

Dortie's
— BY SWEET DELIGHT —

FLASH
FREEZING



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— BY SWEET DELIGHT —

FRESH FEELING



WHO WE ARE

Sweet Delight specialises in producing premium frozen cakes and desserts under its own brand – **DORTIE'S**.

- In the B2B sector, we supply distributors and world-renowned coffee shop chains, ensuring consistently high quality across all their locations.
- In the B2C sector, we work with local and multinational retail chains, fast-food outlets, and online platforms to bring our products directly to consumers.
- We also specialise in travel catering, with a tailored offering for coach, airline, rail, and cruise operators, as well as other providers of on-the-go catering services.
- We offer three ways to work with us: our own DORTIE'S brand, private label production, and bespoke product development.
- We operate in 40 countries across Europe, Asia, the Middle East, Africa, and South America.



DORTIE'S is a modern global brand built on visually appealing products and positioned in the premium and affordable premium segments.

- Bestselling products loved by customers around the world.
- Authentic recipes and combinations you won't find anywhere else.
- A wide range of products to suit different customer needs.
- The ability to respond quickly to emerging trends.
- Innovation and creativity in product development.



OUR VISION

Our vision is to become one of Europe's leading independent producers of premium frozen cakes and desserts.

- We deliver premium quality at an industrial scale.
- We are innovative and flexible.
- We build long-term business partnerships.
- We are growing rapidly across international markets.

Our goal is to establish our own branch in the USA by 2029.

QUALITY GUARANTEE

The secret to our quality lies in the combination of premium ingredients, technology, and a human touch.

- We use no artificial ingredients.
- We prefer certified palm oil and cage-free eggs.
- We make our products without unnecessary preservatives or additives.
- Driven by a passion for the latest trends, our pastry chefs fine-tune the flavours of our cakes.
- We produce on a large scale, but with the care of a small pastry shop.

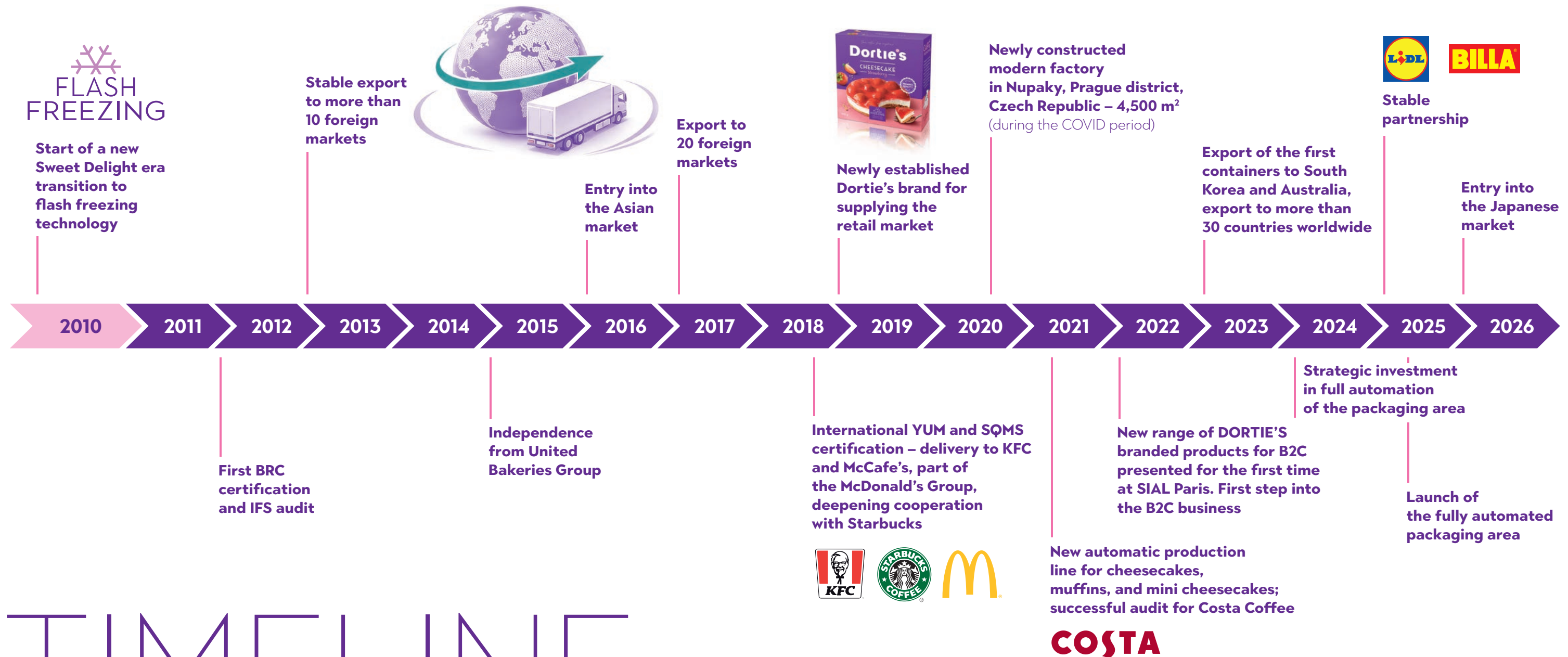
Our SQMS, IFS (96.85%), and BRC (AA) certifications demonstrate that we meet the highest standards in food processing. Our SMETA audit confirms our responsible approach to employee welfare and working conditions.



