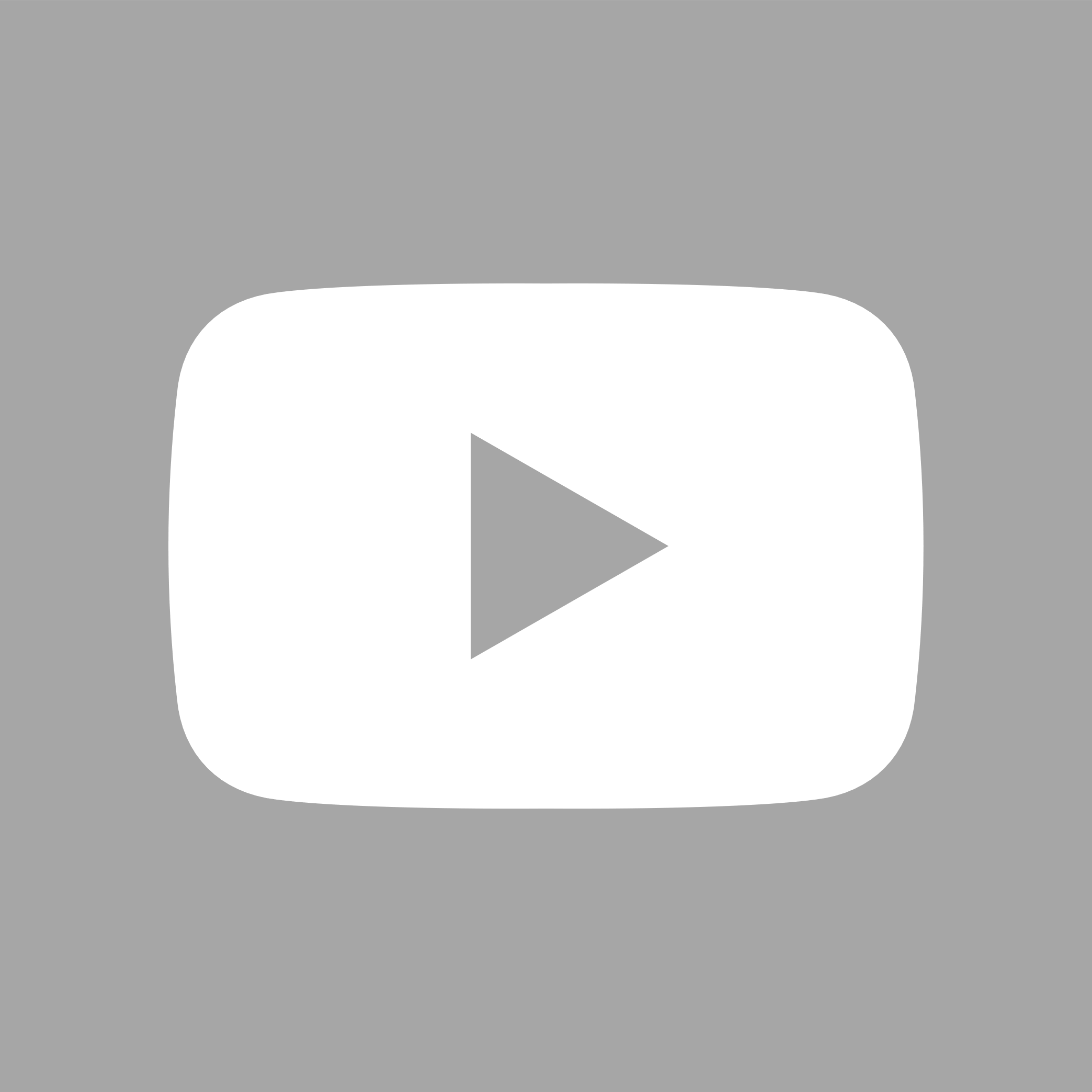
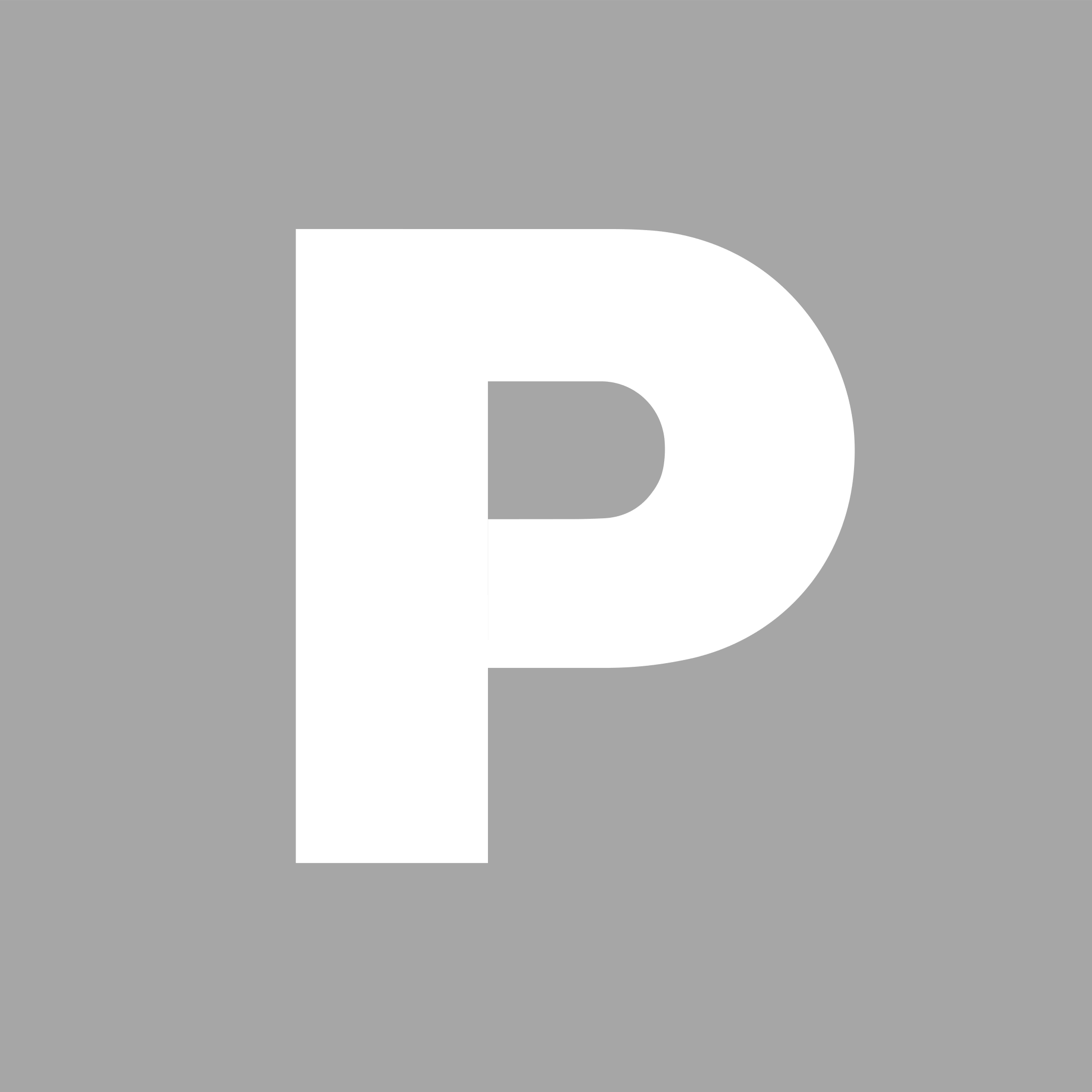
