

Discover the art of perfect pizza





Renfettissiuma

WHY CHOOSE PIZZA FOR YOUR BUSINESS?

Pizza has grown spend share and remains the second most popular dish within food to go dinner options¹

Takeaway & delivery are set to remain a major part of consumers' habits post the pandemic with YoY % growth +140% in April 2021 vs. April 2019. Pizza's versatility means it offers options for any daypart - combined with the ability to hold and travel well²

Within the out of home market, pizza visits have increased +2.7%, demonstrating its popularity³

Choose *erfettissuma* for the perfect Italian pizza experience

A BRAND-NEW RANGE... A BRAND-NEW AUTHENTIC PIZZA EXPERIENCE FOR YOUR CUSTOMERS

Introducing the Perfettissima range from Dr. Oetker Professional... the perfect pizza experience combining authentic Italian taste with back of house ease and simplicity.

Cooking from frozen in as little as 4 minutes, Perfettissima pizzas have a consistently crispy, thin base with an artisan crust and authentic hand-made visual appeal. Made from extra-long fermented dough, the range is pre-baked in a stone oven for an unbelievable texture and flavour.

Whether you're looking for a simple Pomodoro base for your own menu creations, or a pre-topped ready to serve pizza, Perfettisima can offer the total pizza solution across multiple dayparts.



Pre-baked in a stone oven



Extra long fermented dough



Authentic, hand-made appearance



Thin and crispy base

THE ART OF PERFECT PIZZA

The Perfettissima range was created with the idea that the greatest art is to implement the simple perfectly.

Perfect (every time)

Dr. Oetker Perfettissima Pizza OOH stands for perfection; delivering the perfect Italian-inspired pizza experience every time. Mouth-watering toppings, a consistently crispy, thin base, hand-made character and the ideal pizza concept for every customer... In summary – the perfect solution!

Simple

Dr. Oetker Perfettissima Pizza OOH delivers simplicity for your business – both front and back of house. From the simply perfect recipe right through to the simple prep and operational delivery, you can be guaranteed a consistent result your customers will love every time.

Authentic

Dr. Oetker Perfettissima Pizza OOH delivers on authenticity for an Italian menu experience exclusively for foodservice. With the extra thin and crispy base, perfect taste and authentic stone-baked Italian crust,





29cm / 12" diameter



Short prep time (In as little as four mins)

Consistent results every time



High quality ingredients



Working across multiple dayparts, Perfettissima provides the flexibility to offer different flavour combinations, tap into a range of menu trends and drive incremental spend. Our experts are on hand to work with you to help drive your business with customised solutions based on your customers' needs.

ITALIAN-INSPIRED PIZZA AT ITS FINEST

Take the perfect pizza base and combine it with an incomparable Mediterranean tomato sauce. Choose from the two options below or get in touch for information about the full range of topped solutions available.



Margherita Pre-baked stone oven pizza with spicy tomato sauce and fine mozzarella cheese



Base Pomodoro Pre-baked stone oven pizza base with tomato sauce - designed to complement a range of toppings



CHOOSE FROM OUR RANGE OF TOPPINGS



Pizza Perfettissima Salame

Pizza Perfettissima Prosciutto





Pizza Perfettissima **BBQ** Pollo

Pizza Perfettissima **Calabrese Piccante**

THE PERFECT PIZZA **DESERVES THE PERFECT** PARTNERSHIP

Dr. Oetker Professional stands for trust, sustainability and credibility, with over 120 years' experience at the heart of the food industry. From start to finish, our team are available to work with your business to offer cooking guidance, seasonal recipe inspiration, menu tips and promotional kitchen items or point of sale.



Menu Solutions Available





Pizza Perfettissima Tonno



Pizza Perfettissima Quattro Formaggi



Pizza Perfettissima **Verdure Grigliate**

Contact your sales rep to discover the art of perfect pizza for your business



