



Whatever the moment

Make it an
Occasion

Your guide to the
Dr. Oetker Professional Range

Occasion **MAKERS**

Discover more: oetker-professional.co.uk in  



Today it's all about *creating* experiences

from making lunch
times a moment
to look forward to
or celebrating a
special occasion.

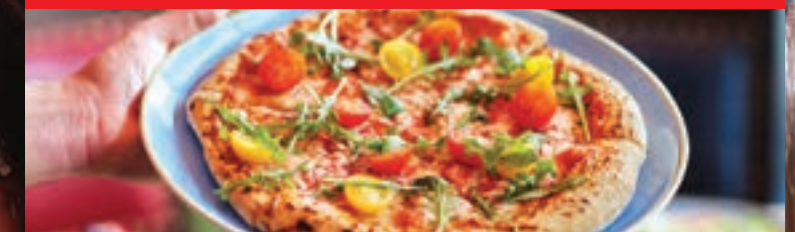
**Restaurants are introducing
premium items, particularly desserts
to boost spend and prices¹**

**97% want to see new
on the menu**

**Pizza spend in Pubs and Bars is up
23.6% vs LY at £125,868,000²**



Our product ranges have been meticulously designed to alleviate back of house stresses and issues. We know that back of house operations are the backbone of any outlet. Whether you're struggling with limited staff or mixed skill levels in the kitchen, the Dr. Oetker Professional range can help your business work smart whilst giving you the confidence to deliver consistently brilliant quality meals.



Today it's about creating memorable experiences for guests. To do that, your food and drink offerings need to be on point every time. The Dr. Oetker Professional range ensures you never disappoint. Make an occasion that your customers talk about for years to come.



Our products can help you build a host of memorable dishes, from core menu items to added value finishing touches that can transform drinks and dessert menus. From dough pucks to finished premium pizzas to our dessert decoration items, your creativity can make a lasting impression at every occasion.



125 years of experiences

From humble beginnings in 1891 to a trusted partner to thousands of businesses around the world, it's obvious that we understand the realities of the foodservice industry.

As a family business, we understand the importance of delivering value and reliability and for us, customer satisfaction isn't just a goal, it's a fundamental part of our business. Your ever-changing needs help us to create new products, adapt existing ones, and leap past any hurdles in our way so we can continue to provide you with the best-in-class products you deserve to keep your business growing.

KITCHEN
TO TABLE IN
4
MINS*

PIZZA Perfettissima

As close to authentic as frozen pizza solutions get, our extra-long fermented dough is hand stretched and pre-baked in a stone oven resulting in a thin, crispy base that emulates the Italian pizza experience.

We offer everything from fully topped solutions all the way to plain bases, meaning you can go straight to the oven from the freezer, or let your imagination run wild and fill your menu with innovative flavours that will 'wow' your customers across all parts of your menu!

Cooking in as little as 2 minutes* means you can alleviate your back of house resource.



Pre-baked in a
stone oven



Authentic, hand-made
appearance



Extra-long-
fermented dough

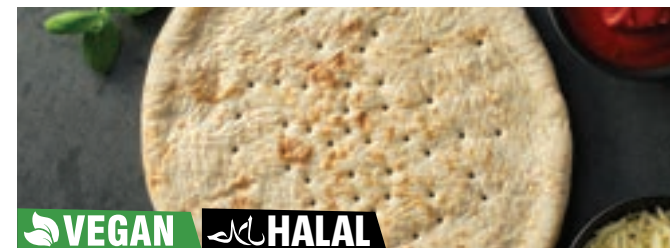


Thin and
crispy base



**SCAN
TO WATCH
THE CASE
STUDY**

*in accelerated ovens



Puro 29cm

Part baked in a stone oven using long fermented dough, the award winning Dr. Oetker Professional Pizza Perfettissima Puro 12" not only tastes great, but also has an authentic hand-stretched appearance that is great for starters, main, and desserts



Pomodoro 29cm

Topped with Dr. Oetker signature tomato sauce to compliment a range of toppings



Margherita 29cm

Our simple and effective fully-topped solution made using our own rich tomato sauce and fine Mozzarella



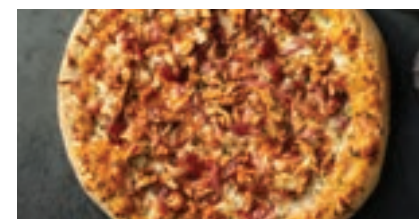
Salami 29cm

Signature rich tomato sauce, fine mozzarella cheese, and high-quality salami



Calabrese Picante 29cm

Topped with our signature tomato sauce, fine mozzarella cheese, Calabrese salami, and chilli peppers



BBQ Pollo 29cm

Dr. Oetker signature tomato and BBQ sauce, fine Mozzarella cheese, marinated chicken, and red onions



