



LOULIS
mills

PRODUCT

CATALOGUE

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OVER 240 YEARS OF HISTORY IN THE GREEK MARKET

For us at Loulis Food Ingredients, customer satisfaction is our primary concern and our basic commitment, which is why we constantly study consumer habits and the latest market trends.

At our advanced facilities, the Research & Development department is constantly innovating to deliver products that exceed customer expectations. We're dedicated to developing new and unique flour ranges by carefully selecting the finest quality grains and sustainable ingredients that enhance the nutritional value of our final products. Loulis Mills flours are crafted exclusively from premium raw materials using cutting-edge technology and state-of-the-art production processes—ensuring exceptional quality in every batch.

Through a wide range of high-quality services—including seminars, ongoing training, and hands-on technical support from highly experienced bakery industry professionals—we aim to provide practical solutions that empower our partners to stay informed, agile, and competitive in an ever-evolving market.



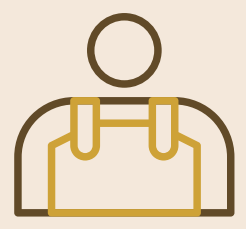
AT A GLANCE

**243**

Years of tradition
& history

**7**

Generations of mills

**394**

employees

**1.500**

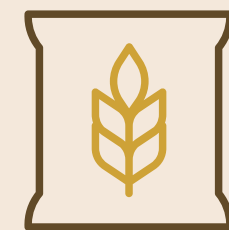
tons/24hour milling
capacity

**335**

Final flour products

**709**

baking and pastry
raw materials and mixes

**41**

Consumer products

**206**

million annual turnover

**4**

state-of-the-art
production units

TYPE 70%TRADITIONAL
70% ASSOS MALAKOS
TYPE 70%
TYPE 70% STRONG
PITAS
TOPIKO ARTOPOIIAS
EXTRA RUSTIC
ARTOPOIIAS XILOFOURNOU
DES CHAMPS
ALEVROTIRON



Baking
flour





Type 70% Traditional

Soft wheat bakery flour type 70%, very soft

STRENGTHS

- Ideal for traditional white breads
- Quite easy to work with
- Ideal for simple kneading machines
- Suitable for mixing with all flours, giving a rustic appearance

FEATURES

	Normal
	Normal
	Soft

BENEFITS FOR PROFESSIONALS

- Cost savings due to absorbency
- Quick and easy handmade preparation of traditional bread
- Easy to mold dough
- Gives golden color to the crust
- Easy to bake

PRODUCED PRODUCTS

- Traditional white bread
- Lagana
- Arabic pita
- Breadsticks
- Peinirli
- Sweet rusks



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

FEATURES

	High
	Normal
	Medium strong

BENEFITS FOR PROFESSIONALS

- Cost efficiency due to absorbency
- Workable dough (by hand)
- Good cell formation
- End product acquires distinct aroma

PRODUCED PRODUCTS

- White bread
- White loaf
- Kaiser rolls
- Lagana
- French-style bread
- Thessaloniki simit
- Cypriot pita (flat bread)
- Arabic pita
- Panini
- Peinirli
- Raisin bread



25Kg

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

ΧΑΡΑΚΤΗΡΙΣΤΙΚΑ

	Normal
	High
	Medium strong

BENEFITS FOR PROFESSIONALS

- Crispy bread crust
- Excellent cell structure

PRODUCED PRODUCTS

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



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

FEATURES

	High
	High
	Very strong

BENEFITS FOR PROFESSIONALS

- Crispy bread crust
- Excellent cell structure
- Tasty and soft bread

PRODUCED PRODUCTS

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



25Kg

Pitas

Soft wheat bakery flour, very soft

- STRENGTHS

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

	High
	Normal
	Very soft
- BENEFITS FOR PROFESSIONALS

 - Cost efficiency due to absorbency
 - End product acquires distinct aroma
- PRODUCED PRODUCTS

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



Topiko Artopoiias

Soft wheat bakery flour, soft

- STRENGTHS

 - Ideal for blending with other flours for exceptional results in taste and appearance (also for biscuit making)
- FEATURES

	High
	Normal
	Medium strong
- BENEFITS FOR PROFESSIONALS

 - Beautifully colored crust after baking
 - Easy-to-form dough
- PRODUCED PRODUCTS

 - White breads
 - Rusks
 - Bread sticks
 - Biscuits



Extra Rustic

Malted bakery flour fortified with dried wheat sourdough

- STRENGTHS

 - End product acquires unique aroma and distinct flavor
 - Suitable for slow-fermentation and frozen dough
 - Gives a sour dough result easily, without any effort
 - Accepts blending with other flours
- FEATURES

