



**EVERYTHING
WE KNOW IS
EVERYTHING
YOU TASTE**

Nina
BAKERY



THE REAL ARTISANAL PITA

Since 1936, Nina Bakery has been delighting customers with authentic, handcrafted pita. What started as a small neighborhood bakery has grown into a global brand, bringing the same quality and warmth to customers across the European market.

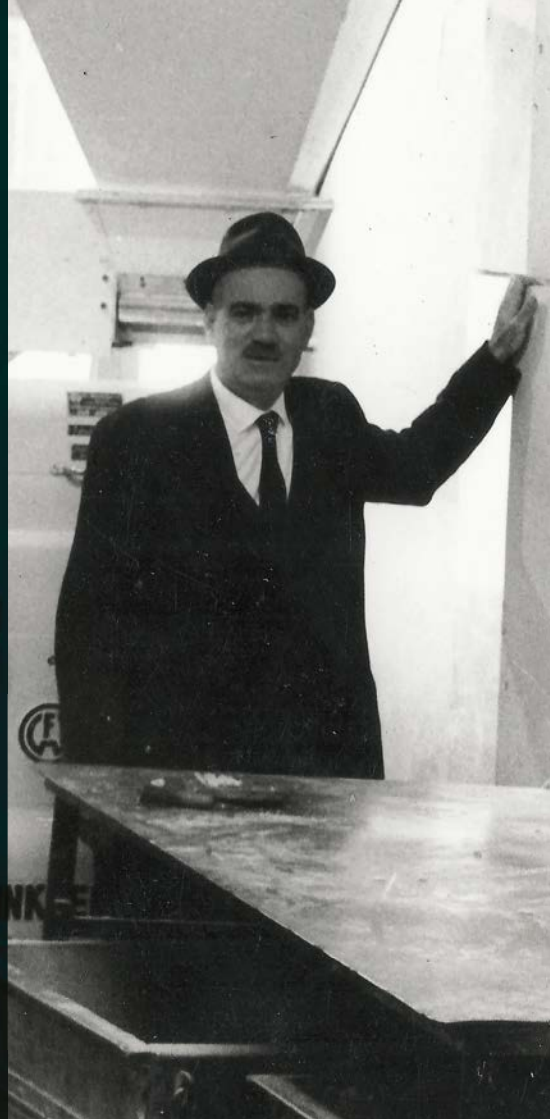
From the European cold store in the Netherlands, we supply the entire continent with fresh, authentic pita – while our bakery in Haifa continues to serve the local customers and the rest of the world.

Vegan • Clean label • Sourdough • Family recipe • Stone oven baked • No added fat and sugar

EVERY PITA TELLS A STORY

In 1936, young blacksmith Nasri Nehmeh started a bakery in Haifa, which after a first failure turned out to be successful. Nasri became a very skilled baker with outstanding craftsmanship and a passion beyond belief. With skill, heart, and a blacksmith's ingenuity, he invented an oven that transformed his craft and fully automated his production line.

Today, Nina's Pita, named after his daughter, is led with the same passion by his family. After more than 90 years, Nina's Pita is sold in 25 countries all over the world with an impressive yearly growth.



TASTE THE CRAFT

EXPERIENCE NINA'S PITA!

If you would like to provide your customers with an artisanal product, that is slow-baked and baked in a stone oven, with the highest quality of entirely natural ingredients, for over 90 years according to the family recipe, you should let them experience Nina's pita!



Nina One Bite

wheat & whole wheat
shape: ø 4,5 cm
weight: 7 gr.



Nina Mini

wheat
shape: ø 11 cm
weight: 45 gr.



Nina Large

wheat
shape: ø 15 cm
weight: 100 gr.



Nina Oval Medium

wheat
shape: 18 x 10 cm
weight: 80 gr.



Nina Cocktail

wheat & whole wheat
shape: ø 6 cm
weight: 18 gr.



Nina Medium

wheat & whole wheat
shape: ø 14 cm
weight: 80 gr.



Nina XLarge

wheat
shape: ø 18 cm
weight: 200 gr.



Nina Oval Large

wheat & whole wheat
shape: 20 x 11 cm
weight: 100 gr.

**Nina Laffa Mini**

wheat

shape: ø 18 cm

weight: 70 gr.

**Nina Laffa Medium**

wheat

shape: ø 25 cm

weight: 95 gr.

**Nina Laffa Oval Large**

wheat

shape: 32 x 22 cm

weight: 150 gr.

**Nina breadstick**

wheat, whole wheat & za'atar

shape: 19 x 2 cm

weight: 28 gr.

STORE, DEFROST AND PREPARE

**Storage**

Supplied fully baked frozen. Keep in the freezer at -18°C, do not refreeze after defrosting.

**Defrosting**

Spread the pita on a rack at room temperature and cover. The pita is ready to use after defrosting in 30 minutes to 1 hour. Store the pita for a maximum of 48 hours in a plastic bag or container.

**Cold preparation**

Use the pita as soon as possible after defrosting to have the most soft, flexible and strong pita for filling.

**Warm preparation**

- Oven with steam: warm the pita in a preheated oven for max. 5 minutes at 100°C, add steam for max. 30 sec. direct after inserting the pita in the oven.
- Oven without steam: sprinkle the pita with some water and insert and warm the pita in a preheated oven for max. 5 min. at 100°C.
- Warm the pita in a toaster, contact grill or salamander until soft or crispy, according to your menu requirements.



**WHATEVER THE OCCASION,
OUR PITA'S WILL MAKE IT
SPECIAL!**

QUALITY AND CONVENIENCE

The perfect combination

The combination of quality and convenience makes Nina's pita the ideal choice for preparing your sandwiches, appetizers, meals and snacks. Offered fully baked frozen, Nina's pita tastes incredibly fresh directly after defrosting or after warming up.

The look is authentic with a great taste and a smell of freshly baked bread. Because the pita opens as an even pocket, it's ready immediately, to be filled for multiple purposes.

Certified quality and the highest standards

The bread is airy, fluffy and moist, but remains stable while being prepared, filled and eaten. A Nina's pita is a healthy alternative with a high level of nutritional fibres and is cholesterol-free.

Nina Bakery has been certified with the Landau certificate from Bni Brak and the Halal certificate. In addition, all our products are BRC certified and the production processes meet the highest kosher standards.

Freedom of choice for foodservice and retail

As a leading producer of artisanal pita bread, Nina Bakery has created a wide and diverse product range, which opens up a world of possibilities for foodservice and retail applications and recipes.

With a client range from wholesalers and international airlines, to niche restaurants and delis, Nina Bakery can facilitate your gastronomic ambitions when it comes to artisanal pita bread!

Nina

BAKERY



Nina-Bakery-Europe



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