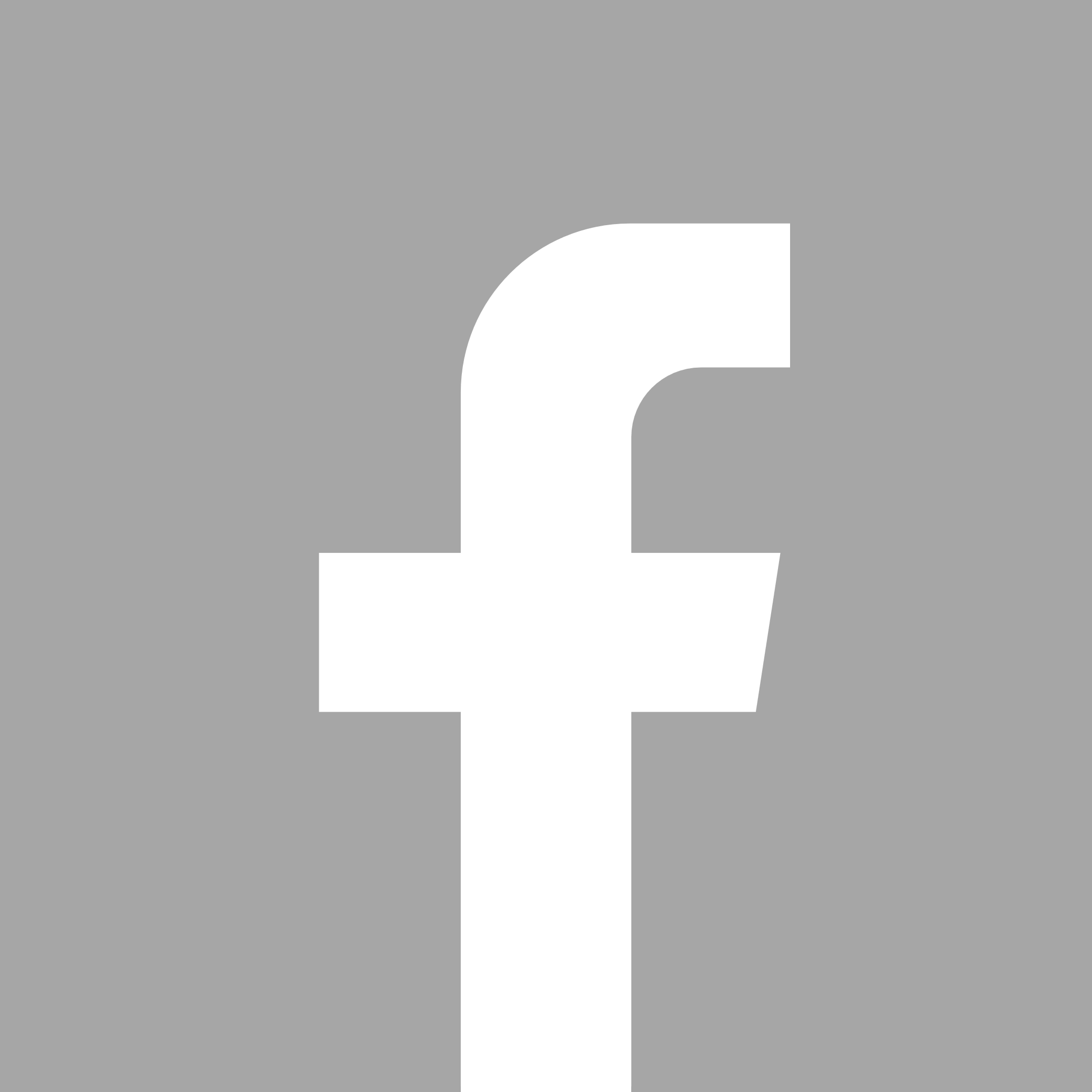
Panasonic Unveils NEW Mini Breadmaker SD-PN100: Healthy Homemade Bread for Every Lifestyle

