



the ingredients of success



**PREMIUM QUALITY
INGREDIENTS
FOR PASTRY &
BAKERY**

Contents:

Couverture and Compound Chocolate

- Couvertures
- Bitter Chocolate (bake stable)
- Compound chocolate
- Ice Cream coating compounds
- Pralines (Hazelnut, Vanilla, Bake stable)
- Coverings (Dark, Mirror Dark)

Pastry Creams (Dry Mixes)

- Crème Patisserie (Cold Preparation Pastry/Bakery Cream)
- Mousse Mixes
- Flour Based Mixes

Syrups

- Ice Cream Syrups
- Syrups for Beverages
- Confectionery Decoration Toppings

Desserts, Beverages Hot/Cold

- Milk Desserts
- Jellies
- Chocolate/Cocoa Flavored Beverages
- White chocolate drink






Cookery & Confectionery Support Products

- Baking powder
- Béchamel mix
- Lemon juice
- Puff pastry
- Choux

Decoration Glazes, Confectionery fillings






- Fruits & Fruits in Syrup
- Mermelades
- Pineapple Baby Rings and Tidbits

Chocolate/ Couverture

PRODUCT	CHARACTERISTICS	PACKAGING
GOLDEN LINE 	<p>Dark chocolate with rich bitter chocolate taste.</p> <p>Viscosity suitable for moulding mini chocolate shapes and various creations for pastry and bakery products.</p>	<p>2 bars of 1kg each in sleeve</p> <p>10 sleeves per carton box</p> <p>net weight/ crt box: 20kg</p>
DARK COUVERTURE 	<p>Classic rich flavored couverture.</p> <p>Easy to handle.</p> <p>Viscosity suitable for toppings.</p>	
MILK COUVERTURE 	<p>Rich balanced taste.</p> <p>Smooth fluidity suitable for easy handling</p> <p>Ideal for pastry creams and mini chocolate bars.</p>	
COUVERTURE FLAKES 	<p>Bitter rich flavoured couverture in flakes.</p> <p>Suitable for confectionery decorations.</p>	<p>Plastic bag in carton box</p> <p>net weight/ crt box: 8kg</p> <p>500g sachets</p> <p>10 sachets per carton box</p> <p>net weight/ crt box: 4,5kg</p>
WHITE CHOCOLATE DROPS 	<p>Classic white chocolate.</p> <p>Suitable for mini chocolate creations, coatings, pastry creams.</p>	<p>Plastic bag in carton box</p> <p>net weight/ crt box: 25kg</p> <p>Plastic bag in carton box</p> <p>net weight/ crt box: 10kg</p>








Chocolate/ Couverture

PRODUCT	CHARACTERISTICS	PACKAGING
DARK COUVERTURE SWEET & BALANCE 	<p>Dark couverture with bitter sweet taste, without added sugar. Suitable for low calorie diet and for people who avoid sugar for health purposes. Ideal for mini chocolate bars, pastry creams & coatings.</p>	<p>2 bars of 1kg each in sleeve</p> <p>10 sleeves per carton box</p> <p>net weight/ crt box: 20kg</p>
MILK COUVERTURE SWEET & BALANCE 	<p>Couverture with sweet milky taste, without added sugar. Suitable for low calorie diet and for people who avoid sugar for health purposes. Ideal for mini chocolate bars, pastry creams & coatings.</p>	
DARK CHOCOLATE GRATED 	<p>Bitter –Sweet flavoured couverture, grated for use in pastry</p>	<p>10kg Carton Box</p>
MILK CHOCOLATE GRATED 	<p>Sweet-milky flavoured couverture, grated for use in pastry</p>	
DELIGHT BAKE STABLE DROPS 	<p>Reduced fat bitter chocolate, also suitable for baking. More viscous, suitable for mini chocolate creations and bake stable cream fillings.</p>	<p>Plastic bag in carton box net weight: 8kg</p> <p>800g sachets 9 sachets per carton box</p>



Compound Chocolate





product	characteristics	form/ packaging
SPECIAL No32 	Bitter chocolate flavor. Viscosity suitable for pastry creams, cake decoration, topping, glazing or coating.	2 bars of 1kg each in sleeve 10 sleeves per carton box net weight/ carton box: 20kg
No 27 	Sweet compound with chocolate flavor. Easy to handle. Viscosity suitable for topping, glazing or coating.	
PRIMO 	Couverture flavor. Easy to handle and mould. Viscosity suitable for pastry creams and cake coating and filling. High endurance against oil and sugar blooming (whitening) in the final product applied.	
LATTE 	Milk chocolate flavor. Smooth fluidity suitable for easy handling Suitable for various applications, ideal for toppings, glazing or coating.	
No 32 DROPS 	Bitter chocolate flavor. Viscosity suitable for pastry creams, cake decoration, topping, glazing or coating Easy to handle.	



Compound Chocolate





product	characteristics	form/ packaging
COMPOUND CHOCOLATE STANDARD 	Rich chocolate taste, slightly lighter colour Suitable for pastry creams, cake decoration, topping, glazing or coating, ice cream, croissant filling. Melting at 40-42°C Ready for instant application. Smooth fluidity suitable for easy handling	Mini bars 27-30 g Plastic bag in carton box net weight: 10 kg
PREMIERA WHITE 	Rich white chocolate taste. Suitable for pastry creams, tortas decoration, topping, glazing or coating, ice cream. Melting at 40-42°C Ready for instant application. Smooth fluidity suitable for easy handling	Mini bars 9-10 g Plastic bag in carton box net weight: 20 kg
ICE-CREAM COATING COMPOUND (bitter) 	Liquid bitter chocolate compound for ice cream, topping, glazing or coating.	Plastic bucket 9kg
ICE-CREAM COATING COMPOUND (milk) 	Liquid milk chocolate compound for ice cream, topping, glazing or coating.	
COVERING DARK/GANACHE & COVERING WHITE/GANACHE 	Ready to use product after heated at 32-38°C. Ideal for covering buns, Christmas Cakes, cakes, éclair. It doesn't break over 12°C and it doesn't stick under 25°C. Leaves a thin layer over the product, covers perfectly and gives exquisite chocolate flavor.	Plastic bucket 5kg

