



# PRODUCT CATALOGUE

Flour, baking mixes and ingredients for professional  
bakers and pastry chefs

[www.loulis.com](http://www.loulis.com)



## 1782

Zois Loulis constructs a **water mill** in **Aetorahi, Ioannina**.

## 1898

Brothers Christos, Konstantinos, and Nikos Loulis, descendants of Zois Loulis, settle in liberated Volos. Following that, **they lease Xydis steam mill** and start their own business.

## 1914

The success and the vision of industrialization and evolution, leads to **the foundation of a new factory** and the establishment of the company 'Kylindromylos Loulis-N. Hadjinikou & Co'. It evolves to the largest mill in Thessaly, producing 75 tons in 24 hours. In 1924, Loulis brothers acquire the full ownership of the company turning it into a S.A., under the name of KYLINDROMYLOS LOULIS S.A.

## 1928

Following a disastrous fire, the mill is reconstructed and equipped with **the new Bühler technology equipment** and increases productivity.

## 1951

On the 24th of October, KYLINDROMYLOS LOULIS S.A. is **listed on the Athens Stock Exchange**.

## 1961

The management of the company is taken over by **Nikolaos K. Loulis**

## 1975

**Konstantinos Loulis** undertakes the management of the company KYLINDROMYLOS LOULIS S.A.

## 1978

**A new mill in Volos Industrial Area** is built in Volos industrial zone, following state of the art technology of its time. Gradually, within a decade, the capacity upgrades and reaches 700 tons/24 hrs.

## 1999

KYLINDROMYLOS LOULIS S.A. **acquires Saint George Mills S.A** company through Athens Stock Exchange, which it later absorbs. The new unified company becomes the largest milling company in the Balkans.

## 2001

The name of the company changes from KYLINDROMYLOS LOULIS S.A. to **"LOULIS MILLS S.A."**. The new mill including port-side facilities in **Sourpi Magnesia** is completed, with a milling capacity of 1.500 tons/24 hours.

## 1999-2007

The company expands in the Balkans by operating 7 mills in 4 countries (Albania, Romania, Bulgaria, Greece). In 2007 the company sells its foreign subsidiaries and focuses on production in Greece.

## 2010

The company passes onto the 7th generation, and **Nikos K. Loulis** undertakes the management.

## 2013

› **Loulis Museum** opens its doors.  
› **A strategic partnership with Al Dahra Agriculture** is achieved, laying down strong foundations for further growth in the developing Middle Eastern and Asian countries.

## 2015

› **Acquisition of Kenfood**, a mixture and raw materials company, in the baking and pastry industry.  
› Foundation of **the Greek Baking School**.

## 2018

› **Acquisition of a new industry unit-mill** in northeast Bulgaria.  
› **Acquisition of ground warehouse**, covering an area of 2.250 metres square, In Mandra, Attica

## 2021

Started the **construction of capacity grain silos** 7,000 tons in Sofia, Bulgaria.

## 2022

The company is renamed **"Loulis Food Ingredients"**, and the new brand embraces all the products that the company now produces and distributes.

# AT A GLANCE

From generation to generation, for 242 years, LOULIS Food Ingredients has been true to its values, with quality, service and customer satisfaction at the center of its activities.

4 State-of-the-art production units 	243 years of tradition & history 	1.500 tons/ 24 hours milling capacity 
335 Final flour products 	709 Baking and pastry raw materials and mixes 	41 Consumer products 
54 mixes KAIZEN 	394 employees 	27% Share in the Greek market 

## OUR SERVICES

- › Sales network covering Greece
- › Export department serving all foreign countries
- › Technical consultants who support our customers
- › Training of our customers through specialized seminars & Live webinars
- › Tailor made products for every specialized need of our customers



## OUR CLIENTS

4.784  
Professional products  
5.144  
Consumer product distribution points

## OUR EXPORTS

27  
countries  
206  
million €  
Annual turnover



## OUR SUPPLIERS

1.440

## OUR DONATIONS

236  
Foundations  
80 Foundations & Non-Profit Organizations  
66 Church bodies  
23 Municipalities & Authorities  
7 Humanitarian missions  
60 Bakery & Confectionery Schools and Private Schools



# PRODUCTION AND DISTRIBUTION

LOULIS Food Ingredients operates in Greece with **two state-of-the-art production units**, strategically located in **Sourpi Magnesia** and **Keratsini Attica**, thus having the possibility of immediate service throughout Greece. At the same time, it is active through **Kenfood**, in the field of raw materials and mixes for bakery and confectionery. Kenfood's production facility is located in **Thebes, Boeotia**. In 2018, a new industrial plant was purchased - a mill in **Toshevo, Bulgaria**, which has a distribution center where customers are served of northeastern Bulgaria and Romania.

In 2021, the construction of a grain storage silo began in Sofia, Bulgaria.

The company owns **4 privately-owned distribution centres** in Greece and 1 in Bulgaria:

- › **Mandra**, Attica
- › **Podohori**, Kavala
- › **Sourpi**, Magnesia
- › **Toshevo**, Bulgaria

The distribution centres have all operation certificates (HACCP, ISO) and fulfill the strict standards for product storage and distribution.

## OUR FACILITIES

1. Sourpi Magnesia Flour Mill
2. Keratsini Flour Mill Attica
3. Toshevo Flour Mill Bulgaria
4. Grain storage facility Sofia, Bulgaria
5. Factory for the production of raw materials & mixtures Thebes
6. Distribution center Mandra Attica
7. Distribution center Podochori Kavala

4

STATE-OF-THE-ART PRODUCTION UNITS,  
1.500 TONS/24 HOURS





# FLOUR MILL OF SOURPI

In 2001, the state-of-the-art port industrial unit was completed and started operating, in Sourpi Magnesia.



**1,100 tons/ 24 hours**  
Milling capacity

# KERATSINI FLOUR MILL

The construction of the Keratsini industrial plant was completed in 1927 and is one of the most historic industrial buildings of Attica, the building of the Saint George Mills.

In 2013, it was completely renovated, with the aim of producing flour for bulk distribution, for the immediate and more economical service of the food industries of Attica.



**300 tons/24 hour**  
Milling capacity



- › 5,000 ton Flour Silo
- › 55,000 ton Grain Silo
- › 360 ton By-Products Silo
- › Traditional stone Mill with a production capacity of 24 tons/24 hours
- › Pilot Organic Roller Mill with a production capacity of 45 tons/24 hours
- › 5 Production Lines
- › State-of-the-art Quality Assurance, Quality Control and Research & Development Departments, supported by a fully equipped Experimental Bakery
- › Flat Warehouses with a Capacity of 3,000 tons
- › Privetly Owned Port for simultaneous loading and unloading of 4 ships 300 tons/ hour



- › 3.500 ton flour silo
- › 20.000 ton grain silo
- › 300 ton by-product silo
- › State of the art Quality Assurance and Quality Control, and supported by fully equipped Experimental Bakery
- › Privately owned port with loading/ unloading capacity of 120 ton/ hour



# FLOUR MILL GENERAL TOSHEVO BULGARIA

The construction of the industrial plant in **General Toshevo**, was completed in 2015, while it came under the ownership of **LOULIS Food Ingredients** in 2018, which carried out a radical renovation and upgrade. The mill is located in the fertile area of Dobrich, where the best Bulgarian grain is produced and serves the growing markets of Bulgaria and Romania.



