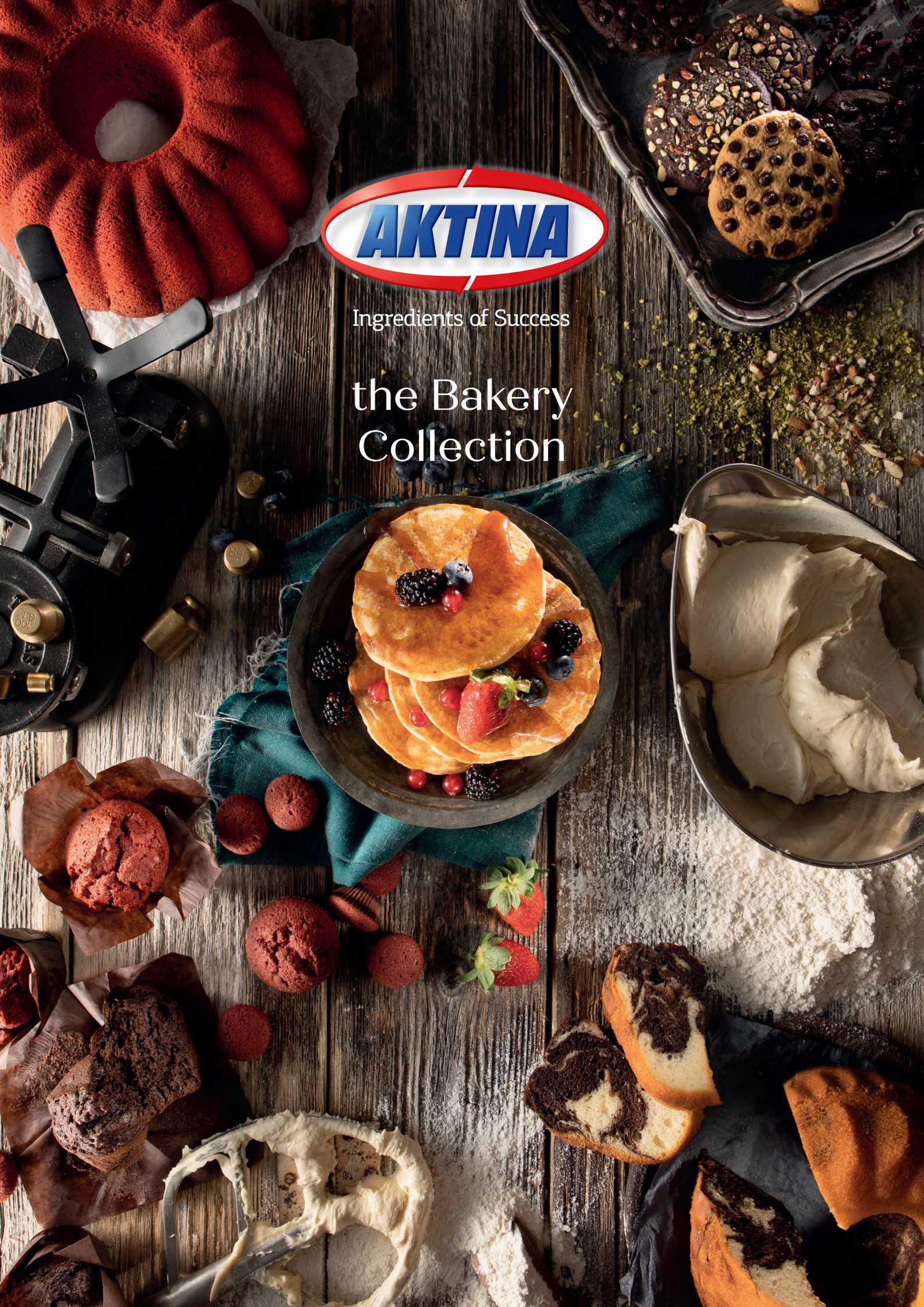




Ingredients of Success

the Bakery Collection





Ingredients of Success

Unique, ready-to-use mixes for the preparation of baked goods that guarantee a high-quality and excellent result.