PRALINES & CHOCOLATE GLAZES

product	characteristics	form/ packaging
Cocoa Hazelnut Cream Hard mini chocolate treats/ crepes filling 	Hard cream with hazelnut paste suitable for filling mini chocolate treats, pastry creations, tortas or crepes. Long shelf life Balanced taste of cocoa, milk and hazelnut. Smoothens when whipped in a mixing bowl and shows remarkable stability.	Plastic bucket 14,5 kg
Cocoa Hazelnut Cream Soft croissant filling 	Soft cream with hazelnut paste suitable for filling croissants, bakery products, muffins, tarts. Long shelf life Balanced taste of cocoa, milk and hazelnut. Stability against recession and oil blooming.	Plastic bucket 14,5 & 38kg
Cocoa Hazelnut Cream Soft for every application 	Soft cream with hazelnut paste suitable for filling croissants, cakes, bakery products, muffins, tarts or for mixing with pastry creams. Long shelf life Balanced taste of cocoa, milk and hazelnut.	Plastic bucket 14,5 kg
Cocoa Hazelnut Cream Blonde 	Soft cream with hazelnut paste suitable for filling croissants, cakes, bakery products, muffins, tarts or for mixing with pastry creams.	Plastic bucket 5 kg






PRALINES & CHOCOLATE GLAZES

product	characteristics	form/ packaging
Cocoa Cream BITTER 	Cream with bitter chocolate paste. Suitable for professional confectionery applications as pastry, fillings, crepes, waffles. Can also be mixed with crème patisserie, whipped cream and ice cream	Plastic bucket 5 kg
Cocoa Hazelnut Cream With Biscuit 	Cream with hazelnut paste and crispy biscuit. Suitable for professional confectionery applications as pastry, fillings, crepes, waffles and mixing with ice-cream.	
Bitter Cocoa Hazelnut Cream With Biscuit 	Cream with bitter chocolate flavour and crispy biscuit. Suitable for professional confectionery applications as pastry, fillings, crepes, waffles.	
Cocoa Cream with Waffle 	Cream with hazelnut paste and crispy waffle. Suitable for professional confectionery applications as pastry, fillings, crepes, waffles and mixing with ice-cream.	
White Cream Vanilla Flavoured 	Suitable for professional confectionery applications as pastry, fillings, crepes, waffles.	



RIPPLES

PRODUCT	CHARACTERISTICS	PACKAGING
COCOA HAZELNUT CREAM - RIPPLE 	<p>Suitable for ice cream coating. It's a useful tool for the ice cream chefs since it gives the ability of multiple applications, such as ripples in various ice cream flavours.</p>	Plastic bucket 5 kg
COCOA HAZELNUT CREAM WITH GRATED HAZELNUTS - RIPPLE 		
HONEY FLAVOURED SYRUP - RIPPLE 		Plastic bucket 7 kg









Pastry Creams

PRODUCT	DOSAGE	PREPARATION	CHARACTERISTICS-APPLICATIONS
CREME PATISSERIE PREMIUM SOFT  10 kg sack	1 kg dry mix 2,5 L cold milk (4 - 5 °C)	Mix the ingredients in a mixing bowl at medium speed for 5 minutes. Can be prepared manually	Soft and smooth texture. Vanilla flavour. Long shelf life for the final product when refrigerated or frozen. Stable after defrosting. Bake stable, preserving its taste, flavour and texture. Wide range of applications: millefeuille, mousse, chocolate creams, butter creams, semifreddo, fillings.
AKTI-CREMA GOLD  10 kg sack	400g dry mix 1 L cold water	Mix the ingredients in a mixing bowl at high speed for 8 minutes.	Soft and smooth texture. Vanilla flavour. Long shelf life for the final product when refrigerated or frozen. Stable after defrosting. Bake stable, preserving its taste, flavour and texture. Wide range of applications: millefeuille, mousse, chocolate creams, butter creams, semifreddo, fillings.
MILLEFEUILLE CREAM  2 kg sack	1 kg dry mix 3,4 L milk Mix the ingredients in a mixing bowl at medium speed for 5 minutes.	Mix the ingredients in a mixing bowl at medium speed for 5 minutes.	Can also be mixed with whipped cream.
AKTI-CREMA TRADITIONAL / HOT PREPARATION  10 kg sack	1 kg dry mix 3 L water	Boil the water in a metal bowl. When the water reaches 50-60°C we take 500gr of water. In another bowl we place the dry mix with the 500gr of warm water and we stir until we have a homogenous mixture. When the water boils in the first bowl we add the mixture from the second and stir well. Then we let the mixture boil for 2 minutes under stirring. Last we add to the cream 50-80% hot meringue. ➤ Ideal for filling pastries or as a base for the preparation of a wide range of creams, especially in final products with long shelf life	

Pastry Creams

PRODUCT	DOSAGE	PREPARATION	CHARACTERISTICS-APPLICATIONS
CHEESECAKE CREAM  2 kg sack 6 sacks/ crt box	1 kg dry mix 2,5 L cold milk (4 - 5 °C) Mix the ingredients in a mixing bowl at medium speed for 5 minutes.	Thick texture. Long shelf life for the final product when refrigerated or frozen. Stable after defrosting. Can also be mixed with whipped cream. Large range of applications. If frozen, it can be served as ice cream.	1 kg dry mix 2,5 L cold milk (4 - 5 °C) 40-42 servings (90gr) Mix the ingredients in a mixing bowl at medium speed for 5 minutes.
BAVARIAN CREAM – VANILLA FLAVOURED 	READY TO USE		Bavarian type pastry cream with vanilla flavour. Can be used as filling in donuts, croissants, tarts. It is also bake stable and it can be mixed with fruit.
BAVARIAN CREAM – CHOCOLATE FLAVOURED 	READY TO USE		Bavarian type pastry cream with chocolate flavour. Can be used as filling in donuts, croissants.
BAVARIAN CREAM – LEMON FLAVOURED 	READY TO USE		Bavarian type pastry cream with lemon flavour. Can be used as filling in donuts, croissants, tarts and lemon pies.
BUTTERSCOTCH FILLING 	READY TO USE		Butterscotch flavored cream ideal for filling in chocolates, cakes, tarts.






