



○ Regular Pita

C30/160

C30/170

C30/180

C30/190

R6/180

R10/160

ΔΙΑΤΗΡΕΙΤΑΙ ΑΠΟ ΤΗΝ ΗΜΕΡΟΜΗΝΙΑ ΠΑΡΑΓΩΓΗΣ:

*ΕΚΤΟΣ ΨΥΓΕΙΟΥ: 3 ΗΜΕΡΕΣ

**ΣΤΗΝ ΨΥΞΗ: 0-5 °C: 10 ΗΜΕΡΕΣ

***ΣΤΗΝ ΚΑΤΑΨΥΞΗ: -18 °C: 12 ΜΗΝΕΣ

TO BE KEPT AS OF THE DATE OF PRODUCTION:

*ROOM TEMPERATURE: 3 DAYS

**IN THE REFRIGERATOR AT: 0-5 °C: FOR 10 DAYS

***IN THE FREEZER COMPARTMENT AT: -18 °C: FOR 12 MONTHS

A CONSERVER A PARTIR DE LA DATE DE PRODUCTION

*TEMPERATURE AMBIANTE: 3 JOURS

**AU REFRIGERATEUR: 0-5 °C: 10 JOURS

***AU CONGELATEUR: - 18 °C: 12 MOIS

DALLA DATA DI PRODUZIONE SI CONSERVA:

*FUORI DAL FRIGORIFERO: 3 GIORNI

**IN FRIGORIFERO A: 0-5 °C: 10 GIORNI

***IN CONGELATORE A: - 18 °C: 12 MESI

HALTBAR VOM PRODUKTIONSdatum:

*AUSSERHALB DES KÜHL SCHRANKS: 3 TAGE

**IN KÜHLUNG 0-5 °C: 10 TAGE

***IN TIEFKÜHLUNG: - 18 °C: 12 MONATE

CONSERVAR DESDE LA FECHA DE ELABORACION:

*TEMP. AMBIENTE: 3 DIAS

**EN EL REFRIGERADOR 0: 0-5 °C: 10 DIAS

***EN EL CONGELATOR: - 18 °C: 12 MESES

ΣΥΣΤΑΤΙΚΑ: ΑΛΕΥΡΙ ΣΙΤΟΥ, ΝΕΡΟ, ΜΑΓΙΑ, ΑΛΑΤΙ, ΦΥΤΙΚΑ ΕΛΑΙΑ, ΣΟΡΒΙΚΟ ΟΞΥ, ΠΡΟΠΙΟΝΙΚΟ ΑΣΒΕΣΤΙΟ, ΕΝΖΥΜΑ

INGREDIENTS: WHEAT FLOUR, WATER, YEAST, SALT, VEGETABLES OILS, SORBIC ACID, CALCIUM PROPIONATE, ENZYMES

INGREDIENTS: FARINE DE FROMENT, FARINE INTEGRALE, EAU, LEVURE, SEL, HUILES VEGETALES, ACIDE SORBIQUE, CALCIUM PROPIONIQUE, ENZYMES

INGREDIENTI: FARINA DI FRUMENTO, ACQUA, LIEVITO, SALE, OLI VEGETALI, ACIDO SORBICO, CALCIO PROPIONICO, ENZIMI

ZUTATEN: WEIZENMEHL, WASSER, HEFE, SALZ, PFLANZENOL, SORBINSÄURE, PROPRIOKALZIUM, ENZYME

INGREDIENTES: HARINA DE TRIGO, HARINA INTEGRAL, AGUA, LEVADURA, SAL, ACEITES VEGETABLES, ACIDO SORBICO, CALCIO PROPIONICO, ENZIMAS

| CODE | C30/160 | C30/170 | C30/180 | C30/190 | R6/180 | R10/160 |
|---------------------|---------|---------|---------|---------|--------|---------|
| PIECES PER PACKAGE | 30 | 30 | 30 | 30 | 6 | 10 |
| PACKAGES PER CARTON | 6 | 6 | 4 | 4 | 16 | 12 |
| PITA WEIGHT | 70gr | 80gr | 85gr | 95gr | 85gr | 70gr |
| PITA DIAMETER | 16cm | 17cm | 18cm | 19cm | 18cm | 16cm |

