



# Flammkuchen Profi GmbH

*Quality since 1982*



100 % Made  
in Germany

## PRODUCT RANGE

*Flammkuchen, dough bases & equipment*

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*40 years of quality*

THIS IS FLAMMKUCHEN PROFI



What began with the founding of a Flammkuchen restaurant with its own bakery in 1982, has developed into one of the leading manufacturers of Flammkuchen specialties (French: tarte flambée) under the brand name "Flammkuchen Profi" in less than three decades.

Today, we supply customers throughout Europe and distribute them to Asia as well. Under the motto "True delight derives from quality", we process our ingredients in best traditions.

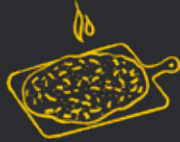
## Experience since 1982



Experience since 1982



Head-quarters in Offenbach/Queich, Germany



Flammkuchen specialties



Company premises 11.000 m<sup>2</sup>



Approx. 50 employees



Represented throughout Europe



Organic and vegan products

We take inspirations for our Flammkuchen specialties from the French original tarte flambée and remain true to its most important characteristics. These include a wafer-thin dough base that creates crispy air bubbles when baked. To enable ideal baking

results for our customers, regardless of their preferred oven type, we have developed a special baking process and pre-bake our Flammkuchen in a stone oven. This way, any type of oven is suitable for optimal results; a stone oven is no longer required.





# Milestones

## FLAMMKUCHEN PROFI



1982	1986	1993	2008	2010	2019	2020	2021
Andreas Hutter founds the first Flammkuchen restaurant in Germany	Flammkuchen Profi offers fresh dough bases for regional restaurants	Production of frozen Flammkuchen for wholesale trade	Europe-wide wholesale	Modern and fully automated production	Foundation of "Der Vegane Flammkuchen" and product launch of the vegan Flammkuchen with 7 vegetables	Market launch in organic specialized trade & Superior Taste Award for "Der Vegane Flammkuchen".	Production of organic Flammkuchen & product launch of the vegan "Onions & Schmeckt" with soy protein strips

In 1982, we introduced our first Flammkuchen in Germany! Even back then, Flammkuchen was considered a delicacy. Today, it is established as a French cult dish worldwide. We produce mainly for the wholesale trade in Europe, and also distribute our products to Asia. Like Flammkuchen itself, our product

range is characterized by a great variety and high quality. Among our specialties, we offer not only Alsatian Style Flammkuchen, but also vegetarian, vegan and sweet varieties. In addition, we are the only manufacturer that offers a wide range of qualities in our dough bases.

# Awards

## UNSERE PRODUKTE SIND AUSGEZEICHNET



Gewinner des Superior Taste Awards mit 3 von 3 Sternen in einer Blindverkostung des International Taste Institutes Brüssel unter renommierten Chefköchen und Sommeliers.



Gewinner in der Kategorie „Best Ready Meal“ des V-Label Awards, gewählt anhand der Kriterien Einzigartigkeit, Präsentation, Nachhaltigkeit, positive Auswirkungen und Innovation.





Our dough is kneaded and rolled out automatically.

## FULLY AUTOMATED *Production*

Thanks to state-of-the-art production processes, we can process our natural and high-quality ingredients in the best way possible to create our frozen specialties. This way, we supply our customers punctually, reliably and with consistently high quality.

Highly qualified employees, an extensive in-house quality management system and regular inspections by independent food institutes ensure the highest quality and safety along the entire process chain.

-  
11.000 M<sup>2</sup>  
COMPANY  
PREMISES  
-

Convince yourself of our innovative production facility in this report from the German show "Galileo" (Pro7, starting at sec. 56; German only)\*:



\* [www.youtube.com/watch?list=TLGG\\_\\_F9TQKAKbMyNDAxMjAyMg&v=x50u9aifrZ4&feature=youtu.be](https://www.youtube.com/watch?list=TLGG__F9TQKAKbMyNDAxMjAyMg&v=x50u9aifrZ4&feature=youtu.be)



Flammkuchen slides in our fully automated blast freezer.



