

# Greek Baklava Presentation

2021



But the Good alone  
It should seem then that  
nature of God is, there  
ound the real nature of the  
at then is the real nature of  
elligence, Knowledge, Right  
ere then without more ado  
real nature of the Good. For  
it dost not seek it in a plant or  
that that reasoneth not.

Lx.  
then the real nature of the Good  
without whose presence thou wilt

a statue  
Zeus, thou  
both of thyself and



# From an old kitchen to the modern baklava atelier



Nikos Kolionasios, the founder of the company, was born to a family of farmers in a small village near the lake of Ioannina. Back in the '30s in rural Greece, families grew their own food almost literally in their backyard. Pies and pastry sweets were on the menu.

The recipes were simple with the exception of baklava.

Nikos married Xanthi and they moved to Athens in pursuit of a better life. They started a bakery and soon their bread and sweets became a success, but it was their handmade baklava that earned a reputation well beyond their neighbourhood. Nikos knew they had to produce more and better.

That called for research, investment and skilled craftsmen they couldn't find in the country's capital. So they returned to Ioannina and established an atelier where baklava rolls were individually packed in foil and shipped to every corner of Greece.



# Athena introduces a royal sweet to new markets



Athena, their daughter was called in to upgrade the packaging and streamline the production process of this handmade sweet. By the late '90s, the N.Kolionasios company was already leading the Greek baklava market. As tourism brought young people from Europe and America, their baklava became more and more popular. It was time for exports.

Consumers in Germany, Belgium, Netherland, and other european countries, had been introduced to a baklava of turkish origin, strong in butter and thick in texture. Too sweet and bad for the diet, that was the general perception in USA and Canada as well. Very few people actually knew baklava's richness in variety and sensations. Athena spent almost a decade researching and trying different fillings, syrups and baking times to create a variety of elegant baklava flavours for the a citizens of our modern world.



# A leading local producer of a cosmopolitan sweet



Local recipes with spices, nuts and dried fruit from around the Mediterranean form the rich baklava “vocabulary” of baklava. From this vast source of ideas and flavours we pick our own. Pistachio, almond, hazelnut, walnut, raisin, fig, pomegranate, date, prune, orange, apricot, apple, sesame, sunflower, pumpkin and flax seeds, mastic, rosewater, cardamom, cinnamon, clove. Only the premium. Peanuts? No, thank you. Honey? Generously, yes. And fresh milk butter or extra virgin olive oil to turn everything into a thing of bliss.

Now Athena Sweet Athena exports in more than 25 countries  
-a leading local producer of a cosmopolitan sweet.



Greek Baklava Presentation, 2021

# Unique and stylish for the people you love



Our Baklava golden roll collections make for a unique and stylish gift for the people you love. They are suitable for a wide range of events, for any specific dietary or religious requirements. We tailor our products to your specific market requirements. This is what we offer:

- Range: the greatest variety of flavors and baklava recipes in the world.
- Reliability: high quality product, flawless order execution, market proven recipes.
- Sales support: full product label specifications, quality assurance specialists, liability coverage through to the final consumer, streamlined production according to strict ISO 22000: 2005 standards, FSSC 22000: 2010 and soon IFS quality standards.





# Athena Sweet Athena Baklava Golden Rolls

- Variety Boxes of 6, 12 or 24 pieces  
(7.41oz- 210ge, 14.81oz-420ge, 29.63oz- 840ge)