## 130 tons/ 24 hour Milling capacity

- › 480 ton flour silo
- › 11.500 ton grain silo
- › 100 ton bran silo
- › State of the art Quality Assurance and Quality Control Departments
- › Flat warehouse 2.000m<sup>2</sup>

# GRAIN STORAGE FACILITY SOFIA, BULGARIA

LOULIS Food Ingredients through its subsidiary, **Loulis Mel-Bulgaria EAD**, has completed the construction of a 7,000 tons capacity Cereals silo facility on a privately owned 31 acre plot of land located in the impressive and well-developed industrial zone of **Bozhurishte, Sofia, Bulgaria**. It is an industrial area built in recent years with the most modern European standards in which companies, some of the largest on a global scale, have built or are building their facilities. From the facility there is direct access to the center of Sofia and the airport, direct connection to the



railway network, it is 5 kilometers from the international highway that connects Sofia with Greece and the rest of Europe, while there is also provision for a metro station in the future.

- › 7 Grain silos 7,000 tons
- › State-of-the-art wheat cleaner
- › 200 tons grain capacity
- › Bulk loading of 100 tons of wheat
- › Plastering, chemistry and invoicing and administration offices.

# PRODUCTION FACTORY OF RAW MATERIALS & MIXTURES THEBES

**KENFOOD** was founded in 1996 by Leonidas and Panagiotis Pierakeas, and is one of the leading companies in the production and distribution of mixtures and raw materials for the pastry and baking industry. In 2015 LOULIS Food Ingredients acquired KENFOOD. It operates in privately owned facilities in Thebes, with a total area of 3,000 sq.m.

where with continuous investments in equipment, Kenfood is on a continuous growth path. The company, driven by pioneering and impeccable customer service, has as its main objective to offer innovative solutions to professionals in the bakery and confectionery sector, through a wide product range that exceeds **835 products**.

- › Fully equipped Quality Control department
- › Automated packaging machines
- › 1,500 m<sup>2</sup> constant temperature warehouse
- › Owned facilities of 3.200 m<sup>2</sup>

## 7 capacity production lines 110 tons/24 hours





# QUALITY, RESEARCH & DEVELOPMENT

At Loulis Food Ingredients, we follow strict standards and we carry out a series of procedures, to ensure the excellent quality that characterizes our products for the last 7 generations.

## Wide Range of Flours & Mixes

Our flours and mixes begin with top-quality raw materials. We carefully select the finest grains from around the world and distribute them efficiently through our private docks. With over 340 types of professional flours and 880 specialty mixes, we offer the market's largest product range to meet every customer's need.

## Quality Assurance & Control

We operate three state-of-the-art Quality Control and Assurance labs, staffed by expert food technologists and bakers. They ensure our

products meet strict standards and maintain consistent high quality.

## Research & Development

Customer satisfaction drives our innovation. Our R&D department develops around 10 new products annually, helping clients stay competitive with stable quality and diverse offerings.

## Experimental Baking

Before any product reaches the market, it undergoes final testing through hands-on experimental baking to guarantee excellence.

## Grain R&D & Contract Farming

Our Grain R&D team secures top-quality grains globally and leads our Contract Farming Program—an innovative initiative that supports Greek farmers in cultivating premium wheat under strict standards.

## Certificates

- › BRC (Global Standard for Food Safety)
- › IFS Food (International Featured Standards)
- › EN ISO 22000: 2018
- › EN ISO 9001: 2015
- › EN ISO 14001: 2015
- › HALAL
- › KOSHER
- › Certificate for the use of "Greek Milling"
- › Certificate for the production, packaging, storage, commerce, and distribution of organic products
- › FSSC22000 for food safety management
- › Smeta 4 Pillar
- › Certificate of proper handling of medical devices (gluten-free flours)
- › ISO 14064 Greenhouse Gas (GHG) Validation and Verification



**Customer satisfaction drives our innovation, as we combine tradition, expertise, and top-quality raw materials to deliver consistent excellence in every product.**

# TAILOR-MADE SOLUTIONS

Our standard products effectively cover your company's essential needs.

At the same time, Loulis Food Ingredients offers a wide range of flexible packaging options, with exportable product sizes ranging from 500g to 25kg sacks — ideal for both retail and industrial use.

Leveraging the extensive know-

how of our R&D Department, we develop tailor-made solutions that meet your specific technical and functional requirements. In addition, we offer the ability to replicate existing flour products by thoroughly analyzing a sample provided by the customer, ensuring consistent quality and performance across all reproduced products.

## TRUSTED PARTNERS







**LOULIS**  
mills



## Mylema

Stone-milled flour from selected premium soft wheat, ideal for slow fermentation

### STRENGTHS




- Excellent water absorption
- Very good dough elasticity and strength
- Ideal for slow fermentation (refrigeration)
- Suitable for doughs baked in both wood-fired and conventional ovens
- Outstanding appearance and taste of the final product
- Ideal for preparations requiring sourdough
- No additives

### PRODUCED PRODUCTS

Slow-fermented bread/ baguette



### FEATURES

	High
	High
	Medium strong



## Loulis Mills Products

### ARTISANAL FLOUR

## Chrysostachy

Stone-milled flour from selected Greek hard wheat, suitable for slow fermentation

### STRENGTHS




- Excellent water absorption
- Very good dough elasticity and strength
- Ideal for slow fermentation (refrigeration)
- Suitable for doughs baked in both wood-fired and conventional ovens
- Exceptional appearance and taste of the final product with a crispy crust
- Perfect for preparations that require sourdough
- No additives

### PRODUCED PRODUCTS

Slow-fermented country bread



### FEATURES

	High
	High
	Medium strong



## Spora

Stone-milled wholemeal flour from selected soft wheat, suitable for slow fermentation processes

### STRENGTHS




- Excellent water absorption
- Ideal for slow fermentation (refrigeration)
- Suitable for doughs baked in both wood-fired and conventional ovens
- Excellent appearance and flavor of the final product
- Perfect for preparations requiring sourdough
- Good volume for slow-fermented wholemeal bread
- No additives

### PRODUCED PRODUCTS

Slow-fermented wholemeal bread



### FEATURES

	High
	High
	Medium strong



## Efkarmo

Stone-milled rye-wheat flour, suitable for slow fermentation processes

### STRENGTHS




- Excellent water absorption
- Ideal for slow fermentation (refrigeration)
- Suitable for doughs baked in both wood-fired and conventional ovens
- Outstanding appearance and taste of the final product
- Perfect for recipes that require sourdough
- Good volume for slow-fermented rye bread
- No additives

### PRODUCED PRODUCTS

Slow-fermented rye bread



### FEATURES

	High
	High
	Medium strong







## Baking flour

### Type 70%

Soft wheat baking flour, strong

#### STRENGTHS




- Ideal for production lines and rolling systems
- Ideal for blending with products that are placed in refrigerator/fridge fermentation chambers
- Ideal for blending with other flours

#### PRODUCED PRODUCTS

White bread / White loaf bread / Mixed country bread / Handmade country pie / Cheese bread / Sunflower bread / Sandwich bread / Breadsticks



#### FEATURES

-  Normal
-  High
-  Medium strong



25Kg

### Type 70% Strong

Soft wheat bakery flour type 70%, very strong

#### STRENGTHS




- Ideal for production lines and rolling systems
- Ideal for blending with products that are placed in refrigerator/fridge fermentation chambers
- Ideal for blending with other flours
- Ideal for mixers

#### PRODUCED PRODUCTS

Bakery products / Extra white tin loaf / French-type bread / Rustic mixed-flour bread / Extra white soft sandwich bread / Bread sticks with yeast



#### FEATURES

-  High
-  High
-  Very strong



25Kg

### Pitas

Pitas flour

#### STRENGTHS




- Ideal for the handmade and industrially-made pita bread
- Great extensibility

#### PRODUCED PRODUCTS

Handmade pita bread for souvlaki / Cypriot pita (flat bread) / Arabic pita



#### FEATURES

-  High
-  Normal
-  Very strong



25Kg

### Des Champs

T65 Wheat flour for pain courant français (French bread)