	Normal
	High
	Strong
- BENEFITS FOR PROFESSIONALS

 - Crispy bread crust
 - Excellent cell structure
 - Suitable for slow-fermentation baking
 - End products acquire distinct appearance
 - Unique aroma and flavor with notes of sourdough
- PRODUCED PRODUCTS

 - Bakery products
 - Fine white tin loaf
 - French-style bread
 - Rustic mixed-flour bread
 - Extra white soft sandwich bread
 - Bread sticks with yeast
 - Ciapatta



Artopoiias Xylofournou

Soft wheat bakery flour, very soft

- STRENGTHS

 - Perfect for products baked in a wood-fired oven
 - Highly workable and easy to handle
 - Blends exceptionally well with other flours, enhancing both taste and appearance (also suitable for rusks)
 - Produces a low rise, ideal for traditional-style breads
- FEATURES

	Normal
	Normal
	Very soft
- BENEFITS FOR PROFESSIONALS

 - Easy-to-form dough
 - Fast fermentation for quicker preparation
 - Beautifully colored crust after baking
- PRODUCED PRODUCTS

 - Traditional handmade white leavened bread
 - Traditional handmade rustic bread
 - Traditional rusks
 - Prosfora (church bread)



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

FEATURES



Normal



High



Strong

BENEFITS FOR PROFESSIONALS

- Excellent shelf life for the finished product
- Perfect for French baguettes, toast, croissants, and sandwich rolls
- Well-suited for slow-fermentation breads

PRODUCED PRODUCTS

- Baguette
- Rustic flatbread
- Toast bread
- Croissant



25Kg

Alevrotiron

Finely ground flour from soft wheat. For dusting the work surface, before and during rolling out the dough

STRENGTHS

- Fine-textured flour, perfect for dusting work surfaces and production lines
- Additive-free formula designed to preserve dough structure and oven spring

BENEFITS FOR PROFESSIONALS

- Easy to handle
- Specially formulated to avoid interfering with dough expansion



25Kg



14

ZIMOTO
EXTRA FINO
TOPIKO HORIATIKO
HONDRO
HORIATIKO XILOFOURNOU
HORIATIKO OLIKIS
SKLIRO PETROMILOY
EXTRA ZIMOTO
DIALEHTO
SPOLVERO
ALONI

15

RUSTIC
FLOUR





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

FEATURES

- | | |
|--|------|
| | High |
| | High |
| | Fine |



25Kg

BENEFITS FOR PROFESSIONALS

- Cost efficiency due to absorbency
- Bread with distinct aroma and unique flavor
- Golden crumb
- High performance
- Customer profitability
- Ideal for slow-fermentation baking

PRODUCED PRODUCTS

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



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 slow-fermented rustic-style products
- Excellent for enhancing the quality of traditional rustic baked goods
- Exceptionally strong flour

FEATURES

- | | |
|--|------|
| | High |
| | High |
| | Fine |



25Kg

BENEFITS FOR PROFESSIONALS

- Cost efficiency through excellent water absorbency
- Rich, inviting aroma
- Distinctive golden color in finished products
- Extended shelf life for superior freshness
- Outstanding crumb structure with ideal open cell formation
- Well-suited for long fermentation breadmaking

PRODUCED PRODUCTS

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



Topiko Horiatiko

Category M Hard Wheat Flour

STRENGTHS

- Ideal for use in simple mixers, fast kneading mixers and production lines
- Easy to handle
- Ideal for preparing rustic bread, free from additives

FEATURES

- | | |
|--|------|
| | High |
| | High |
| | Fine |



25Kg

BENEFITS FOR PROFESSIONALS

- Cost efficiency due to absorbency
- Distinctive appearance of the final product
- Rich aroma in the finished goods

PRODUCED PRODUCTS

- Rustic bread
- Rustic Thessaloniki type simit



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

FEATURES

- | | |
|--|--------|
| | Normal |
| | Normal |
| | Coarse |



25Kg

BENEFITS FOR PROFESSIONALS

- Crisp, golden crust
- Distinctive and appealing appearance of the final product
- Deep, rich aroma in the finished baked goods

PRODUCED PRODUCTS

- Rustic bread
- Sourdough rustic bread
- Oil bread





Horiatiko Xilofournou

Fine-grained flour from durum wheat

STRENGTHS

- Ideal flour for baking in wood-fired ovens
- Suitable for hand kneading, basic mixers, and high-speed kneading machines
- Blends well with other types of flour
- Perfect for traditional baked goods with low rise and authentic character

