

CYPRUS MILLERS
BY HADJIGIORKIS

**PRODUCT
CATALOGUE**

888 ●







Dedication.Partnership.Innovation.

OUR HISTORY

Since 1945, when we incorporated the art of grinding 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:





CYPRUS MILLERS

BY HADJIGIORKIS



19 ΜΥΛΟΙ 45
ΧΑΤΖΗΓΙΩΡΚΗΣ

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 ALPHA

Description:

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

Package-Code.:

25KG - 10389



FARINA T-70 STRONG

Description:

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

Package-Code.:

25KG - 11272



FARINA EXTRA

Description:

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

Package-Code.:

25KG - 10386



PUFF PASTRY FARINA

Description:

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

Package-Code.:

25KG - 10404



PIZZA FLOUR

Description:

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

Package-Code.:

25KG - 10400

5KG - 11306



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 Pitte 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 - 10336

5KG - 11284



FARINA PASTRY SHEET (FYLLO)

Description:

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

Package-Code.:

25KG - 10408

KATAIFI SUPER FLOUR



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

Package-Code.:
25KG - 11668



FINE BAKERY BRAN

Description:
Specialty fine bran, made from durum, hard and soft wheat.
Suitable for bakery products.

Package-Code.:
25KG - 10466



COARSE BAKERY BRAN

Description:
Coarse Bran made from durum, hard and soft wheat. Suitable for bakery products.

Package-Code.:
15KG - 10467



WHOLE MILL FLOUR FROM DURUM WHEAT

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.

Package-Code.:

25KG - 10370
5KG - 11296



WHOLE MILL STRONG FLOUR

Description:

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

Package-Code.:

25KG - 10369



BRAN BREAD MIXTURE

Description:

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

Package-Code.:

25KG - 10361

Recipe:

3500G BRAN BREAD MIXTURE, 1500G SUPER FARINA FLOUR 00, 75g Salt, 50g Bakefresh, 50g Dark Malt, 15g Calcium Propionate, 75g Dry Yeast & 3250g Water



DARK BRAN MIXTURE FLOUR

Description:

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

Package-Code.:

25KG - 12193

Recipe:

5000G DARK BRAN MIXTURE FLOUR, 75g Salt, 50g Bakefresh, 15g Calcium Propionate, 75g Dry Yeast & 3250g Water.



WHOLEMEAL MIXTURE

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.

Package-Code.:

20KG - 10352

Recipe:

5000G WHOLE-MEAL MIXTURE, 75g Salt, 50g Bakefresh, 15g Calcium Propionate, 75g Dry Yeast & 3250g Water.



MULTIGRAIN COMPLETE

Description:

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

Package-Code.:

25KG - 11609

Recipe:

2000G MULTIGRAIN COMPLETE, 30g Salt, 30g Dry Yeast, 20g Bakefresh, 6g Calcium Propionate & 1250g Water



MULTIGRAIN HADJIGIORKIS

Description:

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

Package-Code.:

25KG - 11610

Recipe:

700G MULTIGRAIN HADJIGIORKIS, 1300g FARINA SUPER FLOUR 00, 30g Salt, 30g Dry Yeast, 20g Bakefresh, 6g Calcium Propionate & 1100g 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.:

25KG - 10716

Use:

Depending on the usage.



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.:

25KG - 11064

5KG - 11560

Use:

Depending on the usage.



RYE FLOUR T.997

Description:

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

Package-Code.:

25KG - 10099

5KG - 12045

Use:

Depending on the usage.



CORNFLOUR

Description:

100% Cornflour.

Package-Code.:

5KG - 10205

Use:

Depending on the usage.



VISCOGUM CPR 12

Description:

Cooked carob flour used in bakery products.

Package-Code.:

20KG - 10993

Use:

Depending on the usage.



GLUTEN FREE BASE

Description:
Flour mixture for the production of bakery products without gluten.

Use:
Depending on the usage.



Package-Code.:
10KG - 10054



OAT FLOUR

Description:
Cooked oat flour used in bakery products.

Use:
Depending on the usage.

Package-Code.:
20KG - 10098



SOYA FLOUR

Description:
Soya Flour

Use:
Depending on the usage.

Package-Code.:
25KG - 10285



RICE FLOUR

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

Use:
Depending on the usage.

Package-Code.:
10KG - 11548



FAVA BEAN FLOUR

Description:
Fava Bean Flour

Use:
Depending on the usage.

Package-Code.:
25KG - 11934



CHICKPEA FLOUR

Description:

Flour made from chickpeas for the production of bakery products.

Use:

Depending on the usage.

Package-Code.:

20KG - 11935



POTATO FLOUR

Description:

Dehydrated potato flour used for the production of bakery products.

Use:

Depending on the usage.

Package-Code.:

20KG - 11485



RED LENTIL FLOUR

Description:

Flour made from the seeds of the Lens Culinaris.

Use:

Depending on the usage.

Package-Code.:

1KG - 11991



ROYAL BUTTER MIX

Description:

Buttermilk powder mixture for breading chicken or fish before frying.

Συνταγή:

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.

Use:

Depending on the usage.



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.

Use:

Depending on the usage.



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.

Use:

Depending on the usage.



Package-Code.:
25KG - 10611



ORGANIC WHOLEMEAL FLOUR

Description:

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

Use:

Depending on the usage.



Package-Code.:
25KG - 10612



FINE ORGANIC SEMOLINA

Description:

Certified fine granulation organic semolina from selected organic durum wheat.

Use:

Depending on the usage.



Package-Code.:
25KG - 10620



SIMA CAPPELLI DURUM SEMIWHOLE BIOM

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.

Use:

Depending on the usage.



Package-Code.:
25KG - 12335



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.

Use:

Depending on the usage.



Package-Code.:
25KG - 12336



SIMA SEMIWHOLE DICOCCUM FLOUR BIO

Description:

Organic semi-whole "Dicoccum" spelt flour. Suitable for dry, fresh and filled pasta.

Use:

Depending on the usage.



Package-Code.:
25KG - 12333



SIMA WHOLEWHEAT DICOCCUM FLOUR BIO

Description:

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

Use:

Depending on the usage.



Package-Code.:
25KG - 12334



SIMA KAMUT WHOLEGRAIN BIO

Description:

Organic flour suitable for traditional pastries and confectionery products

Use:

Depending on the usage.



Package-Code.:
25KG - 11791



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.

Use:

Depending on the usage.



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.

Use:

Depending on the usage.



Package-Code.:

25KG - 12005



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.

Use:

Depending on the usage.



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.

Use:

Depending on the usage.



Package-Code.:

25KG - 12339



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.

Use:

Depending on the usage.



Package-Code.:

25KG - 12337



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.

Use:

Depending on the usage.



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.

Use:

Depending on the usage.



Package-Code.:

25KG - 10962



SIMA SOFT WHEAT FLOUR "BISCUITS" BIO

Description:

Organic flour from soft wheat. It is characterized by low absorption and a low level of strength. Suitable for the production of biscuits and pies.

Use:

Depending on the usage.



Package-Code.:

25KG - 12328



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.

Use:

Depending on the usage.



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.

Use:

Depending on the usage.



Package-Code.:

25KG - 12330



SIMA SEMOLINA BIO

Description:

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

Use:

Depending on the usage.



Package-Code.:

25KG - 10964



LOW G.I 50

Description:

50% concentrate for the preparation of pastries with low glycemic index <54, source of fiber, 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 flavor and crispy crust.
- Stays fresh for several days and supplies the body with the necessary fiber, vitamins and essential trace elements for the proper functioning of the body.
- It is suitable for glycaemic diets (glycemic index <54).

Recipe:

1000g LOW G.I 50, 1000g FARINA ALPHA FLOUR, 40g Dry yeast & 1150g Water.



Package-Code.:

15KG - 11125



FLAX BREAD PREMIX

Description:

30% concentrate for the preparation of breads with flaxseeds, source of Ω 3 fatty acids > 0.3g.

CHARACTERISTICS:

- Brown bread with an amazing rich flavor.
- 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 Ω 3 fatty acids of the form ALA (0.8 g).