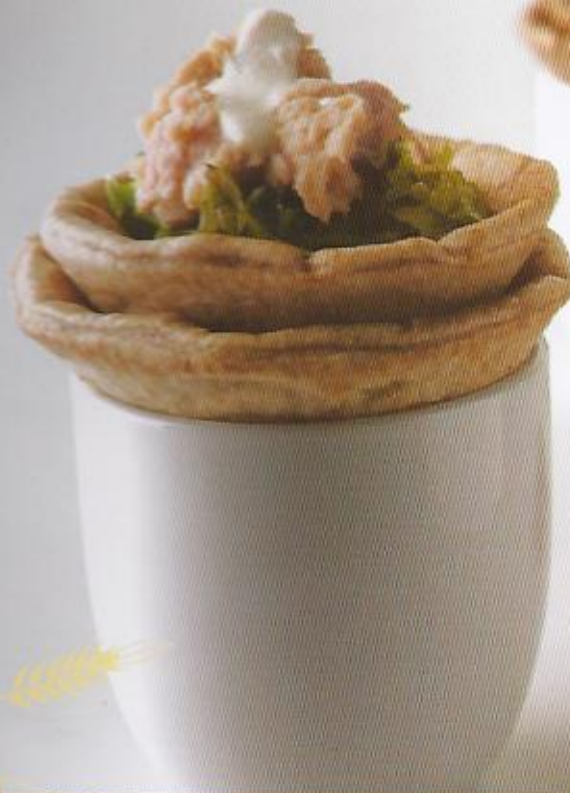
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Pita Whole Meal
R6/180
C30/180

ΔΙΑΤΗΡΕΙΤΑΙ ΑΠΟ ΤΗΝ ΗΜΕΡΟΜΗΝΙΑ
 ΠΑΡΑΓΩΓΗΣ:
 *ΕΚΤΟΣ ΨΥΓΕΙΟΥ: 3 ΗΜΕΡΕΣ
 **ΣΤΗΝ ΨΥΞΗ: 0-5 °C: 10 ΗΜΕΡΕΣ
 ***ΣΤΗΝ ΚΑΤΑΨΥΞΗ: -18 °C: 12 ΜΗΝΕΣ

TO BE KEPT AS OF THE DATE OF
 PRODUCTION:
 *ROOM TEMPERATURE: 3 DAYS
 **IN THE REFRIGERATOR AT: 0-5 °C:
 FOR 10 DAYS
 ***IN THE FREEZER COMPARTMENT AT:
 -18 °C: FOR 12 MONTHS

A CONSERVER A PARTIR DE LA DATE DE
 PRODUCTION
 * TEMPERATURE AMBIANTE: 3 JOURS
 **AU REFRIGERATEUR: 0-5 °C: 10 JOURS
 ***AU CONGELATEUR: - 18 °C: 12 MOIS

DALLA DATA DI PRODUZIONE SI CONSERVA:
 *FUORI DAL FRIGORIFERO: 3 GIORNI
 **IN FRIGORIFERO A: 0-5 °C: 10 GIORNI
 ***IN CONGELATORE A: - 18 °C: 12 MESI

HALTBAR VOM PRODUKTIONSdatum:
 *AUSSERHALB DES KÜHL SCHRANKS: 3
 TAGE
 **IN KÜHLUNG 0-5 °C: 10 TAGE
 ***IN TIEFKÜHLUNG: - 18 °C: 12 MONATE

CONSERVAR DESDE LA FECHA DE
 ELABORACION:
 *TEMP. AMBIENTE: 3 DIAS
 **EN EL REFRIGERADOR 0: 0-5 °C: 10 DIAS
 ***EN EL CONGELATOR: - 18 °C: 12 MESES

