Pizza & Focaccia



The interest in pizza, as a beloved dish of most Mediterranean cuisine enthusiasts, **is still growing** despite new low-carb and gluten-free diets such as the keto and paleo diets.



The most popular health and marketing statements used by pizza producers.*

food producers and restaurants must be competitive and regularly introduce new solutions which offer original pizzas e.g. pizzas made using ingredients and flavours from different countries or from their local regions. In addition, they try to make their pizzas look more appetising e.g. with the help of dyes that change the colour of bases.

To win the trust of more demanding consumers,

If you are looking for natural ingredients from certified suppliers and at the same time want to give your products an original character, choose our solutions. They can be the basis for your product in giving it a unique colour or texture, and a unique taste.





10.6%



Gluten-free







2.82% Lactose-free / Low lactose content

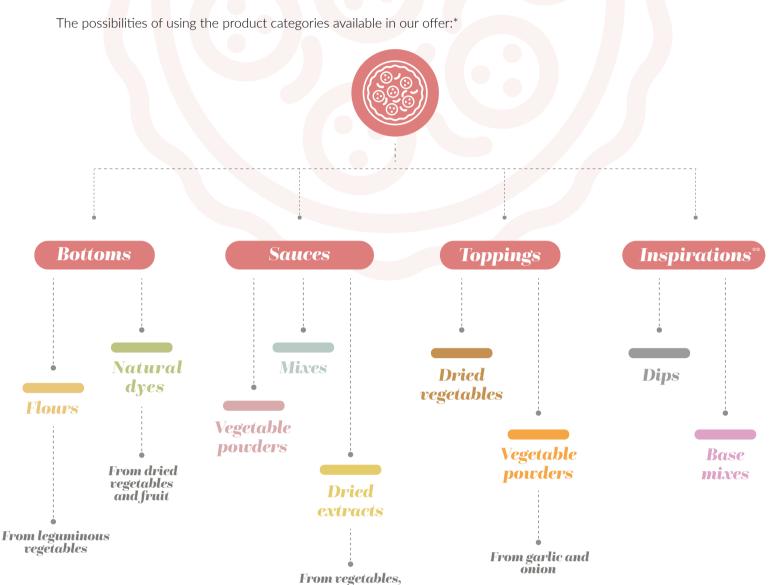
2,82% Vegan

High protein content

*data according to Mintel

Choose a unique offer

The trend of eliminating unhealthy additives and preservatives in ready-made food creates new possibilities to introduce modern and natural innovations in the product's recipe. The consumer's expectations regarding 'reduced' foods and drinks that match their busy lifestyles are a chance to introduce new pizza ingredients. Check out our suggestions and let us adapt them to the needs of your clients.

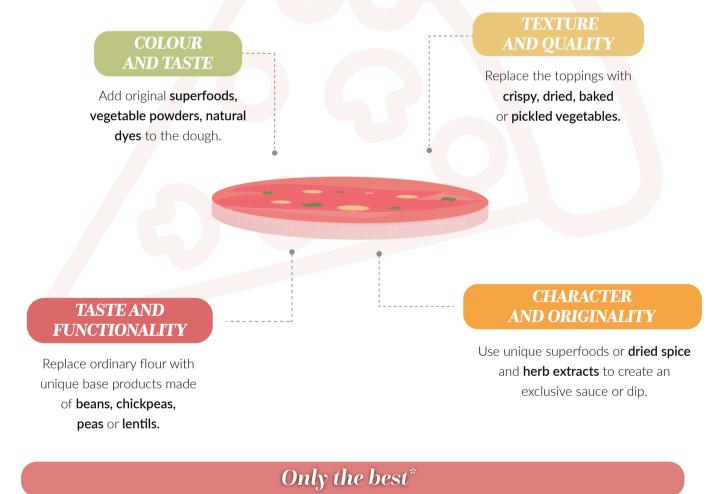


^{*} other products available on request. ** suggest creating individual flavour compositions to your clients.

Be inspired by the wealth of possibilities

spices and herbs

Create a unique composition that will make your product stand out. Stimulate your senses with beautiful colours and flavours made by Mother Nature. Use our original food ingredients.



-Natural -

Tasty Crispy Colourful

Nutritious No allergens **Trendy**

Vegetarian



Aromatic

* the statements depend on the products chosen by the customer.

See how many solutions you can implement to give a universal and available-to-anyone product a new and original image. Thanks to the natural ingredients used,

Appeal to the taste

Gluten-free Light and mild

they also make it appeal to the tastes of a broader group of consumers around the world. MINTEL

Vegan

Protein



especially in Poland – look for vegetables in ready-made meals and pizzas.

Any questions? We are happy to answer them!