Recipe:

1000g FLAX BREAD PREMIX, 2300g FARINA ALPHA FLOUR, 30g Dry Yeast & 2000g 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 colored 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:

1000g PUMPERNICKEL PREMIX, 1000g FARINA ALPHA FLOUR, 40g Dry Yeast, 200g Sunflower Seed & 1200g 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-colored, tasty, pungent bread with the corn's distinct flavor and crunchiness.
- Stays fresh for days.
- Source of fiber for the body's proper function.
- Every 100g of ready product (2 slices) contain 3.5g of fiber.

Recipe:

1000g CORN PLUS, 1000g FARINA ALPHA FLOUR, 50g Dry Yeast & 1150g Water.



Package-Code.:
15KG - 11149



Package-Code.:
15KG - 11124



ATLANTIS

Description:

50% concentrate for the preparation of breads with CHIA seeds (Salvia Hispanica) and sunflower seeds. Source of Ω 3 fatty acids and fiber.

CHARACTERISTICS:

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

Recipe:

1000g ATLANTIS, 1000g FARINA ALPHA FLOUR, 25g Dry Yeast & 1125g Water.



Package-Code.:
15KG - 11997



RED BEET BREAD PREMIX

Description:

Bread mix with beet & dry nuts.

CHARACTERISTICS:

- Gives a red, nutritious and delicious bread, with a special sweet flavor 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:

1000g FARINA ALPHA FLOUR, 335g RED BEET BREAD PREMIX, 15g Dry Yeast, 30g Sugar, 30g Sunflower Oil & 615g Water.



Package-Code.:
15KG - 11998

VOLCANO BREAD PREMIX

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:

3000g VOLCANO BREAD PREMIX, 3000g FARINA ALPHA FLOUR 90g Dry Yeast & 3500g Water.



QUINOA BREAD PREMIX 50

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:

1000g QUINOA BREAD PREMIX, 1000g FARINA ALPHA FLOUR, 30g Dry Yeast, 80g Sunflower Oil & 1000g Water



Package-Code.:
15KG - 11468



KZ FRUIT BREAD

Description:

Bread making mixture with dehydrated fruits, nuts and cereal seeds.

Package-Code.:

10KG - 11946

Recipe:

1000gr FRUIT BREAD, 530gr water, 7gr FLEISCHMANN LOW INSTANT DRY YEAST.



KZ MALTITO

Description:

Mixture for the production of multigrain bread, with rye flour, with dense structure, juicy and crispy crust.

Package-Code.:

10KG - 11948

Recipe:

1000gr MALTITO, 650gr water, 9gr FLEISCHMANN LOW INSTANT



KZ VARI OLIKIS

Description:

Mixture for the production of multigrain bread, with wholemeal flour with yeast, dense and heavy structure, juicy and crispy crust.

Package-Code.:

10KG - 11947

Recipe:

1000gr VARI OLIKIS, 600gr water, 7gr FLEISCHMANN LOW INSTANT DRY YEAST.



VICTORY COMPLETE

Description:

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

Package-Code.:

25KG - 10093

Recipe:

FOR ROLLS, TOAST, LOAF & THESSALONIKI-STYLE BUNS

1000g VICTORY COMPLETE, 20g Dry Yeast & 500g Water.

FOR BREADS:

1000g VICTORY COMPLETE, 20g Dry Yeast, 480g Water & 100g Sunflower oil.



VICTORY PREMIX M

Description:

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

Package-Code.:

25KG - 10094

Recipe:

FOR ROLLS, TOAST, LOAF & THESSALONIKI-STYLE BUNS

1000g FARINA ALPHA FLOUR, 136g VICTORY PREMIX M, 20g Dry Yeast, 550g Water.

FOR BREADSTICKS:

1000g FARINA ALPHA FLOUR, 136g VICTORY PREMIX M, 20g Dry Yeast, 560g Water & 100g Sunflower oil.

FOR BAGUETTES:

1000g FARINA ALPHA FLOUR, 136g VICTORY PREMIX M, 20g Dry Yeast, 600g Water & 20g Sunflower Oil.



KZ KOULOURITO

Description:

Mixture for the production of the classic Thessaloniki bagel

Package-Code.:

10KG - 11685

Recipe:

1000gr KOULOURITO, 20gr FLEISCHMANN HIGH INSTANT DRY YEAST, 370gr water.



KZ WHOLEGRAIN BAGUETTINI

Description:

Mixture for the production of baguette with wholemeal flour.

Package-Code.:
10KG - 10794

Recipe:

1000gr WHOLEGRAIN BAGUETTINI, 800gr water, 7gr FLEISCHMANN LOW INSTANT DRY YEAST.



BRIOCHE BLEND CY

Description:

Mixture for the preparation of brioche.

Package-Code.:
25KG - 10027

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:

1000g BRIOCHE BLEND CY, 40g Dry Yeast & 390g Water.



CIABATTA PREMIX

Description:

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

Package-Code.:
25KG - 10032
5KG - 11587

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.

Recipe:

80g CIABATTA PREMIX, 1000g ENTOPIA CHORIATIKI FLOUR, 20g Dry Yeast, 50g Olive Oil & 800g Water.



FOCACCIA BLEND

Description:

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

Package-Code.:
25KG - 10051

CHARACTERISTICS:

- Slightly dark bakery product with a wonderful and intense Mediterranean flavor.
- 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:

1000g FOCACCIA BLEND, 25g Dry Yeast, 50g Olive Oil & 530g Water.



KZ FOCACCINO

Description:

Mixture for the production of traditional Italian bakery products.

Package-Code.:
10KG - 11917

Recipe:

1000gr FOCACCINO, 700gr water, 9gr FLEISCHMANN LOW INSTANT DRY YEAST, 45gr olive oil.



KZ DELI PINSA

Description:

Mixture for the production of pinza dough.

Package-Code.:
10KG - 10661

Recipe:

1000gr DELI PINSA, 820gr water, 7gr FLEISCHMANN LOW INSTANT DRY YEAST, 20gr olive oil.



EPTAZYMA COMPOUND

Description:

30% concentrate for the preparation of traditional Cretan-style bread.

Package-Code.:

5KG - 12024

Use:

Add 2% - 3% on the flour.



CROISSANT BLEND

Description:

Mixture for the preparation of croissant (brioche).

Package-Code.:

25KG - 10590

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:

1000g CROISSANT BLEND, 140g Cooking Fat, 20g Dry Yeast & 450g Water.



CROISSANT PLUS

Description:

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

Package-Code.:

25KG - 10036

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).
- Kept unchanged in the freezer for a long time.

Recipe:

240g CROISSANT PLUS, 1000g FARINA ALPHA FLOUR, 60g Dry Yeast & 600g Water.



TSOUREKI MIX

Description:

Mixture for the preparation of traditional political tsoureki.

Package-Code.:

20KG - 10299

1KG - 11435

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:

1000g TSOUREKI MIX, 40g Dry Yeast & 350g Water.



KZ PANETTONE GOLD

Description:

Mixture for the production of traditional Italian panettone.

Package-Code.:

10KG - 11679

Recipe:

1000gr PANETTONE GOLD, 400gr water, 50gr FLEISCHMANN HIGH INSTANT DRY YEAST, 270gr 82% butter %, 300gr candied fruit, 200gr black raisins.



KZ VEGAN TSOUREKI GOLD

Description:

Mixture for the production of authentic vegan tsoureki.

Package-Code.:

10KG - 11950

Recipe:

1000gr VEGAN TSOUREKI GOLD, 300gr water, 7gr FLEISCHMANN HIGH INSTANT DRY YEAST.



SATZIS COMPLETE 25KG

Description:

Mixture for making satzi pie.

Package-Code.:

25KG - 11290



ARISTON

Description:

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

Package-Code.:

25KG - 10017

1KG - 11563

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

Description:

Improver for prolonging freshness of pastries.

Package-Code.:

15KG - 11461

1KG - 11930

Use:

1% on the flour.



BAKEFRESH

Description:

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

Package-Code.:

15KG - 11665

1KG-11933

Use:

1% on the flour.



