



Kouklinos

AUTHENTIC CRETAN BAKES



PRODUCT CATALOGUE

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& Kalitsounia

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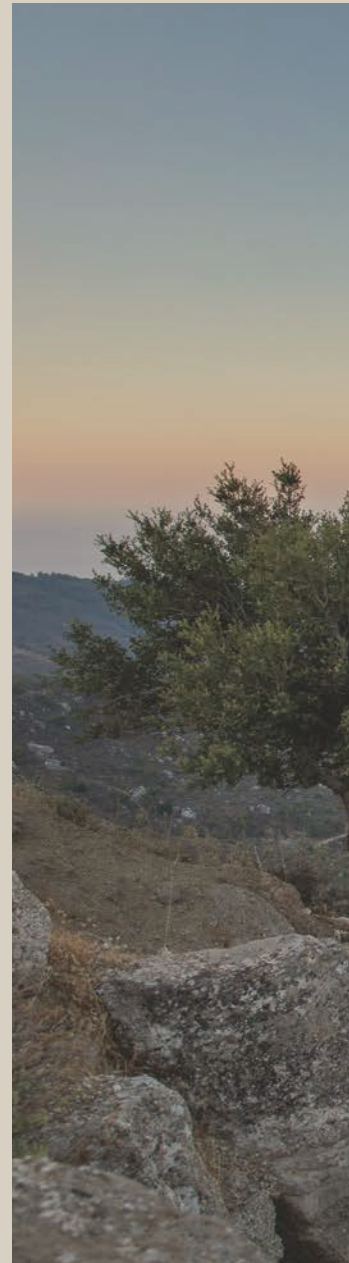
Muffins
& Cakes

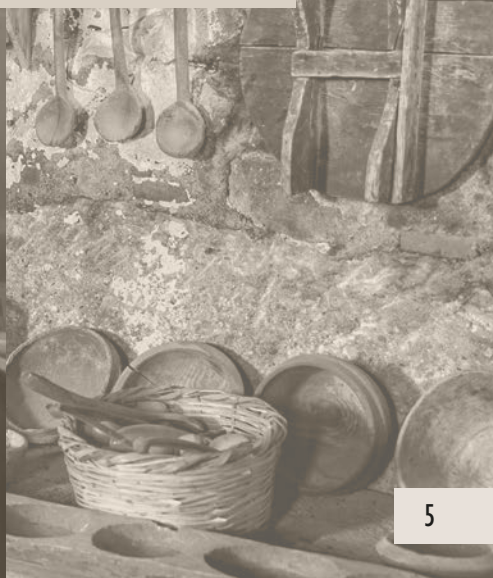


In the heart of Crete, in Rethymno, KOUKLINOS creates flavours infused with history, memories and the aromas of our land.

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 m², 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.

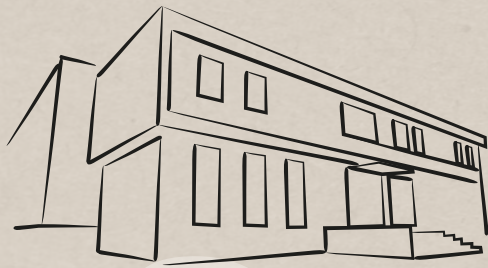
We monitor and analyse consumer behaviour and trends, carefully listening to our customers' needs. Our relationships with our customers are our top priority, and we work closely with them to develop new products or explore ways to enhance the production of existing products. The R&D team collaborates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



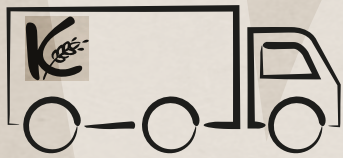


5,000 m²

production facilities
in Latzimas, Rethymno



3,500 tonnes
production capacity

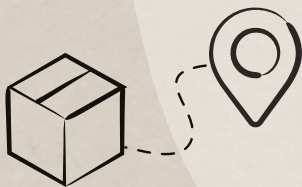


20 company-owned trucks
equipped with temperature
recording & control systems



4,039

customers in Greece
& abroad



Distribution throughout
Greece & exports

Over **73** traditional
dough product varieties



LYCHNARAKIA ANEVATA & KALITSOUNIA





CLASSIC LYCHNARAKI

23-038

- 60g
- Ø 6cm
Y4cm
- defrosting 20'
- 8 x 1kg
- 80 boxes
- 180-200 °C / 20-22'