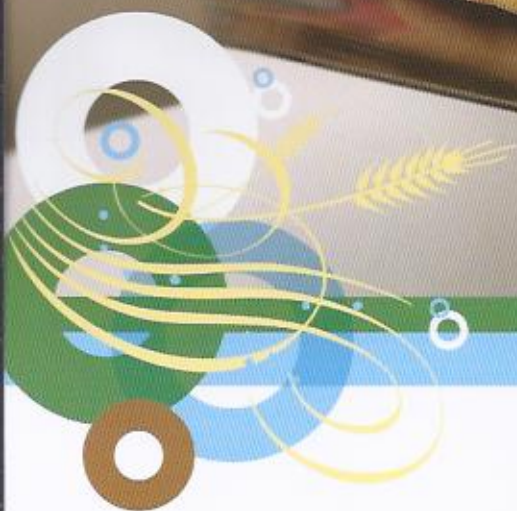
ΣΥΣΤΑΤΙΚΑ: ΑΛΕΥΡΙ ΣΙΤΟΥ, ΑΛΕΥΡΙ ΟΛΙΚΗΣ ΑΛΕΣΗΣ, ΝΕΡΟ, ΜΑΓΙΑ, ΑΛΑΤΙ, ΦΥΤΙΚΑ
 ΕΛΑΙΑ, ΣΟΡΒΙΚΟ ΟΞΥ, ΠΡΟΠΙΟΝΙΚΟ ΑΣΒΕΣΤΙΟ, ΕΝΖΥΜΑ
INGREDIENTS: WHEAT FLOUR, WHOLE WHEAT FLOUR, WATER, YEAST, SALT,
 VEGETABLES OILS, SORBIC ACID, CALCIUM PROPIONATE, ENZYMES
INGREDIENTS: FARINE DE FROMENT, FARINE INTEGRALE, EAU, LEVURE, SEL,
 HUILES VEGETALES, ACIDE SORBIQUE, CALCIUM PROPIONIQUE, ENZYMES
INGREDIENTI: FARINA DI FRUMENTO, FARINA INTEGRALE, ACQUA, LIEVITO, SALE,
 OLI VEGETALI, ACIDO, SORBICO, CALCIO PROPIONICO, ENZIMI
ZUTATEN: WEIZENMEHL, VOLLKORNMEHL, WASSER, HEFE, SALZ, PFLANZENÖL,
 SORBINSÄURE, PROPRIOKALZIUM, ENZYME
INGREDIENTES: HARINA DE TRIGO, HARINA INTEGRAL, AGUA, LEVADURA, SAL,
 ACEITES VEGETABLES, ACIDO SORBICO, CALCIO PROPIONICO, ENZYMAS

| CODE | R6/180 | C30/180 |
|---------------------|--------|---------|
| PIECES PER PACKAGE | 6 | 30 |
| PACKAGES PER CARTON | 16 | 4 |
| PITA WEIGHT | 85gr | 85gr |
| PITA DIAMETER | 18cm | 18cm |

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 e-mail: admin@elviart.gr http://www.elviart.gr

Pita Giant
R6/210
C30/210
C20/260



ΣΥΣΤΑΤΙΚΑ: ΑΛΕΥΡΙ ΣΙΤΟΥ, ΝΕΡΟ, ΜΑΓΙΑ, ΑΛΑΤΙ, ΦΥΤΙΚΑ ΕΛΑΙΑ, ΣΟΡΒΙΚΟ ΟΞΥ, ΠΡΟΠΙΟΝΙΚΟ ΑΣΒΕΣΤΙΟ, ΕΝΖΥΜΑ

INGREDIENTS: WHEAT FLOUR, WATER, YEAST, SALT, VEGETABLES OILS, SORBIC ACID, CALCIUM PROPIONATE, ENZYMES

INGREDIENTS: FARINE DE FROMENT, FARINE INTEGRALE, EAU, LEVURE, SEL, HUILES VEGETALES, ACIDE SORBIQUE, CALCIUM PROPIONIQUE, ENZYMES

