

# CYPRUS MILLERS

BY HADJIGIORKIS

PRODUCT  
CATALOGUE

888 ●





## Dedication.Partnership.Innovation.

### OUR HISTORY

Since 1945, when we incorporated the art of ginding in our lives, our passion for excellent quality in the production of flour remains inextinguishable. Taking the path of innovation, commitment and cooperation, Hadjigiorkis Mills were fermented from a simple home mill to a state-of-the-art flour mill. We guarantee you the values that govern us, the consistent high-quality of the products we offer, our reliable partners and the passion with which we dedicate ourselves to our goals. We have evolved and rebranded our company in Cyprus Millers by Hadjigiorkis; therefore, claiming a stronger position for the future with respect to the heritage and history of our country.

### OUR COMPANY

Cyprus Millers by Hadjigiorkis specialises in the development, production, packaging, sales and distribution of flour products as well as the resale of other raw materials for bakeries, confectioneries and Ho.Re.Ca. Moving from a local to global market chain, we are committed to meeting the needs of our customers and partners, offering innovative products and services of excellent quality while respecting the environment, sources of raw materials, as well as our tradition.

### NOTE

"Quality is a choice - a choice that we make. We dedicate ourselves to the production of exceptional products, ensuring a consistently high quality of raw materials. In order to provide excellent products for resale it is significant for us to create reliable international collaborations. We seal our offer with our customers and partners, thus, investing in quality and long-term relationships in the global market".

Savvas Koshis, CEO

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### REPRESENTATIVE OF COMPANIES AND PRODUCERS OF BAKERY AND CONFECTIONERY RAW MATERIALS:





# CYPRUS MILLERS

BY HADJIGIORKIS



19 ΜΥΛΟΙ 45  
ΧΑΤΖΗΓΙΟΡΚΗ

FLOURMILL PRODUCTS





### ENTOPIA CHORIATIKI

**Description:**

Flour from durum wheat. Suitable for village bread, buns, rusks and other traditional baking products.

**Package-Code:**

25KG - 10391  
10KG - 10355  
5KG - 10831



### ENTOPIA CHORIATIKI COARSE

**Description:**

Coarsely ground durum wheat flour. Suitable for village bread, buns, rusks and other traditional pastries.

**Package-Code:**

25KG - 11151



### FARINA SUPER "00"

**Description:**

Farina made from hard wheat. Suitable for buns, loaf breads, croissants, pastry dough and other bakery products.

**Package-Code:**

25KG - 10384  
10KG - 10402



### PLAIN FLOUR "00"

**Description:**

Farina made from hard wheat. Suitable for buns, toasts, croissants and other bakery products.

**Package-Code:**

5KG - 11323



### FARINA ALFA

**Description:**

Farina made from hard wheat. Suitable for white bread and pizza dough. Farina Alfa is ideal for mixing with other flours for the preparation of bakery products.

**Package-Code:**

25KG - 10389



**FARINA T-70 STRONG**

**Package-Code:**  
25KG - 11272

**Description:**

Farina made from hard wheat. Suitable for buns, toasts and other bakery products.



**FARINA EXTRA**

**Package-Code:**  
25KG - 10386

**Description:**

Farina made from hard wheat. Suitable for white bread. Farina Extra is ideal for mixing with other flours.



**PUFF PASTRY FARINA**

**Package-Code:**  
25KG - 10404

**Description:**

Farina made from hard wheat. Suitable for puff pastry dough and croissants



**PIZZA FLOUR**

**Package-Code:**  
25KG - 10400  
5KG - 11306

**Description:**

Farina made from hard wheat. Suitable for pizza, focaccia and calzone dough. Pizza flour is ideal for preparing a very elastic and fluffy dough.



## FARINA TOP

**Package-Code:**  
25KG - 10406

**Description:**

Farina Top contains higher percentage of protein and is the perfect blend for croissants, tsoureki and other products that require high volume.



## COMMON FLOUR

**Package-Code:**  
25KG - 10349

**Description:**

A blend from durum, hard and soft wheat, suitable for common bread, pies and other types of bakery products.



## PITTA FLOUR

**Package-Code:**  
25KG - 11247

**Description:**

A blend from durum, hard and soft wheat, ideal for the preparation of Cypriot Pitta Bread.



## FARINA SOFT

**Package-Code:**  
25KG - 10395

**Description:**

Farina made from soft wheat. Suitable for biscuits, sponge cakes and other delicious confectionery products.



## SELF RAISING FLOUR

**Package-Code:**  
25KG - 10336  
5KG - 11284

**Description:**

Flour made from soft wheat. Suitable for biscuits, sponge cakes and other pastry products.



**FARINA PASTRY SHEET (FYLLO)**

**Package-Code:**  
25KG - 10408

**Description:**  
Farina made from hard wheat. Suitable for the production of pastry sheets.



**KATAIFI SUPER FLOUR**

**Package-Code:**  
25KG - 11668

**Description:**  
Farina from soft wheat, suitable for making kataifi pastry



**FINE BAKERY BRAN**

**Package-Code:**  
25KG - 10466

**Description:**  
Specialty fine bran. Suitable for bakery products.



**COARSE BAKERY BRAN**

**Package-Code:**  
15KG - 10467

**Description:**  
Coarse Bran. Suitable for bakery products.



### WHOLE MILL FLOUR FROM DURUM WHEAT

**Package-Code:**  
25KG - 10370  
5KG - 11296

**Description:**

Wholegrain flour from durum wheat. With all the nutritional benefits of whole grains, this flour elevates wholemeal breads, loaves, baguettes and other wholemeal baking products.



### WHOLE MILL STRONG FLOUR

**Package-Code:**  
25KG - 10369

**Description:**

Wholemilling flour made from hard wheat. Suitable for traditional bread as well as other wholemilling bakery products.



## BRAN MIXTURE FLOUR

**Package-Code:**  
25KG - 12193

### Description:

Flour and bran mixture from durum, soft and hard wheat. Suitable for "brown" bread, toast, traditional and classic rusks and other bakery products.

### Recipe:

1000gr BRAN MIXTURE FLOUR, 10gr BAKEFRESH, 3gr CALCIUM PROPIONATE, 13gr FLEISCHMANN LOW INSTANT DRY YEAST, 16gr SALT, 630gr WATER.



## WHOLEMEAL MIXTURE

**Package-Code:**  
20KG - 10352

### Description:

A blend of flour and bran from durum, soft and hard wheat. Suitable for making "brown" bread, toast, traditional and classic rusks and other bakery products.

### Recipe:

200gr WHOLEMEAL MIXTURE, 800gr FARINA SUPER 00, 10gr BAKEFRESH, 3gr CALCIUM PROPIONATE, 10gr DARK MALT, 13gr FLEISCHMANN LOW INSTANT DRY YEAST, 16gr SALT, 570gr Water



## MULTIGRAIN COMPLETE

**Package-Code:**  
20KG - 11609

### Description:

A blend of hard, soft and durum wheat with cereal grains. Suitable for bakery products.

### Recipe:

1000gr MULTIGRAIN COMPLETE, 18gr FLEISCHMANN LOW INSTANT DRY YEAST, 550gr Water.



## MULTIGRAIN HADJIGIORKIS

**Package-Code:**  
25KG - 11610

### Description:

A blend of hard, soft and durum wheat with cereal grains. Suitable for bakery products.

### Recipe:

350gr MULTIGRAIN HADJIGIORKIS, 650gr FARINA ALFA, 16gr FLEISCHMANN LOW INSTANT DRY YEAST, 550g Water.



## MULTIGRAIN V

**Package-Code:**  
25KG - 10793

### Description:

A blend of hard, soft and durum wheat with cereal seeds. Suitable for bakery products.

### Recipe:

1000gr MULTIGRAIN V, 1000gr FARINA ALFA, 20gr BAKEFRESH, 36gr FLEISCHMANN LOW INSTANT DRY YEAST, 6gr CALCIUM PROPIONATE, 1100gr Water



## COARSE SEMOLINA

**Description:**

Durum wheat semolina. Suitable for confectionery products such as halva, ravani and other traditional delicacies.

**Package-Code:**

25KG - 10379

1KG - 11465



## FINE SEMOLINA

**Description:**

Semolina from durum wheat. Suitable for pasta and confectionery products.

**Package-Code:**

25KG - 10381

1KG - 11551



# CYPRUS MILLERS

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TRADING PRODUCTS (BAKERY,  
CONFECTIONERY & HO.RE.CA)





## BARLEY FLOUR

**Package-Code:**  
12.5KG - 12580

**Description:**

Fine whole wheat flour from selected barley.



## BARLEY FLOUR COMPLETE

**Package-Code:**  
12.5KG - 10301

**Description:**

Barley flour (with awns) for bakery use.



## RYE FLOUR T.997

**Package-Code:**  
25KG - 10099  
5KG - 12045

**Description:**

Rye flour type 997, fine granulation. Ideal for blending with other fine flours



## WHOLEGRAIN ZEA ZEN-F

**Package-Code:**  
12.5KG - 11065

**Description:**

Zen flour from Triticum dicoccum wheat that is milled in a separate stone mill line in order to maintain its traditional characteristics.



## CORNFLOUR

**Package-Code:**  
5KG - 10205

**Description:**

100% Cornflour



## GLUTEN FREE BASE

### Description:

Flour mixture for the production of bakery products without gluten.

**Package-Code:**  
10KG - 10054



## OAT FLOUR

### Description:

Cooked oat flour used in bakery products.

**Package-Code:**  
20KG - 10098



## RICE FLOUR

### Description:

Rice flour from pure polished rice. Free from foreign particles or other cereals, without additives.

**Συσκευ.-Κωδ.:**  
1KG - 11409



## POTATO FLOUR K20

### Description:

Dehydrated potato flour used for the production of bakery products.

**Package-Code:**  
15KG - 10594



## VISCOGUM CPR 12

### Description:

Cooked carob flour used in bakery products.

**Package-Code:**  
10KG - 10993



## ROYAL BUTTER MIX

### Description:

Premix for making a batter, for coating fried fish or chicken.

### Recipe:

1000g ROYAL BUTTER MIX & 1300g - 1600g cold water.

**Package-Code:**  
15KG - 11666



**ORGANIC VILLAGE FLOUR CATEGORY M**

**Description:**

Certified organic partially coarse baking flour from durum organic wheat. Ideal for blending with other organic flours.



**Package-Code:**  
25KG - 10615



**ORGANIC WHOLEGRAIN RUSTIC FLOUR**

**Description:**

Certified organic, completely milled flour from organic durum wheat. Ideal for blending with other organic flours.



**Package-Code:**  
25KG - 10616



**ORGANIC BAKING FLOUR CATEGORY M**

**Description:**

Certified organic baking flour from soft organic wheat. Ideal for blending with other organic flours.



**Package-Code:**  
25KG - 10611



**ORGANIC WHOLEMEAL FLOUR**

**Description:**

Certified organic whole wheat flour from soft organic wheat. Ideal for blending with other organic flours.



**Package-Code:**  
25KG - 10612



**FINE ORGANIC SEMOLINA**

**Description:**

Certified fine granulation organic semolina from selected organic durum wheat.



**Package-Code:**  
25KG - 10620



### SIMA SOFT WHEAT FLOUR TYPE "00" BIO

**Description:**

Organic soft wheat flour type "00". The finest of flours, white and with a very thin consistency. Suitable for all uses in the kitchen, especially for fresh pasta, bread, pizza and biscuits.



**Package-Code:**  
25KG - 12329



### SIMA TIPO 0 RINF BIO

**Description:**

Organic soft flour, suitable for the production of bakery and pastry products. Thanks to a well-balanced protein content and high stability, they make it possible to obtain golden and tasty products.



**Package-Code:**  
25KG - 10962



### SIMA SOFT WHEAT FLOUR MANITOBA BIO

**Description:**

Organic soft wheat flour type "Manitoba". Rich in gluten and low in starch, it is suitable for more complex processes, such as the preparation of confectionery products, long-leavening pizzas, bread, seitan, puff pastry.



**Package-Code:**  
25KG - 12331



### SIMA SOFT WHOLEMEAL BIO

**Description:**

Organic soft wholemeal flour, rich in fibre. Well suited for whole wheat baked products. Suitable for bread, pizza, biscuits, pastry and confectionery.



**Package-Code:**  
25KG - 12330



### SIMA CAPPELLI DURUM WHOLEGRAIN BIO

**Description:**

Organic flour from durum wheat. Suitable for every type of dry, fresh and frozen pasta as well as for use in bakery and confectionery products.



