



**Premium pita, crafted through
100 years of baking**

WELCOME TO ANGEL BAKERIES

Founded as a family bakery in Jerusalem in 1927 - generations of baking have shaped the texture and flavour we deliver today.





Production

4 bakeries | 200+ baked products
Built to deliver at scale

Private Label

Private-label tailored for retailers
Flexible product development

Standards

Certified to leading international standards
FSSC | ISO | FDA | Halal | Kosher

Partnerships

Supplying major international food chains
Including **WHOLE FOODS, SPAR** and more



Pita has been at the heart of what we do.

Over time, we have refined it into what tradition should taste like.



An artisanal approach behind every pita

A process built for exceptional quality - with a clean-label result



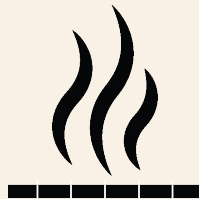
Our Recipe

High-hydration dough
for a softer, more open crumb



Fermentation

Sourdough process
for depth of flavour



Baking

Stone-baked
for structure and character



Flash-frozen

Preserves freshness & flavour
locked in at peak quality

This is what our premium pita feels like

+ Texture

Soft, fluffy, and airy

Light texture with a **freshly baked feel**

+ Structure

Holds fillings with ease

Maintains shape without tearing or collapsing

+ Taste

Rich, developed flavour

Crafted from clean, quality ingredients

VS

Standard pitas:

Dense, flat, or dry

Lacks a fresh-baked texture

Tears easily or becomes soggy

Struggles to hold fillings

Neutral or bland taste

Often made with basic, industrial ingredients

**Premium quality pita,
where process,
performance,
and versatility
come together**



Our best sellers



Classic Pita

**The everyday
essential**

Perfect pocket for fillings
and dips

110g | Ø 14.5cm



Cocktail Pita

**Small format,
big flexibility**

Ideal for snacking, hosting,
and catering

17g | Ø 6cm

New



Mini Pro Pita

High in protein

Aligned with the growing demand
for high-protein options

20% protein

40% less carbohydrates

70g | Ø 11cm

Two simple ways to bring it to your shelf



Fresh Pita

In-store bakery



Frozen Retail

Fresh Pita in the in-store bakery



Delivered Frozen → Heated in the in-store bakery → SOLD FRESH

BULK FORMAT

- Packed frozen in cartons (50 units)
- Heated in a steam oven
- Packed and sold fresh
- Shelf life: up to 48 hours

THE OVENLY SOLUTION

Our latest innovation

- Pre-packed in a baking-ready flow-pack
- Delivered frozen in a bag designed for baking in a standard oven
- Baked directly in the oven (in-pack)
- Ready for sale in the same pack
- Reduced in-store handling
- Shelf life up to 48 hours

The unique process of our **OVENLY**

01

Defrost

Directly in the pack the pitas arrive in

02

Bake

In the same closed pack in a standard oven - No steam required

03

Cool

Steam is retained in the pack, maintaining softness

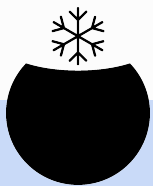
→

Shelf-Ready

The pack becomes the final sales packaging - with optional PL

More
Info

Frozen Retail



Delivered frozen → SOLD FROZEN → Enjoyed fresh at home

Frozen in Ready-to-Sell Packs

- Sold in consumer packs - PL
- Long frozen shelf life (18 months)
- Easy to handle, easy to sell
- Already baked & Ready to use at home

DIPPING



STUFFING



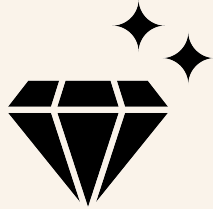
OPEN-FACED



SHARING



ANGEL'S Pita | Positioned for today's retail landscape



Premium & Differentiation

Elevates the pita category with a premium Mediterranean pita offering



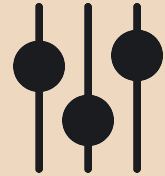
Protein & Better-for-You

Aligned with growing demand for protein-rich and clean-label options



Convenience & Simplicity

Ready-to-use formats for both in-store and at-home preparation



Multi-Format Flexibility

Designed to perform across fresh and frozen retail formats

■ **Angel's Pita,
Better taste.
Better texture.
Every time.**



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**GO TO ANGEL'S
WEBSITE**

ANGEL BAKERY | CONTACT US