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Your partner
in food since 1902



By Appointment to
Her Majesty The Queen
Fine Food Ingredient Importers & Distributors
Lupa Foods Ltd
Borehamwood

PIZZA TOPPINGS

TRENDS & INGREDIENTS
CATALOGUE
JULY 2023



Business Introduction

BRCS

Agents and Brokers

CERTIFICATED

YOUR PARTNER IN FOOD SINCE 1902

Lupa Foods is a UK based full-service B2B partner to the food industry. Our extensive global and domestic sourcing network allows us to offer an impressive selection of over 600 food products and ingredients. But we're more than just an importer and distributor – we provide comprehensive services encompassing new product development, technical support, procurement, and logistics.

While our roots are deeply embedded in rich Italian tradition, offering everything from pasta and tomatoes to olive oil and balsamic vinegar, our expertise has grown to span the globe.

We're proud to serve a diverse clientele, including some of the UK's largest food manufacturers, recipe box providers, wholesalers, and retailers. Innovation and a customer-centric approach is at the forefront of everything we do, and our 120 years' experience is the foundation we build our customers' success on.



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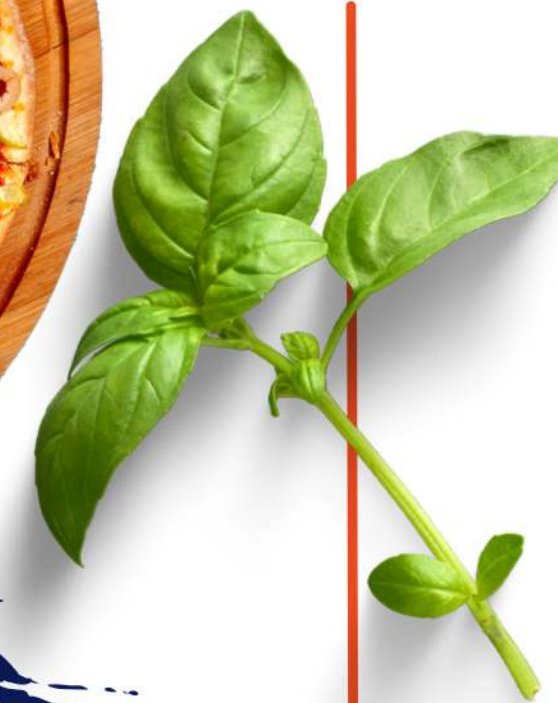
Market Overview

In 2022, the Global Pizza Toppings Market size was valued at US\$ 18.21 billion, and by 2028, it is predicted to reach a market capitalization of US\$ 27.56 billion. Over the projection period of 2023 - 2028, it is expected to develop at a high CAGR of 5.3 percent.

Rapid westernization and shifting dietary patterns drive the pizza market. Healthier product variants like vegan and gluten-free pizzas are also gaining traction.

The increasing popularity of pizzas in developing nations like India, China, Bangladesh, and the Philippines, Asia Pacific is predicted to expand at the quickest CAGR from 2022 - 2027 followed by Europe.





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***Join us as we
explore 14 trends,
products and
ingredients shaping
the future of
pizzas.***

”




Introduction



Pizza trends are constantly evolving, influenced by global culinary innovations and the dynamic UK market. In recent years, the power of social media, particularly platforms like TikTok, has played a significant role in setting food trends. With recipe hacks and creative videos, social media has sparked innovative and affordable pizza ideas, captivating millions of viewers. For instance, TikTok videos featuring "Pizza Toast" gained immense popularity, with Hailey Bieber's videos amassing a staggering 125 million views in 2022. This demonstrates the impact of social media engagement and the sharing of recipe inspiration.

The Food People's TrendHub also identified Italian dishes as part of their rising Mammia Mia trend for the next couple of years. This combined with Italian cuisine's trend setting influence and mass market appeal (next page) bodes well for the pizza industry.