**Package-Code:**  
25KG - 12336



**SIMA WHOLEWHEAT DICOCCUM FLOUR BIO**

**Description:**

Organic wholewheat "Dicoccum" flour. Ideal for pasta and breadmaking.



**Package-Code:**  
25KG - 12334



**SIMA WHITE SPELT FLOUR BIO**

**Description:**

Organic spelt flour. Suitable for bakery products like bread, crackers, flatbread, breadsticks, snacks, pizza and pastry products as well.



**Package-Code:**  
25KG - 12332



**SIMA WHOLEMEAL SPELT BIO**

**Description:**

Organic wholemeal spelt flour, rich in mineral salts, fibres and vitamins. Suitable for all uses in bakery and pastry. Stone grinding preserves all the organoleptic characteristics of the spelted grain.



**Package-Code:**  
25KG - 12005



**SIMA KAMUT WHITE BIO**

**Description:**

Organic khorasan kamut wheat flour. Suitable for every bakery and pastry product.



**Package-Code:**  
25KG - 11368



**SIMA KAMUT WHOLEGRAIN BIO**

**Description:**

Organic flour suitable for traditional pastries and confectionery products



**Package-Code:**  
25KG - 11791



### SIMA WHOLE RYE FLOUR BIO

**Description:**

Organic whole rye flour, stone-milled. Rich in fibre and protein, it is ideal for dark bread, biscuits and sweets. It can be mixed 50% with flour type "00" to obtain a well-formed dough.



**Package-Code:**  
25KG - 12338



### SIMA WHOLEWHEAT BARLEY FLOUR BIO

**Description:**

Organic wholewheat barley flour, stone-milled. Ideal for the preparation of pasta, biscuits and focaccia. For bread making it is advisable to mix it 50% with flour type 00 to obtain a well-blistered dough.



**Package-Code:**  
25KG - 12339



### SIMA SEMOLINA BIO

**Description:**

Organic semolina made from durum wheat. Suitable for dry, fresh, filled pasta & bread making.



**Package-Code:**  
25KG - 10964



### SIMA GLUTEN BIO

**Description:**

Easy to use and long-lasting, it is ideal for the preparation of seitan, protein-rich baked products such as bread, pizza, focaccia or to strengthen excessively weak flours.



**Package-Code:**  
25KG - 12337



### LOW G.I 50

**Description:**

50% concentrate for the preparation of pastries with low glycaemic index <54, source of fibre, enriched with B series vitamins (B1, B2, B3, B5, B6, B9, B12) trace elements (iron, calcium, phosphorus, potassium).

**Characteristics:**

- Light-coloured, tasty, moist bread with distinctive pungent flavour and crispy crust.
- Stays fresh for several days and supplies the body with the necessary fibre, vitamins and essential trace elements for the proper functioning of the body.
- It is suitable for glycaemic diets (glycaemic index <54).

**Recipe:**

1000g LOW G.I 50, 1000g FARINA ALFA, 40g FLEISCHMANN LOW INSTANT DRY YEAST, 1150g Water.



**Package-Code:**

15KG - 11125



### FLAX BREAD PREMIX

**Description:**

30% concentrate for the preparation of breads with flaxseeds, source of Ω3 fatty acids> 0.3g.

**Characteristics:**

- Brown bread with an amazing rich flavour.
- The product has a longer shelf-life & stays fresh for days.
- Every 100 g. of finished product (2 slices) contains 40% of the recommended daily dose in Ω3 fatty acids of the form ALA (0.8 g).

**Recipe:**

1000gr FLAX BREAD PREMIX, 2300gr FARINA ALFA, 30gr FLEISCHMANN LOW INSTANT DRY YEAST, 2000gr Water



**Package-Code:**

25KG - 10050



### PUMPERNICKEL PREMIX

**Description:**

50% concentrate for the preparation of German type bread, enriched with vitamin B (B1, B2, B3, B5, B6, B9, B12) and trace elements calcium, potassium, phosphorus and iron.

**Characteristics:**

- Tasty, spicy, heavy and moist bread with seeds.
- Sweetish, malt, slightly sour taste with a distinct aroma.
- Dark chocolate coloured appearance, crispy crust and shelf life of 10 days in the refrigerator.
- Every 100g of finished product (2 slices) contains 15% of the recommended daily dose of vitamins B1, B2, B3, B5, B6, B12, 20% of folic acid (B9) and 15% of the necessary for the body iron, potassium, calcium and phosphorus.

**Recipe:**

1000gr PUMPERNICKEL PREMIX, 1000gr FARINA ALFA, 20gr SUNFLOWER SEEDS, 40gr FLEISCHMANN LOW INSTANT DRY YEAST, 1200gr Water



**Package-Code:**

25KG - 10075



## CORN PLUS

### Description:

50% concentrate for the preparation of breads with puffed corn and sunflower seeds. A source of fibre.

### Characteristics:

- Light-coloured, tasty, pungent bread with the corn's distinct flavour and crunchiness.
- Stays fresh for days.
- Source of fibre for the body's proper function.
- Every 100g of ready product (2 slices) contain 3.5g of fibre.

### Recipe:

1000gr CORN PLUS, 1000gr FARINA ALFA, 50gr FLEISCHMANN LOW INSTANT DRY YEAST, 1150gr Water

**Package-Code:**

15KG - 11149



## ATLANTIS

### Description:

50% concentrate for the preparation of breads with CHIA seeds (Salvia Hispanica) and sunflower seeds. Source of  $\Omega$ 3 fatty acids and fibre.

### Characteristics

- Bread with a distinct flavour, tasty, airy, moist which provides the body with  $\Omega$ 3 fatty acids, soluble and insoluble fibre.
- Every 100g finished product (2 slices) contains 0.4g  $\Omega$ 3 fatty acids (of the ALA form) and 4g fibre.

### Recipe:

1000gr ATLANTIS, 1000gr FARINA ALFA, 25gr FLEISCHMANN LOW INSTANT DRY YEAST, 1125gr Water

**Package-Code:**

15KG - 11124



## RED BEET BREAD PREMIX

### Description:

Bread mix with beet & dry nuts.

### Characteristics:

- Gives a red, nutritious and delicious bread, with a special sweet flavour containing beetroots, hibiscus extracts, dry nuts & fruits.
- Beetroot is a "medicine" of nature, which helps to battle against many diseases while it is beneficial to our health. Beetroots are rich in carbohydrates, nitrates, magnesium, iron, potassium, sodium, vitamin C and phytonutrients such as betaine and vulgaxanthin, the antioxidants that give beetroot the red colour. Therefore, beets can protect the body from several diseases.

### Recipe:

335gr RED BEET BREAD PREMIX, 1000gr FARINA ALFA, 15gr FLEISCHMANN LOW INSTANT DRY YEAST, 30gr SUGAR, 30gr CM SUNFLOWER OIL, 615gr Water

**Package-Code:**

15KG - 11997





**PESTO BREAD PREMIX**

**Package-Code:**  
15KG - 10570

**Description:**

A mixture for making breads with vegetables, enriched with vitamins (B1, B2, B3, B9) & ferrous.

**Recipe:**

1000gr PESTO BREAD PREMIX, 1650gr FARINA ALFA, 300gr OLIVE OIL, 60gr FLEISCHMANN LOW INSTANT DRY YEAST, 1450gr Water



**VOLCANO BREAD PREMIX**



**Package-Code:**  
10KG - 11998

**Description:**

50% concentrate for the preparation of bread products with activated carbon.

**Characteristics:**

- It gives the black bread an amazing, distinct rich flavor.
- Maintains its freshness for many days, offering the body the essentials for its proper functioning, while activating carbon & Ω3 fatty acids.
- Activated carbon pores remove chemicals and toxins from our body. It is useful for the right balance of the digestive system and facilitates the feeling of bloating that might appear after a meal.
- Ω3 fatty acids are polyunsaturated fats and have numerous benefits for our health as protecting against heart disease, regulating blood glucose such as reducing the risk of osteoporosis etc.

**Recipe:**

3000gr VOLCANO BREAD PREMIX, 3000gr FARINA ALFA, 90gr FLEISCHMANN LOW INSTANT DRY YEAST, 3500gr Water



**QUINOA BREAD PREMIX 50**



**Package-Code:**  
15KG - 11468

**Description:**

50% concentrate for the preparation of traditional breads with Chia and Quinoa seeds.

**Characteristics:**

- For delicious, fluffy, high nutritional value finished products.
- Quinoa is high in protein, lysine and other essential amino acids and is full of minerals. It also contains fibre, potassium, iron, zinc and various B vitamins.
- Chia seeds are an excellent source of omega 3 fatty acids, antioxidants and fiber.
- These ingredients give the product superfood characteristics.
- The product is a base for delicious bread, rusks, breadsticks etc

**Recipe:**

1000gr QUINOA BREAD PREMIX, 3000gr FARINA ALFA, 30gr FLEISCHMANN LOW INSTANT DRY YEAST, 80gr CM SUNFLOWER OIL, 1000gr Water



## VICTORY PREMIX M

**Package-Code:**  
25KG - 10094

### Description:

Premix for the preparation of rolls, toast, loaf, baguette, breadsticks and Thessaloniki-style bun ("koulouri").

### Characteristics:

- Easy preparation of the dough
- Production of products with consistent specifications
- Minimization of baking errors
- Proper volume of the final product
- Extended shelf life of the final baked goods

### Recipe:

136gr VICTORY PREMIX M, 1000gr FARINA SUPER 00, 18gr FLEISCHMANN LOW INSTANT DRY YEAST, 550gr Water



## VICTORY COMPLETE

**Package-Code:**  
25KG - 10093

### Description:

Mixture for the preparation of rolls, toast, baguette, breadsticks and Thessaloniki-style bun ("koulouri").

### Characteristics:

- Easy preparation of the dough
- Production of products with consistent specifications
- Minimization of baking errors
- Proper volume of the final product
- Extended shelf life of the final baked goods

### Recipe:

1000gr VICTORY COMPLETE, 20gr FLEISCHMANN LOW INSTANT DRY YEAST, 500gr Water.



## KZ KOULOURITO

**Package-Code:**  
10KG - 11685

### Description:

Mixture for the production of the classic Thessaloniki koulouri.

### Characteristics:

- Easy and fast bread-making process
- Crispy Thessaloniki-style koulouri
- Long shelf life of the final product

### Recipe:

1000gr KZ KOULOURITO, 20gr FLEISCHMANN LOW INSTANT DRY YEAST, 370gr Water.



**BRIOCHE BLEND CY**

**Package-Code:**  
25KG - 10027

**Description:**  
Mixture for the preparation of brioche.

- Characteristics:**
- Yellow, tasty, pungent, light bakery product, with a golden appearance, thin crust and long shelf life.
  - Sweetish flavor & distinct buttery aroma makes it unique.
  - Suitable for both sweet and savoury fillings.

**Recipe:**  
1000gr BRIOCHE BLEND CY, 30gr FLEISCHMANN HIGH INSTANT DRY YEAST, 410gr Water.



**KOUKOS KOUROU V1**

**Package-Code:**  
25KG - 10920

**Description:**  
Mixture for making bakery goods (kourou phyllo dough)

**Recipe:**  
1000gr KOUKOS KOUROU V1, 40gr FLEX LM PUFF PASTRY MARGARINE, 240gr Water.



**CIABATTA PREMIX**

**Package-Code:**  
20KG - 11531  
5KG - 11587

**Description:**  
8% concentrate for the preparation of traditional Italian-style ciabatta.

- Characteristics:**
- Light irregular-shaped, large sized bread with open cell texture crunchy crust & amazing rich flavor.
  - The premix can be used as an improving agent in other types of bakery products.

**Συνταγή:**  
80gr CIABATTA PREMIX, 1000gr ENTOPIA CHORIATIKI, 20gr FLEISCHMANN LOW INSTANT DRY YEAST, 50gr OLIVE OIL, 800gr Water.



**FOCACCIA BLEND**

**Package-Code:**  
25KG - 10051

**Description:**  
Mixture for the preparation of traditional Italian-style bakery products.

- Characteristics:**
- Slightly dark bakery product with a wonderful and intense Mediterranean flavour.
  - Distinct oregano, thyme and garlic aroma.
  - Combination of various flour varieties acting as a base for the preparation of products such as: bread sticks, rusks, crackers etc.

