

*Rich
flavours...*



*great
temptations!*



MAGIRAS Bros S.A.



1.



4.



2.



3.

4 Overall facilities space 1.500 m² (200 m² staff room, 800 m² production room and 500 m² storing and management rooms).

1,2,3 View of the latest technology equipment.

12 Freezers - storing rooms.

5,8,9, 10,11 Air-conditioned production rooms in a fixed temperature of 18°C.

6 Automatic systems of personal hygiene.

7 The kitchen





8.



5.



6.



7.

For 25 years we have been going on trying to produce our already known products as well as our new ones, always with the sense of desire, love, responsibility and zeal of our very first day, within new super modern facilities, completely adapted and harmonized to the community instructions concerning food production.

We thank you deeply for trusting, accepting and supporting us.



9.



10.



11.



12.

Magiras Bros



• Puff pastries



*Every piece...
a unique pleasure!*

















• Puff pastries















CONSERVATION: 6 MONTHS

BAKING INSTRUCTIONS: DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE, SPREAD EGG (DILUTED 1:1 WITH WATER) ON THE PRODUCT, IF YOU WANT IT TO SHINE AFTER BAKING, BAKE AT **180-190°C** FOR **20-25 MINUTES** THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN

<p>114 CRESCENT CHEESE PIE</p>  <p>170 gr 40 PIECES</p>	<p>120 CRESCENT FETA CHEESE PIE</p>  <p>160 gr 40 PIECES</p>	<p>275 CRESCENT CHEESE PIE EXTRA</p>  <p>200 gr 30 PIECES</p>	<p>404 CRESCENT CHEESE PIE PLUS</p>  <p>200 gr 30 PIECES</p>
<p>96 SQUARE CHEESE PIE</p>  <p>160 gr 40 PIECES</p>	<p>24 SAUSAGE PIE</p>  <p>180 gr 20 PIECES</p>	<p>25 SAUSAGE PIE WITH TOMATO SAUCE</p>  <p>190 gr 30 PIECES</p>	<p>268 HOT DOG PIE</p>  <p>230 gr 30 PIECES</p>
<p>118 KOUROU DOUGH FETA CHEESE PIE</p>  <p>180 gr 40 PIECES</p>	<p>230 KOUROU DOUGH CHEESE PIE</p>  <p>180 gr 40 PIECES</p>	<p>164 EMENTAL CHEESE PIE</p>  <p>130 gr 30 PIECES</p>	<p>384 TURKEY & SOFT CHEESE PIE</p>  <p>180 gr 35 PIECES</p>





<p>117 ROUND FETA CHEESE PIE</p>  <p>180 gr 35 PIECES</p>	<p>267 ROUND CHEESE PIE</p>  <p>180 gr 35 PIECES</p>	<p>121 FOUR CHEESE PIE</p>  <p>200 gr 30 PIECES</p>
<p>97 HAM & CHEESE PIE</p>  <p>220 gr 30 PIECES</p>	<p>276 HAM & CHEESE PIE WITH TOMATO SAUCE</p>  <p>230 gr 30 PIECES</p>	<p>277 ROUND HAM & BACON PIE</p>  <p>250 gr 25 PIECES</p>
<p>409 HAM & CHEESE PIE BECHAMEL</p>  <p>220gr 30 PIECES</p>	<p>425 HAM & CHEESE PIE BECHAMEL WITH TOMATO SAUCE</p>  <p>230 gr 30 PIECES</p>	<p>176 SWEET CREAM PIE</p>  <p>230 gr 30 PIECES</p>
<p>119 CRESCENT KASERI CHEESE PIE</p>  <p>150 gr 40 PIECES</p>	<p>256 ROUND KASERI CHEESE PIE</p>  <p>200 gr 35 PIECES</p>	<p>98 BURGER PIE</p>  <p>280 gr 24 PIECES</p>
<p>209 TRIANGULAR CHEESE PIE EXTRA</p>  <p>180 gr 30 PIECES</p>	<p>90 TRIANGULAR CHEESE PIE</p>  <p>180 gr 30 PIECES</p>	<p>179 BIG CHEESE PIE</p>  <p>250 gr 30 PIECES</p>



