SELECT

BAKERY PRODUCTS

PRODUCT CATALOGUE

THE PROGRESS OF SELECT TODAY

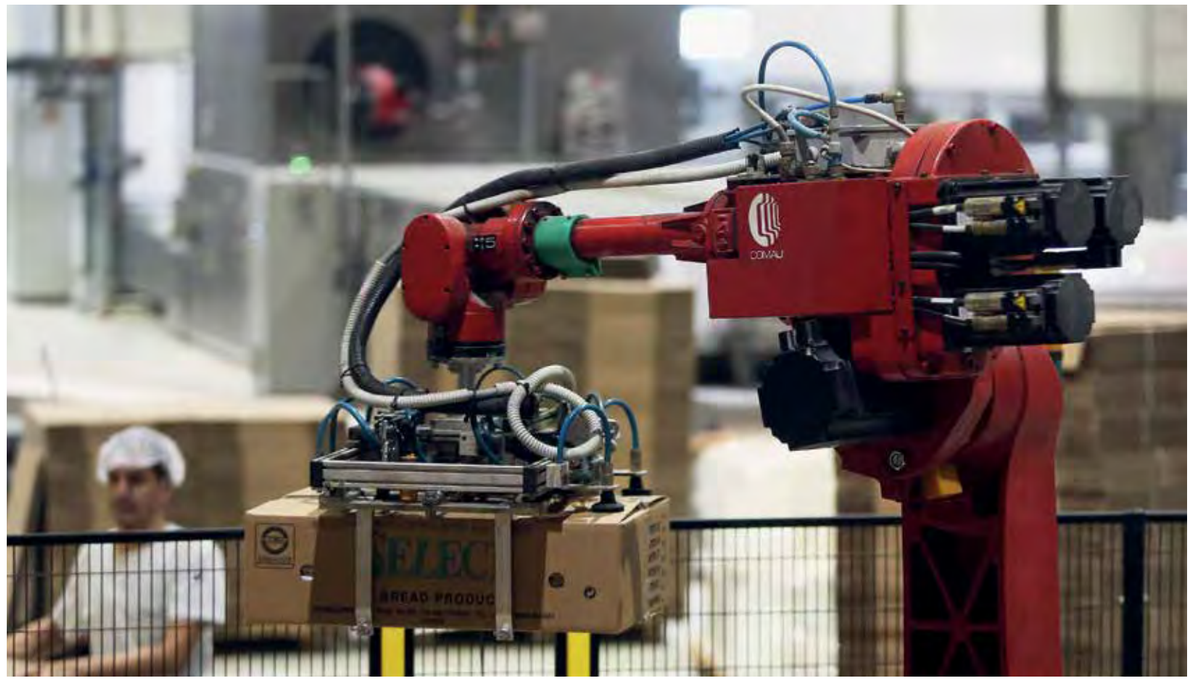
SELECT has been manufacturing bakery products since the day of its foundation, earning its reputation with its reliability, customer service and flexibility. A wide range of bread products including 550 references produced by high capacity production lines, offers an integrated solution for the food-service and retail market. One of the strongest competitive advantages the company enjoys is the speediness and flexibility of its distribution service, provided by a large company-owned fleet of trucks. The company supplies with consistency and high quality of service the following market categories:

Fast food chains
Food distribution companies
Super markets
Catering companies
Food processing companies

Attentive to man and his health, **the people of SELECT** consequently support the operation of a flexible quality assurance system which is continuously improved and updated, upholding our quality philosophy: the commitment to safeguard and maintain the highest of health standards, through the rigorous application of the **HACCP** regulations. **SELECT** is proudly certified according to the **IFS** and **ISO 22000** standards safety regulations for the manufacturing of healthy products.

SELECT

Select Bakery in Figures



25,000m²
Privately Owned Facilities
(Thessaloniki and Athens)

Total Capacity
of Logistics Center
6,500 frozen (-18°C) pallet places

45 Privately owned trucks

www.selectbakery.gr

SELECT BAKERY EXPORT ACTIVITIES:

We are very proud of our export activities.

- A network of partners in Europe, the Middle East and USA distributes our tasty products every day to the most demanding consumers
- 15% of total company's revenue comes from our exports
- Our products are being sold in more than 20 countries
- Product portfolio: Food service, Retail, Co-packing solutions

23,000m² IN THESSALONIKI
2,000m² IN ATHENS

Germany
Italy
Spain
Cyprus
France
Netherlands
Eastern Europe
Sweden
Belgium
Great Britain
USA
UAE
Jordan

PRODUCTION LINES

SELECT

Hamburger Buns · Hot dogs · Toasts · Eastern style Pita & Pocket Pita · Pizza base · Greek pita · Croutons · Baguettes · Loaves · Ciabatta · Kaiser & Cover

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BUNS

Fully baked, available pre-sliced

		Size (cm)	Weight (g)	Pcs/Box	Boxes/Pal
SELECT **BUN MINI**		**7cm**	**35g**	**70**	**72**
		01-00-354			
SELECT **BUN PLAIN**		**9.5cm**	**52g**	**48**	**72**
		01-00-112			
SELECT **BUN BIG**		**9.5cm**	**74g**	**24**	**72**
		01-00-125			
SELECT **BUN PLAIN LARGE**		**11.5cm**	**73g**	**30**	**72**
		01-00-438			
SELECT **BUN WITH FLAKES**		**9.5cm**	**53g**	**48**	**72**
		01-00-114			
SELECT **BUN WITH SESAME**		**9.5cm**	**53g**	**48**	**72**
		01-00-113			
SELECT **BUN WITH SESAME LARGE**		**11.5cm**	**74g**	**30**	**72**
		01-00-111			
SELECT **BUN WITH SESAME LARGE DOUBLE SCORED**		**11.5cm**	**74g**	**30**	**72**
		UPON REQUEST			
SELECT **BUN WITH SESAME KING**		**12.5cm**	**92g**	**24**	**72**
		01-00-293			
SELECT **BUN WITH SESAME MEGA**		**14.5cm**	**122g**	**16**	**72**
		01-00-491			
SELECT **BUN STRETTO WITH SEMOLINA TOPPING**		**11.5cm**	**80g**	**30**	**72**
		01-00-412			
SELECT **BUN BLACK LARGE**		**11.5cm**	**72g**	**30**	**72**
		01-00-504			

Shelf life: 12 months
Storage: -18°C
Instructions for use: defrost for 60min

BRIOCHE ROLLS

Fully baked, available pre-sliced

		Size (cm)	Weight (g)	Pcs/Box	Boxes/Pal
SELECT **BRIOCHE MINI**		7cm	35g	70	72
		01-00-453			
SELECT **BRIOCHE LARGE**		11.5cm	90g	30	60
		01-00-539			
SELECT **BRIOCHE KING**		12.5cm	102g	24	60
		01-00-487			
SELECT **BRIOCHE HOT DOG MINI**		15cm	55g	48	72
		01-00-457			
SELECT **BRIOCHE HOT DOG**		19cm	80g	36	72
		01-00-454			