**Recipe:**  
1000gr FOCACCIA BLEND, 25gr FLEISCHMANN LOW INSTANT DRY YEAST, 50gr OLIVE OIL, 530gr Water.



## KZ DELI PINSA

**Package-Code:**  
10KG - 10661

### Description:

Mixture for the production of pinza dough.

### Characteristics:

- Authentic flavor
- Large, airy crumb in a short time

### Recipe:

1000gr KZ DELI PINSA, 7gr FLEISCHMANN LOW INSTANT DRY YEAST, 20gr OLIVE OIL, 820gr Water.



## CROISSANT BLEND

**Package-Code:**  
25KG - 10590

### Description:

Mixture for the preparation of croissant (brioche).

### Characteristics:

- Fluffy delicious final product.
- Golden crust.
- Easily creates multiple layers of pastry sheets that do not break or peel after baking.
- Exceptional cell texture.
- Stays fresh without spoiling outside the refrigerator.
- High resistance to product variations with savoury, sweet or extremely fatty / moist fillings.

### Recipe:

1000gr CROISSANT BLEND, 140gr PALMARIN (SHORTENING), 20gr FLEISCHMANN LOW INSTANT DRY YEAST, 450gr Water.



## CROISSANT PLUS

**Package-Code:**  
25KG - 10036

### Description:

24% concentrate for the preparation of French-style croissants.

### Characteristics:

- Fluffy product.
- Exceptional cell texture.
- Golden crust.
- Easily creates multiple layers of sheets that do not break or peel after baking.
- High resistance to product variations (salty, sweet or extremely fatty / moist fillings).
- Stays unchanged in the freezer for a long time.

### Recipe:

240gr CROISSANT PLUS, 1000gr FARINA ALFA, 60gr FLEISCHMANN LOW INSTANT DRY YEAST, 600gr Water.



### TSOUREKI MIX

**Description:**

Mixture for the preparation of traditional political tsoureki.

**Characteristics:**

- Easy to prepare in short time.
- Fluffy, with a golden crumb full of mastic and mahleb aromas.
- Characteristic stringy texture.
- Stays fresh and unspoilt for a longer.
- Consistent quality.

**Recipe:**

1000gr TSOUREKI MIX, 30gr FLEISCHMANN HIGH INSTANT DRY YEAST, 350gr Water

**Package-Code:**

20KG - 10299  
2KG - 11792



### KZ TSOUREKI GOLD

**Description:**

Mix for the production of traditional Politiko tsoureki

**Characteristics:**

- Authentic characteristics of traditional Politiko tsoureki
- Suitable for mechanical handling
- Can be baked from frozen dough
- Long shelf life of the final product

**Recipe:**

1000gr KZ TSOUREKI GOLD, 70gr FLEISCHMANN LOW INSTANT DRY YEAST, 300gr Water

**Package-Code:**

10KG - 11310



### KZ VEGAN TSOUREKI GOLD

**Description:**

Mixture for the production of authentic vegan tsoureki.

**Characteristics:**

- Authentic characteristics of traditional Politiko tsoureki
- Suitable for mechanical handling
- Can be baked from frozen dough
- Long shelf life of the final product

**Recipe:**

1000gr KZ VEGAN TSOUREKI GOLD, 50gr FLEISCHMANN LOW INSTANT DRY YEAST, 300gr Water



**Package-Code:**

10KG - 11950



## KZ PANETTONE GOLD

**Package-Code:**

10KG - 11679

**Description:**

Mixture for the production of traditional Italian panettone.

**Characteristics:**

- Authentic characteristics of traditional Italian Panettone
- Suitable for mechanical handling
- Can be baked from frozen dough directly from the refrigerator
- Long shelf life of the final product
- Fast production process while maintaining the texture, taste, and appearance of slow fermentation
- Sourdough-based product

**Recipe:**

1000gr KZ PANETTONE GOLD, 50gr FLEISCHMANN LOW INSTANT DRY YEAST, 270gr FLECHARD UNSALTED BUTTER 82%, 300gr Candied Fruits, 200gr RAISINS, 400gr Water



## SATZIS COMPLETE 25KG

**Package-Code:**

25KG - 11290

**Description:**

Mixture for making satzi pie.

**Recipe:**

1000gr SATZIS COMPLETE, 380gr Water



**ARISTON**

**Package-Code:**  
25KG - 10017  
1KG - 11563

**Description:**

Improving agent for bread and bakery products like, toast, hamburger buns, loafs and, generally, for products that require very large volume.

**Characteristics:**

- Regulates the rheology of the dough by increasing the ability to absorb and retain water, mechanical tolerance, plasticity and elasticity.
- Adjusts the rising speed; thus, giving a thin and uniform cell texture.
- Increases the shelf-life of the final product.
- Helps reduce the chances of baking error

**Use:**

0.5% - 1% on the flour



**LECIFRESH 25**

**Package-Code:**  
20KG - 10333  
1KG - 11930

**Description:**

Improver for prolonging freshness of pastries.

**Use:**

1% on the flour



**BAKEFRESH**

**Package-Code:**  
15KG - 11665  
1KG - 11933

**Description:**

Improver for the production of bakery products, which increases the volume & extends the freshness of the final product.

**Use:**

1% on the flour.



**VEL 80**

**Package-Code:**  
20KG - 11416  
1KG - 10092

**Description:**

Flour improver for the production of frozen or pre-proofed bakery products.

**Use:**

Add 1% - 1.5% on the flour.



**PIZZA MIX IMPROVER**

**Package-Code:**  
10KG - 11578

**Description:**  
Improver for the production of pizza dough.

**Use:**  
5% on the flour.



**SOFT PAN EXTRA**

**Package-Code:**  
12KG - 10079

**Description:**  
Mixture of polyalcohol and enzymes to increase the shelf-life of baked goods.

- Characteristics:**
- Increases shelf-life to the maximum, prevents dehydration & gives a moister final product.
  - Reduces water activity by reducing action of microorganisms and acts as a synergy of preservatives in the bakery products.
  - Contributes to the reduction of a possible baking error.

**Use:**  
2% - 4% on the final product.



**STABIKEN 500**

**Package-Code:**  
20KG - 10081

**Description:**  
Puff pastry filling stabilizer (baked & frozen).

**Characteristics:**  
Strengths the structure by preventing the creation of internal blisters & the overflow of the filling for the dough after baking.

**Use:**  
Add 0.5% - 1% on the filling.



**BLOCK 50**

**Package-Code:**  
15KG - 10218

**Description:**  
Stabilizer for puff pastry fasting fillings (oven-baked & frozen).

**Use:**  
3 - 5% on the filling.



**FLEISCHMANN LOW INSTANT DRY YEAST**

**Description:**  
Dry Bakery Yeast



**Package-Code:**  
1x20x500GR - 10327



**FLEISCHMANN HIGH INSTANT DRY YEAST**

**Description:**  
High instant dry yeast for use in doughs with a high sugar content.



**Package-Code:**  
1x20x500G - 11158



**ASCORBIC ACID**

**Description:**  
Ascorbic acid

**Package-Code:**  
1KG - 11585



**CALCIUM PROPIONATE**

**Description:**  
Preservative against fungi and bacillus. Suitable for all types of bakery products.

**Use:**  
Add 0.3% on the final product.

**Package-Code:**  
20KG - 10029  
7KG - 10028

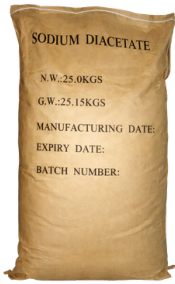


**SORBIC ACID**

**Description:**  
Preservative for food production.

**Use:**  
Add 0.2% based on the final product.

**Package-Code:**  
25KG - 10683



**SODIUM DIACETATE**

**Package-Code:**  
25KG - 10078

**Description:**

Acidity regulator, food preservative. It controls mold, bacillus and bacteria. Suitable for all types of bakery products.

**Use:**

Add 0.5% on the final product.



**CITRIC ACID**

**Package-Code:**  
1KG - 11584

**Description:**

An antioxidant agent which enhances dough cohesion, strength and consistency. It is a weak organic acid that has antioxidant properties. It is mainly used as an acidity regulator and as an odor/flavour enhancer. It is, also, used as a preservative in fruit, bakery, vegetable products etc., thus, preventing the spoilage of food products caused by enzymatic reactions. It, also, prevents some kinds of fresh-cut produce, like sliced apples, from turning brown. Finally, it helps in making the texture of foods such as jam, dough, cheese and creams more consistent and thicker.



**SOYALEC**

**Package-Code:**  
12KG - 10480

**Description:**

Emulsifier in liquid form which improves the dough elasticity, prolongs freshness, reduces the absorption of oil in the pan, as well as facilitates the detachment of baked goods from their utensils.

**Use:**

0.1% - 1% on the final product.



**DARK MALT**

**Package-Code:**  
20KG - 10767  
5KG - 10039

**Description:**

Malted, roasted, non-diastatic barley flour, for improving the colour of bakery products.

**Use:**

Add 0.3% - 4% on the final product.



**RYE MALT**

**Package-Code:**  
5KG - 10572

**Description:**

Rye malt flour for bakery use.



**NUTRI MALT FLOUR**

**Package-Code:**  
5KG - 11507

**Description:**  
Malted diastatic barley flour for use in bakery products.



**PROZYM**

**Package-Code:**  
15KG - 10073

**Description:**  
Sourdough substitute.

**Use:**  
1% - 4% on the flour.



**CARBON BLACK**

**Package-Code:**  
1KG - 11471

**Description:**  
Black food colouring used in confectionery products, icing, baked goods and ice cream. Vegetable carbon.

**Use:**  
0.5% - 2% on the final product.



**BETROOT EXTRACT**

**Package-Code:**  
1KG - 11900

**Description:**  
Concentrated beetroot extract.



**RED FIRE**

**Package-Code:**  
1KG - 11899

**Description:**  
Coloring agent for use in foods.



**NTOMATA SKONH**

**Package-Code:**  
5KG - 12240

**Description:**  
Dehydrated tomato powder (cold break) for food production.

**Use:**  
Reconstitution: 1 kg powder + 9 kg water = 10 kg tomato juice



**LEO 260**

**Package-Code:**  
20KG - 10062

**Description:**

Full cream milk substitute. Suitable in bakery confectionery, croissant and cookie making. It has the same organoleptic characteristics as milk. Not recommended for ice cream or portion servings.

**CHARACTERISTICS:**

- Easy and safe to use.
- Easy weighing.
- Long shelf life outside the refrigerator.
- Easy recipe adaptation.
- A low cost product with all the qualities & characteristics of a fresh milk.

**Use:**

Reconstruction: 1kg LEO 260 + 7kg Water = 8kg finished product.



**FULL-FAT MILK POWDER**

**Package-Code:**  
25KG - 10183

**Description:**

Full cream milk powder, 26 % fat. It can replace fresh milk in all its uses, bakery, confectionery, croissanterie, biscuit making, pasta making, and ice cream preparation. It has the same organoleptic and functional characteristics of fresh milk.

**Characteristics:**

- Easy and safe to use.
- Easy weighing.
- Long shelf life outside the refrigerator.
- Easy recipe adaptation.
- A low cost product with all the qualities & characteristics of a fresh milk.

**Use:**

Reconstruction: 1kg FULL-FAT MILK POWDER + 7kg Water = 8kg finished product



**NON-FAT MILK POWDER**

**Package-Code:**  
25KG - 10182

**Description:**

1.5% low fat powdered milk. It can replace fresh milk in all its uses, bakery, confectionery, croissanterie, biscuit making, pasta making, and ice cream preparation. It has the same organoleptic and functional characteristics of fresh milk.

**CHARACTERISTICS:**

- Easy and safe to use.
- Easy weighing.
- Long shelf-life outside the refrigerator.
- Easy recipe adaptation.
- A low cost product with all the qualities & characteristics of a full-fat milk powder.

**Use:**

Reconstruction: 1kg NON-FAT MILK POWDER + 10kg Water = 11kg finished product



## POTATO STARCH

**Package-Code:**  
8KG- 10689

**Description:**  
100% Potato Starch.



## BACK GLAZE

**Package-Code:**  
10KG - 11999  
1KG - 12000

**Description:**  
Back Glaze is the best alternative solution for glazing bakery products. It gives the dough a golden brown bright appearance. It can also fully replace the egg for glazing in fasting doughs.