MOUSSE MIXES

PRODUCT	DOSAGE		PREPERATION
VANILLA FLAVOURED MOUSSE 	COLD WATER or MILK *	FINAL PRODUCT (in volume)	* The temperature of the water or milk must be at about 5°C
1 KG	2,4 LT	10,4 LT (90 servings-115ml)	
CHOCOLATE MOUSSE 	COLD WATER or MILK *	FINAL PRODUCT (in volume)	Mix the ingredients in a mixing bowl at high speed for 5-7 minutes, until it thickens. Serve in bowls and put them in the refrigerator. If you wish to garnish, leave it to stabilize in the refrigerator for 1-2 hours before doing so.
1 KG	1,6 LT	5,4 LT (47 servings-115ml)	
STRAWBERRY FLAVOURED MOUSSE 	COLD WATER or MILK *	FINAL PRODUCT (in volume)	
1 KG	2,4 LT	10,4 LT (90 servings-115ml)	
YOGHURT FLAVOURED MOUSSE 	COLD WATER or MILK *	FINAL PRODUCT (in volume)	SERVING SUGGESTION: Serve in small bowls garnished with almonds or chocolate flakes. Can be used as a filling in various cold pastry preparations.
1 KG	2,8 LT	9-10 LT (80 servings-115ml)	
MOUSSE ME ΓΕΥΣΗ ΛΕΜΟΝΙ 	COLD WATER or MILK *	FINAL PRODUCT (in volume)	
1 KG	2,4 ΛΙΤΡΑ	10,4 LT (90 servings-115ml)	
MOUSSE ME ΓΕΥΣΗ ΠΟΡΤΟΚΑΛΙ 	COLD WATER or MILK *	FINAL PRODUCT (in volume)	
1 KG	2,4 ΛΙΤΡΑ	10,4 LT (90 servings-115ml)	

PACKAGING

2 kg sack-6 sacks/ crt box
(10 kg sack only for chocolate)

FLOUR BASED MIXES FOR PASTRY






PRODUCT	DOSAGE FOR OIL CAKE	DOSAGE FOR MUFFINS
AKTI-CAKE  <p>PACKAGING: 10 kg sack</p>	<ul style="list-style-type: none"> • 500g OIL CAKE MIX • 225g WATER • 150g SUNFLOWER-OIL OR ODOURLESS SEED-OIL <p>Mix the ingredients in a mixing bowl at high speed for about 5 min. Bake in the oven at 160-180 oC for 50-55min.</p>	<ul style="list-style-type: none"> • 500g OIL CAKE MIX • 200g WATER • 160g SUNFLOWER-OIL OR ODOURLESS SEED-OIL <p>Bake in the oven at 160-180oC for 30-35min.</p>
AKTI-CAKE CHOCO  <p>PACKAGING: 10 kg sack</p>	<ul style="list-style-type: none"> • 500g OIL CAKE MIX • 225g WATER • 150g SUNFLOWER-OIL OR ODOURLESS SEED-OIL <p>Mix the ingredients in a mixing bowl at high speed for about 5 min. Bake in the oven at 160-180 oC for 50-55min.</p>	<ul style="list-style-type: none"> • 500g OIL CAKE MIX • 200g WATER • 160g SUNFLOWER-OIL OR ODOURLESS SEED-OIL <p>Bake in the oven at 160-180oC for 30-35min.</p>
AKTI-CAKE ΛΑΔΙΟΥ ΜΕ ΓΛΥΚΑΝΤΙΚΑ  <p>PACKAGING: 2 kg sack</p>	<ul style="list-style-type: none"> • 550gr DRY MIX • 120gr WATER OR MILK • 120gr SUNFLOWER OR ODOURLESS SEED-OIL • 4 EGGS <p>Mix the ingredients in a mixing bowl at high speed for about 5 min. Optionally add cinnamon or orange scrapes. Bake in the oven for approximately 50min at 160-180 °C.</p>	
NEW YEARS' CAKE  <p>PACKAGING: 10 kg sack</p>	<ul style="list-style-type: none"> • 2 KG OIL CAKE MIX • 750-800 GR WATER • 500GR SUNFLOWER-OIL OR ODOURLESS SEED-OIL • 100-150GR MILK BUTTER • SCRAPPING OF 1-2 ORANGES • 200-250GR ROASTED ALMONDS <p>NEW YEARS' CAKE: Mix the ingredients in a mixing bowl at high speed for about 3 min until you have a homogenous thickened mixture. Add and mix the orange scrapings. Place it in a form and decorate the surface with the roasted almonds. Bake in the oven at 170-180oC.</p>	
CHOCOLATE PIE & MUFFIN MIX  <p>Packaging : -10 kg sack -2kg sack (6 sacks/crt)</p>	<ul style="list-style-type: none"> • CHOCOLATE PIE MIX500 g, • WATER 250 g, • SUNFLOUR OIL 150 g <p>Beat the powder mix with the appropriate amount of oil and water in a mixer for 5 minutes, until you obtain a homogenous mixture. Bake 750 g of mixture in a baking pan (24 cm diameter) for 25-30 minutes at 160-180 oC, or adjust depending on the quantity, the shape of your baking pan and the desired humidity of the end product. For a thicker result replace 50 g of water with an egg. .You can also use the mixture to fill muffin forms.</p>	