FEATURES

	High
	Normal
	Fine



25Kg

BENEFITS FOR PROFESSIONALS

- Cost-effective thanks to high water absorbency
- Consistent product quality with excellent stability
- Dense, well-structured crumb
- Good shelf life for finished products
- Distinctive aroma, flavor, and texture in every bake

PRODUCED PRODUCTS

- Handmade rustic wood-fired bread
- Handmade sourdough rustic bread
- Traditional local handmade doughs
- Olive bread
- Cheese bread
- Prosfora (church bread)



Horiatiko Olikis

Wholemeal flour made from hard wheat

STRENGTHS

- 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

FEATURES

	Moderate
	Normal
	Coarse bran



25Kg

BENEFITS FOR PROFESSIONALS

- Long shelf life of the final products
- Distinctive flavor in baked goods, thanks to the presence of bran
- Unique and rich aroma in the finished products

PRODUCED PRODUCTS

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



Skliro Petromilou

Stone-milled wholemeal flour from selected durum wheat

STRENGTHS

- Suitable for use in basic and high-speed 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

FEATURES

	Moderate
	Low
	Moderate bran



25Kg

BENEFITS FOR PROFESSIONALS

- Long shelf life of the final products
- Adds a distinctive flavor to baked goods
- Unique and appealing aroma in the finished products

PRODUCED PRODUCTS

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



Extra Zimoto

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

STRENGTHS

- 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

FEATURES

	High
	Normal
	Moderate



25Kg

BENEFITS FOR PROFESSIONALS

- Cost savings thanks to high water absorbency
- Short production time for sourdough bread
- Extended shelf life of finished products
- Distinctive appearance of the final products
- Consistent quality in sourdough baking
- Unique aroma, flavor, and texture in the finished goods

PRODUCED PRODUCTS

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





Dialehto

Finely ground flour made from hard wheat

STRENGTHS

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

FEATURES

-  High
-  Normal
-  Fine

BENEFITS FOR PROFESSIONALS

- Cost savings due to absorbency
- Stability in the produced products
- Tight crumb structure
- Quite good shelf life of final products
- Unique aroma, taste, and texture of the produced products

PRODUCED PRODUCTS

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



25Kg

Pizza Spolvero

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

STRENGTHS

- 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

BENEFITS FOR PROFESSIONALS

- Easy to use
- Special formulation that aids in dough stretching and pizza baking
- Excellent appearance and flavor of the final product



10Kg

Aloni

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

STRENGTHS

- 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

FEATURES

-  High
-  Normal
-  Extra fine

BENEFITS FOR PROFESSIONALS

- Cost-effective due to high water absorbency
- Bread with outstanding aroma and exceptional taste
- Crust with a golden hue
- Very good shelf life of the finished products
- Suitable for slow-fermentation baking

PRODUCED PRODUCTS

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



25Kg

ZAHAROPLASTIKIS
EXTRA ZAHAROPLASTIKIS
KATAIFIOU
FARIN UP
SFOLIATAS
SFOLIATAS DINATO
SFOLIATAS FORMAS
TYPE 55%
REKOR FRYGANIAS
SUPER AMERIKIS
SUPER TSOUREKIOU
EXTRA TSOUREKIOU
CROISSANT
SUPER K
GRUAU ROUGE T45
REKOR FILLLOU
SUPER TOP FILLLOU
TOPFILLLOU
EXTRA BOUGATSAS
TIROPITAS SPECIAL
HANDMADE BOUGATSA
RIVA
PIZZA TIPO 00
TIPO 00 CLASSICO
TIPO 01 RUSTICO



Zaharoplastikis

Soft Wheat Flour

STRENGTHS

- Suitable for all uses in pastry and cooking

FEATURES

	Low
	Low
	Low

BENEFITS FOR PROFESSIONALS

- Maintains crispness and texture over time in finished products.

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



25Kg

Extra Zaharoplastikis

Soft Wheat Flour – Low Protein, Fine Texture

STRENGTHS

- Exceptionally fine texture, ideal for producing crisp final products with a delicate finish
- Low protein content, making it perfect for fine and delicate pastry applications
- Excellent moisture absorption

FEATURES

	Low
	Low
	Low

BENEFITS FOR PROFESSIONALS

- Easy to work with
- High absorption capacity
- Delivers crisp and refined pastry results

PRODUCED PRODUCTS

- Butter cookies
- Dipping biscuits
- Batons salés
- Biscuits
- Petit fours



25Kg

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

BENEFITS FOR PROFESSIONALS

- Consistent dough flow without breakage or tearing
- Excellent liquid absorption

PRODUCED PRODUCTS

- Kataifi
- Dipping biscuits
- Cookies
- Traditional butter cookies
- Petit fours



25Kg

Farin up

Flour with baking powder

STRENGTHS

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

FEATURES

	Normal
	High
	Low

BENEFITS FOR PROFESSIONALS

- Guaranteed rising and consistency without the need for extra leavening agents.

