



- Dressings
- Dips
- Sauces
- Spreads
- Desserts
- Vegan

V1 2025



2025



NEW

INNOVATIVE FRESHNESS MEETS MODERN LOOK:
Optimahl CLEANLINE IN A NEW OUTFIT.

OUR CONVICTION

DRIVING FOOD INNOVATION

We believe that food concepts should not only be innovative and sustainable, but also irresistibly delicious. Our product development team is constantly coming up with new, high-quality, plant-based innovations, which we produce ourselves.

Using state-of-the-art technologies, we maximize enjoyment and quality while maintaining our focus on sustainability. As a trusted partner, we focus on continuous development and transparency.

Discover not only the best products with us, but also food concepts that will enchant your senses.



Bigfood is certified according to the IFS Food Standard "Higher Level" certified. Our quality management system is regularly audited by internal and external auditors.



Credibly achieve your climate goals with our products from 100% green electricity production! Our sustainability management measures how many tons of CO₂ equivalents are produced and saved. Our environmental footprints are calculated according to ISO 14064 and the GHG Protocol and demonstrably meet the highest quality standards.



As a Sedex member, we are committed to being a responsible company, to source responsibly and to uphold the ethical standards and working conditions within the supply chain.

OUR COMPETENCES



CULINARY DEVELOPMENT



PRODUCT AND PACKAGING DEVELOPMENT



PRODUCTION



SUPPLY CHAIN MANAGEMENT





CLEANLINE ZERO

Innovation meets taste

Our Cleanline Zero dressings set new standards in modern cuisine. Available in the varieties Yogurt, American and Italian. These dressings offer the perfect indulgence that meets your demands for taste, quality and flexibility.

ZERO

- No sugar substitutes
- No flavor enhancers
- No preservatives
- No artificial colors

Maximum
**2,5 g
sugar**
Per 100 ml

Free from declarable additives and flavor enhancers.

Ideal choice for care catering:

Thanks to the gentle recipe, Cleanline Zero dressings are perfect for use in care facilities and clinics in order to meet individual nutritional requirements and at the same time guarantee a great taste experience.

Highest quality: With only a maximum of 2.5 g sugar per 100 ml, no sugar substitutes and low in fat, the recipes for the dressings meet the recommendations of the German Nutrition Society. Developed by our innovative product team with a focus on natural ingredients and irresistible taste that guarantee a real highlight in your kitchen.

OUR BRANDS



THE CLEAN SOLUTION IN THE FRESH SEGMENT

Free from declarable additives and flavor enhancers. We consciously focus on avoiding allergens and using natural ingredients.



ZERO: THE INNOVATION OF 2025

ZERO sugar substitutes, ZERO preservatives, ZERO flavour enhancers, ZERO artificial colors & overall sugar content below 2.5 g.



PREMIUM FOR PROFESSIONALS

With full flavor, unusual recipes and carefully balanced ingredients to satisfy even the most discerning of customers.



YOUNG, HEALTHY & TRENDY

For the joy of enjoyment and good food. Fruity fresh and super tasty.



ENJOYMENT WITHOUT COMPROMISE

Our bedda products are soy-free, vegan, lactose-free, cholesterol-free and mostly allergen-free, yet full of flavor.



ON AVERAGE 52% LESS SUGAR!

The KidsFood dressings & dips can be used in DGE-certified menu lines and are therefore perfect for day care centers!



OUR PACKAGING



100% RECYCLABLE

The black bottle not only looks high quality, but is also 100% recyclable.

CIRCULAR ECONOMY

Through appropriate disposal the bottle can be returned to the recycling cycle. At least 28% of the original CO₂-emissions of the bottle are saved.*

LATEST INNOVATION IN THE FOOD SECTOR

We have the solution for the recyclability of black plastic bottles in the food sector. We are very excited about this additional milestone.

*Study based on DEFRA database; the recyclability makes CO₂ savings possible through the substitution of virgin plastic in the subsequent life cycle with proper disposal. More information available via: nachhaltigkeit@bigfood-group.com

RePlus®

100% organic made from high-quality, transparent polypropylene



*The decomposition time of a comparable plastic product is approximately 400 years, whereby it only decomposes into microplastics (according to U.S. National Park Service; Mote Marine Lab; National Oceanic and Atmospheric Administration Marine Debris Program).

