



KENFOOD

NUTRITION & BAKING SOLUTIONS

*Innovative
solutions
for professional
bakers*

KENFOOD
MIXTURES AND BAKING INGREDIENTS
FOR PROFESSIONAL BAKERS AND PASTRY CHEFS



www.kenfood.com

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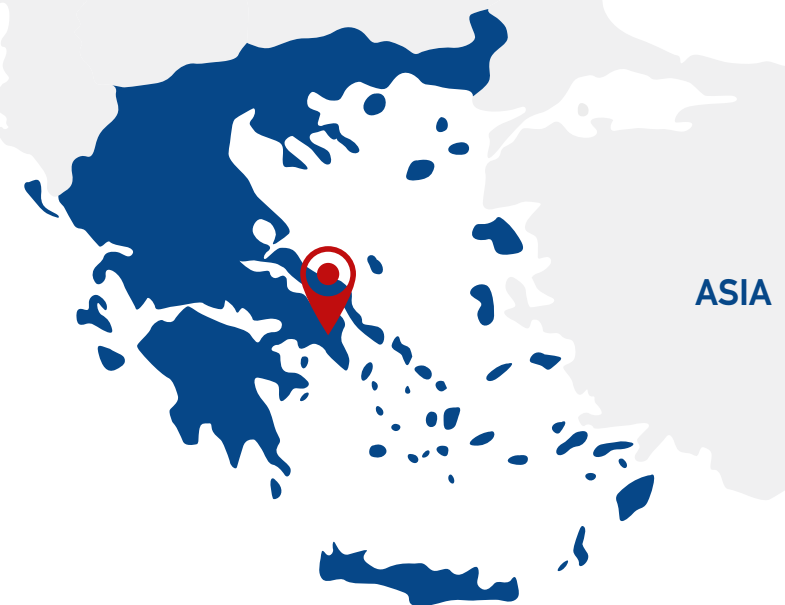
HO.RE.CA

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EUROPE



THIVA - GREECE | 7 MIXING LINES



ASIA

AFRICA



Kenfood started operating in Greece 20 years ago and today is one of the **leading companies** supplying the food sector with **baking mixes and ingredients**.

The company focuses on **innovation, excellence and customer service** and is committed to offering baking solutions to professionals through **a very large variety of products**.



In addition, as part of providing solutions, Kenfood invests heavily in **training** their clients by presenting **new trends, new products** and ways to better serve **customer needs**, in a modern, fully technologically equipped **training center** at Loulis Mills' premises.

Kenfood customers are:

- Professional Bakers
- Pastry Chefs
- HO.RE.CA
- Food Industries

The company's philosophy on **Total Quality Management** is ensured through constant quality control and daily baking tests, at Kenfood's state of the art R&D Center. In its privately-owned production facilities, Kenfood is able to **monitor all stages of production and to achieve complete traceability**.

The quality assurance team ensures that all hygiene and safety procedures are complied with:

- Constant staff training
- High standards for the selection of raw materials
- Strict hygiene standards
- Stable and controlled temperature in the production and storage areas
- Modern chemical laboratory and bakery facilities

Certificates:

- ISO 22000:2005
- 9001:2008
- IFS Food
- HALAL
- KOSHER

History



1996

The Pierakeas brothers establish Kenfood Company



2007

The company transfers its production to a new 3.000 sqm, privately-owned plant in Thiva



2015

Loulis Mills acquires Kenfood in their effort to further provide innovation in the food sector

The company's product categories include:

1. Bakery Mixes
2. Pastry Mixes
3. Bakery and Pastry Decorations
4. Bakery and Pastry Improvers
5. Pastry Creams and Puddings
6. Fillings
7. Ice Cream
8. Pasta Products





We are constantly trying to keep up with **consumers' nutrition trends** by offering a great variety of bread and snack mixes that cover various tastes. By browsing the bakery section you will find all the **solutions** we offer to professional bakers in order to produce **delicious bakery products** of excellent quality that meet their customers' needs.

