

# GONNELLA

*Since 1886*



**FLAVORFUL SODA BREADS  
FOR EVERY SEASON OF THE YEAR**

# CRAFTED FOR THE SEASONS.

*Flavorful Favorites for Every Time of Year.*

Bring seasonal excitement to your bakery with Gonnella's line of flavor-forward soda breads. Blending traditional baking inspiration with craveable, on-trend flavors, these varieties deliver the comforting texture and homemade character customers love—while giving retailers an easy way to refresh their assortment and drive repeat purchases throughout the year.

Rotate flavors by season to create limited-time excitement and keep the bakery assortment fresh and engaging. Seasonal stickers for each variety make it easy to highlight flavors and create eye-catching bakery displays.

## FEATURED VARIETIES INCLUDE:

FEATURING  
**TOP  
TRENDING  
FLAVORS  
OF 2026**

### Available All Year Round



**CL IRISH SODA BREAD DOUGH**   
SKU # 21549

A classic favorite, especially popular around St. Patrick's Day.  
\*\* Available in Thaw & Sell (January 1st – April 1st)



*Extend product life and reduce waste by transforming day 3 soda bread into delicious biscotti—simply slice, re-bake, and finish with crystal sugar, glazes, or chocolate dips and drizzles.*

### Spring & Summer • February 1<sup>st</sup> – September 18<sup>th</sup>



**LEMON BLUEBERRY SODA BREAD DOUGH**  
SKU # 21459

Lemon zest paired with sweet blueberries, perfect for spring & summer



### Fall & Winter • August 1<sup>st</sup> – December 31<sup>st</sup>



**APPLE CINNAMON SODA BREAD DOUGH**  
SKU # 21579

Warm spices and orchard apples for cozy fall flavors



**CL PUMPKIN CHOCOLATE CHIP SODA BREAD DOUGH**   
SKU # 21489

Warm pumpkin spice meets rich chocolate chips for a comforting autumn favorite



### Fall & Winter • September 1<sup>st</sup> – March 31<sup>st</sup>



**CRANBERRY ORANGE SODA BREAD DOUGH**  
SKU # 21569

Juicy cranberries and zesty orange come together in a festive flavor combination ideal for holiday displays



*Expand your bakery offering by creating delicious scones with ease—simply cut dough into 4-6 pieces, top with glaze or sugar, and bake.*

 **CLEAN LABEL**