- *Kranasini Dough*
- *Bread Rolls*



*Every piece...
a unique pleasure!*











• Bread Rolls

CONSERVATION: 6 MONTHS

BAKING INSTRUCTIONS: DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE, BAKE AT **180-190°C** FOR **20-25 MINUTES**

THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN





<p>250 BREAD ROLL WITH CHEESE</p>  <p>240 gr 20 PIECES</p>	<p>251 BREAD ROLL WITH PRALINE & TRUFFLE</p>  <p>220 gr 20 PIECES</p>	<p>252 BREAD ROLL WITH PRALINE & SESAME</p>  <p>220 gr 20 PIECES</p>
<p>266 BREAD ROLL WITH SPINACH</p>  <p>240 gr 20 PIECES</p>	<p>150 KOUROU DOUGH BREAD ROLL WITH CHEESE</p>  <p>240 gr 20 PIECES</p>	<p>151 KOUROU DOUGH BREAD ROLL WITH CHEESE</p>  <p>210 gr 25 PIECES</p>

• Flute shaped pies

CONSERVATION: 6 MONTHS

BAKING INSTRUCTIONS: DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE, BAKE AT **180-190°C** FOR **20-25 MINUTES**

THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN

<p>261 CHEESE PIE</p>  <p>210 gr 40 PIECES</p>	<p>262 HAM & CHEESE PIE</p>  <p>210 gr 40 PIECES</p>	<p>289 GRUYERE CHEESE PIE</p>  <p>210 gr 40 PIECES</p>	<p>290 SOFT CHEESE PIE</p>  <p>210 gr 40 PIECES</p>
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• *Krawasini Dough*

CONSERVATION: 6 MONTHS

BAKING INSTRUCTIONS: DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE,
BAKE AT **180-190°C** FOR **20-25 MINUTES**

THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN

<p>129 MARGARINE</p>  <p>6 kgr</p>	<p>136 CHOCOLATE</p>  <p>6 kgr</p>	<p>134 CHEESE</p>  <p>6 kgr</p>	<p>273 APPLE</p>  <p>6 kgr</p>
<p>133 OLIVE</p>  <p>6 kgr</p>	<p>163 PARMESAN</p>  <p>6 kgr</p>	<p>318 GRUYERE CHEESE</p>  <p>6 kgr</p>	<p>319 SOFT CHEESE</p>  <p>6 kgr</p>










Croissants

CONSERVATION: 6 MONTHS **BAKING INSTRUCTIONS:**
 DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE,
 PLACE THE PRODUCT IN THE STOVE AT **40-50°C**, HUMIDITY **70%** FOR **20-30 MINUTES**
 (OR 70 MINUTES DIRECTLY FROM THE FREEZER)
BAKE AT 170-180°C FOR 20-25 MINUTES
 THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN

<p>402 MARGARINE CROISSANT</p>  <p>120 gr 40 PIECES</p>	<p>167 MARGARINE CROISSANT</p>  <p>95 gr 40 PIECES</p>	<p>182 HAM & GOUDA</p>  <p>220 gr 40 PIECES</p>	<p>166 SAUSAGE & GOUDA</p>  <p>240 gr 35 PIECES</p>
<p>183 PRALINE & CHOCOLATE</p>  <p>180 gr 40 PIECES</p>	<p>274 CHOCOLATE</p>  <p>150 gr 40 PIECES</p>	<p>201 2 CHOCOLATE BATONS</p>  <p>200 gr 30 PIECES</p>	<p>152 RAISIN STRUDEL</p>  <p>180 gr 30 PIECES</p>
<p>160 APPLE</p>  <p>160 gr 40 PIECES</p>	<p>169 BACON, GOUDA & FETA CHEESE</p>  <p>250 gr 20 PIECES</p>	<p>418 HAM, BACON & CHEESE</p>  <p>200 gr 25 PIECES</p>	<p>153 RAISIN MINI STRUDEL</p>  <p>5 kgr</p>
<p>189 MINI MARGARINE CROISSANT</p>  <p>5 kgr</p>	<p>192 MINI CROISSANT WITH HAM & GOUDA</p>  <p>5 kgr</p>	<p>193 MINI CROISSANT WITH CHOCOLATE</p>  <p>5 kgr</p>	<p>195 MINI CROISSANT WITH APPLE</p>  <p>5 kgr</p>