FLASH FREEZING TECHNOLOGY

Owing to a unique technology that literally stops time, our products are fresher than fresh.

- We flash-freeze our cakes at temperatures as low as -40°C within minutes after production, as this is when they are fully decorated and at their freshest.
- We store and transport them at -18°C , with a shelf life of 12 months and no preservatives added to extend this.
- Whilst conventional products spend hours in transit to shops and then hours or even days on display, our cakes retain their original freshness and quality once thawed: as if our finest pastry chefs had just finished them!



TIMELINE

OUR PHILOSOPHY

Flash freezing, fresh feeling. That's what defines us.
But what does it mean in practice?

- We prioritise taste and premium quality over short-term cost savings.
- We build long-term relationships with our business partners, from small cafés to major chains.
- We offer the flexibility and creativity of a medium-sized producer.
- We develop new products quickly to meet market needs.
- We respect our customers, their businesses, and their brands.
- We continually invest in quality, automation, and production capacity.
- We aim to bring smiles and enjoyment with every bite.

Mango
Passion



La Lorraine
Baking passion

METRO
Cash & Carry

COSTA



YOUR UNIQUENESS

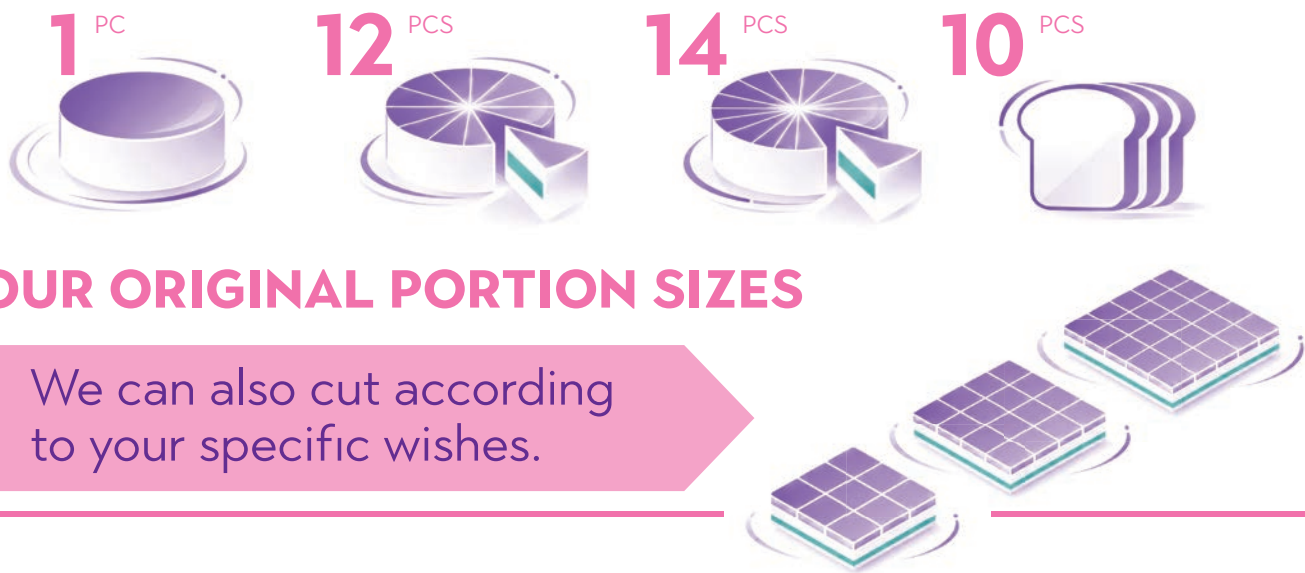
What makes you unique is the quality, taste, and freshness you offer your customers – and that's what we guarantee.

We offer three ways to work with us: our own DORTIE'S brand as a ready-made solution, production under your private label, and flexible product development tailored to your specific needs: if you want a pistachio cake, we'll make you a pistachio cake.