Bakery



Bread Mixes

VICTORY MULTI

Mixture for the production of **rolls, baguette and bread sticks**
Packaging: Sack 25 kg

SUPER TOAST

Mixture for the production of **toast bread**
Packaging: Sack 15 kg

PUMPERNICKEL PREMIX

Compound 50% for the production of **German type breads**
Packaging: Sacks 15 & 25 kg

FLAX BREAD 30%

Compound 30% for the production of **bread with linseeds**
Packaging: Sacks 15 & 25 kg

CIABATTA PREMIX 8%

Compound 8% for the production of **traditional Italian bread**
Packaging: Sacks 15 & 25 kg

EL GRECO 50%

Compound 50% for the production of **Greek traditional bread** with durum wheat flour
Packaging: Sack 25 kg

ATLANTIS

Compound 50% for the production of **bread with chia**, source of omega 3 fatty acids and fibers
Packaging: Sack 15 kg

CORN PLUS

Compound 50% for the production of **bread with corn and sunflower seed**, source of fibers
Packaging: Sack 15 kg

LOW G.I 50

Compound 50% for the production of **bread with low glycemic index <54**, source of omega 3 fatty acids and fibers
Packaging: Sack 15 kg

bakery



Snack Mixes



Bread Improvers

GOLDEN BRIOCHE

Mixture for the production of ***brioche***
Packaging: Sack 25 kg

FOCCACIA

Mixture for the production of ***traditional Italian bakery products***
Packaging: Sack 25 kg

PIZZA MIX

Mixture for the production of ***pizza dough***
Packaging: Sack 25 kg

PAN 500

Dough improver for bakery products such as toast, hamburger, sandwich and generally products that need volume expansion. It provides great tolerability in the hyper maturation process, as it's twice as powerful as the other improvers
Suggested proportion: 200 gr - 500 gr per ton of flour basis
Packaging: Sack 15 & 25 kg

SUPERROLLS 20

Improver for bread and various bakery products like toast, rolls, hamburger, etc. It regulates the dough quality, increasing the absorption of water, elasticity and the speed of expansion, giving fine and homogenous crumb texture
Suggested proportion: 2% per flour basis
Packaging: Sack 25 kg

ACTIVA

Flour dough improver of high efficiency, suitable for all type of bakery products that expand with yeast. It regulates the dough quality, increasing the absorption of water, the elasticity and the speed of expansion, giving thin and homogenous bread honeycomb
Suggested proportion: 0,1% - 0,3% per flour basis.
Packaging: Sacks 15 & 25 kg

FRESLIN S

Improver that increases the freshness of bakery products for a longer period of time.
Suggested proportion: 2% - 4% per final product basis
Packaging: Sacks 15 & 25 kg

bakery



Fillings
& Sauces



Decorative
seeds



Additional
Bakery
Products

DEHYDRATED VEGETABLES

Spinach powder / flakes, tomato powder, onion powder / flakes, garlic powder / flakes, carrot powder / flakes, potato flakes
Packaging: Box 5 kg & Sack 25 kg

PIZZA SAUCE

A cold process *pizza sauce for pizzas, peinirli, ham pie* etc
Packaging: Sack 20 kg

STABIKEN 500

Stabilizer mixture for *stabilizing sauces*
Packaging: Sack 20 kg

FILLING S30

Mixture for the production of *béchamel sauce with neutral taste* (cold production)
Packaging: Sack 20 kg

CEREAL SEEDS

Mixture of *various seeds* for the production or for decorating breads, bread sticks etc
Packaging: Sack 10 & 25 kg

LEO 260

Milk substitute (26% protein, 26% vegetable fat, 38% lactose). It can substitute the milk in bread, croissant and cookies, since it has the same organoleptic characteristics as milk
Packaging: Sack 20 kg

PROZYM

Leaven substitute. It provides rich flavor and all the characteristics of the normal leaven
Packaging: Sack 20 kg

bakery



Pastry is creativity and imagination! Kenfood is offering a great variety of pastry products that are famous for their top quality that allows pastry chefs to create delicious sweet delights for their customers who demand the best!

Pastry



Pastry Mixes

D-DONUT

Mixture for the production of *yeast raised donuts*

Packaging: Sack 25 kg

WAFFLE COMPLET

Mixture for the production of *waffles*

Packaging: Sack 25 kg

CREPE MIX

Mixture for the production of *crepes*

Packaging: Sack 20 kg

CROISSANT MIX

Mixture for the production of *Danish type croissants*

Packaging: Sack 25 kg

PANCAKE

Mixture for the production of *pancakes*

Packaging: Sack 15 kg

Pastry



Cake / Sponge Cake Mixes

SPONGE CAKE MIX

Mixture for the production of *sponge cake with vanilla flavor*
Packaging: Sack 25 kg

CHOCO SPONGE CAKE

Mixture for the production of *sponge cake with choco flavor*
Packaging: Sack 25 kg

VANILLA MUFFIN PROBASE

Compound for the production of *muffins with vanilla flavor*
Packaging: Sack 25 kg