#### STRENGTHS




- Rich taste and aroma of traditional rye sourdough
- Light texture with an excellent open crumb structure
- Crispy crust with a warm, golden- yellow hue
- Naturally high in protein

#### PRODUCED PRODUCTS

Baguette / Rustic flatbread / Toast bread / Croissant



#### FEATURES

-  Normal
-  High
-  Strong



25Kg

### Type 70% Assos Malakos

Bakery flour from soft wheat type 70%

#### STRENGTHS

- Behaves well during the production process
- Ideal for all flour mixing uses
- Ideal for simple and rapid mixers

#### PRODUCED PRODUCTS

White bread / White loaf / Kaiser rolls / Lagana / French-type bread / Thessaloniki simit / Cypriot pita / Arabic pita / Panini / Peinirli / Raisin bread



25Kg



## Zimoto

Finely ground flour from selected hard wheat, with a golden color

### STRENGTHS


- A unique flour, distinguished by its premium raw materials and specialized milling process
- Ideal for use in simple and fast kneading mixers
- Finely milled with a naturally golden hue

### PRODUCED PRODUCTS

Rustic bread / Sourdough rustic bread / Rustic baguette / Traditional filo pastry for pies / Lagana (Greek flat bread) / Focaccia / Loukoumades (honey puffs)



### FEATURES

	High
	High
	Fine

 25Kg

## Loulis Mills Products

### RUSTIC FLOUR

## Extra Fino

Fine-grained flour from selected durum wheat

### STRENGTHS


- Compatible with high-speed and basic kneading systems, and withstands high mechanical stress on production lines
- Perfect for blending with all types of flour, from strong to weak
- Suitable for use with refrigerator/ fermentation chamber and slowfermented rustic-style products
- Excellent for enhancing the quality of traditional rustic baked goods
- Exceptionally strong flour

### PRODUCED PRODUCTS

Rustic bread / Rustic bun / Rusic toast / Rusks / Olive bread / Cheese bread



### FEATURES

	High
	High
	Fine

 25Kg

## Hondro

Coarsely ground flour - semolina from selected durum wheat

### STRENGTHS




- A distinctive flour, thanks to its premium raw materials and specialized milling process
- Perfectly suited for use in kneading machines and mixers

### PRODUCED PRODUCTS

Rustic bread / Sourdough rustic bread / Oil bread



### FEATURES

	Normal
	Normal
	Coarse

 25Kg

## Skliro Petromilou

Durum Wheat Stonemill Flour

### STRENGTHS




- Suitable for use in basic and highspeed kneading systems
- Easy to handle
- Blends well with all types of flour, especially for dense or heavy baked goods
- Ideal for sourdough bread preparations
- Performs well in slow-fermentation doughs when used in flour blends

### PRODUCED PRODUCTS

Dense, rustic-style bread / Traditional Mani-style bread / Authentic monastery-style bread



### FEATURES

	Moderate
	Low
	Moderate bran

 25Kg



## Horiatiko Olikis

Wholemeal choriatico flour

### STRENGHTS




- Suitable for simple and high-speed kneading machines
- Easy to handle
- Ideal for slow-fermentation doughs
- Perfect for blending with all types of flour, especially for dense final products
- Excellent choice for sourdough breads

### PRODUCED PRODUCTS

Handmade traditional wholemeal village bread / Wholemeal kouloura (rustic ring-shaped bread) / Wholemeal lagana (flatbread) / Traditional wholemeal rusks



### FEATURES

-  Moderate
-  Normal
-  Coarse bran



## Extra Zimoto

Medium-grind flour made from hard wheat, enriched with dried rye sourdough and malted barley flour

### STRENGHTS




- Extra sourdough-style result with no extra effort
- Suitable for blending with all types of flour
- Unique in its versatility across a wide range of applications
- Ideal for mixing with other flours to produce European-style sourdough breads

### PRODUCED PRODUCTS

Rustic sourdough bread / Dense sourdough bread from Thiva / Wholemeal sourdough bread / Sourdough



### FEATURES

-  High
-  Normal
-  Moderate



## Dialehto

Finely ground flour made from hard wheat

### STRENGHTS

- Easy to handle
- Ideal for use in simple and highspeed kneading machines
- Suitable for blending with other flours

### PRODUCED PRODUCTS

Handmade traditional village-style bread / Metsovo-style village bread / Rustic kouloura (ring-shaped bread) / Lagana (traditional flatbread) / Focaccia



### FEATURES

-  High
-  Normal
-  Fine



## Loulis Mills Products

### RUSTIC FLOUR

## Pizza Spolvero

Finely ground flour made from hard wheat. Ideal for dusting the work surface before shaping or rolling out the dough

### STRENGHTS

- Fine-textured flour, ideal for dusting the work surface
- Special formulation that supports easy dough stretching and optimal pizza baking
- Excellent appearance and taste of the final product



### FEATURES

-  Fine



## Aloni

Fine yellow flour made from selected hard wheat, ideal for the production of bread, rolls and premium baked goods

### STRENGHTS




- Easy to handle
- Ideal for simple and high-speed kneading machines
- Suitable for blending with other flours
- Finely milled with a pleasant aroma and appealing color
- Produces final products with excellent shelf life
- The finest flour in our range of rustic-style flours
- A unique flour thanks to its carefully selected raw materials and milling method

### PRODUCED PRODUCTS

Rustic village bread / Rustic-style baguette / Slow-fermentation bread / Lagana (traditional Greek flatbread) / Pastry sheet for rustic-style pies / Ciabatta



### FEATURES

-  High
-  Normal
-  Extra fine





## Zaharoplastikis

Pastry flour

### STRENGTHS

- Suitable for all uses in pastry and cooking

### PRODUCED PRODUCTS

Biscuits / Cookies / Creams / Sponge cake / Walnut cake / Milk pie / Loukoumades / Cake / Muffins / Tarts / Vasilopita (cake) / Dunking biscuits / Wafers / Kaltsounia (Cretan sweets) / Kourabiedes (icing sugar covered biscuits) / Melomakarona (honey biscuits) / Grape must cream / Baton chalet / Cookies / Sweet rusks / Petit fours / Lady fingers / Raisin cake / Ice cream cones / Béchamel sauce / Crepes / Jam tart



### FEATURES

-  Low  
 Low  
 Low

 25Kg

## Loulis Mills Products

FINE FLOUR

## Kataifiou

Soft wheat flour produced through specialized mechanical processing

### STRENGTHS

- Designed for the production of refined pastry items
- Very low wet gluten content
- Suitable for oil-based doughs and cookie extruding machines
- Lump-free batter
- Ultra-fine, powder-like texture
- Ideal for artisanal kataifi production



### FEATURES

-  High  
 Strong

 25Kg

## Farin up

Self raising flour

### STRENGTHS




- Premium-quality flour that delivers reliable results without the need for additional baking powder or baking soda.