MONO-MATERIAL FOIL SACHETS: THE RECYCLABLE ONES

Monomaterial foils consist of a composite structure of one material, polyethylene (PE).

Monomaterial foils are reusable and recyclable.



FRESH DRESSINGS

ARTICLE



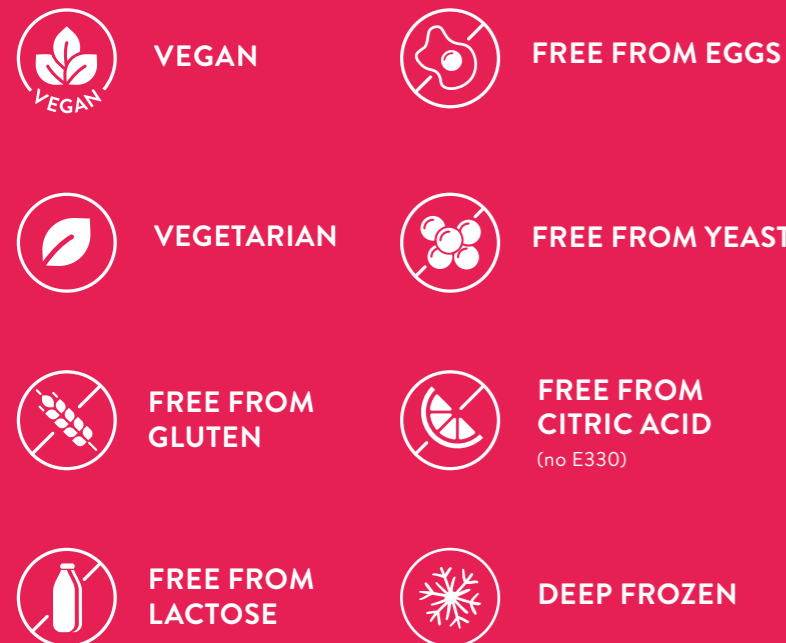
PACKAGING

Optimahl CLEANLINE

								40 ml	80 ml	1l	3l	5l
Yoghurt dressing			•	•					301295	340225	300618	300052
American dressing			•	•	•	•			301288	340218	300601	300038
Balsamic dressing	•		•	•	•	•		301356	301318	340249	300649	300212
French dressing			•	•	•	•		301363	301271	340201	300595	300014
Italian dressing	•		•	•	•	•			301301	340232	300632	300076
California dressing			•	•	•	•						300021
Thousand islands dressing			•	•	•	•						300229
Yoghurt dressing "Sylt style"			•	•						340256		300663
Coleslaw dressing			•	•	•	•						300328
Honey-mustard dressing			•	•	•	•		307518			300540	
Potato dressing	•		•	•	•	•						300168
Caesar dressing			•	•	•	•		307525	341284		300274	
Vinaigrette	•		•	•	•	•						300243
Sour cream dill dressing			•	•		•						307075
Balsamico alla Mamma	•		•	•	•	•				340775		304012
Mango-chili dressing	•		•	•	•	•		307501	340430			
Honey mustard vinaigrette			•	•	•	•						301653

Optimahl CLEANLINE ZERO

	NEW	ZERO										
American dressing	•	•	•	•	•	•	•	301325		322047	300182	
Italian dressing	•	•	•	•	•	•	•	301325		322085	300175	
Yoghurt dressing	•	•	•	•	•	•	•	301349		322061		



ARTICLE



PACKAGING

Optimahl STARLINE

								40 ml	80 ml	1l	3l	10l
Balsamic-wasabi salad sauce	•	•	•	•	•	•	•				306603	
Balsamic bianco vinaigrette	•	•	•	•	•	•	•				306610	
Curry-mango salad sauce			•	•	•	•	•				306672	
Tomato-rosemary vinaigrette	•	•	•	•	•	•	•				300335	
Aceto bianco vinaigrette	•	•	•	•	•	•	•				306764	
Sesame-ginger vinaigrette	•	•	•	•	•	•	•				306641	
Parmesan dressing			•	•	•	•	•				307181	
Mango-chili salad sauce	•	•	•	•	•	•	•				306634	
Raspberry-pomegranate vinaigrette	•	•	•	•	•	•	•				315339	
Olive oil-balsamic vinaigrette	SEASONAL	•	•	•	•	•	•				315322	
Appel-balsamic dressing	•	•	•	•	•	•	•				301813	

