

CATALOGUE

Food
Service



*We bake
History*
— since 1974 —

One of
the largest
FROZEN
DOUGH
manufacturers
in Europe





Michail Arabatzis
Founder & CEO



Who we are

Michail Arabatzis S.A. - Hellenic Dough is one of the largest frozen dough manufacturers in Europe and the #1 company in Greek frozen dough specialties globally.

Every year, it delivers 500.000.000 delightful moments to more than 40 countries, as 1,5 million consumers enjoy one of its 700+ products every day! With 50 years of experience, a commitment to Greek culinary tradition, and an exceptional team of 870 skilled professionals, the company continuously enriches its product range with innovative, high-quality added value and extremely safe products.

Having incorporated the principles of sustainable development into its business strategy, it aims to create long-term value for all stakeholders.

Additionally, the company has adopted the 10 principles of the United Nations Global Compact, of which it is a member. Its Platinum distinction in the EcoVadis sustainability performance evaluation process ranks it in the top 1% of companies evaluated by the organization globally.



Our Mission

Our mission is to offer products that safeguard & pass on the Greek nutritional tradition to future generations, while inspiring consumers worldwide to embrace the wisdom of Greek cuisine.

Our ESG Policy

At Arabatzis S.A. - Hellenic Dough, we envision a world where businesses are a force for positive change, where sustainability is the cornerstone of our operations, where we empower & uplift our communities & people, where ethical governance guides every decision made.

We strive to create long-lasting value for our stakeholders, the environment, society, and the generations to come.

Our timeline

HISTORY

Establishment of "Makedoniki Sfoliata". The construction of its factory marks the company's official launch.

1980

1974

Michail Arabatzis, the visionary founder, began his business journey in bakery & confectionery production.

New dough category in the S/M. Pioneering a new category of deep-frozen dough products (Ready-to-Bake Products) tailored for the retail sector.

1993

1985

The 1st "ready baked" croissant. Introduction of Greece's first packaged, ready-baked croissant (Smaky), revolutionizing the market.

2001

Founding of ARABATZIS "HELLENIC DOUGH". Accompanied by the development of a state-of-the-art production plant in Thessaloniki's Industrial area.

Michael Arabatzis S.A. for more than 50 years now, committed to quality, innovation and food security offers authentically Greek products leading the development of the domestic market over time and contributes significantly to the spread of Greek culinary tradition worldwide.

Construction of a second production facility, strengthening operations. Strategic partnership with Vivartia Group, Greece's leading food supplier, reinforcing the company's market presence.

3rd Factory. Establishment of a third production plant, further enhancing capabilities.

2007

2021

2017

2025

Expansion of warehouse capacity & production Plant 1 to support growing demand.

Today, we continue to "bake history" delivering high-quality products to consumers worldwide.