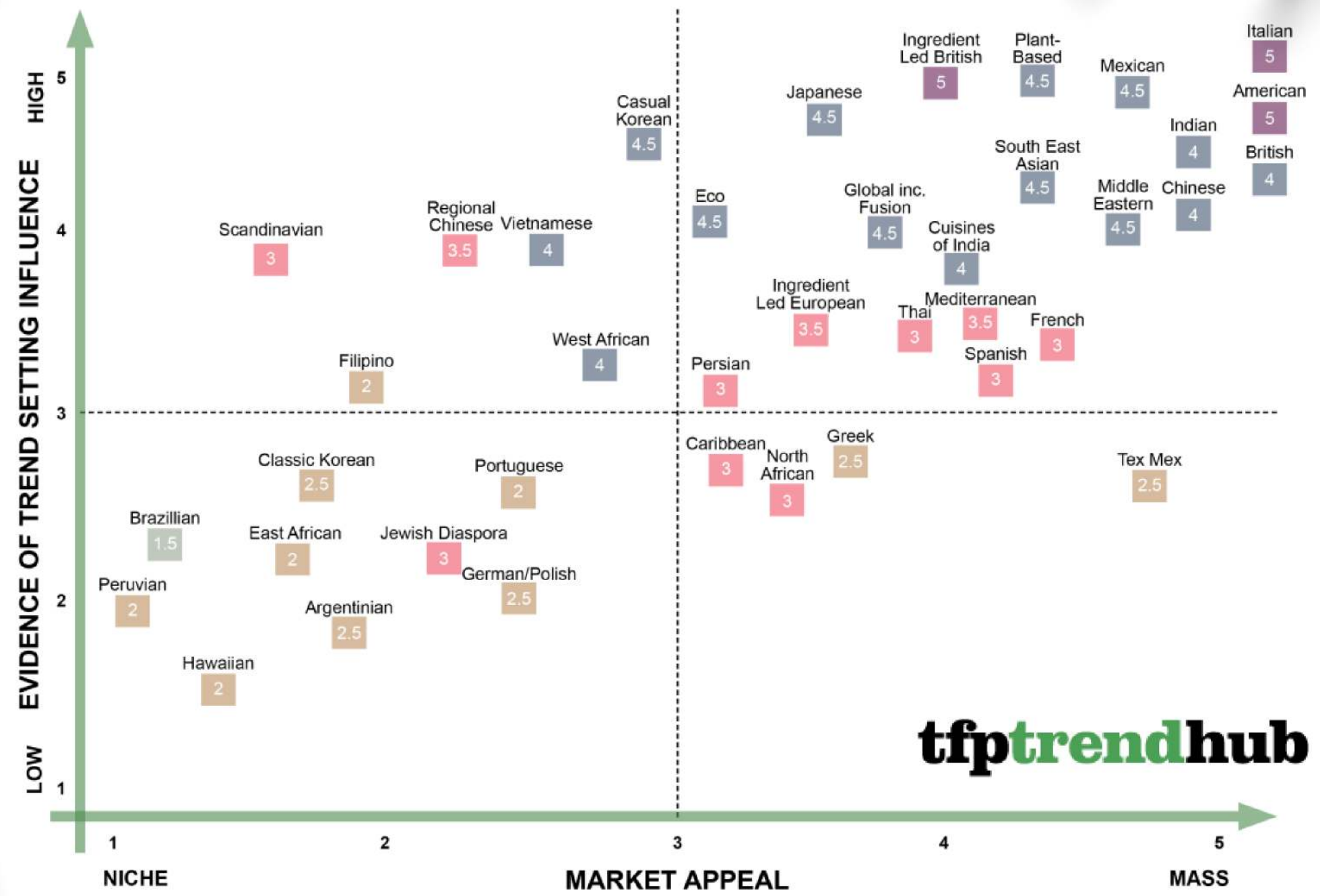


The UK pizza market is a hotbed of culinary creativity and exploration. From global influences to regional specialties and unique toppings, pizzas are evolving to cater to diverse consumer preferences. With social media shaping trends and an emphasis on quality ingredients, the pizza landscape continues to delight and surprise pizza enthusiasts across the country.





Trend Influencers



Ingredient Selection

SEARCH ON OUR WEBSITE



Glazes, Sauces and Oils

Elevate your pizza with an array of glazes, sauces, and oils that enhance the flavours and bring a gourmet touch to your dish. Whether it's the finest tomato sauces, 100% Natural Glaze, Basil Pesto, Lemon Oil, or Sicilian Orange Concentrate, these additions add depth, tanginess, and richness to your pizza.



Vegetables

Explore a wide range of vegetable toppings that add freshness, flavour, and texture to your pizza. From pickled onions and mushrooms to grilled peppers and artichokes, these vegetables provide a delightful burst of taste and colour to your culinary creation.



Cheese

Indulge in the creamy and rich flavours of a variety of cheeses that take your pizza to the next level. From the tanginess of Feta and Halloumi to the melty goodness of Mozzarella and Smoked Mozzarella, these cheeses bring a delicious layer of taste and texture to your pizza creation.



Proteins

Dive into the delicious world of meat and protein toppings that add depth, richness, and texture to your pizza. From the classic heat of pepperoni and the hearty assortment of a meat feast, to the salty contrast of anchovies, these proteins offer a mouth-watering medley of flavours to your culinary masterpiece.



Decorative

Add a touch of visual elegance to your pizza with edible decorative elements. From Silver Leaf and Gold Flakes to Powder, these decorative accents make your pizza visually stunning and elevate the dining experience.