Optimahl joyline

Golden Dakota - Pumpkin seed oil vinaigrette	•	•	•	•	•	•	•				316879	
Kickin' Waikiki - Poke Bowl sauce	•	•	•	•	•	•	•				316893	
Wild Karachi - Beetroot sesame vinaigrette	•	•	•	•	•	•	•				341406	
Spicy Manila - Mango chilli coconut vinaigrette	•	•	•	•	•	•	•				341420	
Fresh Mérida - Lemon vinaigrette	•	•	•	•	•	•	•				315315	
Spiky Vienna - Raspberry thistle dressing	•	•	•	•	•	•	•				318828	

KiDs FOOD

Creamy American dressing	•	•	•	•	•	•	•				342427	
Creamy Fresh lime dressing	•	•	•	•	•	•	•				342465	
Fruity apple vinaigrette	•	•	•	•	•	•	•				342502	
Fruity mango dressing	NEW	•	•	•	•	•	•				322450	

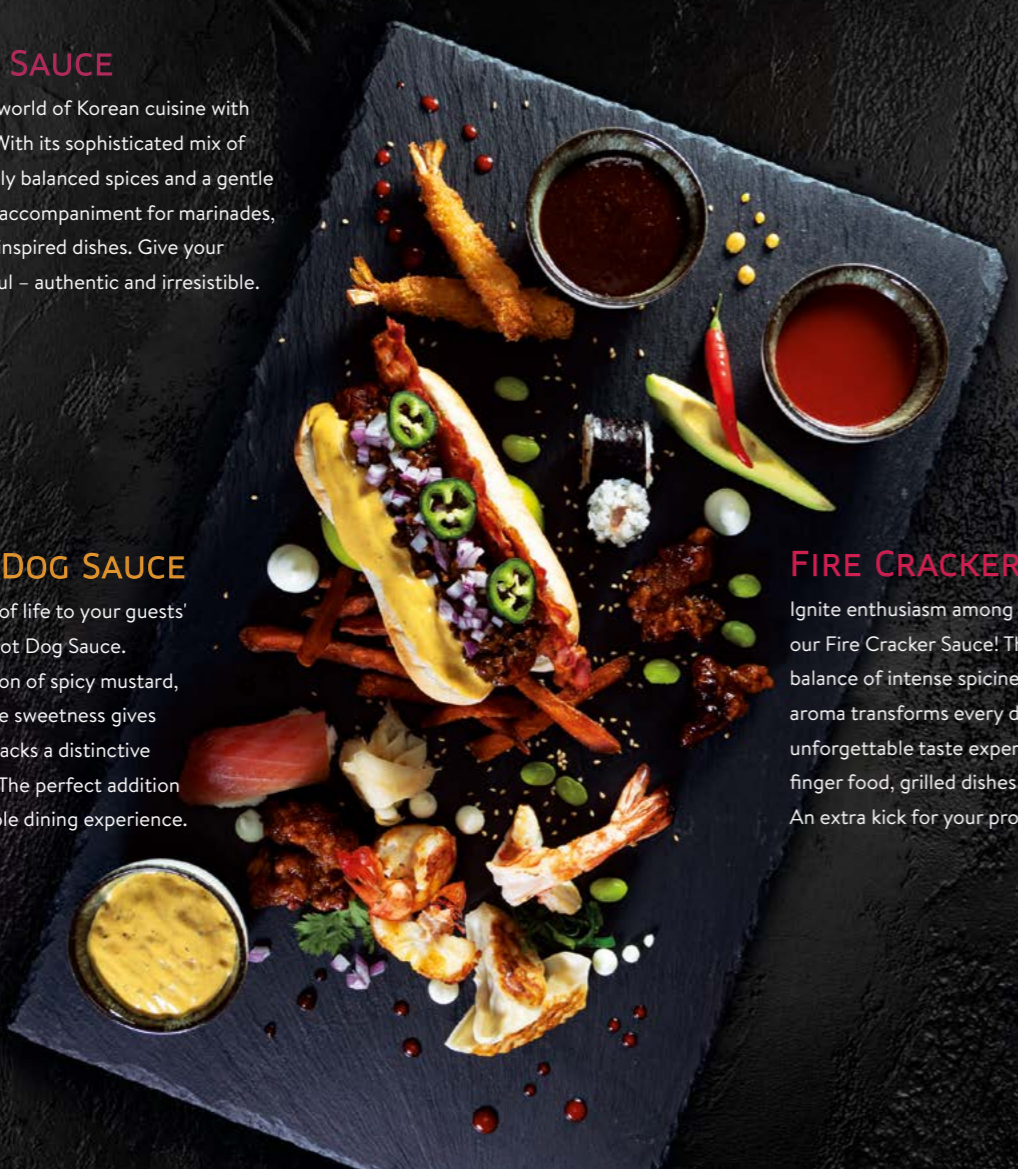
FRESH DIPS & SAUCES

KOREAN BBQ SAUCE

Immerse yourself in the world of Korean cuisine with our Korean BBQ sauce. With its sophisticated mix of aromatic sesame oil, finely balanced spices and a gentle sweetness, it is the ideal accompaniment for marinades, grilled meat or Asian-inspired dishes. Give your creations a touch of Seoul – authentic and irresistible.

YANKEE HOT DOG SAUCE

Bring the American way of life to your guests' plates with our Yankee Hot Dog Sauce. A harmonious combination of spicy mustard, fine sourness and a subtle sweetness gives hot dogs, burgers and snacks a distinctive unmistakable character. The perfect addition for an authentic, enjoyable dining experience.



FIRE CRACKER SAUCE

Ignite enthusiasm among your guests with our Fire Cracker Sauce! The incomparable balance of intense spiciness and full-bodied aroma transforms every dish into an unforgettable taste experience. Perfect for finger food, grilled dishes or creative bowls. An extra kick for your professional kitchen.

ARTICLE



PACKAGING

Optimahl STARLINE

	80 g	850 g	1 kg	3 kg	5 kg	10 kg
Bacon onion relish					525806	
Mumbai curry sausage sauce						500353
Teriyaki sauce		342144				
Chipotle south west		341598				
