



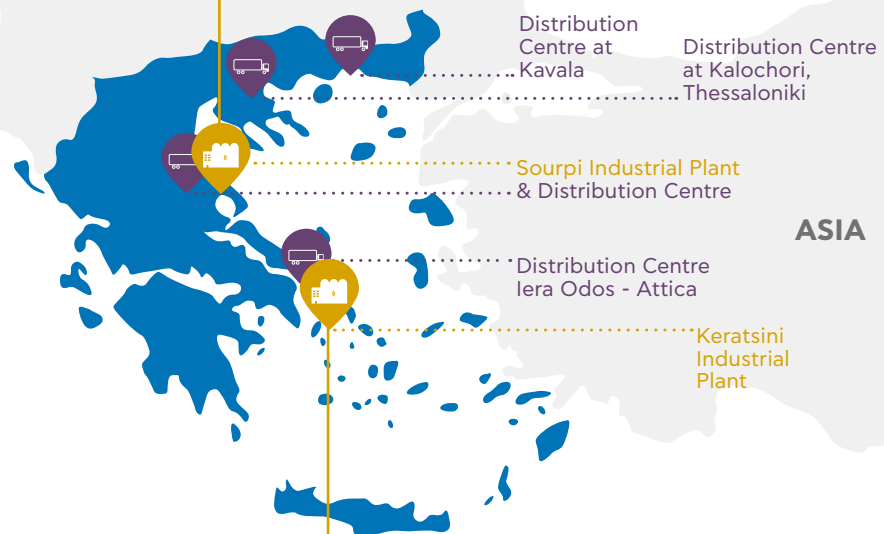
LOULIS
mills

PRODUCT
CATALOGUE



SOURPI (MAGNESIA) | 1.000 tons/24 hours

EUROPE



AFRICA



KERATSINI (PIRAEUS) | 300 tons/24 hours

LOULIS MILLS INDUSTRIAL FACILITIES & DISTRIBUTION CENTRES



PRODUCT RECOMMENDATIONS

LOULIS MILLS EXPORT:

- ✂ Flour in paper bags of 25 Kg, that can be used in professional bakeries or in food industries
- ✂ Flour for consumers in 0,5 or 1 kg bags, that are sold in Super Markets and convenience stores
- ✂ Tailor made Solutions



FLOUR FOR PROFESSIONALS

FLOUR IN PAPER VALVE BAGS OF 25 KG:

- ✂ For professional usage (bakeries, food industries etc.)
- ✂ Ability to print customer's logo on the packaging, if desired*
- ✂ Flour production based on customer's sample

**One time printing costs are involved*

ROBUST FLOUR

FLOUR FROM SOFT WHEAT

DESCRIPTION

Strong flour that gives good dough volume, suitable for all kinds of white bread that are made in hot climates

SPECIAL FEATURES

- ☼ Ideal for production lines with spiral mixer
- ☼ Special for mixing with products that are used in refrigerator – refrigerator proffer
- ☼ Suitable for mixing with all kinds of flour

CHARACTERISTICS

Water absorption	good
Volume	high
Strength	very strong

BENEFITS FOR THE PROFESSIONAL

- ☼ Crispy crust
- ☼ Evenly distributed pores in the inner part
- ☼ Delicious and fluffy bread

FINAL PRODUCTS

White breads
French style bread
Soft bread for fine sandwiches
Bread sticks
Rustic mixed
Pastries



FLOUR FROM SOFT WHEAT

DESCRIPTION

Flour suitable for producing Arabic style pita bread

SPECIAL FEATURES

- ☼ Suitable for handmade and industrial arabic pita bread production
- ☼ Flour with good elasticity

CHARACTERISTICS

Water absorption	high
Volume	normal
Strength	very soft

BENEFITS FOR THE PROFESSIONAL

- ☼ Value for money due to high absorption
- ☼ Pleasant scent of final products

FINAL PRODUCTS

Arabic pita bread

PITA FLOUR



T65



T65

DESCRIPTION

Bread flour, relatively robust, with good absorption

SPECIAL FEATURES

- ✦ Suitable for the production of rustic traditional white bread with a nice fragrance in the finished product
- ✦ Recommended for production during the hot seasons
- ✦ Suitable for mixing with rustic flour varieties

