

# *It's time you became family*

*Rediscover the delicious  
simplicity of wholesome  
ethnic flatbreads.*

*Kali oreksi, enjoy!*



## **Giannis**

The Family of Breads



[www.giannis.co.nz](http://www.giannis.co.nz)





# Giannis

The Family of Breads



## ***New Zealand's most celebrated flat bread range.***

### ***Now you can feature authentic flatbreads on your menu.***

Giannis Michaelides, a Greek Cypriot, brought his love of Mediterranean flatbreads to New Zealand in 1966 and today the family still bake what we consider this country's most delicious ethnic breads.

Good food, great value, no compromises— that's the Giannis difference.

### ***Honest food, made well.***

Giannis Breads are created from their own authentic Mediterranean family recipes using only ingredients of the highest quality.

Lahmajou's purpose built factory is the perfect marriage of modern equipment with time proven recipes. While continuing to explore new opportunities, the quality of Lahmajou products always stays the same - guaranteed.

Giannis foodservice range is delivered frozen to ensure freshness and convenience. Giannis breads are the cost-effective, high quality option for any kitchen. Remember, the Giannis range is dairy free (except Naan) and suitable for vegan and vegetarian diets.

***Welcome to the family.***

*Giannis*



## How to get the best from our products:

- **Keep frozen until required.**
- **Once thawed, store airtight and keep chilled for up to 3 days.**
- **Briefly warm in oven or on grill plate before cutting and filling for best results.**



**Frozen**  
to ensure freshness  
and convenience



**GE Free**



**Dairy Free**  
except for  
Naan/Roti bread



**Low Fat**



**Vegan**  
suitable for vegans and  
vegetarians except for  
Naan/Roti bread



**Cost Effective**  
per portion

# Pita Bread



## Pita Bread

This is where it all began. Our Mediterranean range features our most popular breads. Pita or Pitta is a slightly leavened wheat bread, flat, either round or oval, and varies in size. This round pocket bread is still consumed in many Middle Eastern, Mediterranean, and Balkan countries.

### Pita Bread 5"

**1002** 125mm



 25  
 8

### Pita Bread Pockets 4.5 x 4"

**1303** 115 x 110mm



 25  
 8

### Pita Bread 6"

**1003** 150mm



 10  
 12

### Pita Bread 7.5" Thin (flatbread)

**2007** 190mm



 10  
 16

### Pita Bread 6" Garlic Spread infused

**113** 150mm



 4  
 18



*Giannis Pita is ideal for cutting and filling as a pocket (must warm first) we bake it longer to be stronger for this purpose.*



*Smaller pita can also be used for child-sized pizza bases.*



*Serve thin Pitas with tapenade/spreads as a starter/entree or use as a pizza base.*



*Garlic Spread pita is an ideal garlic bread alternative, filled with garlic spread for a delicious flavour and aroma. Gently warm, toast, or grill.*



Chefs Tip



Pieces per pack



Packs per carton

# Souvlaki / Kebab Bread



## Souvlaki / Kebab Bread

In Greece, greek pita (Souvlaki / Kebab bread) is a major component of pita-souvlaki. These types of sandwiches involve the wrapping of souvlaki or gyros with tzatziki, tomatoes, and onions.

### Souvlaki/Kebab 7 x 4"

**2001** 175 x 95mm



 POCKET

 20  
 14

### Souvlaki/Kebab 7.5 x 5.5"

**2002** 190 x 145mm



 POCKET

 10  
 18

### Souvlaki/Kebab 9 x 7.5"

**2004** 230 x 190mm



 FOLD

 10  
 12

### Souvlaki/Kebab 9 x 7.5" Thin

**2201** 230 x 190mm



 FOLD

 10  
 20

### Souvlaki/Kebab 8.5"

**2005** 220mm



 FOLD

 10  
 10

### Souvlaki/Kebab 10"

**2006** 260mm



 FOLD

 10  
 10



*Always brush with oil and warm before filling or folding.*



*Ideal to fold in cone shape and fill or use as a base for Kebabs.*



Chefs Tip



Pieces per pack



Packs per carton

# Pizza Bases



## Pizza Bases

The secret of a great pizza is a great base. Top with whatever taste sensation or cuisine theme that captures your imagination. Pizza originated in Italy as the Neapolitan pie with tomato, but the modern counterpart arrived in 1889 when cheese was added.