White smoked BBQ dip		340386				
Wasabi dip		341611				
Peanut dip		340485				
Chili-cheese dip		340690				
Asian-style garlic sauce		341574				
Beer-flavour BBQ dip		340676				
Indian-style curry dip		341635				
Smoky chili dip		341307				
Thai mango sauce		342168				
Cinnamon plum sauce		342076				
Dirty umami dip		341482				
Snack dip		341673				
Piri Piri sauce		308188				
Yakisoba sauce		316916				
Ponzu sauce		316961				
Tare sauce		316985				
Melted cheese dip		315650				
Truffel mayo		341697				
Roasted sesame sauce		342229				
Thai red sauce			501251			
Spicy salsa sauce		318873				
Mojo rojo dip		318842				
BBQ Jamaican sauce			501565		501534	
Jalapeno BBQ dip		318859				
Spicy chipotle south west sauce				311164		
Teriyaki sesame sauce				311171		
Fire Cracker sauce	NEW	321613				
Korean BBQ sauce	NEW	320470				
Yankee Hot Dog sauce	NEW	321965				

ARTICLE



PACKAGING

Optimahl CLEANLINE

	80 g	850 g	1 kg/ 1 l	3 kg	5 kg	10 kg
Garlic dip	307563			300137		
Honey-mustard dip				340294	300090	
Caesars dip				340300		
Curry dip				340324		
Herb-tartar sauce				340270	300151	
Sour cream					300106	
Aioli garlic cream				342267	300144	
Burger sauce				340263	300120	
Smoked BBQ sauce					300885	
Curry sauce						500100
Tzaziki			317708			



NEW

FRESH SPREADS

ARTICLE



PACKAGING

Optimahl CLEANLINE	500 g	1 kg	3 kg	5 kg								
Muhammara spread	SEASONAL	•	•	•	•	•	•	•	507406			
Cucumber mustard spread			•	•	•	•	•	•				504658
Optimahl STARLINE	500 g	1 kg	3 kg									
Beetroot spread	•	•	•	•	•	•	•	•	525936			
Genovese-style basil pesto		•	•	•	•	•	•	•	525295			
Pesto rosso		•	•	•	•	•	•	•	525318			
Apple-chili chutney	•	•	•	•	•	•	•	•	525554			
Sweet fig	•	•	•	•	•	•	•	•	526063			
Caramelized onion		•	•	•	•	•	•	•	508359			
Pink onion	SEASONAL	•	•	•	•	•	•	•			507581	
Premium tartar sauce		•	•	•	•	•	•	•			507697	507598
Tomato-snack cream									508090			