Small Loaf. Big Taste. Less Waste.

[](https://www.youtube.com/@PanasonicEuropeYouTubeChannel)

[](https://experience-fresh.panasonic.eu/)[](https://twitter.com/PanasonicEurope)[](https://www.facebook.com/people/Panasonic-Europe/61552183186987/)

Bread on a counter

Description automatically generated with medium confidence5th September 2024

* The Panasonic Automatic Mini Breadmaker SD-PN100 is perfect for smaller kitchens and households, allowing you to bake fresh, delicious bread every day with ease.
* Food waste is a significant issue in many households, with EU-level fresh mass waste reaching over 58 million tonnes in 2021[[1]](#footnote-2) and UK homes throwing away approximately the equivalent of 25 million slices of bread in 2021, according to WRAP[[2]](#footnote-3). The SD-PN100 helps to address this challenge by baking smaller loaves, reducing excess and supporting sustainability.
* Enjoy 18 auto-programmes for a variety of recipes and dietary requirements, including bread, cake, pizza dough, pasta and gluten-free alternatives with authentic baking results and easy-to-use features for all skill levels.

**Panasonic**, a leader in small kitchen appliances and known for their innovation, quality, and commitment to enhancing consumer wellbeing, are excited to announce the launch of their Automatic Mini Breadmaker SD-PN100. This innovative addition to their renowned breadmaker range aligns with Panasonic’s ethos of bringing the joy of healthy, homemade bread to every household, regardless of size.

**The Perfect Loaf for Every Lifestyle**

Panasonic’s SD-PN100 excels with features tailored to a variety of needs, ensuring fresh, delicious bread with minimal hassle.

**Ideal for Small Batches and Dietary Needs**

With space at a premium and concerns about waste, the SD-PN100 Mini Breadmaker offers a practical solution. With its loaves weighing approx. 400g, it’s ideal for individuals and couples who prefer fresh, manageable portions and want to avoid food waste. For those needing larger loaves, Panasonic also offers models like the SD-YR2550, SD-YR2540, SD-R2530, and SD-B2510, whereby the smallest loaf weighs approx. 640g.

The SD-PN100’s compact design fits perfectly in small kitchens and caters to specific nutritional needs with tailored baking options, including four dedicated programs for gluten-free baking, ensuring everyone can enjoy bakery-quality results. This removes the need to buy ultra-processed loaves of bread, which is a rising concern amongst shoppers as 62.7% of the population in Europe say that they always avoid or sometimes limit artificial preservatives, colouring or flavourings[[3]](#footnote-4).

**Versatile Baking with Ease**

Offering 18 auto-programmes, the SD-PN100 enables you to effortlessly create a wide range of customisable recipes, from wholewheat to brioche and even homemade jam. It also handles pizza dough, pasta dough, and more, making it a versatile addition to any kitchen. With just the touch of a button, you can explore various sweet and savoury options, all while enjoying the convenience of automated baking.

**Simplified Baking for All Skill Levels**

61.1% of the European population express that they are interested in cooking & baking[[4]](#footnote-5), so whether you’re a novice or an experienced baker, the SD-PN100 simplifies the process of making high-quality bread at home. Its user-friendly design and advanced features, like an artisan kneading technique and Dual Temperature Sensor Technology, ensure consistent, professional results every time.

**Tackling Household Food Waste**

Food waste is a significant issue in many households, with EU-level fresh mass waste reaching over 58 million tonnes in 2021[[5]](#footnote-6), of which household waste accounted for 31 million tonnes – 54% of the total[[6]](#footnote-7). Plus, UK homes threw away approximately the equivalent of 25 million slices of bread in 2021, according to WRAP[[7]](#footnote-8). The SD-PN100 aims to address this problem by baking smaller, customised loaves that match your consumption needs, helping to reduce waste and promote sustainable living.

**Sleek and Compact Design for Modern Living**

As we spend more time at home, we want our appliances to look as good as they perform. The SD-PN100 features a sleek, slim design that fits perfectly into any kitchen and takes up minimal counter space. This compact yet stylish breadmaker seamlessly combines form and function, perfect for everyone—from gluten-free individuals to small family baking sessions on the weekend.

**Precision Baking with Dual Temperature Sensor Technology**

Panasonic’s advanced Dual Temperature Sensor Technology is at the heart of the SD-PN100’s superior performance. Two high-precision sensors monitor both ambient and internal temperatures, ensuring optimal results in every bake. This technology tackles the critical challenge of temperature control, making perfect bread achievable every time.

Plus, you can choose from light, medium, or dark crusts to match your preference. So, whether you enjoy a crisp, golden crust or a softer, lighter finish, the SD-PN100 provides the flexibility to bake bread exactly to your liking.

**Artisan-Style Kneading for Perfect Texture**

The SD-PN100’s uniquely shaped kneading blade, combined with specially placed ribs in the bread pan, mimics the techniques of a master baker. This ensures the dough achieves an ideal elastic texture, resulting in best-tasting bread without the struggle of manual kneading.

A person pouring cereal into a machine

Description automatically generated

**A Legacy of Excellence in Baking**

Panasonic has been at the forefront of breadmaker innovation for over 35 years, being the first to introduce these appliances globally. The SD-PN100 reflects this rich heritage, blending cutting-edge technology with a deep understanding of consumer needs. Each feature is designed to make home baking effortless and enjoyable, from precise temperature control to perfect knead consistency.