For the first time in Baklava's history,

we are proud to present

six baklava varieties

inspired by different times and cultures

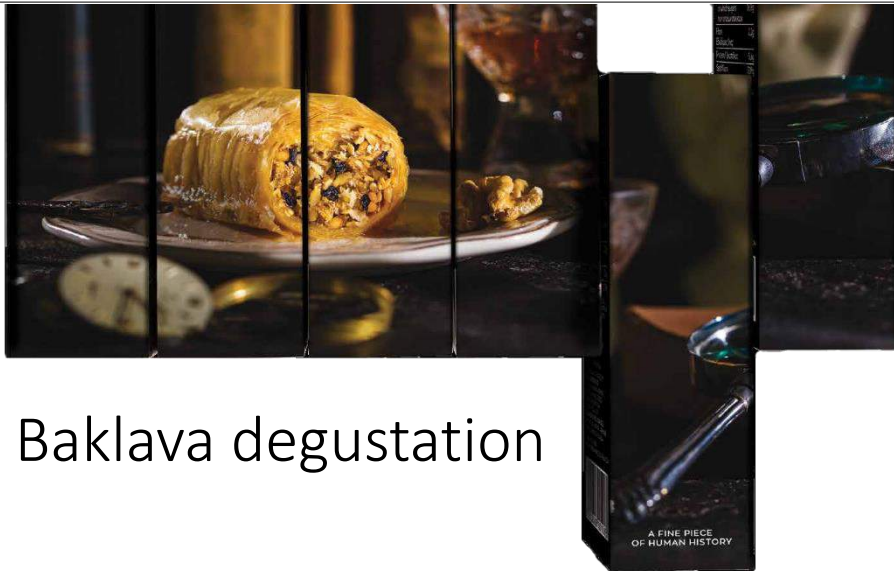
-from Persia and the Middle East to the Mediterranean.



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# Athena Sweet Athena Baklava Golden Rolls

- Variety Boxes of 6, 12 or 24 pieces  
(7.41oz- 210ge, 14.81oz-420ge, 29.63oz- 840ge)



Baklava degustation



Prod. Code:  
176 (6pcs)  
177 (12pcs)  
178 (24pcs)

Six unique flavours, six moments of pleasure,  
one rare degustation experience, in a series of elegant gift boxes.



Greek Baklava Presentation, 2021



# Athena Sweet Athena Baklava Golden Rolls

- Variety Boxes of 6, 12 or 24 pieces  
(7.41oz- 210ge, 14.81oz-420ge, 29.63oz- 840ge)



## HIKMA

Sunflower, pumpkin  
& flaxseeds, mastic,  
cardamom

Prod. code: 170



## SPAHAN

Pistachio, rosewater,  
pomegranate, prune,  
cardamom

Prod. code: 171



## MELIKE

Dates, almond,  
dark chocolate,  
cardamom

Prod. code: 172



## DIWAN

Walnut, almond,  
raisins, sesame

Prod. code: 173



## AMIR

Cranberries, hazelnut,  
almond, dark chocolate

Prod. code: 174



## PALMYRA

Fig, apricot, apple,  
almond, honey

Prod. code: 175



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# Baklava Gold

- Boxes of 3 pieces (3.7oz - 105ge)
- or 6 pieces (7.41 oz - 210ge)

RICH  
NUTS

PURE  
MILK  
BUTTER



From the vast source of ideas  
and flavours we pick our own.  
Only the premium.

- \* awarded recipes
- \* premium crispy phyllo dough
- \* honeyed syrup
- \* selected nuts
- \* palm oil free
- \* 12 months shelf life
- \* 6 premium, best seller recipes

ATHENA  
SWEET  
ATHENA

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# Baklava Gold

- Boxes of 3 pieces (3.7oz - 105ge)
- or 6 pieces (7.41 oz - 210ge)



**PISTACHIO & HONEY  
BAKLAVA**



**WALNUT & HONEY  
BAKLAVA**



**ALMOND & HONEY  
BAKLAVA**



**FIG, RAISINS  
& SESAME BAKLAVA**



**CHOCOLATE, ORANGE  
& HAZELNUT BAKLAVA**



**ALMOND, WALNUT  
& KATAIF BAKLAVA**



# Baklava Gold

- Boxes of 3 pieces (3.7oz - 105ge)
- or 6 pieces (7.41 oz - 210ge)

## PRODUCT CODES

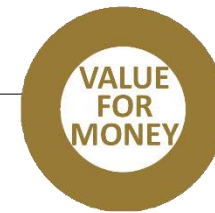
RECIPES	Individual 35g	Box of 3 pcs	Box of 6 pcs
Almond & Honey	135	141	147
Pistachio & Honey	136	142	148
Walnut & Honey	137	143	149
Chocolate, orange & hazelnut	138	144	150
Almond, Walnut & Kataif	139	145	151
Fig, Raisins & Sesame	140	146	152