#1 COMPANY

in Greek
frozen dough
specialties
globally

1.500.000

CONSUMERS ENJOY
OUR PRODUCTS DAILY

500.000.000

BITES EVERY YEAR

3

PRODUCTION
PLANTS



32

STATE-OF-THE-ART
PRODUCTION LINES



>850

EMPLOYEES



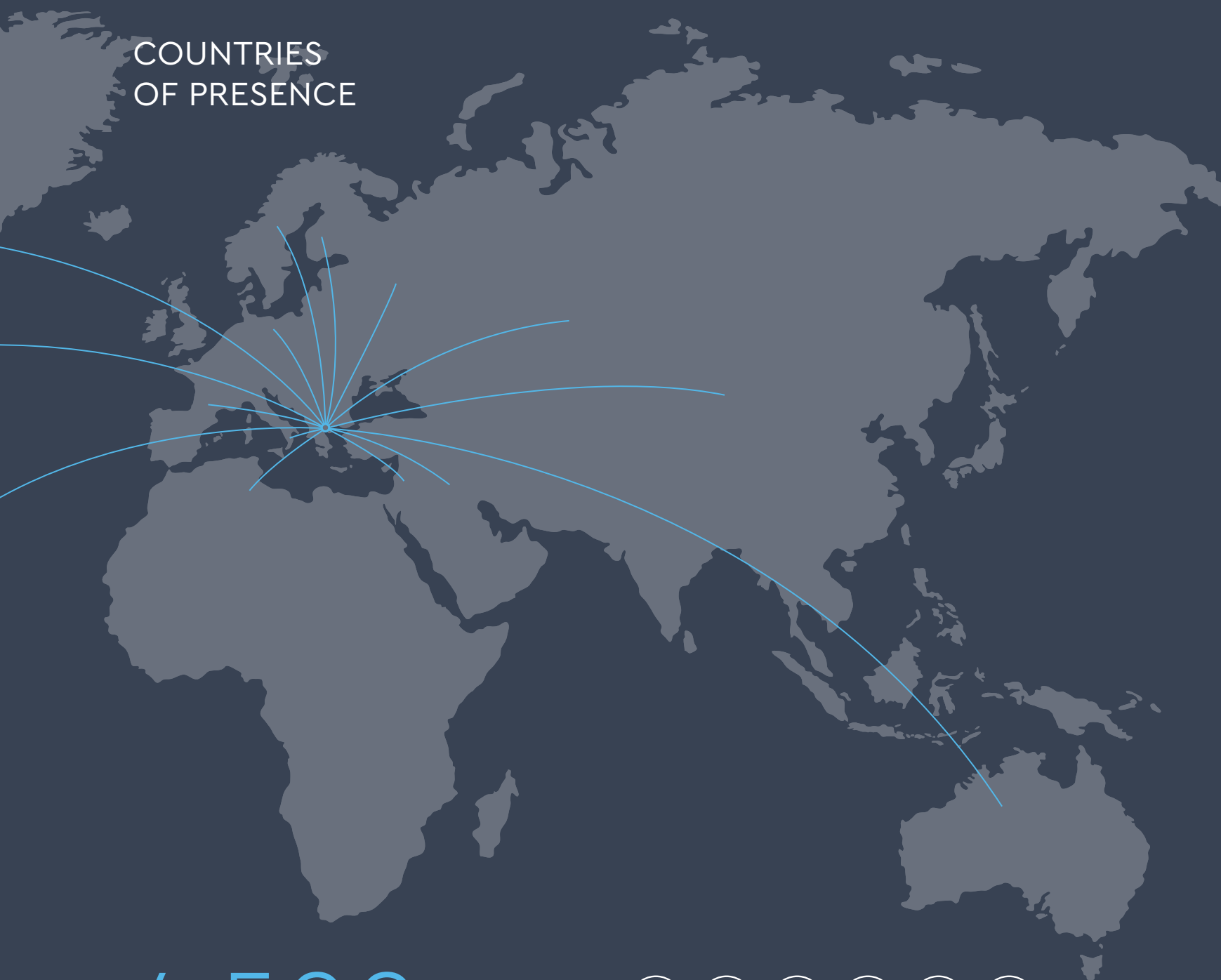
700

DIFFERENT
PRODUCTS



>40

COUNTRIES
OF PRESENCE



4.500

CUSTOMERS
GLOBALLY



>1.000

SHIP CONTAINERS
YEARLY



>2.500

TRUCKS DISTRIBUTE
OUR PRODUCTS IN EUROPE



What **CARE** is all about!

Innovation

We invest in sustainable innovation with a focus on taste and quality, acting for a sustainable & "green" future. We constantly work to reconcile nutritional optimization with taste excellence, addressed to consumer expectations.

As consumer trends and demands evolve, we keep our finger on the pulse, offering a wide range of products.

- > Vegan
- > Low carbohydrate content
- > High fiber
- > High protein
- > Halal
- > Kosher

Commitment to Safety and Product Quality

At MICHAEL ARABATZIS S.A. "HELLENIC DOUGH", safety, quality, and responsibility towards the consumer and the environment are fundamental values and the foundation of our business philosophy. Operating with absolute dedication, our commitment is to offering every day products that meet the highest international standards, focusing on continuous improvement and transparency at every stage of the production process.

Our company implements a comprehensive **Quality and Food Safety Management System**, which is certified according to:



4-1138-19-100-00

With a strong focus on responsibility and quality, we continue to invest in expertise, technology, infrastructure, and human resources, with one goal: To offer superior quality tasteful products that are completely safe for the consumer.

Sustainability is the cornerstone of our operations

All our procedures and actions are documented in the management systems and standards below:

 CERTIFIED MANAGEMENT SYSTEM ISO 14001:2015 00.02.1969	 CERTIFIED MANAGEMENT SYSTEM ISO 27001:2023 00.15.0517
 CERTIFIED MANAGEMENT SYSTEM ISO 37001:2017 00.28.0323	 CERTIFIED MANAGEMENT SYSTEM ISO 39001:2012 00.19.0221
 CERTIFIED MANAGEMENT SYSTEM ISO 45001:2018 00.05.1262	 CERTIFIED MANAGEMENT SYSTEM ISO 50001:2018 00.14.0204

We offer Solutions

Our high level of expertise and leading technological infrastructure give us the ability to offer customized products in terms of dough, filling, shape and size, depending on the needs of each customer and the nutritional requirements of the country to which the products are addressed. We innovate and ensure the dynamism of our product categories.

Our Product lines

We produce more than 700 sku's in our 3 owned state-of-the-art production plants for both Food Service and Retail, through our brands - Chryssi Zymi, Elzymi, Hellenic Dough and we also invest to strategic cooperations with significant retailers producing private label products.

TRAD



Filo Rolls

Crispy filo kneaded with extra virgin olive oil embraces delicious rich fillings, either inspired by traditional Greek recipes or by innovative flavors.



Twist Pies

Having a special twisted shape and inspired by authentic Greek recipe with pure local ingredients, Twist Pies are a unique tasty flavor, savory or sweet.



Country Pies

Pies play a significant role in the Mediterranean diet. Inspired by traditional local recipes, this delicious Greek specialty comes in so many different flavors and can be consumed any time. Crispy country filo sheet "embraces" rich fillings of fine ingredients creating a delightful experience.

ITION



Bougatsa Thessaloniki's

Traditional recipe with Thessaloniki's aroma!
Crispy authentic Bougatsa filo encloses a rich sweet or savory filling creating an incomparable taste experience.