The Akticake line offers a wide-range of mixes for light and airy cakes, buttery cakes, or dense and moist cakes. These versatile mixes can also be used for a plethora of other recipes, such as fruit crumb cakes, muffins, Swiss rolls, or cupcakes.

AKTINA also offers a rich variety of flour mixes that will make the preparation of your favorite baked goods both easy and quick. These mixes can be used for chocolate soufflés, chocolate pies, cookies, pancakes, and waffles as well as for traditional recipes including Greek brioche and loukoumas with honey.

Akticake® Line

Farina

Rich traditional sponge cake of standard high quality. Rises firmly in a round shape with homogenous small cell texture.

Easy

Fast and easy to make sponge cake for the Ho.Re.Ca market.

Classic

Rich flavoured chocolate or vanilla sponge cake with high volume and good texture.

Gourmet

Sponge cake with richer flavour, high volume and dense texture.

Gold

Premium sponge cake with rich-creamy flavour, high volume, excellent texture and freshness.

Moist

Sponge cakes, cupcakes, muffins, Swiss rolls and layer cakes with long shelf life and endurance. Elastic texture without losing its moisture and freshness. Good for mixing with dried nuts and fruit.

Traditional

Butter cake with high volume and compact texture. Remains fresh for days without losing its rich buttery flavour.

Red Velvet

Ideal for red velvet layer cakes but also for cakes muffins and Swiss rolls with elegant flavour of fruit of the forest. Remains fresh for days and maintains its elastic texture.

Lemon cake

Rich and flavoured lemon sponge cake.

Carrot cake

Rich and flavoured carrot sponge cake.

Vegan cake

With warm spices, without dairy products or eggs.



Akticake
Gold



Akticake
Red Velvet



Akticake
Moist



Akticake
Gourmet



Brioche
mix



Doughnut
mix



Pastry & Bakery mixes

Soufflé

Prepare easily chocolate or vanilla soufflé without adding eggs. After baking can be stored in the freezer for 9 months. After defreezing for 20-30" in the microwave oven you can enjoy an exquisite soufflé with rich liquid chocolate pouring out.

Brioche

Authentic French brioche with buttery aroma and flavour. Ideal for sweet as well as savoury fillings. Remains fresh for days.

Doughnuts

For doughnuts with intense vanilla flavour and rich taste. Can be either fried or baked in the oven. Does not absorb oil during frying.

Cookies

For thick and soft cookies with cake-like texture. You can add in the dough any kind of candied fruit or dried nuts.

American type cookies

Authentic soft cookies, with chewy texture and great elasticity.

Pancakes

For fluffy pancakes with intense taste of butter and vanilla.

Waffles

For golden-colored waffles, crispy on the outside and light and fluffy on the inside.

Crepes

For delicious thin and delicate crepes that can be enjoyed with sweet or savory fillings.

Dumplings (loukoumas)

A traditional dessert popular in the Balkans and Middle East. Small fried balls of dough that are served garnished with honey and cinnamon.

Greek brioche (tsoureki)

Greek sweet bread with distinct traditional aroma of mahleb and mastic.

Sponge cake

For airy sponge cake that rises evenly with great elasticity. Absorbs and retains the syrup. Ideal for cream cakes and Swiss rolls.

Chocolate pie

An indulgent dessert with rich dark chocolate flavour. Also ideal for baking chocolate muffins.

Ravani

For creamy and moist traditional ravani, with discreet vanilla and orange flavour.



Chocolate soufflé



American type cookies



Waffle mix



Crepe mix



Sponge cake mix



Ravani mix



Quality & Expertise

AKTINA is a leading producer of innovative, high-quality products for the pastry, bakery and HORECA industries. AKTINA specializes in the production of chocolate, creams, fillings, spreads, glazes, dry mixes, syrups, drink mixes and fruit preparations.

AKTINA provides consistently excellent products and commits to the use of first-rate ingredients in every product, ensuring quality throughout the production process. Our production process adheres to the highest quality standards set by the International Food Industry.