Brioche

CONSERVATION: 3 MONTHS **BAKING INSTRUCTIONS:**
 DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE,
 PLACE THE PRODUCT IN THE STOVE AT **40-50°C**, HUMIDITY **70%** FOR **20-30 MINUTES**
 (OR 70 MINUTES DIRECTLY FROM THE FREEZER)
BAKE AT 160-170°C FOR 10-15 MINUTES
 THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN

<p>200 BURGER BRIOCHE</p>  <p>250 gr 30 PIECES</p>	<p>212 COLD CUTS BRIOCHE NEST</p>  <p>240 gr 20 PIECES</p>	<p>148 PEYNIRLI BRIOCHE</p>  <p>250 gr 20 PIECES</p>	<p>253 MINI BRIOCHE PEYNIRLI</p>  <p>4 kgr</p>
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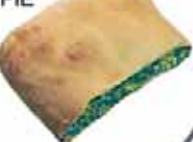
• Peasant dough pies

CONSERVATION: 6 MONTHS

BAKING INSTRUCTIONS: DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE, CUT SUPERFICIALLY WITH A KNIFE ALONG THE PRE-CUT MARKS

BAKE AT 180-190°C FOR 30-35 MINUTES

THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN

<p>45 ROUND SPINACH PIE WITH CHEESE</p> <p>2,7 kgr</p>  <p>14 PIECES</p>	<p>10 ROUND SPINACH PIE</p> <p>2,5 kgr</p>  <p>14 PIECES</p>	<p>80 ROUND SPINACH PIE WITH CHEESE</p> <p>1,4 kgr</p>  <p>8 PIECES</p>	<p>95 ROUND SPINACH PIE</p> <p>1,4 kgr</p>  <p>8 PIECES</p>
<p>170 SQUARE SPINACH PIE WITH CHEESE</p> <p>1,2 kgr</p>  <p>4 PIECES</p>	<p>172 SQUARE SPINACH PIE</p> <p>1,2 kgr</p>  <p>4 PIECES</p>	<p>278 RECTANGULAR SPINACH PIE WITH CHEESE</p> <p>1,8 kgr</p>  <p>6 PIECES</p>	<p>279 RECTANGULAR SPINACH PIE</p> <p>1,8 kgr</p>  <p>6 PIECES</p>
<p>433 ROUND SPINACH PIE WITH CHEESE</p> <p>1 kgr</p>  <p>4 PIECES</p>	<p>434 ROUND SPINACH PIE</p> <p>1 kgr</p>  <p>4 PIECES</p>	<p>326 RECTANGULAR CHEESE PIE</p> <p>1,8 kgr</p>  <p>6 PIECES</p>	<p>46 ROUND CHEESE PIE</p> <p>2,5 kgr</p>  <p>6 PIECES</p>
<p>324 GREENS PIE</p> <p>1,8 kgr</p>  <p>8 PIECES</p>	<p>325 GREENS PIE WITH CHEESE</p> <p>1,8 kgr</p>  <p>8 PIECES</p>	<p>336 PLASTOS WITH CHEESE</p> <p>2,15 kgr</p>  <p>8 PIECES</p>	<p>337 PLASTOS</p> <p>2,15 kgr</p>  <p>8 PIECES</p>
<p>115 ROUND CHEESE PIE</p> <p>1,4 kgr</p>  <p>8 PIECES</p>	<p>240 ROUND PASTA PIE</p> <p>1,6 kgr</p>  <p>8 PIECES</p>	<p>354 FENNEL PIE</p> <p>1,8 kgr</p>  <p>8 PIECES</p>	<p>355 FENNEL PIE WITH CHEESE</p> <p>1,8 kgr</p>  <p>8 PIECES</p>
<p>76 MILK PIE (1 PORTION)</p> <p>350 gr</p>  <p>18 PIECES</p>	<p>443 SQUARE SPINACH PIE WITH CHEESE</p> <p>1,5 kgr</p>  <p>6 PIECES</p>	<p>444 SQUARE SPINACH PIE</p> <p>1,5 kgr</p>  <p>6 PIECES</p>	<p>372 RECTANGULAR SPINACH PIE WITH CHEESE</p> <p>3,5 kgr</p>  <p>12 PIECES</p>