Mini Country Pies

Crispy authentic filo dough kneaded with extra virgin olive oil, in triangle, twist or roll shape, and delicious fillings from pure ingredients of our country.



Koulouri

Thessaloniki's Koulouri, an authentic local recipe with crunchy dough sprinkled with sesame either at round traditional shape or at stick. Its combination with savory or sweet fillings creates a delicious and nutritious snack for all day.

FLAVORS
THAT ARE

C



L



A



Puff Pastry Pies

Aromatic fluffy dough combined with a rich, salty or sweet filling made of excellent quality ingredients. The ideal suggestion for a delicious breakfast or afternoon snack.

Shortcrust Pies

A perfect combination of Shortcrust and Puff Pastry, offering a texture between the fluffy light puff pastry and the crumbly texture and full flavor of shortcrust pastry.

Handcrafted Pies

Made with care like homemade, with excellent quality ingredients and butter, the Handcrafted Pies with delicious savory fillings offer a unique taste experience.

Mini Pies

A wide range of products in a variety of shapes, pastries and flavors. Juicy Kourou pies-crumble pastry made with egg and milk, or delicate crispy puff pastry creations are the ideal proposal for your customers.

SSIC



Brioche Pies

Brioche pies are a hearty, tasty proposal since the fluffy dough is combined with delicious fillings and create a unique experience.

Pizza

Fluffy dough, aromatic tomato sauce and rich toppings from pure ingredients create the most delicious Pizza, in family or individual size.



Croissants

Viennese snack (kipfel) that "travelled" in France and was renamed as Croissant. In its traditional half moon shape, either with fine butter or margarine, someone can enjoy the exquisite dough cells and the goldenbrown crust, plain or stuffed with fillings of its own choice.

Filled Croissants

Croissants' crispy dough in combination with the rich velvety praline filling or other special savory and sweet fillings create a delicious product, loved by all ages.



Puff & Filo Pastry Sheets

Filo dough are ideal for delicious creations and inspiring tasty combinations.

PRODUCT CATEGORIES

PUFF PASTRY PIES	16
SHORTCRUST PIES.....	20
HANDCRAFTED PIES	24
FILO ROLLS	26
TWIST PIES	30
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BOUGATSA THESSALONIKI'S	38
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CROISSANTS	56
FILLED CROISSANTS	60
DONUTS.....	66
PRETZELS	70
PUFF & FILO PASTRY SHEETS	72

SYMBOLS EXPLANATION



Weight / Carton



Pieces / Carton



Cartons / Pallet



Baking Instructions:
°C / Minutes



Thawing / Minutes



Proofer / Minutes



Pre-Proved



Pre-Baked



Par-Baked



Suitable for Vegans



Sweet Flavor



With Butter



Kneaded with
Extra Virgin
Olive Oil

Storage
Conditions:

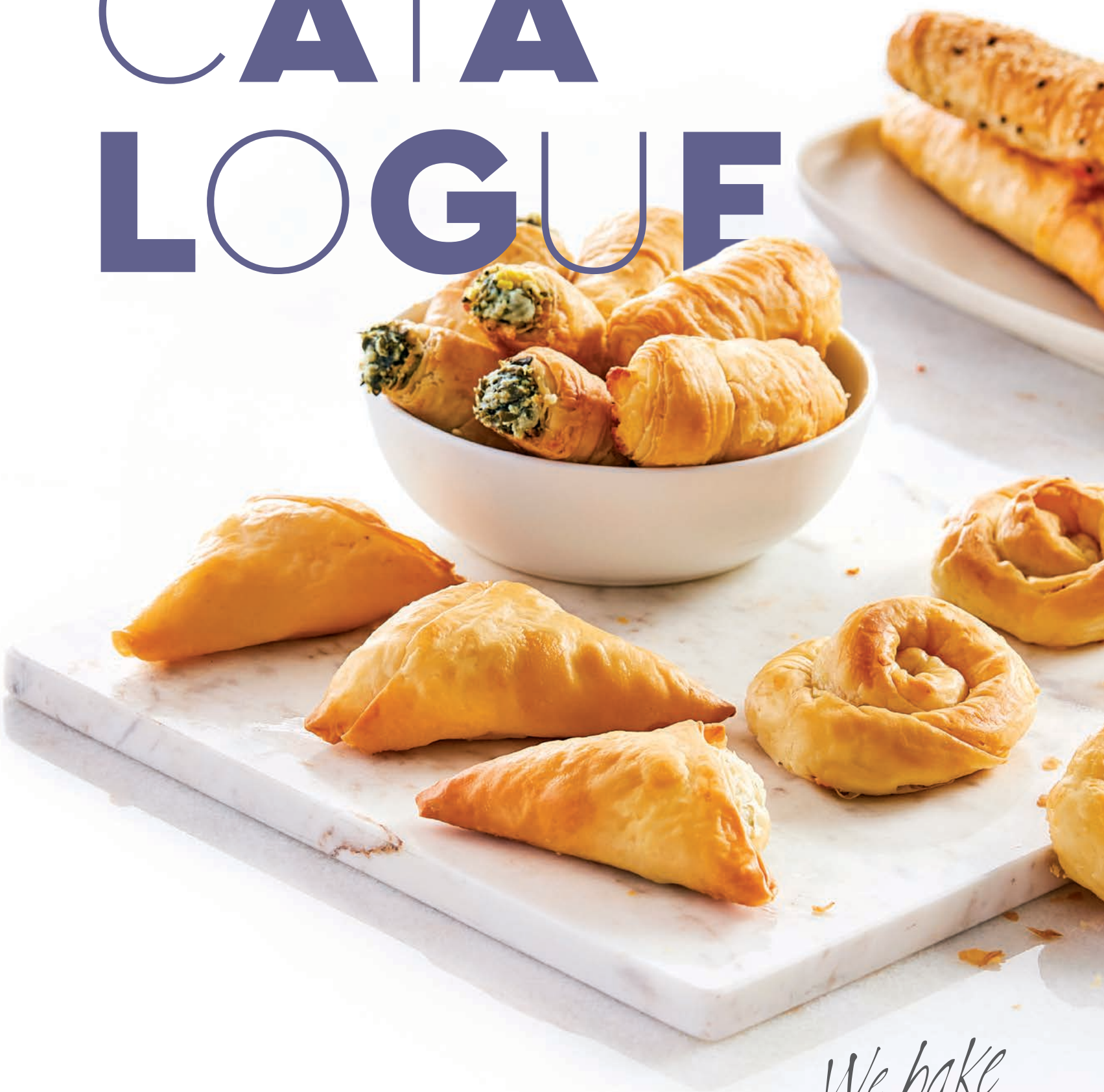
In refrigerator: 24 hours.
In freezer: - 12°C / 1 month.
In deep freezer: - 18°C / up to expiry date.