CLASSIC LYCHNARAKI MINI

23-035

- 30g
- Ø 4cm
Y1,5cm
- defrosting 20'
- 6 x 1kg
- 90 boxes
- 180-200 °C / 14-15'

CLASSIC LYCHNARAKI **baked**

23-039

- 55g
- Ø 7cm
Y3cm
- defrosting
not recommended
- 6 x 1kg
- 80 boxes
- 100 °C / 6'
800W / 1'



The authentic Cretan treat
with fluffy butter dough,
velvety fresh cheese,
and aromatic cinnamon
- a unique harmony
of flavours.





CLASSIC ANEVATO baked

23-024



55g



7,5 x 8cm
Y3cm



defrosting
not recommended



5 x 1kg



55 boxes



100 °C / 6'



800W / 1'



MINI CLASSIC ROUND ANEVATO

baked

23-032



40g



Ø 6cm
Y4cm



defrosting
not recommended



4 x 1kg



80 boxes



100 °C / 6'



800W / 1'





KALITSOUNI WITH CHEESE

23-021

60g
 7 x 6cm
Y3cm
 defrosting 30'

5 x 1kg
 90 boxes
 160-170 °C / 20-22'



KALITSOUNI WITH GREENS

23-023

60g
 7 x 6cm
Y3cm
 defrosting 30'

5 x 1kg
 90 boxes
 160-170 °C / 20-22'

Traditional handmade Kalitsounia with soft, fluffy pastry filled with fresh sour cheese or seasonal greens and aromatic herbs from the Cretan land.

A beloved Cretan delicacy with a long history, traditionally served at celebrations and festivals, today remaining a proud symbol of authentic Cretan cuisine.



KALITSOUNI WITH GREENS & CHEESE

23-022

60g
 7 x 6cm
Y3cm
 defrosting 30'

5 x 1kg
 90 boxes
 160-170 °C / 20-22'

CRETAN PIES



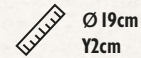


CRETAN PIE WITH CHEESE **baked**

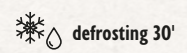
29-004



180g



Ø 19cm
Y2cm



defrosting 30'



15 pcs.



90 boxes



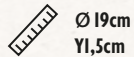
100 °C / 4'

CRETAN PIE WITH CHEESE

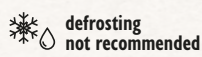
29-001



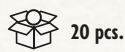
190g



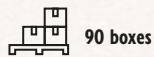
Ø 19cm
Y1,5cm



defrosting
not recommended



20 pcs.



90 boxes



190 °C / 8-9'

CRETAN PIE WITH CHEESE MINI

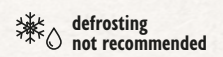
29-014



50g



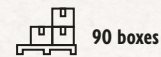
Ø 9cm
Y1cm



defrosting
not recommended



6 x 1kg



90 boxes



190 °C / 6-7'

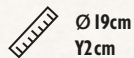
CRETAN CAROB PIE WITH CHEESE

baked

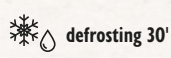
29-015



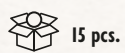
180g



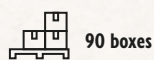
Ø 19cm
Y2cm



defrosting 30'



15 pcs.



90 boxes



100 °C / 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 PIE WITH GREENS

29-002

- 190g
- Ø 19cm
Y1,5cm
- defrosting
not recommended
- 20 pcs.
- 90 boxes
- 190 °C / 8-9'

CRETAN PIE WITH GREENS baked

29-003

- 180g
- Ø 19cm
Y2cm
- defrosting 30'
- 15 pcs.
- 90 boxes
- 100 °C / 4'





MEDITERRANEAN CRETAN PIE baked

29-007



180g



Ø 19cm
Y2cm



defrosting 30'



15 pcs.



90 boxes



100 °C / 4'



CRETAN PIE WITH MINCED MEAT

baked

29-005



180g



Ø 19cm
Y2cm



defrosting 30'



15 pcs.