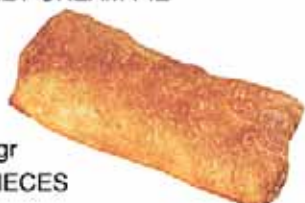


• Thessaloniki's type pies

CONSERVATION: 6 MONTHS

BAKING INSTRUCTIONS: DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE
 BAKE AT **170°C** FOR **20-25 MINUTES** AND FOR OTHER **10 MINUTES**
 ON THE OTHER SIDE OF THE PRODUCT
 THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN

111
 THESSALONIKI'S TYPE
 SWEET CREAM PIE



450 gr
 15 PIECES

112
 THESSALONIKI'S TYPE
 CHEESE PIE



450 gr
 15 PIECES

• Puff pastry pies

CONSERVATION: 6 MONTHS FROM THE PRODUCTION DATE.

BAKING INSTRUCTIONS: DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE,
 CUT SUPERFICIALLY WITH A KNIFE ALONG THE PRE-CUT MARKS
 BAKE AT **180-190°C** FOR **30-40 MINUTES**
 THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN

29
 ROUND
 SWEET
 CREAM PIE



2,7 kgr
 14 PIECES

37
 ROUND
 SWEET
 CREAM PIE



1,4 kgr
 8 PIECES

281
 RECTANGULAR
 SWEET
 CREAM
 PIE



1,8 kgr
 6 PIECES

282
 RECTANGULAR
 SWEET
 CREAM
 PIE



1,8 kgr
 8 PIECES

413
 COVERED
 PIZZA



1,4 kgr
 6 PIECES

442
 COVERED
 PIZZA



0,9 kgr
 4 PIECES

441
 ROUND SWEET
 CREAM PIE



1 kgr
 4 PIECES

929
 ROUND SWEET
 CREAM PIE



2,7 kgr
 70 MINI PIECES





• Pizzas - Peynirli - Calzone

CONSERVATION: 3 MONTHS

BAKING INSTRUCTIONS:

DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE,
PLACE THE PRODUCT IN THE STOVE AT **40-50°C**, HUMIDITY **70%**
FOR **20-30 MINUTES** (OR 70 MINUTES DIRECTLY FROM THE FREEZER)
BAKE AT **160-170°C** FOR **10-15 MINUTES** UNTIL GOUDA MELTS.

376
RECTANGULAR PIZZA



600 gr
3 PIECES

122
ROUND
PIZZA



800 gr
5 PIECES

149
VEGETARIAN ROUND
PIZZA



880 gr
5 PIECES

135
PIZZA (1 PORTION) Ø15



200 gr
18 PIECES

477
SPECIAL SQUARE PIZZA



850 gr
4 PIECES

270
SQUARE PIZZA



950 gr
4 PIECES

296
RECANGULAR PIZZA



1050 gr
6 PCS

297
SQUARE PIZZA



700 gr
4 PIECES

177
SQUARE PIZZA
WITH
SAUSAGE



850 gr
4 PIECES

31
PREBAKED ROUND PIZZA



1200 gr
8 PIECES

39
PREBAKED ROUND PIZZA



750 gr
5 PIECES

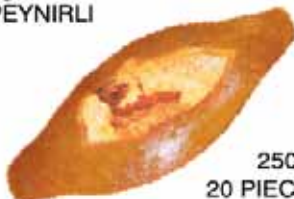
CONSERVATION: 3 MONTHS
BAKING INSTRUCTIONS:
DEFREEZE THE PRODUCT
AT AMBIENT TEMPERATURE,
BAKE AT **160-170°C**
FOR **10-15 MINUTES**
UNTIL GOUDA MELTS.