OUR INGREDIENTS COME IN A VARIETY OF FORMATS AND SEASONALITY CAN IMPACT AVAILABILITY



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Glazes, Sauces & Oils



Glazes:

Fig Glaze
Raspberry Glaze
Vanilla Glaze
Basil Pesto Glaze
Sundried Tomato Glaze
White Truffle Glaze

Oils:

Rapeseed Oil
Toasted EU Pumpkin Seed Oil

Soy Sauces (Gluten-Free):

Low Salt Gluten Free Soy Sauce
Tamari Gluten Free Soy Sauce
Gluten Free Dark Soy Sauce
Light Soy Sauce (Caramel-Free)

Citrus Concentrates and Oils:

Lemon Juice
Sicilian Winter Lemon Oil
Sicilian Lemon Concentrate
Pure Lime Concentrate
Sicilian Orange Concentrate
Sicilian Diced Pressed Lemon
Sicilian Diced Lemon

Mayonnaises and Mustard Sauce:

Dill Mustard Sauce
Sriracha Mayonnaise
Pesto Mayonnaise
Wasabi Mayonnaise

Other Sauces:

American Sauce
Carpaccio
Fish Sauce
Hoisin Sauce
Teriyaki Sauce
Kikkoman Sauce
Sweet Chilli Sauce
Worcester Sauce
Vegan Gochujang Sauce
Red Miso Paste (Gluten-Free)

Pearls of Modena:

Black Pearls of Modena
Truffle Pearls of Modena
Orange Pearls of Modena

Tomato Sauces:

Diced Tomato 12mm
Plum Tomatoes
Italian Crushed Tomatoes
Tomato Polpa
Passata
Pizza Sauce
Pomodoro
Sun Dried Tomato Sauce
Italian Diced Tomato
Sun Dried Tomato in Oil
Chopped Tomatoes 15mm
Passata 8/10% (CB)
Tomato Paste 28/30% (CB)
Tomato Paste 28/30% (HB)
Tomato Paste 36/38% (CB)

Pesto:

Green
Red
Nut Free



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New!

Portion Packs

Our exclusive partnership with Liquido d'Oro allows us to bring their range of WOW condiments to the UK. They can add flavour, a unique twist, convenience and sustainability to your product offering. Their single serve portion packs, available in a range of solutions (pictured left) are easy to open, easy to pour and in perfect condition because they are vacuum packed. No leaking, no spilling, no waste.

We have a wide range of oils, condiments, vinegars and dressings. **We also offer a selection* in a new pipette made from seaweed and plants that are naturally biodegradable and home-compostable, just like a piece of fruit!**

Looking for something completely new? Also no problem. Whether it is value for money you are looking for, or top quality, we're confident we can find or create what you are looking for.

Mediterranean

Pesto a la Genovese
Basil Cream with Oregano
Basil Cream with Lemon
Basil Cream
Balsamic Glaze
White Wine Vinegar
Red Wine Vinegar
Balsamic Vinegar
Extra Virgin Olive Oil + Balsamic Vinegar*
Extra Virgin Olive Oil with Saffron*
Extra Virgin Olive Oil with Lemon*
Extra Virgin Olive Oil with Chili Pepper*
Extra Virgin Olive Oil with Rosemary*
Extra Virgin Olive Oil with Tuscan Herbs*
Extra Virgin Olive Oil with Garlic*
Extra Virgin Olive Oil with Basil*
Extra Virgin Olive Oil with Truffle*
Extra Virgin Olive Oil*



Oriental

Yazzara
Tahini Sauce
Sambal
Teriyaki
Ginger Puree
Gochujang
Sweet Chili Sauce
Ketjap
Hoisin Sauce
Fish Sauce
Sweet Asian Sauce
Sriracha Sauce
Sesame Oil
Soy Sauce
Rice Vinegar

European

Pesto Mayo
Wasabi Mayo
Truffle Mayo
Vegan Mayo
French Mayo
Mayonnaise
Ravigote
Horseradish
Worcester Sauce
Honey Mustard
Mustard Dill Sauce
Vitello Tonnato Sauce
Carpaccio Dressing



Vegetables in Strips:

Mixed Veg Strips for 'Capricciosa'
Carrots Cut into Strips
Celeriac Cut into Strips

Vegetable Toppings and Fillings:

Vegetable Strips in Oil 'Fanta Pizza' Topping
Vegetables in Oil 'Pizza Ricco' Topping
Sandwich Filling 'Farci Toast' in Oil

Grilled Vegetables:

Grilled Peppers
Sliced Grilled Aubergines
Sliced Grilled Courgettes
Mixed Grilled Vegetables
Grilled Artichokes
Grilled Radicchio
Grilled Eggplant Slices
Grilled Courgette Slices

Onions:

Borretane Onions in Red Vinegar
Borretane Onions in Brine
Sweet & Sour Borretane Onions
Borretane Onions in Modena
Maggioline Onions in Brine
Sliced Borretane Onions in Brine
Pickled Maggioline Onions
Crispy Onions

Mushrooms:

Sliced Champignons in Brine
Flavoured Champignons
Champignons 'Tuttofungo' Flavoured
Champignons for Pizza, Flavoured
Champignons in Oil, Flavoured
Whole Champignons in Oil
Mushrooms 'Volvariella Volvacea' in Oil
Flavoured Mushrooms 'Nameko'
Funghi 'Pleutorus Ostreatus'
Mixed Mushrooms in Oil
Sliced Flavoured Mushrooms
Sliced Mushrooms 'Boletus Edulis'
Sliced Mushrooms 'Boletus Edulis' in Oil
Sliced Mushrooms 'Boletus Edulis' in Brine
Grilled Mushrooms
Dry Porcini Granules

Pickles and Capers:

Mixed Pickles
Pickled Gherkins
Diced Gherkins
Whole Gherkins
Lombardi Pickled Peppers
Capers in Vinegar
Capers in Brine

Tomatoes:

Sundried Tomatoes in Oil
Sunshine Tomatoes

Artichokes:

Quartered Artichokes in Brine
Quartered Artichokes in Oil
Halved Artichokes in Oil
Artichokes in Brine
Flavoured Sliced Small Artichokes
Whole Artichokes in Oil "Neatly Ordered"
Artichokes "in the Roman Way" with Stalk
"Corolle" Artichokes in Oil
Sliced Artichokes in Brine
Quartered Artichokes
Frozen Artichoke Wedges

Beans, Peas and Corn:

Legumes Salad
"Uccelletto" Beans
White Butter Beans in Brine
Borlotti Beans in Brine
Cannellini Beans in Brine
Medium Peas in Brine
Sweetcorn Whole Kernels
Sweetcorn

Peppers and Jalapenos:

Quadro Peppers in Vinegar
Peppers Strips in Brine
Sweet & Sour Peppers Strips
Vermilion Red Dried Tomatoes
Scarlet Red Semi-Dried
Yellow Semi-Dried Peppers
Semi-Dried Red Peppers
Jalapenos in Chipotle Pepper and Sauce
Diced Jalapenos
Nacho Jalapeno
Nacho Sliced Jalapeno
Diced Roasted Red Peppers
Roasted Red Peppers
Roasted Yellow Peppers
Pimiento Sliced Red Roasted Peppers
Chopped Peppers

Olives:

Giant Green Olives
Green Olives
Stoned Green Olives
Sliced Green Olives
Green Olives Stuffed with Pepper
Stoned Black Olives
Black Olives
Sliced Black Olives
Black Pitted Olives

Hors-d'oeuvres:

Gypsy Hors-d'oeuvre in Oil
"Italian" Hors-d'oeuvre in Oil
"Fines Herbs" Hors-d'oeuvre in Oil

Assorted Vegetables:

Mixed Vegetables in Oil
Mixed Vegetables in Rice Salad
Sliced Red Beetroot in Brine
Diced Plain Carrot
Sliced Potatoes in Brine
Sliced Water Chestnuts

Others:

Peperonata in Oil
Sauerkraut
Poponcini Stuffed with Goat Cheese
Poponcini Ripoeni al Tonno
Peperoni Secchi in Agrodolce
Eggplant Slices
Chopped Eggplant
Chopped Courgette
Dried Courgette Slices
Black Garlic

Vegetables



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Protein

Seafood salad in oil
Anchovies fillets in oil
Basilicata Meat Crumbs
Basilicata Picante Sausage Coins
Sliced Pepperoni
Nduja Sausage Crumbs
Pulled Chicken Breast
Sicilian Sausage
Pulled Porchetta
Tuscan Style Sausage Crumb

Cheese

Halloumi
Feta
Mozzarella
Provolone
Smoked mozzarella
Goats cheese
Grated Cheddar Mild, Medium, Mature
Grated Cheese Mix
Regato
Blue cheese crumb
Cultured Dairy
Liquid Cheese
Grated Mozzarella Style Veg Cheese
Grated Hard Italian Style Veg Cheese
Grated Mature Cheddar Style Veg Cheese
Grated Mild Cheddar Style Veg Cheese

Decorative

Silver Leaf
Edible Silver Flakes
Edible Silver Powder
Gold Leaf
Edible Gold Crumbs
Edible Gold Flakes
Edible Gold Powder





Trends

01

Saucy Innovations: Redefining Pizza with Creative Sauce Alternatives

Explore the world of pizza sauces beyond tomato, with creative alternatives like pesto, creamy alfredo, herb-infused, and almond puree. These unique sauces bring a burst of flavour and elevate the taste profile of pizzas.

02

Seasonal Sensations: Flavourful Celebrations of Freshness on Pizza

Embrace the freshness of seasonal ingredients paired with distinct flavours on pizzas. From purple radicchio with beef tongue and taleggio cheese to other unique combinations, these pizzas celebrate the diversity and flavours of each season.

03

Green Revolution: Empowering Pizzas with Veggie Heroes

Give vegetables the spotlight on pizzas, embracing different shades of green. Kale, Brussels sprouts, and other vegetables are becoming the heroes, adding vibrant colors, freshness, and nutritional value to pizzas.