Shelf life: 12 months
Storage: -18°C
Instructions for use: defrost for 60min

COUNTRY BUNS

Fully baked

		Size (cm)	Weight (g)	Pcs/Box	Boxes/Pal
SELECT **COUNTRY BUN**		10.5cm	85g	36	72
		01-00-432			
		Available pre-sliced			
SELECT **COUNTRY BUN LARGE**		11.5cm	125g	24	72
		01-00-461			
		Available pre-sliced			
SELECT **HANDMADE LOAF MINI**		10.5cm	85g	55	40
		01-00-140			
SELECT **LAGANAKI - TRADITIONAL GREEK LOAF MINI**		10.5cm	100g	30	48
		01-00-194			

Shelf life: 12 months
Storage: -18°C
Instructions for use: defrost for 60min

INSTRUCTIONS FOR USE
LAGANAKI - TRADITIONAL GREEK LOAF MINI: The product is prebaked and requires baking in a preheated oven at 180°C for 2-3 minutes.

HOT-DOG

Fully baked, available pre-sliced

		Size (cm)	Weight (g)	Pcs/Box	Boxes/Pal
SELECT **HOT-DOG MINI PLAIN**		**15cm**	**55g**	**48**	**72**
		01-00-312			
SELECT **HOT-DOG PLAIN**		**19cm**	**75g**	**36**	**72**
		01-00-187			
SELECT **HOT-DOG WITH SESAME**		**19cm**	**78g**	**36**	**72**
		01-00-106			
SELECT **HOT DOG BK SCORED SESAME**		**17cm**	**78g**	**32**	**72**
		01-00-569			
SELECT **HOT-DOG JUMBO PLAIN**		**24cm**	**102g**	**16**	**108**
		01-00-230			
SELECT **HOT-DOG JUMBO WITH SESAME**		**24cm**	**104g**	**16**	**108**
		01-00-229			
SELECT **HOT-DOG SCORED WITH SESAME**		**19cm**	**75g**	**36**	**72**
		upon request			

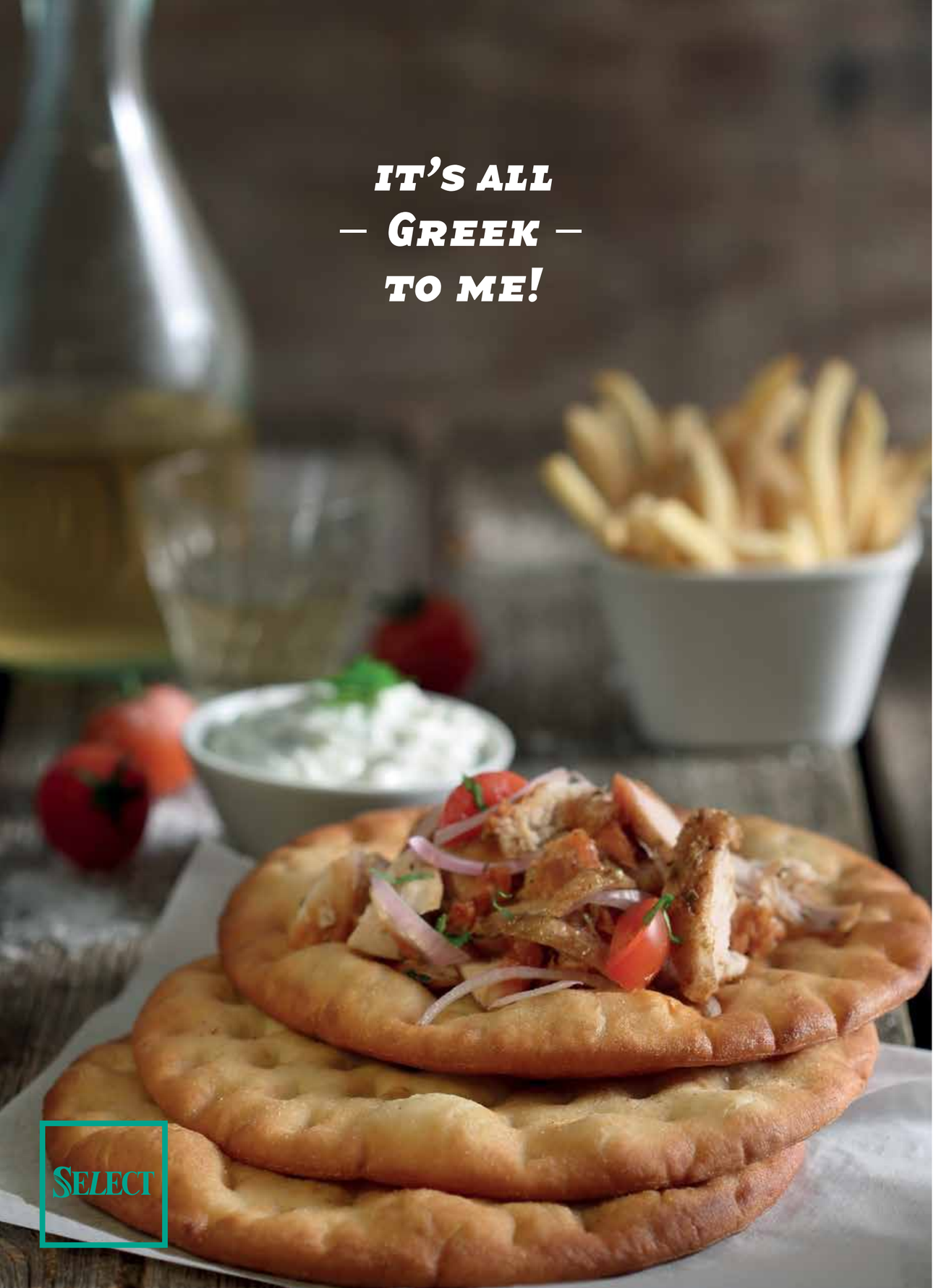
Shelf life: 12 months
Storage: -18°C
Instructions for use: defrost for 60min

SANDWICHES

Available pre-sliced

		Size (cm)	Weight (g)	Pcs/Box	Boxes/Pal
SELECT **SANDWICH**	01-00-221	**16cm**	**75g**	**42**	**72** (Intl. pal)
SELECT **GIGA SANDWICH**	01-00-185	**20m**	**102g**	**30**	**72**

Shelf life: 6 days
Storage: -18°C, 12 months
Instructions for use: defrost for 60 min



GREEK PITAS

Fully baked, pre-oiled and ready to serve!

