



SINCE 1927
ANGEL
BAKERIES.




Angel Bakery is Israel's largest leading bakery

- Angel Bakery started as a family-owned business, established in 1927 by one of Jerusalem's oldest families.
- Today it is a public company traded on the Tel Aviv stock exchange with a recorded turnover of \$137 million in 2021.
- The company owns and operates 3 bakeries across the country, producing two hundred different types of breads, rolls, challahs and pita breads.
- All of the products are certified Kosher under both the OU (Orthodox Union) and the Badatz Eda Haredit.
- Angel Bakery is ISO22000FSSC, ISO9002 approved.
- The company, committed to stringent manufacturing standards, is an approved supplier to McDonald's and Domino's Pizza.



Areas of activity



Traditional Baked Breads

White & Whole Wheat & Organic Pita Breads

Artisan Breads

Food Service & In-Store Bakeries

Buns

Dietary Fiber Breads

All About Angel Pita Bread

- Angel Bakery is the leading manufacturer of PITA BREAD in Israel.
- Our unique recipe and production process gives Angel's PITA BREAD its special taste and texture.
- Chefs and home cooks alike love Angel's PITA BREAD for its texture, thickness, and strength for holding any delicious fillings and sauces.
- Angel's PITA BREAD is made from natural ingredients in a unique sourdough process.
- Angel Bakery produce pita bread from several types of flours:
 - White flour
 - Whole wheat flour
 - Organic flour



The Frozen Pita Bread Concept

Our excellent PITA BREAD can be exported in 2 distribution formats:

- **Frozen Retail Packaging**
Consumer packaging intended for end consumers
- **Frozen Bulk Packaging**
Intended for Ho.Re.Ca, Food-Service and In-store bakeries



Frozen Bulk Packaging - for Ho.Re.Ca, Food-Service and In-store bakeries

At the conclusion of Angel Bakery's special production process, our PITA BREAD is flash-frozen. This is done to preserve its unique quality, taste, and aroma upon re-heating.

For food service, Angel PITA BREAD, is packaged in bulk in a bag-in-box format.

Heating the frozen product for just 3-4 minutes in the oven will produce a perfectly fresh-baked PITA BREAD ready for use.

The fast and easy baking process, from frozen to fresh, will ensure continuous fresh PITA BREAD for your customers throughout the day with a minimum of waste.

Keeping PITA BREAD in a steam, or warming drawer, will help ensure fresh, warm pitas are available at all times for sandwich and other food service applications.



Frozen Retail Packaging - consumer packaging

At the conclusion of Angel Bakery's special production process, our PITA BREAD is flash-frozen.

This is done to preserve its unique quality and to deliver fresh baked taste and aroma upon heating by the end user.

For retail, Angel PITA BREAD is packaged in consumer packaging for display and sale from in-store freezers.

To enjoy fresh warm Angel PITA BREAD at home, use the microwave for just 30-60 seconds or oven for 3-4 minutes.





THANK YOU

Marketing Material