FINAL PRODUCTS

White bread
White bread - mould
Rustic handmade pita
Rustic mixed bread
Lagana bread
Cheese-bread
Olive-bread
Bread for sandwiches
Bretsel
Sausage roll
Doughnuts
Berliner
Bread sticks
Tahini twisted pita
Twisted chocolate pie

TIPO 00

DESCRIPTION

Robust fine flour

SPECIAL FEATURES

- ✦ Ideal for the production of italian dough pizza that is intended for the wood fired oven

FINAL PRODUCTS

Traditional italian pizza dough
Ciabatta
Foccacia
Italian style bread sticks

TIPO 00



CONFECTIONARY FLOUR

FLOUR FROM SOFT WHEAT

DESCRIPTION

Flour from soft wheat

SPECIAL FEATURES

- Flour suitable for all kind of confectionary uses
- Low in gluten

BENEFITS FOR THE PROFESSIONAL

- Long-lasting crunchy products

FINAL PRODUCTS

Cookies
Cream patisserie
Sponge cake
Muffins
Ice cream cones
Tarts
Pudding



FLOUR FROM SOFT WHEAT

DESCRIPTION

Flour that gives dough with high extensibility, without breaking, suitable for producing thin sheets required for pastry

SPECIAL FEATURES

- Very good extensibility
- Suitable for mixing with other kinds of flour
- Suitable for industrial production of thin filo pastry sheets

BENEFITS FOR THE PROFESSIONAL

- Value for money due to high absorption and extensibility
- Crunchy final products

FINAL PRODUCTS

Filo pastry sheets
Spring rolls



SUPER FLOUR T.55



FLOUR FROM SOFT WHEAT

DESCRIPTION

Strong flour that gives extra volume to products, with very clear color. Suitable for sliced bread production

SPECIAL FEATURES

- ✦ High efficiency
- ✦ Suitable for bakery and patisserie
- ✦ Suitable for mixing with other flours

BENEFITS FOR THE PROFESSIONAL

- ✦ Great volume
- ✦ Final products stay fresh for a longer period of time

FINAL PRODUCTS

White bread
French baguette
French style bread
White toast
Dinner rolls
Brioche
Pretzel

FLOUR FROM SOFT WHEAT

DESCRIPTION

Flour suitable for uses in pastry that require volume such as croissant, pies, hamburger, buns, French puff pastry

SPECIAL FEATURES

- ✦ Suitable for mixing with other flours, for the production of all types of pastries
- ✦ Very good extensibility
- ✦ Suitable for handmade and industrial production

BENEFITS FOR THE PROFESSIONAL

- ✦ Great flexibility when mixing with other flours

FINAL PRODUCTS

Croissants
French puff pastry
Bread sticks
Toast bread
Hamburger buns
Pastries
Mille- feuille
Pretzel

PUFF PASTRY FLOUR T.45



HIGH PROTEIN FLOUR

FLOUR FROM SOFT WHEAT ENRICHED WITH DRY GLUTEN

DESCRIPTION

Flour that gives dough with high elasticity and extensibility, suitable for products that need extra strength

SPECIAL FEATURES

- ✦ Very good extensibility
- ✦ Very good elasticity
- ✦ High quantity of wet gluten
- ✦ Suitable for mixing with other kinds of flour
- ✦ Suitable for yeast recipes enriched with sugar and butter or margarine

BENEFITS FOR THE PROFESSIONAL

- ✦ Value for money due to high absorption
- ✦ Suitable for solving problems concerning bakery and confectionary products

FINAL PRODUCTS

Panetone
Strudel
Easter Bread (tsourekí)
Croissant
Rusks
Brioche
Donuts



FLOUR FROM SOFT WHEAT

DESCRIPTION

Suitable for kanafeh use

SPECIAL FEATURES

- ✦ Very small quantity of wet gluten
- ✦ Ideal for the production of kanafeh
- ✦ Suitable for special patisserie products
- ✦ Homogeneous batters

