

Foodservice Product List

Product	Portion Size	Pieces Per Pack
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Pita Breads - Regular Size

Pita Bread 110mm - White	110mm round (4")	25
Pita Bread 125mm - White	125mm round (4.5")	25
Pita Bread 155mm - White	155mm round (6")	10
Pita Bread 185 x 155mm - White	185 x 155mm (8 x 6")	10
Pita Bread 200mm - White	200mm round (7.5")	10

Pita Bread 110mm - Wholemeal	110mm round (4")	25
Pita Bread 125mm - Wholemeal	125mm round (4.5")	25
Pita Bread 155mm - Wholemeal	155mm round (6")	10
Pita Bread 185 x 155mm - Wholemeal	185 x 155mm (8 x 6")	10
Pita Bread 200mm - Wholemeal	200mm round (7.5")	10

Pita Bread 110mm - Garlic	110mm round (4")	25
Pita Bread 125mm - Garlic	125mm round (4.5")	25
Pita Bread 155mm - Garlic	155mm round (6")	10
Pita Bread 185 x 155mm - Garlic	185 x 155mm (8 x 6")	10

Pita Breads - Speciality

Pita Bread 28mm - Hexagons	28mm (1.1") Hexagon	50
Pita Bread 150 x 95mm - Ovals	150 x 95mm (6 x 4")	20
Pita Bread 120 x 90mm - Pockets	120 x 90mm (5 x 3.5")	25

Souvlaki Bread - Regular Thickness

Souvlaki 175 x 105mm	175 x 105mm (6.5 x 4")	20
Souvlaki 185 x 155mm	185 x 155mm (8 x 6")	10
Souvlaki 200mm	200mm round (7.5")	10
Souvlaki 240 x 210mm	240 x 210mm (9 x 8")	10
Souvlaki 235mm	235mm round (9.5")	10
Souvlaki 260mm	260mm round (10.5")	10
Turkish Pita Bread 200mm	200mm round (7.5")	10

Souvlaki 175 x 105mm - Wholemeal	175 x 105mm (6.5 x 4")	20
Souvlaki 185 x 155mm - Wholemeal	185 x 155mm (8 x 6")	10
Souvlaki 200mm - Wholemeal	200mm round (7.5")	10
Souvlaki 240 x 210mm - Wholemeal	240 x 210mm (9 x 8")	10
Souvlaki 235mm - Wholemeal	235mm round (9.5")	10

Souvlaki Bread - Thin Thickness

Souvlaki 240 x 210mm - Thin	240 x 210mm (9 x 8")	10
Souvlaki 235mm - Thin	235mm round (9.5")	10
Souvlaki 260mm - Thin	260mm round (10.5")	10



Pita Bread



Souvlaki



Panini

Foodservice Product List

Product	Portion Size	Pieces Per Pack
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Specialty Bread

Panini	175 x 105mm (6.5 x 4")	10
Garlic Butter Style infused Pita Bread	155mm round (6")	10
Organic Pita Bread	155mm round (6")	10

Pita Crisps

Pita Bread Chips- Sea Salt	28mm (1.1")	150g
Pita Crisps - Garlic, Rosemary & Poppyseed	28mm (1.1")	150g
Pita Bread Chips- Sea Salt	28mm (1.1")	500g
Pita Crisps - Garlic, Rosemary & Poppyseed	28mm (1.1")	500g

Pizza Bases

Pizza Bases 125mm - Regular Base	125mm round (4.5")	25
Pizza Bases 200mm - Regular Base	200mm round (7.5")	10
Pizza Bases 235mm - Regular Base	235mm round (9.5")	10
Pizza Bases 260mm - Regular Base	260mm round (10.5")	10
Pizza Bases 300mm - Regular Base	300mm round (12")	8

Pizza Slab - 530 x 315mm Regular Base	530 x 315mm (20.5 x 12.5")	10
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Pizza Bases 125mm - Thin Base	125mm round (4.5")	25
Pizza Bases 200mm - Thin Base	200mm round (7.5")	10
Pizza Bases 235mm - Thin Base	235mm round (9.5")	10
Pizza Bases 260mm - Thin Base	260mm round (10.5")	10
Pizza Bases 300mm - Thin Base	300mm round (12")	8

Wrap Bread

White Wraps 200mm	200mm round (7.5")	20
White Wraps 235mm	235mm round (9.5")	20
White Wraps 260mm	260mm round (10.5")	20
White Wraps 300mm	300mm round (12")	20

Wheatmeal Wraps 200mm	200mm round (7.5")	20
Wheatmeal Wraps 235mm	235mm round (9.5")	20
Wheatmeal Wraps 260mm	260mm round (10.5")	20
Wheatmeal Wraps 300mm	300mm round (12")	20

Tortillas 155mm	155mm round (6")	20
Tortillas 200mm	200mm round (7.5")	20
Tortillas 235mm	235mm round (9.5")	20
Tortillas 260mm	260mm round (10.5")	20

Naan Bread 200mm	200mm round (7.5")	20
Naan Bread 235mm	235mm round (9.5")	20
Naan Bread 260mm	260mm round (10.5")	20

This product list is subject to change. Sizes may vary.