		Size (cm)	Weight (g)	Pcs/Pack	Pcs/Box	Boxes/Pal
SELECT **GREEK PITA 10cm**		**10cm**	**35g**	**10**	**320**	**36**
			01-00-254			
SELECT **GREEK PITA 15cm**		**15cm**	**65g**	**10**	**140**	**36**
			01-00-223			
SELECT **GREEK PITA 17cm**		**17cm**	**75g**	**10**	**120**	**36**
			01-00-224			
SELECT **GREEK PITA 18cm**		**18cm**	**80g**	**10**	**120**	**48**
			01-00-265			
SELECT **GREEK PITA 21cm**		**21cm**	**110g**	**10**	**80**	**36**
			01-00-234			
SELECT **GREEK PITA 25cm**		**25cm**	**160g**	**8**	**24**	**72**
			01-00-281			

Shelf life: 12 months
Storage: -18°C
Baking Information:
if desired you can warm it up for 1min

INSTRUCTIONS FOR USE

Defrost pitas for 15 min and use them for your own tasteful creations
The pita already contains oil, but add extra if you wish
Also do not overheat the pitas to keep their elasticity

GREEK PITAS ARTIZAN BAKED

Fully baked, pre-oiled and ready to serve!

		Size (cm)	Weight (g)	Pcs/Pack	Pcs/Box	Boxes/Pal
SELECT **GREEK PITA ARTIZAN BAKED 15cm**		15cm	70g	10	60	60
			01-00-523			
SELECT **GREEK PITA ARTIZAN BAKED 17cm**		17cm	80g	10	60	60
			01-00-524			
SELECT **GREEK PITA ARTIZAN BAKED 18cm**		18cm	85g	10	60	60
			01-00-565			

Shelf life: 12 months
Storage: -18°C
Baking Information:
if desired you can warm it up for 1min

INSTRUCTIONS FOR USE

Defrost pitas for 15 min and use them for your own tasteful creations
The pita already contains oil, but add extra if you wish
Also do not overheat the pitas to keep their elasticity

GREEK PITA SPECIALTIES

Fully baked

SELECT
GREEK PITA WHOLEGRAIN 17cm

SELECT
GREEK PITA WITH CORN 17cm

SELECT
GREEK PITA TRADITIONAL 17cm

SELECT
GREEK PITA SQUARED 18cm

Size (cm)	Weight (g)	Pcs/Pack	Pcs/Box	Boxes/Pal
17cm	**80g**	**10**	**120**	**40**
01-00-061				
17cm	**80g**	**10**	**120**	**40**
01-00-092				
17cm	**75g**	**10**	**120**	**36**
01-00-417				
18cm	**75g**	**10**	**120**	**40**
01-00-248				

Shelf life: 12 months
Storage: -18°C
Baking Information:
if desired you can warm it up for 1min

INSTRUCTIONS FOR USE

Defrost pitas for 15 min and use them for your own tasteful creations
The pita already contains oil, but add extra if you wish
Also do not overheat the pitas to keep their elasticity

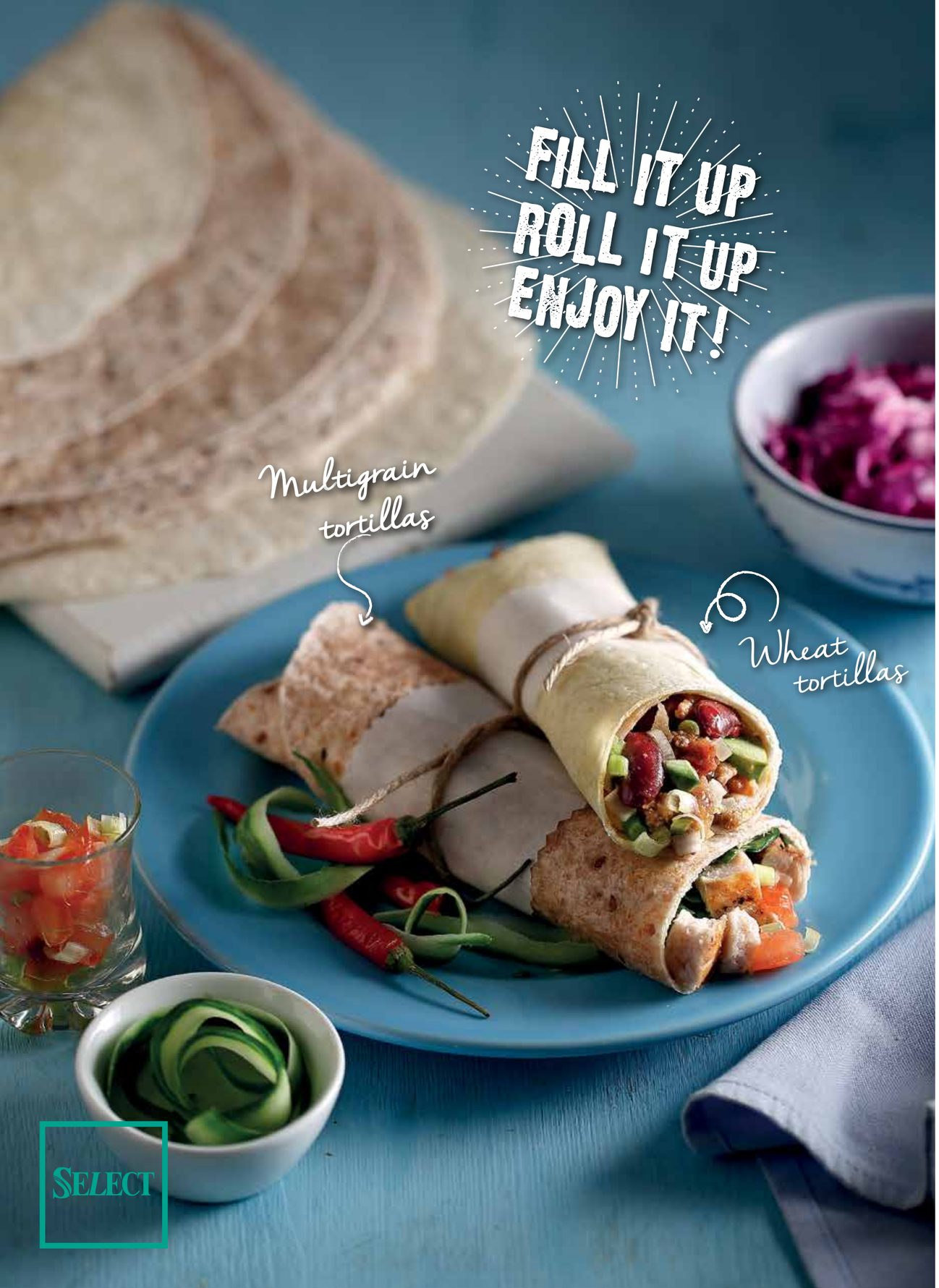
POCKET PITAS

Fully baked

		Size (cm)	Weight (g)	Pcs/Pack	Pcs/Box	Boxes/Pal
SELECT **EASTERN STYLE PITA**		**18cm**	**70g**	**5**	**45**	**72**
			01-00-119			
SELECT **EASTERN STYLE PITA LARGE**		**21cm**	**80g**	**5**	**40**	**72**
			01-00-186			
SELECT **POCKET PITA 15cm**		**15cm**	**82g**	**5**	**60**	**40**
			01-00-257			
SELECT **POCKET PITA 17cm**		**17cm**	**95g**	**5**	**60**	**40**
			01-00-270			