### PRODUCED PRODUCTS

Vasilopita Cakes / Loukoumades / Apple pies / Jam tart / Walnut pies / Cookies / Pancakes / Pizza



### FEATURES

-  Normal  
 High  
 Low

 5Kg

## Sfoliatas

Puff pastry flour

### STRENGTHS



- Suitable for blending with other types of flour for all kinds of puff pastry production
- Excellent extensibility
- Ideal for both industrial and artisanal applications

### PRODUCED PRODUCTS

Handcrafted / kourosofoliata / Handcrafted / croissants / German-style / puff pastry / French-style / puff pastry / Kourosofoliata / Traditional / savory pies / Waffles / Cream horns / Breadsticks / Toast bread / Hamburger buns / Rox (Greek-style / sweet pastry) / Mille-feuille / Pretzels



### FEATURES

-  Normal  
 Medium Strong

 25Kg



## Sfoliatas Formas

Premium-quality flour from soft wheat, fortified

### STRENGTHS




- Ideal for high mechanical stress during processing
- Excellent water absorption
- Perfect for the production of industrial sandwich bread

### PRODUCED PRODUCTS

Sandwich bread (toast) / Kaiser rolls / Donuts



### FEATURES

-  Normal
-  High
-  Very Strong



25Kg

## Type 55%

Premium-quality flour from soft wheat

### STRENGTHS




- High yield
- Ideal for bakery and pastry products
- Suitable for blending with other flours
- Designed for high mechanical stress during processing

### PRODUCED PRODUCTS

White sandwich bread / French baguette / French-style bread / White toast bread / Baguettes / Kaiser rolls / Brioche / Pretzels / Margarita bread / Loukoumades (Greek honey puffs) / Viennese bread / Kourou / Croissants / Strudel / Soft sandwich bread / Breadsticks / Toast / Hamburger buns / Christopsomo (Greek Christmas bread) / Crepes / Toasted bread / Bâton salé (French salted sticks)



### FEATURES

-  Normal
-  High
-  Very Strong



25Kg

## Super Tsourekion

Fortified, premium-quality flour from soft wheat

### STRENGTHS


- Ideal for yeast-based recipes rich in fats and sugars
- Suitable for blending with other flours
- Unique in the market for its exceptionally high gluten content

### PRODUCED PRODUCTS

Tsoureki (Greek sweet bread) / Politiko / Vasilopita (yeast-based / New Year's bread) / Panettone / Stollen



### FEATURES

-  High
-  High
-  Very Strong



25Kg

## Loulis Mills Products

### FINE FLOUR

## Super Amerikis

Fortified, premium-quality flour from soft wheat

### STRENGTHS


- Ideal for demanding bakery and pastry products
- High gluten content
- Excellent as an improver for bakery and pastry recipes
- Suitable for blending in the production of bakery items, pastries, and puff pastry products

### PRODUCED PRODUCTS

Vasilopita (Greek New Year's cake) / Babàs (syrupsoaked cake) / Donuts / Tsoureki (Greek sweet bread) / Panettone / Ciabatta / Viennese-style toast bread / Baguettes / Sandwich bread / Peinirli (Greekstyle open-faced pies) / Panini / Kaiser rolls / Piroshki / Donuts / American-style waffles / Stollen



### FEATURES

-  High
-  High
-  Very Strong



25Kg

## Croissant

Premium-quality soft wheat flour, specially formulated for croissant production

### STRENGTHS

- The ideal flour for croissant making
- Suitable for both proofed and frozen croissant production
- Excellent elasticity
- High resistance to mechanical stress during processing
- Produces strong doughs capable of withstanding high fat and sugar content
- Also suitable for producing a variety of fine pastry products

### PRODUCED PRODUCTS

French croissants / Viennese pastries / Croissant-style products / Brioche / Danish pastries / Donuts / Panettone



### FEATURES

-  Normal
-  High
-  Very Strong



25Kg

## Gruau rouge T45

Wheat flour for fine French bakery and pastry applications

### STRENGTHS

- Ideal for recipes rich in butter, eggs, and sugar
- Excellent absorption capacity
- High resistance to processing
- Suitable for frozen dough applications

### PRODUCED PRODUCTS

Croissants / Brioche / Buns / Puff pastries / Breadsticks / Viennese bread



### FEATURES

- Milled from the heart of the wheat grain
- Free from added enzymes and bakery improvers



25Kg

## Super K

Fortified, premium-quality flour from soft wheat

### STRENGTHS

- Ideal for producing rich Frenchstyle puff pastry
- Excellent extensibility
- Suitable for blending with other flours
- High resistance during processing
- Versatile with wide-ranging applications
- Perfect for pizza production

### PRODUCED PRODUCTS

Pizza base (handmade or industrial) / French croissants / Tulumbe (syrup-soaked pastries) / Donuts / Berliners / Danish pastries / Handmade phyllo dough / Diples (Greek fried dough dessert) / Cream horns



### FEATURES

 Normal

 High

 Strong

 25Kg

## Rekor Fillou

Fortified, premium-quality flour from soft wheat

### STRENGTHS

- Ideal for making handmade bougatsa pastry
- Excellent extensibility
- Suitable for industrial production of laminated biscuit doughs (e.g., crackers)

### PRODUCED PRODUCTS

Kourosfogliata (a type of laminated dough) / Bougatsa phyllo / Kroustas phyllo dough / Croissants / French croissants / Danish pastries / Bougatsa / Crackers



### FEATURES

 High

 High

 Strong

 25Kg

## Super Top Fillou

Category P flour from soft wheat

### STRENGTHS

- Excellent dough extensibility
- Suitable for blending with other types of flour
- Ideal for industrial production of handmade-style phyllo kroustas and oil-based phyllo dough

### PRODUCED PRODUCTS

Handmade country-style pies / Phyllo kroustas / Oil-based phyllo



### FEATURES

 Moderate

 Soft

 25Kg

## Loulis Mills Products

### FINE FLOUR

## Extra Bougatsas

Premium fortified soft wheat flour

### STRENGTHS

- The most specialized flour for industrial bougatsa production
- Excellent extensibility
- Ideal for blending and suitable for all types of machine-processed pastry sheets

### PRODUCED PRODUCTS

Bougatsa / Oil-based pastry sheets / Kihi pies / Cheese pastries / Spring rolls / Diples (traditional Greek fried pastries) / Tray phyllo sheets



### FEATURES

 High

 Medium Soft

 25Kg

## Top Fillou

Premium soft wheat flour

### STRENGTHS

- Excellent extensibility
- Suitable for blending with other types of flour
- Ideal for industrial production of handmade-style phyllo and oilbased pastry sheets

### PRODUCED PRODUCTS

Handmade-style traditional pies / Phyllo pastry sheets / Crêpes / Yufka / Spring rolls



### FEATURES

 Moderate

 Soft

 25Kg

## Handmade Bougatsa

Premium fortified soft wheat flour

### STRENGTHS

- Ideal for producing handmade bougatsa filo
- Excellent extensibility

### PRODUCED PRODUCTS

Bougatsa



### FEATURES

 High

 High

 Strong

 25Kg



## Pizza Tipo 00

Premium soft wheat flour

### STRENGTHS

- Excellent elasticity and strength
- Ideal for traditional Italian pizza dough
- Very appealing final product appearance

### PRODUCED PRODUCTS

Traditional Italian pizza dough / Peinirli / Ciabatta / Focaccia



### FEATURES

 Normal

 Normal

 Strong

 25Kg

## Tipo 00 Classico

Premium soft wheat flour for Pizza

### STRENGTHS

- Good water absorption
- Excellent elasticity and dough strength
- Ideal for slow fermentation (in the fridge)
- Suitable for pizza dough baked in both wood-fired ovens (high temperature) and conventional ovens
- Very good final product appearance and taste
- Perfect for recipes requiring a sourdough starter

### PRODUCED PRODUCTS

Pizza / Calzone / Peinirli



### FEATURES

 High

 High

 Medium Strong

 12,5Kg

## Tipo 01 Rustico Petromilou

Stone-milled Type 01 flour for Pizza, made from premium soft wheat

### STRENGTHS

- Good water absorption
- Unique flavor due to stone milling process
- Excellent elasticity and dough strength
- Ideal for slow fermentation (in the fridge)
- Suitable for pizza dough baked in both wood-fired ovens (high temperature) and conventional ovens
- Very good final product appearance and taste
- Perfect for recipes requiring a sourdough starter