VEL 80

Description:

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

Package-Code.:

15KG - 10092

2KG - 11576

Use:

Add 1% - 1.5% on the flour.



PIZZA MIX IMPROVER

Description:

Improver for the production of pizza dough.

Package-Code.:

10KG - 11578

Use:

5% on the flour.



SOFT PAN EXTRA

Description:

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

Package-Code.:

12KG - 10079

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

Description:

Puff pastry filling stabilizer (baked & frozen).

Package-Code.:

20KG - 10081

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

Description:

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

Package-Code.:

15KG - 10218

Use:

3 - 5% on the filling.



FLEISCHMANN LOW INSTANT DRY YEAST

Description:
Dry Bakery Yeast.

Use:
Depending on the usage.



Package-Code.:
1x20x500G - 10327



FLEISCHMANN HIGH INSTANT DRY YEAST

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

Use:
Depending on the usage.



Package-Code.:
1x20x500G - 11158



SALT

Package-Code.:
20KG - 10986

SALT NO2

Package-Code.:
20KG - 10331



KZ BASIL PRO

Description:
Basil-flavoured leavening powder (non-active) for the production of baked goods.

Use:
Follow normal baking process, using 4% of the flour in the recipe.

Package-Code.:
2KG - 11170



KZ DURUM PRO

Description:

Dehydrated durum wheat yeast powder (non-active) for the production of bakery products. It improves the texture and volume of the final pastry.

Package-Code.:

2KG - 10538

Use:

Follow normal baking process, using 4% of the flour in the recipe.



KZ RYE PRO

Description:

Rye yeast powder (non-active) for the production of bakery products. It improves the texture and volume of the final pastry.

Package-Code.:

2KG - 10537

Use:

Follow normal baking process, using 4% of the flour in the recipe.



ASCORBIC ACID

Description:

Ascorbic acid

Package-Code.:

1KG - 11585

Use:

Depending on the usage.



CALCIUM PROPIONATE

Description:

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

Package-Code.:

25KG - 10491

7KG - 10028

Use:

Add 0.3% on the final product.



SODIUM DIACETATE

Description:

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

Package-Code.:

25KG - 10078

Use:

Add 0.5% on the final product.



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/flavor 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.

Package-Code.:

1KG - 11584

Use:

Depending on the usage.



SOYALEC

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.

Package-Code.:

12KG - 10480

Use:

0.1% - 1% on the final product.



DARK MALT

Description:

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

Package-Code.:

20KG - 10767

5KG - 10039

Use:

Add 0.3% - 4% on the final product.



NUTRI MALT FLOUR

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

Package-Code.:
5KG - 11507

Use:
Depending on the usage.



CARBON BLACK

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

Package-Code.:
1KG - 11471

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



BEETROOT EXTRACT

Description:
Concentrated beetroot extract.

Package-Code.:
1KG - 11900

Use:
Depending on the usage.



PROZYM

Description:
Sourdough substitute.

Package-Code.:
5KG - 11703

Use:
1% - 4% on the flour.



LEO 260

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.

Package-Code.:

20KG - 10062

CHARACTERISTICS:

- Easy and safe to use.
- Easy weighing.
- Long shelf life outside the refrigerator.
- Ease of setting up the recipe.
- It has all the characteristics of a normal product and it is much cheaper than that.

Use:

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



FULL-FAT MILK POWDER

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.

Package-Code.:

25KG - 10183

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 MILK FULL POWDER + 7kg Water = 8kg finished product.



NON-FAT MILK POWDER

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.

Package-Code.:

25KG - 10182

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 LEATHER MILK + 10kg Water = 11kg finished product.



POTATO STARCH

Description:

100% Potato Starch.

Package-Code.:

5KG- 10107

Use:

Depending on the usage.



BACK GLAZE

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.

Package-Code.:

10KG - 11999

1KG - 12000

Use:

Depending on the usage.



RAISING SYRUP

Description:

Natural concentrated raisin syrup.

Package-Code.:

5,5KG - 11352

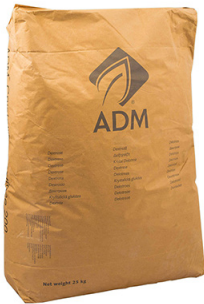
Use:

Depending on the usage.



RAISINGS

Package-Code.:
10KG - 10860



GLUTEN

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

Package-Code.:
25KG - 10185

Use:
Depending on the usage.



MONOSODIUM GLUTAMATE

Description:
Monosodium glutamate

Package-Code.:
25KG - 12080

Use:
Depending on the usage.



RED FIRE

Description:
Food colouring

Package-Code.:
1KG - 11899

Use:
Depending on the usage.



TAHINI / TAHINI DARK

Description:

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

Use:

Depending on the usage.

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.:

5KG - 11561



SPINACH FILLING

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

Package-Code.:
10KG - 10633

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



VEGAN BURGER F1

Description:
Mixture for the production of vegan burgers.


Package-Code.:
1KG - 12209

Use:
1000g VEGAN BURGER F1, 250g Sunflower Oil & 1350g Water.



VEGAN BURGER F2

Description:
Mixture for vegan burgers, with beef flavour.


Package-Code.:
1KG - 10494

Use:
1000gr VEGAN BURGER F2, 1350gr Water, 250gr Sunflower oil.



VEGAN BURGER F3

Description:
Mixture for vegan burgers, with chicken flavour.


Package-Code.:
1KG - 10495

Use:
1000gr VEGAN BURGER F2, 1350gr Water, 250gr Sunflower oil.



VEGAN MEATBALL PLANT BASE

Description:
Mixture for vegan meatballs.


Package-Code.:
1KG - 10496

Use:
1000gr VEGAN BURGER F2, 1350gr Water, 250gr Sunflower oil.

BROKEN BARLEY FLAKES

**Description:**

Broken Barley Flakes for the preparation and garnish of bakery products.

Package-Code.:

20KG - 11107

Use:

Depending on the usage.

BROKEN OAT FLAKES

**Description:**

Dehydrated broken oat flakes.

Package-Code.:

20KG - 11663

5KG - 11077

Use:

Depending on the usage

CEREAL GRAINS TYPE P

**Description:**

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

Package-Code.:

20KG - 10291

5KG - 11472

CHARACTERISTICS:

- Attractive appearance.
- Nice taste.
- Grains hold well on the bakery products.
- They can be added to dough for more flavor.

Use:

Depending on the usage

CHIA SEEDS

**Description:**

Seeds from the Salvia Hispanica Chia plant.

Package-Code.:

5KG - 11216

Use:

Depending on the usage.



CORN GRANULAR

Description:

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

Package-Code.:

10KG - 11161

CHARACTERISTICS:

- Attractive product appearance.
- Great flavor.

Use:

Depending on the usage.

FLAX SEEDS

**Description:**

Brown Flax Seeds.

Package-Code.:

25KG - 10226

5KG - 11269

Use:

Depending on the usage.

GOLDEN FLAXSEEDS

**Description:**

Golden flaxseeds

Package-Code.:

5KG - 10567

Use:

Depending on the usage.

INDIAN SESAME SEEDS

**Description:**

Peeled sesame with 99.98% purity.

Package-Code.:

25KG - 11288

5KG - 11266

OAT FLAKES

**Description:**

Dehydrated oat flakes.

Package-Code.:

15KG - 10610

10KG - 10262

Use:

Depending on the usage.

POPPY SEEDS



Description:
Poppy Seeds.

Use:
Depending on the usage.

Package-Code.:
5KG - 12276

PUMPKIN SEEDS



Description:
Pumpkin Seeds.

Use:
Depending on the usage.

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

QUINOA SEEDS



Description:
Seeds from the white Chenopodium Quinoa plant.

Use:
Depending on the usage.

Package-Code.:
5KG - 12522

SUNFLOWER SEEDS



Description:
Peeled sunflower seeds for use in bakery and confectionery products.

Use:
Depending on the usage.

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

TRICOLOUR QUINOA SEEDS



Description:
Tricolor quinoa consists of a combination of white, red and black quinoa seeds.

