CYPRUS MILLERS
BY HADJIGIORKIS

PRODUCT CATALOGUE







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 commi ed 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:

KENFOOD NUTRITION & BAKING SOLUTIONS · Kaizen Premium Artisanal Baking · AB MAURI · HERBERT BIRNBAUM Brotformen seit 1847 · DEPUIS 1946 FLÉCHARD · WALTER RAU A BÜNGE COMPANY · boyens backservice · GNPORT · Το μαξούλι της Ελιάς · simaBio · lmc La Moderna Cartotecnica · KTC

ISO 9001 · aCert FSSC 22000 · ISO 45001 · ISO 14001 · EMAS



CYPRUS MILLERS

BY HADJIGIORKIS



19 ΜΥΛΟΙ 45

ΧΑΤΖΗΓΙΩΡΚΗ

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

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

Package-Code:
25KG - 10406



COMMON FLOUR

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

Package-Code:
25KG - 10349



PITTA FLOUR

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

Package-Code:
25KG -11247



FARINA SOFT

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

Package-Code:
25KG - 10395



SELF RAISING FLOUR

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

Package-Code:
25KG - 10663
5KG - 11284



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

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



BARLEY FLOUR

Description:
Fine whole wheat flour from selected barley.

Package-Code:
12.5KG - 12580



BARLEY FLOUR COMPLETE

Description:
Barley flour (with awns) for bakery use.

Package-Code:
12.5KG - 10359



RYE FLOUR T.997

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

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



WHOLEGRAIN ZEA ZEN-F

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

Package-Code:
12.5KG - 11065



CORNFLOUR

Description:
100% Cornflour

Package-Code:
5KG - 10205



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.

ORGANIC

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.

ORGANIC

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.

ORGANIC

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.

ORGANIC

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.

ORGANIC

Package-Code:
25KG - 12336



SIMA WHOLEWHEAT DICOCCUM FLOUR BIO

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

ORGANIC

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.

ORGANIC

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 spelled grain.

ORGANIC

Package-Code:
25KG - 12005



SIMA KAMUT WHITE BIO

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

ORGANIC

Package-Code:
25KG - 11368



SIMA KAMUT WHOLEGRAIN BIO

Description:
Organic flour suitable for traditional pastries and confectionery products

ORGANIC

Package-Code:
25KG - 11791



SIMA WHOLE RYE FLOUR BIO

Description:
Organic whole rye flour, stone-milled. Rich in 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.

ORGANIC

Package-Code:
20KG - 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.

ORGANIC

Package-Code:
25KG - 12339



SIMA SEMOLINA BIO

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

ORGANIC

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.

ORGANIC

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).

Package-Code:
15KG - 11125

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.



FLAX BREAD PREMIX

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

Package-Code:
25KG - 10050

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 fa y acids of the form ALA (0.8 g).

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



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.

Package-Code:
25KG - 10075

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



CORN PLUS

Package-Code:
15KG - 11149

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



ATLANTIS

Package-Code:
15KG - 11124

Description:
50% concentrate for the preparation of breads with CHIA seeds (Salvia Hispanica) and sunflower seeds. Source of Ω3 fatty acids and fibre.

Characteristics
- Bread with a distinct flavour, tasty, airy, moist which provides the body with Ω3 fatty acids, soluble and insoluble fibre.
- Every 100g finished product (2 slices) contains 0.4g Ω3 fatty acids (of the ALA form) and 4g fibre.

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



RED BEET BREAD PREMIX

Package-Code:
15KG - 11997

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



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

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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, distrinct 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

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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.



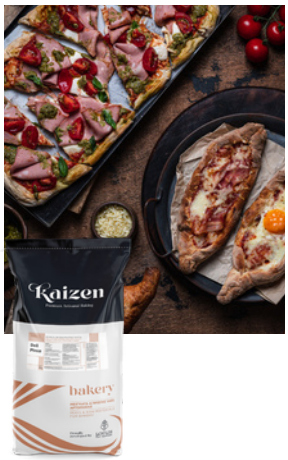
FOCACCIA BLEND

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 pinsa 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 a er 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 a er 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 Polítiko 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

Descrption:
Mixture for the production of authentic vegan tsoureki.

Characteristics:
- Authentic characteristics of traditional Polítiko 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

VEGAN

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

AB MAURI
Passionate About Baking™

Package-Code:
1x20x500GR - 10327



FLEISCHMANN HIGH INSTANT DRY YEAST

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

AB MAURI
Passionate About Baking™

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

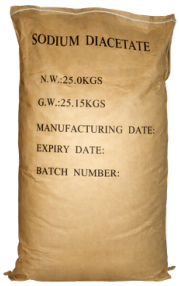


SORBIC ACID

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.