CAUTION
Thawed products
should not be refrozen.

PRODUCTS



CATALOGUE



All products are deep frozen
and the photos are serving suggestions.

*We bake
History*
— since 1974 —

PUFF PAS TRY PIES





100214 / 250g

Pie with ham & cheese (grid)



10kg



40



54



20-25'



100057 / 200g

Round pie with ham & cheese



10kg



50



48



20-25'



100014 / 165g

Pie with ham & cheese (extra)



8,3kg



50



66



20-25'



100003 / 135g

Pie with mizithra & feta cheese



6,8kg



50



88



20-25'



100001 / 165g

D-shaped pie with mizithra & feta cheese



8,3kg



50



80



20-25'



100346 / 100g

D-shaped pie with mizithra & feta cheese



7kg



70



84



20-25'



100197 / 170g

Triangular pie with mizithra & feta cheese

 8,5kg  50  80  180° 20-25'



100002 / 140g

Triangular pie with mizithra & feta cheese

 7kg  50  80  180° 20-25'



100198 / 170g

Sausage pie extra

 6,8kg  40  80  180° 20-25'



100388 / 170g

Sausage pie with tomato sauce
and sesame topping

 6,8kg  40  80  190° 20-25'



100013 / 140g

Sausage pie

 7kg  50  80  180° 20-25'



100007 / 135g

Pie with pastry cream*

 6,8kg  50  88  180° 20-25'





...ever thrown was
...S. Walsh Jr. of St.
...May 1917. Mrs. Walsh
...her home at noon on a
...lasted an hour, until

...were illegal, cocktails were still considered
...illegally in establishments known as speakeasies.
...easies. Sweet cocktails were easier to drink
...quickly, an important consideration when
...the establishment might be raided at any
...moment.



LOVE BAKING

The Times
...oon let

...standard through
...thread as 1 oz.
...od source of
...hole grains.
...ed, seleni-
...As part of
...Americans,
...at half of
...ntake as
...the whole

...but comes
...to its versatility.
...served as a first
...the portion sizes are
...is also prepared in
...s or large
...can be prepared
...and served hot or
...for dinner. Such
...ed process and
...s vary in taste, color and
...showing which type of pasta
...s are ideal for long
...regarding compatibility.
...like pasta are ideal for long
...nds of pasta. While tomato
...es well with thicker pastas,
...chunkier pieces have the better
...ing onto the holes and cuts of
...d, twisted pastas.

INFORMATION

Delicious Cheesecake
Someone brought this version of the classic
dessert to The Times in 1963, and it
quickly became one of the paper's most
requested recipes. It makes an excellent
backdrop for almost any ripe and sweet
fruit, and feels free to play around with
flavorings like vanilla and spices, like
cinnamon or nutmeg.

**got
fng
9nt**

**Shortcake and
and for you**

Gâteau Breton
With its soft, buttery crumb, this classic
French cake is similar to a giant shortbread,
but much more tender, its hidden
moisture comes from lemony butter
cream. It's traditional, although you
can add fruit, such as
strawberries, for something
a little more modern.