Pita Crisps



Pizza Base



White Wraps

Retail Packets Product List

Product	Portion Size	Pieces Per Packet
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Pizza Bases	235mm round (9.5")	3
Tortillas	235mm round (9.5")	7
Naan Bread	235mm round (9.5")	5
Panini	175 x 105mm (6.5x4")	4
Garlic Flavoured Pita Bread	125mm round (4.5")	8
Cheese & Herb Pita Bread	125mm round (4.5")	8
Large Garlic Pita Bread	200mm round (7.5")	4
Large White Pita Bread	200mm round (7.5")	4
Plain Pita Bread	125mm round (4.5")	8
Wholemeal Pita Bread	125mm round (4.5")	8
White Pocket Pita Bread	120 x 90mm (5x3.5")	8
Garlic Butter infused Pita Bread	155mm round (6")	5
Organic Pita Bread	155mm round (6")	5
Garlic, Rosemary & Poppyseed Pita Chips	28mm (1.1")	150g
Sea Salt Pita Chips	28mm (1.1")	150g

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Pizza Bases

Tortillas

Naan Bread

Panini

Garlic Flavoured Pita Bread



Cheese & Herb Pita Bread

Large Garlic Pita Bread

Plain Pita Bread

Large White Pita Bread

Wholemeal Pita Bread



White Pocket Pita Bread

Garlic Butter infused Pita Bread

Organic Pita Bread

Garlic, Rosemary & Poppyseed Pita Chips

Sea Salt Pita Chips

A story with full flavour

A family-owned company of Mediterranean origins, Lahmajou's rise from honest, humble beginnings to become New Zealand's largest specialised flat bread manufacturer and a major supplier to the New Zealand grocery industry is a delicious tale of Kiwi ingenuity and authenticity.

The direction the company took that led to the success of today was actually the result of a happy accident. The baker's shop that immigrant Giannis Michaelides and his wife Despo opened in Christchurch in 1991 specialised in Lahmajou, the Middle Eastern pizza after which the company was named. When one day a series of events led to a tray of goodness entering the ovens without its topping, a Mediterranean pita bread of only the best, tastiest, as well as humblest and most honest ingredients was born.

Here indeed was the recipe for more mass market appeal.

A tasty philosophy

But that's not the end of the story because of course the road to success is never paved with gold, and like any striving business Lahmajou has had to overcome its fair share of challenges — the entire future of the company once hung in the balance and depended upon Giannis finding the finances to pay for the automation they desperately needed. But he could offer no security on a loan. So, bracing himself, off to the bank he went with little with which to bargain other than his experience, values, and personal assurances. Giannis won the bank's confidence and secured the funds; with his own particular brand of Mediterranean charm he just flatly told them he'd have to be dead to let them down.

This kind of honest-to-goodness philosophy, Kiwi No. 8 wire mentality, and refusal to compromise the integrity of the products has been fundamental to the expanding Lahmajou empire in which professionally-qualified sons Andreas, Kyriakos and Stelios each also play a vital part. They too laterally and literally roll up their sleeves and get on with it, the Lahmajou way.

Today, tomorrow and always

Hard work pays off. Lahmajou now boasts a new purpose-built facility and state-of-the-art equipment and technology, and is expanding into new product ranges and exploring new opportunities and new markets. Some things change. But the guaranteed quality of Lahmajou products will always stay the same.

Good food. Great benefits. No compromises.

Lahmajou offers the most extensive range of flat bread products in New Zealand, which means you'll enjoy competitive pricing due to scale, as well as the benefit of dealing with a single company.

We encourage the enjoyment of honest food made well. So we manufacture to the highest standards to deliver the best nutritional products of the highest quality, guaranteed. All our products are created from our own authentic Mediterranean family recipes using only natural ingredients.

Lahmajou products are low fat, cholesterol free, GE free and every ingredient carries quality assurance. And we source locally whenever possible. We have also been accredited by the HACCP food safety programme. So in case you missed it the first time, Lahmajou means good food, great benefits and no compromises.



GIANNIS PRODUCT RANGE



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Introducing our product range for Foodservice