## PRETZEL LYE 50

**Package-Code:**  
7KG - 12481

**Περιγραφή:**  
Acidity regulator for pretzel production.

**Instructions for use:**

1. Take all necessary protective measures (protective goggles and gloves).
2. Dissolve 50 g of the mixture in 1000 g of water in a plastic container.
3. Caution: always add the powder to the water, never the opposite.

**Warning:**  
Do not use glass or metal containers, as they will be damaged



## RAISIN SYRUP

**Package-Code:**  
5.5KG - 11352

**Description:**  
Natural concentrated raisin syrup.



## RAISINS

**Package-Code:**  
10KG - 10860



**GLUTEN**

**Description:**

Gluten is a protein which is mechanically extracted from wheat flour.

**Package-Code:**

25KG - 10185  
5KG - 11783



**MONOSODIUM GLUTAMATE**

**Description:**

Monosodium glutamate

**Package-Code:**

25KG - 12080



**SALT**

**Description:**

Table cooking salt

**Package-Code:**

20KG - 10986  
1KG - 12130



**SALT NO 2**

**Description:**

Coarse salt

**Package-Code:**

20KG - 10331



**HIMALAYAN COOKING SALT**

**Package-Code:**

0.5KG - 10774



**COARSE HIMALAYAN SALT**

**Package-Code:**

0.5KG - 10304



**SALT FLAKES**

**Package-Code:**

1.5KG - 10237



**TAHINI / TAHINI DARK**

**Package:**  
10KG

**Description:**  
Tahini from 100% white sesame. Suitable for tahini pie.

**Code**  
Tahini - 10297  
Tahini Dark - 11415



**BECHAMEL SAUCE (STANDARD)**

**Package-Code:**  
20KG - 10023

**Description:**  
Mixture for the production of bechamel sauce (cold preparation) with parmesan flavour. The mixture is ideal to use it in the making of puff pastry and pie fillings e.g. cheese etc.

**Use:**  
1000g BECHAMEL SAUCE & 2500g Water.



**PIZZA SAUCE**

**Package-Code:**  
7KG - 12042

**Description:**  
Cold product for the preparation of cold sauce for pizza, calzone, ham & cheese pie etc.

**CHARACTERISTICS:**

- Rich flavor
- Spicy

**Recipe:**  
1000g PIZZA SAUCE & 6000g Water.



**POTATO FLAKES**

**Package-Code:**  
25KG - 10072  
10KG - 10519

**Description:**  
Pre-boiled potato flakes for the production of fillings and purees.

**Puree recipe:**  
Boil 4000g water with 2000g milk. Add 40g salt and 300g butter. Add 1000g POTATO FLAKES and mix until it becomes a homogeneous product.



**SPINACH FILLING**

**Package-Code:**  
10KG - 10633

**Description:**  
Mixture for making pie filling (Spinach pie).

**Recipe:**  
1000g SPINACH FILLING, 500g Sunflower Oil & 2500g Water

**CROCAN ALMONDS**

Package-Code: 10KG - 11017  
1KG - 11405

**ALMOND POWDER**

Package-Code: 10KG - 11029  
1KG - 10256

**SLICED ALMONDS**

Package-Code: 12.5KG - 11011  
1KG - 11032

**ALMONDS**

Package-Code: 1KG - 11037

**WHITE ALMONDS**

Package-Code: 1KG - 10966

**WALNUTS 1/4**

Package-Code: 0.5KG - 12226

**CASHEWS**

Package-Code: 0.5KG - 10608

**DATES**

Package-Code: 8KG - 11424

**RAW HAZELNUTS**

Package-Code: 0.5KG - 11526

**ROASTED HAZELNUTS**

Package-Code: 5KG - 11444

**PEANUTS**

Package-Code: 1KG - 11436

**PISTACHIOS**

Package-Code: 10KG - 11031  
1KG - 10822

**SUNFLOWER SEEDS**

Package-Code: 25KG - 10200  
5KG - 11586

**PUMPKIN SEEDS**

Package-Code: 25KG - 10215  
5KG - 11267

**GOLDEN FLAXSEEDS**

Package-Code: 7KG - 10567

**FLAXSEEDS**

Package-Code: 25KG - 10226  
5KG - 11269

**ROLLED OAT FLAKES**

Package-Code: 20KG - 10610  
4KG - 10262

**COARSELY GROUND OAT FLAKES**

Package-Code: 20KG - 11663  
5KG - 11077

**POPPY SEEDS**

Package-Code: 4KG - 10264

**CHIA SEEDS**

Package-Code: 5KG - 11216

**GROUND YELLOW CHICKPEAS**

Package-Code: 1KG - 10657

**SESAME**

Package-Code: 25KG - 11288  
5KG - 11266

**CEREAL GRAINS TYPE P****Package-Code:**  
20KG - 10291  
5KG - 11472**Description:**

The mixture comprises of 5 different cereal grains and flakes (sunflower seeds, sesame seeds, wheat flakes, barley flakes, oat flakes).

**RUSTIC SEEDS****Package-Code:**  
20KG - 10977  
5KG - 10249**Description:**

Blend of seeds and cereal flakes for the preparation and/or topping of bakery products.  
(sunflower seeds, pumpkin seeds, brown flaxseed, oat flakes, yellow flaxseed).

**QUINOA SEEDS****Package-Code:**  
5KG - 12522**Description:**

Seeds from the White Chenopodium quinoa plant.

**TRICOLOUR QUINOA SEEDS****Package-Code:**  
5KG - 10614**Description:**

Tricolour quinoa consists of a combination of white, red and black quinoa seeds.

**CORN GRANULAR****Package-Code:**  
10KG - 11161**Description:**

Crushed, puffed and roughly chopped corn, which is suitable for decorating and filling bakery products.



**GROUND CUMIN**  
Package-Code: 1KG - 12537



**CUMIN SEEDS**  
Συσκευ.-Κωδ.: 1KG - 10607



**ANISE STAR**  
Package-Code: 1KG - 10939



**ANISE SEEDS**  
Package-Code: 1KG - 10582



**GROUND ANISE**  
Package-Code: 1KG - 11509



**MASTIC**  
Package-Code: 0,5KG - 10724



**GROUND CLOVES**  
Package-Code: 1KG - 10814



**CLOVE GRAINS**  
Package-Code: 1KG - 11281



**GROUND CINAMMON**  
Package-Code: 1KG - 10206



**CINAMMON STICKS**  
Package-Code: 1KG - 11019



**GROUND MAHLEB**  
Package-Code: 1KG - 10257



**MAHLEB SEEDS**  
Package-Code: 1KG - 11279



**GROUND NUTMEG**  
Package-Code: 1KG - 11280



**NUTMEG**  
Package-Code: 1KG - 10649



**GROUND CARDAMOM**  
Package-Code: 1KG - 11433



**CARDAMOM**  
Package-Code: 1KG - 10485



**GROUND GINGER**  
Package-Code: 1KG - 11914



**GROUND CORIANDER**  
Package-Code: 1KG - 10967



**CORIANDER SEEDS**  
Package-Code: 1KG - 12264



**CRUSHED CORIANDER**  
Package-Code: 1KG - 11150



**TURMERIC POWDER**  
Package-Code: 1KG - 10547



**MUSTARD POWDER**  
Package-Code: 1KG - 10477



**MIXED SPICES**

Package-Code: 1KG - 11033



**CURRY POWDER**

Package-Code: 1KG - 11952



**ONION POWDER**

Package-Code: 1KG - 10857



**GARLIC POWDER**

Package-Code: 1KG - 10167



**PAPRIKA**

Package-Code: 1KG - 12002



**SMOKED PAPRIKA**

Package-Code: 1KG - 11702



**GROUND WHITE PEPPER**

Package-Code: 1KG - 11204



**GROUND BLACK PEPPER**

Package-Code: 1KG - 11071



**BLACK PEPPER GRAINS**

Package-Code: 1KG - 11203



**PINK PEPPER**

Package-Code: 1KG - 12223



**CHILLI POWDER**

Package-Code: 1KG - 11538



**RED PEPPER CRUSHED**

Package-Code: 1KG - 12200



**SUMAC**

Package-Code: 1KG - 10619



**BLACK CUMIN SEEDS**

Package-Code: 1KG - 10581



**GROUND MINT**

Package-Code: 1KG - 10783



**ROSEMARY**

Package-Code: 1KG - 11132



**OREGANO**

Package-Code: 1KG - 11467



**DILL**

Package-Code: 1KG - 12466

**CM SUNFLOWER OIL****Description:**

Refined Sunflower Oil. Suitable for frying, cooking, confectionery & baking.

**Package-Code:**

10LTR - 11105

5LTR - 11661

**CM FRYING OIL****Description:**

Sunflower oil with antifoam agent E900.

**Package-Code:**

10LT - 11660

**CM RAPESEED OIL****Description:**

Plant oil. It is used in cooking, confectionery and baking. Ideal for deep-frying.

**Package-Code:**

10LT - 10287

**KTC RAPESEED OIL****Description:**

Plant oil. It is used in cooking, confectionery and baking. Ideal for deep-frying.

**Package-Code:**

10LT - 11275



## EXTRA VIRGIN OLIVE OIL

**Description:**

Premium quality olive oil, produced directly from freshly harvested olives and extracted exclusively by mechanical means.

**Package-Code:**

5LTR - 11541  
500ML - 11982  
250ML - 11975



## VIRGIN OLIVE OIL

**Description:**

Olive oil produced directly from olives and extracted exclusively by mechanical means.

**Package-Code:**

5LTR - 11016



## SALAD DRESSING

**Description:**

Dressing for salad.

**Package-Code:**

5LTR - 11983

**PALMARIN (SHORTENING)****Package-Code:**  
10KG - 10782**Description:**

100% pure non-hydrogenated fat for frying, cooking as well as for use in baking and confectionery.

**FLEX LM PUFF PASTRY MARGARINE****Package-Code:**  
10KG - 11955  
(5x2kg)**Description:**

Plant margarine for the production of puff pastry.

**FLEX BM CAKE MARGARINE****Package-Code:**  
10KG - 11837  
(4x2,5KG)**Description:**

Plant margarine which is used in baking and confectionery.

**FLECHARD LE GRAND TOURAGE BUTTER 82%****Package-Code:**  
10KG - 10795  
(10x1KG)**Description:**

Butter 82%, suitable for croissants.

**FLECHARD UNSALTED BUTTER 82%****Package-Code:**  
10KG - 10944  
1KG - 11015**Description:**

Unsalted, pasteurized butter 82%. Suitable for use in bakery, confectionery and cooking.



### TAJ MAJAL VEGETABLE GHEE

**Package-Code:**  
12.5KG - 12034

**Description:**

Cooking margarine from 100% natural oils that melts easily. Ideal for cooking, boiling, frying as well as in confectionery. It is very delicious.



### FLECHARD BUTTER GHEE

**Package-Code:**  
15KG - 10788  
1.6KG - 10786

**Description:**

The Butter Ghee Vache de Paris is produced from cream or butter. Suitable for all applications in bakery, confectionery, speciality cooking, etc.



### OPTIMA BRAT GOLD BUTTER

**Package-Code:**  
2LT - 11676

**Description:**

A premium frying oil infused with a delicate buttery flavour, perfect for enhancing your culinary creations. Ideal for frying, sautéing, and adding a rich, golden touch to your dishes, it seamlessly elevates both warm and cold preparations. Its versatility extends to refining sauces, making it an essential ingredient for achieving exceptional taste and texture in every meal.



### BOYENS TRENNSPRAY

**Package-Code:**  
12x600ML - 10791

**Description:**

Non-stick cooking spray made from plant oils.

**NEW****BOYENS CIVEX RELEASE AGENT****Package-Code:**  
10LT - 12037**Description:**

Release agent for bread and flour confectionery as well as fancy pastries with a high content of sugar and/or egg. Applicable for all kinds of baking moulds.

**BOYENS SCHNEIDEÖL****Package-Code:**  
10LT - 10981**Description:**

Cutting Oil. High-grade, non-resinous oil, knife oil for dough machines, bread-cutting machines and bread-slicing machines. A pure food product to be sprayed on.



**BLACK OLIVE PASTE**

**Package-Code:**  
10KG - 11967

**Description:**

Smooth and flavourful black olive paste, made from selected Greek olives.



**KALAMATA SLICED OLIVES**

**Package-Code:**  
6KG - 11969

**Description:**

Greek Kalamata olives in slices, preserved in brine.