Prosciutto 29cm

Signature tomato sauce, fine Mozzarella, and cooked ham



Quattro Formaggio 29cm

Topped with Dr. Oetker signature tomato sauce, fine Mozzarella, Provolone, Emmental, and Blue Cheese



Verdure 29cm

Signature tomato sauce, fine Mozzarella, and grilled vegetables



Tonno 29cm

Signature tomato sauce, fine Mozzarella, tuna, and onions



Margherita Piccola 22cm

A smaller version of our Margherita, made using our own rich tomato sauce and fine Mozzarella



PIZZA? YEAH, WE GO TO TOWN ON IT

Chicago Town's global presence and recognition will score the vote of confidence with customers and get them to come in, sit down, and order from your menu. Don't give them a reason not to! The Chicago Town range is fully topped with quality ingredients to make on-trend flavours that drive incremental spend and sit perfectly on meal deal menus, and day-part promotions.

Our branded disposable packaging has been developed to hold either quarter slices or whole pizzas for up to 3 hours in hot holds making them the perfect solution for food to go.

All of our Chicago Town Stuffed Crust pizzas are made with our unique rising dough and feature a crust that's stuffed with our signature tomato sauce.



**SCAN
TO WATCH
THE CASE
STUDY**

*when cooked in an accelerated oven

STUFFED CRUST



PIZZA? YEAH, WE GO TO TOWN ON IT



Chicago Town Tomato Stuffed Crust Loaded Cheese 12"

A delicious blend of mozzarella, Monterey Jack, mature Cheddar and Emmental



Chicago Town Tomato Stuffed Crust Loaded Pepperoni 12"

Loaded with tomato sauce, pepperoni and gooey mozzarella



Chicago Town Tomato Stuffed Crust Magnificent Meat Feast 12"

Topped with a whole loada pepperoni, ham, meatballs and sausage crumble over gooey mozzarella



Chicago Town Tomato Stuffed Crust Chicken & Bacon Melt 12"

Loaded with mouthwatering chicken, streaky bacon, and a loada cheese



Chicago Town Tomato Stuffed Crust Vegan Sticky BBQ Jackfruit 10"

BBQ sauce, dairy free mozzarella alternative, BBQ seasoned jackfruit, red and green peppers, and red onion



Chicago Town Tomato Stuffed Crust Vegan Peppernoni 10"

Loaded with dairy free mozzarella, delicious vegan peppernoni, and peppers



Chicago Town Tomato Stuffed Crust Salt & Pepper Chicken 12"

Topped with salt & pepper chicken, red & green peppers and a gooey salt & pepper butter



Self serve packaging, quarter slice and full box



PIZZA? YEAH, WE GO TO TOWN ON IT

DEEP DISH

YEAH, WE GO TO TOWN ON IT

Our Chicago Town Deep dish range is so versatile that it works perfectly on kids' menus and as a lighter bite for snacking in between meals. Our 5" base is packed full of the good stuff meaning your customers' day out just got a whole lot better.



Chicago Town Deep Dish Four Cheese 5"

Mozzarella, Emmental, Monterey Jack, and mature Cheddar



Vegan BBQ Chick'n 5"

BBQ sauce, dairy free mozzarella alternative, BBQ seasoned jackfruit, red and green peppers, and red onion

Chicago Town Deep Dish Pepperoni 5"

Mozzarella and Pepperoni



Ask us about our new upcoming flavours

The 1 of 5-a-day

Perfect as a lighter snack option or on school lunch menus, the 1 of 5 a day Deep Dish Pizza combines great taste and quality as well as including added nutritional benefits.

Available in tasty cheese & tomato, it's a firm favourite with all ages and can be served whole or as a half.

WHY 1 OF 5 A DAY?

- Includes 1 of their 5 a day!
- 5 inch unique dish-shaped pizza
- Easy to oven-cook
- No food handling and no preparation required
- Provides a source of protein
- Low sugar
- Lower salt
- Reduced saturated fat
- Suitable for vegetarians



The Balanced Choice



SCAN
TO WATCH THE
BALANCED
CHOICE HULL
CASE STUDY

Our Chicago Town Balanced Choice is for pizza lovers of all ages. We've packed it full of all the good stuff needed to make it a better-for-you option that works just as well for adults as it does kids!

Not only is it school food guideline compliant for students, but it also makes for a fantastic healthier takeaway option or lighter bite menu item.

WHY BALANCED CHOICE?