Flour Based Mixes For Pastry


PRODUCT	DOSAGE	CHARACTERISTICS
CAKE MIX  <u>Packaging :</u> 10 kg sack	<p>1 kg dry mix/ 450 g eggs/ 450 g margarine. (9 servings-55gr)</p> <p>Bat the margarine in a mixing bowl. Add eggs and the dry mix and beat for 10 min at medium speed. Bake at 175°C in the oven for 55 min for a 500g cake. For bigger quantities reduce the heat and bake longer.</p>	<p>High volume and excellent texture. Retains its rich taste and freshness. Efficient for mixing with other ingredients (e.g. cocoa, chocolate, fruits). Large range of applications.</p>
FARINA MIX  <u>Packaging :</u> -10 kg sack -2kg sack (6 sacks/crt)	<p>1 kg dry mix/ 8-10 eggs/ 900 g sugar 0,5 L milk/ 500 g butter or margarine. (9servings-55gr)</p> <p>Bat the butter adding gradually the sugar and the eggs. Continue batting for 3 min. Slowly add the farina and the milk while stirring gently. If you wish you can add orange flakes or vanilla. Pour the mixture in baking forms. Bake for 1 hour in the oven at 175°C for a 500g cake. For bigger quantities reduce the heat and bake longer.</p>	<p>Rich taste traditional cake of standard high quality. Rising firmly in a round shape with homogenous small cell texture.</p>
SPONGE CAKE MIX (white) Packaging : -10 kg sack  SPONGE CAKE MIX (COCOA) Packaging : -10 kg sack 	<p>4,5 kg dry mix/ 2,5 kg eggs/ 1 L water</p> <p>Mix the ingredients in a mixing bowl at medium speed for 6-8 minutes. Bake for 50 minutes in the oven at 190-200°C.</p>	<p>Quick and easy preparation. Standard quality. Raising with homogenous small cell texture. Does not leave crumbs when cut. Retains its rich taste and freshness. Absorbs syrups sufficiently. Large range of applications: savoiardi, tobos (Swiss roll), ravani, nut-pie, samali, biscuit jocont</p>






Flour Based Mixes For Pastry

PRODUCT	DOSAGE	PREPARATION
WAFFLE MIX  Packaging : -2kg sack (6 Sacks/crt)	Mix 1 kg, Water 850-900 mL, Melted butter / Oil 60-70 g (optionally add 2 eggs)	In a mixing bowl, mix together the mixture & water for 4 minutes until smooth. Add the melted butter or oil gradually. Preheat the waffle machine and spread butter on the surfaces, before applying the mixture.
CREPE MIX  Packaging : -2kg sack (6 sacks/crt)	Mix 1 kg, Eggs 10, Water 0,6 L, Melted butter 10 spoonfuls, Milk 1,3 L	In a mixing bowl, whisk together the eggs & milk. Add the mixture gradually, mixing until smooth. Add water and melted butter and mix well. Heat a lightly oiled frying pan over medium high heat. Pour or scoop the batter onto the pan, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot, choosing the filling you desire.
COMPLETE CREPE MIX  Packaging : -2kg sack (6 sacks/crt)	Mix 1 kg, Water 2 L no eggs, no milk, no salt are necessary	In a mixing bowl, whisk together the mix & water until smooth, optionally add a little butter. Heat a lightly oiled frying pan over medium high heat. Pour or scoop the batter onto the pan, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot, choosing the filling you desire.
DUMPLINGS MIX with additional dry yeast sachets  Packaging : -8 kg sack -2kg sack (6 sacks/crt)	500 g Dry Mix 1 sachet Dry Yeast (0,8 g) 0,6 L Warm Water Gives 20 servings (55gr)	Mix the dry mix with the yeast in a bowl, add water and bat to a smooth, thick mixture. Cover the bowl with a towel and leave it in a warm place for 45 minutes in order to rise. Throw small quantities of the mixture in hot oil (180oC in a frying pan) using a wet spoon. Fry the dumplings until they obtain a golden brown color and place them on paper napkins to drain the oil. Add honey and cinnamon. Serve hot.
PANCAKE MIX  Packaging : -2kg sack (6 sacks/crt)	400 g Dry mix 400 g Milk 2 eggs (100 g)	In a mixing bowl, whisk together the mix & mil until smooth, optionally add a little butter. Heat a lightly oiled frying pan over medium high heat. Pour or scoop the batter onto the pan, using approximately 1/4 cup for each pancake. Loosen with a spatula, turn and cook the other side. Serve hot, choosing the filling you desire.





Flour Based Mixes For Pastry

PRODUCT	DOSAGE	PREPARATION
AKTI-CAKE CREAM/MOIST VANILLA  <p>Packaging: 10kg sack</p>	<p>Mix 1 kg, Water 220 g, Sunflower oil or odorless seedoil 300 g, eggs 350 g</p> <p>100gr flour(optional)*</p>	<p>We place in a mixing bowl the oil, the water, the eggs and finally the dry mix. We bat the mixture with the flat beater at the 1st speed, we scrap the mixture off the walls of the bowl and continue batting for 3-4minutes at the 2nd speed. We serve the mixture in forms, decorate with fruit (optionally) and bake at 170-180oC, for 45-50min for 500gr dough. The baking time may vary depending on each oven.</p> <ul style="list-style-type: none"> ➤ For cakes, with long shelf life and endurance. ➤ Has elastic texture without leaving crumbs when cut. ➤ By adding 100g flour per 1kg of dry mix, the fruit don't sink in the mixture while baking. ➤ Also suitable for muffins. <p>The know-how of the R&D department and the modern production equipment ensure that while using the mix it will not create flour dust cloud.</p>
AKTI-CAKE CREAM/MOIST CHOCOLATE  <p>Packaging: 10kg sack</p>	<p>1kg Dry mix, 300gr sunflower oil, 350gr eggs, 250gr water</p> <p>100gr flour(optional)*</p>	<p>We place the oil, the water and the dry mix in the mixing bowl (optionally we add the yoghurt) and we mix with the flat beater at the 1st speed, we scrap the mixture off the walls of the bowl and we continue batting for 3min at the 2nd speed. We place the mixture in forms and bake for about 40-50min depending on the oven and the size of the form at 160-170oC. We pour the cold syrup that we've prepared over the hot ravani.</p> <p>Syrup preparation: 1kg Sugar, 850gr water, 150gr glucose</p> <p>We boil the water with the sugar. When the sugar melts we add the glucose. When the water reaches the boiling point we continue boiling for 3-4min.</p>
RAVANI MIX  <p>Packaging: -2kg sack (6 Sacks/crt)</p>	<p>1kg Dry mix, 300gr sunflower oil, 350gr water, 100gr yoghurt (optional)</p>	<p>We place the 600gr of boiling water and the 400gr Dark Couverture broken in pieces (or dark couverture buttons) in a mixing bowl and we stir until the chocolate melts. Then we add the sunflower oil and finally the dry mix, we stir with the eggbeater until we have a homogenous mixture. We serve in forms at the desired height taking into consideration that the soufflé doesn't rise almost at all during baking. We bake in an air heated oven at 180±oC for about 8-9 min for 100gr of product.</p> <p>Alternative preparation:</p> <p>We place in the mixing bowl the sunflower oil, the hot water and the chocolate, we stir well and then we add the dry mix. We bat the mixture for 1min at the 1st speed with the flat beater, we scrap the walls of the bowl and we continue batting at the 2nd speed for 3-4min. We serve in bowls and bake as described above.</p> <p>Tip:</p> <p>We can replace part of the water with a juice of our preference fraboise, raspberry, orange. For lemon flavored soufflé we replace the 1/3 of water with juice and we add the zest of half a lemon.</p>
CHOCOLATE SOUFFLE MIX  <p>Packaging : -10 kg sack -2kg sack (6 sacks/crt)</p>	<p>1kg Dry mix, 350gr sunflower oil, 600gr water, 400gr Dark Couverture AKTINA</p>	<p>We place in the mixing bowl the sunflower oil, the hot water and the chocolate, we stir well and then we add the dry mix. We bat the mixture for 1min at the 1st speed with the flat beater, we scrap the walls of the bowl and we continue batting at the 2nd speed for 3-4min. We serve in bowls and bake as described above.</p> <p>Tip:</p> <p>We can replace part of the water with a juice of our preference fraboise, raspberry, orange. For lemon flavored soufflé we replace the 1/3 of water with juice and we add the zest of half a lemon.</p>
WHITE SOUFFLE MIX  <p>Packaging: 10 kg sack</p>	<p>Μίγμα 1000 kg, Νερό 450 g, Ηλιέλαιο/άοσμο σπορέλαιο 350 g, Λευκή Σοκολάτα ή Απομίμηση 400 g</p>	<p>We place in the mixing bowl the sunflower oil, the hot water and the chocolate, we stir well and then we add the dry mix. We bat the mixture for 1min at the 1st speed with the flat beater, we scrap the walls of the bowl and we continue batting at the 2nd speed for 3-4min. We serve in bowls and bake as described above.</p> <p>Tip:</p> <p>We can replace part of the water with a juice of our preference fraboise, raspberry, orange. For lemon flavored soufflé we replace the 1/3 of water with juice and we add the zest of half a lemon.</p>