BENEFITS FOR THE PROFESSIONAL

- ✦ Constant viscosity of the batters

FINAL PRODUCTS

Kanafeh
Sponge cake
Cream patisserie
Tarts
Dipping Biscuits
Biscuits

KANAFEH- KADAIF



DURUM FLOUR

FLOUR FROM DURUM WHEAT

DESCRIPTION

Suitable for producing traditional country breads. Produced from durum wheat grown in Greece and is known for its golden color and unique taste

SPECIAL FEATURES

- Unique flour as the result of the way it is ground
- Suitable for simple mixer or spiral mixer
- Fine granulated flour with golden color

CHARACTERISTICS

Water absorption	high
Volume	high
Granulation	very fine

BENEFITS FOR THE PROFESSIONAL

- Value for money due to high water absorption
- Bread with great scent and unique taste
- Crumb with golden color

FINAL PRODUCTS

Traditional country bread
Traditional pies
Home made pasta



SEMOLINA FROM DURUM WHEAT

DESCRIPTION

Semolina from durum wheat for pasta production

SPECIAL FEATURES

- Golden color

FINAL PRODUCTS

Pasta
Cream patisserie

COARSE-FINE SEMOLINA



EXTRA RUSTIC

EXTRA RUSTIC

DESCRIPTION

Rustic flour with the addition of dry wheat sourdough and malted flour

SPECIAL FEATURES

- For the production of dark rustic bread with special shape and thick crust
- With special aroma and sourdough taste
- Ideal for the production of slow fermented dough and freezing dough
- Suitable for mixing with other flours

BENEFITS FOR THE PROFESSIONAL

- Thick crust
- Excellent porous and soft breadcrumb
- Final products with special aroma and taste

FINAL PRODUCTS

Traditional rustic baguette
Sandwich
Bakery products with sourdough taste
Flat bread with rectangular shape
Stuffed bread
Rustic Ciabatta



DARK RYE FLOUR

DARK RYE FLOUR

DESCRIPTION

Wholemeal rye flour

SPECIAL FEATURES

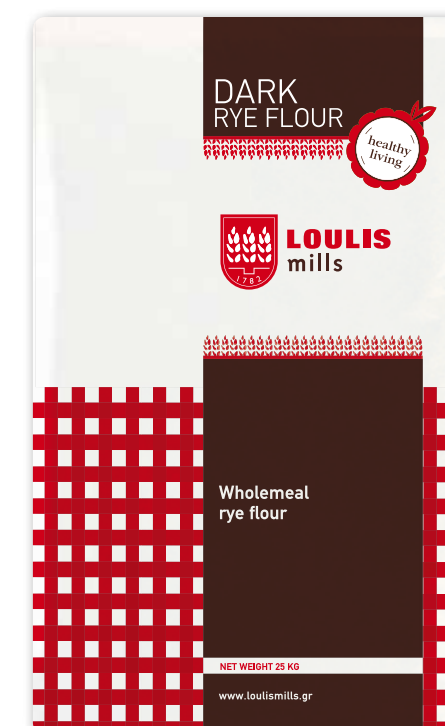
- 100% wholemeal rye flour
- Suitable for mixing with other types of flour
- Suitable for handmade and industrial production

BENEFITS FOR THE PROFESSIONAL

- Unique scent and colour of final products
- Final products stay fresh for a longer period of time

FINAL PRODUCTS

Wholemeal rye bread and other bakery products



EMMER FLOUR

WHOLE WHEAT FLOUR FROM EMMER WHEAT

DESCRIPTION

The ideal flour for products with exceptional nutty taste

SPECIAL FEATURES

- ✦ Suitable for handmade production
- ✦ High nutritional value

CHARACTERISTICS

Water absorption	good
Volume	normal

BENEFITS FOR THE PROFESSIONAL

- ✦ Final products stay fresh for a longer period of time
- ✦ Unique scent and taste of final products

FINAL PRODUCTS

Emmer bread
Emmer cheese pie
Emmer cake
Emmer muffins
Emmer cookies



DINKEL WHOLE WHEAT FLOUR

DESCRIPTION

DINKEL flour from triticum spelta wheat

SPECIAL FEATURES

- ✦ Final products with special aroma and taste
- ✦ High nutritional value

CHARACTERISTICS

Water absorption	good
Volume	normal

BENEFITS FOR THE PROFESSIONAL

- ✦ Final products stay fresh for a longer period of time

FINAL PRODUCTS

Dinkel bread
Dinkel fruit pie

DINKEL FLOUR



MULTIGRAIN FLOUR



FLOUR FROM SOFT WHEAT WITH CEREAL SEEDS AND MALT

DESCRIPTION

Flour that contains 5 different cereals. Rich in aroma and taste. Suitable for those who seek special taste