...this
...this
...top
...with this
...this
...top
...of great things
...in light and a
...in glistening threads
...from the

SHORT CRUST PIES



100111 / 250g

Pie with ham & cheese (special)



10kg



40



48



20-25'



100129 / 250g

Pie with ham, cheese & tomato sauce (special)



10kg



40



48



20-25'



100126 / 200g

Round pie with ham, cheese & tomato sauce



10kg



50



48



20-25'



100141 / 200g

Round pie with turkey & gouda cheese



10kg



50



48



20-25'



100056 / 180g

Round pie with mizithra & feta cheese



9kg



50



64



20-25'



100072 / 180g

Round pie with kasseri cheese



9kg



50



64



20-25'



100378 / 210g

D-shaped pie with mizithra & feta cheese (XL)



10,5kg



50



63



20-25'



100348 / 200g

D-shaped chicken & 4 cheeses pie



11kg



55



63



20-25'



100015 / 190g

D-shaped pie with mizithra & feta cheese (extra)



11,4kg



60



63



20-25'



100145 / 160g

D-shaped pie with mizithra & feta cheese (extra)



8kg



50



77



20-25'



100234 / 120g

D-shaped pie with mizithra & feta cheese (extra)



7,2kg



60



84



20-25'



100138 / 170g

D-shaped kourou pie with mizithra & feta cheese



10,2kg



60



54



20-25'



20-30'



100364 / 175g

D-shaped kourou pie whole grain
with turkey & Philadelphia cream cheese



10,5kg



60



54



20-25'



20-30'



100222 / 170g

D-shaped kourou pie whole grain
with Philadelphia cream cheese



10,2kg



60



54



20-25'



20-30'



100218 / 200g

Mykonos sausage pie



8kg



40



80



20-25'



100110 / 170g

Sausage pie extra (SC)



6,8kg



40



80



20-25'



100213 / 165g

Triangular pie with mizithra & feta cheese (extra)



8,3kg



50



80



20-25'



100199 / 100g

Croissini with mizithra & feta cheese



8kg



80



54



15-20'



100311 / 28g

Croissini



8kg



285



36



15-20'



100146 / 135g

Knot with hazelnut cream



6,8kg



50



77



20-25'



35'



HAND CRAFTED PIES



WITH BUTTER

100335 / 280g

Round handcrafted pie
with ham, tomato sauce & cheese



8,4kg



30



48



20-25'



WITH BUTTER

100323 / 260g

Round handcrafted pie
with chicken & 4 cheeses



7,8kg



30



48



20-25'



WITH BUTTER

100385 / 260g

Round handcrafted butter pie
with graviera cheese



7,8kg



30



48



20-25'



WITH BUTTER

100404 / 200g

Round handcrafted butter pie
with ham & tomato sauce



8kg



40



64



20-25'



WITH BUTTER

100405 / 180g

Round handcrafted butter pie
with graviera cheese



7,2kg



40



64



25'



WITH BUTTER

100309 / 200g

Handcrafted pie
with kasseri & parmigiano-reggiano cheese



9kg



45



63



20-25'



WITH BUTTER

100339 / 200g

Handcrafted pie
with feta cheese & oregano



9kg



45



63



20-25'

FILO ROLLS





100395 / 100g

Filo roll with chicken & tzatziki sauce



10kg



100



63



25-30'



100397 / 100g

Filo roll with chicken & 4 cheeses



10kg



100



63



25-30'



100401 / 100g

Filo roll with mizithra & feta cheese P.D.O.



10kg



100



63



25-30'



100402 / 100g

Filo roll with spinach, mizithra & feta cheese



10kg



100



63



25-30'



100403 / 100g

Filo roll with potato



10kg



100



63



25-30'



100069 / 220g

Filo roll with potato



8,8kg



40



63



25-30'



100059 / 200g

Filo roll with spinach



8kg



40



77



25-30'



100032 / 200g

Filo roll with pumpkin



8kg



40



77



25-30'



100053 / 200g



Filo roll with pastry cream



8kg



40



77



25-30'



100040 / 200g

Filo roll with mizithra & feta cheese P.D.O.



8kg



40



77



25-30'



100045 / 200g

Filo roll with spinach, mizithra & feta cheese



8kg



40



77



25-30'



100281 / 140g

Filo roll with mizithra & feta cheese
kneaded with extra virgin olive oil



7kg



50



88



20-25'




100%
EXTRA
VIRGIN
OIL

100282 / 140g

Filo roll with spinach, mizithra & feta cheese
kneaded with extra virgin olive oil



7kg



50



88



20-25'



TWIST PIES

ARABATZIS®
HELLENIC DOUGH



VEGAN

100118 / 220g

Twist pie with spinach



VEGAN

100164 / 220g

Twist pie with leek



VEGAN

100191 / 200g

Twist pie with tahini



8,8kg



40



63



25-30°



8,8kg



40



63



25-30°



10kg



50



54



25°



100299 / 220g

Twist pie with chicken & 4 cheeses



8,8kg



40



63



25-30'



100123 / 220g

Twist pie with mizithra & feta cheese P.D.O.