Confectionery & Ice Cream Syrups





PRODUCT	APPLICATIONS	PACKAGING
SOUR CHERRY SYRUP STRAWBERRY SYRUP CHOCOLATE SYRUP CARAMEL SYRUP 	<p>Garnish or filling for ice cream, pastry creams, confectionery creations, panna cotta, crème caramels, profiteroles, and yogurt</p>	<p>Sleeved plastic bottle 1,2 kg (sealed with a control flow top)</p> <p>Plastic depositor 6 kg</p>
CRACKY TOP COVER 	<p>Crunchy topping for ice creams and cold desserts.</p>	<p>Sleeved plastic bottle 1 kg (sealed with a control flow top)</p>
PRALINE-BISCUIT TOPPING 	<p>Praline topping with crunchy biscuit for ice creams and cold desserts.</p>	<p>Sleeved plastic bottle 1 kg (sealed with a control flow top)</p>

Confectionery & Ice Cream Syrups

PRODUCT	APPLICATIONS	PACKAGING
HONEY SYRUP 	Rich and balanced honey flavor. Enhances the taste of your sweet creations ideal topping for dumplings or frozen yoghurt.	Plastic bottle 1.2 kg (sealed with a control flow top)
PANCAKE SYRUP 	Syrup ideal for pancake topping. Also suitable for garnishing or filling for ice cream, pastry creams, confectionery creations, panna cotta, crème caramels, profiteroles, and yogurt	Plastic bottle 1.2 kg (sealed with a control flow top) Plastic depositor 7kg
HONEY FLAVOURED SYRUP 	Honey syrup suitable for garnishing dumplings or ice cream, ideal for frozen yoghurt.	Plastic depositor 7 kg
BITTER CARAMEL SYRUP 	For industrial or catering use as a caramel flavour enhancer or as garnish for crème caramels	Plastic bucket 14,5 kg



Milk Desserts

PRODUCT	DOSAGE	PREPARATION
Crème caramele Mix  <p><u>Packaging :</u> -2kg sack (6 sacks/crt)</p>	<ul style="list-style-type: none"> • 500g dry mix • 5,2 L milk • Gives 50-52 servings (115gr) 	<p>Put caramel syrup in your serving bowls. Dissolve the mix in the milk in a saucepan and bring the mixture to boil for 1-2 minutes while constantly stirring (do not expect the cream to thicken while boiling). Serve in the bowls. When the cream cools down, put the bowls in the refrigerator for at least 1 hour and demould the flan.</p> <p>In order to garnish flans made from 1kg of dry mix (11,4 kg flan) you will need 1,3-1,5 kg of syrup.</p>
Panna Cotta Mix  <p><u>Packaging :</u> -2kg sack (6 sacks/crt)</p>	<ul style="list-style-type: none"> • 1 kg dry mix • 4,6 L milk • Gives 48-50 servings (115gr) 	<p>Dissolve the dry mix in half the milk required and bring the mixture to boil for 2 minutes. Add the rest of the milk and serve in bowls. Put the bowls in the refrigerator for approximately 3 hours.</p> <p>For a less thick cream, add 5 L of milk instead of 4,6L.</p>
Vanilla Custard Cream Mix  <p><u>Packaging :</u> -10 kg sack -2kg sack (6 sacks/crt)</p>	<ul style="list-style-type: none"> • 500 g mix • 8 L milk • 750-900 g sugar • 90-95 servings (100gr) 	<p>Dissolve the mix and sugar in half the dose of milk (mixture 1). Put the rest of the milk in a saucepan and bring to boil. Remove the saucepan from the heat and add mixture 1 while constantly stirring. Put the saucepan back on the heat and bring to boil once again. Serve in bowls previously rinsed with cool water. Serve hot or cold.</p>
Custard Powder  <p><u>Packaging :</u> -2kg sack (6 sacks/crt)</p>	<ul style="list-style-type: none"> • 500 g mix • 8 L milk • 750-900 g sugar • 90-95 servings (100gr) 	<p>Dissolve the mix and sugar in half the dose of milk (mixture 1). Put the rest of the milk in a saucepan and bring to boil. Remove the saucepan from the heat and add mixture 1 while constantly stirring. Put the saucepan back on the heat and bring to boil once again. Serve in bowls previously rinsed with cool water. Serve hot or cold.</p> <p>It can also be used in various pastries as tarts, creams with fruits or as a filling for sweet pies.</p>

