



SWITCHING FROM SCRATCH-MADE IS

**TIME WELL
SPENT**

with



YOUR GO-TO
**PIZZA
EXPERTS**





We know delivering a great-tasting, high-quality product quickly and efficiently while sticking to strict price-per-head guidelines can be a challenge.

That's why at Dr. Oetker Professional we've made it our mission to offer top foodservice solutions without compromise.

Switching to our ready-made pizza solutions makes it easy to add excitement and variety to your menus while saving valuable time to spend on delivering an even better experience.

**NOT CONVINCED?
SEE THE BENEFITS FOR YOURSELF...**

HOW MUCH TIME COULD YOU BE SAVING?

SCRATCH-MADE

PIZZA BASE MIX



1. Add water and mix dough: **6 mins**
2. Prove: **30 mins**
3. Weigh and shape dough: **6 mins**
4. Cut greaseproof paper and arrange pizzas on a tray: **2 mins**
5. Weigh and add toppings: **4 mins**
6. Bake in a pre-heated oven: **11 mins**
7. Clear and tidy away: **4 mins**

Total time
to prep
and cook



DOUGH PUCKS



1. Remove from the freezer and defrost: **Minimum 3.5 hours**
2. Roll out to shape: **4 mins**
3. Cut greaseproof paper and arrange pizzas on a tray: **2 mins**
4. Weigh and add toppings: **4 mins**
5. Bake in a pre-heated oven: **12 mins**
6. Clear and tidy away: **4 mins**

Total time
to prep
and cook
(exc. defrost)



FROZEN DEEP PAN PIZZA BASE



1. Remove from the freezer and defrost: **Minimum 3.5 hours**
2. Cut greaseproof paper and arrange pizzas on a tray: **2 mins**
3. Weigh and add toppings: **4 mins**
4. Bake in a pre-heated oven: **11 mins**
5. Clear and tidy away: **4 mins**

Total time
to prep
and cook
(exc. defrost)



READY-MADE

BALANCED CHOICE



1. Cooks from frozen: **9 mins**
- ✓ Supports school food guidelines
 - ✓ Stuffed crust + hidden veg sauce
 - ✓ Added source of fibre
 - ✓ No food handling and prep
 - ✓ Holds for up to 45 mins

Total time
to prep
and cook



ONE
OF
FIVE
A-DAY



1. Cooks from frozen: **13 mins**
- ✓ Contains 1 of your 5 a day
 - ✓ Source of protein + includes low sugars
 - ✓ Served as whole or half for kids or snacking
 - ✓ No food handling and prep
 - ✓ Holds for up to 45 mins

Total time
to prep
and cook



AVERAGE TIME
SAVED PER DAY
BY SWITCHING
TO READY-MADE



TIME SAVED
OVER A
MONTH



=



QUICKER

MAKE IT TIME
WELL SPENT BY DRIVING
A BETTER EXPERIENCE!

TURN OVER
FOR 8 WAYS



TIME WELL SPENT

8 WAYS TO DRIVE A BETTER EXPERIENCE FOR YOU & YOUR CUSTOMERS

1. REDUCE WASTAGE

- Add date labelling
- Run a stock rotation system

2. FRIDGE AND FREEZER MANAGEMENT FOR QUICKER FOOD DELIVERY

- Label all food
- Label all shelving and sections
- De-clutter and check for out-of-date food

3. UNDERSTAND OPTIMUM PORTION SIZES AND PREFERRED ACCOMPANIMENTS

- Analyse leftover food
- Ask for team and customer feedback
- Reduce wastage and increase margin

4. CATER TO THOSE WITH FOOD ALLERGIES

- Review the menu and create a list of substitutes for allergens

5. ENSURE YOU'RE MEETING SPECIFIC CONSUMER DEMANDS

- Review and create appealing plant-based, vegetarian and halal options

6. CONSIDER KIDS' NUTRITIONAL NEEDS

- Create ways to incorporate 'hidden' fruit and veg into dishes

7. KEEP AHEAD OF THE GAME

- Develop upcoming menu options and accompaniments and trial for feedback

8. ENSURE ALL TEAM TRAINING IS UP TO DATE

- Check all certifications and consider alternative beneficial training





**READY-MADE
PIZZA IS
3X
QUICKER
THAN MAKING
FROM SCRATCH**

What would you
do with the time?

For more information
about the range and
how to order visit
oetker-professional.co.uk