8,8kg



40



63



25-30'



100124 / 220g

Twist pie with spinach, mizithra & feta cheese



8,8kg



40



63



25-30'



100179 / 220g

Twist pie with gouda & kasseri cheese



8,8kg



40



63



25-30'



100180 / 220g

Twist pie with ham & gouda cheese



8,8kg



40



63



25-30'



100122 / 200g

Twist pie with pastry cream (SC)



10kg



50



54



20-25'



COUNTRY PIES





100205 / 220g

Triangular country pie
with mizithra & feta cheese



8,8kg



40



77



25-30'



100206 / 220g

Triangular country pie
with spinach, mizithra & feta cheese



8,8kg



40



77



25-30'



100207 / 220g

Triangular country pie with spinach



8,8kg



40



77



25-30'



100240 / 200g

Square country pie with 4 cheeses & turkey



10kg



50



54



25'



100107 / 2,2kg

Square country pie with spinach



8,8kg



4



60



40-45'



9 pcs



100137 / 2,2kg

Square country pie with leek



8,8kg



4



60



40-45'



9 pcs



100106 / 2,2kg

Square country pie with mizithra & feta cheese


8,8kg


4


60


40-45'


9 pcs



100108 / 2,2kg

Square country pie with spinach, mizithra & feta cheese


8,8kg


4


60


40-45'


9 pcs



100156 / 2,2kg

Square country pie with leek, mizithra & feta cheese


8,8kg


4


60


40-45'


9 pcs



100357 / 2kg

Country pie with mizithra & feta cheese (35x29cm)


10kg


5


72


40-45'


25 pcs



100358 / 2kg

Country pie with spinach, mizithra & feta cheese (35x29cm)


10kg


5


72


40-45'


25 pcs



100366 / 1kg

Country pie ruffled with chicken, graviera cheese & pepper (square)


7kg


7


84


30-35'


4 pcs



100367 / 1kg

Country pie ruffled with feta,
graviera & smoked cheese (square)



7kg



7



84



30-35'



4 pcs



100368 / 1kg

Country pie ruffled with spinach,
leek & feta cheese (square)



7kg



7



84



30-35'



4 pcs



100349 / 1kg

Square country pie with greens & cheese



7kg



7



84



30-35'



4 pcs



100350 / 1kg

Square country pie with mizithra & feta cheese



7kg



7



84



30-35'



4 pcs



VEGAN

100353 / 1kg

Square country pie with greens



7kg



7



84



30-35'



4 pcs



VEGAN

100392 / 1kg

Square country pie with mushrooms



7kg



7



84



30-35'



4 pcs



100393 / 1kg

Square country pie with pumpkin



7kg



7



84



30-35'



4 pcs



100071 / 2,2kg

Round country pie with mizithra & feta cheese



8,8kg



4



60



40-45'



10 pcs



100073 / 2,2kg

Round country pie
with spinach, mizithra & feta cheese



8,8kg



4



60



40-45'



10 pcs



100389 / 2,2kg

Round country pie with mizithra
& feta cheese



8,8kg



4



60



40-45'



8 pcs



100390 / 2,2kg

Round country pie with spinach,
mizithra & feta cheese



8,8kg



4



60



40-45'



8 pcs



100081 / 2,2kg

Round country pie with spinach



8,8kg



4



60



40-45'



10 pcs

ARABATZIS

HELLENIC DOUGH



BOUGATSA

THESSALONIKI'S



100239 / 200g

Bougatsa Thessaloniki's
with pastry cream (single portion)*



100301 / 1kg

Bougatsa Thessaloniki's
with pastry cream*





100302 / 1kg

Bougatsa Thessaloniki's
with mizithra & feta cheese

10kg

10

45

30'



100354 / 500g

Bougatsa Thessaloniki's
with pastry cream*

7kg

14

77

25-30'



100313 / 450g

Bougatsa Thessaloniki's
with pastry cream*

9kg

20

54

25-30'



100314 / 450g

Bougatsa Thessaloniki's
with mizithra & feta cheese

9kg

20

54

25-30'



100315 / 450g

Bougatsa Thessaloniki's
with cream extra*

9kg

20

54

25-30'



100316 / 450g

Bougatsa Thessaloniki's
with semolina cream*

9kg

20

54

25-30'



* Serving suggestion: Sugar powder & cinnamon

MINI PIES





100274 / 32g

Mini pastry puffs with sausage

8,5kg

266

54

185°
15-20'



100275 / 32g

Mini pastry puffs with spinach,
mizithra & feta cheese

8,5kg

266

54

185°
15-20'



100276 / 28g

Mini pastry puffs with mizithra & feta cheese

8,3kg

296

54

185°
15-20'



100254 / 32g

Mini kourou pies with mizithra & feta cheese

8kg

250

54

180°
20'



WITH BUTTER

100289 / 45g

Mini handcrafted pies
with mizithra & feta cheese

8kg

178

77

190°
20-25'



100292 / 45g

Mini handcrafted whole grain pies
with Philadelphia cream cheese

8kg

178

77

190°
20-25'



100151 / 37g

Mini sesame pies with sausage & mustard


6,3kg


170


77


185°
20'



100227 / 37g

Mini sesame pies with Mykonos sausage


6kg


162


77


185°
20'



100376 / 37g

Mini sesame pies with Gouda & Edam cheese


6,3kg


170


77


185°
20'



100297 / 35g

Mini pastry puffs with apple
& granulated sugar


7kg


200


77


185°
15-20'



100409 / 35g

Mini strudel with confectionary cream,
apple & cinnamon


8kg


8


54


180°
20'



100410 / 35g

Mini strudel with confectionary cream
& strawberry


8kg


8


54


180°
20'