PRODUCED PRODUCTS

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



5Kg

Sfoliatas

Premium-quality flour from soft wheat, fortified

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

FEATURES

- Normal
- Medium strong



25Kg

BENEFITS FOR PROFESSIONALS

- Flexible in blends with other flours
- Enhances the richness of fat-based ingredients

PRODUCED PRODUCTS

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



Sfoliatas Strong

Premium-quality flour from soft wheat, fortified

STRENGTHS

- Ideal for high mechanical stress during processing
- High water absorption capacity
- Suitable for blending with other flours for the production of puff pastries and baked goods

FEATURES

- Normal
- Strong



25Kg

BENEFITS FOR PROFESSIONALS

- Cost savings due to high absorption
- Excellent shelf life of final products

PRODUCED PRODUCTS

- Kourou cheese pies
- French-style puff pastry
- Donuts
- Brioche
- Loukoumades (Greek honey puffs)
- Hamburger buns



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

FEATURES

- Normal
- High
- Very Strong



25Kg

BENEFITS FOR PROFESSIONALS

- Cost efficiency due to high absorption capacity
- Extended shelf life of final products

PRODUCED PRODUCTS

- Sandwich bread (toast)
- Kaiser rolls
- Donuts



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

FEATURES

- Normal
- High
- Very Strong



25Kg

BENEFITS FOR PROFESSIONALS

- Excellent performance due to high absorption capacity
- Significant dough expansion
- Long shelf life of final products

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
- Lamprokouloura (Greek braided bread)
- Breadsticks
- Toast
- Hamburger buns
- Christopsomo (Greek Christmas bread)
- Crepes
- Toasted bread
- Bâton salé (French salted sticks)



Rekor Fryganias

Fortified, premium-quality flour from soft wheat

STRENGTHS

- Specifically designed for rusk (toast) production in baking
- A strong, fortified flour
- Suitable for blending with other flours
- Ideal for high mechanical stress (artisanal or semi-industrial production)

FEATURES

-  High
-  High
-  Very Strong

BENEFITS FOR PROFESSIONALS

- Versatile for multiple baking applications



25Kg

PRODUCED PRODUCTS

- Baguettes
- Toast bread
- Bread rolls
- Hamburger buns
- Bompes (large sandwich bread)
- Breadsticks
- Tsourekia (Greek sweet breads)
- Rusks (handmade or industrial)
- Premium-quality paximadia (Greek double-baked biscuits)
- White sandwich bread
- French baguette
- French-style breads
- Kaiser rolls
- Brioche
- Pretzels
- Margarita bread
- Loukoumades
- Viennese-style breads
- Kourou pies
- Mini croissants
- Strudel
- Soft sandwich bread
- Lamprokouloura (Easter bread)
- Christopsomo (Christmas bread)
- Crepes
- Toasted bread
- Bâton salé (savory sticks)



Super Amerikis

Fortified, premium-quality flour from soft wheat

STRENGTHS

- Ideal for demanding bakery and pastry products (such as tsoureki)
- 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

FEATURES

-  High
-  High
-  Very Strong



25Kg

BENEFITS FOR PROFESSIONALS

- The ideal choice for creating distinctive, high-quality bakery and pastry goods

PRODUCED PRODUCTS

- Vasilopita (Greek New Year's cake)
- Babàs (syrup-soaked cake)
- Ouzo kouloura (Greek-style ring cookies with ouzo)
- Donuts
- Tsourekia (Greek sweet bread)
- Panettone
- Ciabatta
- Viennese-style toast bread
- Baguettes
- Soft sandwich bread
- Peinirli (Greek-style open-faced pies)
- Panini
- Kaiser rolls
- Piroshki
- Donuts
- American-style waffles
- Stollen



Super Tsourekiou

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

FEATURES

-  High
-  High
-  Very Strong



25Kg

BENEFITS FOR PROFESSIONALS

- Cost-effective due to high absorption capacity
- Solves production challenges in demanding recipes
- Provides excellent dough expansion

PRODUCED PRODUCTS

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



Extra Tsourekiou

Premium-quality flour from soft wheat

STRENGTHS

- Easy to work with during preparation
- Extended shelf life of final products
- Consistent final product quality
- Suitable for frozen tsoureki dough

