






















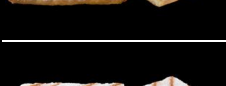





Baker Master Code	Product photo	Product description	weight per piece	Packaging pieces per carton	Cartons per Palette	Defrosting	Proofing	Coating with egg	Baking temperature	Baking time	Serving suggestions
<b>Primitifs Puff pastries</b>											
101001		Jumbo puff pastry pie w/ feta cheese filling	200g.	32	60	YES	NO	YES	180 °C	31'-33'	
101003		Puff pastry cheese pie - "D" shaped	140g.	60	60	YES	NO	YES	180 °C	28'-30'	
101004		Puff pastry pie w/ feta cheese filling	180g.	50	60	YES	NO	YES	180 °C	31'-33'	
101006		Puff pastry pie w/ feta cheese filling - rectangular shape	200g.	40	60	YES	NO	YES	180 °C	32'-34'	
101009		Puff pastry kasseri (yellow cheese) pie - hexagon shape	211g.	30	60	YES	NO	YES	180 °C	31'-33'	
101012		Puff pastry ham, tomato sause & kasseri (yellow cheese) pie	220g.	30	60	YES	NO	YES	180 °C	31'-33'	
101015		Puff pastry sausage pie	180g.	40	60	YES	NO	YES	180 °C	31'-33'	
101014		Puff pastry sausage pie w/ tomato & cheese sauce	205g.	40	60	YES	NO	YES	180 °C	32'-34'	
101028		Puff pastry sausage pie w/ ketchup & mustard sauce	210g.	40	60	YES	NO	YES	180 °C	32'-34'	
101016		Puff pastry sweet cream pie	240g.	30	60	YES	NO	YES	180 °C	31'-33'	After baking: light dusting with powder sugar or/and some cinnamon on the top
<b>Hand made puff pastries</b>											
101027		Handmade puff pastry cheese pie	160g.	50	60	YES	NO	YES	180 °C	28'-30'	
101018		Handmade puff pastry kasseri (yellow cheese) pie	175g.	40	60	YES	NO	YES	180 °C	24'-26'	
101019		Handmade puff pastry ham, tomato sause & cheese pie	240g.	30	60	YES	NO	YES	180 °C	31'-33'	
101020		Handmade puff pastry vegetable pie (*)	205g.	30	60	YES	NO	NO	180 °C	28'-30'	
<b>"Sfoliatina" puff pastries</b>											
101023		"Sfoliatina" puff pastry bacon & gouda cheese pie	185g.	40	60	YES	NO	NO	180 °C	27'-29'	
<b>"koulouri" (ring shape) puff pastries</b>											
101024		"Koulouri" puff pastry anthotyro (soft white cheese) pie	215g.	30	60	YES	NO	NO	180 °C	28'-30'	
101046		"Koulouri" puff pastry pie w/ Philadelphia & turkey filling	210g.	30	60	YES	NO	NO	180 °C	30'-32'	
101052		Whole grain "Koulouri" puff pastry pie w/ Philadelphia	215g.	30	60	YES	NO	NO	180 °C	28'-30'	
101025		"Koulouri" puff pastry pie w/ praline filling	200g.	32	60	YES !!!	NO	YES	170 °C	15'-17'	
<b>"Kourou" pastries (type of short crust pastry)</b>											
102001		"Kourou" cheese pie	175g.	50	60	YES	NO	YES	180 °C	24'-26'	Before baking: sprinkle sesame seeds on the top
102008		Multiseed, whole grain "Kourou" pie w/ Philadelphia	146g.	60	60	YES	NO	NO	180 °C	25'-27'	
<b>Croissants</b>											
103002		Margarine & butter croissant	120g.	40	72	YES	YES	YES	160 °C	18'-20'	
103001		Whole grain croissant w/ seven seeds	137g.	30	72	YES	YES	NO	160 °C	18'-20'	
103006		Croissant w/ apple filling	170g.	50	60	YES	YES	YES	160 °C	18'-20'	After baking: light dusting with powder sugar or/and some cinnamon on the top
103007		Croissant w/ dark chocolate & mousse filling	165g.	35	72	YES	YES	YES	160 °C	22'-24'	Before baking: sprinkle dark chocolate vermicelli on the top