Shelf life: 12 months
Storage: -18°C

INSTRUCTIONS FOR USE
Defrost before use. If desired you can warm it up for 1-2min



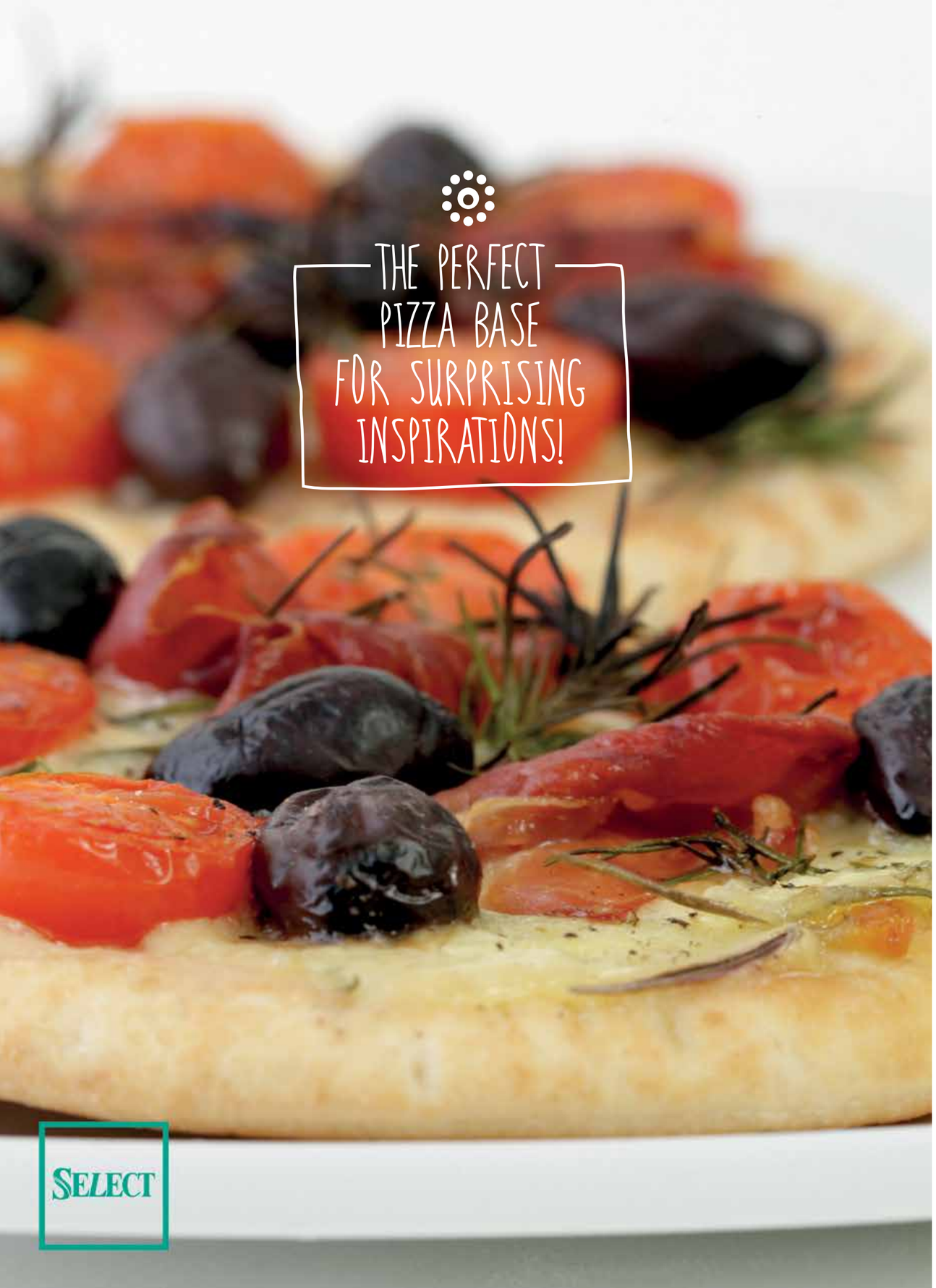
TORTILLAS & ARABIQUE PITAS

Fully baked

		Size (cm)	Weight (g)	Pcs/Pack	Pcs/Box	Boxes/Pal
SELECT **ARABIQUE PITA**		29cm	83g	6	60	48
			02-00-200			
SELECT **ARABIQUE PITA**		25cm	75g	6	60	48
			02-00-201			
SELECT **TORTILLAS**		25cm	50g	18	108	128
			02-00-205			(Intl. pal)
SELECT **TORTILLAS**		30cm	80g	18	108	96
			02-00-208			(Intl. pal)
SELECT **MULTIGRAIN TORTILLAS**		30cm	100g	18	108	84
			02-00-209			(Intl. pal)

PITA ARABIQUE
Shelf life : 12 months
Storage : -18
Instructions for use:
Defrost before use

TORTILLAS
Shelf life : 6 months in ambient temperature
INSTRUCTIONS FOR USE
Before consumption it is recommended to preheat the product in a frying pan on both sides (for 15 seconds) or microwave (5-15 seconds)



PIZZA BASE

Part-baked

		Size (cm)	Weight (g)	Pcs/Pack	Pcs/Box	Boxes/Pal
SELECT **PIZZA BASE 15cm**		**15cm**	**93g**	**6**	**72**	**36**
		01-00-332				
SELECT **PIZZA BASE 25cm**		**25cm**	**220g**	**4**	**20**	**72**
		01-00-252				
SELECT **PIZZA BASE 29cm**		**29cm**	**265g**	**6**	**24**	**48**
		01-00-269				

Shelf life: 12 months
Storage: -18°C

BAKING INFORMATION
After placing on the pizza base the topping of your choice, bake it in a preheated oven at 180-200°C for 8-10 min