FEATURES

-  High
-  High
-  Very Strong



25Kg

BENEFITS FOR PROFESSIONALS

- Ideal for yeast-based recipes rich in fats and sugars
- Excellent absorption of liquids from the recipe
- Prevents tsoureki from collapsing after baking
- Prolongs the freshness of the finished product

PRODUCED PRODUCTS

- Tsoureki





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

FEATURES

 Normal

 High

 Very Strong

BENEFITS FOR PROFESSIONALS

- Consistent quality and stability in final products
- Excellent crumb structure and product volume
- Ideal for frozen dough applications
- Long shelf life of finished products

PRODUCED PRODUCTS

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



25Kg

Super K

Fortified, premium-quality flour from soft wheat

STRENGTHS

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

FEATURES

 Normal

 High

 Strong

BENEFITS FOR PROFESSIONALS

- Cost-effective due to its multipurpose use
- Consistent and stable final product quality

PRODUCED PRODUCTS

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



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

FEATURES

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

BENEFITS FOR PROFESSIONALS

- A strong, versatile flour for multiple applications
- Consistent final product quality
- High production efficiency
- The perfect choice for exceptional croissants

PRODUCED PRODUCTS

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



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)

FEATURES

 High

 High

 Strong

BENEFITS FOR PROFESSIONALS

- Cost savings thanks to its high extensibility
- Excellent absorption of both liquids and fats
- Helps maintain crispness of final products
- Freezer-friendly

PRODUCED PRODUCTS

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



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

FEATURES



Moderate

Soft

BENEFITS FOR PROFESSIONALS

- Cost savings due to high absorption and extensibility
- Long shelf life of finished products
- Crisp and flaky final texture
- Perfect for fast industrial production of phyllo that includes high percentages of recycled dough from previous batches

PRODUCED PRODUCTS

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



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 oil-based pastry sheets

FEATURES



Moderate

Soft

BENEFITS FOR PROFESSIONALS

- Cost savings due to high absorption and extensibility
- Long shelf life of finished products
- Crisp and flaky end results

PRODUCED PRODUCTS

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



25Kg

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

FEATURES



High

Medium Soft

BENEFITS FOR PROFESSIONALS

- Cost savings due to compatibility with multiple types of flour
- Very good water absorption
- Suitable for freezing
- Long shelf life of finished

PRODUCED PRODUCTS

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



25Kg

Tiropitas Special

Premium fortified soft wheat flour

STRENGTHS

- Excellent extensibility and elasticity
- Ideal for pastry sheet machines
- Suitable for blending with other flours
- Also ideal for puff pastry production (French-style puff pastry)

FEATURES



High

Medium Strong

BENEFITS FOR PROFESSIONALS

- Cost savings due to high absorption capacity
- Long shelf life of final products
- Suitable for freezing applications

PRODUCED PRODUCTS

- Kihl (industrial production)
- Oil-based pastry sheet (industrial line)
- Butter pastry sheet (industrial line)
- Bougatsa pastry sheet (industrial line)
- French puff pastry
- Handcrafted puff pastry



25Kg

Handmade Bougatsa

Premium fortified soft wheat flour

STRENGTHS

- Ideal for producing handmade bougatsa filo
- Excellent extensibility

FEATURES

	High
	High
	Strong

BENEFITS FOR PROFESSIONALS

- Consistent quality of the final product
- Maintains crispness over time

PRODUCED PRODUCTS

→ Bougatsa



25Kg

Riva

Premium fortified soft wheat flour

STRENGTHS

- Suitable for both production lines and artisanal use
- High resistance to fats
- Broad versatility across product types
- Ideal for Italian and American-style pizza bases

FEATURES

	Normal
	High
	Medium Strong

BENEFITS FOR PROFESSIONALS

- Cost-effective due to its wide range of applications
- Consistency in final product quality

PRODUCED PRODUCTS

- | | |
|-------------------------------------|-------------------------|
| → Krouasini | → Kourou pies |
| → Croissants | → Peinirli |
| → Viennese dough | → Fried dough curls |
| → French puff pastry | → Crispy fried pastries |
| → Crackers Machine-made breadsticks | → Pizza bases |
| → Industrial puff pastry | → Tulumbas |
| → Industrial koulouri (kourou) | → Ciabatta |
| | → Pretzels |



25Kg

Pizza Tipo 00

Premium soft wheat flour

STRENGTHS

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

FEATURES

	Normal
	Normal
	Strong

BENEFITS FOR PROFESSIONALS

- Cost-effective
- Easy to work with
- Consistent performance in the production process