### PRODUCED PRODUCTS

Pizza / Calzone / Peinirli



### FEATURES

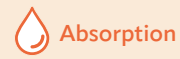
 High

 High

 Medium Strong

 25Kg





Absorption



Bran content



Bran Size



Crumb color

Wholewheat  
bran



## Mavro Pitirouho

Black wholemeal flour with coarse bran

### STRENGTHS

- Unique, rich-in-bran flour
- Ideal for blending with other flours
- Suitable for both artisanal and industrial production, with excellent results

### PRODUCED PRODUCTS

Black bran bread / Black bran toast bread / Black bran baguette / Black bran lagana / Black bran sandwich rolls / Wholegrain breadsticks / Wholegrain cookies



### FEATURES

	Very High
	High
	Very Dark
	Coarse

25Kg

## Loulis Mills Products

WHOLEWHEAT BRAN

## Sikalís Enishimeno

Moulbie rye extra flour

### STRENGTHS

- Ideal for blending with other flours
- Suitable for both artisanal and industrial production
- Perfect for breads with a high percentage of rye

### PRODUCED PRODUCTS

Rye bread / Rye toast / Rye rusks / Rye burger buns / Rye Kaiser rolls / Rye pizza / Specialty rye koulouri



### FEATURES

	High
	Normal
	Fine

25Kg

## Topiko Olikis

Topiko wholemeal flour

### STRENGTHS

- Suitable for both artisanal and industrial production
- Flexible for blending with other flours due to its granulation
- Finely ground bran

### PRODUCED PRODUCTS

Wholegrain breads / Puff pastry products / Brioche-style products / Wholemeal pastry sheets



### FEATURES

	High
	Normal
	Dark
	Fine

25Kg

## Komple

Compleat whole meal flour

### STRENGTHS

- Ideal for blending with other flours
- Suitable for both artisanal and industrial production
- Light malted

### PRODUCED PRODUCTS

Bread / Toast / Baguette / Lagana / Sandwiches / Breadsticks / Baking breadsticks Cookies



### FEATURES

	High
	Normal
	Medium Dark
	Medium- Coarse

25Kg





## Fine Semolina

Fine-grain semolina from selected durum wheat

### STRENGTHS

- Milled in a traditional semolina mill
- Golden color
- Ideal for blending with flour for distinctive aroma and flavor

### PRODUCED PRODUCTS

Halva / Revani / Pasta / Hilopites Trachanas / Organic Semolina Bread / Pastry cream



### FEATURES

- High
- Fine

25Kg

## Loulis Mills Products

### SEMOLINA

## Organic Fine Semolina

Certified organic fine grain semolina from selected organic durum wheat

### STRENGTHS

- Golden color
- Ideal for blending with flour for distinctive aroma and flavor

### PRODUCED PRODUCTS

Halva / Revani / Organic Semolina Bread / Pasta / Hilopites Trachanas / Pastry cream



### FEATURES

- High
- Fine

25Kg

## Coarse Semolina

Coarse semolina from hard wheat

### STRENGTHS

- Milled in a semolina mill
- Golden color

### PRODUCED PRODUCTS

Semolina halva / Revani / Samali / Walnut pie / Custards



### FEATURES

- Normal
- Coarse

25Kg

## Pasta Semolina

High Protein Semolina for Pasta

### STRENGTHS

- Golden color
- Good water absorption

### PRODUCED PRODUCTS

Pasta / Hilopites / Spaghetti Trachanas / Pastry cream / Honey cookies / Revani / Custards



### FEATURES

- High
- Fine

25Kg





Absorption



Bread Rising



Bran Size



Crumb color



## Dinkel Olikis

Dinkel wholemeal

### STRENGTHS

- End products with a distinctive aroma
- Wide range of end product production
- Higher nutritional value
- Ideal for the production of Northern European bakery products
- Ideal for blending with Dinkel type 800

### PRODUCED PRODUCTS

Whole wheat Dinkel bread / Fruit tart / Heavy German bread with sunflower seeds



### FEATURES

Normal

Low

Fine

25Kg

## Loulis Mills Products

HEALTHY LIVING

## Zin Petromilou

Zin emmer wheat stonemill flour

### STRENGTHS

- High nutritional value
- Ideal for the production of traditional Mediterranean bread
- Suitable for artisanal production and simple kneading machines
- Bread production from ancient grains

### PRODUCED PRODUCTS

Bread / Breadstik / Cake / Thessaloniki Sesame Bagel / Cheese Pie (Kourou style)



### FEATURES

Normal

Low

Fine

25Kg

## Dinkel Type 800

Dinkel flour from Triticum spelta wheat

### STRENGTHS

- Final products with a distinctive aromaWide range of final product applications
- Ideal for the production of baked goods from Northern European countries
- Ideal for blending with whole grain Dinkel (spelt)

### PRODUCED PRODUCTS

Bread / Cheese pie / Breadsticks / Cake



### FEATURES

Normal

Normal

25Kg

## Polikarpo

Multigrain flour

### STRENGTHS

- Contains a high percentage of seeds (24%)
- Ideal for blending with other flours
- Suitable for both artisanal and industrial production

### PRODUCED PRODUCTS

Multigrain bread / Multigrain toast / Multigrain breadsticks / Multigrain bars / Multigrain "kourou" cheese pie



### FEATURES

Normal

High

Medium dark

12,5Kg



## Organic Baking

Certified organic baking flour from soft organic wheat

### STRENGTHS

- Suitable for use in simple and high-speed kneading machines
- Ideal for blending with other organic flours

### PRODUCED PRODUCTS

Bread / Breadsticks / Cookies



### FEATURES

- Normal
- Normal



25Kg

## Organic Rustic

Category M flour from organically grown durum wheat

### STRENGTHS

- Suitable for use in simple and high-speed kneading machines
- Ideal for blending with other organic flours
- Suitable for natural sourdough production

### PRODUCED PRODUCTS

Rustic organic bread / Organic rustic breadsticks / Organic olive bread and cheese bread



### FEATURES

- High
- Normal
- Fine



25Kg

## Organic Wholemeal

Certified organic wholemeal flour from soft organic wheat

### STRENGTHS

- Ideal for blending with other organic flours
- Suitable for artisanal production

### PRODUCED PRODUCTS

Organic wholemeal sourdough bread / Organic breadsticks



### FEATURES

- High
- Normal
- Fine



25Kg

## Loulis Mills Products

## Organic Wholegrain Rustic

Certified organic wholemeal flour from organically grown durum wheat

### STRENGTHS

- Suitable for simple and high-speed kneading machines
- Ideal for blending with other organic flours
- Suitable for flavorful organic wholemeal rustic sourdough bread

### PRODUCED PRODUCTS

Handmade organic rustic sourdough bread / Organic wholemeal rustic round loaf / Organic wholemeal lagana (flatbread)



### FEATURES

- High
- Normal



25Kg

## Maize Flour

Flour made from selected maize

### STRENGTHS

- Golden-colored flour
- Ideal for blending with other flours

### PRODUCED PRODUCTS

Cornbread / Corn toast / Breadsticks / Mexican flatbread / Sponge cake / Cake



### FEATURES

- Low
- Low



25Kg

## Oat Flour

Flour from whole-milled oats (Avena sativa)

### STRENGTHS

- Suitable for artisanal production and simple kneading machines
- When combined with wheat flour, it is ideal for bread and baked goods

### PRODUCED PRODUCTS

Oat cookies / Oat bread / Oat desserts / Oat bars / Porridge



### FEATURES

- High
- Low
- Fine



25Kg



## Barley Flour

Fine wholemeal flour from selected barley

### STRENGTHS

- The perfect choice for barley bread and Cretan rusk
- Finely ground awn-free grain