Delicious  
variety, pre-baked  
in a stone oven

# *Flammkuchen*





## Our Flammkuchen classics

Flammkuchen is considered a cult dish, while being reinterpreted worldwide because it invites everyone to experiment with toppings, accordingly to their taste. With our classics in various sizes, there is a Flammkuchen for every taste and every appetite.

### Flammkuchen Alsatian Style

with sour cream, bacon & onions

Article no. 1060	OVAL	abt 29 x 36 cm	300 g / piece
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Article no. 1021	OVAL PETIT	abt 28 x 23 cm	180 g / piece
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### Flammkuchen Greek Style *vegetarian*

with sour cream, shepherd's cheese & green peppers

Article no. 1070	OVAL	abt 29 x 36 cm	300 g / piece
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Article no. 1022	OVAL PETIT	abt 28 x 23 cm	180 g / piece
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### Flammkuchen Nordic Style

with sour cream, wild salmon, shrimps & dill

Article no. 1091	OVAL	abt 29 x 36 cm	300 g / piece
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Article no. 1024	OVAL PETIT	abt 28 x 23 cm	180 g / piece
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### Sweet Flammkuchen *vegetarian*

with sour cream, apples, raisins & cinnamon

Article no. 1061	OVAL	abt 29 x 36 cm	300 g / piece
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Article no. 1023	OVAL PETIT	abt 28 x 23 cm	180 g / piece
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#### PU 10 pieces/carton

Oval | 1 pallet = 88 carton = 880 pieces

Oval petit | 1 pallet = 120 carton = 1,200 pieces

#### BEST BEFORE DATE:

Guaranteed remaining shelf life on delivery: 9 months, when stored at -18 °C.

Do not refreeze after defrosting.

#### Preparation:

Preheat oven to approx. 250 °C, remove foil and bake the frozen Flammkuchen on the middle rack until golden brown. Baking time may vary depending on the type of oven.

• Oval approx. 6-8 min

• Oval Petit approx. 5-6 min



## Vegan Flammkuchen

More than 1 million people in Germany eat vegan (i.e. plant-based), and the movement is continuously growing. It is therefore in the best interest for restaurants and caterers to expand their dish range and include vegan products and reach these customers. Our vegan Flammkuchen makes it easy to add plant-based options to any menu.



### Flammkuchen with 7 Vegetables *vegan*

with soy cream, zucchini, tomatoes, bell peppers, red cabbage, mushrooms, onions and spring onions, organic quality.

Article no. 1085	OVAL	abt 29 x 36 cm	350 g / piece
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Article no. 1087	OVAL PETIT	abt 28 x 23 cm	220 g / piece
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### Flammkuchen with Onions & Schmeckt *vegan*

with soy cream, onions and soy protein strips

Article no. 1078	OVAL	abt 29 x 36 cm	300 g / piece
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Article no. 1077	OVAL PETIT	abt 28 x 23 cm	180 g / piece
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#### PU 10 pieces/carton

Oval | 1 pallet = 88 carton = 880 pieces

Oval petit | 1 pallet = 120 carton = 1,200 pieces

#### BEST BEFORE DATE:

Guaranteed remaining shelf life on delivery: 9 months, when stored at -18 °C.

Do not refreeze after defrosting.

#### Preparation:

Preheat oven, remove foil and bake the frozen Flammkuchen on the middle rack until golden brown. Baking time may vary depending on the type of oven.

- 7-Vegetable Oval and Oval Petit approx. 10 min at 220 °C

- Onions & Schmeckt Oval approx. 6-8 min, Oval Petit approx. 5-6 min at 250 °C



## Bio-Flammkuchen

It has become hard to imagine a food industry without organic products. For many consumers, „organic“ stands for healthy, high-quality food that is strictly regulated. The usually somewhat higher price of organic quality plays a subordinate role. Our organic products make it easier to enter this growing sector.