79
CALZONE



250 gr
30 PIECES

78
PEYNIRLI



250 gr
20 PIECES

CONSERVATION: 3 MONTHS

BAKING INSTRUCTIONS:

DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE,
PLACE THE PRODUCT IN THE STOVE AT **40-50°C**, HUMIDITY **70%**
FOR **20-30 MINUTES** (OR 70 MINUTES DIRECTLY FROM THE FREEZER)
BAKE AT **160-170°C** FOR **10-15 MINUTES**
THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN





Peasant dough rolls - Vergas dough

CONSERVATION: 6 MONTHS

BAKING INSTRUCTIONS:

DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE. BAKE AT **180-190°C** FOR **20-25 MINUTES**. THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN

<p>91 PEASANT DOUGH ROLLED SPINACH PIE WITH CHEESE</p>  <p>230 gr 24 PIECES</p>	<p>94 PEASANT DOUGH ROLLED SPINACH PIE</p>  <p>230 gr 24 PIECES</p>	<p>93 PEASANT DOUGH ROLLED CHEESE PIE</p>  <p>230 gr 24 PIECES</p>
<p>82 PEASANT DOUGH ROLLED POTATO PIE</p>  <p>230 gr 32 PIECES</p>	<p>84 PEASANT DOUGH ROLLED LEEK PIE</p>  <p>230 gr 25 PIECES</p>	<p>213 VERGAS DOUGH ROLLED CHEESE PIE</p>  <p>220 gr 40 PIECES</p>
<p>214 VERGAS DOUGH ROLLED SPINACH PIE WITH CHEESE</p>  <p>220 gr 40 PIECES</p>	<p>234 VERGAS DOUGH ROLLED SPINACH PIE</p>  <p>220 gr 40 PIECES</p>	<p>236 VERGAS DOUGH ROLLED LEEK PIE</p>  <p>220 gr 40 PIECES</p>
<p>244 MINI VERGAS DOUGH ROLLED CHEESE PIE</p>  <p>5 kgr</p>	<p>246 MINI VERGAS DOUGH ROLLED SPINACH PIE WITH CHEESE</p>  <p>5 kgr</p>	<p>233 MINI VERGAS DOUGH ROLLED SPINACH PIE</p>  <p>5 kgr</p>
<p>340 VERGAS DOUGH SPINACH PIE WITH CHEESE</p>  <p>200 gr 30 PIECES</p>	<p>341 VERGAS DOUGH CHEESE PIE</p>  <p>200 gr 30 PIECES</p>	<p>342 VERGAS DOUGH FENNEL PIE</p>  <p>200 gr 30 PIECES</p>
<p>343 VERGAS DOUGH SPINACH PIE</p>  <p>200 gr 30 PIECES</p>	<p>394 VERGAS DOUGH POTATO PIE</p>  <p>200 gr 30 PIECES</p>	<p>205 VERGAS DOUGH CHICKEN PIE</p>  <p>220 gr 30 PIECES</p>



• Hand-made puff pastry



481
SPECIAL
PUFF PASTRY
HAM
& CHEESE
PIE

280 gr
25 PIECES



482
SPECIAL
PUFF PASTRY
KASERI
CHEESE
PIE

240 gr
25 PIECES



483
SPECIAL
PUFF PASTRY
3 CHEESE
PIE

180 gr
40 PIECES



487
SPECIAL
PUFF PASTRY
HAM
& CHEESE
PIE

230 gr
30 PIECES



484
SPECIAL
PUFF PASTRY
ROUND
3 CHEESE
PIE

1,25 Kgr
5 PIECES











CONSERVATION: 6 MONTHS
BAKING INSTRUCTIONS:
DEFROZE THE PRODUCT
AT AMBIENT TEMPERATURE,
BAKE AT **180-190°C**
FOR **20-25 MINUTES**
THE PRODUCT IS READY
WHEN IT IS GOLDEN BROWN.