TOAST & CROUTONS

Fully baked

		Size (cm)	Weight (g)	Pcs/Box	Boxes/Pal
FROZEN	SELECT **TOAST WHITE 11cm**				
	* 01-00-193	**11cm**	**860g**	**5**	**60**
	SELECT **TOAST WHOLEGRAIN 11cm**				
	* 01-00-103	**11cm**	**860g**	**5**	**60**
	SELECT **TOAST WHITE GIGAS 12cm**				
	* 01-00-296	**12cm**	**1000g**	**5**	**48**
	SELECT **TOAST WHOLEGRAIN GIGAS 12cm**				
	* 01-00-297	**12cm**	**1000g**	**5**	**48**
	SELECT **WHOLEGRAIN RYE BREAD** (With linseed, white and black sesame and sunflower seeds)				
	* 01-00-528		**860g**	**5**	**48**
AMBIENT	SELECT **TOAST WHITE 10cm MINI**				
	** 01-00-100	**10cm**	**350g**	**10**	**72**
	SELECT **TOAST WHOLEGRAIN 10cm MINI**				
	** 01-00-118	**10cm**	**350g**	**10**	**72**
	SELECT **TOAST WHITE 10cm**				
	** 01-00-099	**10cm**	**700g**	**5**	**72**
	SELECT **TOAST WHITE 11cm**				
	*** 01-00-098	**11cm**	**860g**	**5**	**60**
	SELECT **TOAST WHITE GIGAS 12cm**				
	** 01-00-486	**12cm**	**1000g**	**5**	**48**
	SELECT **CROUTONS 500g**				
	**** 01-00-391		**500g**	**12**	**36**

* **Shelf life**: 12 months **Storage**: -18°C
** **Shelf life**: 24 days **Storage**: ambient
*** **Shelf life**: 14 days **Storage**: ambient
**** **Shelf life**: 12 months **Storage**: ambient

INSTRUCTIONS FOR USE: Defrost before use

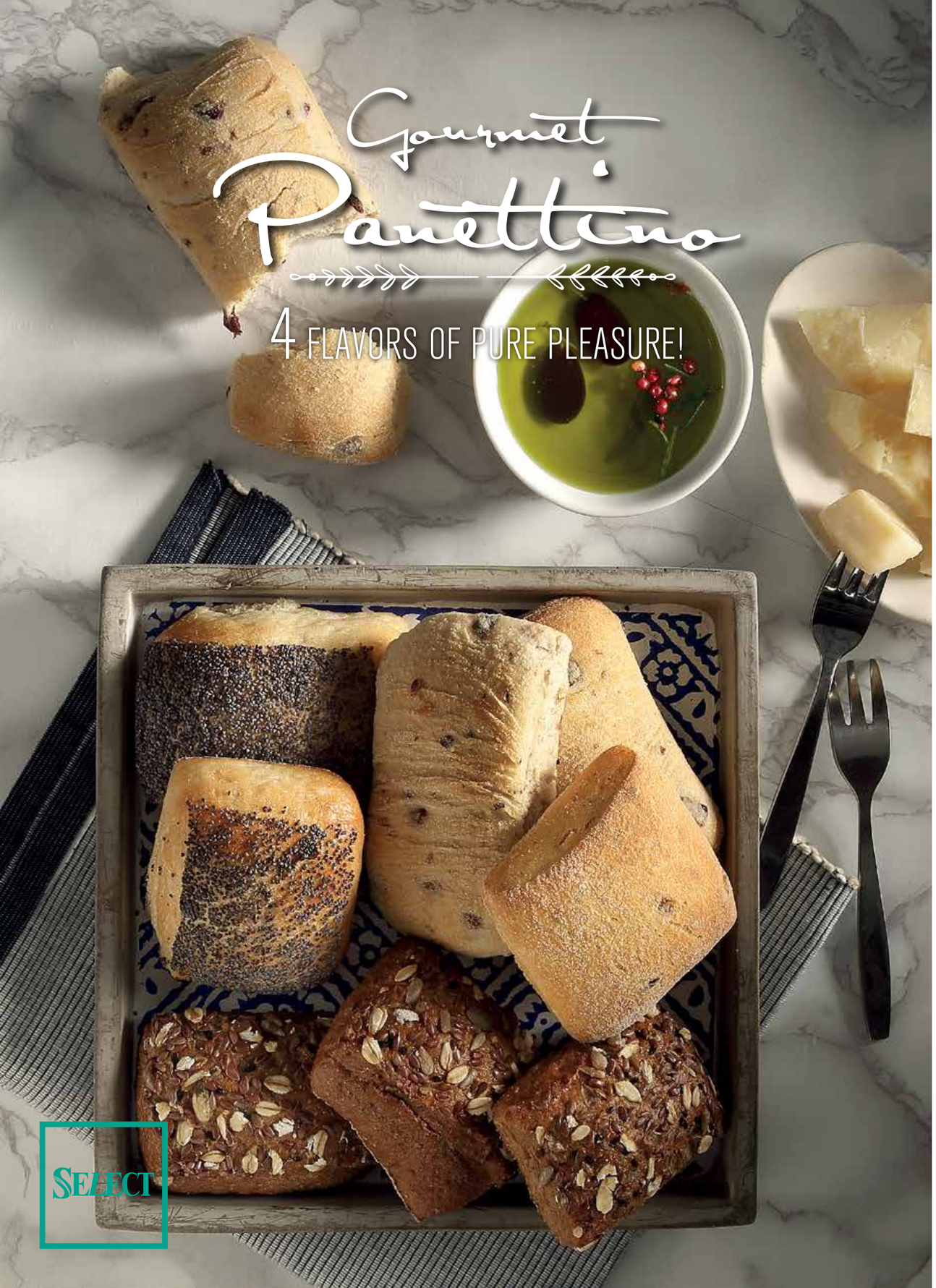
CIABATTA

Part-baked

	Size (cm)	Weight (g)	Pcs/Box	Boxes/Pal
SELECT **CIABATTA**	16cm	110g	28	72
	01-00-132			
SELECT **CIABATTA LARGE**	19cm	140g	28	72
	01-00-540			
SELECT **CIABATTA XLARGE**	21cm	370g	18	36
	01-00-475			
SELECT **CIABATTINI WHITE**	8cm	50g	100	40
	01-00-274			
SELECT **CIABATTINI WHOLEGRAIN WITH SEEDS**	8cm	50g	100	40
	01-00-054			

Shelf life: 12 months
Storage: -18°C

BAKING INFORMATION
CIABATTA: Defrost before use for 20 min. Bake in preheated oven 180-200°C for about 5-7 min
CIABATTA LARGE: Defrost before use for 20 min. Bake in preheated oven 180-200°C for about 6-8 min
CIABATTA XLARGE: Defrost before use for 20 min. Bake in preheated oven 180-200°C for about 8-10 min
CIABATTINI: Defrost before use for 20 min. Bake in preheated oven 180-200°C for about 3-5 min



PANETTINO

Fully baked

	Size (cm)	Weight (g)	Pcs/Box	Boxes/Pal
SELECT **PANETTINO WHITE** 01-00-477	**6cm**	**35g**	**170**	**40**
SELECT **PANETTINO WHOLEGRAIN** 01-00-478	**6cm**	**35g**	**170**	**40**
SELECT **PANETTINO GOURMET 4 FLAVORS** 01-00-494	**6cm**	**35g**	**20pcs/flavor**	**60**