- 1 of 5 a day in 1/5 and 1/8 portions
- Supports school food guidelines
- 12" tomato stuffed crust cheese pizza
- Includes an adult's 1 of 5 a day per 1/4 slice
- Low sugar, reduced saturated fat, is a source of fibre and protein
- Achieves up to 3hrs hold in a leading hot holding equipment
- Suitable for vegetarians
- Marketing support available, can be sold using the Chicago Town brand
- Can be hot held for up to 3 hours when using self serve packaging

COOKS
IN AS
LITTLE AS
3
MINUTES*

*when cooked in an accelerated oven



PIZZA? YEAH, WE GO TO TOWN ON IT

Crispy CHICAGO THIN

Inspired by Chicago's "tavern style" pies, we've made a crunchy new base, topped it with our signature tomato sauce, and spread the toppings from edge to edge for a non-stop taste sensation.

Our Thin Crust range has been curated to be the ultimate appetite-satisfier that's best served in good company.



Chicago Town Thin Cheese 12"

Creamy Mozzarella, mature Cheddar, Monterey Jack, and Emmental

Chicago Town Crispy Chicago Thin Sausage & Pepperoni 12"

Creamy Mozzarella, house pepperoni and fennel sausage

Ask us about our new upcoming flavours

La Pinsa!

With fresh ingredients straight from Italy, our brand new Pinsa range offers an oval artisanal shape for a twist on the classic pizza experience.

THE POWER OF PINSA

- The perfect option for snacks, sharing or a main meal
- Oval artisanal shape increases menu perception
- Ideal for meal deals, day- part promotions and driving incremental spend.
- Our topped pizzas offer 50% less kitchen touchpoints & are 3x faster vs. making dough from scratch

THE RANGE

- Available in 5 tasty flavours
 - Pomodoro base
 - Bianca base
 - Buffalo Margherita
 - Salame
 - Verdure
- Artisanal oval shape
- Light airy dough delivering a delicious crispy base and crusts
- Fermented dough, pre-baked in a stone oven
- Cooks straight from frozen in minutes*

The dough is lovingly crafted with 3 types of flour, stretched for an authentic handmade look and pre-baked in a stone oven for unbelievable texture and flavour.

Cooking from frozen in minutes, the La Pinsa range includes a range of premium toppings to further increase menu appeal and drive additional spend. With consistent results in any commercial oven, you can be sure you can offer premium quality options across dayparts.

*When cooked in leading accelerated ovens

PIZZA Snacks

Introducing NEW Pizza Snacks, a delicious and convenient range of topped snacking pizzas, perfect for a main meal or on-the- go dining occasions. Snacking pizzas allow operators to take advantage of the new emerging snacking day part, whilst giving customers a convenient, quality offering.

- Cooking in as little as 2 minutes straight from frozen*
- Fermented light and airy dough gives a delicious, crisp Italian taste and texture
- The perfect size for singular serve, lunch meal deal or when on the go
- Offers real back of house simplicity, suitable for a mixed skill level workforce
- Hot holds for up to 3 hours in leading hot hold equipment

THE RANGE

- Available in 4 tasty flavours:
 - Margherita
 - Salame
 - Prosciutto
 - Verdure
- 8.5 x 19cm in size
- Fit 7 snacks per GN tray

*in accelerated ovens



The Raw Dough Base

The Raw Dough Base offers an authentically home-made pizza taste perfect for unique customisation. Cooked from frozen in minutes, it allows endless possibilities for tapping into menu trends and driving additional spend.

The versatile base comes topped with a tomato passata to complement any topping, as well as providing the ideal solution for consistency, convenience, quality and personalisation across day parts.



WHY RAW DOUGH BASE?

- Cooks straight from frozen in as little as 4 minutes
- Unique-rising dough pizza base
- Delivers an authentic, fresh-baked quality
- No hassle and no wastage caused by frozen dough pucks
- Frozen and semi-prepared for an ideal time-saving solution with reduced kitchen touchpoints
- Great for meal deals, day-part promotions and driving incremental spend
- Suitable for vegans

Dough Pucks



PROFESSIONAL DOUGH PUCKS

Use our new dough pucks to create dough balls, cheesy garlic dough twists, or even mini calzones, perfect for dipping.

Ask our sales team for more information

desserts are what we do

Desserts are at the heart of Dr. Oetker Professional. Having started from individually weighed out sachets of baking powder, we've been a household name for decades and know exactly what businesses need to create the next best revolutionary bake.

Desserts are on the rise and customers are looking for big, indulgent bakes that taste and look great. Dr. Oetker Professional's baking range has been created to take on every texture, taste and trend as well as being dietary requirement inclusive. Your business is our business and we're here to help you get the absolute most out of your bakes and boost profits, whether you're making from scratch, focusing on finishing touches, or adding excitement to milkshakes and cocktails.



SCAN
FOR
RECIPES



Scotbloc

Available in three flavours, these Scotbloc chocolate flavoured drops require no tempering and can be used over a wide temperature range for endless baking possibilities. Try mixing with food colouring gels to make marvellous creations!