**KALAMON PITTED OLIVES**

**Package-Code:**  
6KG - 11987

**Description:**

Greek Kalamata olives, pitted and preserved in a rich, flavourful brine.



**BLACK OLIVES**

**Package:**  
6KG

**Description:**

Greek black olives of the "Amfissis" variety, whole in brine. Available in 3 different sizes:

- BRILLIANT 291-320
- LARGE 231-260
- EXTRA JUMBO 161-180

**Code::**  
BRILLIANT - 12131  
LARGE - 12132  
EXTRA JUMBO - 12133



**GREEN CRUSHED OLIVES**

**Packge-Code:**  
6KG - 11373

**Description:**

Crushed green olives of the "Chalkidiki (Chondrolia)" variety, category Extra, in brine.



## FAMILY CAKE

**Package-Code:**

20KG - 11118

2KG - 11570

**Description:**

Mixture for making vanilla flavoured cakes. By adding the ingredients, you can prepare several cake variations such as: geography cake, fruit cake, apple cake, carrot cake, coconut cake etc

**Characteristics:**

- Delicious and juicy.
- Fluffy product.
- Perfect colour and rich vanilla flavour.
- Simple, consistent & quick to make.
- Remains moist for a long time.

**Recipe:**

1000gr FAMILY CAKE, 500gr CM SUNFLOWER OIL ή FLEX BM CAKE MARGARINE, 500gr Egg, 300gr Water



## CHOCO FAMILY CAKE

**Package-Code:**

20KG - 10675

**Description:**

Mixture for making chocolate-flavoured cake.

**Characteristics:**

- Tasty, moist, airy product with a perfect colour.
- With a mouth-watering chocolate flavour.
- Simple, consistent & quick to make.
- Remains moist for a long time.

**Recipe:**

1000gr CHOCO FAMILY CAKE, 500gr CM SUNFLOWER OIL ή FLEX BM CAKE MARGARINE, 500gr Egg, 300gr Water



## ZEST CAKE

**Package-Code:**

20KG - 12044

1KG - 11379

**Description:**

Mixture for making cakes, muffins, ravani, walnut cakes and samali (semolina cake).

**Characteristics:**

- Delicious, juicy, fluffy product, with perfect flavour.
- Has a long shelf life.
- Simple, consistent & quick to make.
- Remains moist for a long time.

**Recipe:**

**Cake / Muffin:** 1000gr ZEST CAKE , 300gr CM SUNFLOWER OIL, 500gr Water

**Ravani:** 1000gr ZEST CAKE , 100gr FINE SEMOLINA, 400gr CM SUNFLOWER OIL, 400gr Water

**Walnut Pie:** 1000gr ZEST CAKE , 3gr CINNAMON, 1gr CLOVE, 400gr CM SUNFLOWER OIL, 15gr CACAO, 300gr WALNUTS, 420gr Water



### CHOCO ZEST CAKE

**Package-Code:**  
20KG - 10231

**Description:**  
Mixture for making chocolate cake.

- Characteristics:**
- Delicious, juicy, fluffy product, with perfect colour.
  - Rich chocolate flavour.
  - Simple, consistent & quick to make.
  - Stays moist for a long time

**Recipe:**  
1000gr CHOCO ZEST CAKE , 500gr CM SUNFLOWER OIL, 470gr Water



### SPONGE CAKE MIX

**Package-Code:**  
15KG - 10263

**Description:**  
Mixture for the preparation of vanilla and cocoa-flavored sponge cake.

- Characteristics:**
- Delicious, juicy, fluffy elastic product.
  - Amazing flavor & dense cell texture.
  - Consistent, easy and quick to make.

**Recipe:**  
**Sponge Cake:** 1000gr SPONGE CAKE MIX , 600gr Eggs, 200gr Water

**Chocolate Sponge Cake:** 1000gr SPONGE CAKE MIX , 600gr Eggs, 70gr CACAO, 5gr SODA, 270gr Water



### SPONGE CAKE MIX COCOA

**Package-Code:**  
20KG - 11381

**Description:**  
Sponge cake mix with cocoa flavour.

- Characteristics:**
- Delicious, juicy, fluffy elastic product.
  - Amazing flavour & dense cell texture.
  - Consistent, easy and quick to make.

**Recipe:**  
1000gr SPONGE CAKE MIX COCOA, 600gr Eggs, 300gr Water



### BROWNIES COMPLETE

**Package-Code:**  
15KG - 12046

**Description:**  
Sponge cake mix with cocoa flavour.

- Characteristics:**
- Chocolate delight.
  - You can add nuts if you like.

**Recipe:**  
1000gr BROWNIES COMPLETE, 250gr Water



### BEST RED VELVET

**Package-Code:**  
15KG - 11805

**Description:**

Mixture for the preparation of Red Velvet Cake.

**CHARACTERISTICS:**

- Gives a cake a deep red colour.
- Tasty, moist and airy product with a perfect flavour.
- Has a long shelf life.
- Simple, consistent & quick to make.

**Recipe:**

1000gr BEST RED VELVET, 500gr Water & 300gr CM SUNFLOWER OIL



### BEST CARROT CAKE

**Package-Code:**  
15KG - 11370

**Description:**

Mixture for the preparation of Carrot Cake.

**CHARACTERISTICS:**

- Easy and quick to make.
- Great volume increase.
- Has a long shelf life.
- Simple, consistent & quick to make.

**Recipe:**

1000gr BEST CARROT CAKE, 500gr Water & 300gr CM SUNFLOWER OIL



### CHOCOLATE SOUFFLE

**Package-Code:**  
15KG - 12197

**Description:**

Mixture for the preparation of chocolate soufflé.

**CHARACTERISTICS:**

- Delicate cake-like exterior.
- Molten, liquid chocolate inside.
- Deep dark brown-red colour.
- Rich chocolate flavour.

**Recipe:**

1000gr CHOCOLATE SOUFFLE, 250gr Water.



### KZ CHOCO PIE

**Package-Code:**  
10KG - 11166  
2KG - 11690

**Description:**

Mix for the production of chocolate pie.

**Recipe:**

1000gr KZ CHOCO PIE , 350gr CM SUNFLOWER OIL, 300gr Eggs, 250gr Water



### KZ CHOCOMILK SOFTIES

**Package-Code:**  
10KG - 10624

**Description:**

Mixture for the production of soft cookies with milk chocolate flavour.

**Characteristics:**

- Efficiency and fast processing
- Appearance and texture of authentic American soft cookie
- High shelf life of the final product

**Recipe:**

1000gr CHOCOMILK SOFTIES, 240gr FLECHARD UNSALTED BUTTER 82%, 90gr Water



### KZ DARK CHOCO SOFTIES

**Package-Code:**  
10KG - 10625

**Description:**

Mixture for the production of soft cookies with dark chocolate.

**Characteristics:**

- Efficiency and fast processing
- Appearance and texture of authentic American soft cookie
- High shelf life of the final product

**Recipe:**

1000gr DARK CHOCO SOFTIES, 240gr FLECHARD UNSALTED BUTTER 82%, 90gr Water



### KZ RED VELVET SOFTIES

**Package-Code:**  
10KG - 10623

**Description:**

Mixture for the production of red velvet soft cookies.

**Characteristics:**

- Efficiency and fast processing
- Appearance and texture of authentic American soft cookie
- High shelf life of the final product

**Recipe:**

1000gr RED VELVET SOFTIES, 300gr FLECHARD UNSALTED BUTTER 82%, 120gr Water



### KZ VANILLA SOFTIES

**Package-Code:**  
10KG - 10622

**Description:**

Mixture for the production of vanilla flavoured soft cookies.

**Characteristics:**

- Efficiency and fast processing
- Appearance and texture of authentic American soft cookie
- High shelf life of the final product

**Recipe:**

1000gr VANILLA SOFTIES, 240gr FLECHARD UNSALTED BUTTER 82%, 90gr Water.



### CREPE MIX

**Package-Code:**

7KG - 12413

2KG - 11932

**Description:**

Mixture for making crepes.

**Characteristics:**

- Extraordinary flavor that suits both sweets and savory fillings
- Dough elasticity without puffiness and cracks
- Easy to use
- Consistent quality

**Recipe:**

1000gr CREPE MIX, 90gr Water



### WAFFLE COMPLETE

**Package-Code:**

7KG - 12479

2KG - 11581

**Description:**

Mixture for making waffles.

**Characteristics:**

- Immediate mix preparation
- Delicious final product
- Great elasticity
- Consistent quality

**Recipe:**

1000gr WAFFLE COMPLETE, 1060gr Water



### ROYAL WAFFLE

**Package-Code:**

7KG - 12479

2KG - 11581

**Description:**

Mixture for the production of classic & bubble waffle.

**Characteristics:**

- Immediate mix preparation
- Delicious final product
- Great elasticity
- Consistent quality

**Recipe:**

1000gr ROYAL COMPLETE, 1100gr Water



### RED VELVET WAFFLE COMPLETE

**Package-Code:**

1KG - 12478

**Description:**

Red velvet mixture for the preparation of waffles.

**Characteristics:**

- Immediate mix preparation
- Tasty and fluffy final product
- High elasticity
- Consistent quality
- Unique natural color

**Recipe:**

1000gr RED VELVET WAFFLE COMPLETE, 1000gr Water



### PANCAKE COMPLETE

**Package-Code:**  
7KG - 11330  
1KG - 11504

**Description:**  
Mixture for the preparation of pancakes (only with water).

- Characteristics:**
- Fluffy
  - Rich butter flavor
  - Combines perfectly with sweet and savoury toppings for a delicious snack

**Recipe:**  
1000gr PANCAKE COMPLETE, 900gr Water



### SOUFFLE PANCAKE

**Package-Code:**  
7KG - 12626

**Description:**  
Mixture for the production of Japanese-style pancakes.

- Characteristics:**
- Fluffy final product
  - Rich flavor
  - Pairs perfectly with sweet toppings.

**Recipe:**  
500gr SOUFFLE PANCAKE, 25gr CM SUNFLOWER OIL, 175gr Egg, 250gr Water



### RED VELVET PANCAKE COMPLETE

**Package-Code:**  
1KG - 12203

**Description:**  
Mixture for the preparation of red velvet pancakes.

- Characteristics:**
- Easy preparation
  - Tasty and fluffy final product
  - High elasticity
  - Consistent quality
  - Distinctive natural color

**Recipe:**  
1000gr RED VELVET PANCAKE COMPLETE, 1000gr Water



### SALTY PANCAKE

**Package-Code:**  
1KG - 12477

**Description:**  
Mixture for the preparation of savoury pancake dough (with water).

**Recipe:**  
1000gr SALTY PANCAKE, 1000gr Water



### HIGH PROTEIN PANCAKE

**Description:**

Mixture for the preparation of high protein pancakes (source of protein).

**Characteristics:**

- High in Protein.
- Fluffy final product.
- Rich buttery flavour.
- Pairs perfectly with both sweet and savoury toppings.

**Recipe:**

1000gr HIGH PROTEIN PANCAKE, 900gr Water



**Package-Code:**

1KG - 11888



### VEGAN PANCAKE

**Description:**

Mixture for the preparation of vegan pancakes.

**Characteristics:**

- Vegan.
- Same great taste as traditional pancakes.
- Fluffy final product.
- Pairs perfectly with both sweet and savoury toppings.

**Recipe:**

1000gr VEGAN PANCAKE, 1000gr Water.



**Package-Code:**

1KG - 12246



### NUTRIBITE SNACK

**Description**

Mixture for making cereal bars.

**Characteristics:**

- Full meal.
- Delicious, fluffy crunchy product with an authentic honey flavour.
- Suitable product for breakfast or while travelling and walking, for stopping hunger pains & for giving a valuable energy boost.
- Simple, consistent & quick to make.
- Remains crispy for a long time.



**Package-Code:**

6KG - 11371



### PRALINE CRÈME EXTRA

**Package-Code:**

6KG - 11422

**Description:**

Hazelnut praline cream with cocoa. Suitable for filling, coating and decorating bakery, confectionery products. It contains 4% hazelnut.

**Characteristics:**

- Vivid colours.
- Rich, flavour.
- Different, pleasant note of appearance and flavour in your products.
- Refrigerator & freezer proof.
- Store out of the refrigerator for 1 year (when the packaging is opened, it should be kept in the refrigerator).



