

[®] *glulu's*
FREE FROM
HORECA

Premium Cheesecakes for the HORECA Sector

Less work. Less risk.

www.glulushoreca.com



INTRODUCTION

Hospitality today is no longer just about taste.

Labour shortages, consistent quality, and allergen management are everyday challenges.

We have developed a dessert solution that does not burden your team, yet delivers an outstanding guest experience.

With over 10 years of experience in gluten-free food development, we created our cheesecakes specifically for the HORECA sector.

THE PROBLEM

For most hospitality businesses, desserts mean:

- Time-consuming preparation
- Inconsistent quality
- Need for skilled labour
- Risk of cross-contamination
- Managing special diets (gluten-free, lactose-free, vegan)

As a result, many establishments offer limited or compromised dessert selections.

THE SOLUTION

A dessert that works both in the kitchen and for your guests.

Our cheesecakes:

- Ready to serve instantly
- Deliver consistent quality
- Require no skilled labour
- Minimise kitchen risks
- Provide a safe choice for every guest

WHY OUR PARTNERS CHOOSE US

Hospitality today is about more than just taste.

1. Saves time

No baking, slicing, or decorating required

2. Reduces risk

Single-portion, controlled, cross-contamination-free solution

3. Consistent quality

Predictable, reliable taste every time

4. Accessible to all guests

Gluten-free, lactose-free, vegan options

5. High margin potential

Premium appearance with outstanding taste experience

KEY MESSAGE

A premium cheesecake that makes your life easier - taking the extra workload of desserts off your team's shoulders.

CLOSING

Taste it and experience what it's like when a dessert is:

- Easy to handle
- Safe
- Truly delicious

Get in touch with us and add it to your offering as soon as possible!

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vegan



gluten-free



dairy-free

Vegan Cheesecake

with Baked Apples
(130g)

Made with slowly baked, caramelised apples, where the natural acidity of the fruit balances the sweetness of the cream, creating perfect harmony. A premium dessert with no compromises — in quality, taste, or ingredients. A dessert for everyone.





Cheesecake

with Baked Pears

(120g)

The texture of ripe, caramelised pear creates the perfect contrast with the creaminess of the cake.

A refined and sophisticated dessert experience.

An ideal choice for guests looking for something special.





gluten-free



lactose-free



Cheesecake *with Baked Bananas* (120g)

Deep caramel notes of baked banana give it a bold and distinctive character. Rich, full-bodied, and intense flavour.

Unique and memorable.



Classic Cheesecake

(120g)

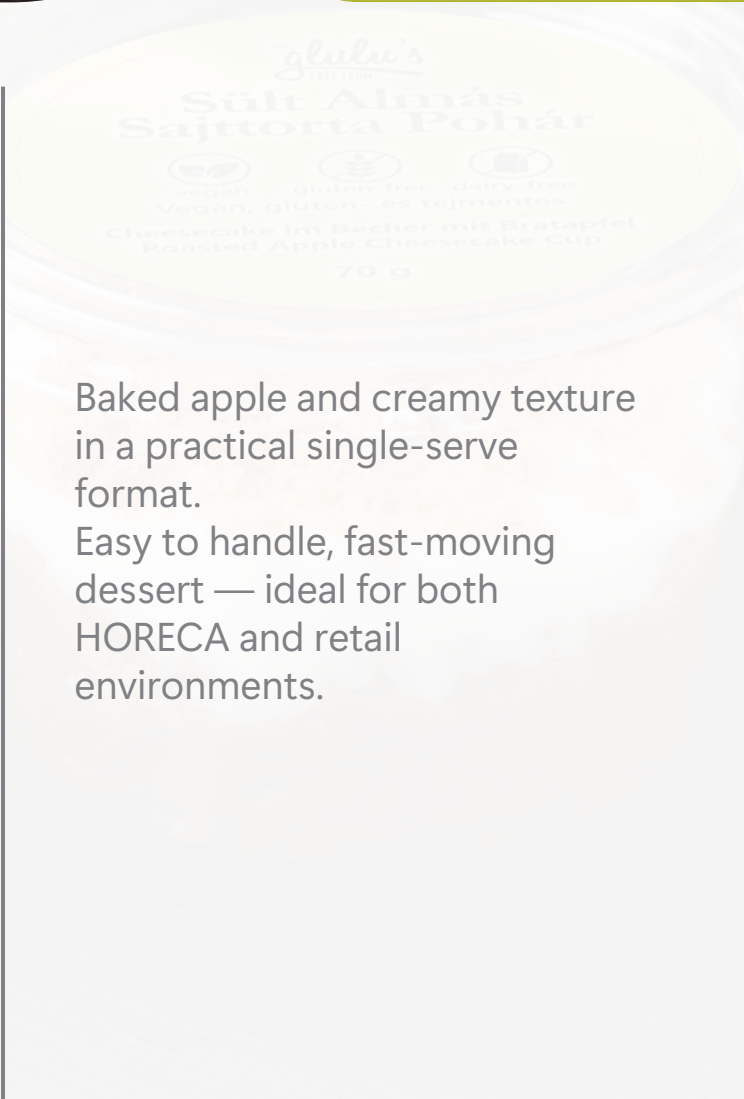
Clean, creamy texture and balanced flavour — a modern, free-from version of the classic cheesecake. A safe and reliable choice for any hospitality venue.





Vegan Baked Apple Cheesecake Cup

(70g)



Baked apple and creamy texture
in a practical single-serve
format.

Easy to handle, fast-moving
dessert — ideal for both
HORECA and retail
environments.

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**Thank you
for your
attention!**