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Trends

04



Opulence Unleashed: The Luxe Affair of Decadent Pizza Toppings

Indulge in a touch of luxury with toppings like Wagyu beef, truffle, oysters, scallops, and pickled dishes. Even during a cost of living crisis, these luxurious toppings provide a sense of indulgence and decadence.

05



Global Gastronomy: Exploring Worldly Flavours on Pizza

Explore pizzas from different regions of the world, including Italy, the United States, and beyond. From Detroit-style pizzas with crispy cheese crusts to Pide from Turkey, these regional pizzas offer a global taste adventure.

06



Mushroom Mania: Unleashing Umami on Pizza

Delight in the earthy and umami flavours of mushrooms on pizzas. From white and chestnut mushrooms to shiitake and porcini, these mushrooms add texture and depth to pizza toppings.

07



East Meets West on a Slice: Fusion Flavours Redefining Pizza

Experience the fusion of Asian cuisine flavours with traditional pizzas. From chilies and horseradish to flavourful oils and chutneys, these pizzas offer a harmonious blend of heat, spice, and unique taste notes.



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08

Revolutionary Retail Pizzas: Redefining the Slice Game

Innovation within the retail world is expanding the possibilities of pizza toppings. From roasted vegetables to flavored oils, retailers are constantly exploring new ingredients and combinations to provide unique pizza experiences.

09

Chicago Remix: Thin, Crispy, and Bursting with Unexpected Flavours

Discover the transformed Chicago-style pizzas with thinner crusts and bold toppings. Snackable squares with edge-to-edge ingredients like fingerling potatoes, parmesan cream, and exotic mushrooms redefine the Chicago pizza experience.

10

Artisanal Temptations: Elevating Tavern Style Pizzas to Culinary Masterpieces

Experience the craftsmanship and gourmet touch of tavern-style pizzas. With extended dough fermentation and elevated garnishes like fennel pollen, these pizzas appeal to the connoisseurs seeking a cheffy flair.

11

Comfort Cravings: Homestyle Delights on a Toasted Slice

Find comfort in quick and affordable "pizza toasts" inspired by home-cooked and comfort foods. From cheesy beans to rose harissa and cottage cheese, these toasts provide a cozy and delightful pizza experience.

Trends



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Trends



12

Crunchy Cheese Chronicles: Exploring the Bold Edge of Detroit Pizza

Indulge in the crispy cheese crust or frico of Detroit-style pizzas. Alongside a variety of toppings, these pizzas offer an exciting edge-of-the-pie experience for cheese lovers.



13

Plant-Powered Palate: The Rise of Vegan and Vegetarian Pizzas

Embrace the plant-based pizza trend with a variety of vegan and vegetarian toppings. From jackfruit and vegan cheeses to an array of vegetables, these pizzas cater to the growing demand for plant-powered options.