100411 / 35g



Mini strudel with confectionary cream
& lemon



8kg



8



54



20'



180°



MINI COUNTRY PIES





100267 / 40g

Mini filo rolls with spinach,
mizithra & feta cheese


8kg


200


54


180°
20-25'



100268 / 40g

Mini filo rolls with mizithra & feta cheese


8kg


200


54


180°
20-25'



100264 / 40g

Mini filo rolls with leek


8kg


200


54


180°
20-25'



100265 / 40g

Mini filo rolls with spinach


8kg


200


54


180°
20-25'



100266 / 40g

Mini filo rolls with potato


8kg


200


54


180°
20-25'



100263 / 40g

Mini filo rolls with pastry cream


8kg


200


54


180°
20-25'





100272 / 50g

Mini twists with spinach, mizithra & feta cheese


8kg


160


54


25-30'



100273 / 50g

Mini twists with mizithra & feta cheese


8kg


160


54


25-30'



100270 / 50g

Mini twists with spinach


8kg


160


54


25-30'



100271 / 50g

Mini twists with potato


8kg


160


54


25-30'



100212 / 42g

Mini triangles with mizithra & feta cheese


6kg


143


88


25'



100215 / 42g

Mini triangles with spinach, mizithra & feta cheese


6kg


143


88


25'



100216 / 42g

Mini triangles with greens



6kg



143



88



25'



100232 / 42g

Mini triangles with pastry cream*



6kg



143



88



25'



* Serving suggestion: Sugar powder & cinnamon

KOU LOU RI





100251 / 95g

Koulouri Thessaloniki's



4,8kg



50



36



8-10'



100253 / 95g

Whole grain koulouri Thessaloniki's



4,8kg



50



36



8-10'



100310 / 95g

Whole grain koulouri Thessaloniki's
with brown sesame



4,8kg



50



36



8-10'



100287 / 200g

Round koulouri with mizithra & feta cheese



7kg



35



54



20-25'



50-60'



100322 / 200g

Round koulouri with tahini



7kg



35



54



20-25'



50-60'



100347 / 200g

Round koulouri with hazelnut cream



7kg



35



54



20-25'



50-60'



100296 / 85g

Koulouri Thessaloniki's stick



6kg



70



42



8-10'



PAR
BAKED



100228 / 200g

Koulouri with olive & tomato



10kg



50



77



20-25'



50-60'



100221 / 200g

Whole grain koulouri with Philadelphia cream cheese



10kg



50



77



20-25'



50-60'



100231 / 200g

Koulouri with Philadelphia cream cheese



10kg



50



77



20-25'



50-60'



100413 / 200g

Koulouri with Philadelphia cheese & turkey



10kg



50



77



25'



100116 / 230g

Koulouri with cheese



9,2kg



40



77



20-25'



50-60'



100117 / 230g

Koulouri with ham & cheese

9,2kg

40

77

20-25'

50-60'



100119 / 230g

Koulouri with gouda & kasseri cheese

9,2kg

40

77

20-25'

50-60'



100130 / 230g

Koulouri with halva

9,2kg

40

77

20-25'

50-60'



100369 / 50g

Mini koulouri Thessaloniki's

4kg

80

56

8-10'

BRIO CHE PIES



100208 / 280g

Peinirli with ham, bacon & Gouda cheese



8,4kg



30



54



20-25'



60'



100155 / 220g

Peinirli with ham, bacon & Gouda cheese



7,7kg



35



54



20-25'



45-50'



100412 / 200g

Peinirli with turkey



7kg



35



54



20'



50-75'



100351 / 40g

Mini peinirli with bacon & kasseri cheese



6kg



150



63



12-15'



PAR
BAKED



100415 / 210g

Brioche pie with chicken filet
& Crete graviera cheese P.D.O.



8,4kg



40



63



20-25'



45-50'



100416 / 175g

Mediterranean pie with Ipirou feta cheese,
Kalamon olives & Florina peppers



8,75kg



50



77



20-25'



45-50'



100182 / 250g

Brioche pie with burger



11,3kg



45



54



20-25'



45-50'



100140 / 220g

Double sausage pie



11kg



50



54



20-25'



45-50'

PIZZA





100083 / 1,1kg

Pizza extra (big) family size


5,5kg


5


60


20'



100340 / 350g

Pizza ham & bacon


6,3kg


18


42


15'



100082 / 220g

Square pizza special


8,8kg


40


30


15'



100090 / 200g

Round pizza special


8kg


40


30


15'



100148 / 170g

Round pizza margherita


6,8kg


40


30


15'

CROISSANTS

ARABATZIS®
HELLENIC DOUGH





WITH BUTTER

100318 / 25g

Butter croissant



23% BUTTER

303025 / 25g

Butter croissant 23%



11% BUTTER

100255 / 25g

Butter croissant 11%



24% BUTTER

303039 / 80g

Butter croissant 24%



11% BUTTER

100039 / 100g

Butter croissant 11%



11% BUTTER

100104 / 120g

Butter croissant 11%





100319 / 25g

Margarine croissant

5kg

200

63

10-12'

20-30'



100277 / 20g

Margarine croissant

8kg

400

77

12-15'

50'



