

# RETAIL





# CONTENTS

08

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Lychnarakia &  
Cretan fried mini pies

12

---

Cretan Pies

14

---

Focaccias  
& Gyros pitas

16

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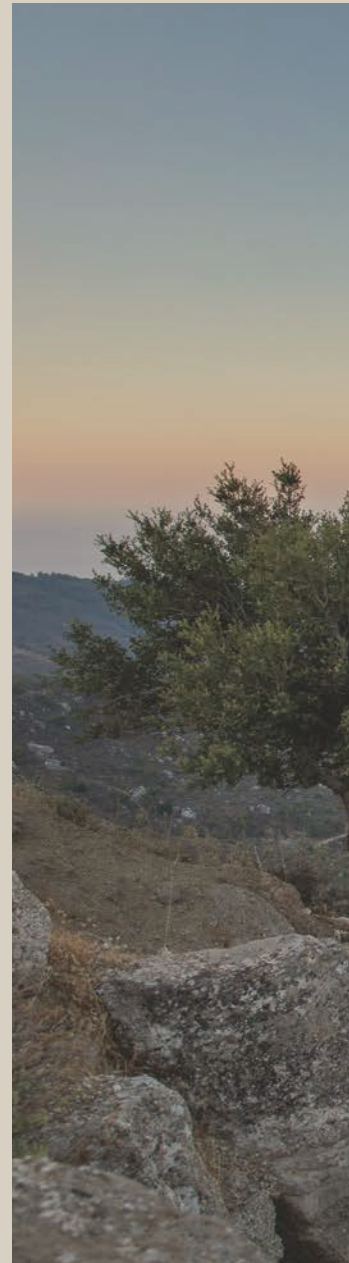
Pizzas

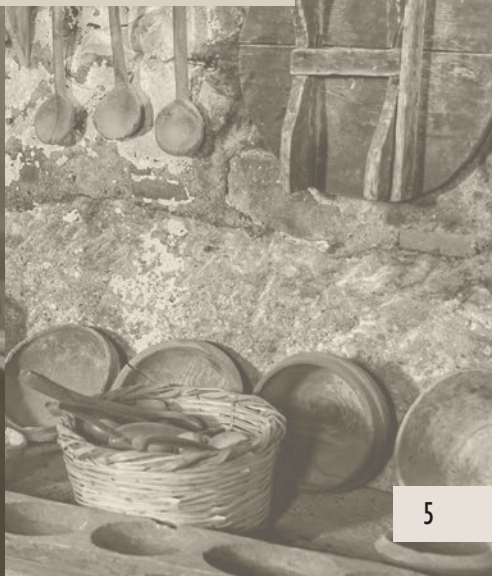


In the heart of Crete, in Rethymno, KOUKLINOS creates flavours infused with history, memories and the aromas of our land.

Using ingredients like Cretan olive oil, flour, aromatic herbs from our mountains and cheeses from local farms, we create dough products rooted in tradition and quality. By partnering with local producers and employing modern production methods, we keep tradition alive, offering authentically flavoured products of consistent quality and high safety standards.

At KOUKLINOS, we honour the past and invest in the future, creating products that win the trust and preference of today's discerning consumers.





## FACILITIES

Our new privately-owned production facility spans 5,000 m<sup>2</sup>, with an annual capacity of up to 3,500 tonnes.

It is the first state-of-the-art dough production facility in Crete, featuring innovations in food production and distribution.



## RESEARCH & DEVELOPMENT (R&D)

The Innovations in our product range are limitless. We listen closely to consumer needs, develop new products, and follow current dietary trends.

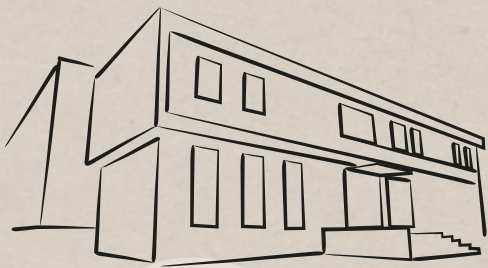
We monitor and analyse consumer behaviour and trends, carefully listening to our customers' needs. Our relationships with our customers are our top priority, and we work closely with them to develop new products or explore ways to enhance the production of existing products. The R&D team collaborates closely with the Sales team, which is the direct link to the customer.

## GREEN TECHNOLOGY & INNOVATION

Our company places strong emphasis on environmental responsibility, adopting workplace practices that reduce our energy footprint.

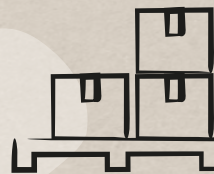
At our new facilities, we are investing in alternative energy sources and adopting green management practices that respect the environment.