14

Taste Travels: Global Flavours Unite on the Pizza Map

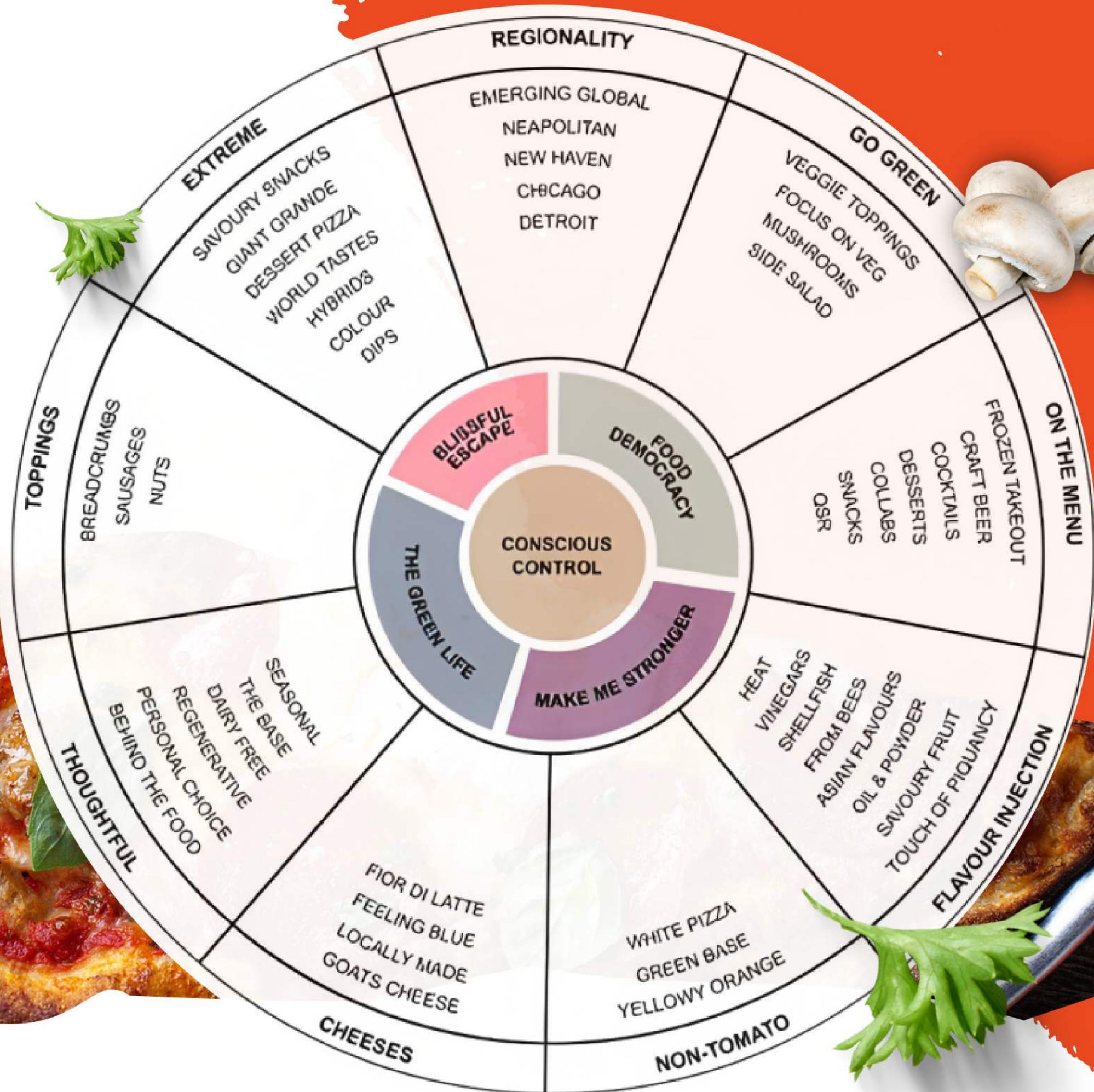
Embark on a culinary journey with pizzas inspired by global flavours. Indian, Japanese, Middle Eastern, and other cuisines influence these pizzas, infusing spices and unique ingredients for a multicultural feast.



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Pizza Trend Wheel

tftp trendhub



Market Insight

UK's Favourite Pizza Toppings

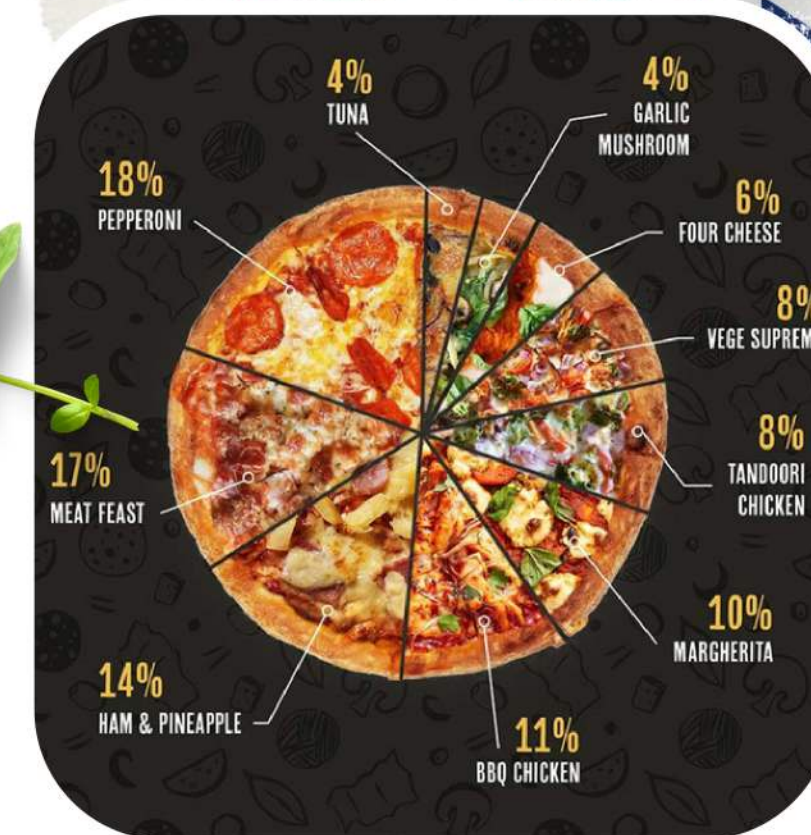
Big Slice Mobile Pizza Van recently revealed in the culinary realm of the UK, pepperoni dons the crown as the preferred pizza topping. Bagging 18% of the preference share, this timeless favourite has managed to outshine other popular contenders like meat feast, ham and pineapple, and margherita. Meat feast trailed closely behind with 17%, and ham and pineapple claimed the third spot with 14% votes. This suggests that the UK's love for traditional pizza toppings is alive and strong.

