

TRADITION MEETS INNOVATION:
NEW ON-TREND FLAVORS FROM

GONNELLA

Since 1886

WE BAKE TO DIFFER®

IDDBA  2026

Orlando, FL | June 7 - June 9

VISIT US at Booth # 4665

Today, bread is more than just a side — it's an experience. Consumers are hungry for bold flavors, wholesome ingredients, and traditional craftsmanship. Gonnella's latest lineup delivers all that and more, with on-trend breads that celebrate heritage while embracing modern flavor innovation.

SCAN TO LEARN MORE
& CONNECT WITH OUR TEAM



CRAFTED TO STAND OUT: EXPLORE OUR LATEST BREAD CREATIONS



SOUDOUGH – THE TIMELESS FAVORITE, REINVENTED

Tangy and full of character, sourdough continues to lead bread trends thanks to its natural fermentation and health benefits.



#44809 SMALL SOUR FRENCH BREAD DOUGH

This bold, clean label, plant-based San Francisco-style sourdough French loaf delivers a complex, tangy flavor with a soft, light interior and hearty crust. Perfect for sandwiches, bread bowls, or dipping, its smaller size helps maintain freshness and reduce waste.

#19359 SOUDOUGH PAN BREAD DOUGH

This sourdough dough features a smooth, nutty flavor with subtle fruity notes, a toasted crust, and balanced crumb—ideal for deli sandwiches. Free from artificial flavors, colors, and high fructose corn syrup, it's versatile for loaves, sandwiches, or retail.

Sourdough is predicted to **OUTPERFORM** 86% of all other foods and ingredients over the next 4 years.¹

PORTUGUESE ROLL - A CLASSIC, GLOBALLY INSPIRED STAPLE

Crisp on the outside and soft within, this versatile roll reflects the growing demand for authentic, globally inspired breads.



#50325- PORTUGUESE ROLL

Golden and gently crisp on the outside, soft and airy within, this Portuguese roll offers a delicate balance of texture and flavor. Lightly sweet with a tender crumb, it brings a warm, comforting bite that elevates everything from simple sandwiches to everyday meals.

45% of consumers say they are interested in Global Breads²

OLD WORLD ROUND - ARTISAN TRADITION, PAR-BAKED FOR CONVENIENCE

A golden, crusty exterior and hearty, airy crumb deliver classic European character.



#58032 - OLD WORLD ROUND B & S

Rustic, golden, and baked with tradition in every bite. Old World Round brings authentic European character with a crisp crust and airy crumb. Par-baked for ultimate convenience, it bakes up fresh on demand—ideal for soup bowls, dip, and shareable appetizers.

44% of **FOOD CHOICES** will come from **TRADITIONAL** or **NOSTALGIC** choices.³

CIABATTA – RUSTIC TEXTURE, REFINED FLAVOR

Beloved for its airy crumb and crisp crust, ciabatta continues to evolve with bold seasoning and versatility.



#57240 - EVERYTHING CIABATTA LBL MIS

Coated in classic "everything" seasoning, this roll delivers bold flavor in every bite — great for breakfast sandwiches, toasting with cream cheese, or building a satisfying deli-style sandwich.

EVERYTHING SEASONING is one of the **FASTEST GROWING** flavors for the past three years.⁴

FRENCH-INSPIRED LOAVES – ELEVATED WITH FLAVOR

Traditional French baguettes and mini loaves are being reimagined with on-trend flavors and ingredients.



#32029 - ITALIAN HERB MINI LOAF DOUGH

Bursting with savory Italian seasoning, this loaf is great as a table bread or side to pastas and soups.

#32009 - GARLIC SOUDOUGH MINI LOAF DOUGH

Tangy sourdough meets savory garlic in this smaller sized artisan loaf—perfect as a hearty side to pasta dishes or as the base for bold, flavorful sandwiches.

GARLIC is one of the **TOP 5 FLAVORS** in 2026⁴

PUMPKIN CHOCOLATE CHIP SODA BREAD - WARM SEASONAL COMFORT, RICH FLAVOR

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



#21489 - PUMPKIN CHOCOLATE CHIP SODA BREAD

A fall favorite combining pumpkin spice warmth with indulgent chocolate chips for a soft, comforting bite that drives seasonal bakery appeal.

PUMPKIN SPICE: A **TOP 2026** Dominant Flavor with Proven Staying Power⁴



Contact your Gonnella Sales Representative for more information:
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Sources: 1 Datassential Sourdough Snap Food Profile 2 Datassential, The Global Trend Report. Compiled by Kerry 2024 3 <https://www.food-businessnews.net/articles/25860-bread-innovation-accelerates> 4 Source: Kerry Flavor Charts 2026