PRODUCED PRODUCTS

- Traditional Italian pizza dough
- Peinirli
- Ciabatta
- Focaccia



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

FEATURES

	High
	High
	Medium Strong

BENEFITS FOR PROFESSIONALS

- Easy to use
- Cost-effective (good water absorption)
- Consistency in the production process

PRODUCED PRODUCTS

- Pizza
- Calzone
- Peinirli



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

BENEFITS FOR PROFESSIONALS

- Easy to use
- Cost-effective (good water absorption)
- Unique flavor from stone milling
- Consistency in the production process

PRODUCED PRODUCTS

- Pizza
- Calzone
- Peinirli



FEATURES

	High
	High
	Medium Strong



25Kg





Wholewheat
bran

MAVRO PITIROUHO
SIKALIS ENISHIMENO
TYPE 90%
TOPIKO OLIKIS
KOMPLE



Mavro Pitirouho

Enriched bran flour with malt

STRENGTHS

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

FEATURES

	Very High
	High
	Very Dark
	Coarse

BENEFITS FOR PROFESSIONALS

- Cost savings due to high water absorption
- Extended shelf life of final products
- Distinctive, rich flavor in baked goods

PRODUCED PRODUCTS

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



25Kg

Sikalīs Enishimeno

Malted Wheat-Rye Flour

STRENGTHS

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

FEATURES

	High
	Normal
	Fine

BENEFITS FOR PROFESSIONALS

- Good volume/rise for rye bread
- Extended shelf life of final products

PRODUCED PRODUCTS

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



25Kg

Type 90%

Enriched Wholemeal Flour from Soft Wheat

STRENGTHS

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

FEATURES

	High
	Normal
	Medium Dark
	Coarse

BENEFITS FOR PROFESSIONALS

- Excellent dough rise
- Extended shelf life of final products

PRODUCED PRODUCTS

- Bread
- Kourou cheese pie
- Toast bread
- Rusks
- Breadsticks
- Hamburger buns



25Kg

Topiko Olikis

Finely ground wholegrain flour made from 100% pure soft wheat, enriched

STRENGTHS

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

FEATURES

	High
	Normal
	Dark
	Fine

BENEFITS FOR PROFESSIONALS

- Cost savings due to high water absorption
- Extended shelf life of final products
- Light taste in the final product

PRODUCED PRODUCTS

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



25Kg

Komple

Wholemeal flour from selected soft wheat

STRENGTHS

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

FEATURES



High



Normal



Medium Dark



Medium-coarse



25Kg

BENEFITS FOR PROFESSIONALS

- Extended shelf life of final products

PRODUCED PRODUCTS

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



44

FINE SEMOLINA
COARSE SEMOLINA
ORGANIC FINE SEMOLINA
PASTA SEMOLINA

45



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

FEATURES

- High
- Fine

BENEFITS FOR PROFESSIONALS

- Perfect for enhancing bread crispiness

PRODUCED PRODUCTS

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



25Kg

Coarse Semolina

Coarse semolina from hard wheat

STRENGTHS

- Milled in a semolina mill
- Golden color

FEATURES

- Normal
- Coarse

BENEFITS FOR PROFESSIONALS

- Unique texture and taste in final products

PRODUCED PRODUCTS

- Semolina halva
- Revani
- Samali
- Walnut pie
- Custards



25Kg

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

FEATURES

- High
- Fine

BENEFITS FOR PROFESSIONALS

- Perfect for enhancing bread crispiness

PRODUCED PRODUCTS

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



25Kg

Pasta Semolina

Durum wheat semolina from selected durum wheats ideal for pasta production

STRENGTHS

- Golden color
- Good water absorption

FEATURES

- High
- Fine

BENEFITS FOR PROFESSIONALS

- al for making pasta and for uses in confectionery

PRODUCED PRODUCTS

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



25Kg

DINKEL OLIKIS

DINKEL TYPE 800

ZIN PETROMILOU

POLYKARPO

ORGANIC BAKING

ORGANIC WHOLEMEAL

ORGANIC RUSTIC

ORGANIC WHOLEGRAIN RUSTIC

MAIZE FLOUR

BARLEY FLOUR

OAT FLOUR

RYE TYPE 997

CAROB FLOUR

DECORATIVE CEREAL SEEDS



Dinkel Olikis

Dinkel flour from triticum spelta wheat, ground in a stone mill

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

FEATURES

	Normal
	Low
	Fine



25Kg

BENEFITS FOR PROFESSIONALS

- Long shelf life of finished products

PRODUCED PRODUCTS

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



Dinkel Type 800

Dinkel flour from Triticum spelta wheat

STRENGTHS

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

FEATURES

	Normal
	Normal



25Kg

BENEFITS FOR PROFESSIONALS

- Long shelf life of finished products

PRODUCED PRODUCTS

- Bread
- Cheesepie
- Breadsticks
- Cake



Zin Petromilou

Zin Stone Mill Flour from emmer wheat, triticum dicoccum, which is ground on a separate stone mill line, to maintain its traditional characteristics