HEAVEN CHEESEBURGER



INGREDIENTS

	Amount per serving
Optimahl STARLINE Melted Cheese Dip	20 g
Optimahl CLEANLINE Burgersauce	20 g
Burger Bun	1 piece
Dry Aged Beef Patties (approx. 180g/piece)	1 piece
Mac n Cheese	80 g
Lettuce	15 g
Tomato slices	1 piece
Onions, white, fried in slices	30 g
Parmesan	5 g
Bacon strips, fried	15 g

PREPARATION:

1. Prepare the burger patties: Grill the patties on both sides. Pay attention to the desired doneness.
2. Prepare the bread: Toast the burger buns briefly, so that they are warm and crispy.
3. Stack the burgers: spread some Optimahl CLEANLINE burger sauce on the bottom halves of the buns. Add a lettuce leaf, tomato slices, a beef patty, mac n cheese, fried bacon, onions and Parmesan cheese on the burgers. Finish with the Optimahl STARLINE Melted Cheese Dip.



OUR RECIPE TOOL BY PROFESSIONALS FOR PROFESSIONALS!

The experienced culinary team at Tasty Ideas works without limits: We dare to try new things, go beyond familiar flavor boundaries and create unique combinations. For us, cooking is passion and innovation.

Our offer goes further: we develop occasion and target group-specific food concepts that are perfectly tailored to your needs – from creative snacks to innovative menu ideas. This results in solutions that inspire.



ONE SHOP
EVERY TASTE:
TASTY-IDEAS.DE



SNACKERIA

Fast, fresh, delicious!

Food Trend Snacks - Working life has us in full control! That's why we often don't have the time for cooking at home. This is exactly where the snack trend comes in. Quick snacks for in-between meals, to go and preferably fresh & fast. A playground for our products and us! We face up the challenge of offering the discerning consumer a variety of products that leaves nothing to be desired - regardless of the type of diet.

Are you interested in our snack concept?
Talk to us!

DOWNLOAD
NOW:





RASPBERRY FRUIT PURÉE

The fine and very aromatic fruit puree tastes unique, fruity and particularly fresh. Ideal with ice cream, mousse, panna cotta or porridge, as well as for fresh shakes, cocktails and frappé.

OUR TEAM – YOUR ADDED VALUE

OUR CULINARY DEVELOPMENT TEAM IS THERE FOR YOU WITH ADVICE AND SUPPORT!

Would you like to develop new recipes or an entire concept? Are you looking for ideas for your menu or would you like to outsource the creation? We want to understand you and make your guests happy. For this we put your ideas directly into practice: In our own cooking studio, we develop concepts with a guarantee of success, our own signature and complete calculation. In this way we create a combination of innovative products, individual application and finally our own food concept. We love to inspire our customers with an idea, to see this idea grow in a common exchange and finally to realize it in a distinctive manner. By the way: We are also happy to train your employees!



**CHRISTOPHER
ZUR KAMMER**

Brand Ambassador
& Culinary Development
+49 (0) 171 8154289

DO YOU HAVE SPECIAL REQUIREMENTS FOR YOUR PRODUCTS?

New diets have changed the demands placed on our food. Food allergies and intolerances are also on the rise. It is not only the quality of our products that is important to us, but also that everyone can enjoy them.

No matter which ingredients you want to avoid: We are up to the challenge and are happy to advise you!

YOUR PERSONAL RECIPE

Sometimes your own creations are simply the best! You have found the product of your dreams, which you are making by yourself, but the facilities are becoming too small? Talk to us to see whether we can make your products at our facilities. Customised solutions and individual designs really get us rolling.