Use:
Depending on the usage.

Package-Code.:
5KG - 10614

**ANISE SEEDS**Package-Code.:
1KG - 10582**BASIL**Package-Code.:
1KG - 10923**BLACK CUMIN SEED**Package-Code.:
1KG - 10581**BLACK PEPPER GRAINS**Package-Code.:
1KG - 11203**CARDAMON POWDER**Package-Code.:
1KG - 11433**CHILLI POWDER**Package-Code.:
1KG - 11538**CINAMMON STICKS**Package-Code.:
1KG - 11019**CLOVE GRAINS**Package-Code.:
1KG - 11281**CORRIANDER SEEDS**Package-Code.:
1KG - 12264**CRUSHED CORRIANDER**Package-Code.:
1KG - 11150

**CUMIN****Package-Code.:**
1KG - 10607**CURRY POWDER****Package-Code.:**
1KG - 11952**DILL****Package-Code.:**
1KG - 12466**GARLIC POWDER****Package-Code.:**
1KG - 10167**GROUND ANISE SEEDS****Package-Code.:**
1KG - 11509**GROUND BLACK PEPPER****Package-Code.:**
1KG - 11071**GROUND CINAMMON****Package-Code.:**
1KG - 10206**GROUND CLOVES / BAG****Package-Code.:**
1KG - 10814**GROUND CUMIN****Package-Code.:**
1KG - 12537**GROUND GINGER****Package-Code.:**
1KG - 11914

**GROUND MAHLEB****Package-Code.:**
1KG - 10257**GROUND MINT****Package-Code.:**
1KG - 10783**GROUND NUTMEG****Package-Code.:**
1KG - 11280**GROUND WHITE PEPPER****Package-Code.:**
1KG - 11204**MAHLEB SEEDS****Package-Code.:**
1KG - 11279**MASTIC****Package-Code.:**
0,5KG - 10724**MINT LEAVES / MINT BAG****Package-Code.:**
1KG - 10882**MIXED SPICES****Package-Code.:**
1KG - 11033**ONION POWDER****Package-Code.:**
1KG - 10857**OREGANO****Package-Code.:**
1KG - 11467

**PAPRIKA****Package-Code.:**
1KG - 12002**PINK PEPPER****Package-Code.:**
1KG - 12223**RED PEPPER CRUSHED****Package-Code.:**
0.5KG - 12200**ROSEMARY****Package-Code.:**
1KG - 11132**SMOKED PAPRIKA****Package-Code.:**
1KG - 11702**SUMAC****Package-Code.:**
1KG - 10619**THYME****Package-Code.:**
1KG - 10210**TURMERIC POWDER****Package-Code.:**
1KG - 10547



SUNFLOWER OIL

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

Use:
Depending on the usage.

Package-Code.:
10LTR - 11105
5LTR - 11661
1LTR - 11662



SUNFLOWER OIL E900

Description:
Sunflower oil with antifoam agent E900.

Use:
Depending on the usage.

Package-Code.:
10LTR - 11660



KTC RAPESEED OIL

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

Use:
Depending on the usage.

Package-Code.:
20LT - 12490
10LTR - 11275



KTC VEGETABLE OIL

Description:
Refined soybean oil with antifoaming agent E900. It is used in cooking, confectionery and baking. Ideal for deep-frying.

Use:
Depending on the usage.

Package-Code.:
10LTR - 12431



EXTRA VIRGIN OLIVE OIL

Package-Code.:
5LTR - 11981
500ML - 11982
250ML - 11975



SALAD DRESSING

Package-Code.:
5LTR - 11983

PALMARIN (SHORTENING)**Description:**

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

Use:

Depending on the usage.

Package-Code.:

10KG - 10782

FLEX LM PUFF PASTRY MARGARINE**Description:**

Plant margarine for the production of puff pastry.

Use:

Depending on the usage.

Package-Code.:

10KG - 11955
(5x2KG)

FLEX BM CAKE MARGARINE**Description:**

Plant margarine which is used in baking and confectionery.

Use:

Depending on the usage.

Package-Code.:

10KG -11837
(4x2,5KG)

FLECHARD LE GRAND TOURAGE BUTTER 82%**Description:**

Butter 82%, suitable for croissants.

Use:

Depending on the usage.

Package-Code.:

10KG -10795
(10x1KG)

FLECHARD UNSALTED BUTTER 82%**Description:**

Unsalted, pasteurized butter 82%. is a water in milkfat emulsion. Suitable for use in bakery, confectionery and cooking.

Use:

Depending on the usage.

Package-Code.:

10KG -10944
1KG - 11015



TAJ MAJAL VEGETABLE GHEE

Description:

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

Use:

Depending on the usage.

Package-Code.:

12,5KG - 12034



KTC BUTTER GHEE

Description:

100% Pure butter ghee.

Use:

Depending on the usage.

Package-Code.:

2KG - 12033



FLECHARD BUTTER GHEE

Description:

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

Use:

Depending on the usage.

Package-Code.:

15KG - 10788



KTC GOURMET BUTTER FLAVORING

Description:

Gourmet Butter Flavouring gives a beautiful shine and a delicious flavour to all dishes. Perfect for frying, grilling, baking and browning meat, fish and poultry, for braising vegetables and preparing them in a wok.

Use:

Depending on the usage.

Package-Code.:

2,5LT -10918



BOYENS TRENNSPRAY

Description:

Non-stick cooking spray made from plant oils.

Package-Code.:

12x600ML - 10791

Use:

Depending on the usage.



BOYENS SCHNEIDEOL

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.

Package-Code.:

10LTR - 10981

Use:

Depending on the usage.

**CYPRriot BLACK OLIVES (SIZE 6-7)****Package-Code.:**
5KG - 11970**CYPRriot BLACK OLIVES (SIZE 5)****Package-Code.:**
5KG - 11972**CYPRriot BLACK OLIVES (SIZE 4)****Package-Code.:**
5KG - 11974**SLICED OLIVES****Package-Code.:**
5KG - 11968**SEEDLESS OLIVES (KALAMATA OLIVE)****Package-Code.:**
5KG - 11976**OLIVE PUREE****Package-Code.:**
5KG - 11966**CRUSHED OLIVES (SIZE 6)****Package-Code.:**
8KG - 11980**CRUSHED OLIVES (SIZE 5)****Package-Code.:**
8KG - 11979**CRUSHED OLIVES (SIZE 4)****Package-Code.:**
8KG - 11978



NUTRIBARA SNACK

Description:

Mixture for making cereal bars.

CHARACTERISTICS:

- Full meal.
- Delicious, fluffy crunchy product with an authentic honey flavor.
- 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.:
5KG - 10178



NUTRIBARA ENERGY

Description:

Mixture for the preparation of cereal bars enriched with electrolytes (Na, K), vitamins of the series B (B1, B2, B3, B5, B6, B9, B12) and trace elements (Fe, Ca, K, P). Suitable for athletes.

CHARACTERISTICS:

- Delicious and crunchy product.
- Suitable for breakfast.
- Vanilla flavor.
- For an extra boost and electrolytes for dehydration and as a food supplement for everyone.
- Simple, consistent and easy to make.
- Remains crispy for a long time.



Package-Code.:
5KG - 11574



NUTRIBARA SLIM

Description:

Mixture for the preparation of cereal bar with 2% glucomannan. Glucomannan, in the context of a reduced calorie diet, contributes to weight loss.

CHARACTERISTICS:

- Delicious and crunchy product.
- Suitable for breakfast.
- Simple, consistent & quick to make.
- Remains crispy for a long time.



Package-Code.:
5KG - 10181



NUTRIBARA HIGH PROTEIN

Description:

Mixture for the preparation of high protein cereal bars, which are suitable for bodybuilding athletes. Suitable for athletes who follow a muscle strengthening program.

CHARACTERISTICS:

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



Package-Code:
5KG - 10270



SNACK BITES

Description:

An innovative range of mixes in 4 delicious flavors, (**Salty Caramel, Banoffee, Praline Cocoa, Strawberry**), to create with just the addition of water, bars or bites, without baking.