AKTINA prioritizes customer satisfaction. R&D and Technical Support teams are readily available to provide expert care whenever the customer may need it. These teams are committed to ensuring each customer gets excellent and delicious end results when using our products.

Innovation, quality, consistency, customer support and partnership are the core pillars that make up AKTINA.



PRODUCT DESCRIPTION
PREPARATION
PASTRY & BAKERY MIXES
AKTICAKE MIXES

CLASSIC (VANILLA & CHOCO)	500g oil cake mix • 225g water • 150g sunflower oil or odorless seed oil
CAKE BASE MIX (FARINA MIX)	1kg dry mix • 8-10 eggs • 900g sugar • 0,5lt milk • 500 g butter or margarine (9 servings-55g)
GOURMET	1kg mix • 400g water • 375g sunflower oil or odorless seed oil
GOURMET CHOCO	1kg mix • 400g water • 400g sunflower oil or odorless seed oil
AKTICAKE MOIST	1kg mix • 220g water • 300g sunflower oil or odorless seed oil, 350g eggs
MOIST CHOCO	1kg dry mix • 300g sunflower oil • 350g eggs • 250g water
EASY	2kg dry mix • 800g water • 800g sunflower oil or odorless seed oil
TRADITIONAL CAKE RECIPE	2kg dry mix • 900g eggs • 900g Aktilux margarine (9 servings-55g)
RED VELVET	1kg mix • 220g water • 300g sunflower seed oil (or any odorless vegetable seed oil) • 350g eggs
GOLD	1kg mix • 400g water • 400g sunflower oil
GOLD COCOA	1kg mix • 400g water • 400g sunflower oil

FLOUR MIXES FOR PASTRY & BAKERY

CHOCOLATE SOUFFLÉ	1kg dry mix • 350g sunflower oil • 600g water • 400g dark couverture Aktina
WHITE SOUFFLÉ	1kg dry mix • 450g water • 350g sunflower oil • 400g white chocolate or compound chocolate
BRIOCHE MIX	1kg mix • 150-200g water • 750g eggs • 30-50g emulsifier
DOUGHNUT MIX	1kg mix • 50g margarine Aktilux (optionally) • 40g yeast • ±350g water
COOKIES (VANILLA & COCOA & OAT)	1kg mix • 350g butter-margarine • 150g honey-glucose syrup • 2 eggs • 50g water
AMERICAN TYPE COOKIES	1kg mix • 350g butter-margarine • 90g water
OAT AMERICAN TYPE COOKIES	1kg mix • 350g butter-margarine • 90g water
PANCAKES	400g dry mix • 400g milk • 2 eggs (100g)
GREEK KOK PUFF MIX (PETIT BISCUIT)	1kg mix • 150-200g water • 750g eggs • 30-50g emulsifier
WAFFLES	1kg mix • 850-900ml water • 60-70g melted butter • 2 eggs (optionally)
CREPES	1kg mix • 10 eggs • 0,6lt water • 10 spoonfuls melted butter • 1,3lt milk
CREPES (COMPLETE)	1kg mix • 2lt water (no eggs, milk or salt are necessary)
DUMPLING WITH YEAST	500g dry mix • 1 sachet dry yeast (5,5g) • 0,6lt warm water
GREEK BRIOCHE (TSOUREKI)	1kg mix • 350g warm water (35°C) • 100-110g yeast
SPONGE CAKE (VANILLA & COCOA)	1kg dry mix • 600g eggs • 200g water
CHOCOLATE PIE & MUFFINS	500g dry mix • 250ml water • 150g sunflower oil
RAVANI (CAKE WITH SYRUP)	1kg dry mix • 300g sunflower oil • 350g water • 100g yoghurt (optionally)

ALL DRY MIXES ARE AVAILABLE IN 2kg AND 15kg PACKAGING



AKTINA FOODS SA

21, Pappou str., 10442 Peristeri, Athens, Greece

tel: +30 210 5122 410, fax: +30 210 5140 607, e-mail: aktina@aktinafoods.gr

www.aktinafoods.com