STEFAN BAUM

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DESSERTS

ARTICLE



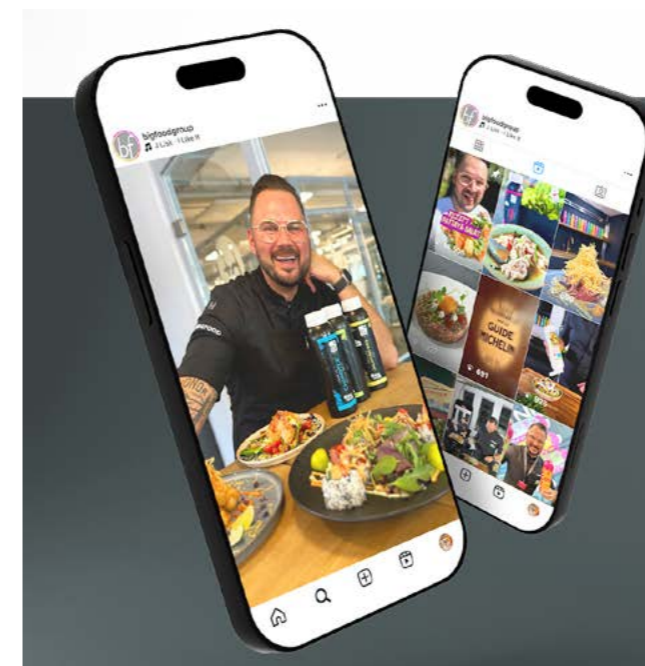
PACKAGING

Optimahl CLEANLINE

Article	VEGAN	Leaf	Wheat	Nut	Shellfish	Dairy	Egg	Alcohol	1 kg	3 kg
Real fruit compote with 6 garden fruits	•	•	•	•	•	•	•	•		300281
Sour cherry real fruit compote	•	•	•	•	•	•	•	•		300298
Mango and peach real fruit compote	•	•	•	•	•	•	•	•		507048

Optimahl STARLINE

Article	VEGAN	Leaf	Wheat	Nut	Shellfish	Dairy	Egg	Alcohol	1 kg	3 kg
Fruit puree raspberry	•	•	•	•	•	•	•	•	315964	501312 (fresh)
Fruit puree mango	•	•	•	•	•	•	•	•	315988	
Fruit puree strawberry	•	•	•	•	•	•	•	•	315940	



PRESENTS REFRESHING CONTENT
FOR YOUR POCKET:

BIGFOODGROUP

THE INSTAGRAM CHANNEL FOR
FOOD TRENDS, PRODUCT NEWS
& CULINARY INSPIRATION!



bedda®

Design relaunch

Fresh look, clear colors, strong identity – our new packaging design

Because outstanding content deserves an appropriate presentation. We set standards with passion and innovation – and give our products the look that makes them shine!



Now in the new Design!

improved logo for strong recognition

Full-surface Variety colors for simple differentiation

Modern and clear font style for elegance and readability.

Practical name of variety also readable overhead



bedda®

Delicious, diverse, future-oriented: these fresh creams are convincing in every way!

The new fresh creams open up exciting opportunities for sales growth and customer loyalty – without compromising on quality or taste.

66% less CO₂*



Plant-based options are more in demand than ever: focus on this trend now and strengthen the range sustainably.



Secure market advantage: Innovative products create differentiation & underline your own position as a pioneer.



Perfect for use: spreadable and tasty – ideal as a spread, dip or for refining dishes.



*** With improved formula!**

Compared to conventional milk recipes, we save up to 66% CO₂-equivalents — and -9% compared to our previous almond recipe.

- Milk formula: 3,22 kg CO₂eq
- Almond formula: 1,37 kg CO₂eq -57 %
- Field bean formula: 1,09 kg CO₂eq -66 %



Article



Packaging

DRESSINGS

Fresh herb dressing	•	•	•	•	•	•	30 ml / 313076	
Fresh lime dressing	•	•	•	•	•	•	30 ml / 313090	
Nordic dressing	•	•	•	•	•	•	1 l / 342083	3 l / 313007
Caesar dressing	•	•	•	•	•	•		3 l / 317012
American dressing	•	•	•	•	•	•		3 l / 316992
French dressing	•	•	•	•	•	•		3 l / 317005

CHEESE ALTERNATIVES

Gouda Flavour slices	•	•	•	•	•	•	8 x 180 g / 508137	500 g / 507895
Cheddar Flavour slices	•	•	•	•	•	•	8 x 180 g / 508267	500 g / 507901
Slices for melting	•	•	•	•	•	•	8 x 180 g / 508250	
Swiss Affinage Alpine Blossom	•	•	•	•	•	•		6 x 140 g / 508106
Mozzarella style minis	•	•	•	•	•	•	125 g / 507857	
Brie Flavour	•	•	•	•	•	•	125 g / 506171	
For Pizza	•	•	•	•	•	•		1 kg / 506805
Grated	•	•	•	•	•	•		1 kg / 500551
Granvegano	•	•	•	•	•	•	100 g / 513292	
Greek style plain fermented	•	•	•	•	•	•	150 g / 507215	
Greek style plain	•	•	•	•	•	•		6 kg (4 kg ATG) / 504771