### PRALINE CRÈME FORNO

**Package-Code:**

13KG - 11423

**Description:**

Hazelnut praline cream with cocoa. Suitable for filling, coating and decorating bakery, confectionery products. It contains 2% hazelnut.

**Characteristics:**

- Vivid colours.
- Rich flavour.
- Different, pleasant note of appearance and flavour in your products.
- Refrigerator & freezer proof.
- Store out of the refrigerator for 1 year (when the packaging is opened, it should be kept in the refrigerator).



### WHITE CHOCO CREAM

**Package-Code:**

6KG - 11421

**Description:**

White chocolate cream. Suitable for filling, coating and decorating bakery, confectionery products.

**Characteristics:**

- Vivid colours.
- Rich flavour.
- Different, pleasant note of appearance and flavour in your products.
- Refrigerator & freezer proof.
- Store out of the refrigerator for 1 year (when the packaging is opened, it should be kept in the refrigerator).



### PRALINE CRÈME BUONO

**Package-Code:**

6KG - 12098

**Description:**

Hazelnut praline cream with buono flavour. Suitable for filling, coating and decorating bakery, confectionery products.

**Characteristics:**

- Vivid colours.
- Rich flavour.
- Different, pleasant note of appearance and flavour in your products.
- Refrigerator & freezer proof.
- Store out of the refrigerator for 1 year (when their packaging is opened, it should be kept in the refrigerator).



### PRALINE CRÈME COOKIES – WITH WHITE AND DARK BISCUIT

**Package-Code:**  
6KG - 10217

**Description:**

White chocolate cream with cookies. Suitable for filling, coating and decorating bakery, confectionery products.

**Characteristics:**

- Vivid colours.
- Rich flavour.
- Different, pleasant note of appearance and flavour in your products.
- Refrigerator & freezer proof.
- Store out of the refrigerator for 1 year (when the packaging is opened, it should be kept in the refrigerator).



### PRALINA CREAM WITH CRUSHED HAZELNUTS

**Package-Code:**  
5KG - 11961

**Description:**

Praline cream with crushed hazelnuts. Suitable for filling, coating and decorating bakery, confectionery products.

**Characteristics:**

- Vivid colours.
- Rich flavour.
- Different, pleasant note of appearance and flavour in your products.
- Refrigerator & freezer proof.
- Store out of the refrigerator for 1 year (when the packaging is opened, it should be kept in the refrigerator).



### PRALINE CREAM VEGAN



**Package-Code:**  
6KG - 12099

**Description:**

Praline cream with cocoa, made from plant-based ingredients. Suitable for filling, coating and decorating bakery, confectionery products.

**Characteristics:**

- Vivid colours.
- Rich flavour.
- Different, pleasant note of appearance and flavour in your products.
- Refrigerator & freezer proof.
- Store out of the refrigerator for 1 year (when the packaging is opened, it should be kept in the refrigerator).



## STRAWBERRY CHOCO CREAM

**Package-Code:**  
6KG - 12100

**Description:**

Strawberry cream. Suitable for filling, coating and decorating bakery & confectionery products.

**Characteristics:**

- Vivid colours.
- Incredible taste.
- Different, pleasant note of appearance and taste in your products.
- Refrigerator & freezer proof.
- Store out of the refrigerator for 1 year (when the packaging is opened, it should be kept in the refrigerator).



## PRALINE CREAM PISTACHIO

**Package-Code:**  
6KG - 11012

**Description:**

Praline cream with 15% shelled pistachio for pastry filling.

**Characteristics:**

- Vivid colours.
- Incredible taste.
- Different, pleasant note of appearance and taste in your products.
- Refrigerator & freezer proof.
- Store out of the refrigerator for 1 year (when the packaging is opened, it should be kept in the refrigerator).



## PRALINE CREMA SALTY CARAMEL

**Package-Code:**  
6KG - 11962

**Description:**

Salty caramel praline cream for coating & filling pastry products.

**Characteristics:**

- Vivid colours.
- Incredible taste.
- Different, pleasant note of appearance and taste in your products.
- Refrigerator & freezer proof.
- Store out of the refrigerator for 1 year (when the packaging is opened, it should be kept in the refrigerator).



**BAKANDYS  
CHOCOLATE CHIPS**

Package-Code: 3KG - 10000



**BAKANDYS CHOCOLATE  
GANACHE**

Package-Code: 3KG - 10001



**BAKANDYS MILK  
DROPS**

Package-Code: 3KG - 10008



**BAKANDYS WHITE  
DROPS**

Package-Code: 3KG - 10015



**DARK CHOCOLATE  
FLAKES**

Package-Code: 3KG - 10005



**VERMICELLI  
COLOURED**

Package-Code: 1KG - 10640



**VERMICELLI CHOCO**

Package-Code: 1KG - 10014



**CACAO 10 - 12**

Package-Code: 2KG - 12341



**CACAO 20 - 22**

Package-Code: 1KG - 11006



**CADBURY DRINKING  
CHOCOLATE**

Package-Code: 5KG - 10878



**CADBURY CRUNCHIE**

Package-Code: 1,92kg - 10908  
(48x40gr)



**NEUTRAL JELLY**

**Description:** Neutral Jelly.  
Suitable for coating sweets.

Package-Code: 12KG - 12001



### ELINA (PATISSERIE CREAM)

**Package-Code:**  
15KG - 10045

**Description:**

Mixture for the preparation of cold white patisserie cream for use in the preparation of puff pastry fillings, cakes and other confectionery products.

**Characteristics:**

- Creamy and silky texture and firm in freezer.

**Recipe:**

500gr ELINA, 625gr Milk, 625gr Heavy Cream, 1000gr Water



### ELINA GOLD F100

**Package-Code:**  
2KG - 11162  
1KG - 10896

**Description:**

A mix for the production of cold-prepared pastry cream, yellow in color, suitable for use in fillings for puff pastries, cakes, and various types of pastry preparations.

**Characteristics:**

- Creamy and silky texture
- Golden color
- Maintains stability when frozen
- Stable in both freezing and baking
- Suitable for baking

**Recipe:**

1000gr ELINA GOLD F100, 2500gr Milk



### REGINA GOLD V3

**Package-Code:**  
1KG - 11449

**Description:**

Mix for the production of yellow pastry cream (cold preparation) for fillings in puff pastries, cakes, and various types of pastry preparations.

**Characteristics:**

- Creamy and silky texture
- Stable when frozen

**Recipe:**

1000gr REGINA GOLD V3, 2500gr Water



## SYRUPS

**Description:**

Syrup Flavours - Cherry, Caramel, Chocolate, Strawberry, Maple.

**Package:**

1LTR

**Code:**

- CHERRY SYRUP - 12517
- CARAMEL SYRUP - 12518
- CHOCOLATE SYRUP - 12519
- STRAWBERRY SYRUP - 12520
- MAPLE SYRUP - 10195



## HONEY FLAVOURED SYRUP

**Description:**

Honey Flavoured Syrup

**Package-Code:**

7KG - 10284

## BISCUITS

T: 7777 1945



### MARIE BULK

**Package-Code:**  
8KG - 10006



### FROU FROU MARIE

**Package-Code:**  
5.4KG - 12492  
(24x225GR)



### FROU FROU DIGESTIVE

**Package-Code:**  
7.8KG - 12629



### GROUND DIGESTIVE BULK

**Package-Code:**  
8KG - 11996



### SAVOYARD FROU FROU

**Package-Code:**  
4KG - 10012  
(20x200GR)



### PETIT BEURE PREMIUM

**Package-Code:**  
5.4KG - 11264  
(24x225GR)



### MORNING COFFEE FF

**Package-Code:**  
6KG - 11246  
(40x150GR)



### MINI CRACKERS

**Package-Code:**  
3.2KG - 10931



### FROU FROU CREAM CRACKERS

**Package-Code:**  
4.8KG - 10909  
(24x200GR)

## FRUIT FLAVORED JELLY V2



### Description:

Jelly mixture in 6 flavours  
(**STRAWBERRY, BANANA, CHERRY, ORANGE, LEMON, KIWI**)

### Characteristics:

- Vivid colours and amazing taste.
- Distinctive quality of appearance and taste.
- They withstand cooling and freezing.

### Recipe:

1000gr FRUIT FLAVORED JELLY, 2500gr Hot Water, 2500gr Cold Water

### Package:

2KG

### Code:

STRAWBERRY - 12023  
BANANA - 11085  
CHERRY - 12406  
ORANGE - 11086  
LEMON - 12022  
KIWI - 12405

## MOUSSE



### Description:

Mousse mixture in 4 flavours.  
(**VANILLA, BANANA, CHOCOLATE, STRAWBERRY**)

### Characteristics:

- Rich flavour, nice colour & light texture.
- Suitable for cake decoration.
- Satisfactory resistance to cooling and freezing.

### Recipe:

1000gr MOUSSE, 2000gr Cold Water.

### Package:

1.5KG

### Code:

VANILLA - 12419  
BANANA - 11089  
CHOCOLATE - 12420  
STRAWBERRY - 10142

## CRÈME CARAMELE



### Description:

Mixture for the preparation of crème caramélé and crème brulee.

### Characteristics:

- Rich flavour.
- Proper texture.
- Combines with all syrups (caramel, chocolate, strawberry, sour cherry).

### Recipe:

**CREME CARAMELE:** 1000gr CREME CARAMELE MIXTURE, 7000gr Hot milk.  
**BRULEE CREAM:** 1000gr CREME CARAMELE MIXTURE, 3500gr Hot milk & 3500gr Heavy cream.

### Package-Code:

2KG - 11093

## PANNA COTTA



### Description:

Mix for the preparation of the Italian Dessert Panna Cotta.

### Characteristics:

- Rich flavour.
- Proper texture.
- Combines with all syrups (caramel, cherry, chocolate, strawberry etc.).

### Recipe:

1000gr PANNA COTTA, 2500gr Cold milk, 1750gr Heavy cream.

### Package-Code:

2KG - 11092



**GRANULATED SUGAR**

**Package-Code:**  
25KG - 11094  
1KG - 10482



**GERMAN SUGAR**

**Package-Code:**  
25KG - 10332



**ICING SUGAR**

**Package-Code:**  
5KG - 12325



**DARK BROWN SUGAR**

**Package-Code:**  
10KG - 11025  
3KG - 11469



**LIGHT BROWN SUGAR**

**Package-Code:**  
3KG - 11530



**DEMERARA BROWN SUGAR**

**Package-Code:**  
3KG - 10692



**DEXTROSE**

**Package-Code:**  
25KG - 10041



**MALTODEXTRIN**

**Package-Code:**  
25KG - 10556



**MULTILOL POWDER**

**Package-Code:**  
25KG - 12514

**Description:**  
Sugar Substitute.



**GLUCOSE SYRUP**

**Package-Code:**  
15KG - 11007



**CRYSTALLISED VANILLIN**

**Package-Code:**  
1KG - 10180

**Description:**  
Synthetic flavouring for food purposes.

**Use:**  
0.1% - 0.15% on the final product.



**BAKING POWDER**

**Package-Code:**  
25KG - 12423  
4KG - 11445

**Description:**  
Double-acting leavening agent, 40% of the reaction occurs during fermentation and 60% in the oven.

**Characteristics:**

- Suitable for dunking biscuits, cakes, sponge cakes, etc.
- Produces 13.5% CO<sub>2</sub> while the final product has medium sized cell texture.

**Use:**  
1.5% - 4% on the flour.



**SODA**

**Package-Code:**  
2KG-10442

**Description:**  
Slow-acting baking powder, 10% of the reaction occurs during fermentation and 90% in the oven.

**Characteristics:**

- Suitable for cookies, dunking biscuits, chocolate cakes etc.
- Produces 14.5% CO<sub>2</sub>.

**Use:**  
1.5% - 2.5% on the flour.



### AMMONIUM HYDROGEN CARBONATE

**Package-Code:**  
5KG - 10105

**Description:**

Medium-acting baking powder without monocalcium phosphates, 10% of the reaction occurs during fermentation and 90% in the oven.

**Use:**

0.5% - 1.5% on the flour.



### X-GEL (XANTHAN GUM)

**Package-Code:**  
1KG - 11283

**Description:**

Stabilizer for the production of confectionery products.

**Use:**

0.3% - 1% on the final product.



### POTASSIUM SORBATE

**Package-Code:**  
5KG - 10289

**Description:**

It is used as a broad-spectrum preservative in pastries other than those that are puffed with yeast.

**Use:**

0.2% on the final product.