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

FEATURES

	Normal
	Low
	Fine



12,5Kg

BENEFITS FOR PROFESSIONALS

- Long shelf life of finished products
- Ιδιαίτερο άρωμα και γεύση τελικών προϊόντων

PRODUCED PRODUCTS

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



Polikarpo

Premium malted flour blended with seeds and cereals (sunflower seeds, oat flakes, rye flakes, wheat flakes, barley flakes)

STRENGTHS

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

FEATURES

	Normal
	High
	Medium dark



12,5Kg

BENEFITS FOR PROFESSIONALS

- Ideal for richly malted multigrain bread
- Distinctive color and aroma of products
- Long shelf life of final products

PRODUCED PRODUCTS

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



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

FEATURES

-  Normal
-  Normal

BENEFITS FOR PROFESSIONALS

- Production of aromatic and fluffy organic bread

PRODUCED PRODUCTS

- Bread
- Breadsticks
- Cookies



25Kg

Organic Wholemeal

Certified organic wholemeal flour from soft organic wheat

STRENGTHS

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

FEATURES

-  High
-  Normal
-  Fine

BENEFITS FOR PROFESSIONALS

- Cost savings due to high water absorption
- Long shelf life of final products
- Distinctive taste of final products

PRODUCED PRODUCTS

- Organic wholemeal sourdough bread
- Organic breadsticks



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

FEATURES

-  High
-  Normal
-  Fine

BENEFITS FOR PROFESSIONALS

- Cost savings due to high water absorption
- Unique crust color
- Excellent aroma and taste of final products

PRODUCED PRODUCTS

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



25Kg

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

FEATURES

-  High
-  Normal

BENEFITS FOR PROFESSIONALS

- Cost savings due to high water absorption
- Unique crust color
- Distinctive aroma and taste of final products

PRODUCED PRODUCTS

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



25Kg



Maize Flour

Flour made from selected maize

STRENGTHS

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

FEATURES

	Low
	Low

BENEFITS FOR PROFESSIONALS

- Amber color of the final product
- Distinctive product taste

PRODUCED PRODUCTS

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



25Kg

Barley Flour

Fine wholemeal flour from selected barley

STRENGTHS

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

FEATURES

	High
	Low
	Coarse

BENEFITS FOR PROFESSIONALS

- Ideal for blending with other flours
- Distinctive aroma and taste of the final product

PRODUCED PRODUCTS

- Barley bread
- Cretan rusks
- Barley rusks
- Barley ring bread



12,5Kg

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

FEATURES

	High
	Low
	Fine

BENEFITS FOR PROFESSIONALS

- Distinctive aroma and taste of final products

PRODUCED PRODUCTS

- Oat cookies
- Oat bread
- Oat desserts
- Oat bars
- Porridge



25Kg

Rye Type 997

Rye flour type 997, finely ground

STRENGTHS

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

FEATURES

	High
	Fine

BENEFITS FOR PROFESSIONALS

- Cost savings due to high water absorption
- Distinctive taste and aroma of products
- Long shelf life of final products
- Suitable for dense rye-based products

PRODUCED PRODUCTS

- Dense rye breads
- Rusks
- Sourdough



25Kg

Carob Flour

Carob blend, ground and roasted, for use in bakery products

STRENGTHS

- Ideal for blending with other flours

FEATURES

- Mildly sweet taste
- Distinctive aroma and flavor

BENEFITS FOR PROFESSIONALS

- Cocoa substitute
- Natural sweetener
- Thickening and gelling agent
- Source of dietary fiber

PRODUCED PRODUCTS

- Carob bread
- Carob breadsticks
- Carob cake



25Kg

Decorative Cereal Seeds

Seed mix for decorating baked goods

FEATURES

Contains flaxseed, oat flakes, barley flakes, rye flakes, and sunflower seeds



2Kg



• EASY •
Smart
mixes
• TASTY •

TSOUREKI MIX

CAKE MIX

MOUL-BIE BAGUETTE VIENNOISE

MOUL-BIE CAMPAILLOU

MOUL-BIE CIAPO

MOUL-BIE RYE FLOUR MIX

LOW GI MIX

QUINOGRAIN



Tsoureki Mix

Premium flour mix with all the necessary ingredients for making traditional Politiko Tsoureki, adding only water and yeast