### PRODUCED PRODUCTS

Barley bread / Cretan rusks / Barley rusks / Barley ring bread



### FEATURES

 High

 Low

 Coarse

 25Kg

## Rye Type 997

Rye flour type 997, finely ground

### STRENGTHS

- 100% rye flour
- Ideal for blending with premium flours
- Suitable for artisanal production

### PRODUCED PRODUCTS

Dense rye breads / Rusks / Sourdough



### FEATURES

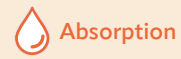
 High

 Fine

 25Kg







Absorption



Bread Rising



Strength



Crumb color



## Moul-bie Baguette Viennoise

Premium flour mix with sugar and powdered butter. Contains salt

### STRENGTHS

- Wide range of applications in baking and pastry making
- Easy to use
- Suitable for blending with other floursProduction of fluffy products
- Suitable for slow fermentation and frozen dough

### PRODUCED PRODUCTS

Vienna baguette / Brioche rolls / Strudel / Raisin bread / Croissant / Tarts / Pizza / Peinirli / Calzone / Pirozhki / Cheese pies (puff pastry and kourou style)



### FEATURES



25Kg

## Moul-bie Campaillou

Malted wheat-rye flour blend with dried rye sourdough

### STRENGTHS

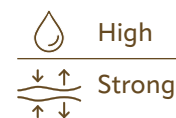
- Distinctive external and internal appearance
- Unique aroma and distinctive taste of final products
- Suitable for slow fermentation and frozen dough

### PRODUCED PRODUCTS

Campagne bread / Baguette / Stuffed breads (olive, feta, etc.) / Ciabatta / Breadsticks / French Rustic / Campagne bread



### FEATURES



25Kg

## Loulis Mills Products

SMART MIXES

## Moul-bie Ciapo

Flour mix with dried wheat sourdough

### STRENGTHS

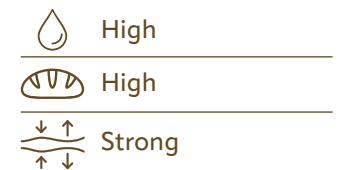
- Mediterranean aroma and taste of the final product
- Suitable for slow fermentation and frozen doughs
- Crispy crust
- Ideal for producing authentic Italian ciabatta

### PRODUCED PRODUCTS

Ciabatta, Focaccia / Olive bread / Cheese bread / Spanish baguette / Sandwich bread / Panini / Breadsticks



### FEATURES



25Kg

## Moul-bie Rye Flour Mix

Malted wheat-rye flour blend

### STRENGTHS

- Suitable for all traditional dense rye breads
- Distinctive aroma and taste of final products
- Suitable for slow fermentation and frozen dough

### PRODUCED PRODUCTS

Rye bread / Stuffed bread (savory and sweet) / Rye rusks / Rye toast / Rye cheese pie / Rye phyllo dough / Rye Simit



### FEATURES



25Kg

## Quinograin

Mix for the production of dark breads with quinoa, chia and sesame seeds

### STRENGTHS

- No enzymes
- No additives
- Source of dietary fiber and protein
- Contains 14% added seeds
- Unique taste and texture

### PRODUCED PRODUCTS

Bread / Cheese pie / Dinner rolls / Baguette / Toast bread / Burger buns / Croissant / Breadsticks



### FEATURES



10Kg



**KENFOOD**  
NUTRITION & BAKING SOLUTIONS





## Victory multi

Premix 15% for the production of rolls, baguettes, breadsticks, and Thessaloniki-style buns

### DOSAGE

For sandwiches, hamburgers, toast, Thessaloniki buns:  
• 1.000g. flour • 150 g. mixture • 510 g. water • 35 g. yeast



25kg sack

## Super toast

Mixture for the production of bread for toast

### DOSAGE

• 1.000 g. mixture • 480 g cold water • 20 g dry yeast  
(50 g compressed yeast)



15kg sack

## Low Gi 50

50% Premix for the production of bread with a low glycemic index (<54), a source of dietary fibers, enriched with B vitamins (B1, B2, B3, B5, B6, B9, B12), trace elements (iron, calcium, phosphorus, potassium).

### DOSAGE

• 1,000 g premix • 1,000 g flour (soft) • 1,100 g water  
• 100 g yeast



15kg sack

## Sporenio (Seeded Bread Premix)

Concentrate 30% for the production of breads with cereal seeds.

### DOSAGE

For seed bread  
• 1.000 g premix • 2.350 g flour • 2.000 g water  
• 100 g yeast



20kg sack



## Volcano bread premix

A 50% premix for the production of baked goods with active charcoal.

### DOSAGE

• 1,000 g premix • 1,000 g flour (70%) • 1,200 g water  
• 40 g yeast



10kg sack

## Rye premix

30% concentrate for the production of rye breads

### DOSAGE

• 1.000 g. premix • 2.300 g flour (soft) • 1.800 g water •  
170 g. yeast



25kg sack

## Ciabatta premix

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

### DOSAGE

• 1.000 gr. flour • 80 gr. mix • 800 gr. water • 20 gr. yeast  
• 50 gr. oil



20kg sack

## Corn plus J premix

50% Premix for the production of corn baked goods with cracked corn.

### DOSAGE

For seed bread  
• 1.000g premix • 1.000g soft flour • 1.100g water • 100g  
yeast



15kg sack







## Simit blend

A mix for producing traditional Thessaloniki-style sesame bagels (simit).

### DOSAGE

• 1,000 g mix • 370 g water • 50 g yeast



 25kg sack

## Pinsere mix

A mix for producing dough for pinsa.

### DOSAGE

• 1,000 g Pinsere Mix • 820 g water • 20 g fresh yeast • 20 g olive oil



 10kg sack

## Brioche blend

A mix for making brioche.

### DOSAGE

• 1,000 g mix • 340 g water • 80 g yeast • Egg or Brilliant Mix



 25kg sack

## Golden brioche

A mix for brioche production.

### DOSAGE

For seed bread  
• 1,000 g mix • 380 g water • 70 g yeast • Egg or Brilliant Mix



 25kg sack





## Ariston

Bread and pastry improver for toast bread, hamburger buns, sandwiches, and other products requiring a high volume.

### DOSAGE

Add 0.5% – 1% of the flour weight.



15kg sack

## Gk 3000

High-performance flour improver, suitable for all types of baked goods that rise biologically (with yeast).

### DOSAGE

Add 1% to the weight of the flour.



20kg sack

## Ellinikon (Greek)

Flour improver suitable for all types of baked goods that rise biologically (with yeast).

### DOSAGE

Add 1% of the flour weight.



20kg sack

## Kast

Concentrated blend of improvers and spices for the production of baked goods.

### DOSAGE

Add 1% to the weight of the flour



20kg sack

## Soft pan extra

A mixture of polyols and enzymes to increase the shelf life of baked goods.

### DOSAGE

Add 1 – 4 % to the flour



12kg container

## Freslin S

A dough improver to increase the shelf life of baked goods.

### DOSAGE

Add 2% – 3% of the flour weight.



5kg carton

## Ken frost

Freezing improver

### DOSAGE

Add 2% – 3% to the final product.



20kg sack

## Relax 10

Flour improver – Dough relaxant.

### DOSAGE

Add 0.2% – 1.0% to the flour.



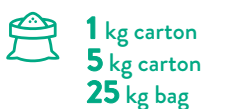
25kg sack

## Fillo 500

A mixture of enzymes and reducing agents used to regulate the dough rheology for phyllo pastry.