FOOD SERVICE LOGISTICS

PRODUCT SLICING

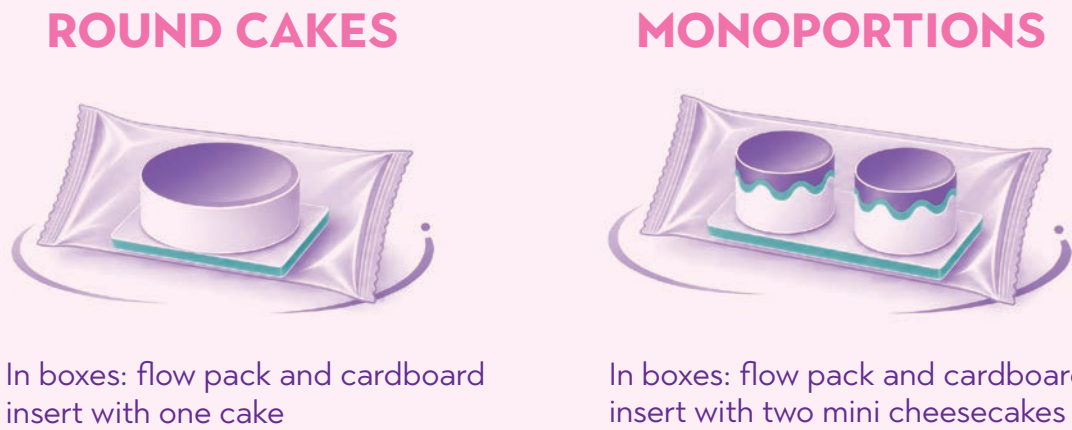


SWEET LOGISTICS

	 Cakes	 Slices	 Cheesecakes	 Mini Cheesecakes	 Loaf Cakes	 Muffins
	1	1	1	12	5 loaf cakes 50 portions	18
	216	120	312	3774	240 loaf cakes 2400 portions	1620

RETAIL LOGISTICS

PRODUCT PACKAGING



RETAIL PRODUCTS LOGISTICS

Retail products Dortie's	Slicing	Pieces/crt	Cartons/pallet	Pieces/pallet	Retail box dimension (mm)
MONOPORTIONS	2	16	72	1152	100 × 55 × 150
ROUND CAKES	1	6	96	576	180 × 60 × 180

OUR STORY IN NUMBERS



TURNOVER (EUR)

2020–2021	4 M	COVID-19
2023	7 M	
2026	11 M	



NUMBER OF EMPLOYEES

2020–2021	40	COVID-19
2023	60	
2026	82	



STORAGE CAPACITY (pallets)

2020–2021	100	COVID-19
2023	230	
2026	500	

RETAIL 2020–2026



2020
Build Dortie's
brand for retail



2023
Cooperation
with retailers
in the EU



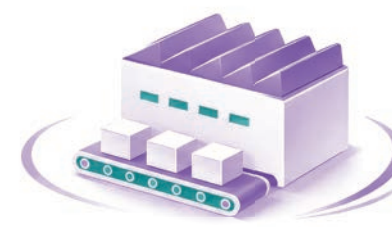
2024
Private label
production



2025
Co-branding
partnerships



2026
Product
innovation
& development



PRODUCTION CAPACITY (per shift)

2020–2021	3k	COVID-19
2023	6k	
2026	10k	



EXPORT MARKETS

2020–2021	24	COVID-19
2023	28	
2026	40	



PRODUCTION VOLUME (tonnes)

2020–2021	650	COVID-19
2023	1000	
2026	1200	

WE ARE READY FOR

UNLIMITED EXPANSION

OUR SUPPLIERS

We know that the premium quality of our products starts with the ingredients we choose. That's why we take great care in selecting both our ingredients and our suppliers.



An Italian brand specialising in chocolate and pastry ingredients



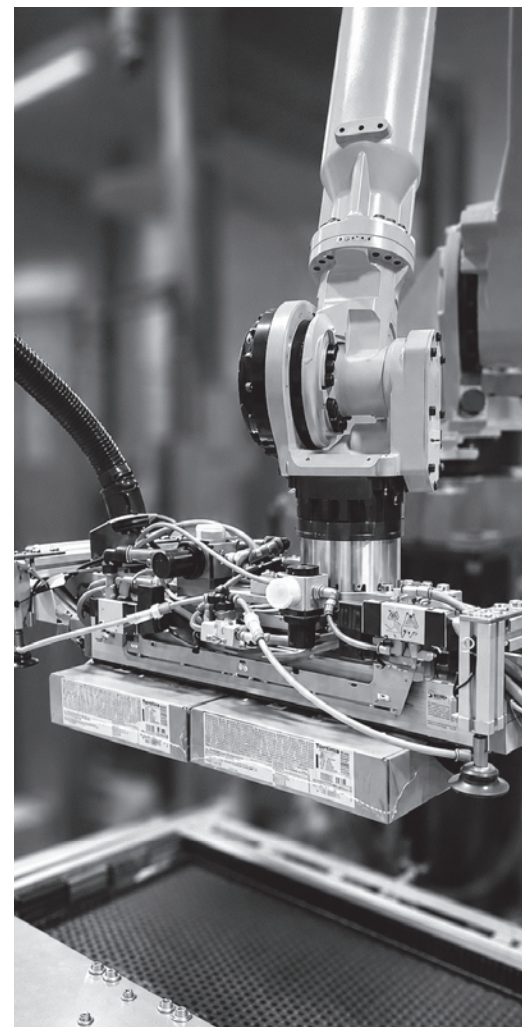
A Dutch company specialising in ingredients for bakers and pastry chefs



A German company specialising in bakery and pastry mixes



Catalogue in other languages





www.dorties.com
www.sweetdelight.eu