CHARACTERISTICS:

- No baking required.
- Only with the addition of water.
- Delicious snack for every moment of the day.
- With ingredients such as peanuts, sunflower seeds, dates, cranberries, black currants and chocolate drops.
- Ideal for a quick breakfast as they give extra energy either as a snack during the day or just to satisfy the desire for something sweet.



Package:
5KG
Code:

- SALTY CARAMEL - 12215
- BANOFFEE - 12216
- PRALINE COCOA - 12217
- STRAWBERRY - 12218



PROTEIN BITES

Description:

An innovative range of mixes in 4 delicious flavors, (**Banoffee, Salty Caramel, Praline Cocoa, Strawberry**), to create with just the addition of water, bars or bites, without baking. The perfect choice for a snack before or after exercise or training. Designed to provide the perfect balance of protein & carbohydrates for those who set goals for their diet & fitness.

CHARACTERISTICS:

- No baking required.
- Sugar free.
- High in protein.
- With glucomannan which contributes to weight loss.
- With ingredients such as peanuts, sunflower seeds, dates, cranberries, black currants and chocolate drops



Package:
5KG
Code:

- BANOFFEE - 12211
- SALTY CARAMEL - 12212
- PRALINE COCOA - 12213
- STRAWBERRY - 12214

Recipe:

1000g PROTEIN BITE MIXTURE & 150g Water.



FAMILY CAKE

Description:

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

Package-Code.:

25KG - 10047
2KG - 11570

CHARACTERISTICS:

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

Recipe:

- 1000g FAMILY CAKE, 500g Egg, 500g Sunflower oil & 50g Water.
- 1000g FAMILY CAKE, 500g Egg, 500g Margarine & 50g Water.



CHOCO FAMILY CAKE

Description:

Mixture for making chocolate-flavored cake.

Package-Code.:

20KG - 10675

CHARACTERISTICS:

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

Recipe:

- 1000g CHOCO FAMILY CAKE, 500g Egg, 500g Sunflower oil & 100g Water.
- 1000g CHOCO FAMILY CAKE, 500g Egg, 500g Margarine & 100g Water.



ZEST CAKE

Description:

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

Package-Code.:

20KG - 12044
1KG - 11379

CHARACTERISTICS:

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

Recipe:

• **Cake / Muffin:** 1000g ZEST CAKE, 500g Water & 300g Sunflower oil.

• **Ravani:** 1000g ZEST CAKE, 100g FINE SEMOLINA, 400g Water & 400g Sunflower oil.

• **Walnut pie:** 1000g ZEST CAKE, 3g Cinnamon, 1g Clove, 15g Cocoa, 420g Water & 400g Sunflower Oil. Add 300g walnuts at the end.

• **Samali:** 1000g ZEST CAKE, 250g Sugar, 400g FINE SEMOLINA, 0.5g Mastic, 0.5g Vanilla, 800g Milk, 450g Water & 450g Sunflower oil.



CHOCO ZEST CAKE

Description:

Mixture for making chocolate cake.

Package-Code.:

20KG - 10231

CHARACTERISTICS:

- Delicious, juicy, fluffy product, with perfect color.
- Rich chocolate flavor.
- Simple, consistent & quick to make.
- Stays moist for a long time.

Recipe:

1000g CHOCO ZEST CAKE, 470g Water & 400g Sunflower oil.



SPONGE CAKE MIX

Description:

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

Package-Code.:

15KG - 10263

CHARACTERISTICS:

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

Recipe:

• For a simple sponge cake: 1000g SPONGE CAKE MIX, 600g Egg & 200g Water.

• For cocoa sponge cake: 1000g SPONGE CAKE MIX, 600g Egg, 270g Water, 70g Cocoa & 5g Soda.

• For sweet kok: 1000g SPONGE CAKE MIX, 600g Egg & 50g Water.



BROWNIES COMPLETE

Description:

Mixture for the preparation of brownies.

Package-Code.:

15KG - 12046

CHARACTERISTICS:

- Chocolate delight.
- You can add nuts if you like.

Recipe:

1000g BROWNIES COMPLETE & 250g Water.



BEST RED VELVET

Description:

Mixture for the preparation of Red Velvet Cake.

Package-Code.:

15KG - 11805

CHARACTERISTICS:

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

Recipe:

1000g BEST RED VELVET, 500g Water & 300g Sunflower oil.



COOKIES BLEND

Description:
Mixture for the preparation of cookies.

Package-Code.:
15KG - 10034

- CHARACTERISTICS:**
- Crispy, fluffy, delicious final product.
 - The basic flavor can be enriched with a variety of ingredients without changing the quality of the original product.

Recipe:
1000g COOKIES BLEND, 500g Margarine & 100g Water.



OAT COOKIES BLEND

Description:
Mixture for the preparation of oat cookies.

Package-Code.:
15KG - 11298

- CHARACTERISTICS:**
- Crispy, fluffy and delicious final product.
 - The basic flavor can be enriched with a variety of ingredients without changing the quality of the original product.

Recipe:
1000g OAT COOKIES BLEND, 150g Margarine & 60g Water.



KZ CHOCOMILK SOFTIES

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

Package-Code.:
10KG - 10624

Recipe:
1000gr CHOCOMILK SOFTIES, 240gr butter 82%, 90gr water.



KZ DARK CHOCO SOFTIES

Description:
Mixture for the production of soft cookies with dark chocolate.

Package-Code.:
10KG - 10625

Recipe:
1000gr DARK CHOCO SOFTIES, 240gr butter 82%, 90gr water.



KZ OATIES FREE

Description:

Mixture for the production of cookies with oats, without sugar, with natural sweeteners.

Package-Code.:

10KG - 11683

Recipe:

1000gr OATIES FREE, 300gr 82% βούτυρο γάλακτος / milk butter, 25gr νερό / water.



KZ RED VELVET SOFTIES

Description:

Mixture for the production of red velvet soft cookies

Package-Code.:

10KG - 10623

Recipe:

1000gr RED VELVET SOFTIES, 300gr 82% milk butter, 120gr water.



KZ VANILLA SOFTIES

Description:

Mixture for the production of vanilla flavoured soft cookies.

Package-Code.:

10KG - 10622

Recipe:

1000gr VANILLA SOFTIES, 240gr 82% milk butter, 90gr water.



KZ STAR DONUT

Description:

Mixture for the production of donuts.

Package-Code.:

10KG - 11949

Recipe:

1000gr STAR DONUT, 450gr water, 15gr FLEISCHMANN LOW INSTANT DRY YEAST.



Συσκευ.-Κωδ.:
15KG - 11318

VEGAN CAKE V2

Description:

Mixture for the preparation of vegan cake with vanilla flavour.

CHARACTERISTICS:

- Vegan, since it does not contain milk and egg.
- Tasty, moist, airy product with a perfect flavour
- Long shelf life
- Simple, consistent and quick to make

Recipe:

1000gr VEGAN CAKE V2, 500gr water, 150gr sunflower or margarine





CREPE MIX

Description:
Mixture for making crepes.

Package-Code.:
7KG - 12413
2KG - 11932

CHARACTERISTICS:

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

Recipe:
1000g CREPE MIX & 1500g Water.



WAFFLE COMPLETE

Description:
Mixture for making waffles.

Package-Code.:
15KG - 10096
2KG - 11581

CHARACTERISTICS:

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

Recipe:
1000g WAFFLE COMPLETE & 1060g Water.



RED VELVET WAFFLE COMPLETE

Description:
Red velvet mixture for the preparation of waffles.

Package-Code.:
1KG - 12478

Recipe:
1000g RED VELVET WAFFLE COMPLETE & 1000g Water.



PANCAKE COMPLETE

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

Package-Code.:
1KG - 11504

CHARACTERISTICS:

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

Recipe:
1000g PANCAKE COMPLETE & 1000g Water.



SALTY PANCAKE

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

Package-Code.:
1KG - 12477

Recipe:
1000g SALTY PANCAKE & 1000g Water.



VEGAN PANCAKE

Description:
Mixture for the preparation of vegan pancakes.