INGREDIENTI: FARINA DI FRUMENTO, ACQUA, LIEVITO, SALE, OLI VEGETALI, ACIDO SORBICO, CALCIO PROPIONICO, ENZIMI

ZUTATEN: WEIZENMEHL, WASSER, HEFE, SALZ, PFLANZENOL, SORBINSÄURE, PROPRIOKALZIUM, ENZYME

INGREDIENTES: HARINA DE TRIGO, HARINA INTEGRAL, AGUA, LEVADURA, SAL, ACEITES VEGETABLES, ACIDO SORBICO, CALCIO PROPIONICO, ENZIMAS

ΔΙΑΤΗΡΕΙΤΑΙ ΑΠΟ ΤΗΝ ΗΜΕΡΟΜΗΝΙΑ ΠΑΡΑΓΩΓΗΣ:

*ΕΚΤΟΣ ΨΥΓΕΙΟΥ: 3 ΗΜΕΡΕΣ

**ΣΤΗΝ ΨΥΞΗ: 0-5 °C: 10 ΗΜΕΡΕΣ

***ΣΤΗΝ ΚΑΤΑΨΥΞΗ: -18 °C: 12 ΜΗΝΕΣ

TO BE KEPT AS OF THE DATE OF PRODUCTION:

*ROOM TEMPERATURE: 3 DAYS

**IN THE REFRIGERATOR AT: 0-5 °C:

FOR 10 DAYS

***IN THE FREEZER COMPARTMENT AT:

-18 °C: FOR 12 MONTHS

A CONSERVER A PARTIR DE LA DATE DE PRODUCTION

* TEMPERATURE AMBIANTE: 3 JOURS

**AU REFRIGERATEUR: 0-5 °C: 10 JOURS

***AU CONGELATEUR: - 18 °C: 12 MOIS

DALLA DATA DI PRODUZIONE SI CONSERVA:

*FUORI DAL FRIGORIFERO: 3 GIORNI

**IN FRIGORIFERO A: 0-5 °C: 10 GIORNI

***IN CONGELATORE A: - 18 °C: 12 MESI

HALTBAR VOM PRODUKTIONSdatum:

*AUSSERHALB DES KÜHL SCHRANKS: 3

TAGE

**IN KÜHLUNG 0-5 °C: 10 TAGE

***IN TIEFKÜHLUNG: - 18 °C: 12 MONATE

CONSERVAR DESDE LA FECHA DE ELABORACION:

*TEMP. AMBIENTE: 3 DIAS

**EN EL REFRIGERADOR 0: 0-5 °C: 10 DIAS

***EN EL CONGELATOR: - 18 °C: 12 MESES

| CODE | R6/210 | C30/210 | C20/260 |
|---------------------|--------|---------|---------|
| PIECES PER PACKAGE | 6 | 30 | 20 |
| PACKAGES PER CARTON | 10 | 2 | 2 |
| PITA WEIGHT | 120gr | 120gr | 220gr |
| PITA DIAMETER | 21cm | 21cm | 26cm |

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ELVIART[®]
the art of pita

ELVIART Kaloidas SA
Est. 1952



For decades ELVIART has been closely associated with the traditional Greek souvlaki.

Our peoples' focus on quality has lifted our company in the number one spot for Greek pita bread in the country.

We recognize the challenges and the demands of the market and therefore we strive to innovate once again. We proudly present a new product, the Greek version of sandwich bread, **PITA TOAST!**

We knead our pita breads carefully by using healthy and nutritious ingredients, in order to offer delicious snacks to your daily diet.

It all started from our grandfather's Georgios Kaloidas workshop, in Kallithea 60 years ago.

Now, in our company's fully automated production plant in Aspropirgos, we continue the tradition that three generations have established; we are baking the best pita bread you have ever tasted.

ELVIART pita breads spice up the Greek daily culinary delights.

With the same care and 'mojo', our pita breads started their journey of flavors all across Europe in 1982.

**ELVIART, a daily
tasteful pleasure for all!**



**PITA TOAST is the base
for the most delicious sandwich
you have ever tasted!**

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www.elviart.gr



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