### Organic Flammkuchen Alsatian Style

with organic crème fraîche, organic bacon & organic onions

Article no. 1158 OVAL abt 29 x 36 cm 300 g / piece

Article no. 1159 OVAL PETIT abt 28 x 23 cm 180 g / piece

### Organic Flammkuchen Greek Style *vegetarian*

with organic crème fraîche, organic shepherd's cheese & organic green peppers

Article no. 1164 OVAL abt 29 x 36 cm 300 g / piece

Article no. 1165 OVAL PETIT abt 28 x 23 cm 180 g / piece

#### PU 10 piece/carton

Oval | 1 pallet = 88 carton = 880 pieces

Oval petit | 1 pallet = 120 carton = 1,200 pieces

#### BEST BEFORE DATE:

Guaranteed remaining shelf life on delivery: 9 months, when stored at -18 °C.

Do not refreeze after defrosting.

#### Preparation:

Preheat oven to approx. 250 °C, remove foil and bake the frozen Flammkuchen on the middle rack until golden brown. Baking time may vary depending on the type of oven.

• Oval approx. 6-8 min

• Oval Petit approx. 5-6 min

#### *Good to know:*

Our organic products all carry the organic inspection body code:

DE-ÖKO-003

EU / non-EU agriculture





## Flammkuchen with Cream

Our Flammkuchen with cream combine creativity and convenience: you benefit from the consistently high quality of our pre-baked Flammkuchen bases with seasoned cream and can decide for yourself which ingredients you would like to offer on your own Flammkuchen creations.



### Flammkuchen with seasoned cream *vegetarian* with seasoned sour cream to top it yourself

Article no. 1032 OVAL abt 29 x 36 cm 230 g / piece

Article no. 1025 OVAL PETIT abt 28 x 23 cm 140 g / piece



### Organic Flammkuchen seasoned soy cream *vegetarian* with organic crème fraîche to top it yourself

Article no. 1162 OVAL abt 29 x 36 cm 230 g / piece

Article no. 1163 OVAL PETIT abt 28 x 23 cm 140 g / piece



### Vegan Flammkuchen with seasoned soy cream *vegan* with organic soy cream to top it yourself

Article no. 1034 OVAL abt 29 x 36 cm 230 g / piece

Article no. 1035 OVAL PETIT abt 28 x 23 cm 140 g / piece

#### PU 15 piece/carton

Oval | 1 pallet = 88 carton = 1,320 pieces

Oval petit | 1 pallet = 120 carton = 1,800 pieces

#### BEST BEFORE DATE:

Guaranteed remaining shelf life on delivery: 9 months, when stored at -18 °C.

Do not refreeze after defrosting.

#### Preparation:

Preheat oven, remove foil and bake the frozen Flammkuchen on the middle rack for 6-8 minutes until golden brown. Baking time may vary depending on the type of oven.

• Flammkuchen with seasoned cream Oval and Oval Petit approx. 6-8 min at 250 °C

• Flammkuchen with soy cream Oval and Oval Petit approx. 6-8 min at 220 °C



## Flammkuchen Slides

In the practical snack size, our Flammkuchen slides perfectly fit in one hand. For example, visitors to stadiums or festivals, customers at a snack bar, in a café or in the bakery can enjoy a crunchy to-go specialty.

### Flammkuchen Slides Alsatian Style

with sour cream, bacon & onions

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Article no. 1310 SLIDE abt 20 x 8 cm 60 g / piece

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### Flammkuchen Slides Greek style *vegetarian*

with sour cream, shepherd's cheese & green peppers

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Article no. 1311 SLIDE abt 20 x 8 cm 60 g / piece

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#### PU 4x15 pieces in bag

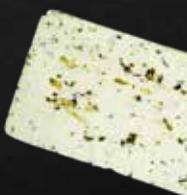
1 pallet = 88 carton = 5,280 pieces

#### BEST BEFORE DATE:

Guaranteed remaining shelf life on delivery: 9 months, when stored at -18 °C.  
Do not refreeze after defrosting.

#### Preparation:

Preheat oven to approx. 250 °C, remove foil and bake the frozen Flammkuchen slides on the middle rack for 6-8 minutes until golden brown. Baking time may vary depending on the type of oven.