### DOSAGE

100 – 500ppm



1 kg carton  
5 kg carton  
25 kg bag





## Dehydrated Vegetables, Herbs, Spices

Dehydrated vegetables in powder, flake, and chunk forms for decoration and preparation of fillings for products such as pasta, bread, crackers, puff pastries, pizzas, sauces, etc.

Available in powder and flake forms:  
potato flakes, onion, garlic, spinach, carrot, leek, mastic, tomato, turmeric, vegetable mix, etc.

### DOSAGE

Add 1% – 3% of the final product, depending on the usage.



(packaging may vary  
depending on the product  
code)

## Flavor Concentrates

Parmesan compound, seven-enzyme bread powder – ideal for enhancing flavor in sauces and savory fillings.



## Seasoning

A flavorful seasoning concentrates available in the following flavors:  
4 cheese, sour cream & onion, carrot & olive, veggie, red beet & onion, salt & oregano.

### DOSAGE

8% within the recipe or externally as a decoration.



## Pizza sauce

A cold-preparation product for making pizza sauce, peinirli, ham pie, etc.

### DOSAGE

• 1,000 g of mixture • 6,000 g of water



## Bechamel sauce (standard)

A mix for producing béchamel sauce (cold preparation) with parmesan flavor, used in the production of fillings for puff pastries, such as cheese pies, ham and cheese pies, etc.

### DOSAGE

• 1,000 g mix • 2,500 g water



## Bechamel yellow

A mix for producing béchamel sauce (cold preparation) with a yellow color and kasseri cheese flavor, for use in the production of fillings for puff pastries, e.g., kasseri cheese pie, ham and cheese pie, etc.



## Bechamel sauce F

A mix for producing béchamel sauce (cold preparation) with a feta cheese flavor.

### DOSAGE

• 1,000 g mix • 3,000 g water



## Bechamel vegan

A mix for producing béchamel sauce (cold preparation) with plant-based ingredients.

### DOSAGE

• 1,000 g mix • 4,000 g water



20kg sack

## Cream cheese filling base

A mix for producing a filling for snacks (cold preparation) with a Philadelphia-style cream cheese flavor.

### DOSAGE

• 1,000 g mix • 3,000 g water



20kg bag

## Graviera taste filling base

A mix for producing béchamel sauce (cold preparation) with a graviera cheese flavor.

### DOSAGE

• 1,000 g mix • 4,000 g water



20kg sack

## Filling S30

A mix for the production of béchamel sauce (cold preparation) with a neutral flavor, suitable for fillings in puff pastry products such as cheese pie, ham and cheese pie, meat pie, etc.

### DOSAGE

• 1,000 g mix • 3,000 g water



20kg sack

## Block 50

A mix for stabilizing the fillings of puff pastry (both baked and frozen).

### DOSAGE

Add 3% – 5% to the filling.



2,5 kg  
5 kg

(packages vary depending on the code)







### Cereal Seeds Mix Type N

A mixture of 5 different seeds and cereal flakes (sunflower seeds, sesame, wheat flakes, barley flakes, oat flakes), suitable for decorating baked goods such as multi-grain breads, breadsticks, crackers, etc.

**DOSAGE**  
Add 5% -10% to the flour

 **15kg sack**

### Cereal décor

A mixture of 6 different seeds and cereal flakes (sunflower seeds, flaxseeds, barley flakes, cracked wheat, oat flakes, sesame), suitable for decorating baked goods such as multi-grain breads, breadsticks, crackers, etc.

**DOSAGE**  
Add 5% – 10% to the flour

 **20kg sack**

### Various Seeds and Cereal Flakes

Sunflower seeds, brown flaxseed, yellow flaxseed, poppy seeds, buckwheat, oat flakes, wheat flakes, barley flakes, rye flakes, etc., for creating your own combinations and recipes.

**DOSAGE**  
Add 2% -10% to the flour

 **25kg sack**

### Decor X

A mixture of 6 different seeds and cereal flakes (flax, oat flakes, barley flakes, wheat flakes, rye flakes, sunflower seeds) suitable for baking.

**DOSAGE**  
Add 5%-10% to the flour

 **15kg sack**

### Corn granular

Crushed, expanded, and coarsely ground corn, suitable for decorating and filling baked goods.

**DOSAGE**  
Add 5% – 10% to the flour.

 **10kg sack**

### Corn granular fine

Crushed, expanded, and finely ground corn, suitable for decorating and filling baked goods.

**DOSAGE**  
Add 5%-10% to the flour

 **10kg sack**



**Perfecta**  
Pastry Margarine (80% Fat)



100%  
vegan



10kg container





## Tsoureki mix

Mix for traditional Greek "Politiko" tsoureki (sweet bread).

### DOSAGE

• 1,000 g mix • 290 g – 310 g water • 80 g yeast • Egg or Brilliant Mix



20kg sack

## Tsoureki Thessalonikis

Mix for traditional Macedonian-style tsoureki.

### DOSAGE

• 1,000 g mix • 290 g – 310 g water • 80 g yeast • Egg or Brilliant Mix for brushing.



20kg sack

## Tsoureki Premix

40% concentrate for preparing traditional Greek "Politiko" tsoureki (sweet bread).

### DOSAGE

• 1,000 g mix • 290 g – 310 g water • 80 g yeast • Egg or Brilliant Mix



25kg sack

## Tsoureki Mix Choco

Mix for chocolate-flavored tsoureki.

### DOSAGE

• 1,000 g mix • 380 g – 390 g water • 80 g yeast • Egg or Brilliant Mix for brushing.



10kg sack

## Panettone Plus

Mix for traditional Italian Panettone.

### DOSAGE

For seed bread

• 1,000 g Panettone mix • 270 g butter (82%) • 50 g yeast • 400 g water



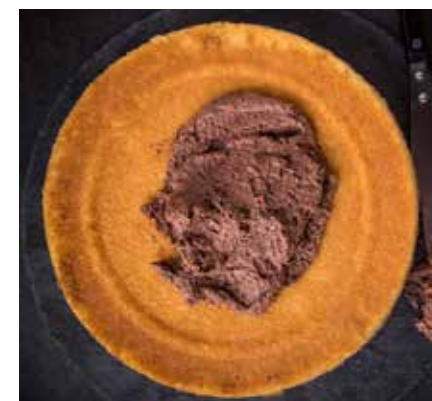
10kg sack

## Sponge Cake Mix

Mix for preparing sponge cakes and sweet kok.

### DOSAGE

• 1,000 g mix • 600 g eggs • 250 g water



20kg sack



## Sponge Cake Mix Choco

Mix for preparing cocoa-flavored sponge cake.

### DOSAGE

• 1,000 g mix • 600 g eggs • 300 g water



20kg sack

## Donut Blend

A mix for donuts.

### DOSAGE

• 1,000 g mix • 430 g – 450 g water • 80 g yeast



25kg sack

## Croissant Blend

A mix for croissants (brioche).

### DOSAGE

• 1,000 g mix • 140 g cooking fat • 420 g water • 40 g yeast



25kg sack

## Loukoumades mix

Mix for Loukoumades

### DOSAGE

• 1.000 g. mix • 800 g water • 50 g yeast



7kg container



20kg bag







## Waffle complete

Ready mix for waffle preparation.

### DOSAGE

For sandwiches, hamburgers, toast, Thessaloniki buns:  
• 1,000 g waffle mix • 1,060 g water



7kg container

20kg bag

## Kenfood Products

OH MY

## Waffle Complete vegan

Mix for producing waffles, made with plant-based ingredients, suitable for vegetarians (vegan).

### DOSAGE

• 1.000 g. mix • 1.000 g. water



100%  
vegan

Box 5x1kg

## Pancake Complete

All-in-one pancake mix — just add water.