Desserts



PRODUCT	DOSAGE	PREPARATION
<p>Jelly</p>  <p>Flavours: Pineapple/ Cherry/ Banana/ Orange/ Strawberry/Lime</p> <p><u>Packaging :</u> -2kg sack (6 sacks/crt)</p>	<p>500 g dry mix</p> <ul style="list-style-type: none"> • 2,2 L boiling water for Jelly Natur • 2,7 L boiling water for Jelly Extra • 20,7 L boiling water for Sugar Free Jelly 	<p>You may replace a part of the water with a juice or syrup from canned fruit.</p>
<p>Jelly Extra</p>  <p>Flavours: Cherry/ Banana/ Strawberry/ Peach</p> <p><u>Packaging :</u> -10 kg sack</p>	<ul style="list-style-type: none"> ➤ 1kg of Jelly Natur gives 45 servings (120 g) ➤ 1kg of Jelly Extra gives 53 servings (120 g) ➤ 1kg of Sugar Free Jelly gives 350 servings (120 g) 	<p>Dissolve the dry mix in boiling water and stir until it is dissolved completely. Serve in bowls or forms and put it in the refrigerator. Once the jelly starts to thicken, you can add pieces of fruit (fresh or canned) EXCEPT kiwi and fresh pineapple. Demould when the dessert is fully jelled.</p>
<p>Sugar Free Jelly</p>  <p>Flavours: Strawberry</p> <p><u>Packaging :</u> -2kg sack (6 sacks/crt)</p>		

Chocolate/Cocoa Drinks

PRODUCT		PREPARATION
Chocolate Drink (Hot or Cold) 1,5 kg sack (6 sacks/ crt box)		
Cocoa Drink (Hot or Cold) 1 kg sack (6 sacks/ crt box)		Hot beverage: Add 3-4 spoonfuls (12-15gr) of the product in a cup of hot milk and stir well. Cold beverage: Add 3 spoonfuls (12-15gr) of the product in a shaker containing 200ml (1 cup) cold milk and optionally ice. Shake well.
Chocolate Drink 2kg metal can (6 pcs/ crt box) 		
White Chocolate Flavor Drink 1kg metal can (6 pcs/ crt box) 		Hot beverage: Add 4-5 spoonfuls (20-25gr) of the product in a cup of hot milk and stir well. Cold beverage: Add 4 spoonfuls (30gr) of the product in a shaker containing 200ml (1 cup) cold milk and optionally ice. Shake well.



Cold beverages

PRODUCT		PREPARATION
<p>Granita Mix (Ice Water) flavours: Lemon/ Strawberry/ Watermelon</p> <p>400 g sachet (12 sachets/ crt box)</p>		<p>Dissolve in a bowl the content of the sachet (400 gr) in 10L water. Add 1Kg sugar and empty the mixture of the bowl in a granita machine. 400 g dry mix/ 1kg sugar/ 10 L water (40-50 servings of 250 ml)</p>
<p>Ice Cold Coffee Beverage Mix (regular or chocolate flavoured)</p> <p>1kg sack (6 sacks/ crt box)</p>		<p>Mix the ingredients in a mixing bowl put the mixture in a granita machine. Alternatively put 3 spoonfuls of the dry mix, 1 glass (200ml) of cold milk and 2 glasses of ice in a blender. Mix the ingredients until the ice is rimmed. 1 kg dry mix/ 3-4 L milk (20-25 servings of 250 ml)</p>

Syrups for Beverages




PRODUCT	USE	PACKAGING
		
CHOCOLATE FLAVOURED SYRUP	<p>Syrup for foodservice use in 750 ml bottle. Add 5-30 ml in hot and cold beverages, coffee, chocolate drink, tea, soft drinks, cocktails, smoothies. Also add in ice-cream, creams, mousse, fillings, whipped cream, using a dillusion rate of 1:7 in water, milk or other liquids.</p>	Plastic bottle 700g
CARAMEL FLAVOURED SYRUP		Plastic bottle 700g
HAZELNUT FLAVOURED SYRUP		Plastic bottle 700g
STRAWBERRY FLAVOURED SYRUP		Plastic bottle 700g
STRAWBERRY FLAVOURED SYRUP		Plastic bottle 700g



AKTI-GELATO SOFT







PRODUCT		PREPARATION
<p>AKTI-GELATO SOFT YOGHURT FLAVOUR</p> <p><u>Packaging:</u> Sachet 650g (6 pcs/ crt)</p>		<p>Mix for the preparation of soft ice cream with yoghurt flavour. You can combine it with honey syrup or garnish with your favourite fruit in syrup.</p>
<p>AKTI-GELATO SOFT BITTER CHOCOLATE FLAVOUR</p> <p><u>Packaging:</u> Sachet 800g (6 pcs/ crt)</p>		<p>Mix for the preparation of soft ice cream with bitter chocolate flavour. Alternatively, replace the amount of water with milk to prepare milk chocolate flavor ice-cream</p>
<p>AKTI-GELATO SOFT VANILLA FLAVOUR</p> <p><u>Packaging:</u> Sachet 750g (6 pcs/ crt)</p>		<p>Mix for the preparation of soft ice cream with vanilla flavour. Garnish with syrup of your preference.</p>

Fruit Ripple Sauces

PRODUCT		APPLICATIONS
<p>Strawberry Ripple sauce</p> <p><u>Packaging:</u> 5kg Plasti bucket</p>		<p>Create a unique ice-cream experience by enhancing the taste of your ice-creams with the new line of AKTINA Ripple Sauces. Suitable for topping as well as ripple in the ice-cream.</p>
<p>Apricot Ripple sauce</p> <p><u>Packaging:</u> 5kg Plasti bucket</p>		
<p>Fruit of the forest Ripple sauce</p> <p><u>Packaging:</u> 5kg Plasti bucket</p>		