Package-Code.:
1KG - 12246

Recipe:
1000g VEGAN PANCAKE & 1000g Water.



RED VELVET PANCAKE COMPLETE

Description:
Mixture for the preparation of red velvet pancakes.

Package-Code.:
1KG - 12203

Recipe:
1000g RED VELVET PANCAKE COMPLETE & 1000g Water.



HIGH PROTEIN PANCAKE

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


Package-Code.:
1KG - 11888

Recipe:
1000g HIGH PROTEIN PANCAKE & 1000g Water.



PRALINE CRÈME EXTRA

Description:

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

Package-Code.:

6KG - 11422

CHARACTERISTICS:

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

Use:

Depending on the usage.



PRALINE CRÈME FORNO

Description:

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

Package-Code.:

13KG - 11423

CHARACTERISTICS:

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

Use:

Depending on the usage.



WHITE CHOCO CREAM

Description:

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

Package-Code.:

6KG - 11421

CHARACTERISTICS:

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

Use:

Depending on the usage.



PRALINE CRÈME BUONO

Description:

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

Package-Code.:

6KG - 12098

CHARACTERISTICS:

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

Use:

Depending on the usage.



PRALINE CRÈME COOKIES – WITH WHITE AND DARK BISCUIT

Description:

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

Package-Code.:

6KG - 10217

CHARACTERISTICS:

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

Use:

Depending on the usage.



STRAWBERRY CHOCO CREAM

Description:

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

Package-Code.:

6KG - 12100

CHARACTERISTICS:

- Vivid colours.
- Incredible taste.
- Different, pleasant note of appearance and taste in your products.
- They withstand cooling and freezing.
- Store out of the refrigerator for 1 year (when their packaging is opened, it should be kept in the refrigerator).

Use:

Depending on the usage.



APRICOT JAM FILLING

Description:

Suitable for filling, coating and decorating bakery - confectionery products.

Package-Code.:

13KG - 10234

Use:

Depending on the usage.



STRAWBERRY JAM FILLING

Description:

Suitable for filling, coating and decorating bakery - confectionery products.

Package-Code.:

6KG - 10242

Use:

Depending on the usage.



ELINA (PATISSERIE CREAM)

Description:

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

Package-Code.:
15KG - 10045

CHARACTERISTICS:

- Creamy and silky texture and firm in freezer.

Recipe:

1000g ELINA & 3000g Ice Water.



BAKANDYS CHOCOLATE CHIPS

Συσκευ.-Κωδ.:
3KG - 10000



BAKANDYS CHOCOLATE GANACHE

Description:

Dark chocolate imitation drops.

Package-Code.:
3KG - 10001



BAKANDYS MILK DROPS

Description:

Milk chocolate imitation drops.

Package-Code.:
3KG - 10008



BAKANDYS WHITE DROPS

Description:

White chocolate imitation drops.

Package-Code.:
3KG - 10015



DARK CHOCOLATE FLAKES

Description:

Choco Flakes.

Package-Code.:
3KG - 10005



VERMICELLI CHOCO

Description:

Vermicelli Chocolate.

Package-Code.:
1KG - 10014



VERMICELLI COLOURED

Description:

Vermicelli Coloured.

Package-Code.:
1KG - 10640



COCOA 10 - 12

Συσκευ.-Κωδ.:
2KG - 12341



CADBURY DRINKING CHOCOLATE

Description:
CADBURY Drinking Chocolate.

Package-Code.:
5KG - 10878



DRINKING CHOCOLATE

Description:
Drinking Chocolate (FROU – FROU).

Package-Code.:
1KG - 10881



CADBURY CRUNCHIE

Description:
CADBURY Crunchie Chocolate.

Package-Code.:
1,92kg - 10908
(48x40g)



BOYENS NEUTRAL JELLY

Description:
Neutral Jelly. Suitable for coating sweets.

Package-Code.:
12KG - 12001



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



SUPER SYRUP HONEY

Description:
Food flavouring.

Package-Code.:
1KG - 11200

Recipe:
1% - 8% on the final product.

**MARIE BULK****Package-Code.:**
8KG - 10006**MARIE ALIANCA****Package-Code.:**
6,4KG - 10007
(32x200g)**DIGESTIVE ALIANCA****Package-Code.:**
9,6KG - 10003
(32x300g)**GROUND DIGESTIVE BULK****Package-Code.:**
8KG - 11996**SAVOYARD FROU FROU****Package-Code.:**
4KG - 10012
(20x200g)**PETIT BEURE PREMIUM****Package-Code.:**
5,4KG - 11264
(24x225G)**MORNING COFFEE FF****Package-Code.:**
6KG - 11246
(40x150g)**MINI CRACKERS****Package-Code.:**
3,2KG - 10931**CREAM CRACKERS****Package-Code.:**
4,8KG - 11128
(24x200G)

FRUIT FLAVORED JELLY V2



Description:

Jelly mixture in 5 flavours (STRAWBERRY, BANANA, CHERRY, ORANGE, LEMON, KIWI)

Package:

2KG

Code:

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

CHARACTERISTICS:

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

Recipe:

1000g Jelly, 2500g Hot water, 2500g Cold water.

MOUSSE



Description:

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

Package:

3KG

Code:

VANILLA - 11270
BANANA - 11438
CHOCOLATE - 10194
STRAWBERRY - 10960

CHARACTERISTICS:

- Rich flavor, nice colour & light texture.
- Also suitable for cake decoration.
- Satisfactory resistance to cooling and freezing.

Recipe:

1000g MOUSE, 2000g Ice water.



CRÈME CARAMELE

Description:

Ready mix for the preparation of crème caramélé and crème brulee.

Package-Code.:

2KG - 11093

CHARACTERISTICS:

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

Recipe:

CANDY CREAM: 1000g CREME CARAMELE MIXTURE, 7000g Hot milk.

BRULEE CREAM: 1000g CREME CARAMELE MIXTURE, 3500g Hot milk & 3500g Heavy cream.



PANNA COTTA

DESCRIPTION:

Mix for the preparation of the Italian Dessert Panna Cotta.

Package-Code.:

2KG - 11092

CHARACTERISTICS:

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

Recipe:

- 1000g PANNA COTTA & 3300g Cold milk or
- 1000g PANNA COTTA, 2500g Cold milk & 800g Heavy cream.



GRANULATED SUGAR

Package-Code.:
25KG - 10332
1KG - 10482



ICING SUGAR

Package-Code.:
5KG - 12325



DARK BROWN SUGAR

Description:
Dark Brown Sugar.

Package-Code.:
5KG - 12325



LIGHT BROWN SUGAR

Description:
Light Brown Sugar.

Package-Code.:
3KG - 11530



DEMERARA BROWN SUGAR

Description:
Demerara Brown Sugar

Package-Code.:
3KG - 10692



DEXTROSE

Description:
Dextrose.

Package-Code.:
25KG - 10041



MALTODEXTRIN

Description:
Maltodextrin.

Package-Code.:
25KG - 10556



MULTILOL POWDER

Description:
Sugar Substitute.

Package-Code.:
25KG - 12514



GLUCOSE SYRUP

Description:
Glycose

Package-Code.:
15KG - 11007



CRYSTALLISED VANILLIN

Description:
Synthetic flavouring for food purposes.

Package-Code.:
1KG - 10180

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



BAKING POWDER

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

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

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

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

Package-Code.:
2KG-10442

CHARACTERISTICS:

- Suitable for cookies, dunking biscuits, chocolate cakes etc.
- Produces 14.5% CO₂.

Use:
1.5% - 2.5% on the flour.



AMMONIUM HYDROGEN CARBONATE (AMMONIA)

Description:

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

Package-Code.:

5KG - 10105

Use:

0.5% - 1.5% on the flour.



X-GEL (XANTHAN GUM)

Description:

Stabilizer for the production of confectionery products.

Package-Code.:

1KG - 11283

Use:

0.3% - 1% on the final product.



POTASSIUM SORBATE

Description:

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

Package-Code.:

25KG - 10289

Use:

0.2% on the final product.



ANTRANCINE 20 CH

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.

