



**Whatever
the moment**

Make it an
Occasion
Your guide to the
Dr. Oetker Professional Range

For more information
on products &
inspirational recipes,
scan the QR code



Occasion **MAKERS**

Discover more: [oetker-professional.co.uk](https://www.oetker-professional.co.uk)   



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Today it's all about *creating* experiences

whether it's making
lunchtime something
to look forward to or
celebrating a special
occasion.

Restaurants are introducing premium and sharing items, particularly desserts, to boost spend and satisfy growing demand for social occasions¹

97% want to see new
on the menu

Guests spent £1.2bn on pizza in pubs, bars, cafés and restaurants – up 41% vs. last year!¹



Our product range has been meticulously designed to alleviate back of house pressures. We understand that kitchen operations are the backbone to any successful hospitality venue. Whether you're facing staff shortages or skill gaps in the kitchen, the Dr. Oetker Professional range can help your business work smarter whilst giving you the confidence to deliver consistent, high-quality meals.



Today, it's about creating memorable experiences for guests. To do that, your food and drink offerings need to be on point. The Dr. Oetker Professional range ensures you make an occasion that your customers talk about for years to come.



Our products can help you create a variety of memorable dishes, from core menu items to value-added finishing touches that elevate drinks and dessert menus. Whether it's dough pucks, fully-topped premium pizzas, or dessert decoration items, your creativity can leave a lasting impression on 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 our experience enables us to 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. We continue to develop our products to align with the ever-changing landscape, 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

An authentic frozen pizza solution, our extra-long fermented dough is hand stretched, pre-baked in a stone oven for a thin, crispy base that emulates the Italian pizza experience, and cooks in as little as 2 minutes* to alleviate your back of house pressures.

We offer plain base, part-topped, and fully-topped solutions meaning you can serve up ready-made pizzas or create your own innovative flavours.



Pre-baked in a stone oven



Authentic, hand-made appearance



Extra-long-fermented dough



Thin and crispy base



**SCAN
TO SEE
MORE**

*In accelerated ovens



Puro 11.5"

Pre-baked in a stone oven using extra-long fermented dough, it not only tastes great, but also has an authentic hand-stretched appearance that is ideal for starters, mains, and desserts



Pomodoro 11.5"

Topped with our signature tomato sauce to compliment a range of toppings



Margherita 11.5"

Our simple and effective, fully-topped solution made using our signature tomato sauce and fine Mozzarella cheese



Salame 11.5"

Topped with our signature tomato sauce, fine Mozzarella cheese, and high-quality salame



Spicy Salame 11.5"

Topped with our signature tomato sauce, fine Mozzarella cheese, Calabrese salame, and chilli peppers



BBQ Chicken 11.5"

Topped with our signature tomato and BBQ sauces, fine Mozzarella cheese, marinated chicken, and red onions



Prosciutto 11.5"

Topped with our signature tomato sauce, fine Mozzarella cheese, and cooked ham



Four Cheese 11.5"

Topped with our signature tomato sauce, fine Mozzarella cheese, blue cheese, Provolone and Emmental



Veggie Medley 11.5"

Topped with our signature tomato sauce, fine Mozzarella cheese, and grilled vegetables



Vegan Spinach & Pumpkin 11.5"

Topped with our signature tomato sauce, creamy grated coconut topping, roasted pumpkin and spinach



Meat Feast 11.5"

Topped with our signature tomato sauce, ham, salame, mushrooms and fine Mozzarella cheese



Beef Fajita 11.5"

Topped with our signature tomato sauce, minced beef, grilled peppers, onions and fine Mozzarella cheese



Margherita Piccola 8.5"

A smaller version of our Margherita, topped with our signature tomato sauce and fine Mozzarella cheese



Salame Piccola 8.5"

A smaller version of our Salame, topped with our signature tomato sauce, fine Mozzarella cheese and salame



PIZZA? YEAH, WE GO TO TOWN ON IT

Chicago Town's global presence and recognition will score the vote of confidence with customers.

The Chicago Town range features unique dough that rises for the first time in your oven and is topped with our signature sauce and quality ingredients to make on-trend flavours that are ideal for 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.

COOKS IN AS LITTLE AS
3
MINUTES*



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 BBQ Stuffed Crust Magnificent Meat Feast 12"

Topped with a whole load of pepperoni, ham, meatballs and sausage crumbled over gooey Mozzarella



Chicago Town BBQ Stuffed Crust Chicken 12"

Loaded with mouthwatering chargrilled chicken, red and green peppers, red onions, and our sweet and tangy barbecue sauce



Chicago Town Tomato Stuffed Crust Salt & Pepper Chicken 12"

Topped with salt & pepper chicken, red & green peppers, gooey Mozzarella, and a generous drizzle of salt and pepper butter



Chicago Town Tomato Stuffed Crust Vegan PepperNoni 10"

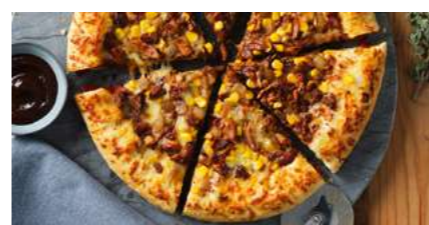
Loaded with dairy free Mozzarella, delicious vegan pepperoni, and peppers



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

HOT HOLDS FOR UP TO
3
HOURS**



Chicago Town BBQ Stuffed Crust Memphis Pulled Pork 12"

Loaded with gooey Mozzarella, Memphis BBQ Pork, fried onions and sweetcorn



Chicago Town Tear 'n' Share

Cheesy doughballs, stuffed with a gooey cheese garlic sauce



Self serve packaging, full box and quarter slice

**In leading hot hold equipment



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 meal option.