### Pizza Bases 8.5" Regular

**5003** 220mm



6



### Pizza Bases 8.5" Thin

**5103** 220mm



6



### Pizza Bases 10" Regular

**5004** 260mm



8



### Pizza Bases 10" Thin

**5104** 260mm



8



### Pizza Slab Bases 19.5 x 12" Reg

**5006** 500 x 310mm



8 - 50



### Pizza Bases 12" Thin

**5105** 300mm



10



Our pizza bases are best baked between 8 - 10 minutes.



Pizza Slab bases are a versatile and cost-effective, catering solution:

- Ideal canapés, cut into bite size portions and top
- Great for staff meals, schools and institutions
- Ideal cabinet food



Chefs Tip



Pieces per pack



Packs per carton



Average portions per pizza

# Wrap Breads



## Wrap Breads

Wraps filled and rolled are a favourite healthy and very versatile alternative to sandwich bread. Tortillas can be used with meat to make burritos, enchiladas and quesadilla. Naan is a leavened Indian bread, while Roti is an unleavened flat bread often used with curry. The higher gluten content, gives a delicious chewy texture.

### White Wraps 9"

**6002** 225mm



FOLD



20



10

### Wheatmeal Wraps 9"

**6102** 225mm



FOLD



20



10

### Tortillas 7.5"

**6202** 190mm



FOLD



20



10

### Tortillas 10"

**6205** 260mm



FOLD



20



10

### Naan/Roti Bread 9"

**6302** 225mm



FOLD



20



10

### Lebanese Bread 9"

**2008** 225mm

**NEW**



FOLD



20



10



Once thawed keep air tight and chilled.



Always warm slightly before filling/wrapping.



Heat or dry fry Naan/ Roti bread briefly before serving.



Chefs Tip



Pieces per pack



Packs per carton

## Giannis Foodservice Product List

Product Code	Product Description	Pieces Per Packet	Packs Per Carton	Distributor Code
1002	Pita Bread 5" (125mm)	25	8	
1003	Pita Bread 6" (150mm)	10	12	
1303	Pita Bread Pockets 4.5 x 4" (115 x 110mm)	25	8	
2007	Pita Bread Thin (flatbread) 7.5" (190mm)	10	16	
113	Pita Bread Garlic Spread Infused 6" (150mm)	4	18	
Product Code	Product Description	Pieces Per Packet	Packs Per Carton	Distributor Code
2001	Souvlaki/Kebab 7 x 4" (175 x 95mm)	20	14	
2002	Souvlaki/Kebab 7.5 x 5.5" (190 x 145mm)	10	18	
2004	Souvlaki/Kebab 9 x 7.5" (230 x 190mm)	10	12	
2005	Souvlaki/Kebab 8.5" (220mm)	10	10	
2006	Souvlaki/Kebab 10" (260mm)	10	10	
2201	Souvlaki/Kebab Thin 9 x 7.5" (230 x 190mm)	10	20	
Product Code	Product Description	Pieces Per Packet	Packs Per Carton	Distributor Code
5003	Pizza Bases Regular 8.5" (220mm)	10	6	
5004	Pizza Bases Regular 10" (260mm)	10	6	
5006	Pizza Slab Regular 19.5 x 12" (500 x 310mm)	10	3	
5103	Pizza Bases Thin 8.5" (220mm)	10	10	
5104	Pizza Bases Thin 10" (260mm)	10	10	
5105	Pizza Bases Thin 12" (300mm)	10	10	
Product Code	Product Description	Pieces Per Packet	Packs Per Carton	Distributor Code
6002	White Wraps 9" (225mm)	20	10	
6102	Wheatmeal Wraps 9" (225mm)	20	10	
6202	Tortillas 7.5" (190mm)	20	10	
6205	Tortillas 10" (260mm)	20	10	
6302	Naan/Roti Bread 9" (225mm)	20	10	
2008	Lebanese Bread 9" (225mm)	20	10	



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