BEETROOT EXTRACT

Package-Code:
1KG - 11900

Description:
Concentrated beetroot extract.



RED FIRE

Package-Code:
1KG - 11899

Description:
Coloring agent for use in foods.



TOMATO POWDER

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 powered 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:
10KG - 11925

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

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

Package:
10KG

Code
Tahini - 10297
Tahini Dark - 11415



BECHAMEL SAUCE (STANDARD)

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.

Package-Code:
20KG - 10023



PIZZA SAUCE

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.

Package-Code:
7KG - 12042



POTATO FLAKES

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.

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



SPINACH FILLING

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

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

Package-Code:
10KG - 10633



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 ¼
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:
10LT - 11105
5LT - 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 - 10286



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.



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 SCHNEIDEOL

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:
5KG - 11966

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

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

Package:
6KG
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 souffle.

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.



NUTRIBITE SNACK

Package-Code:
6KG - 11371

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, forstopping hunger pains & for giving a valuable energy boost
- Simple, consistent & quick to make
- Remains crispy for a long time



NUTRIBITE HIGH PROTEIN

Package-Code:
6KG - 11495

Description:
Mixture for the preparation of high protein cereal bars, which aresuitable for bodybuilding athletes. Suitable for athletes who follow amuscle strengthening program.

Characteristics:
- Delicious and crunchy product, with an authentic honey flavour
- Suitable for breakfast
- For an extra energy boost, it is an ideal dietary supplement forathletes.
- Simple, consistent & quick to make
- Remains crispy for a long time



CREPE MIX

Package-Code:
7KG - 12413

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

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 - 10929
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

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

Package-Code:
1KG - 11888

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



VEGAN PANCAKE

Package-Code:
1KG - 12246

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.



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

Package-Code:
7KG - 10284

Description:
Honey Flavoured Syrup



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



MALTILOL 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% CO2 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% CO2.

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.



T-ACID

Package-Code:
5KG - 10879

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



GOLDEN POUNDS FOR NEW YEAR'S CAKE

Package-Code:
1x1000pcs - 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

KENAROM ROSE
Package-Code: 2KG - 12016

PACKAGE:
2KG
(ALL KENAROM PRODUCTS COME WITH SPECIAL CUSTOMER ORDER.)

Use:
5% on the final product.