Our 5" base is packed full of quality ingredients like our signature tomato sauce, creamy Mozzarella, Monterey Jack, mature Cheddar, and pepperoni to make two irresistible flavours.

Chicago Town
Deep Dish Pepperoni 5"
Mozzarella and pepperoni



Chicago Town Deep Dish
Four Cheese 5"
Mozzarella, Emmental, Monterey Jack,
and mature Cheddar

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 or preparation required
- Provides a source of protein
- Low sugar
- Lower salt
- Reduced saturated fat
- Suitable for vegetarians



The Balanced Choice

The Chicago Town Balanced Choice is our better-for-you solution for pizza lovers of all ages.

Versatile, easy to prepare, delicious, The Balanced Choice is also school guideline compliant.



**SCAN
TO WATCH THE
BALANCED
CHOICE HULL
CASE STUDY**

WHY BALANCED CHOICE?

- 1/4 portion size constitutes an adult's 1-of-5-a-day intake
- 1/8 portion size constitutes a child's 1-of-5-a-day intake
- Supports school food guidelines
- 12" tomato stuffed crust cheese pizza
- Low sugar, reduced saturated fat and a source of fibre and protein
- Hot holds for up to 3 hours in leading equipment when using self-serve packaging**
- Suitable for vegetarians
- Marketing support available, can be sold using the Chicago Town brand

COOKS
IN AS
LITTLE AS
3
MINUTES*

*When cooked in an accelerated oven
**In leading hot hold equipment



PIZZA? YEAH, WE GO TO TOWN ON IT

Subs

Our Chicago Town Subs are the perfect single-serve, hand-held pizza. Cooking in as little as 2 minutes* they're quick to serve with no preparation required.

- Chicago Town branding options
- Can be hot held for up to 3 hours**
- Available in Cheese and Tomato and Meat Feast
- Fluffy on the inside, crispy on the outside

Pizza Snacks

THE RANGE

- Available in 4 tasty flavours:
Margherita • Salame • Prosciutto • Verdure
- 8.5 x 19cm in size
- Fit 7 snacks per GN tray
- 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 operational simplicity, suitable for a mixed skill level workforce
- Hot holds for up to 3 hours in leading hot hold equipment

*In accelerated ovens
**In leading hot hold equipment

Hot holds
for up to
3
hours*



The Raw Dough Base

The Raw Dough Base delivers an authentically homemade pizza taste, perfect for unique customisation. Cooked from frozen in minutes, it offers endless possibilities for tapping into menu trends and driving additional spend through up-selling opportunities.

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

 **VEGAN**

WHY RAW DOUGH BASE?

- Cooks straight from frozen in as little as 2.5 minutes*
- Unique rising dough pizza base
- Delivers an authentic, freshly-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.

Ask our sales team for more information

*In accelerated ovens

Desserts are what we do

Desserts are central to Dr. Oetker Professional. From humble beginnings selling individually weighed bags of baking powder to now, a trusted household name decades in the making, we understand exactly what businesses need to create the next groundbreaking bake.

Desserts are on the rise and customers are looking for aesthetic, delicious, indulgent bakes. Whether you're making from scratch or adding finishing touches to pre-baked goods, our baking range has what you need.



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!



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 or easily melted to drizzle over your dessert for the perfect finish.

- 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



Belgium Waffles

Our authentic Belgium Waffles have been designed with your business in mind. Made with premium quality ingredients such as real pearl sugar and requiring no specialist equipment to prepare, these waffles are a simple and elegant dessert or snacking solution for your menu.

American Pancakes

Pack size: 40 x 50g

Light and airy, our traditional, ready-made American Pancakes can help to add that extra bit of authenticity to your menu. We bake all our pancakes on an oven plate to give them the classic plump, fluffy texture that makes them perfect across multiple day parts as well as habitual snacking moments.

Dutch Pancakes

Available in 23cm or 30cm
Pack size: 40 x 50g

Simply heat before serving for ultimate operational ease. The perfect base for sweet and savoury flavour combinations, our Dutch Pancakes will work seamlessly across your menu.

Try our small waffles, perfect for counter snacks and lighter treats

Pack size: 120 x 15g





Sprinkles

A great way to add texture and interest to a whole range of desserts and drinks, our Sugar Strands are a classic dessert topping.

Ask about our extended retail range

Inclusions

Take your desserts to the next level with our Inclusions range. A bake-stable and ready-to-be sprinkled product that combines bold aesthetics and taste, exciting your customers and helping you drive 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.

Micro Mallows

Our Micro Mallows are made from a medley of colour: pink, white, yellow and peach. Their miniature size make them the perfect addition to any cake mixture, sweet treat or hot drink





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 – perfect for cakes, brownies and desserts



Vanilla Flavouring

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

Rainforest Alliance Certified. Find out more at ra.org



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 – 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



Our Wellcare range has been designed to alleviate your back-of-house pressures with a pre-mixed and reduced-sugar solution, helping you cater to a range of dietary requirements while streamlining your kitchen operation to produce a delicious and consistent bake or jelly every time.



✓ 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