



Press release

“Taste meets art: Bakerman launches snack revolution at Internoga 2025”

Gronau, 17.02.2025 – Bakerman is revolutionizing the snack world with exciting taste innovations and invites you on a unique culinary journey of discovery.

Bigger, wilder, more unusual: Bakerman is presenting a firework display of snack innovations at this year’s Internorga under the motto “Taste is the future”. The company promises a superlative experience with even more toppings and creative flavor combinations.

Surprise and artistic enjoyment: Bakerman is deliberately keeping a low profile to increase the excitement. In addition to new, cool and tasty items, the company promises a completely new kind of product presentation. product presentation that is primarily inspired by artistic elements. This unique staging promises to present the snack world in a completely new light.

Discover new worlds of taste: Bakerman challenges visitors to redefine and describe their own tastes. The team from Münsterland takes customers on a journey through different worlds of taste and encourages them to explore new snack concepts.

Boost your taste: With the claim “Boost your taste”, Bakerman invites you to expand the boundaries of taste. The company promises a special taste journey that offers inspiration and new culinary experiences.

Innovation meets tradition: Bakerman remains true to its popular snack classics, but is constantly developing new, creative ideas for snack concepts. The company focuses on thinking ahead and innovative solutions to bring variety to its displays. Visitors to



Internorga are cordially invited to visit the Bakerman stand and be inspired by the latest snack creations. A visit that is guaranteed to be worthwhile!

About the Bakerman Group: Bakerman was founded in Gronau in 2007 and is still owner-managed today. The resulting short decision-making processes, combined with a high level of expertise, have made the company one of the innovation drivers and trendsetters in the industry within 18 years. Today, with a total of 85 employees at the Gronau site and 350 employees within the group, Bakerman achieves a turnover of 250 million euros. As a specialist for quality bakery products in both the sweet and savory sectors, the company offers innovative products with an artisan feel from ultra-modern production facilities alongside the classics and is IFS “higher level” certified. Thanks to the expertise of qualified master bakers in the development team, Bakerman is able to introduce new trend products and respond to individual customer requests as quickly as possible. Today, the management team consists of Heiko Thees (owner), Marcel Krug (managing director), Lars Feldhues (managing director), Friedhelm Leuders (authorized signatory), Falk Löffler (authorized signatory Bakerman, managing director Bakerman Production) and Wilhelm Voss (authorized signatory).

If you have any questions about this text template, please contact:

Bakerman GmbH & Co. KG

Aleksandra Reimann

Düppelstra.e 17

48599 Gronau

02562 – 90 81 05 - 33

aleksandra.reimann@bakerman.de