ANISE AROMA
Package-Code: 0.5LT - 10132

APRICOT AROMA
Package-Code: 0.5LT - 10127

BANANA AROMA
Package-Code: 0.5LT - 10530

BISCUIT AROMA
Package-Code: 1KG - 10122

BITTER ALMOND AROMA
Package-Code: 0.5LT - 10157

BUENO AROMA POWDER
Package-Code: 1KG - 11213

BUTTER AROMA
Package-Code: 0.5LT - 10128

BUTTER AROMA POWDER
Package-Code: 1KG - 10578

CARAMEL AROMA
Package-Code: 0.5LT - 10632

CARAMEL AROMA POWDER
Package-Code: 1KG - 11480

CHOCOLATE AROMA POWDER
Package-Code: 1KG - 10168

CINNAMON AROMA
Package-Code: 0.5LT - 10134

COCONUT AROMA
Package-Code: 0.5LT - 10137

CREAM AROMA POWDER
Package-Code: 1KG - 11455

CREAM CHEESE AROMA POWDER
Package-Code: 1KG - 12507

FETA CHEESE AROMA
Package-Code: 0.5LT - 10543

FORREST FRUIT AROMA
Package-Code: 1KG - 11847

GARLIC AROMA
Package-Code: 0.5LT - 10443

HALLOUMI AROMA POWDER
Package-Code: 1KG - 12270

HAZELNUT AROMA
Package-Code: 0.5LT - 12269

KASERI CHEESE AROMA
Package-Code: 0.5LT - 10138

LEMON AROMA
Package-Code: 0.5LT - 10145

MANGO AROMA POWDER
Package-Code: 1KG - 11695

MASTIC AROMA
Package-Code: 0.5LT - 10530

MORTADELLA AROMA
Package-Code: 0.5KG - 11523

OLD ENGLISH TOFFEE AROMA
Package-Code: 0.5LT - 10116

OLIVE AROMA POWDER
Package-Code: 5KG - 10133

OLIVE OIL AROMA POWDER
Package-Code: 1KG - 11377

ORANGE AROMA
Package-Code: 0.8LT - 10159

PARMESAN CHEESE AROMA POWDER
Package-Code: 1KG - 12194

PISTACHIO AROMA
Package-Code: 0.5LT - 10119

PISTACHIO AROMA POWDER
Package-Code: 1KG - 10174

PRALINE AROMA
Package-Code: 0.5LT - 10162

ROASTED ALMOND AROMA
Package-Code: 0.5LT - 10120

ROASTED MEAT AROMA
Package-Code: 0.5KG - 11205

ROSE AROMA
Package-Code: 0.5LT - 10171

ROSEWATER AROMA
Package-Code: 0.5LT - 10124

SESAME AROMA
Package-Code: 0.5LT - 10895

SMOKE AROMA
Package-Code: 1KG - 10135

SMOKED BACON AROMA POWDER
Package-Code: 1KG - 11213

STRAWBERRY AROMA
Package-Code: 0.5LT - 10176

STRAWBERRY AROMA POWDER
Package-Code: 1KG - 11869

VANILLA AROMA
Package-Code: 0.5LT - 10902

VANILLA AROMA POWDER
Package-Code: 1KG - 11866

VEGAN CHICKEN AROMA
Package-Code: 1KG - 11562

VEGAN HAMBURGER AROMA
Package-Code: 1KG - 11003

WHITE CHOCOLATE AROMA POWDER
Package-Code: 1KG - 11477

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

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PIROTTINI PAPER RAMEKIN 50g (PBA 64)

Package-Code:
1X8000pcs - 11387

Description:
Muffin pan 50g.

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

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PIROTTINI MINI MUFFIN

Package-Code:
1X12000pcs - 11389

Description:
Mini Muffin pan.

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



PAPER MUFFIN RAMEKIN 4oz

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

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

Package-Code:
1X125x24pcs - 10324



PAPER MUFFIN RAMEKIN 2oz

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

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

Package-Code:
1X125x24pcs - 10870



PANETTONE PAPER MOLD

Description:
Paper round mold for PANETTONE.

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

Package-Code:
1320pcs/box - 10602



PANETTONCINO PAPER MOLD

Description:
Paper round mold for mini panettone.

Dimensions:
Diameter: 70mm
Height: 60mm

Package-Code:
2000pcs/box - 11549



TULIP CUP 150/50

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

Dimensions:
Bottom Diameter: 50mm
Height: 80mm

Package:
1X2000pcs

Code:

BROWN - 11870
YELLOW - 11871
GREEN - 11872
RED - 11873
BLUE - 11874



NON-STICK BAKING SHEETS

Dimensions:
40x60x41
50x70x41
60x80x41

Package:

500pcs

Code:

40x60x41 - 10109
50x70x41 - 10110
60x80x41 - 10476

STANDARD PROOFIING 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

HERBERT BIRNBAUM
Brotformen seit 1847

More sizes on request.

STANDARD PROOFIING 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

HERBERT BIRNBAUM
Brotformen seit 1847

More sizes on request.

STANDARD PROOFIING 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

HERBERT BIRNBAUM
Brotformen seit 1847

More sizes on request.

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

HERBERT BIRNBAUM
Brotformen seit 1847

More sizes on request

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

HERBERT BIRNBAUM
Brotformen seit 1847

More sizes on request.

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

HERBERT BIRNBAUM
Brotformen seit 1847

More sizes on request.

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

HERBERT BIRNBAUM
Brotformen seit 1847

More sizes on request.

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

More sizes and shapes on request.

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.

HERBERT BIRNBAUM
Brotformen seit 1847

More sizes on request.

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	ø 20cm	GXK000200
	1000g	ø 23cm	GXK000230
	1500g - 2000g	ø 27cm	GXK000270
AOK	500g	21cm x 15cm	AOK210150
	750g	25cm x 15cm	AOK250150
	1000g	26.5cm x 17cm	AOK265170

HERBERT BIRNBAUM
Brotformen seit 1847

More sizes on request.



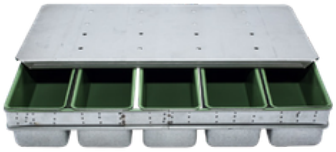
SET OF 8 MOLDS ¼ KG

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.

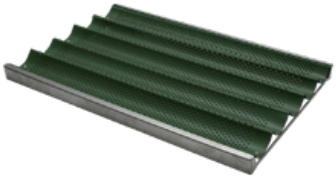


SET OF 5 MOLDS WITH LID

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



ROUND ALUMINATE MOLDS



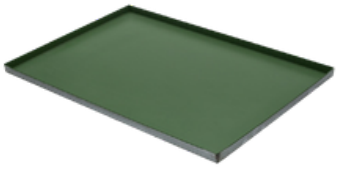
PERFORATED ALUMINIUM BAGUETTE PAN - INOX FRAME

Perforated aluminium baguette pan with inox frame.