STRENGTHS

- Easy to use
- Very satisfactory leavening
- Amazing appearance

FEATURES



High



Strong

BENEFITS FOR PROFESSIONALS

- Time-saving in preparation and cost-efficient in ingredients
- Long shelf life of final products
- Amazing aroma

PRODUCED PRODUCTS

- Tsoureki
- Filled tsoureki
- Vasilopita (New Year's cake)
- Politiko tsoureki
- Sourdough tsoureki



25Kg

Cake Mix

Flour mix with all the necessary ingredients for making oil-based cake, adding only water and oil

STRENGTHS

- Easy production
- Distinctive aroma of the final product
- Applicable to a wide range of products
- Maintains its volume when fruits, nuts, or cream are added
- Retains its moisture for several days

FEATURES



High



Soft

BENEFITS FOR PROFESSIONALS

- Long shelf life of final products

PRODUCED PRODUCTS

- Cake
- Muffins
- Sponge cake
- Vasilopita cake
- Lemon pie
- Chocolate pie
- Apple pie
- Walnut pie
- Orange pie



25Kg

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 flours
- Production of fluffy products
- Suitable for slow fermentation and frozen dough

FEATURES



High



Strong

BENEFITS FOR PROFESSIONALS

- Products with refined aroma and taste
- Time and cost savings

PRODUCED PRODUCTS

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



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

FEATURES



High



Strong

BENEFITS FOR PROFESSIONALS

- Cost savings due to very high-water absorption
- Long shelf life of final products

PRODUCED PRODUCTS

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



25Kg



Absorption



Bread Rising



Strength



Crumb color

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

FEATURES

	High
	High
	Strong



25Kg

BENEFITS FOR PROFESSIONALS

- Cost savings due to very high-water absorption
- Long shelf life of final products

PRODUCED PRODUCTS

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



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

FEATURES

- The dough of the final product is moist and sticky due to the high rye content

	Normal
	Medium Strong
	Dark



25Kg

BENEFITS FOR PROFESSIONALS

- Cost savings due to very high-water absorption
- Long shelf life of final products

PRODUCED PRODUCTS

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



Low GI Mix

Mix for the production of bread and baked goods, with high nutritional value

STRENGTHS

- Suitable for low glycemic index bread and baked goods
- A source of dietary fiber
- Enriched (source) with B vitamins (B1, B2, B3, B5, B6, B9, B12) and trace elements (Fe, Ca, K, P)

FEATURES

	High
--	------



15Kg

BENEFITS FOR PROFESSIONALS

- Easy to prepare and with long shelf life

PRODUCED PRODUCTS

- Low glycemic index bread
- Low glycemic index toast
- Low glycemic index breadsticks



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

FEATURES

	High
--	------



10Kg

BENEFITS FOR PROFESSIONALS

- Quick and direct baking process
- Can also be used for slow fermentation
- Easily shaped

PRODUCED PRODUCTS

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





We dream of a better tomorrow for this...



We support grain production in Greece through
contract farming programs



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



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 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



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



Proudly developed by

LOULIS
Food Ingredients



At Loulis Mills, our flour production process is designed to ensure consistently high product quality and complete food safety across our entire range.

Our dedication is certified through internationally recognized standards, including ISO 9001, ISO 22000, BRC, and IFS, covering all operations of Loulis Food Ingredients, and in particular, our state-of-the-art production facility in Sourpi, Magnesia. We are also certified for the production of organic products, the use of the Hellenic Flour Seal, and we also hold Kosher & Halal certifications.

Driven by our commitment to sustainability and environmental stewardship, we implement a certified Environmental Management System based on ISO 14001:2015.

Additionally, we comply with ISO 14064, in line with climate legislation, by actively monitoring and reporting our carbon footprint.

We firmly believe that adopting best practices in environmental management is not just a responsibility—but a key pillar of our long-term success.

	 ΑΛΕΥΡΙ ΕΛΛΗΝΙΚΗΣ ΑΛΕΣΗΣ Πιστοποιημένο από την TÜV HELLAS (TÜV NORD) A.E. σύμφωνα με την προδιαγραφή του Συνδέσμου Αλευροβιομηχάνων της Ελλάδας
	
	 EN ISO 9001:2015 EN ISO 22000:2018 EN ISO 14001:2015 No.010140033 No.07014007 No.20051180000300
	

The images in this product catalogue are indicative and showcase examples of products that can be created using our company’s flour blends. They also include a selection of serving suggestions for the final baked goods.



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