COCOA MUFFIN PROBASE

Compound for the production of *muffins with cocoa flavor*
Packaging: Sack 20 kg

ORANGE MUFFIN PROBASE

Compound for the production of *muffins with orange flavor*
Packaging: Sack 25 kg

KING'S CAKE

Mixture for the production of *cake* by just adding water and vegetable oil
Packaging: Sacks 15 & 25 kg

CHOCO KING'S CAKE

Mixture for the production of *chocolate cake* by just adding water and vegetable oil
Packaging: Sacks 15 & 25 kg

BEST CAKE

Mixture for the production of *classic vanilla cake* by just adding water and vegetable oil
Packaging: Sacks 15 & 25 kg

FAMILY CAKE

Mixture for the production of *cake and cupcakes* in various flavors such as vanilla, chocolate, lemon, caramel, yogurt, carrot cherry, almond and pistachio by just adding eggs and vegetable oil
Packaging: Sacks 15 & 25 kg

Pastry



Cookies & Cereal Bars Mixes

COOKIES BLEND

Mixture for the production of **American cookies** by just adding margarine and water
Packaging: Sack 25 kg

SOFT COOKIES BLEND

Mixture for the production of **soft cookies** by just adding margarine and water
Packaging: Sack 25 kg

GOLDEN BAR FORMULA A

Mixture for the production of **florentines and cereal bars**
Packaging: Sack 1, 5 & 25 kg

GOLDEL BAR FORMULA B

Mixture for the production of **florentines and cereal bars** with honey
Packaging: Sack 1, 5 & 25 kg

OAT COOKIES

Mixture for the production of **cookies and cereal bars with oat**
Packaging: Sack 15 kg

NUTRIBARA SNACK

Mixture for the production of **cereal bars**
Packaging: Container 5 kg & Sack 20 kg

NUTRIBARA ENERGY

Mixture for the preparation of **cereal bars enriched with electrolytes**
Packaging: Container 5 kg & Sack 20 kg

NUTRIBARA SLIM

Mixture for the preparation of 2% **glukomannan cereal bars**.
Glukomannan (under energy-restricted diet) contributes to weight loss
Packaging: Container 5 kg & Sack 20 kg

NUTRIBARA HIGH PROTEIN

Mixture for the preparation of **high protein cereal bars**
Packaging: Container 5 kg & Sack 20 kg

Pastry



Patisserie Creams



Flavors Colors Syrups



Additional Pastry Products

ELINA

Mixture for the production of **custard cream**. Ideal for cake and desserts (cold process)
Packaging: Sack 20 kg

ELINA GOLD

Mixture for the production of **custard cream (yellow)**. Ideal for cake and desserts (cold process)
Packaging: Sack 20 kg

PASTRY FLAVORS

Various **flavors** that can be used in bread, pastry, cookies etc.
Flavors : vanilla, vanillin, milk cream, butter scotch, orange, lemon, clove, cinnamon, coconut, anise, thyme, garlic, mastic, sesame, honey, biscuit, cheese, rosewater etc.
Suggested proportion for testing: 0,1%
Packaging: 250 cc - 500 cc - 1000 cc

PASTRY COLORS

B-carotene 1%, curcuma, carmine, tartrazine, sunset yellow, E124, E131, E102, E102/131 etc.
Packaging: 250 cc - 500 cc - 1000cc

SYRUP WITH HONEY FLAVOR

Packaging: 5 kg

BAKING POWDER

Leavening agent, double action, used for increasing the volume and lightening the texture of baked goods like cake, sponge cakes etc.
Suggested proportion: 1,5% - 5% depending on the product
Packaging: Container 4 kg & Sack 30 kg

BRILLIANT MIX

Mixture for glossing bakery products like buns, croissant etc
Packaging: Container 4 kg & Sack 25 kg

TAHINI

Packaging: Container 5 kg

CHESTNUT CREAM

Packaging: 7 kg

ORANGE PASTE

Packaging: 4,5 kg

BAKING POWDER SS

Leavening agent of slow action, suitable for increasing the volume of cakes, sponge cakes etc
Suggested proportion: 1,5% - 5% depending on the product
Packaging: Container 4 kg & Sack 30 kg



Decoration

FRUIT DECORATIONS

Dry, gel or syrup fruit products for *topping, filling or decorating* bakery - pastry products:

DRY FRUITS:

AMARENA
Packaging: 7 kg
CHERRY
Packaging: 10 kg
CUBED COCKTAIL
Packaging: 5 kg
LEMON SLICES
Packaging: 6 kg
CUBED ORANGE
Packaging: 7 kg
ORANGE SLICES
Packaging: 6 kg

GELATINE FRUITS:

RED CHERRY
Packaging: 6 kg
BLACK CHERRY
Packaging: 6 kg
APPLE GELATINE CUBES
Packaging: 6 kg
APPLE MASH CUBES
Packaging: 6 kg
STRAWBERRY
Packaging: 6 kg

STRUDEL
Packaging: 4 kg
SOUR CHERRY
Packaging: 4 kg
RED CHERRY DELUXE
Packaging: 5 kg
BLACK CHERRY DELUXE
Packaging: 5 kg

FARCITURES AND MIRROR COATINGS

Suitable for *coating and decorating* bakery - pastry products

FARCITURE COATINGS:

AMARENA
Packaging: 6 kg
CARAMEL TOFFEE
Packaging: 7 kg
ORANGE
Packaging: 6 kg
STRAWBERRY
Packaging: 6 kg

MIRROR COATINGS:

ICE (WHITE)
Packaging: 7 kg
ICE STRAWBERRY
Packaging: 5 kg
TRANSPARENT (NEUTRAL)
Packaging: 7 kg
CARAMEL
Packaging: 7 kg
BANANA
Packaging: 7 kg

BISCUIT
Packaging: 7 kg
ORANGE
Packaging: 7 kg
CHOCOLATE
Packaging: 7 kg
BITER CHOCOLATE
Packaging: 5 kg
WHITE CHOCOLATE
Packaging: 7 kg
STRAWBERRY
Packaging: 7 kg

SUGAR PASTES

VANILLA SUGAR PASTE
CHOCOLATE SUGAR PASTE
LEMON SUGAR PASTE
STRAWBERRY SUGAR PASTE
BUBBLEGUM SUGAR PASTE

All sugar pastes are available
in 5 kilo containers

COVERS

Cream for *covering pastry products*
BITTER CHOCOLATE
MILK CHOCOLATE
WHITE
ORANGE
STRAWBERRY

All covers are available in 5 kilo containers



Pastry Fillings

MERMELADES

Suitable for *filling, coating and decorating* bakery - pastry products

APRICOT

Packaging: 6 kg

PEACH

Packaging: 6 kg

STRAWBERRY

Packaging: 6 kg

PRALINES & BAVARIAN CREAMS

Suitable for *filling, coating and decorating* bakery - pastry products

PRALINE CRÈME EXTRA

Packaging: 6 & 13 kg

STRAWBERRY CHOCO CREAM

Packaging: 6 & 13 kg

PRALINE CRÈME SOFT

Packaging: 6 & 13 kg

LEMON

Packaging: 6 & 13 kg

PRALINE CRÈME FORNO

Packaging: 6 & 13 kg

BANANA

Packaging: 6 & 13 kg

PRALINE CRÈME BITTER

Packaging: 6 & 13 kg

WHITE CHOCO CREAM

Packaging: 6 & 13 kg

PRALINE CRÈME BUONO

Packaging: 6 & 13 kg

PRALINE CRÈME WHITE WITH BLACK BISCUIT

Packaging: 6 & 13 kg

CARAMEL

Packaging: 6 & 13 kg

PRALINE CRÈME COOKIES

Packaging: 5 kg

Pastry



The **increasing needs of Hotels, Restaurants and Cafes** for easy and tasty solutions that will help them produce a variety of products, has led us to constantly **enriching our product range** with unique, delicious and innovative products of **supreme quality**.

Ho.Re.Ca



Desserts

JELLY

Mixture for the production of **jelly in 5 flavors** (strawberry, banana, cherry, orange, pineapple)
Packaging: 3, 5 & 10 kg

MOUSSE

Mixture for the production of **mousse in 5 flavors** (vanilla, chocolate, strawberry, banana, mocha)
Packaging: 3, 5 & 10 kg

CREAM CARAMEL

Mixture for the production of **cream caramel (vanilla)**
Packaging: Container 5 kg

PANNA COTTA

Mixture for the production of **panna cotta**
Packaging: Container 5 kg

CHEESE CAKE FILLING

Cream filling for cheese cake. Cold production with water and cheese
Packaging: Sack 10 kg

WALNUT PIE BLEND

Mixture for the production of **walnut pie**. It does not include walnuts
Packaging: Sack 10 kg