Confectionery/ Cookery Support Products

PRODUCT	APPLICATIONS	PACKAGING
Baking Powder 	<p>For frying, ravani, cookies, sponge cake, traditional cakes, biscuits.</p> <p>Use 40g of baking powder per kg of flour</p>	<p>10 kg sack</p> <p>plastic bucket 5kg</p>
Biscuit Crumbs (vanilla flavour) 	<p>Base for cheesecakes, bavaroises, pastry creams, ice cream.</p>	<p>2 kg sack</p> <p>6 sacks/ crt box</p> <p>Plastic bag in carton box 20 kg</p>
Black Biscuit Pieces with vanilla Filling 	<p>Used in ice cream without dumping.</p> <p>Decorate, mix with fillings and pastry creams.</p>	<p>Plastic bag in carton box 5 kg</p>
Black Biscuit Crumbs 	<ul style="list-style-type: none"> Suitable for confectionery, cookery and bakery Vivid dark colour for mixing with cream,, flour based mixes, etc 	<p>Plastic bag in carton box 6 kg</p>
Puff Pastry Layers 	<p>Size: 205 mm x 75 mm x 10 mm</p>	<p>carton box 5,7 kg</p> <p>35 packs of 3 pieces per carton box</p>
Baked Schoux 	<p>Use in schoux a la crème, cheese and mayonnaise treats, profiteroles.</p>	<p>carton box 8 kg</p> <p>3650 pieces per crt box</p> <p>(8 packs of 450 pieces)</p>

TOP CREAM VANILLA FLAVOURED	DRY MIX	COLD WATER OR COLD MILK	FINAL PRODUCT (In volume)
	<p>500 gr</p> <p>1 Kgr</p> <p>2 Kgr</p>	<p>0,9 Lt</p> <p>1,8 Lt</p> <p>3,6 Lt</p>	<p>3,2 Lt</p> <p>6,4 Lt</p> <p>12,8 Lt</p>




Sugarpastes & Liquid Pastry Colours

Velvet Sugar

PRODUCT	APPLICATIONS
	<p>Sugarpastes for decoration and finishing of confectionery products.</p> <p>Pink, red, green, yellow, cyan, black</p> <p>Packaging: sachet 500g</p>
	<p>Liquid colours suitable for food colouring for any pastry creation.</p> <p>Packaging: 200ml</p> <p>Brown, pink, orange, red, green, blue</p>






Cookery Support Products

product	characteristics/ applications	dosage/ preparation
Corn Flour  <p><u>Packaging :</u> -10 kg sack -1,5kg sack (6 sacks/crt)</p>	For sauces, soups, mayonnaise, pastry creams	Dissolve the corn flour in some cool water or milk and add it to your preparation (soup, mayonnaise, pastry cream).
Bread Crumbs  <p><u>Packaging :</u> -5 kg sack (4 sacs/crt)</p>	Suitable for crispy pane recipes (chicken, meat, fish crockets) with water instead of egg. You can add it in burgers, meatballs, or pour it over mousaka, pasticcio, gratin, etc.	Dip the pieces in water and then press it on the BREAD CRUMBS until they stick. Ready to be fried.
Realemon  <p><u>Bottle 500ml / Bottle 250 ml</u></p>	Used exactly as fresh lemons in all pastry and cookery recipes	



Cold Fillings

product	characteristics/ applications	dosage/ preparation
Béchamel Mix  <p><u>Packaging :</u> -8 kg sack -1,5 kg sack (6 sacks/crt)</p>	<p>For sauces, pasticcio, mousaka, pasta, cheese or vegetable pie fillings, soufflé</p>	<p>500 g dry mix - 4,3 L milk - no eggs required.</p> <p>Add the mix gradually to the milk while stirring. Continue stirring for 3-4 minutes to a smooth and viscous mixture.</p>
RICE FLOUR 	<p>Used to thicken liquids during boiling.</p> <p>Different structure than the corn flour, flour and wheat.</p>	<ul style="list-style-type: none"> • 25 kg sack
BASE BINDER 	<p>For absorbing the liquids of the fillings which are used in cooked foods and pies (cheese pies, spinach pies, etc.).</p> <p>Add the quantity you want, depending on how thick you need your mixture to be.</p>	<ul style="list-style-type: none"> • 7 kg sack



Decoration Glazes

PRODUCT	APPLICATIONS	PACKAGING
STRAWBERRY DECORATION GLAZE		Plastic bucket 1kg
KIWI DECORATION GLAZE		Plastic bucket 5kg
SOUR CHERRY DECORATION GLAZE		Plastic bucket 5kg
CARAMEL DECORATION GLAZE		Plastic bucket 1kg
CHOCOLATE DECORATION GLAZE	<p>For glazing, topping or coating confectionery products such as tarts, sweets, cakes, treats. Also suitable for filling sweet bread, croissants and other bakery products used as it is or mixed with pastry creams. Stable at freezing and unfreezing.</p> 	Plastic bucket 5kg
WHITE CHOCOLATE DECORATION GLAZE		Plastic bucket 1kg
ORANGE DECORATION GLAZE		Plastic bucket 5kg
NEUTRAL DECORATION GLAZE		Plastic bucket 1kg
NEUTRAL DECORATION GLAZE (IDEAL FOR DEEP FREEZING)		Plastic bucket 5kg
AMARENA DECORATION GLAZE (IDEAL FOR DEEP FREEZING)		Plastic bucket 5kg
BISCUIT FLAVOUR DECORATION GLAZE		Plastic bucket 5kg
CARAMEL FLAVOUR AKTIGLAZE MIRROR 6 kg		Plastic bucket 6kg
ORANGE FLAVOUR AKTIGLAZE MIRROR 6 kg		Plastic bucket 6kg
STRAWBERRY FLAVOUR AKTIGLAZE MIRROR 6 kg		Plastic bucket 6kg
BISCUIT FLAVOUR AKTIGLAZE MIRROR 6 kg		Plastic bucket 6kg