- wheat bread with poppy seeds
- wholemeal bread with linseed, pumpkin seeds, black sesame, sunflower and oat flakes
- wheat bread with tomato
- wheat bread with olive

Shelf life: 12 months
Storage: -18°C

INSTRUCTIONS FOR USE
Defrost before use

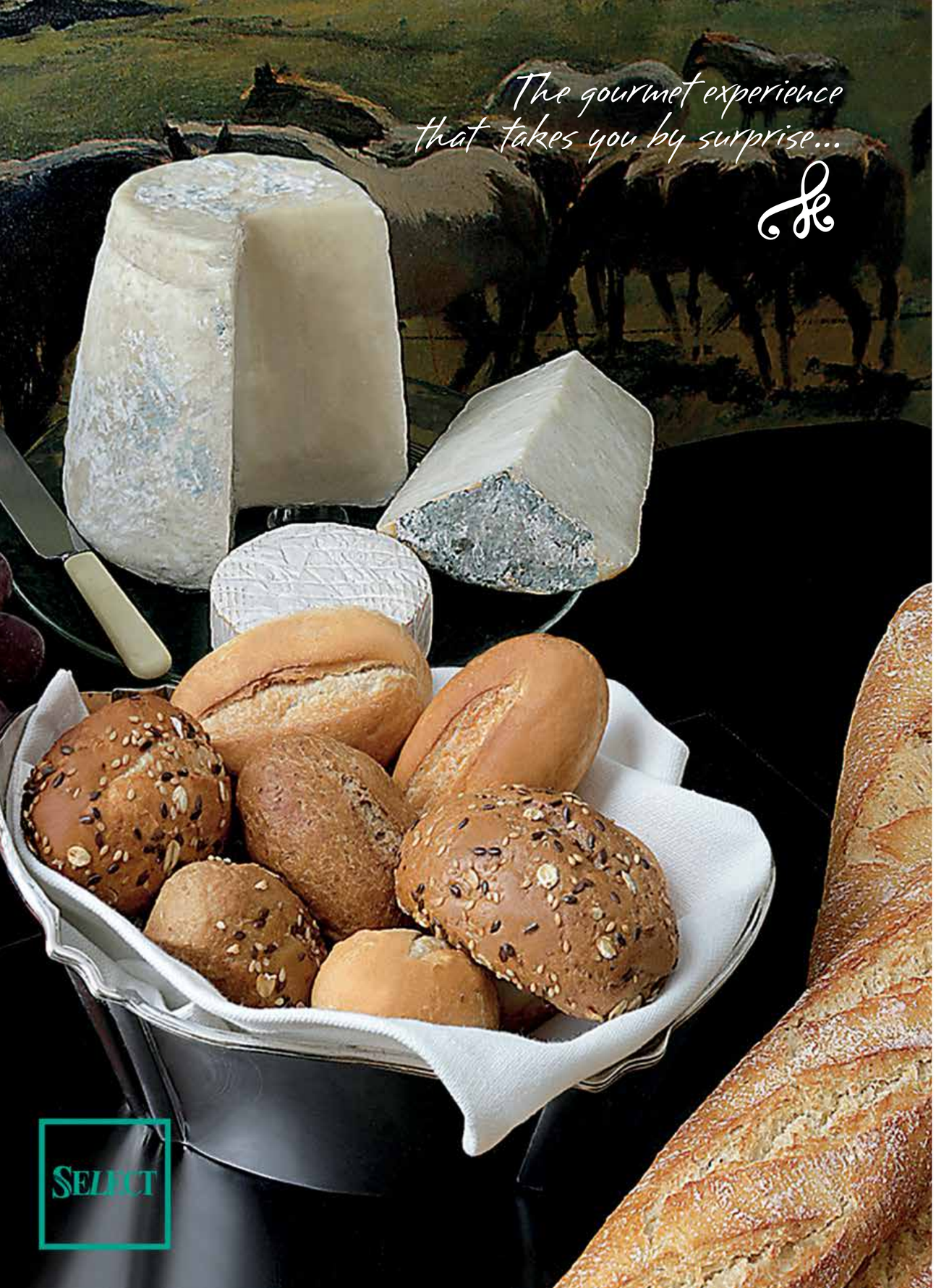
KAISER ROLLS

Fully baked

		Size (cm)	Weight (g)	Pcs/Box	Boxes/Pal
SELECT **KAISER WHITE MINI**		**7cm**	**35g**	**70**	**60**
		01-00-232			
SELECT **KAISER WHOLEGRAIN MINI**		**7cm**	**35g**	**70**	**60**
		01-00-255			
SELECT **KAISER WHITE**		**8cm**	**60g**	**50**	**60**
		01-00-233			
SELECT **KAISER WHOLEGRAIN**		**8cm**	**60g**	**50**	**60**
		01-00-235			

Shelf life: 12 months
Storage: -18°C

BAKING INFORMATION
Defrost before use



HOTEL BISTRO

Part-baked

		Weight (g)	Pcs/Box	Boxes/Pal
SELECT **HOTEL COVER WHITE**		40g	140	40
	01-00-324			
SELECT **HOTEL COVER WHOLEGRAIN**		40g	140	40
	01-00-325			
SELECT **HOTEL COVER WHITE WITH SEEDS**		40g	140	40
	01-00-326			
SELECT **HOTEL COVER WHOLEGRAIN WITH SEEDS**		40g	140	40
	01-00-327			
SELECT **COUNTRY BAGUETTE 54cm**		270g	24	28
	01-00-369			
SELECT **BISTRO WHOLEGRAIN WITH SEEDS**		85g	42	72
	01-00-020			
SELECT **BISTRO WHOLEGRAIN LARGE WITH SEEDS**		125g	32	72
	01-00-024			
SELECT **BISTRO WHITE**		75g	42	72
	01-00-028			

Shelf life: 12 months
Storage: -18°C

BAKING INFORMATION
HOTEL COVER: Bake directly in preheated oven 180-200°C for 6-8 min
COUNTRY BAGUETTE: Defrost for about 30min. Bake in preheated oven 180-200°C for 8-10min
BISTRO: Bake in preheated oven 200°C for 5-7min