RAVANI

Mixture for the production of **ravani**
Packaging: Sack 10 kg

Ho.Re.Ca



Pastry Mixes

D-DONUT

Mixture for the production of **yeast raised donuts**

Packaging: Sack 25 kg

WAFFLE COMPLET

Mixture for the production of **waffles**

Packaging: Sack 25 kg

CREPE MIX

Mixture for the production of **crepes**

Packaging: Sack 20 kg

CROISSANT MIX

Mixture for the production of **Danish type croissants**

Packaging: Sack 25 kg

PANCAKE

Mixture for the production of **pancakes**

Packaging: Sack 15 kg

Ho.Re.Ca



Cake / Sponge Cake Mixes

SPONGE CAKE MIX

Mixture for the production of **sponge cake with vanilla flavor**
Packaging: Sack 25 kg

CHOCO SPONGE CAKE

Mixture for the production of **sponge cake with choco flavor**
Packaging: Sack 25 kg

VANILLA MUFFIN PROBASE

Compound for the production of **muffins with vanilla flavor**
Packaging: Sack 25 kg

COCOA MUFFIN PROBASE

Compound for the production of **muffins with cocoa flavor**
Packaging: Sack 20 kg

ORANGE MUFFIN PROBASE

Compound for the production of **muffins with orange flavor**
Packaging: Sack 25 kg

KING'S CAKE

Mixture for the production of **cake** by just adding water and vegetable oil
Packaging: Sacks 15 & 25 kg

CHOCO KING'S CAKE

Mixture for the production of **chocolate cake** by just adding water and vegetable oil
Packaging: Sacks 15 & 25 kg

BEST CAKE

Mixture for the production of **classic vanilla** cake by just adding water and vegetable oil
Packaging: Sacks 15 & 25 kg

FAMILY CAKE

Mixture for the production of **cake and cupcakes** in various flavors such as vanilla, chocolate, lemon, caramel, yogurt, carrot cherry, almond and pistachio by just adding eggs and vegetable oil
Packaging: Sacks 15 & 25 kg



Cookies / Cereal Bars Mixes

COOKIES BLEND

Mixture for the production of **American cookies** by just adding margarine and water
Packaging: Sack 25 kg

SOFT COOKIES BLEND

Mixture for the production of **soft cookies** by just adding margarine and water
Packaging: Sack 25 kg

GOLDEN BAR FORMULA A

Mixture for the production of **florentines and cereal bars**
Packaging: Sack 1, 5 & 25 kg

GOLDEL BAR FORMULA B

Mixture for the production of **florentines and cereal bars with honey**
Packaging: Sack 1, 5 & 25 kg

OAT COOKIES

Mixture for the production of **cookies and cereal bars with oat**
Packaging: Sack 15 kg

NUTRIBARA SNACK

Mixture for the production of **cereal bars**
Packaging: Container 5 kg & Sack 20 kg

NUTRIBARA ENERGY

Mixture for the preparation of **cereal bars enriched with electrolytes**
Packaging: Container 5 kg & Sack 20 kg

NUTRIBARA SLIM

Mixture for the preparation of 2% **glukomannan cereal bars**.
Glukomannan (under energy-restricted diet) contributes to weight loss
Packaging: Container 5 kg & Sack 20 kg

NUTRIBARA HIGH PROTEIN

Mixture for the preparation of **high protein cereal bars**
Packaging: Container 5 kg & Sack 20 kg

Ho.Re.Ca



Ice Cream Mixes

GELATO BASE 100

10% base for the preparation of **hard ice cream**

Packaging: 1, 5 & 15 kg

GELATO COMPLETE

Mix for the preparation of **hard ice cream** available in the following flavours:

VANILLA
MASTIC
COCOA
PISTACHIO
STRAWBERRY
COOKIES
BANANA
CARAMEL
PRALINE
YOGHURT

Packaging: 1, 5 & 15 kg

SOFT SERVE

Mix for the preparation of **soft ice cream** available in the following flavours:

VANILLA
COCOA
STRAWBERRY
YOGHURT
LEMON
WATERMELON
ROSE

Packaging: 1, 5 & 15 kg

KENAROME 5%

Ice cream flavors in powder form 5%

VANILLA
MASTIC
COCOA
STRAWBERRY
PRALINE
BANANA
CARAMEL
COOKIES
LEMON
WATERMELON
ROSE

Packaging: 1 kg

GUSTOZO COMPLETE

Mix for the preparation of frozen desserts available in the following flavors:

VANILLA
MASTIC
COCOA
PISTACHIO
STRAWBERRY
COOKIES
BANANA
CARAMEL
PRALINE

Packaging: 1, 5 & 15 kg

Ho.Re.Ca

Kenfood Worldwide

Kenfood's products are available to **more than 6,000 customers in Greece and abroad** through a network of sales representatives and trading partners.

The company aims at further expanding its exports based on its **experienced and expert personnel**, its flexible productivity and ability to create products depending on the country's dietary habits.





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