However, one might notice a disconnect as vegan choices seem to have a lesser representation in these rankings. Despite the soaring trend of veganism in the UK, plant-based toppings secured less than 1% of the votes, which is indeed a surprising revelation.

While pepperoni takes the lead as the UK's most adored pizza topping, a closer look reveals a fascinating divergence of preferences across different cities. Pepperoni emerges as the top choice in Birmingham, Glasgow, Belfast, Norwich, and Sheffield. However, the tables turn in cities like Nottingham, Manchester, and Liverpool, where meat feast, a medley of meats, takes precedence. This highlights the diversity in pizza topping preferences across the nation.

Although pepperoni has managed to secure the majority's favour, the third place goes to a rather surprising contender - the combination of ham and pineapple. This topping has sparked many a debate, with opinions on it being as diverse as the Marmite discourse.

Commonly dubbed as the "Marmite of pizza toppings," pineapple on pizza has a polarising effect, either earning ardent love or absolute dislike. Despite landing the third spot in overall ranking, it's apparent that this controversial topping continues to divide the nation. Cities like Edinburgh and Southampton have shown a particular liking for this salty-sweet and divisive combination. The question remains - where do you stand on the pineapple as a pizza topping debate?



Big Slice



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Pizza Styles

There are numerous styles of pizza that originate from different parts of the world, each with their own distinct methods and ingredients. Here are some popular pizza styles:

- **Neapolitan Pizza:** Originating from Naples, Italy, this style of pizza is known for its thin, soft, and chewy crust.
- **Chicago Pizza:** Also known as Chicago-style deep-dish pizza, it's characterized by a thick crust formed up the sides of a deep-dish pan, chunky tomato sauce, and plenty of cheese.
- **New York-Style Pizza:** Known for its large, thin, and foldable slices. The crust is thick and crispy on the outside, yet soft, thin, and pliable enough to fold in half to eat.
- **Sicilian Pizza:** Also known as sfincione, it is a thick-cut pizza that is rectangular in shape and known for its spongy bread crust.
- **Roman Pizza:** There are two main types: pizza al taglio (rectangle and sold by weight) and pizza tonda (round, thin, and crispy).
- **Detroit-Style Pizza:** Known for its thick, crisp crust and rectangular shape. It's traditionally topped with Wisconsin brick cheese, then tomato sauce layered on top of the cheese, rather than directly onto the dough.
- **Greek Pizza:** It features a thick, spongy crust and is cooked in a pan with olive oil, giving it a slightly fried bottom. It's typically heavier on the sauce than the cheese.
- **St. Louis Pizza:** Characterized by a thin cracker-like crust made without yeast, Provel processed cheese, and cut into squares or rectangles instead of wedges.
- **California Pizza:** Known for its unusual and non-traditional toppings, like BBQ chicken or Thai inspired flavors.
- **Pinsa Romana:** A style that comes from ancient Roman times. It's characterized by a very light, airy, and crunchy crust, usually oval or rectangular in shape.
- **Portafoglio Pizza:** A style from Naples, it is a thin pizza that's folded up like a wallet (which is what "portafoglio" means in Italian) for portability.
- **Grandma Pizza:** Originating from Long Island, New York, it's a thin, square-cut pizza that is similar to Sicilian-style pizza but thinner and crunchier.
- **New Haven Style Pizza:** Known locally as "apizza", it's a thin crust pizza that's cooked in very hot brick ovens and is known for its "charred" style – a little bit of char is desirable.
- **Trenton Tomato Pie:** Originated in Trenton, New Jersey, in this style, cheese and toppings are placed on the pizza dough, and then tomato sauce is added on top.



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Pizza'ish

There are also many unique pizza-like dishes from different parts of the world. These aren't pizzas in the exact sense, but they share similarities such as being dough-based with various toppings or fillings. Each one reflects the unique culinary traditions of its culture of origin:

- **Manakish (Middle East):** Often dubbed as the Middle Eastern pizza, it's a round bread topped with thyme, cheese, or ground meat. Za'atar spice mix is a popular topping.
- **Lahmacun (Turkey):** This is a thin piece of dough topped with minced meat (most commonly beef or lamb), vegetables, and herbs including onions, tomatoes, and parsley. It's often rolled or folded before eating.
- **Pide (Turkey):** Often referred to as Turkish pizza, it's a boat-shaped flatbread served with various toppings such as cheese, spinach, sucuk (Turkish sausage), pastirma (cured beef), or mixed toppings.
- **Fatayer (Middle East):** These are small pastries that come in a variety of shapes and fillings. Cheese, spinach, or meat are common.
- **Sfiha (Lebanon):** Also known as "Arab Pizza," it's an open-faced meat pie that's typically folded into a square.
- **Musakhan (Palestine):** Known as Palestinian sumac chicken with sautéed onions, served over bread. It's not exactly a pizza, but some pizza-like versions exist.
- **Okonomiyaki (Japan):** Often described as a Japanese pizza, it's more like a savory pancake with various ingredients. The name means "grill as you like it," indicating its versatile nature.
- **Tarte Flambée (Alsace, France/ Germany):** Also known as Flammkuchen, it's a thin round of dough covered in crème fraîche, onions, and lardons.
- **Bing (China):** A general term for flatbreads in Chinese, one popular type is the scallion pancake, which is a savory, non-leavened flatbread folded with oil and minced scallions.
- **Paratha (India):** A flatbread that can be stuffed with various ingredients. Aloo paratha, filled with spiced potato, is a popular variant.
- **Roti Canai (Malaysia):** A type of Indian-influenced flatbread found in Malaysia, it's often served with curry dishes but can also be eaten sweet.