## Flammkuchen Minis

Our Minis are a real highlight at conferences and receptions – as as an appetizer, a small snack at the bar and wherever finger food is available.



### Flammkuchen Minis Alsatian Style with sour cream, bacon & onions

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Article no. 1146	MINI	abt 8 cm	25 g/piece
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### Flammkuchen Minis Greek Style *vegetarian* with sour cream, shepherd's cheese & green peppers

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Article no. 1147	MINI	abt 8 cm	25 g/piece
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### Flammkuchen Minis Nordic Style with sour cream, wild salmon, shrimps & dill

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Article no. 1149	MINI	abt 8 cm	25 g/piece
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### Flammkuchen Minis Sweet *vegetarian* with sour cream, apples, raisins & cinnamon

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Article no. 1148	MINI	abt 8 cm	25 g/piece
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#### PU 2x30 pieces in bag

1 pallet = 88 carton = 5,280 pieces

#### BEST BEFORE DATE:

Guaranteed remaining shelf life on delivery: 9 months, when stored at -18 °C.  
Do not refreeze after defrosting.

#### Preparation:

Preheat oven to approx. 250 °C, remove foil and bake frozen Flammkuchen minis on on the middle rack for 4-5 minutes until golden brown. Baking time may vary depending on the type of oven.



# *Dough bases*



For creative  
chefs



For your own creations and unique Flammkuchen moments, we can supply you with Flammkuchen bases you can top as you wish. We are the only manufacturer in Germany to offer you a choice of three dough base qualities for your individual requirements.

## Prebaked dough bases *vegan*

In order to offer you the best possible taste experience with crispy Flammkuchen dough, we have been pre-baking tarte bases in a stone oven for you since 2012 – one of our great product innovations! This means that our pre-baked dough bases are also true all-rounders: they become crispy in any conventional type of oven. You don't necessarily need a stone oven to achieve an optimal baking result. Another advantage: the baking time of the Flammkuchen is reduced.

Article no. 2069	OVAL	abt 29 x 36 cm	120 g / piece
Article no. 2008	RUND	Ø abt 30 cm	120 g / piece

### Oval & Round:

10 pieces / bag, PU 100 pieces / carton.  
1 pallet = 36 carton = 3,360 pieces

## Baked dough bases *vegan*

Our classic dough base from the original recipe is ideal for traditional baking in a stone oven. For many years, our customers have relied on the wafer-thin rolled dough, which is strongly influenced by the French original. We bake our classics in a stone oven for you so your Flammkuchen turns out crispy. Our standard product is further distinguished by an unbeatable price-performance ratio.

Article no. 2050	OVAL	abt 29 x 36 cm	120 g / piece
Article no. 2000	RUND	Ø abt 30 cm	120 g / piece

### Oval & Round:

20 pieces / bag, PU 140 pieces / carton.  
1 pallet = 24 carton = 3,360 pieces

Also  
available in  
organic  
quality





## Dough bases Art Flambé

We consider our dough bases Art Flambé as the premium class, characterized by their soft but crispy dough. The newly developed processing technology makes the qualitative difference: Instead of rolling the dough, we press it, ensuring more moisture to allow a nice bubble formation during the baking process.

Article no. 2091	OVAL	abt 37 x 30 cm	140 g / piece
Article no. 2090	RUND	Ø abt 30 cm	120 g / piece
Article no. 2093	PETIT	abt 26 x 18 cm	60 g / piece

### Oval & Round:

25 pieces / bag, PU 150 pieces / carton.  
1 pallet = 24 carton = 3,600 pieces

### Oval Petit:

25 pieces / bag, PU 250 pieces / carton.  
1 pallet = 18 carton = 4,500 pieces



Flammkuchen Profi stands for quality, taste, innovation and service. Don't hesitate to ask us to help you find the right dough base for your requirements. We will be happy to send you samples on request, so you can conveniently test our dough base qualities in your oven to find out which base fits your needs.

### *Profi Tip:*

Baking with a lot of toppings often releases too much water, which can affect the quality and make the dough become soggy. As a rule, about 100 g of topping per oval Flammkuchen is enough.