90 boxes



100 °C / 4'



CRETAN FRIED MINI PIES





CRETAN FRIED MINI PIES WITH FRESH CHEESE & MINT

17-002

30g
 Ø 5 x 8,5cm
 Y2cm
 defrosting not recommended

5 x 1kg
 90 boxes
 180 °C / 3-4'



CRETAN FRIED MINI PIES WITH SOUR CHEESE

17-005

35g
 8,5 x 4cm
 Y2cm
 defrosting not recommended

5 x 1kg
 90 boxes
 180 °C / 3-4'



CRETAN FRIED MINI PIES WITH SWEET FRESH CHEESE

17-001

20g
 Ø 6cm
 Y2cm
 defrosting not recommended

5 x 1kg
 90 boxes
 180 °C / 3-4'



CRETAN FRIED MINI PIES WITH AROMATIC GREENS

17-004

30g
 Ø 5 x 8,5cm
 Y2cm
 defrosting not recommended

5 x 1kg
 90 boxes
 180 °C / 3-4'

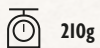
PASTOURMA PIE





PASTOURMA PIE

17-038



210g



20 x 12cm
Y2cm



defrosting
not recommended



30 pcs.



90 boxes



180 °C / 6-7'



Authentic pastourma pie with aromas and flavours of the East. Pastourma, kasseri cheese and tomato blend harmoniously with dough in a delicious combination honouring tradition.



MINI PASTOURMA PIE

20-040



50g



10 x 3,8-4
Y2,5cm



defrosting
not recommended



5 x 1kg



90 boxes



180 °C / 22-25'



160 °C / 10-12'

VEGGIE BALLS & CROQUETTES





CRETAN ZUCCHINI BALLS

17-032



35g



Ø 5cm
Y1,5cm



defrosting
not recommended



5 x 1kg



90 boxes



180 °C / 3-4'



CRETAN CHEESE CROQUETTES

17-033



28g



Ø 3,5cm
Y4cm



defrosting
not recommended



5 x 1kg



90 boxes



180 °C / 3-4'



TOMATO BALLS

17-035



35g



Ø 4cm
Y4,5cm



defrosting
not recommended



5 x 1kg



90 boxes



180 °C / 3-4'



FALAFEL BALLS

17-036



35g



Ø 4cm
Y4,5cm



defrosting
not recommended



5 x 1kg



90 boxes



180 °C / 3-4'

FOCACCIAS





FOCACCIA MEDITERRANEAN baked

32-001

360g

Ø 19cm
Y2,5cm

defrosting
not recommended

10 pcs.

90 boxes

100 °C / 7'

800W / 3'



FOCACCIA WITH COLD CUTS baked

32-002

360g

Ø 19cm
Y2,5cm

defrosting
not recommended

10 pcs.

90 boxes

100 °C / 7'


800W / 3'




CHICKEN FOCACCIA baked


32-003


 360g


 Ø 19cm
Y2,5cm

 defrosting
not recommended

 10 pcs.

 90 boxes

 100 °C / 7'


 800W / 3'





**FOCACCIA WITH TURKEY,
MUSHROOMS & CHEESES**

baked


32-008


 360g


 Ø 19cm
Y2,5cm

 defrosting
not recommended

 10 pcs.

 90 boxes

 100 °C / 7'

 800W / 3'

Fluffy dough with olive oil
and aromatic, naturally-leavened
sourdough slowly matured, baked
on a slab, fat-free, with a variety
of different fillings.





BARLEY FOCACCIA WITH CHEESE & SUN-DRIED TOMATO

baked

32-013

360g

Ø 19cm
Y2,5cm

defrosting
not recommended

10 pcs.

90 boxes

100 °C / 7'
 800W / 3'

BARLEY FOCACCIA WITH PESTO & MOZZARELLA

baked

32-012

360g

Ø 19cm
Y2,5cm

defrosting
not recommended

10 pcs.

90 boxes

100 °C / 7'
 800W / 3'



GYROS PITAS







GYROS PITA PORK baked

32-004

 360g

 Ø 19cm
Y 2,5cm

 defrosting
not recommended

 10 pcs.

 90 boxes


 100 °C / 7'
 800W / 3'




GYROS PITA CHICKEN baked

32-006

 360g

 Ø 19cm
Y 2,5cm

 defrosting
not recommended

 10 pcs.