Package-Code.:

0,25LT - 10020

Use:

0.02% - 0.1% on the final product.



CORN STARCH

Description:
100% Corn Starch.

Use:
Depending on the usage

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



GOLDEN POUNDS FOR NEW YEAR'S CAKE

Package-Code.:
10325



KENAROM BANANA

Package-Code.: 2KG - 10187

KENAROM BANOFFEE

Package-Code.: 2KG - 12433

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 COOKIES

Package-Code.: 2KG - 12011

KENAROM CREAM CHEESE

Package-Code.: 2KG - 12069

KENAROM FOREST FRUITS

Package-Code.: 2KG - 12070

KENAROM LEMON

Package-Code.: 2KG - 12012

KENAROM LILA PAUSE

Package-Code.: 2KG - 12434

KENAROM MASTIC

Package-Code.: 2KG - 12013

KENAROM ORANGE

Package-Code.: 2KG - 12015

KENAROM PISTACHIO

Package-Code.: 2KG - 12471

KENAROM PRALINE

Package-Code.: 2KG - 12472

KENAROM ROSE

Package-Code.: 2KG - 12016

KENAROM SALTY CARAMEL

Package-Code.: 2KG - 12014

KENAROM STRAWBERRY

Package-Code.: 2KG - 10189

KENAROM TOFFEE CARAMEL

Package-Code.: 2KG - 12081

KENAROM VOLCANO

Package-Code.: 2KG - 12018

KENAROM WATERMELON

Package-Code.: 2KG - 12019

KENAROM YOGHURT

Package-Code.: 2KG - 12020

KENAROM POMEGRANATE

Package-Code.: 2KG - 12021

PACKAGE:

2KG

(ALL KENAROM PRODUCTS COME WITH SPECIAL CUSTOMER ORDER.)

Use:

5% on the final product.



ANISE AROMA

Package-Code.: 1LT - 10132

APRICOT AROMA

Package-Code.: 1LT - 10127

BANANA AROMA

Package-Code.: 1LT - 10153

BASIL AROMA POWDER

Package-Code.: 1KG - 12129

BITTER ALMOND AROMA

Package-Code.: 1LT - 10157

BUENO AROMA POWDER

Package-Code.: 1KG - 11213

BUTTER AROMA

Package-Code.: 1LT - 10128

BUTTER AROMA POWDER

Package-Code.: 1KG - 10578

CARAMEL AROMA

Package-Code.: 1LT - 10632

CARAMEL AROMA POWDER

Package-Code.: 1KG - 11480

CARNATION AROMA

Package-Code.: 1LT - 10130

CHEDDAR CHEESE AROMA

Package-Code.: 1LT - 10114

CHEDDAR CHEESE AROMA POWDER

Package-Code.: 1LT - 10172

CHEESE CAKE AROMA

Package-Code.: 1LT - 10113

CHERRY AROMA

Package-Code.: 1LT - 10141

CHOCOLATE AROMA

Package-Code.: 1LT - 10169

CHOCOLATE AROMA POWDER

Package-Code.: 1KG - 10168

CINAMMON AROMA

Package-Code.: 1LT - 10134

COCONUT AROMA

Package-Code.: 1LT - 10137

COCONUT POWDER AROMA

Package-Code.: 1KG - 10136

COOKIE AROMA

Package-Code.: 1LT - 10154

COOKIE AROMA POWDER

Package-Code.: 1KG - 10122

CREAM BUTTER AROMA

Package-Code.: 1LT - 11196

CREAM AROMA POWDER

Package-Code.: 1KG - 11455

FETA CHEESE AROMA

Package-Code.: 1KG - 10672

FOREST FRUITS AROMA

Package-Code.: 1KG - 11847

GARLIC AROMA

Package-Code.: 1LT - 10443

HALLOUMI CHEESE AROMA

Package-Code.: 1LT - 11206

HALLOUMI CHEESE AR. POWDER

Package-Code.: 1KG - 12270

PEACH AROMA POWDER

Package-Code.: 1LT - 10163

SMOKE AROMA

Package-Code.: 1KG - 10135

HAZELNUT AROMA

Package-Code.: 1KG - 10175

PEPPERMINT AROMA

Package-Code.: 1LT - 10118

SMOKED BACON AR. POWDER

Package-Code.: 1KG - 11462

HONEY AROMA POWDER

Package-Code.: 1KG - 10525

CREAM CHEESE AR. POWDER

Package-Code.: 1KG - 11478

STRAWBERRY POWDER AROMA

Package-Code.: 1KG - 11869

KASERI CHEESE AROMA

Package-Code.: 1LT - 10138

PISTACHIO AROMA

Package-Code.: 1LT - 10119

STRAWBERRY AROMA POWDER

Package-Code.: 1LT - 10177

LEMON AROMA

Package-Code.: 1LT - 10145

PISTACHIO AROMA POWDER

Package-Code.: 1LT - 10174

TIRAMISU AROMA POWDER

Package-Code.: 1LT - 11865

LEMON AROMA POWDER

Package-Code.: 1KG - 11867

PIZZA AROMA POWDER

Package-Code.: 1KG - 11463

TOFFEE AROMA

Package-Code.: 1LT - 10523

MASTIC AROMA

Package-Code.: 1LT - 10147

POMEGRANATE AROMA

Package-Code.: 1LT - 11173

TOFFEE AROMA POWDER

Package-Code.: 1KG - 12515

MASTIC POWDER AROMA

Package-Code.: 1KG - 12516

PRALINE AROMA

Package-Code.: 1LT - 10162

VANILLA AROMA

Package-Code.: 1LT - 10126

MOCHA AROMA

Package-Code.: 1LT - 10151

PRALINE AROMA POWDER

Package-Code.: 1KG - 10161

VANILLA AROMA POWDER

Package-Code.: 1KG - 11866

OLD ENGLISH TOFFEE AROMA

Package-Code.: 1LT - 10116

ROASTED ALMOND AROMA

Package-Code.: 1LT - 10120

WHITE CHOCOLATE AR. POWDER

Package-Code.: 1KG - 11477

OLIVE AROMA POWDER

Package-Code.: 1KG - 10133

ROSE AROMA

Package-Code.: 1LT - 10171

YOGHURT AROMA

Package-Code.: 1KG - 10155

ORANGE AROMA

Package-Code.: 1KG - 10159

ROSE WATER AROMA

Package-Code.: 1LT - 10124

ORANGE AROMA POWDER

Package-Code.: 1KG - 11868

RUM AROMA

Package-Code.: 1LT - 10165

PARMESAN CHEESE AROMA

Package-Code.: 1LT - 10816

SESAME AROMA

Package-Code.: 1LT - 10166

PACKAGING:

1KG, 1LT
(ALL FRAGRANCES COME WITH SPECIAL CUSTOMER ORDER).



PLUM CAKE

Description:
Rectangular paper form for cakes.

Package-Code.:
1x540pcs - 11385

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



CIAMBELLA MC200

Description:
Round paper mold with hole for cakes.

Package-Code.:
1X540pcs - 11386

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



PIROTTINI PAPER RAMEKIN NO 2 (PBA 69)

Description:
Muffin pan No2.

Package-Code.:
1X5000pcs - 11388

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



PIROTTINI PAPER RAMEKIN 50g (PBA 64)

Description:
Muffin pan 50g.

Package-Code.:
1X8000pcs - 11387

Dimensions:
Diameter Bottom: 50mm
Diameter Above: 60mm
Height: 30mm



PIROTTINI MINI MUFFIN

Description:
Mini Muffin pan.

Package-Code.:
1X12000pcs - 11389

Dimensions:
Diameter Bottom: 30mm
Diameter Above: 44mm
Height: 28mm

PAPER MUFFIN RAMEKIN 4oz



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

Package-Code.:
1X125x24pcs - 10324

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

PAPER MUFFIN RAMEKIN 2oz



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

Package-Code.:
1X125x24pcs - 10870

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

PANETTONE PAPER MOLD



Description:
Paper round mold for PANETTONE.
Diameter: 154mm , Height: 112mm

Package-Code.:
1320pcs/box - 10602

TULIP CUP 160/50



Description:
(GEEN, BLUE & VIOLET)
Muffin paper mold.