103009		Croissant w/ praline filling (*)	174g.	50	60	YES	YES	YES	160 °C	22'-24'	Before baking: sprinkle dark chocolate vermicelli on the top
103010		Croissant w/ ham & cheese filling	215g.	50	60	YES	YES	YES	160 °C	22'-24'	Before baking: sprinkle grated gouda cheese
<b>Brioche</b>											
104001		Brioche "peinirli"	280g.	25	60	YES	YES	YES	180 °C	14'-16'	After baking: spread some butter on the top
104015		Brioche "peinirli" w/ bacon	275g.	25	60	YES	YES	YES	180 °C	12'-14'	After baking: spread some butter on the top
104002		Brioche "hamburger"	255g.	30	60	YES	YES	YES	180 °C	15'-17'	
104003		Brioche vegetable "burger" (**)	251g.	30	60	YES	YES	NO	180 °C	15'-17'	
104004		Brioche w/ chicken fillet & bacon	220g.	50	60	YES	YES	YES	180 °C	15'-17'	Before baking: sprinkle oat flakes on the top.
104006		Brioche w/ bacon & parmesan cheese	200g.	40	60	YES	YES	YES	180 °C	15'-17'	Before baking: sprinkle grated parmesan
<b>Pizza</b>											
104014		Pizza special (diameter: 18cm)	306g.	20	60	YES	YES	NO	180 °C	12'-14'	
104016		Calzone (pizza) special	230g.	40	60	YES	YES	YES	180 °C	15'-17'	
304001		Pizza special, rectangular	1500g.	5	60	YES	YES	NO	180 °C	18'-20'	
<b>Special bread products</b>											
106003		Traditional Greek breadstick (ring shape) "Thessaloniki's koulouri"	98g.	30	42	YES	NO	NO	220°C	5'-7'	
<b>Traditional Greek dough pies</b>											
105007		Traditional Greek cheese pie - triangular shape	206g.	40	60	NO	NO	NO	180 °C	30'-32'	
105008		Traditional Greek spinach & cheese pie - triangular shape	208g.	40	60	NO	NO	NO	180 °C	30'-32'	
105009		Traditional Greek spinach pie - triangular shape (*)	210g.	40	60	NO	NO	NO	180 °C	30'-32'	
105038		Traditional Greek potato pie - triangular shape (*)	198g.	40	60	NO	NO	NO	180 °C	30'-32'	
105039		Traditional Greek mushroom pie - coiled shape (*)	205g.	40	60	NO	NO	NO	180 °C	28'-30'	
<b>Traditional Greek dough pies (6 portions - rectangular tray)</b>											
305010		Traditional Greek cheese pie (6 portions per pie)	1300g.	5	70	NO	NO	NO	180 °C	45'-50'	
305011		Traditional Greek spinach & cheese pie (6 portions per pie)	1500g.	5	70	NO	NO	NO	180 °C	45'-50'	
305018		Traditional Greek spinach pie (6 portions per pie) (*)	1500g.	5	70	NO	NO	NO	180 °C	45'-50'	
305019		Traditional Greek graviera (hard cheese) pie (6 portions per pie)	1300g.	5	70	NO	NO	NO	180 °C	45'-50'	
<b>Traditional Greek "Bougatsa" pastries</b>											
105036		"Bougatsa" w/ sweet milk cream	550g.	20	60	NO	NO	NO	180 °C	25'+ 10'	After baking: light dusting with powder sugar or/and some cinnamon on the top
105049		"Bougatsa" w/ lenden sweet cream (**)	550g.	20	60	NO	NO	NO	180 °C	30'+ 10'	After baking: light dusting with powder sugar or/and some cinnamon on the top
105037		"Bougatsa" w/ cheese filling	450g.	20	60	NO	NO	NO	180 °C	25'+ 10'	
<b>Donuts</b>											
107001		Classic donut w/ granulated sugar topping - ring shape (*)	135g.	24	48	YES	NO	NO	NO	NO	
107008		Classic donut w/ granulated sugar topping - braid shape	120g.	32	48	YES	NO	NO	NO	NO	
107002		Donut w/ praline filling & cacao topping	145g.	30	48	YES	NO	NO	NO	NO	