Fruit in Jelly

PRODUCT	APPLICATIONS	PACKAGING
STRAWBERRY JELLY WITH WHOLE FRUIT	For glazing, topping or coating confectionery products such as tarts, sweets, cakes, treats. Also suitable for filling sweet bread, croissants and other bakery products as it is or mixed with pastry creams.	Plastic bucket 5kg
RED CHERRY JELLY WHOLE FRUIT		Plastic bucket 5kg
BLACK SOUR CHERRY		Plastic bucket 5kg
BLACK SOUR CHERRY (IDEAL FOR DEEP FREEZING)	IDEAL FOR DEEP FREEZING	Plastic bucket 5kg
APPLE JELLY	For use in confectionery products such as tarts and apple pies. Also suitable for filling sweet bread, croissants and other bakery products used as it is or mixed with pastry creams.	Plastic bucket 5kg

PINEAPPLE BABY RINGS	Thin baby pineapple slices conserved in light syrup suitable for pastry applications such as decoration on cakes, tarts or other sweet creations.	Metal can 3kg
PINEAPPLE TIDBITS	Tidbits of pineapple in light syrup suitable for decoration over tarts, fruit salad, mixing with yoghurt and pastry creams.	Metal can 3kg





FRUIT IN SYRUP

PEAR IN SYRUP

Packaging: Plastic bucket 6 kg

APRICOT IN SYRUP

Packaging: Plastic bucket 6 kg

FIG IN SYRUP

Packaging: Plastic bucket 6 kg

TANGERINE IN SYRUP

Packaging: Plastic bucket 6 kg

BITTER ORANGE ROLLS IN SYRUP

Packaging: Plastic bucket 6 kg

GREEN BITTER ORANGE IN SYRUP

Packaging: Plastic bucket 6 kg

MINI EGGPLANT IN SYRUP

Packaging: Plastic bucket 6 kg

STRAWBERRY IN SYRUP

Packaging: Plastic bucket 6 kg

QUINCE IN SYRUP

Packaging: Plastic bucket 6 kg

GRAPE IN SYRUP

Packaging: Plastic bucket 6 kg

BERGAMOT IN SYRUP

Packaging: Plastic bucket 6 kg

WALNUT IN SYRUP

Packaging: Plastic bucket 6 kg

RED CHERRY IN SYRUP

Packaging: Plastic bucket 6 kg

SOUR CHERRY IN SYRUP

Packaging: Plastic bucket 6 kg

FRUIT IN SYRUP EXTRA

TANGERINE IN SYRUP EXTRA

Packaging: Plastic bucket 5 kg

RED CHERRY IN SYRUP EXTRA

Packaging: Plastic bucket 5 kg

SOUR CHERRY IN SYRUP EXTRA

Packaging: Plastic bucket 5 kg

FIG IN SYRUP EXTRA

Packaging: Plastic bucket 5 kg

STRAWBERRY IN SYRUP EXTRA

Packaging: Plastic bucket 5 kg

AMARENA IN SYRUP EXTRA

Packaging: Plastic bucket 5 kg





CANDIED FRUIT WITHOUT SYRUP

WHOLE RED CHERRY

Packaging: Carton box 16 kg

CHERRY IN PIECES

Packaging: Carton box 16 kg

ORANGE CUBES

Packaging: Carton box 10 kg

COCTAIL CUBES

(ORANGE-BITTER ORANGE-BERGAMOT)

Packaging: Carton box 10 kg

ORANGE SLICES

Packaging: Carton box 6 kg

FIG

Packaging: Carton box 5 kg

TANGERINE

Packaging: Carton box 5 kg

BLACK CHERRY

Packaging: Carton box 16 kg

AMARENA CHERRY

Packaging: Carton box 5 kg

CHESTNUT PRODUCTS

CHESTNUT WHOLE (80-90pcs/crt)

Packaging: Carton box 2.5 kg

CHESTNUT WHOLE (60-70pcs/crt)

Packaging: Carton box 2.5 kg

CHESTNUT PASTE

Packaging: Plastic bucket 5 kg

CHESTNUT GRATED




Packaging: Plastic bucket 5 kg

CHESTNUT CREAM

Packaging: Plastic bucket 5 kg



Mermeladas

PRODUCT		APPLICATIONS
APPRICOT MERMELADA 5 kgr STRAWBERRY MERMELADA 5 kgr		Jam for pastry applications. Durability to high temperature, suitable for flour based products such as cakes, pasta-flora, or filling for cookies or petit fours.
STRAWBERRY MERMELADA BASIC WITH FRUIT PIECES 6 kgr APPRICOT MERMELADA BASIC WITH FRUIT PIECES 6 kgr CHERRY MERMELADA BASIC WITH FRUIT PIECES 6 kgr PEACH MERMELADA BASIC WITH FRUIT PIECES 6 kgr ORANGE MERMELADA BASIC WITH FRUIT PIECES 6 kgr		Contains a high percentage of fruit and pieces so as to highlight the flavour of the product.
STRAWBERRY MERMELADA BASIC 6 kgr APPRICOT MERMELADA BASIC 6 kgr CHERRY MERMELADA BASIC 6 kgr PEACH MERMELADA BASIC 6 kgr ORANGE MERMELADA BASIC 6 kgr FRUIT OF THE FOREST MERMELADA BASIC 6 kgr KIWI MERMELADA BASIC 6 kgr		High quality products based on traditional recipes, adapted to the needs of Ho.Re.Ca.



RAW INGREDIENTS

PRODUCT	APPLICATIONS
RAW CANE SUGAR  <p><u>Packaging:</u> Sack 50kg Plastic bucket 3,8kg</p>	<p>Suitable for beverages or any pastry application.</p>
COCOA POWDER  <p>AKTINA cocoa line consists of different variants in order for you to have a choice depending on the desired final result. The basic colorations of the cocoa line are light brown, brown, reddish brown, dark brown, dark red, black.</p> <p><u>Packaging:</u> Sack 25kg Plastic bucket 2.2kg</p>	
DRY YEAST  <p>Dry yeast specifically formulated for use in bakery products. Only 1/3 of the dry yeast is needed in the mixture, in comparison to the needed quantity of the fresh yeast.</p> <p><u>Packaging:</u> Sachet 500g</p>	