### BEST BEFORE DATE:

Dough sheets PREBAKED dough bases: Fresh = 24 days when delivered at +6 °C;  
Frozen = 9 months on delivery when stored at -18 °C  
Fresh = 14 days upon delivery at +6 °C;  
Frozen = 12 months on delivery when stored at -18 °C  
ART FLAMBÉ dough bases: Fresh = 7 days on delivery at +6 °C;  
frozen = 6 months on delivery when stored at -18 °C  
Opened vacuum bag refrigerated at +6 °C = 5 days.

### Preparation:

In preheated oven (F11C with stone plate) at 240 °C to 260 °C for about 3-4 minutes.  
Baking times and temperatures may vary with different oven types.  
However, the oven should always be set to approx. 250 °C.



## Ingredients

Get started easily! We can provide you with sour cream, bacon and onions upon request.

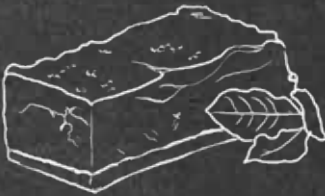


### **Sour cream** (24 % fat in dry matter)

Article no. 3030

2,5 kg / 5 kg bucket

**BEST BEFORE DATE:**  
Refrigerated at +6 °C = 14 days

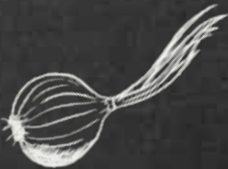


### **Bacon in julienne cut**

Article no. 5210

2,5 kg bucket / 5 kg carton

**BEST BEFORE DATE:**  
Frozen when stored at -18 °C = 6 months. Do not refreeze after defrosting.

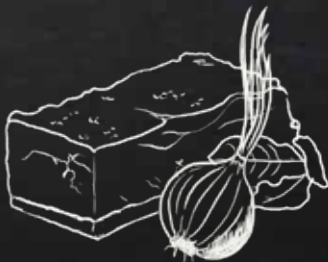


### **Onions in cubes**

Article no. 5200

2,5 kg bucket / 10 kg carton

**BEST BEFORE DATE:**  
Frozen when stored at -18 °C = 6 months. Do not refreeze after defrosting.



### **Bacon & onions**

Mixed in the perfect ratio for Flammkuchen Alsatian Style

Article no. 4100

2,5 kg bucket / 5 kg carton

**BEST BEFORE DATE:**  
Frozen when stored at -18 °C = 6 months. Do not refreeze after defrosting.

We are happy to deliver our ingredients to regional restaurants in the Offenbach/Queich, Germany, or directly at our factory.



*Queens & Equipment*



## Profi ovens

Our electric ovens heat up to the maximum temperature within a short period of time. Thus, about 20 frozen Flammkuchen or pizzas can be baked within one hour.

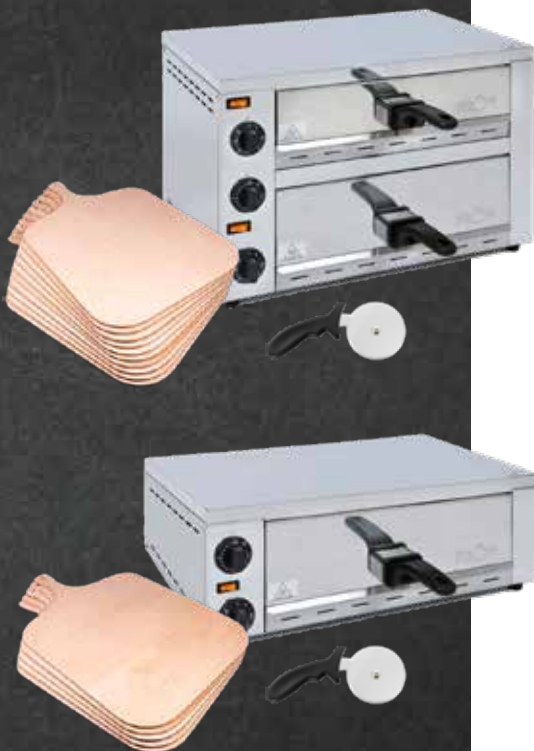
Due to the uniquely designed drawers with handles, the grid compartments can be removed completely, making it easy to serve Flammkuchen and clean the baking chambers.

