

FLATKAISERS AND FLATBREADS



YOUR  MINUTES[®]



IT'S TIME TO EXPLORE THE NEW WORLD OF BAKING, WHERE CRAFTSMENSHIP MEETS INOVATION

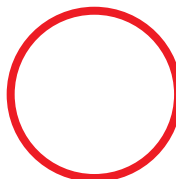
Indulge yourself in the exquisite pleasure of pure perfection, baked in stone oven. Our soft and slightly puffed flatkaisers and flatbreads, made from finest wheat flour, are culinary masterpiece that caters to everyone.

In the wondrous process of stone oven baking, the tenderly molded dough is introduced to scorching temperatures. In this intense heat, it swells, transforming into divine creation - a symphony of flavors and textures, where each bite unveils a burst of steam-formed pockets. Thus creating the epitome of flavor and texture.

With each bite, you'll be transported to a world of gastronomic excellence, firing up your senses and providing the fuel for truly unforgettable culinary experience.

What truly sets flatkaisers and flatbreads apart is our unwavering dedication to authenticity. They are free from additives and artificial ingredients, carry lighter caloric load and boast a reduced amount of yeast compared to other bakery treats, proudly showcasing a "CLEAN LABEL" distinction.

Round shape



Rectangular shape



CHARACTERISTICS OF FLATKAISERS AND FLATBREADS

- ✓ Rustic appearance
- ✓ Juicy and Soft
- ✓ Clean label
- ✓ No added fat
- ✓ No added sugars





MORE THAN
FLATKAISER
KAISER

FLATKAISER



3-5 min.



175 C° - 185 C°



4-6 times



LOGISTICAL DATA



35g



150



28



FLATKAISER

 3-5 min.

 175 C° - 185 C°

 4-6 times



LOGISTICAL DATA

 50g

 120

 28

FLATKAISER

 4-6 min.

 175 C° - 185 C°

 4-6 times



LOGISTICAL DATA

 80g

 65

 28

FLATKAISER

 4-6 min.

 175 C° - 185 C°

 4-6 times



LOGISTICAL DATA

 100g

 55

 28



FLATBREAD



4-6 min.



175 C° - 185 C°



4-6 times



LOGISTICAL DATA



120g



45



28



LONG FLATBREAD



4-6 min.



175 C° - 185 C°



4-6 times



LOGISTICAL DATA



120g



45



28

FLATBREAD



5-10 min.



175 C° - 185 C°



4-6 times



LOGISTICAL DATA



160g



36



28

LONG FLATBREAD



5-10 min.



175 C° - 185 C°



4-6 times



LOGISTICAL DATA



160g



36



28

FLATBREAD

 10-20 min.

 175°C - 185°C

 4-6 times



LOGISTICAL DATA

 300g  20  28

LONG FLATBREAD

 10-20 mn.

 175°C - 185°C

 4-6 times



LOGISTICAL DATA

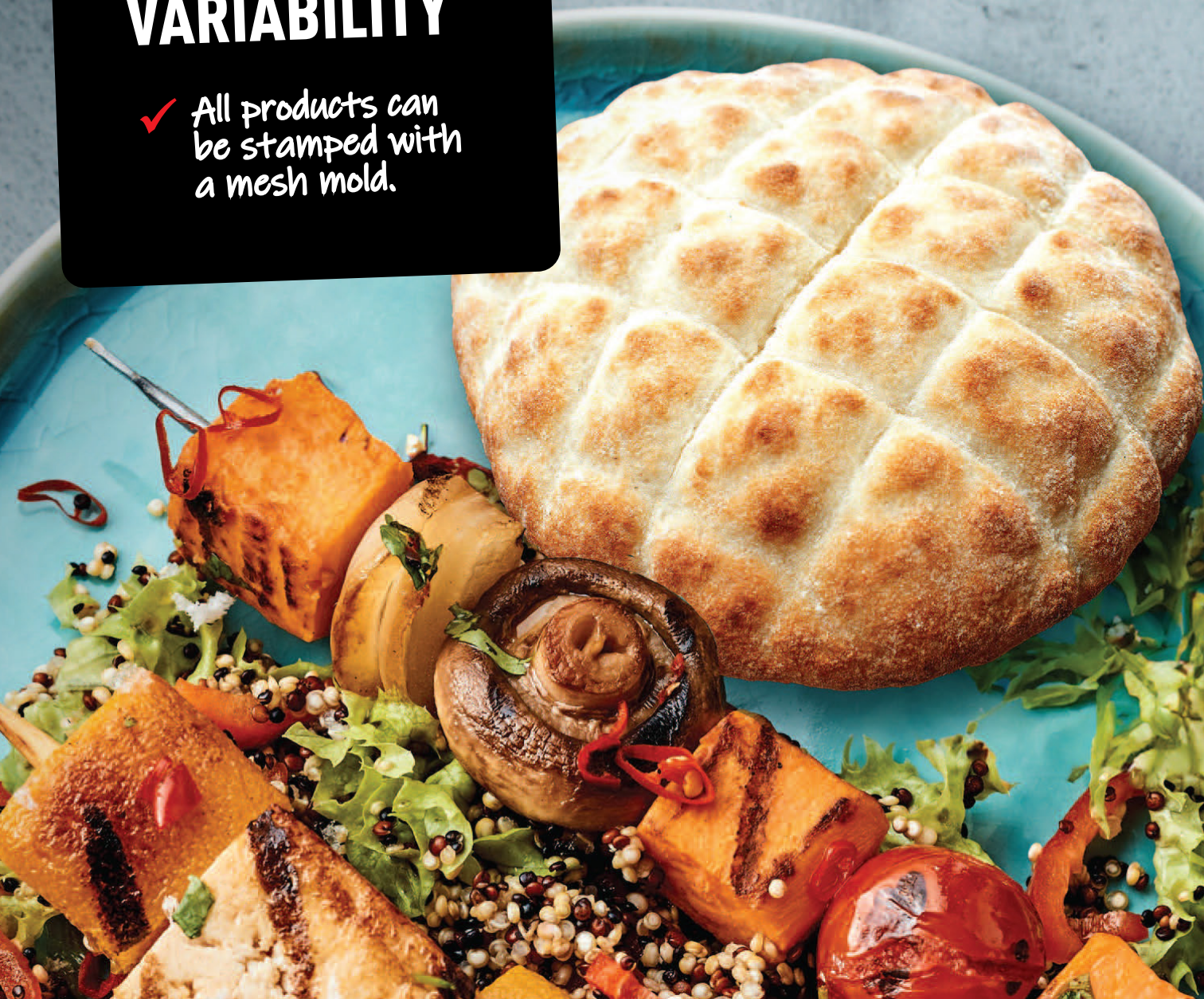
 300g  20  28





ADDITIONAL VARIABILITY

- ✓ All products can be stamped with a mesh mold.



ADDITIONAL DIVERSIFICATION

Mixed – rye and Dark with seeds

In addition to products with white wheat flour, our portfolio includes Mixed rye flatkaisers and flatbreads, and Dark flatkaisers and flatbreads with seeds in the same weights.

MIXED - RYE FLATKAISERS AND FLATBREADS



DARK FLATKAISERS AND FLATBREADS WITH SEEDS



INFO



BAKING TIME



BAKING TEMPERATURE



HUMIDITY



WEIGHT
(BEFORE AND AFTER BAKING)



NUMBER OF PIECES
IN BOX



NUMBER OF BOXES
IN PALLET













YOUR  MINUTES®

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