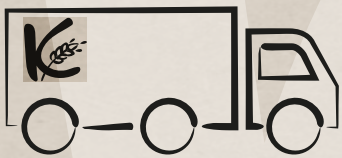


**5,000 m<sup>2</sup>**

production facilities  
in Latzimas, Rethymno



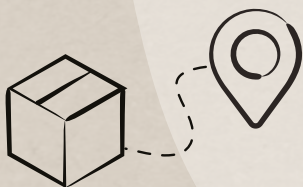
**3,500 tonnes**  
production capacity



**20** company-owned trucks  
equipped with temperature  
recording & control systems



**4,039**  
customers in Greece  
& abroad



Distribution throughout  
Greece & exports

Over **73** traditional  
dough product varieties



# LYCHNARAKIA & CRETAN FRIED MINI PIES





## CRETAN LYCHNARAKIA **baked**

20-016

- 500g
- 10 pcs.
- defrosting not recommended
- 80 boxes
- 100 °C / 6'
- 800W / 1'



## CRETAN FRIED MINI PIES WITH SWEET FRESH CHEESE




20-001



- 500g
- 10 pcs.
- defrosting not recommended
- 80 boxes
- 180 °C / 3-4'



## CRETAN FRIED MINI PIES WITH SOUR CHEESE

20-003




 500g
  10 pcs.
  defrosting not recommended



 80 boxes
  180 °C / 3-4'



## CRETAN FRIED MINI PIES WITH FRESH CHEESE & MINT

20-002

 500g
  10 pcs.
  defrosting not recommended

 80 boxes
  180 °C / 3-4'



The Cretan land generously offers a unique variety of greens. These beneficial aromatic greens, rich in flavour and nutrients, form the foundation of our traditional pies kneaded with pure olive oil and respect for nature and local heritage.

## CRETAN FRIED MINI PIES WITH AROMATIC GREENS

20-004



500g



10 pcs.



defrosting not recommended



80 boxes



180 °C / 3-4'



Crispy, traditional fried mini pies, with delicious dough and filled with sour cheese, soft cheese and mint, or aromatic greens. Authentic flavours, deeply rooted in Cretan tradition, that evoke memories of hospitality and the cozy warmth of home.






# CRETAN PIES





### CRETAN PIE WITH CHEESE






20-006

-  570g
-  5 pcs.
-  defrosting not recommended
-  90 boxes
-  190 °C / 8-9'



### CRETAN PIE WITH GREENS

20-007

-  570g
-  5 pcs.
-  defrosting not recommended
-  90 boxes
-  190 °C / 8-9'

# FOCACCIAS & GYROS PITAS





# FOCACCIAS & GYROS PITAS



## FOCACCIA MEDITERRANEAN **baked**

20-017



360g



10 pcs.



defrosting not recommended



90 boxes



100 °C / 7'



800W / 3'



## GYROS PITA PORK **baked**

20-018



360g



10 pcs.



defrosting not recommended



90 boxes



100 °C / 7'



800W / 3'



## GYROS PITA CHICKEN **baked**

20-019



360g



10 pcs.



defrosting not recommended



90 boxes



100 °C / 7'



800W / 3'







# PIZZAS





**PIZZA MARGHERITA** **prebaked**







**20-021**

-  440g
-  26cm
-  defrosting not recommended
-  12 pcs.
-  72 boxes
-  190 °C / 12-13'



**SPECIAL PIZZA** **prebaked**

**20-020**

-  510g
-  26cm
-  defrosting not recommended
-  10 pcs.
-  72 boxes
-  190 °C / 12-13'



TRADITION.

PURE  
INGREDIENTS.

MERAKI.



Placa

Planè

L'ouo

L'adelphe

I. Dia

R. Cicalari Mailla  
R. Cicalari Ceratus

R. Cicalari Mailla

C. S. Zuane

Amolsus  
Madich

Cheronisso  
Crefon'elso

Spinalonga

Gjanizzada

Pacimadachia

C. Sidero  
Zephyrium

D I A

I. S. Antonia  
Mirabello  
P. Irano

I. Psira

Settia

D

Girapetra  
Hierapetra

I. Psira

Pulo Castro  
Chersonesus

P. Schizmazzi  
Min'oa  
C. Salomoni  
Salmone SS.

D

I S E

T I A

Lagna  
Nanus  
Palocastro  
Licho

Samoni  
Camara  
C. Tacro  
Farioni

Calaricus

Valle di Nares

C. Hierapetra  
Hieron Oros

Sa Ponta al  
C. Stomachri Giallo  
Erythraeum

Caradi  
Christiana

Lafognisi

Gaiduragnisa

E

R A N N E A N



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