BAGUETTES

A LINE CLASSIC

Part-baked

FROZEN

		Size (cm)	Weight (g)	Pcs/Box	Boxes/Pal
SELECT **BAGUETTE WHITE SESAME**	**	25cm	115g	24	72
		01-00-148			
SELECT **BAGUETTE WHOLEGRAIN SESAME**	**	25cm	115g	24	72
		01-00-149			
SELECT **BAGUETTE WHITE**	***	54cm	270g	12	60
		01-00-178			
SELECT **BAGUETTE WHOLEGRAIN SESAME**	***	54cm	270g	12	60
		01-00-179			
SELECT **BAGUETTE WHITE**	**	45cm	200g	12	72
		01-00-115			
SELECT **BAGUETTE WHOLEGRAIN**	**	45cm	200g	12	72
		01-00-116			
SELECT **BAGUETTE WHITE**	**	27cm	130g	36	40
		01-00-554			
SELECT **BAGUETTE WHOLEGRAIN**	**	27cm	130g	36	40
		01-00-555			
SELECT **BAGUETTE WHITE SESAME**	**	27cm	130g	36	40
		01-00-556			
SELECT **BAGUETTE WHOLEGRAIN**	**	27cm	130g	36	40
		01-00-557			
SELECT **BAGUETTE WHITE WITH BLACK AND WHITE SESAME**	**	27cm	130g	36	40
		01-00-558			
SELECT **BAGUETTE WHOLEGRAIN WITH CORN**	**	27cm	130g	36	40
		01-00-559			
SELECT **BAGUETTE WHITE FULLY BAKED**	*	27cm	130g	36	40
		01-00-560			
SELECT **BAGUETTE WHITE**	**	13cm	55g	54	72
		01-00-151			
SELECT **BAGUETTE WHOLEGRAIN**	**	13cm	55g	54	72
		01-00-183			

Shelf life: 12 months
Storage: -18°C

BAKING INFORMATION
* Defrost for about 15 min.
** Defrost for about 15 min. Bake in preheated oven 180-200°C for 6-8 min
*** Defrost for about 15 min. Bake in preheated oven 180-200°C for 10-12 min

BAGUETTES

B LINE CONTEMPORARY

Part-baked

FROZEN

		Size (cm)	Weight (g)	Pcs/Box	Boxes/Pal
SELECT **BAGUETTE WHITE**	*	13cm	40g	85	72
		08-00-004			
SELECT **BAGUETTE WHITE**	* *	28cm	110g	68	32
		08-00-008			
SELECT **BAGUETTE WHITE**	* *	56cm	250g	38	28
		08-00-010			
SELECT **BAGUETTE WHOLEGRAIN**	*	13cm	40g	85	72
		08-00-013			
SELECT **BAGUETTE WHOLEGRAIN**	* *	28cm	110g	68	32
		08-00-007			
SELECT **BAGUETTE WHOLEGRAIN**	* *	56cm	240g	33	32
		08-00-035			

BAKING INFORMATION

* Defrost at ambient temperature for about 15 min and bake in preheated oven 180°C for about 12-14 min.

** Defrost at ambient temperature for about 30 min and bake in preheated oven 180°C for about 16-18 min.

VIENNESE BAGUETTE

Fully baked

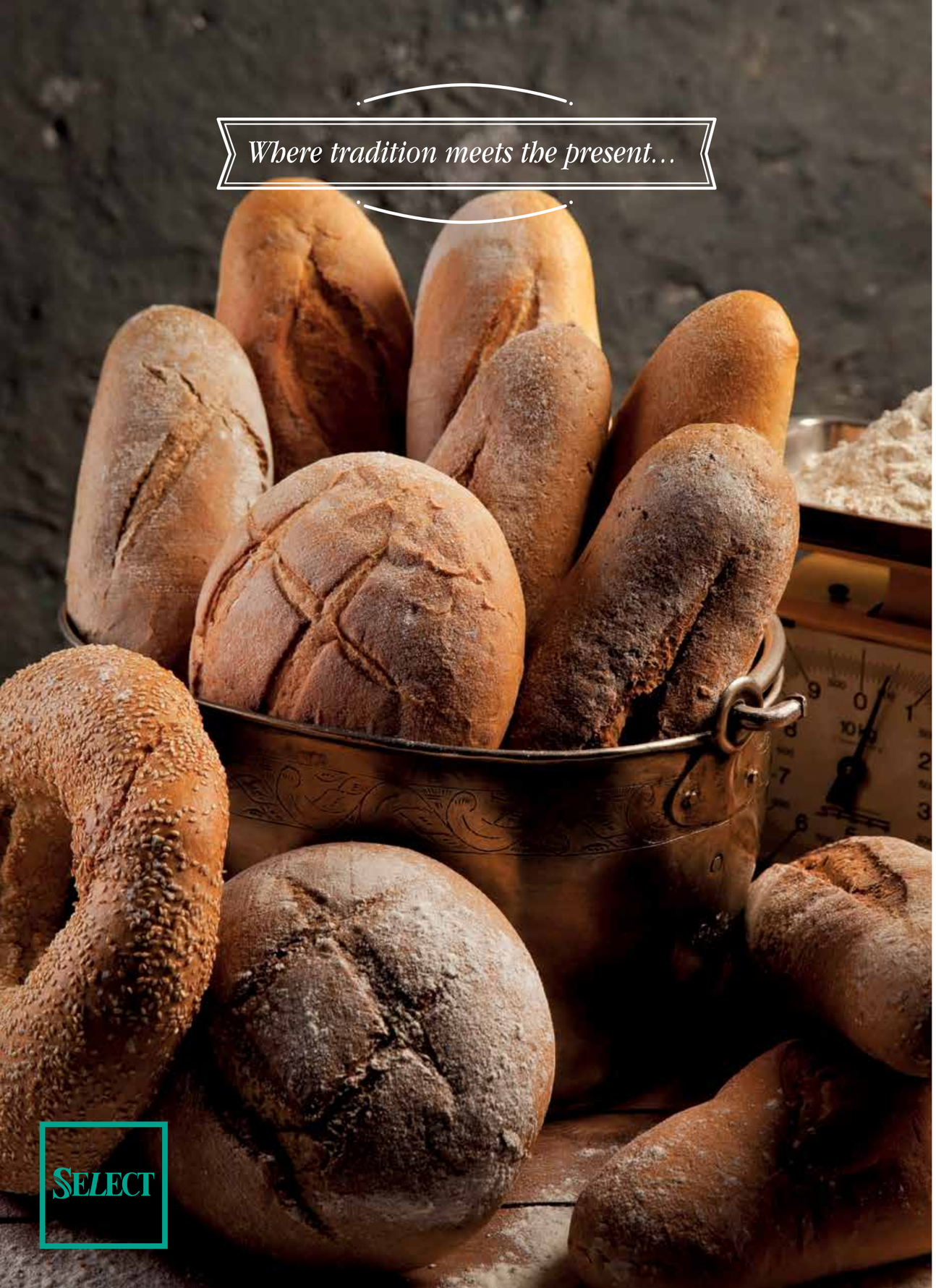
SELECT
VIENNESE BAGUETTE

Size (cm)	Weight (g)	Pcs/Box	Boxes/Pal
26cm	**120g**	**24**	**72**

01-00-426

Shelf life: 12 months
Storage: -18°C

INSTRUCTIONS FOR USE
Defrost before use



BAKE OFF

Part-baked

		Weight (g)	Pcs/Box	Boxes/Pal
SELECT **LOAF GREEK WHITE**	01-00-189	370g	30	24
SELECT **TRADITIONAL LOAF**	01-00-236	370g	30	24
SELECT **LOAF GREEK WHOLEGRAIN**	01-00-205	370g	30	24
SELECT **LOAF GREEK WHOLEGRAIN WITH SEEDS**	01-00-208	370g	25	24
SELECT **TRADITIONAL LOAF WITH SESAME**	01-00-505	370g	30	24
SELECT **PAIN CAMPAGNE**	01-00-204	370g	14	40
SELECT **LOAF MARGARITA OF 6PCS**	01-00-439	370g	15	36
SELECT **OLIVE BREAD**	01-00-444	110g	72	32
SELECT **HANDMADE LOAF**	01-00-471	370g	16	36