The Panasonic Automatic Mini Breadmaker SD-PN100 invites you to discover the joy of baking healthy, homemade bread tailored to your lifestyle. With its compact size, advanced features, and commitment to reducing food waste, it is the ideal choice for modern, mindful living. With over three decades of experience in the breadmaker market, Panasonic continues to set the standard for home baking.

**Join the Experience Fresh Community**

Experience Fresh is a community dedicated to creating healthy, fresh, and delicious food with Panasonic’s unique technologies and products. Join now to discover secrets to natural, healthy eating, get tips from our cooking experts and explore a range of recipes shared by both Panasonic and users. Visit our online platform at Experience Fresh to learn more:

[Panasonic | Experience Fresh Recipes](https://experience-fresh.panasonic.eu/)

**A light bulb from a ceiling

Description automatically generatedAbout the Panasonic Group**

Founded in 1918, and today a global leader in developing innovative technologies and solutions for wide-ranging applications in the consumer electronics, housing, automotive, industry, communications, and energy sectors worldwide, the Panasonic Group switched to an operating company system on April 1, 2022, with Panasonic Holdings Corporation serving as a holding company and eight companies positioned under its umbrella. The Group reported consolidated net sales of Euro 54.12 billion (8,496.4 billion yen) for the year ended March 31, 2024. To learn more about the Panasonic Group, please visit: <https://holdings.panasonic/global/>.

**A group of people sitting on the floor playing with toys

Description automatically generatedCreate Today. Enrich Tomorrow.**

Holistic Wellbeing for People, Society, and the Planet - Our goal is to bring balance to People, Society and the Planet through our innovative solutions & products; promoting overall wellbeing for everyone by creating a healthier, simpler and more balanced way of living.

[Find out more >](https://www.panasonic.com/uk/consumer/create-today-enrich-tomorrow/holistic-wellbeing/social-wellbeing.html)

**A green forest with white text

Description automatically generated**

**Panasonic Group Environmental Initiatives**

The Panasonic Group has set forth its long-term environmental vision, "Panasonic GREEN IMPACT," with the aim of achieving both a better life and a sustainable global environment for all. Under PGI, Panasonic Group strives towards achieving virtually net zero CO2 emissions from its own operations by 2030, and aims to create an impact of more than 300 million tons (\*1) of reduced and avoided CO2, which is equivalent to about 1 percent of the current global total of approximately 31.7 billion tons (\*2) by 2050. The group also works on business activities to realize a circular economy in which resource efficiency contributes to decarbonization and reduces the consumption of limited natural resources.

\*1: CO2 Emission factor based on 2020

\*2: 31.7 billion tons of energy-derived CO 2 emissions in 2020 (Source: IEA)

[Panasonic GREEN IMPACT - About Us - Panasonic Holdings](https://holdings.panasonic/global/corporate/panasonic-green-impact.html)

1. Eurostat – Food waste and food prevention – estimates – Statistics explained – September 2023 [↑](#footnote-ref-2)
2. Wrap UK Food Waste & Food Surplus November 2023 - https://www.wrap.ngo/sites/default/files/2024-01/WRAP-Food-Surplus-and-Waste-in-the-UK-Key-Facts%20November-2023.pdf [↑](#footnote-ref-3)
3. Europa TGI (English)-2024R1- © Kantar Media UK Limited 2024. All use of TGI Data is subject to Kantar Media UK Limited’s terms and conditions [↑](#footnote-ref-4)
4. Europa TGI (English)-2024R1- © Kantar Media UK Limited 2024. All use of TGI Data is subject to Kantar Media UK Limited’s terms and conditions [↑](#footnote-ref-5)
5. Eurostat – Food waste and food prevention – estimates – Statistics explained – September 2023 [↑](#footnote-ref-6)
6. Eurostat – Food waste and food prevention – estimates – Statistics explained – September 2023 [↑](#footnote-ref-7)
7. Wrap UK Food Waste & Food Surplus November 2023 - https://www.wrap.ngo/sites/default/files/2024-01/WRAP-Food-Surplus-and-Waste-in-the-UK-Key-Facts%20November-2023.pdf [↑](#footnote-ref-8)