SPREADS

Curry cream	•	•	•	•	•	•		500 g / 506881
Mustard cream	•	•	•	•	•	•		500 g / 507758
like tuna cream	New							Coming soon!
Spread Plain	New	•	•	•	•	•		400 g / 508366
Spread Herb	New	•	•	•	•	•		400 g / 508373
Spread Tomato Mediterranean	New	•	•	•	•	•		400 g / 508380
Spread Oriental date	New							400 g / 508540

Guaranteed bedda

- ✓ gluten free
- ✓ no palm oil
- ✓ no soy
- ✓ no flavor enhancers

Article



Packaging

DIPS & SAUCES

Mayo	•	•	•	•	•	•	1 kg / 313328	3 kg / 513063	10 kg / 313052
Herb Dip	•	•	•	•	•	•	1 kg / 318385		
Cheddar style sauce	•	•	•	•	•	•	500 g / 315803		
Hollandaise	SEASONAL	•	•	•	•	•	1 l / 309635		

Tubs are
100% recyclable



Attractive 3 l/kg bucket with lid color coding: efficient and practical solution for the professional kitchen

Plant-based goes on!

The plant-based market is growing steadily, driven by sustainability and the desire for better well-being. These are the success factors:

Texture & consistency:
Consistency true to the original for all products

Taste:
Hardly any difference from the animal-based original

Less food waste:
One product for all diets



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OFFICE SCANDINAVIA

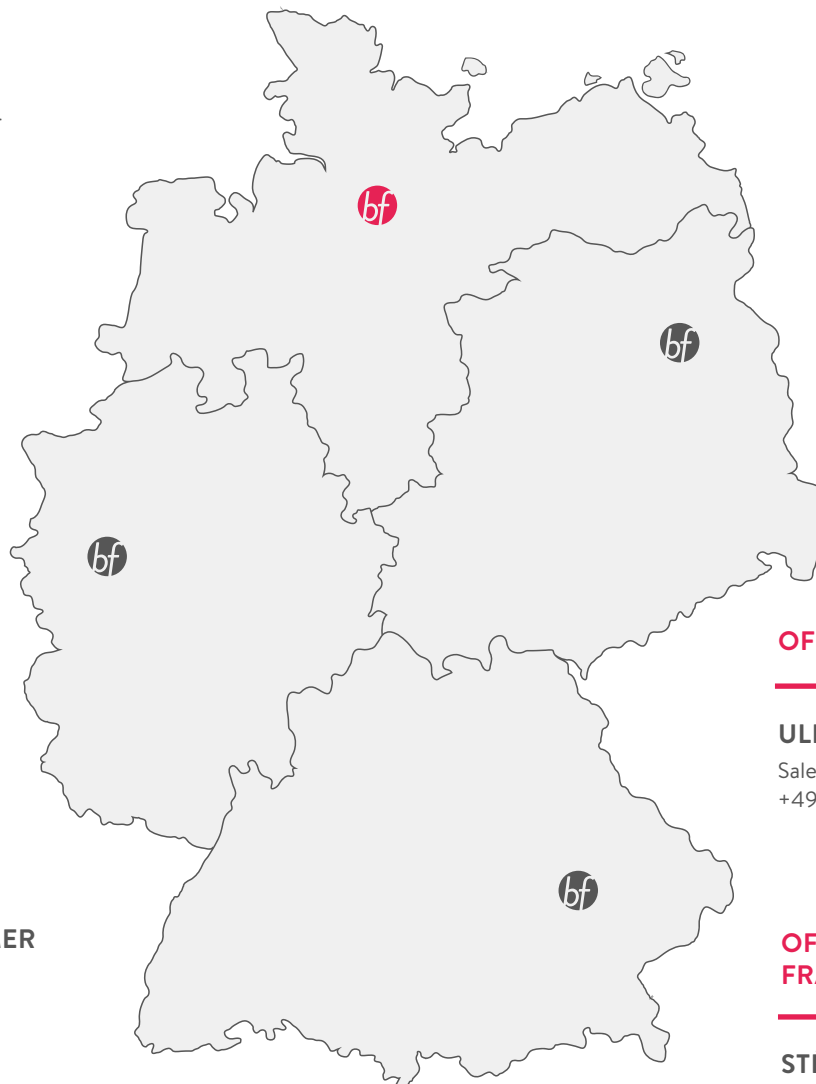
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