Panuzzo is an Italian sandwich made from pizza dough. Originating in Gragnano, in the Campania region of Italy, panuzzo involves taking a section of pizza dough, baking it until it puffs up, then slicing it open and filling it with various ingredients (**great street food**).

Although it's not exactly a pizza, panuzzo is related and shares many of the same ingredients. The dough is similar to Neapolitan pizza dough, and the fillings can range from traditional pizza toppings like mozzarella cheese, tomato, and basil to more sandwich-like fillings such as ham, lettuce, and other fresh or cooked vegetables.

Panuzzo can be considered a kind of hybrid between a pizza and a sandwich, making use of the same baking techniques and ingredients as pizza, but served in a form that is closer to a sandwich. It's a wonderful example of the creativity and versatility of Italian cuisine, particularly in the way it uses bread and fresh ingredients.



New York-Style Pizza Wrap (Panuozzo) with Sausage and Broccoli Rabe

Ingredients:

- 1 lb pizza dough
- 2 Italian sausages
- 1 bunch of broccoli rabe, blanched and chopped
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 1 cup ricotta cheese
- 2 cups shredded mozzarella cheese
- Red pepper flakes, to taste
- Salt, to taste

Instructions:

1. Preheat your oven to 245°C. If you have a pizza stone, place it in the oven to preheat as well.
2. In a skillet, heat 1 tablespoon of olive oil over medium heat. Add the sausages and cook until browned and fully cooked. Remove the sausages from the skillet and slice them.
3. In the same skillet, add another tablespoon of olive oil and sauté the garlic until fragrant. Add the chopped broccoli rabe and sauté for a few more minutes. Season with salt and red pepper flakes.
4. Divide the pizza dough into two pieces. Roll each piece into an oblong shape, about 1/4 inch thick.
5. Spread half the ricotta cheese onto each piece of dough, leaving a 1/2 inch border around the edges. Top the ricotta with the sausage slices and sautéed broccoli rabe, then sprinkle with mozzarella cheese.
6. Roll each piece of dough into a wrap, pinching the edges to seal. If you have a pizza peel, transfer the wraps onto the peel. If not, use a flat baking sheet.
7. Transfer the wraps onto the preheated pizza stone in the oven, or place the baking sheet in the oven. Bake for about 15 minutes, or until the wraps are golden and the cheese is bubbly.
8. Allow the wraps to cool for a few minutes before slicing and serving.

Recipes

Detroit-Style Pan Pizza with Blueberry-BBQ Chicken

Ingredients:

- 1 lb pizza dough
- 1 cup BBQ sauce
- 1/2 cup blueberries
- 2 chicken breasts, cooked and shredded
- 1 large red onion, thinly sliced
- 2 cups shredded mozzarella cheese
- 2 cups shredded brick cheese or Monterey Jack
- 2 tablespoons olive oil
- Cornmeal for dusting

Instructions:

1. Preheat your oven to 245°C.
2. In a small saucepan, combine the BBQ sauce and blueberries. Simmer over medium heat until the blueberries burst and the sauce thickens. Add the cooked, shredded chicken to the sauce and stir until coated.
3. Roll out your pizza dough on a surface dusted with cornmeal. Make sure it's large enough to fit a well-oiled 9x13-inch baking dish. Press the dough into the corners of the dish.
4. Layer the brick cheese or Monterey Jack evenly on the dough, making sure to push it all the way to the edges. This will create the signature crispy cheese crust of Detroit-style pizza.
5. Distribute the BBQ-chicken mixture and sliced red onions over the cheese.
6. Top with the shredded mozzarella.
7. Bake for about 15-20 minutes, or until the cheese is bubbly and slightly charred.
8. Allow the pizza to cool for a few minutes before cutting and serving.



Our Mission



We aim to be an essential partner to the food industry for quality ingredients.

To be a leader in the development, supply and production of sustainable, high quality and innovative products. We earn the respect and loyalty of customers through consistency and product excellence, and by focusing on customer service.

We care for the environment, striving to continuously reduce our impact on the planet, ensuring a better future for all that calls it home



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