### ANTRANCINE 20 CH

**Package-Code:**  
1LT - 11464

**Description:**

It is an antioxidant that prevents rancidification of food and the creation of unpleasant odours by stabilising and isolating the free radicals of fatty acids of products added.

**Use:**

0.02% - 0.1% on the final product.



### ΑΜΥΛΟ ΑΡΑΒΟΣΙΤΟΥ

**Package-Code:**  
25KG - 10106  
5KG - 11268

**Description:**

100% Corn Starch.



## ERYTHRITOL POWDER

**Package-Code:**  
5KG - 10934

**Description:**  
Erythritol in powder form.

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## T-ACID

**Package-Code:**  
5KG - 10879

**Description:**  
Improver (acidity regulator) for syrup and pastry production.

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## GOLDEN POUNDS FOR NEW YEAR'S CAKE

**Package-Code:**  
10325



**KENAROM BANANA**

Package-Code: 2KG - 10187

**KENAROM BUBBLE GUM**

Package-Code: 2KG - 12008

**KENAROM BUENO**

Package-Code: 2KG - 12009

**KENAROM BUTTER VANILLA**

Package-Code: 2KG - 12068

**KENAROM CARAMEL**

Package-Code: 2KG - 10188

**KENAROM COCOA**

Package-Code: 2KG - 12010

**KENAROM FERRERO**

Package-Code: 2KG - 11963

**KENAROM FORREST FRUITS**

Package-Code: 2KG - 12070

**KENAROM LILA PAUSE**

Package-Code: 2KG - 12434

**KENAROM MASTIC**

Package-Code: 2KG - 12013

**KENAROM ORANGE**

Package-Code: 2KG - 12015

**KENAROM OREO**

Package-Code: 2KG - 10618

**KENAROM PISTACHIO**

Package-Code: 2KG - 12471

**KENAROM PRALINE**

Package-Code: 2KG - 12472

**KENAROM RED VELVET**

Package-Code: 2KG - 10499

**KENAROM STRAWBERRY**

Package-Code: 2KG - 10189

**KENAROM VANILLA**

Package-Code: 2KG - 12340

**PACKAGE:**

2KG

(ALL KENAROM PRODUCTS COME WITH SPECIAL CUSTOMER ORDER.)

**Use:**

5% on the final product.

**ANISE AROMA**

**Package-Code:** 0.5LT - 10132

**FORREST FRUIT AROMA**

**Package-Code:** 1KG - 11847

**PRALINE AROMA**

**Package-Code:** 0.5LT - 10162

**APRICOT AROMA**

**Package-Code:** 0.5LT - 10127

**GARLIC AROMA**

**Package-Code:** 0.5LT - 10443

**ROASTED ALMOND AROMA**

**Package-Code:** 0.5LT - 10120

**BANANA AROMA**

**Package-Code:** 0.5LT - 10530

**HALLOUMI AROMA POWDER**

**Package-Code:** 1KG - 12270

**ROASTED MEAT AROMA**

**Package-Code:** 0.5KG - 11205

**BISCUIT AROMA**

**Package-Code:** 1KG - 10122

**HAZELNUT AROMA**

**Package-Code:** 0.5LT - 12269

**ROSE AROMA**

**Package-Code:** 0.5LT - 10171

**BITTER ALMOND AROMA**

**Package-Code:** 0.5LT - 10157

**KASERI CHEESE AROMA**

**Package-Code:** 0.5LT - 10138

**ROSEWATER AROMA**

**Package-Code:** 0.5LT - 10124

**BUENO AROMA POWDER**

**Package-Code:** 1KG - 11213

**LEMON AROMA**

**Package-Code:** 0.5LT - 10145

**SESAME AROMA**

**Package-Code:** 0.5LT - 10895

**BUTTER AROMA**

**Package-Code:** 0.5LT - 10128

**MANGO AROMA POWDER**

**Package-Code:** 1KG - 11695

**SMOKE AROMA**

**Package-Code:** 1KG - 10135

**BUTTER AROMA POWDER**

**Package-Code:** 1KG - 10578

**MASTIC AROMA**

**Package-Code:** 0.5LT - 10530

**SMOKED BACON AROMA POWDER**

**Package-Code:** 1KG - 11213

**CARAMEL AROMA**

**Package-Code:** 0.5LT - 10632

**MORTADELLA AROMA**

**Package-Code:** 0.5KG - 11523

**STRAWBERRY AROMA**

**Package-Code:** 0.5LT - 10176

**CARAMEL AROMA POWDER**

**Package-Code:** 1KG - 11480

**OLD ENGLISH TOFFEE AROMA**

**Package-Code:** 0.5LT - 10116

**STRAWBERRY AROMA POWDER**

**Package-Code:** 1KG - 11869

**CHOCOLATE AROMA POWDER**

**Package-Code:** 1KG - 10168

**OLIVE AROMA POWDER**

**Package-Code:** 5KG - 10133

**VANILLA AROMA**

**Package-Code:** 0.5LT - 10902

**CINNAMON AROMA**

**Package-Code:** 0.5LT - 10134

**OLIVE OIL AROMA POWDER**

**Package-Code:** 1KG - 11377

**VANILLA AROMA POWDER**

**Package-Code:** 1KG - 11866

**COCONUT AROMA**

**Package-Code:** 0.5LT - 10137

**ORANGE AROMA**

**Package-Code:** 0.8LT - 10159

**VEGAN CHICKEN AROMA**

**Package-Code:** 1KG - 11562

**CREAM AROMA POWDER**

**Package-Code:** 1KG - 11455

**PARMESAN CHEESE AROMA POWDER**

**Package-Code:** 1KG - 12194

**VEGAN HAMBURGER AROMA**

**Package-Code:** 1KG - 11003

**CREAM CHEESE AROMA POWDER**

**Package-Code:** 1KG - 12507

**PISTACHIO AROMA**

**Package-Code:** 0.5LT - 10119

**WHITE CHOCOLATE AROMA POWDER**

**Package-Code:** 1KG - 11477

**FETA CHEESE AROMA**

**Package-Code:** 0.5LT - 10543

**PISTACHIO AROMA POWDER**

**Package-Code:** 1KG - 10174

**ALL FLAVORS ARE SUPPLIED UPON SPECIAL ORDER BY CUSTOMERS.**



**PLUM CAKE**

**Package-Code:**

1x540pcs - 11385

**Description:**

Rectangular paper form for cakes.

**Dimensions:**

Length: 227mm, Width: 70mm, Height: 65mm



**CIAMBELLA MC200**

**Package-Code:**

1X540pcs - 11386

**Description:**

Round paper mold with hole for cakes.

**Dimensions:**

Diameter: 200mm, Hole diameter: 60mm, Height: 60mm



**PAN BASSO**

**Package-Code:**

1X270pcs - 12538

**Description:**

Round paper mold for cake.

**Dimensions:**

Diameter: 245mm, Height: 80mm



**PIROTTINI PAPER RAMEKIN NO 2 (PBA 69)**

**Package-Code:**

1X5000pcs - 11388

**Description:**

Muffin pan No2.

**Dimensions:** Bottom Diameter: 50mm, Top Diameter: 70mm, Height: 35mm



**PIROTTINI PAPER RAMEKIN 50g (PBA 64)**

**Package-Code:**

1X8000pcs - 11387

**Description:**

Muffin pan 50g.

**Dimensions:** Bottom Diameter: 50mm, Top Diameter: 60mm, Height: 30mm



**PIROTTINI MINI MUFFIN**

**Package-Code:**

1X12000pcs - 11389

**Description:**

Mini Muffin pan.

**Dimensions:** Bottom Diameter: 30mm, Top Diameter: 44mm, Height: 28mm

**PAPER MUFFIN RAMEKIN 4oz**

**Package-Code:**  
1X125x24pcs - 10324



**Description:**  
Paper mold for Muffin 4oz on a tab.

**Dimensions:**  
Bottom Diameter: 60mm  
Top Diameter: 80mm  
Height: 35mm

**PAPER MUFFIN RAMEKIN 2oz**

**Package-Code:**  
1X125x24pcs - 10870



**Description:**  
Paper mold for Muffin 2oz on a tab.

**Dimensions:**  
Bottom Diameter: 50mm  
Top Diameter: 70mm  
Height: 35mm

**PANETTONE PAPER MOLD**

**Package-Code:**  
1320pcs/box - 10602



**Description:**  
Paper round mold for PANETTONE.

**Dimensions:**  
Diameter: 154mm  
Height: 112mm

**PANETTONCINO PAPER MOLD**

**Package-Code:**  
2000pcs/box - 11549



**Description:**  
Paper round mold for mini panettone.

**Dimensions:**  
Diameter: 70mm  
Height: 60mm

**TULIP CUP 150/50**

**Package:**  
1X2000pcs



**Description:**  
Muffin paper mold in 5 colours (Blue, Brown, Green, Red, Yellow).

**Dimensions:**  
Bottom Diameter: 50mm  
Height: 80mm

**Code:**  
BROWN - 11870  
YELLOW - 11871  
GREEN - 11872  
RED - 11873  
BLUE - 11874

**NON-STICK BAKING SHEETS**

**Package:**  
500pcs



**Dimensions:**  
40x60x41  
50x70x41  
60x80x41

**Code:**  
40x60x41 - 10109  
50x70x41 - 10110  
60x80x41 - 10476

**STANDARD PROOFING BASKETS**



**Type AX**

Bottom and side walls fluted  
(completely made of rattan)



**Type BX**

Smooth wooden bottom, side  
walls fluted



**Type CX**

Smooth wooden bottom and  
side walls

Bread Weight	Measures (inside, top)	Art.-No.
250g	20cm x 12cm	200120
500g	22cm x 13cm	220130
500g	20cm x 14cm	200140
750g	24cm x 12.5cm	240125
750g	27cm x 12cm	270120
1000g	32cm x 13cm	320130
1000g	33cm x 12cm	330120
1250g	36cm x 13cm	360130
1250g	34cm x 14cm	340140
1500g	37cm x 14cm	370140
1500g	41cm x 13cm	410130
2000g	42cm x 15cm	420150
2000g	44cm x 14cm	440140
2500g	45cm x 15cm	450150
2500g	45cm x 16cm	450160
3000g	48cm x 16cm	480160
3000g	49cm x 17cm	490170
3500g	52cm x 17cm	520170
3500g	50cm x 18cm	500180

**STANDARD PROOFING BASKETS**



**Type AO**

Bottom and side walls fluted, completely made of rattan, oval



**Type BO**

Smooth wooden bottom, fluted side walls, oval



**Type CO**

Smooth wooden bottom and side walls, oval

Bread Weight	Measures (inside, top)	Art.-No.
250g	20cm x 13cm	200130
500g	20cm x 14cm	200140
750g	24cm x 14cm	240140
1000g	25cm x 16cm	250160
1250g	27cm x 17cm	270170
1500g	30cm x 18cm	300180
2000g	35cm x 20cm	350200

## STANDARD PROOFING BASKETS

**Type GX**

Completely made of rattan, round

**Type HX**

Smooth wooden bottom, fluted side walls, round

**Type IX**

Smooth wooden bottom and side walls, round

Bread Weight	Measures (inside, top)	Art.-No.
250g	ø 16cm	000160
500g	ø 19cm	000190
750g	ø 20cm	000200
1000g	ø 22cm	000220
1250g	ø 23cm	000230
1500g	ø 24cm	000240
2000g	ø 26cm	000260
2500g	ø 28cm	000280
3000g	ø 30cm	000300
3500g	ø 32cm	000320
4000g	ø 34cm	000340
5000g	ø 40cm	000400
6500g	ø 45cm	000450
8000g	ø 50cm	000500
10000g	ø 55cm	000550

**BERLIN COUNTRY LOAF**



**Type AEH**

Fluted wooden bottom and side walls, rectangular



**Type BE**

Smooth wooden bottom, fluted side walls, rectangular



**Type CE**

Smooth wooden bottom and side walls, rectangular

Bread Weight	Measures (inside, top)	Art.-No.
250g	20cm x 12cm	200120
500g	22cm x 13cm	220130
500g	20cm x 14cm	200140
750g	24cm x 13cm	240130
1000g	32cm x 13cm	320130
1000g	30cm x 14cm	300140
1250g	34cm x 14cm	340140
1250g	36cm x 14cm	360140
1500g	35cm x 15cm	350150
1500g	38cm x 14cm	380140
2000g	42cm x 15cm	420150
2000g	41cm x 16cm	410160
2500g	45cm x 15.5cm	450155
3000g	47cm x 17cm	470170

**HEATH BREAD**



**Type AEH**

Fluted wooden bottom and side walls, rectangular



**Type BE**

Smooth wooden bottom and fluted side walls, rectangular



**Τύπου CE**

Fluted wooden bottom and side walls, rectangular

Bread Weight	Measures (inside, top)	Art.-No.
250g	14cm x 14cm	140140
500g	16cm x 16cm	160160
750g	18cm x 18cm	180180
750g	22cm x 15cm	220150
1000g	20cm x 20cm	200200
1000g	25cm x 17cm	300140
1250g	27cm x 18cm	270180
1500g	29cm x 20cm	290200
2000g	32cm x 22cm	320220
2500g	34cm x 28cm	340280
3000g	36cm x 28cm	360280

**BASKETS FOR SLICED BREAD**



**Type AEH**

Fluted wooden bottom and side walls, rectangular.