NEW

Chocolate Chips

Dr. Oetker Professional White, Milk & Dark Chocolate Chips

Made with real cocoa solids, the Dr. Oetker Professional Real Chocolate Chips range is perfect for all catering needs and uses. Suitable as an inclusion in your bakes for the perfect finish or easily melted to drizzle over your dessert.

- Real Chocolate
- Bake-stable & perfect for coating, drizzling and enrobing
- Perfect for topping desserts and milkshakes
- The cocoa is Rainforest Alliance Certified
- Recyclable packaging
- 750g bags: White 20% cocoa, Milk 25% cocoa, Dark 50% cocoa

Ask about our extended retail range



Inclusions

Take your desserts to the next level and create a spectacle. Bake stable and ready to be sprinkled, our Inclusions range combines showmanship and taste for an easy add-on that will get people talking and drive your incremental spend.



Rainbow Chocolate Chip Mix 850g

Includes real white chocolate chips, multi-coloured crunchy chocolate beans, sugar strands and strawberry flavour crunch. Multi-texture, colour and flavour.



Billionaire's Chocolate Chip Mix 750g

Includes real dark & white chocolate chips, toffee chunks & gold pearls. Multi-texture, colour and flavour.



Sprinkles

A great way to add texture and interest to a whole range of desserts and drinks, our sugar strands are a certified classic dessert topping that you can't be without.



Sugar Strands

A great way to add texture and interest to a whole range of desserts and drinks



Chocolate Flavour Strands

Use our Chocolate Flavour Sugar Strands to add colour and excitement to all types of baking from iced cupcakes to biscuits and ice cream and drinks

Ask about our extended retail range



Sodium Bicarbonate

A gentle raising agent for use in gingerbread, parkin, cookies, soda bread and a wide range of other recipes



Gluten-Free Baking Powder

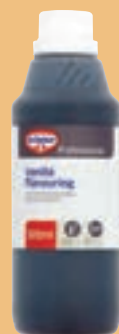
A versatile raising agent for baking cakes, scones, pastries and puddings, helping you to achieve perfect results every time



Fat Reduced Cocoa Powder

A natural, non-alkalised cocoa powder made from West African cocoa beans and is perfect for cakes, brownies and desserts.

Rainforest Alliance Certified.
Find out more at ra.org



Vanilla Flavoured Syrup

Our Vanilla Flavoured Syrup is alcohol free and can be used to enhance flavour in sponges, icings and desserts

We understand that your back of house is the centre of your operation and when one thing goes wrong, it can have major consequences. Our Wellcare range has been designed to eliminate as many pain points as possible meaning you can relax knowing that you are providing your customers with delicious, consistent, and reliable bakes every time.



Ready to Roll Marzipan

Made with fine Californian almonds and Moroccan almond butter to create a superb flavour and texture which can be rolled out easily to achieve a smooth surface on your cakes



Ready to Roll White Icing

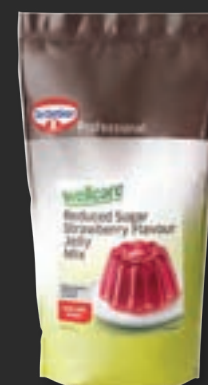
Made to our original Regal-Ice recipe, which is the premium quality preferred by professionals



Bronze Leaf Gelatine

A versatile setting agent used in a wide variety of sweet and savoury cooking – soufflés, jellies, homemade ice cream, mousses, cheesecakes, terrines, flans and pies

- ✓ Delicious and perfect results every time
- ✓ Easy and quick to use - just add water
- ✓ No artificial colours, flavours or preservatives
- ✓ High in fibre
- ✓ Suitable for vegetarians



Wellcare Reduced Sugar Strawberry Flavour Jelly Mix

A complete powder mix requiring the addition of boiling water and refrigeration to produce a firm, set strawberry flavour jelly



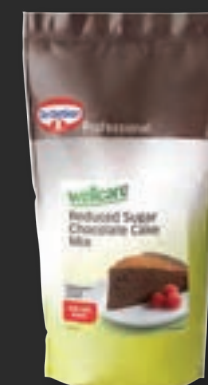
Wellcare Reduced Sugar Orange Flavour Jelly Mix

A complete powder mix requiring the addition of boiling water and refrigeration to produce a firm, set orange flavour jelly



Wellcare Gluten Free Sponge And Cupcake Mix

A blend of powders, requiring the addition of water and oil, for baking gluten free sponges and cupcakes



Wellcare Reduced Sugar Chocolate Cake Mix

A complete powder mix requiring the addition of water to produce a batter for baking a chocolate cake. The mix is versatile for cupcakes, sandwich cakes and loaf cakes



Occasion **MAKERS**

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Professional