100258 / 25g

Margarine croissant

8kg

320

77

12-15'

50'



100259 / 45g

Margarine croissant

8kg

178

77

15-17'

60'



100008 / 100g

Margarine croissant

5kg

50

88

20-22'

75'



303338 / 100g

Croissant curved

4,2kg

42

64

18-20'

30'



100336 / 120g

Margarine croissant


6kg


50


63


15-20'


20-30'





100049 / 120g

Margarine croissant


6kg


50


88


22-25'


90'



100200 / 130g

Margarine croissant


7,8kg


60


77


22-25'


90'



100112 / 150g

Margarine croissant


7,5kg


50


77


22-25'


90'



100341 / 200g

Margarine croissant


10kg


50


63


22-25'


90'

FILLED CROISSANTS





100181 / 150g

Croissant with hazelnut cream

7,5kg

50

77

160°

80'



100217 / 120g

Croissant with hazelnut cream

6kg

50

88

170°

60-65'



303201 / 98g

Croissant with Ciocapiu hazelnut

5,1kg

52

72

160°

PRE PROVED



303035 / 95g

Butter croissant with hazelnut cream

4,9kg

52

72

160°

20'

PRE PROVED



303713 / 90g

Croissant Duo Cacao

3,8kg

42

72

180°

30'

PRE PROVED



303097 / 95g

Croissant with pistachio filling

4,9kg

52

72

160°

30'

PRE PROVED



100224 / 170g

Croissant with chocolate & banana



8,5kg



50



80



20'



55-60'



100290 / 200g

Croissant pain au chocolat



8kg



40



88



20'



55-60'



100142 / 150g

Croissant with hazelnut cream



7,5kg



50



88



20'



55-60'



100042 / 140g

Croissant pain au chocolat



7kg



50



88



20'



55-60'



100100 / 210g

Croissant with apple



10,5kg



50



54



20'



55-60'



100115 / 200g

Croissant with cream & raisins



10kg



50



63



20'



55-60'





100279 / 42g

Mini croissant with hazelnut cream



8kg



190



77



180°



45'



100257 / 40g

Mini croissant with cream & raisins



8kg



200



77



180°



50'



100260 / 40g

Mini croissant with hazelnut cream



8kg



200



77



180°



50'



100261 / 35g

Mini croissant pain au chocolat



8kg



229



77



180°



50'



100262 / 45g

Mini croissant with apple



8kg



178



77



180°



50'



100380 / 40g

Mini croissant with hazelnut cream



5kg



125



88



170°



15-17'

PRE
PROVED





100381 / 35g

Mini croissant pain au chocolat



100383 / 45g

Mini croissant with apple & cinnamon



100091 / 200g

Croissant hot dog



100125 / 220g

Croissant peisirli



100088 / 200g

Croissant with ham, bacon & cheese



100041 / 170g

Croissant with ham & cheese





100210 / 45g

Mini croissant with ham, bacon & cheese



7kg



155



77



12-15'



50'



DO NU TS





302001 / 135g

Sugared donut



3,2kg



24



64



50-60'



302011 / 125g

Donut with cinnamon



3kg



24



64



50-60'



302002 / 145g

Donut choco-choco



3,5kg



24



64



50-60'



302007 / 145g

Donut choco & biscuit



3,5kg



24



64



50-60'



302003 / 145g

Donut hazelnut & powdered sugar



4,4kg



30



64



45-60'



302015 / 150g

Donut choco Dubai



4,5kg



30



64



45-60'



302016 / 150g

Donut éclair white halzenut coating

 4,5kg
 30
 64
 45-60'



302414 / 95g

Donut Berlina with cream

 3,4kg
 36
 96
 60'



302408 / 58g

Mini donut Berlina with cream

 3,1kg
 54
 104
 60'



302006 / 40g

Mini donut hazelnut & powdered sugar

 4,4kg
 110
 64
 45-60'



302750 / 36g

Mini donut black

 2,2kg
 60
 88
 15-20'



302751 / 40g

Mini donut white

 2,4kg
 60
 88
 15-20'



302752 / 49g



Mini sugared donut



1,8kg



36



120



15-20'



PRE TZE LS





304182 / 100g

Pretzel

8kg

80

40

15-20'

20-30'

PRE PROVED



WITH BUTTER

304265 / 79g

Pretzel with butter

3,8kg

48

40

20-30'

PRE BAKED



304471 / 100g

Pretzel sandwich

4,8kg

48

40

20-30'

PRE BAKED



304891 / 70g

Pretzel ball

4,2kg

60

40

20-30'

PRE BAKED

PUFF & FILO PASTRY SHEETS





100193 / 900g

Puff pastry (38×32cm)



9kg 10 77



100278 / 570g

Puff pastry sheet (38×38,5cm)



8,6kg 15 56



100363 / 625g

Puff pastry sheet (56,5×38cm)



7,5kg 12 100



301006 / 1kg

Kataifi



10kg 10 48



100377 / 1,5kg

Filo dough rolled
(38×49cm)



12kg 8 42

100304 / 500g

Filo dough sheets
for pies (38×49cm)



10kg 20 54



100303 / 1kg

Filo dough sheets for desserts
(38×49cm)



10kg 1 20

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