### DOSAGE

• 1.000 g. mix • 1.000 g. water



7kg container

15kg bag

## Pancake

Mix for the production of pancakes (with milk).

### DOSAGE

• 1,000 g mix • 750 g water • 500 g milk



7kg container

15kg bag

## Crepe mix

Ready mix for preparing crepes.

### DOSAGE

• 1,000 g mix • 1,500 - 1,750 g water.



7 kg sacks  
 20 kg sacks





## King's cake

Ready mix for preparing cake, revani, walnut cake, and samali.

### DOSAGE

• 1,000 g mix • 400 g water • 400 g (450 ml) oil



 20kg sack

## Choco King's cake

Mix for preparing chocolate cake.

### DOSAGE

• 1,000 g mix • 470 g water • 400 g (450 ml) oil



 15kg sack

## Fine cake

A mix for preparing a vegan cake with chocolate flavor.

### DOSAGE

• 1,000 g mix • 500 g water • 300 g (330 ml) sunflower oil



 20kg sack

## Zest Cake

Ready mix for the preparation of cake, revani, walnut cake, and samali

### DOSAGE

• 1.000 g. mix • 500 g. water • 300 g. oil



 20kg sack

 5x2kg box



## Choco Zest Cake

Mix for preparing chocolate cake.

### DOSAGE

• 1,000 g mix • 470 g water • 400 g (450 ml) oil



 **15kg sack**

## Family cake

Mix for preparing vanilla-flavored cake.

### DOSAGE

• 1,000 g mix • 500 g eggs • 500 g oil • 50 g water

Alternatively:

• 500 g eggs • 500 g margarine



 **20kg sack**

## Choco family cake

Mix for making chocolate-flavored cake.

### DOSAGE

• 1,000 g mix • 500 g eggs • 500 g oil • 100 g water



 **20kg sack**

## Enjoy cake

Mix for preparing egg-oil cake.

### DOSAGE

• 1,000 g mix • 300 g eggs • 300 g (330 ml) sunflower oil  
• 200 g water



 **20kg sack**

## Kenfood Products

### CAKE MIXES

## Vegan cake

Mix for preparing vegan cake with vanilla flavor.

### DOSAGE

• 1,000 g of mix • 500 g of water • 150 g of oil

Alternatively:

• 1,000 g of mix • 500 g of water • 150 g of margarine



 **100%  
vegan**

 **15kg bag**

 **5x2kg box**

## Vegan cake choco

A mix for preparing a vegan cake with a chocolate flavor.

### DOSAGE

• 1,000 g of mix • 500 g of water • 150 g of oil

Alternatively:

1,000 g of mix • 500 g of water • 150 g of margarine



 **100%  
vegan**

 **15kg bag**

 **5x2kg box**

## Cake red velvet

Mixture for the production of Red Velvet cake, chocolate flavoured

### DOSAGE

• 1.000 g of mixture • 500 g. water • 300 g. oil



 **15kg sack**

## Best cake red velvet

Mixture for the production of Red Velvet cake

### DOSAGE

• 1.000 g. mixture • 500 g. water • 300 g. (330ml) oil



 **20kg sack**

## Choco king pie

Ready mix for making chocolate pie.

### DOSAGE

• 1,000 g mix • 500 g water • 400 g (450 ml) oil

### Ingredients for Chocolate Sauce:

For 1,000 g syrup:

• 600 g sugar • 400 g water • 450 g melted couverture chocolate



15kg sack

## Brownies complete

Mix for brownies (just add water)

### DOSAGE

• 1000 g. mix • 250 g. Water



15kg sack

## Chocolate souffle

Mix for the production of chocolate soufflé

### DOSAGE

• 1,000 g mix • 250 g water



15kg sack







## Elina gold F100

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.

### DOSAGE

• 1,000 g mix • 2,500 g milk



 15kg sack

## Regina gold V3

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

### DOSAGE

• 1.000 g mix • 2.500 g water



 10kg sack

## Bugatsa cream

Mix for bugatsa cream (cold preparation).

### DOSAGE

• 1,000 g mix • 1.800 g water



 5x2kg box

## Instant Cheesecake cream

Mix for cheesecake cream

### DOSAGE

• 1.000 g. mix • 1.600 g water

Optional: You may add an extra 250 g of cream cheese for a richer texture.



 7kg container



## DRIED FRUIT DECORATIONS

### Dried Cherry

Dried cherry preparation for coating, filling, and decorating bakery and pastry products.



 10kg

## Kenfood Products

## DECORATIONS

### Cocktail Cubes

Small dried fruit cocktail cubes for coating, filling, and decorating bakery and pastry products.



 5kg

### Orange Slice

Cubed cocktail dry decoration fruit for topping, filling or decorating bakery – pastry products



 6kg

### Cherry in Jelly

Cherry in jelly for coating, filling, and decorating bakery and pastry products.



 6kg

### Diced Apple

Diced apple for coating, filling, and decorating bakery and pastry products.



 6kg



## Strawberry in Jelly

Whole strawberries in jelly for decorating bakery and pastry products.



6kg

## Black Cherry

Black cherry in jelly for coating, filling, and decorating bakery and pastry products.



6kg container

## GLAZING MIRRORS

Preparations suitable for coating and decorating bakery and pastry products. Available in the following flavors: cubes for coating, filling, and decorating bakery and pastry products.

## Mirror Glaze Transparent (neutral)



7kg container

## Kenfood Products

## DECORATIONS

## COVERS

Cream for coating pastry products. Available in both Hard and Soft Cover varieties. Offered in the following flavors:

## Dark Chocolate Cover



5kg container

## White Chocolate Cover



5kg container

## Milk Chocolate Cover



5kg container



### Praline creme extra

Products suitable for filling, coating, and decorating bakery and pastry items.



6kg container  
13kg container

## Kenfood Products

### PRALINES

### Praline crème soft

Products suitable for filling, coating, and decorating bakery and pastry items.



6kg container  
13kg container

### Praline crème forno

Products suitable for filling, coating, and decorating bakery and pastry items.



6kg container  
13kg container

### Praline crème cookies

Products suitable for filling, coating, and decorating bakery and pastry items.



5kg container

### Praline crème buono

Products suitable for filling, coating, and decorating bakery and pastry items.



6kg container



## Strawberry choco cream

Products suitable for filling, coating, and decorating bakery and pastry items.



6kg container

## Praline crème bitter

Products suitable for filling, coating, and decorating bakery and pastry items.



6kg container



## Praline Cream vegan

Products suitable for filling, coating, and decorating bakery and pastry items.



6kg container



## Praline Cream with broken hazelnuts

Products suitable for filling, coating, and decorating bakery and pastry items.



5kg container

## Kenfood Products

### PRALINES

## White choco cream

Products suitable for filling, coating, and decorating bakery and pastry items.



6kg container

## Praline Crème White with Black Cookies

Products suitable for filling, coating, and decorating bakery and pastry items.



6kg container

## Praline Cream Salty Caramel

Products suitable for filling, coating, and decorating bakery and pastry items.



6kg container

## Praline cream pistachio

Products suitable for filling, coating, and decorating bakery and pastry items.



6kg container



## We dream of a better tomorrow for this...



We support grain production in Greece through **contract farming** programs



We operate production and distribution facilities that are environmentally friendly, with **100% waste management**



We have donated over **200 tons of flour** to more than **236 NGOs**, supporting vulnerable social groups



We are a **founding member of the Alliance** for the Reduction of Food Waste



We promote **diversity** in the workplace by creating a psychologically safe environment for all employees



We utilize **renewable energy sources** in our industrial facilities through photovoltaic installations



We promote the culture of nutrition, environmental protection, and the history of the milling industry through the **Loulis Museum**, with 10,000 annual visits







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