

**IBIE**[®]
INTERNATIONAL BAKING
INDUSTRY EXPOSITION

MUST-SEE

2025



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www.bakerpedia.com/ibie

WHAT IS IBIE?

Imagine a world where the aroma of freshly baked bread fills the air, and cutting-edge baking technology is on full display. Welcome to the International Baking Industry Exposition (IBIE), the largest and most influential event of its kind in the Western Hemisphere. Held every three years in vibrant Las Vegas, IBIE is where the entire grain-based foods industry comes together to innovate, educate, and grow.

This is more than just a trade show; it's a celebration of all things baking. From artisanal bread makers to industrial giants, IBIE unites the baking community to fuel the next generation of bakers and propel the industry forward. All proceeds from this non-profit event are reinvested directly back into the industry, supporting its continued growth and success.



WE'RE GOING TOTALLY 80s!
IBIE 800THS 1545 + 5412



AB MAURI
BAKERY INGREDIENTS
RETHINKING BAKING-24/7™



FIRST STEPS

1. Sift Through the Booths Before You Arrive



2. Session Selection: No Half-Baked Decisions



3. Map Your Route Like You'd Map Your Bake



Or allow us to show you our most seen
at IBIE 2025!



A proven way to a healthier heart

Orafti® β -Fit is nature's affordable solution

beneo

[DOWNLOAD RECIPE](#)

IBIE HIGHLIGHTS



Modern Cake Baking: Egg Replacement Techniques with Duff Goldman

Brought to you by:



Functional Solutions for Sodium Reduction in Bakery



Brought to you by:



Enhancing Baked Goods with Probiotics for Improved Gut Health

Brought to you by:



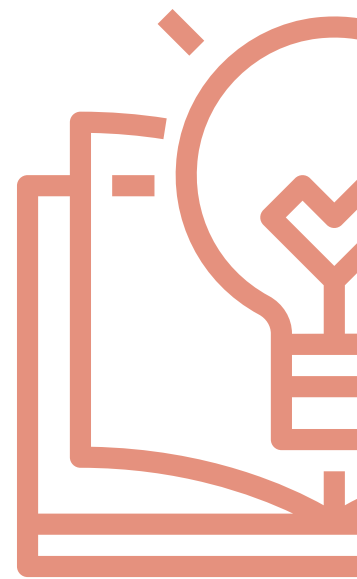
From Grain to Gain – Fuel Heart Health with Barley Beta Glucans



Brought to you by:



EDUCATIONAL OPPORTUNITIES



IBIEducate



Business & Strategy

This is where the big picture comes into focus. It's not just about baking delicious goods; it's about building a thriving business. Here, you'll learn from the best about market trends, financial smarts, and how to stay ahead of the competition. Think of it as your secret recipe for business success. Trend setter, [AB Mauri North America](#) stands out with its Data Collection for Process Improvement, helping bakers fine-tune operations. [Vantage Food](#) also impresses with its OPTIRELEASE release agents, ensuring seamless production.

[Check out our Innovate & Commercialize Your New Bread Line BAKERpaper!](#)



Reduce Egg Use Up to 50% with
SEBake EG Plus™



Visit
IBIE
#7329



Workforce & Professional Growth

Behind every great bakery is a great team. This section is all about the people who make the magic happen. You'll discover how to attract and keep top talent, empower your employees with great training, and help them rise through the ranks. After all, a happy and skilled workforce is the most valuable ingredient.



Technology & Innovation

Step into the future of baking! This is where you'll see the latest and greatest tech transforming the industry. From cutting-edge equipment and automated production lines to smart software passing through packaging technology, these innovations are designed to boost your efficiency, perfect your products, and help you bake smarter, not harder. In the packaging department, [Ardent Mills](#) leads the charge with their Stretch Wrap Reduction Program, proving that small changes add up. In-house cleaning systems like PureBelt Modular Cleaning System from [Goodway Technologies](#) set a new standard in sanitation.

Don't miss our HACCP Plan for Bakeries BAKERpaper!



Solving baking challenges using leavening agents

Reduce Cocoa

Replace SALP

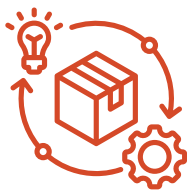
Reduce Sodium





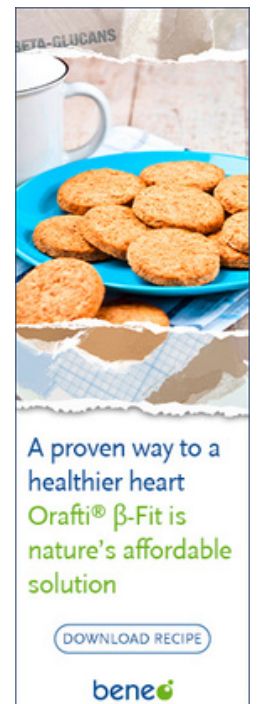
Baking & Pastry

This is the heart and soul of the expo! It's a celebration of the craft itself, with master bakers and pastry chefs sharing their secrets. You'll witness incredible demonstrations, get hands-on experience, and be inspired by the creativity and artistry that goes into every loaf of bread and every delicate pastry.



Food Science & Product Development

Curious about the "why" behind the "wow"? This section dives deep into the science of baking. You'll explore the chemistry of ingredients, learn how to create new and exciting flavors, and discover how to develop products that customers will crave. It's where creativity meets chemistry. Suppliers like [Dawn Foods](#) offer the Inspire Internship Program, and The Butter Book's educational resources are nurturing the next generation of bakers.



[Check out our Baking Cake BAKERguide!](#)





Quality & Sustainability

In today's world, it's not enough to be delicious; you also have to be responsible. This area focuses on keeping your products safe and delicious while also taking care of the planet. Learn how to maintain impeccable quality standards, reduce waste, and build a more sustainable and environmentally friendly business. Just like [Puratos](#), which earned top honors for its Cubease dough conditioner, a game-changer for bakers seeking efficiency and consistency. Or, [BENEQ](#), which is turning heads with BENEOPro FB, a faba bean-based protein and starch flour that delivers performance and sustainability in one package.

[Don't miss our Improve Bakery Plant Sustainability and Profitability through Airflow and Energy Balance BAKERpaper!](#)



Baked Goods

SEBake SR™

Reduces the use of sugar without compromising sweetness



Learn More!
IBIE Booth 7329



ENZYME
INNOVATION

Solving
baking
challenges
using
leavening
agents

Reduce
Cocoa

Replace
SALP

Reduce
Sodium



KUDOS
BLENDS



About BAKERpedia

BAKERpedia is here to educate, inspire and empower the professional baking & food industry with cutting-edge science solutions. Based in Portland, Oregon, USA, BAKERpedia has team members and collaborators around the world. From technical writers to bakery experts, we are thinking of new ways and mediums to share information with you. We're proud to partner with many of the leading and innovative players in the baking industry.

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