Shelf life: 12 months
Storage: -18°C

BAKING INFORMATION
Defrost for about 1-2 hrs. Bake in preheated oven 180-190°C for 15-20 min.
LOAF MARGARITA: Defrost for about 1-2 hrs. Bake in preheated oven 180-190°C for 8-10min.
OLIVE BREAD: Bake in preheated oven 180-190°C for 8-10 min.

RETAIL PACKS - BREADS FOR SANDWICH

Fully baked

AMBIENT

		Weight (g)	Pcs/Box	Boxes/Pal
SELECT **SPITIKO BREAD ROLL FOR SANDWICH 4PCS**	**	295g	10	60
		01-00-427		
SELECT **SPITIKO BREAD HOT DOG SCORED FOR SANDWICH 4PCS**	**	300g	10	60
		01-00-428		
SELECT **SPITIKO BREAD ROLL WHOLEGRAIN FOR SANDWICH 6PCS**	**	330g	10	72
		01-00-470		
SELECT **TOAST WHITE 10cm**	*	700g	5	72
		01-00-099		
SELECT **CROUTONS 150cm**	*	150g	16	72
		01-00-522		

Shelf life: * 24 days / ** 35 days
Storage: *, ** Ambient conditions

FROZEN

SELECT **WHOLEGRAIN RYE BREAD (WITH LINSEED, WHITE AND BLACK SESAME AND SUNFLOWER SEEDS)**	860g	5	48
	01-00-528		
SELECT **TOAST WHITE 11cm**	860g	5	60
	01-00-193		
SELECT **TOAST WHITE GIGAS 12cm**	1000g	5	48
	01-00-296		
SELECT **HOT DOG JUMBO WITH SESAME 4PCS**	416g	9	48
	01-00-059		
SELECT **COUNTRY BUNS 6PCS**	750g	3	72
	upon request		

Shelf life: 12 months.
Storage: -18°C

INSTRUCTIONS FOR USE
Defrost before use

SELECT

BAKERY PRODUCTS

NEW

PIZZA BASE

Flavour your pizza any way you want!

25cm
29cm

PRODUCED IN GREECE

RETAIL PACKS - GREEK PITAS

Fully baked

CASH & CARRY

		Weight (g)	Pcs/Box	Boxes/Pal
SELECT **GREEK PITA 10cm**		**350g** upon request	**32**	**36**
SELECT **GREEK PITA 15cm**		**650g** upon request	**14**	**36**
SELECT **GREEK TRADITIONAL PITA 17cm**		**750g** 01-00-424	**12**	**36**
SELECT **GREEK PITA 10cm / 10PCS**		**350g** 01-00-405	**32**	**36**
SELECT **GREEK PITA 15cm / 10PCS**		**650g** 01-00-433	**14**	**36**
SELECT **GREEK PITA 17cm / 10PCS**		**750g** 01-00-282	**12**	**36**
SELECT **GREEK PITA 21cm / 10PCS**		**1100g** 01-00-159	**8**	**36**
SELECT **GREEK CORN PITA 17cm / 10PCS**		**800g** 01-00-087	**12**	**40**
SELECT **WHEAT TORTILLAS 25CM 18PCS**		**900g** 02-00-206	**6**	**128**
SELECT **PITA EASTERN STYLE 5PCS**		**350g** 01-00-397	**9**	**72**
SELECT **GREEK PITA ARTISAN BAKED 17cm / 10PCS**		**800g** 01-00-525	**6**	**60**
SELECT **PIZZA BASE 25cm / 4PCS**		**880g** 01-00-284	**5**	**72**
SELECT **PIZZA BASE 29cm / 6PCS**		**1590g** 01-00-022	**4**	**48**

Shelf life: 12 months
Storage: -18°C

RETAIL PACKS - BAGUETTES & KAISER ROLLS

Part baked

	Weight (g)	Pcs/Box	Boxes/Pal
SELECT **BAGUETTE WHITE 13cm / 6PCS**	* 330g	9	72
	01-00-447		
SELECT **BAGUETTES WHITE WITH SESAME 28cm / 8PCS**	* * 1120g	3	72
	01-00-398		
SELECT **BAGUETTES WHITE WITH SESAME 45cm / 4PCS**	* * 800g	5	72
	01-00-314		
SELECT **BAGUETTE WHOLEGRAIN 13cm / 6PCS**	* 330g	9	72
	01-00-537		
SELECT **BAGUETTES WHOLEGRAIN WITH SESAME 28cm / 8PCS**	* * 1120g	3	72
	01-00-399		
SELECT **BAGUETTES WHOLEGRAIN WITH SESAME 45cm / 4PCS**	* * 800g	5	60
	01-00-315		
SELECT **KAISER ROLLS WHITE 20PCS**	* * * 1200g	5	40
	01-00-318		
SELECT **KAISER ROLLS WHOLEGRAIN 20PCS**	* * * * 1200g	5	40
	01-00-319		

Shelf life: 12 months
Storage: -18°C

BAKING INFORMATION

- * Defrost at ambient temperature for about 15 min and bake in preheated oven 180°C for about 12-14 min
- * * Bake in preheated oven 180°C for about 8-10 min
- * * * Bake in preheated oven 180-200°C for about 2-3 min
- * * * * Defrost at ambient temperature for about 30min and bake in preheated oven 180-200°C for about 2-3 min

A traditional local sesame snack that appeals to everyone!

KOULOURI

Part-baked

	Weight (g)	Pcs/Box	Boxes/Pal
SELECT **KOULOURI ROUND** 02-00-202	**95g**	**50**	**42**
SELECT **KOULOURI WITH SEEDS** 02-00-204	**100g**	**50**	**42**
SELECT **KOULOURI STICK** 02-00-203	**90g**	**50**	**42**

Shelf life: 8 months
Storage: -18°C
KOULOURI ROUND: 12 months

BAKING INFORMATION:
Do not defreeze. Bake in preheated oven for 6-7 min at 200°C
KOULOURI ROUND: Do not defreeze. Preheat oven to 200 °C and bake for 10-12 minutes

SYMBOLS GUIDE

	Size in cm
	Weight in g
	Items per package
	Items per box
	Boxes per palette
	Shelf life

SELECT

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