• Kourou dough



CONSERVATION: 6 MONTHS
BAKING INSTRUCTIONS: DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE,
BAKE AT 180-190°C FOR 20-25 MINUTES
THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN

<p>451 CHEESE PIE</p>  <p>180 gr 40 PIECES</p>	<p>452 KASERI CHEESE PIE</p>  <p>220 gr 40 PIECES</p>	<p>453 SPINACH PIE</p>  <p>200 gr 30 PIECES</p>	<p>454 SPINACH PIE WITH CHEESE</p>  <p>200 gr 30 PIECES</p>
<p>455 MINI CHEESE PIE</p>  <p>3 Kgr</p>	<p>456 MINI KASERI CHEESE PIE</p>  <p>3 Kgr</p>	<p>457 MINI SPINACH PIE WITH CHEESE</p>  <p>3 Kgr</p>	<p>458 MINI SAUSAGE PIE</p>  <p>3 Kgr</p>

Hand-made
Kourou dough



• Piroshki

CONSERVATION: 6 MONTHS

SERVING:

1a. DEFROSTING IN ROOM TEMPERATURE FOR **90-120 MINUTES**.

1b. DEFROSTING IN THE FRIDGE UP TO 12 HOURS.

2. HEATING AT **50°C TO 60°C** FOR **5 TO 6 MINUTES**.

CONSERVATION after heating: A. IN A HEATED DISPLAY CABINET UP TO 4 HOURS

B. AT AMBIENT TEMPERATURE UP TO 12 HOURS

<p>460 PIROSHKI POTATO</p> <p>190 gr 18 PIECES</p> 	<p>461 PIROSHKI MINCED MEAT</p> <p>190 gr 18 PIECES</p> 	<p>462 PIROSHKI SAUSAGE</p> <p>175 gr 18 PIECES</p> 
<p>465 PIROSHKI MINI POTATO</p> <p>3 Kgr</p> 	<p>466 PIROSHKI MINI MINCED MEAT</p> <p>3 Kgr</p> 	<p>467 PIROSHKI MINI SAUSAGE</p> <p>3 Kgr</p> 

• Special brioche

CONSERVATION: 3 MONTHS

BAKING INSTRUCTIONS:

DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE,

PLACE THE PRODUCT IN THE STOVE AT **40-50°C**,

HUMIDITY **70%** FOR **20-30 MINUTES**

(OR 70 MINUTES DIRECTLY FROM THE FREEZER)

BAKE AT **160-170°C** FOR **10-15 MINUTES**

THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN

<p>470 SPECIAL BRIOCHE ANTHOTHYRO CHEESE PIE</p> <p>170 gr 30 PIECES</p> 	<p>471 SPECIAL BRIOCHE BURGER PIE</p> <p>250 gr 25 PIECES</p> 	<p>472 SPECIAL BRIOCHE SAUSAGE PIE</p> <p>220 gr 20 PIECES</p> 
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• Focaccia

CONSERVATION: 3 MONTHS

BAKING INSTRUCTIONS:

DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE,
BAKE AT **160-170°C** FOR **10-15 MINUTES**
UNTIL GOUDA MELTS








<p>490 FOCACCIA WITH COLD CUTS AND 3 CHEESE</p>  <p>950 gr 4 PIECES</p>	<p>491 MEDITERRANEAN TYPE FOCACCIA</p>  <p>950 gr 4 PIECES</p>	<p>492 FOCACCIA MARGHERITA</p>  <p>950 gr 4 PIECES</p>
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• Special peasant dough