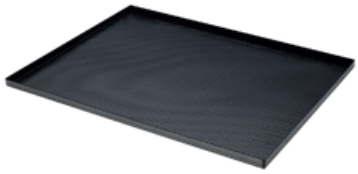
PERFORATED ALUMINIUM BAGUETTE PAN-ALUMINIUM FRAME

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

GN PORT
Baking Equipment - Non-stick Coating

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

For more information and products, scan the QR code:



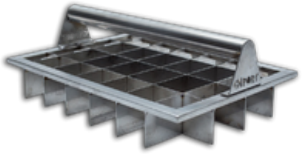
ALUMINATE TRAY FOR CROISSANT



ALUMINATE TRAY FOR CUPCAKES



STAINLESS STEEL DOUGH DIVIDER- TRIANGLE PORTION



STAINLESS STEEL DOUGH DIVIDER- SQUARE PORTION



ALUMIMIUM BAKING RACK



BAKING TRAY CLOTH - WITH CAPSULES



BAKING RACK CLOTH - WITH STRAPS



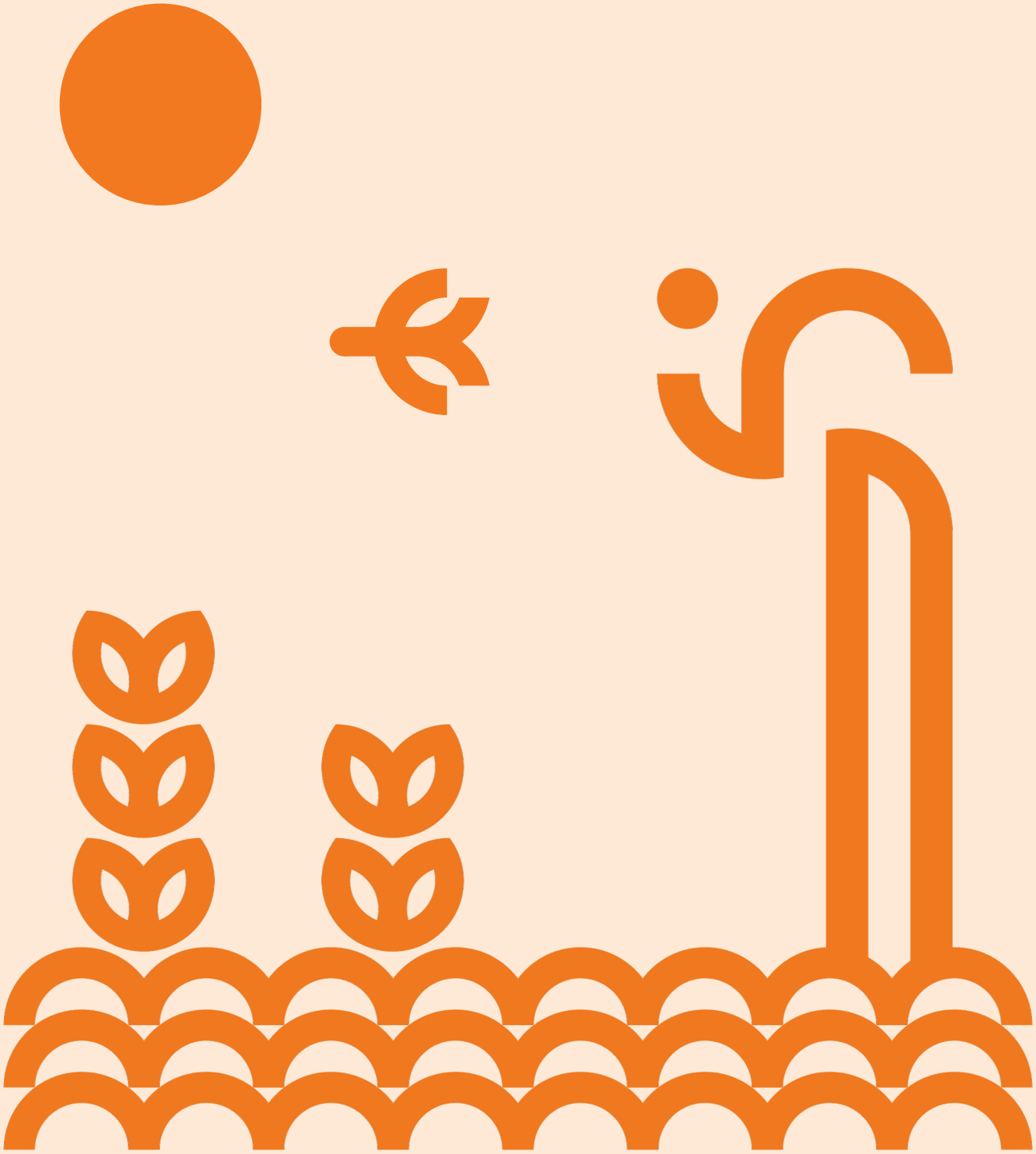
STAINLESS STEEL TROLLEY



FLAT LOAD STAINLESS STEEL CART

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

For more information and products, scan the QR code:



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PRODUCT CATALOGUE