 90 boxes

 100 °C / 7'
 800W / 3'



TRIANGLES WITH TRADITIONAL PHYLLO & MINI KOUROU





MINI TRIANGLE WITH STAMNAGATHI & SOUR CHEESE

24-036

60g

8 x 9
Y2,5cm

defrosting
not recommended

7kg

90 boxes

170-180 °C / 25-30'



MINI TRIANGLE SPINACH

24-037

60g

8 x 9
Y2,5cm

defrosting
not recommended

7kg

90 boxes

170-180 °C / 25-30'

MINI TRIANGLE SPINACH-CHEESE

24-039

60g

8 x 9
Y2,5cm

defrosting
not recommended

7kg

90 boxes

170-180 °C / 25-30'





MINI TRIANGLE CHEESE

24-038



60g



8 x 9
Y2,5cm



defrosting
not recommended



7kg



90 boxes



170-180 °C / 25-30'



MINI TRIANGLE HAM-CHEESE

24-034



60g



8 x 9
Y2,5cm



defrosting
not recommended



7kg



90 boxes



170-180 °C / 25-30'



MINI TRIANGLE CHICKEN

24-035



60g



8 x 9
Y2,5cm



defrosting
not recommended



7kg



90 boxes



170-180 °C / 25-30'



MINI KOUROU FRESH CHEESE

25-058



40g



Ø 3,5cm
Y3,5cm



defrosting 60'



6 x 1kg



90 boxes



170 °C / 22-23'



Cretan anthotyro is a traditional, fresh white cheese, mainly produced from sheep's and goat's milk. It is characterised by a soft, creamy texture and a fresh, slightly sweet flavour.

MINI MULTI-SEED KOUROU WITH CREAM CHEESE

25-060



40g



Ø 3,5cm
Y3,5cm



defrosting 60'



6 x 1kg



90 boxes



170 °C / 22-23'



TRADITIONAL PIES





TRADITIONAL STAMNAGATHI & SOUR CHEESE PIE

24-047

- 1000g
- 22 x 22 Y2cm
- defrosting not recommended
- 5 pcs.
- 135 boxes
- 180-185 °C / 50-55'



With traditional phyllo and pure fillings, our traditional pies bring the taste and warmth of Cretan cuisine to your table.



TRADITIONAL MUSHROOM PIE VEGAN

24-046

- 1000g
- 22 x 22 Y2cm
- defrosting not recommended
- 5 pcs.
- 135 boxes
- 180-185 °C / 50-55'



TRADITIONAL CHICKEN PIE

24-045

- 1000g
- 22 x 22 Y2cm
- defrosting not recommended
- 5 pcs.
- 135 boxes
- 180-185 °C / 50-55'

PIZZAS











Thin, crispy, and perfectly balanced, our Italian-style dough is the ideal base for a pizza where every flavour stands out and the ingredients speak for themselves. Its simplicity is its strength.

PIZZA MARGHERITA prebaked







12-004

-  440g
-  Ø 26cm
Y2,5cm
-  defrosting
not recommended
-  12 pcs.
-  72 boxes
-  190 °C / 12-13'



PIZZA MARGHERITA prebaked







12-006

-  540g
-  Ø 30cm
Y2,5cm
-  defrosting
not recommended
-  10 pcs.
-  55 boxes
-  190 °C / 12-13'









PIZZA SPECIAL prebaked

12-003

-  510g
-  Ø 26cm
Y3cm
-  defrosting
not recommended
-  10 pcs.
-  72 boxes
-  190 °C / 12-13'

PIZZA SPECIAL prebaked

12-005

-  630g
-  Ø 30cm
Y3cm
-  defrosting
not recommended
-  8 pcs.
-  55 boxes
-  190 °C / 12-13'



Fluffy dough, created with passion. Every delicious pizza starts with the dough: soft, airy, and perfectly risen. Kneaded with premium flour and allowed to mature naturally, it achieves the ideal texture: crispy on the outside, fluffy on the inside.

PIZZA MARGHERITA

12-035



830g



30 x 30
Y3cm



defrosting 45'



10 pcs.



42 boxes



190 °C / 17-18'



PIZZA MARGHERITA

12-034



415g



15 x 30
Y3cm



defrosting 45'



18 pcs.