**Type BE**

Smooth wooden bottom, fluted side walls, rectangular.



**Type CE**

Smooth wooden bottom and side walls, rectangular.

Bread Weight	Measures (inside, top)	Art.-No.
250g	20cm x 12cm	200120
500g	22cm x 13cm	220130
500g	20cm x 14cm	200140
750g	24cm x 13cm	240130
1000g	32cm x 13cm	320130
1000g	30cm x 14cm	300140
1250g	34cm x 14cm	340140
1250g	36cm x 14cm	360140
1500g	35cm x 15cm	350150
1500g	38cm x 14cm	380140
2000g	42cm x 15cm	420150
2000g	41cm x 16cm	410160
2500g	45cm x 15.5cm	450155
3000g	47cm x 17cm	470170

**BAGUETTE BASKETS**



**Type KA**

Fluted wooden bottom and side walls  
(completely made of rattan)



**Type KB**

Smooth wooden bottom,  
fluted side walls



**Type KC**

Smooth wooden bottom and  
side walls

Type	Bread Weight	Measures (inside, top)	Art.-No.
KA	250g	35cm x 7.5cm	KA350075
	250g - 300g	40cm x 8cm	KA400080
	500g	45cm x 8.5cm	KA450085
	500g	58cm x 8.5cm	KA580085
KB	250g	35cm x 7.5cm	KB350075
	250g - 300g	40cm x 8cm	KB400080
	500g	58cm x 8cm	KB550075
	500g	58cm x 8.5cm	KB580080
KC	300g	400cm x 7cm	KC400070
	500g	55cm x 7.5cm	KC550075
	500g	58cm x 8cm	KC580080

**SPECIAL PROOFING BASKETS**



**Type BD**

Smooth wooden bottom, fluted side walls, triangle



**Type BH**

Smooth wooden bottom, fluted side, heart

Type	Bread Weight	Measures (inside, top)	Art.-No.
BD	500g	17.5cm	BD000175
	750g	19.5cm	BD000195
	1000g	21.5cm	BD000215
	1250g	23cm	BD000230
BH	500g	19.5cm x 16.5cm	BH195165
	750g	21.5cm x 18cm	BH215180
	1000g	23.5cm x 19.5cm	BH235195



**Type BS**

Smooth wooden bottom, fluted side walls, pointed oval



**Type ZX**

Smooth wooden bottom, fluted side walls, twin

Type	Bread Weight	Measures (inside, top)	Art.-No.
BS	750g	24cm x 14cm	BS240140
	1000g	25cm x 16cm	BS250160
ZX	500g	24.5cm x 14cm	ZX245140
	750g	26.5cm x 14.5cm	ZX265145
	1000g	31.5cm x 17cm	ZX315170
	1250g	32.5cm x 18cm	ZX325180
	1500g	33cm x 18.5cm	ZX330185
	2000g	35cm x 20cm	ZX350200

**SPECIAL PROOFING BASKETS WITH ENGRAVING**



**Type BO**



**Type BE**



**Type HX**

Type	Bread Weight	Measures (inside,top)	Art.-No.
BO	500g	20cm x 14cm	BO200140 (Design)
	750g	24cm x 14cm	BO240140 (Design)
	1000g	25cm x 16cm	BO250160 (Design)
BE	500g	16cm x 16cm	BE160160 (Design)
	750g	18cm x 18cm	BE180180 (Design)
	1000g	20cm x 20cm	BE200200 ( Design)
HX	500g	ø 19cm	HX000190 (Design)
	750g	ø 20cm	HX000200 (Design)
	1000g	ø 22cm	HX000220 (Design)

Herbert-Birnbaum proofing baskets with personalized engraving give baked goods a distinctive appearance. Names, logos, numbers, symbols, and other designs can be imprinted on the baskets.

**BASKET COVERS (LINERS)**



**Type PLX**

Premium linen liner, food-contact certified and available in all sizes to fit every proofing basket.



**Type PBX**

Premium cotton basket liner, certified to OEKO-TEX® Standard 100 and available in all sizes to fit every proofing basket.

**PLASTIC PROOFING BASKETS**



**Type AXK**

Plastic proofing basket, long



**Type GXK**

Plastic proofing basket, round



**Type AOK**

Plastic proofing basket, oval

Type	Bread weight	Measures (inside,top)	Art.-No.
AXK	500g	23cm x 14cm	AXK230140
	750g	26cm x 14cm	AXK260140
	750g	29cm x 13cm	AXK290130
	1000g	34cm x 14cm	AXK340140
	1250g - 1500g	40cm x 14.5cm	AXK400145
GXK	500g - 750g	∅ 20cm	GXK000200
	1000g	∅ 23cm	GXK000230
	1500g - 2000g	∅ 27cm	GXK000270
AOK	500g	21cm x 15cm	AOK210150
	750g	25cm x 15cm	AOK250150
	1000g	26.5cm x 17cm	AOK265170



**SET OF 8 MOLDS 1/4 KG**

Set of 8 crimped aluminate joined molds 1/4 kg with hoop.



**SET OF 4 MOLDS 1/2 KG WITH HANDLE**

Set of 4 crimped aluminate joined molds 1/2 kg with hoop and handle.

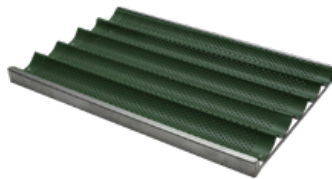


**SET OF 5 MOLDS WITH LID**

Set of 5 crimped aluminate joined molds with hoop and lid.



**ROUND ALUMINATE MOLDS**



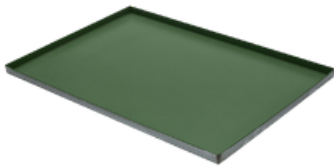
**PERFORATED ALUMINIUM BAGUETTE PAN - INOX FRAME**

Perforated aluminium baguette pan with inox frame.



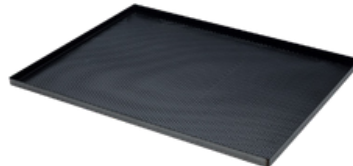
**PERFORATED ALUMINIUM BAGUETTE PAN-ALUMINIUM FRAME**

Perforated aluminium baguette pan with aluminium frame.



**ALUMINATE BAKING TRAY**

Aluminium baking tray with non-stick coating.



**PERFORATED ALUMINATE BAKING TRAY**



**PRESS ALUMINIUM TRAY**



**ALUMINATE TRAY FOR LARGE DOUGH PLATE**

Aluminate tray for large dough plate with non-stick coating.



**ALUMINATE BAKING TRAY FOR BAKERY PRODUCTS**

Aluminate baking tray for bakery products with non-stick coating.



**ALUMINIUM TRAY FOR SYRUPY DESSERTS**



**All products are available in various sizes and supplied upon customer request.**

For more information and products, scan the QR code:





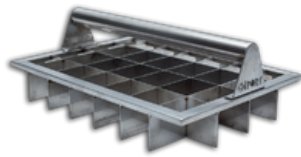
**ALUMINATE TRAY FOR  
CROISSANT**



**ALUMINATE TRAY FOR  
CUPCAKES**



**STAINLESS STEEL  
DOUGH DIVIDER-  
TRIANGLE PORTION**



**STAINLESS STEEL  
DOUGH DIVIDER-  
SQUARE PORTION**



**ALUMINIUM BAKING  
RACK**



**BAKING TRAY CLOTH -  
WITH CAPSULES**



**BAKING RACK CLOTH -  
WITH STRAPS**



**STAINLESS STEEL  
TROLLEY**



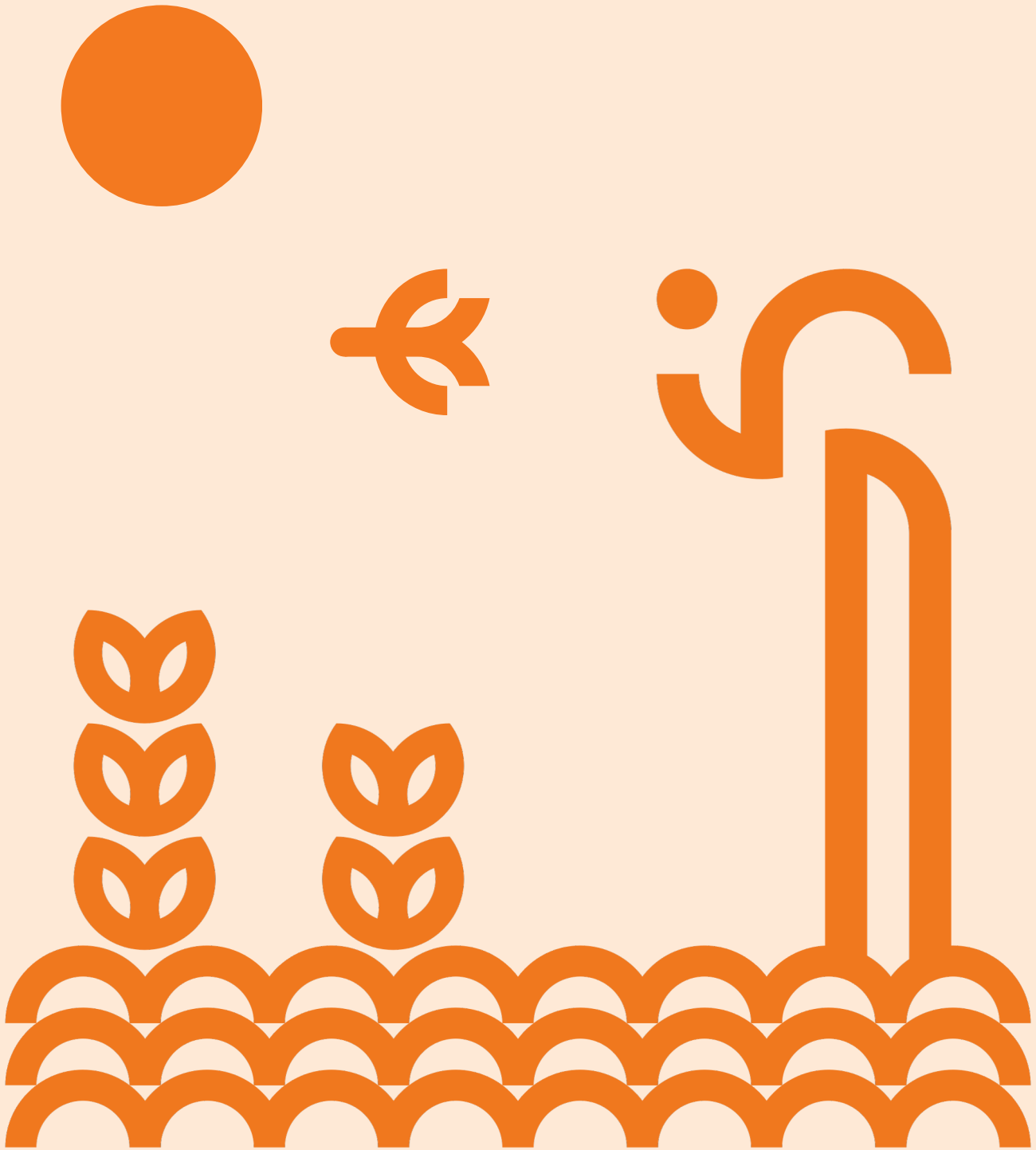
**FLAT LOAD STAINLESS  
STEEL CART**



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# CYPRUS MILLERS

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PRODUCT  
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