CONSERVATION: 6 MONTHS

BAKING INSTRUCTIONS:

DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE,
CUT SUPERFICIALLY WITH A KNIFE ALONG THE PRE-CUT MARKS
BAKE AT **180-190°C** FOR **30-35 MINUTES**
THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN

<p>511 CHEESE PIE</p>  <p>1.700 gr 6 PIECES</p>	<p>512 SPINACH PIE WITH CHEESE</p>  <p>1.700 gr 6 PIECES</p>	<p>513 SPINACH PIE</p>  <p>1.700 gr 6 PIECES</p>	<p>514 GREENS PIE WITH CHEESE</p>  <p>1.700 gr 6 PIECES</p>
<p>515 GREENS PIE</p>  <p>1.700 gr 6 PIECES</p>	<p>516 LEEK PIE WITH CHEESE</p>  <p>1.700 gr 6 PIECES</p>	<p>517 LEEK PIE</p>  <p>1.700 gr 6 PIECES</p>	





• Multigrain dough

CONSERVATION: 6 MONTHS

BAKING INSTRUCTIONS: DEFREEZE THE PRODUCT AT AMBIENT TEMPERATURE,
BAKE AT **180-190°C** FOR **20-25 MINUTES**

THE PRODUCT IS READY WHEN IT IS GOLDEN BROWN

<p>202 SOFT CHEESE PIE</p>  <p>180 gr 30 PIECES</p>	<p>203 TURKEY & SOFT CHEESE PIE</p>  <p>170 gr 40 PIECES</p>	<p>204 TURKEY & ANTHOTYRO CHEESE PIE</p>  <p>200 gr 40 PIECES</p>
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• Sweets

CONSERVATION: 3 MONTHS

BAKING INSTRUCTIONS: DEFROST THE PRODUCT AND BAKE FOR **±45 MINUTES** AT **190°C**
ACCORDING TO THE OVEN YOU HAVE.

<p>338 APPLE FRUIT FLAN</p>  <p>1,5 kgr 8 PIECES/BAKING PAN</p>	<p>339 CHERRY FRUIT FLAN</p>  <p>1,5 kgr 8 PIECES/BAKING PAN</p>	<p>352 CHOCOLATE PIE 2 PIECES</p>  <p>270 gr</p>	<p>353 CHOCOLATE PIE INDIVIDUAL</p>  <p>130 gr</p>
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ΚΑΝΑΥΙΑΣ
ΠΑΡΑΜΟΝΙΑΣ ΕΡΕΥΝΗΤΑ

Παράδοση από το 1927

• Halvah

CONSERVATION: 12 MONTHS FROM THE PRODUCTION DATE, IN THE FRIDGE.



HANDMADE HALVAH OF VEROIA
WITH VANILLA FLAVOUR
Weight: 450 gr.
12 pcs/box



HANDMADE HALVAH OF VEROIA
WITH CHOCOLATE
Weight: 450 gr.
12 pcs/box



HANDMADE HALVAH OF VEROIA
WITH ALMOND
Weight: 450 gr.
12 pcs/box



HANDMADE HALVAH OF VEROIA
FROM WHOLE SESAME
Weight: 450 gr.
12 pcs/box



HANDMADE HALVAH OF VEROIA
WITH COCOA
Weight: 450 gr.
12 pcs/box



HANDMADE HALVAH OF VEROIA
IN A BOX - MIX 1 & 2

MIX 1

WITH FLAVOURS:

- VANILLA
- ALMOND
- COCOA

4 pcs/ flavor

A 12-PIECE BOX

MIX 2

WITH FLAVOURS:

- VANILLA 2 pcs in a package
- ALMOND 4 pcs in a package
- COCOA 2 pcs in a package
- CHOCOLATE 2 pcs in a package
- FULLY GROUND 2 pcs in a package

A 12-PIECE BOX

Every piece...



a unique pleasure!



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