42 boxes



190 °C / 17-18'



SPECIAL PIZZA

12-012

900g

30 x 30
Y3,5cm

defrosting 45'

8 pcs.

42 boxes

190 °C / 17-18'



SPECIAL PIZZA

12-018

480g

15 x 30
Y3,5cm

defrosting 45'

16 pcs.

42 boxes

190 °C / 17-18'

SPECIAL PIZZA (individual)

12-013

300g

Ø 18cm
Y3,5cm

defrosting 45'

25 pcs.

42 boxes

190 °C / 17-18'



MUFFINS & CAKES





CHOCOLATE MUFFIN **baked**

37-048

100g	Ø 7,5cm Y7cm	defrosting 30'
18 pcs.	96 boxes	100 °C / 3'

CHOCOLATE MUFFIN
MIDI INDIVIDUAL PACK

baked

37-052

60g	Ø 6,5cm Y5cm	defrosting 30'
20 pcs.	96 boxes	100 °C / 3'

VANILLA MUFFIN **baked**

37-047

100g	Ø 7,5cm Y7cm	defrosting 30'
18 pcs.	96 boxes	100 °C / 3'

VANILLA MUFFIN
MIDI INDIVIDUAL PACK

baked

37-051

60g	Ø 6,5cm Y5cm	defrosting 30'
20 pcs.	96 boxes	100 °C / 3'

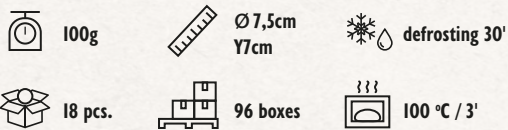




CHOCOLATE MUFFIN WITH CHOCOCHIPS

baked

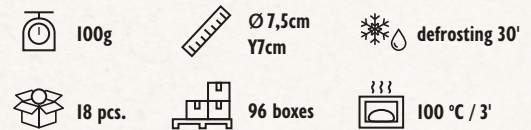
37-046



VANILLA MUFFIN WITH CHOCOCHIPS

baked

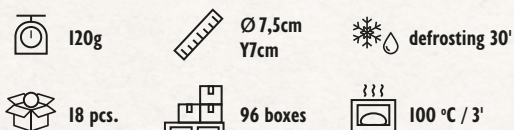
37-045



CHOCOLATE MUFFIN WITH PRALINE FILLING

baked

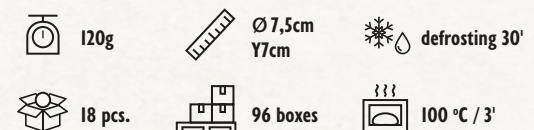
37-049



VANILLA MUFFIN WITH BLUEBERRY FILLING

baked

37-050





MIXED VANILLA & CHOCOLATE CAKE

baked

37-037

- 500g
- 23,5 x 9,5 x 8,5cm
- defrosting 60'
- 7 pcs.
- 80 boxes
- 100 °C / 4'



VANILLA CAKE

baked

37-038

- 500g
- 23,5 x 9,5 x 8,5cm
- defrosting 60'
- 7 pcs.
- 80 boxes
- 100 °C / 4'

CHOCOLATE CAKE

baked

37-039

- 500g
- 23,5 x 9,5 x 8,5cm
- defrosting 60'
- 7 pcs.
- 80 boxes
- 100 °C / 4'



TRADITION.



PURE

INGREDIENTS.



MERAKI.





Placa

Planè

Lòvo

L'adelphe

I. Dia

R. Cicalari
P. Mailla

C. S. Zuane'

Cheronisso
Creson'elso

Pacimadachia

Gjanizzada

C. Sidero
Zephyrium

Spinalonga

I. S. Antonio

I. Psira

Mirabello

Settia

Palo Castro
Cherfonesus

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

Girapetra
Hierapetra

I. Salina

Itagnia
Nanus

Samoni
Camara

Calaropus

I. Vulcano

Palo Castro
Licho

C. Tacro
Farioni

Valle di Nares

C. Hierapetra
Hieron Oros

Sa Ponta al
C. Stomachri Giallo
Erythraeum

Caradi
Christiana

Lafognisi

Gaiduragnisa

E

R

A

N

E

A

N



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