tooth in a big way.
- Product of Vietnam





Dan.D.Pak Coconut Peanut Crunchy Snax Biscuits

- A crunchy biscuits snacks made with healthy peanuts and coconut to indulge your time at anywhere!
- Product of Vietnam

Ingredients: Peanuts, **Rice Flour**, Wheat Flour, Modified Starch, Coconut Juice, Sugar, Coconut Oil, Salt.





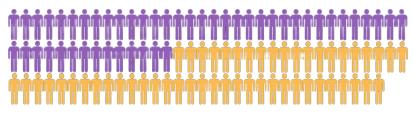
PROTEIN FOR HEALTH BOOSTING



of Vietnam consumers plan to eat and drink more healthily by increasing their protein intake over the next twelve months.



of Vietnam consumers says that they conduct research on different ingredients that can boost their health.





Consumers are actively looking into various ingredients that can boost their health as they seek to improve all aspects of well-being. As a result, a lot of people will start looking to increase their protein intake.

Source: FMCG Gurus, 2022

Protein and health

- improve body composition
- improve glycemic response
- increase satiety
- increase postprandial energy metabolism which are all mediating factors of weight loss.



MARKET EXAMPLES

PROTEIN FOR HEALTH BOOSTING

Lenny & Larry's Crunchy Cookies - Chocolate Chip

- Snack friendly & crunchy plant-based Chocolate Chip protein cookies
- Fresh baked flavour with no dairy, no eggs, no soy, no high fructose corn syrup, no cholesterol, no preservatives and no artificial sweeteners
- Product of USA

Ingredients: Protein Blend (Vital Wheat Gluten, Pea Protein), Cane Sugar, Chicory Root Fibre, Palm Fruit Oil, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Semi-Sweet Chocolate Chips (Unsweetened Chocolate, Sugar, Cocoa Butter, Dextrose, Natural Vanilla Extract), Sunflower Oil, Natural Flavor, Salt, Baking Soda.

6 Chicory Root Fibre

•Low calorie replacement to sugars •Bulking and masking agent •Fat mimetic •Digestive health •Weight management •No impact on glycemic index Pea Protein is a plant-based ingredient that allows a baker to increase the protein content of breads and other baked goods.

Vital Wheat Gluten is a source of essential amino acids that the

body cannot produce itself. Also can

improve the taste and texture of

bakerv goods



Source:Bakerpedia, 2022

MARKET EXAMPLES



PROTEIN FOR HEALTH BOOSTING

One One Banh Gao Rice Crackers

- Simple and clean cracker to enjoy with your family
- Source of protein
- No added artificial colouring
- Product of Vietnam

Ingredients: Rice (63%), Rice Protein, Sugar, Vegetable oil, Modified Starch, Salt.



Source: Beneo, 2022



MARKET EXAMPLES

PROTEIN FOR HEALTH BOOSTING

Carbonaut Seeded Bread

- Every slice of seeded bread is stuffed with sunflower and sesame seeds that balance satisfying seedy crunch with the tender chewiness of soft bread
- 80 Calories per slice
- 6 Grams of Protein
- Product of Vietnam

Ingredients: Wheat Protein, Resistant Potato Starch, Flax Meal, Bamboo Fiber, High Oleic Sunflower Oil, Sesame Seeds, Yeast, Psyllium Husk, Cultured Wheat Starch, Sunflower Seeds, Pea Fibre, Salt, Citric Acid, Whole Wheat Flour, Ascorbic Acid.

Source:Bakerpedia, 2022

Ascerbic acid, also known as vitamin C, is used as wheat flour improver in yeast-leavened baked goods to help increase the volume of bread **Pea Fibre** is an excellent substitute for wheat, oat, soy or sugar beet flour, increases bread volume, improves dough texture and strength, and extends shelf life

Source: Nutripea, 2022







PROTEIN FOR HEALTH BOOSTING



Thomas Cinnamon Protein English Muffin

- Low fat English Muffins with the trademark Nooks and Crannies texture
- Each Thomas' English Muffin is easy to split without a knife for convenient use and to preserve the texture of your on-the-go breakfast
- These Protein English Muffins are is made with no high fructose corn syrup and is a cholesterol free food
- Product of USA

Ingredients: Enriched Wheat Flour [Flour, Malted Barley Flour, Reduced Iron, Niacin, Thiamin Mononitrate (Vitamin B1), Riboflavin (Vitamin B2), Folic Acid], Water, Whey Protein Concentrate, Whey Protein Crisps (Whey Protein Isolate, Tapioca Starch, Calcium Carbonate, Sunflower Lecithin), Farina, Oats, Wheat Gluten, Sugar, Yeast, Natural Flavors, Salt, Calcium Propionate And Sorbic Acid (To Preserve Freshness), Cinnamon, Vegetable Oil (Soybean), Citric Acid, Xanthan Gum, Soy Lecithin, Soy, Whey.

Calcium Carbonate •Dough conditioner •Leavener •Veast nutrient •Enhance nutritional value Source:Bakerpedia, 2022

Citric Acid is a natural preservative or to add an acidic or sour taste to food and baked products.

*DPO featured ingredients





To know more about the featured ingredients in this market trends report as well as how you can create better food products for your consumers, contact our Food & Beverage Intelligence (FBi) team.

Email:info@dpointernational.comWeb:www.dpointernational.com



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