SPECIAL FEATURES

- ✦ Contains a great percentage of cereal seeds
- ✦ Suitable for mixing with other kinds of flour
- ✦ Suitable for handmade and industrial production

BENEFITS FOR THE PROFESSIONAL

- ✦ Ideal for malty cereal bread
- ✦ Unique scent and color of final products
- ✦ Final products stay fresh for a longer period of time

FINAL PRODUCTS

Multigrain bread
Multigrain toast bread
Multigrain bread sticks
Multigrain bars

MAIZE FLOUR

DESCRIPTION

Maize flour ideal for delicious bread with a unique flavor and amber color

SPECIAL FEATURES

- ✦ Suitable for mixing with other kinds of flour
- ✦ Amber flour color

BENEFITS FOR THE PROFESSIONAL

- ✦ Amber color of final products
- ✦ Unique taste

FINAL PRODUCTS

Maize flour bread
Maize flour toast
Maize bread sticks
Mexican tortillas

MAIZE FLOUR



ORGANIC FLOUR



CERTIFIED ORGANIC FLOURS/ SEMOLINA FROM ORGANIC SOFT AND DURUM WHEAT

DESCRIPTION

We produce 4 types of organic flour (soft / durum wheat) and two types of organic semolina in our own organic mill, ideal for the production of organic bakery and confectionery products

SPECIAL FEATURES

- ✦ Suitable for simply mixer or spiral mixer
- ✦ Suitable for mixing with other organic types of flour

BENEFITS FOR THE PROFESSIONAL

- ✦ Production of fluffy and delicious organic bread

FINAL PRODUCTS

Organic bread
Organic breadsticks
Organic biscuits



WHOLE WHEAT FLOUR

DESCRIPTION

Whole wheat flour, rich in fibers and proteins, ideal for a balanced nutrition

SPECIAL FEATURES

- ✦ Suitable for mixing with other kinds of flour
- ✦ Suitable for handmade and industrial production
- ✦ Whole wheat flour with malt flavor

CHARACTERISTICS

Water Absorption	good
Bran content	good
Crumb color	medium dark
Bran size	medium

BENEFITS FOR THE PROFESSIONAL

- ✦ Final products stay fresh for a longer period of time

FINAL PRODUCTS

Whole wheat bread
Whole wheat toast
Whole wheat baguette
Whole wheat sandwich bread
Whole wheat bread sticks
Whole wheat cookies

WHOLE WHEAT FLOUR



ALL PURPOSE FLOUR GLUTEN FREE

GLUTEN FREE ALL PURPOSE BAKING FLOUR

DESCRIPTION

Gluten Free All-Purpose Baking Flour is a blend of rice flour, corn flour and potato starch. It's suitable for those who are sensitive to gluten

BENEFITS FOR THE PROFESSIONAL

- 🌾 Ideal for the preparation of gluten free recipes, suitable for those who are sensitive to gluten

FINAL PRODUCTS

Ideal for a variety of gluten free recipes



GLUTEN FREE SELF RAISING FLOUR

DESCRIPTION

Gluten free self raising flour is a blend of rice flour, corn flour and potato starch. It's suitable for those who are sensitive to gluten

BENEFITS FOR THE PROFESSIONAL

- 🌾 Ideal for the preparation of gluten free recipes, suitable for those who are sensitive to gluten

FINAL PRODUCTS

Gluten free cakes
Gluten free brownies





TAILOR MADE SOLUTIONS

- ✦ The products mentioned above can satisfy your company's basic needs. However, Loulis Mills can pack a great variety of flours, not only in sacks, but also in small packs.
- ✦ Based on our customer's needs, we can produce tailor made products, with the knowledge of our expert R n D department.
- ✦ We can also produce flours that already exist, by analyzing a sample. Customers can send us the desired sample and we can reproduce the identical flour quality.

Below you can find some of our customers that trust our flour:





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