### **Starter Kit „Big“** for an easy start

Article no. ##500	1 x double oven Profi with 2 compartments
	10 x serving boards oval, wood with handle
	1 x rolling knife chrome steel / plastic handle

### **Starter Kit „Small“** for an easy start

Article no. ##20	1 x single oven Profi with 1 compartment
	5 x serving boards oval, wood with handle
	1 x rolling knife chrome steel / plastic handle



### Electric baking oven, type Profi

fast baking – especially suitable for frozen Flammkuchen

Article no. 6100 Double oven Profi with 2 compartments,  
stainless steel

Outer dimensions (W/D/H, without handles): 48 x 35 x 35,6 cm  
Weight: 16 kg  
Connected load: 2,26 KW/230 V



### Electric baking oven, type Profi (single oven)

fast baking – especially suitable for frozen dough bases

Article no. 6101 Single oven Profi with 1 compartment,  
stainless steel

outer dimensions (W/D/H, without handle): 48 x 35 x 20,7 cm  
35 (without handle) x 18,2 cm  
Weight: 9 kg  
Connected load: 1,13 KW/230 V



### Oven with stone bottom, type FC11 (WITH GLASS WINDOW)

fast baking – especially suitable for frozen dough bases

Article no. 6084 Double oven with 2 compartments & viewing  
window, stainless steel

outside dimensions: (W/D/H): 51 x 59 x 35 cm  
inner dimensions: 35 x 41 x 7,5 cm per baking chamber  
Weight: 30 kg  
Connected load: 3,5 KW/230 V



### Oven with stone bottom, type F1 (WITH GLASS WINDOW)

fast baking - especially suitable for dough plates

Article no. 6086 Double oven with 2 compartments & viewing  
window, stainless steel

outside dimensions: (W/D/H): 51 x 59 x 21 cm  
inner dimensions: 35 x 41 x 7,5 cm  
Weight: 20 kg  
Connected load: 1,8 KW/230 V



## Equipment

Flammkuchen are characterized by a light, thin dough. Our special baking processes play a large part in making our Flammkuchen as crispy and light as the French original. To help you achieve optimum results when baking, we offer you not only our specialties and dough bases, but also the matching, high-quality equipment.



### **Stainless steel stove slider**

The stove slider offers optimal hold due to the adapted shape and length, while remaining handy.

Article no. 6450    Total length: 75 cm  
Size of the slide surface: 25 x 20 cm



### **Rolling knife chrome steel / plastic handle**

The sharp blade made of stainless steel as well as the re-adjustable screw make our rolling knife extraordinarily durable.

Article no. 6450    Total length: 24 cm, blade: Ø approx. 10 cm



### **Spreading knife stainless steel / plastic handle**

The stainless steel spreading knife facilitates an even spreading of the cream on dough bases.

Article no. 6460    Total length: approx. 28 cm, spreading surface abt 16 cm



### **Serving boards in different sizes**

Our serving boards are made of birch multiplex and glued waterproof, so they are robust and easy to clean.

Article no. 6300    **Round:** Ø approx. 32 cm  
Length with handle 41 cm  
Thickness approx. 6 mm

Article no. 6350    **Oval:** 37 x 31 cm  
Length with handle 49 cm  
Thickness approx. 6 mm

Article no. 6360    **Rectangular:** 39 x 31 cm  
Length with handle 49 cm  
Thickness approx. 6 mm

Other sizes of serving boards, e.g. Oval Petit, in the portfolio. We recommend underlay paper for serving. All serving trays are suitable for cleaning in an industrial dishwasher.



# Advertising material

Flyers, table displays, brochures, posters, recipe books & much more.

Flammkuchen Profi and Der Vegane Flammkuchen are well-known and popular brands. Show that you offer our quality and generate more satisfied customers. Upon request, we are happy to support you.