107003		Donut w/cinnamon (*)	120g.	24	48	YES	NO	NO	NO	NO	
107020		Donut w/ sweet cream	120g.	12	100	YES	NO	NO	NO	NO	
Baker Master Code	Photos	Product description	weight per piece	Packaging kg per carton	Cartons per Palette	Defrosting	Proofing	Coating with egg	Baking temperature	Baking time	Serving suggestions
Mini products Puff pastries											
201001		Mini puff pastry cheese pie	50g.	6	72	YES	NO	YES	180 °C	23'-25'	
201002		Mini puff pastry kasseri (yellow cheese) pie	50g.	6	72	YES	NO	YES	180 °C	23'-25'	
201003		Mini puff pastry ham, tomato sauce & cheese pie	53g.	6	72	YES	NO	YES	180 °C	23'-25'	
201004		Mini puff pastry sausage pie w/ tomato & cheese sauce	55g.	6	72	YES	NO	YES	180 °C	23'-25'	
201012		Mini puff pastry sweet cream pie	52g.	6	72	YES	NO	YES	180 °C	23'-25'	After baking: light dusting with powder sugar or/and some cinnamon on the top
"Kourou" pastries (type of short crust pastry)											
202010		Mini handmade "kourou" cheese pie	41g.	6	72	YES	NO	YES	180 °C	16'-18'	
202009		Mini handmade "kourou" spinach & cheese pie	41g.	6	72	YES	NO	YES	180 °C	16'-18'	
202015		Mini multiseed, whole grain "kourou" pie w/ Philadelphia	39g.	6	72	YES	NO	NO	180 °C	14'-16'	
202004		Mini "kourou" pie w/ praline filling	37g.	6	72	YES	NO	YES	180 °C	9'-11'	Before baking: sprinkle dark chocolate vermicelli on the top
Croissants											
203002		Mini margarine & butter croissant	25g.	5	72	YES	YES	YES	160 °C	13'-15'	
203004		Mini margarine croissant	25g.	6	72	YES	YES	YES	160 °C	13'-15'	
203001		Mini croissant w/ dark chocolate	25g.	6	72	YES	YES	YES	160 °C	13'-15'	Before baking: sprinkle dark chocolate vermicelli on the top
203010		Mini croissant stick w/ parmesan cheese	60g.	6	72	YES	YES	NO	160 °C	14'-16'	
Brioche											
204003		Mini brioche "peiniri" (bake up)	45g.	6	72	YES	NO	NO	180 °C	9'-11'	After baking: spread some butter on the top
204004		Mini brioche "pizza party" (bake up)	39g.	6	72	YES	NO	NO	180 °C	9'-11'	
204010		Mini brioche w/ Philadelphia & turkey filling	53g.	6	72	YES	NO	NO	170 °C	10-12'	
Traditional Greek dough pies											
205001		Mini traditional Greek cheese pie - triangular shape	55g.	6	72	NO	NO	NO	180 °C	28'-30'	
205002		Mini traditional Greek spinach & cheese pie - triangular shape	55g.	6	72	NO	NO	NO	180 °C	28'-30'	
205003		Mini traditional Greek spinach pie - triangular shape (*)	55g.	6	72	NO	NO	NO	180 °C	28'-30'	
205007		Mini traditional Greek potato pie - triangular shape (*)	55g.	6	72	NO	NO	NO	180 °C	28'-30'	
205008		Mini traditional Greek mushroom pie - triangular shape (*)	55g.	6	72	NO	NO	NO	180 °C	28'-30'	

Products' weight deviation is ± 10%

Storage temperature -18 °C, defrost temperature in refrigerator maintenance from +2 to +4 °C.

Defrosting time 20 'to 60 depending on the product, weather and weather conditions (until defrost / soften the center of the product).

Once defrosted, do not refreeze.

Proofing temperature : + 38 °C - + 42 °C . Proofing humidity: 65%-75%.

Yeast products are proofed until they have at least twice their original size.

Indicative proofing times depending on season and weather conditions: Croissants from 1 hour and 20 'to 2 hours. Brioche from 20 'to 45'.

The brioche products should be left to dry for 10'-15 'after proofing and then to spread with egg (preferably pasteurized).

Donuts should be defrosted at room temperature depending on season and weather for at least 2 to 3 hours before serving.

(\*) Product suitable for Lenten, (\*\*) Seasonal product suitable for periods of Lenten.

Products must be baked in a preheated oven.

Baking times and temperatures are indicative.

Microwave ovens are not suitable for baking puff pastry products.