Package:
1X2000pcs

Code:
GEEN - 11877
BLUE - 11875
VIOLET - 11876

Dimensions:
Diameter Bottom: 50mm
Height: 85mm

TULIP CUP 150/50



Description:
(GEEN, BLUE, YELLOW, RED & BROWN)
Muffin paper mold.

Package:
1X2000pcs

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

Dimensions:
Diameter Bottom: 50mm
Height: 80mm

NON-STICK BAKING SHEETS



Dimensions:
40x60x41
50x70x41
60x80x41

Package:
500pcs

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



SET OF 8 MOLDS 1/4 KG

Description:

Set of 8 crimped aluminum joined molds 1/4 kg with hoop. Available in different types and sizes.



SET OF 4 MOLDS 1/2 KG WITH HANDLE

Description:

Set of 4 crimped aluminum joined molds 1/2 kg with hoop and handle. Available in different types and sizes.



SET OF 5 MOLDS WITH LID

Description:

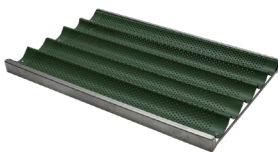
Set of 5 crimped aluminum joined molds with hoop and lid. Available in different types and sizes.



ROUND ALUMINATE MOLDS

Description:

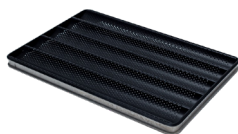
Round aluminum molds. Available in different types and sizes.



PERFORATED ALUMINIUM BAGUETTE PAN - INOX FRAME

Description:

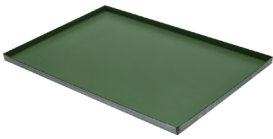
Perforated aluminum baguette pan with inox frame. Available in different types and sizes.



PERFORATED ALUMINIUM BAGUETTE PAN-ALUMINIUM FRAME

Description:

Perforated aluminum baguette pan with aluminum frame. Available in different types and sizes.

**ALUMINATE BAKING TRAY****Description:**

Aluminate baking tray in different dimensions.

**PERFORATED ALUMINATE BAKING TRAY****Description:**

Perforated aluminated baking tray, available in different dimensions.

**PRESS ALUMINIUM TRAY****Description:**

Press aluminium tray.

**ALUMINATE TRAY FOR LARGE DOUGH PLATE****Description:**

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

**ALUMINATE BAKING TRAY FOR BAKERY PRODUCTS****Description:**

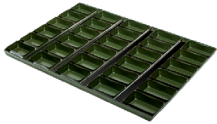
Aluminate baking tray for bakery products with non-stick coating.

**ALUMINIUM TRAY FOR SYRUPY DESSERTS****Description:**

Aluminium tray for syrupy desserts, available in different dimensions.

**ALUMINATE TRAY FOR CROISSANT****Description:**

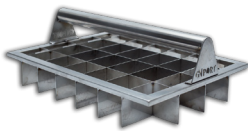
Aluminate tray for croissants, in three dimensions.

**ALUMINATE TRAY FOR CUPCAKES****Description:**

Aluminate tray for cupcakes in various dimensions.

**STAINLESS STEEL DOUGH DIVIDER- TRIANGLE PORTION****Description:**

Stainless steel dough divider for triangular portions.

**STAINLESS STEEL DOUGH DIVIDER- SQUARE PORTION****Description:**

Stainless steel dough divider for square portions.

**ALUMINIUM BAKING TRAY****Description:**

Aluminium baking rack in three different versions.

**BAKING TRAY CLOTH -WITH CAPSULES****Description:**

Cloth for baking tray sewn, with capsules.



BAKING RACK CLOTH -WITH STRAPS

Description:

Cloth for baking tray sewn, with straps.



STAINLESS STEEL TROLLEY

Description:

Stainless steel trolley.

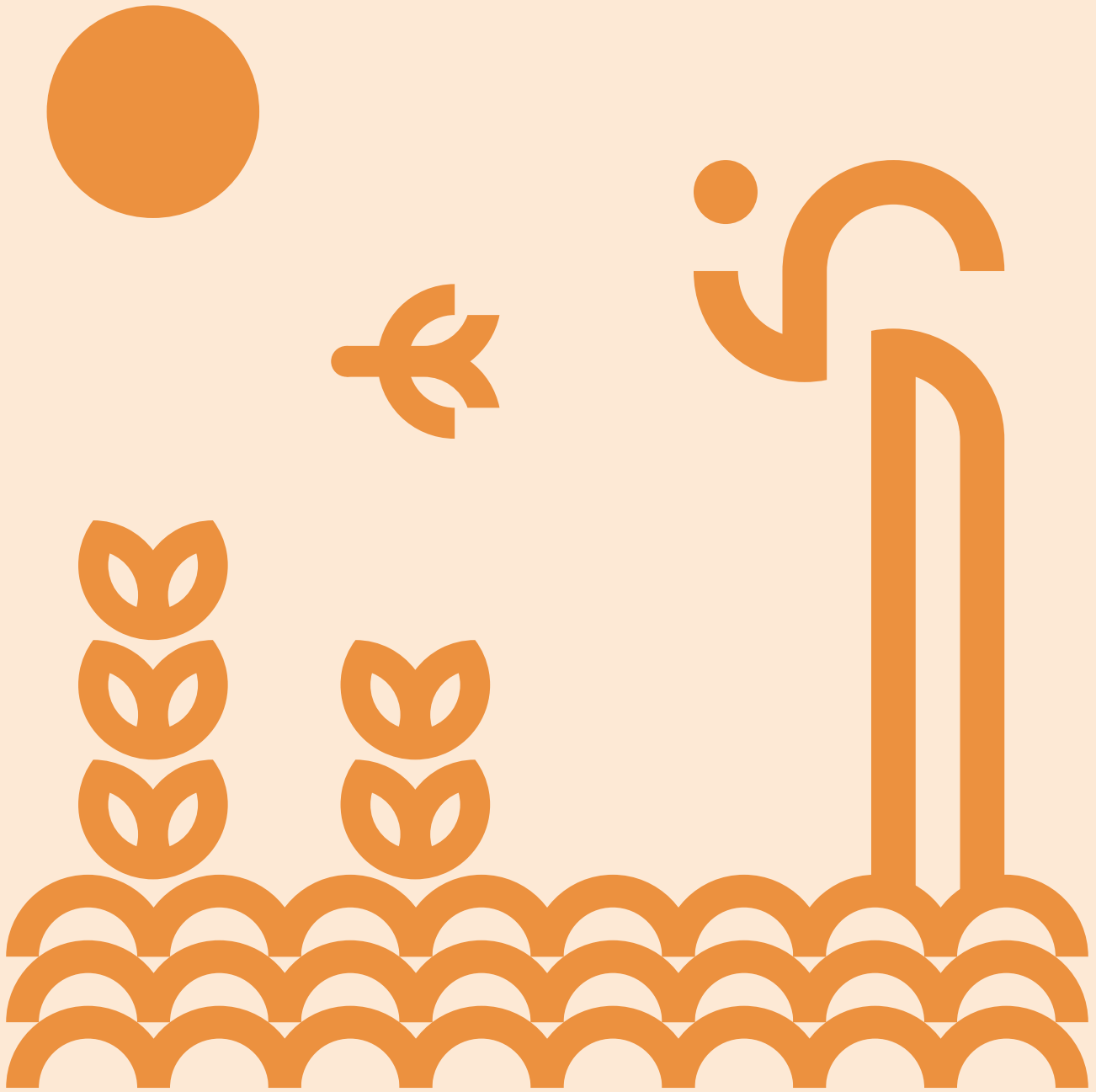


FLAT LOAD STAINLESS STEEL CART

Description:

Stainless steel crate trolley, for straight loading.

** GN Port products are delivered upon special custom order. For more information you can contact, **Mr Christos Koutsoumbis, Sales Manager** or **Mr. George Tziortzis, Master Baker** at +357 23821043.*



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