# Find your Star 29oz (822ge)

## - Authentic Greek Baklava Variety Tray



- \* 42 delicious bites
- \* in different shapes
- \* 10 months shelf life
- \* 5 assorted recipes:
  1. Salted caramel
  2. Pistachio rich
  3. Almond kataif
  4. Chocolate roll
  5. Walnut

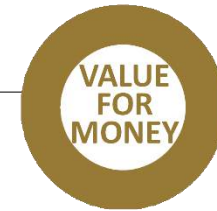
\* Product code: 816



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# Find your Star 16oz (454ge)

- Authentic Greek Baklava Variety Tray



- \* 25 delicious bites
- \* in different shapes
- \* 10 months shelf life
- \* 5 different recipes:
  1. Salted caramel
  2. Pistachio rich
  3. Almond kataif
  4. Chocolate roll
  5. Walnut

\* Product Code: 815



# Find your Star 8.8oz (250ge)

## - Authentic Greek Baklava Variety Tray

BUTTER  
-OLIVE  
OIL

PALM  
OIL  
FREE



- \* 16 delectable bites
- \* in 4 different shapes
- \* 10 months shelf life
- \* 4 assorted recipes:
  1. Salted caramel
  2. Pistachio rich
  3. Almond kataif
  4. Hazelnut roll

\*Product code: 764



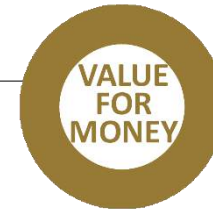
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# Authentic Greek Baklava

- Boxes of 5 pieces 6.17oz (175ge)



- \* fine phyllo dough
  - \* vegetable oils
  - \* 12 months shelf life
  - \* 3 authentic family recipes
1. Walnut & Almond  
(Prod. code: 761)
  2. Kataif, Walnut & Almond  
(Prod. code: 762)
  3. Pistachio & Almond  
(Prod. code: 763)



# Cosmopolitan Baklava

- Boxes of 5 pieces 3.53oz (100ge)
- Variety Box 3X3 5.35oz (180ge)



- \* light vanilla flavor
  - \* crispy phyllo dough
  - \* mix of nuts
  - \* oat flakes
  - \* source of fiber
  - \* extra virgin olive oil
  - \* 12 months shelf life
  - \* 3 delectable flavors
1. Kataif, nuts, oat flakes & vanilla  
(Prod. code: 261)
  2. Pistachio, oat flakes & vanilla  
(Prod. code: 262)
  3. Walnut, oat flakes & vanilla  
(Prod. code: 260)  
(Variety Box 3X3 Prod. code: 263)



# Individual Baklava Bars 1.06oz (30ge)

- 15 pieces per display box



- \* crispy phyllo dough
- \* rich mix of nuts
- \* light vanilla flavor
- \* oat flakes
- \* source of fiber
- \* extra virgin olive oil
- \* 12 months shelf life

\* Prod. Code: 952



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# Garden of Eden Baklava without sugar

- Boxes of 7 pieces 3.94oz (140ge)



- \* without sugar
  - \* with organic Agave syrup
  - \* no sugar alcohols
  - \* oat flakes
  - \* source of fiber
  - \* extra virgin olive oil
  - \* 9 months shelf life
  - \* 3 delicious flavors
1. Vanilla & Coffee  
(Prod. code: 210)
  2. Maple & Ginger  
(Prod. code: 211)
  3. Fig & Apple without nuts  
(Prod. code: 212)



# Mediterranean Light Baklava

- Boxes of 5 or 10 pieces  
(6.17oz-175ge, 12.35oz-350ge)

VALUE  
FOR  
MONEY



- \* fine phyllo dough
  - \* finely honeyed syrup
  - \* vegetable oils
  - \* 12 months shelf life
  - \* 8 Mediterranean recipes
1. Pistachio & almond  
(Prod. code : 901, 5pcs / 801, 10pcs)
  2. Walnut & almond  
(Prod. code : 902, 5pcs / 802, 10pcs)
  3. Chocolate, orange, hazelnut & almond (Prod. code : 903, 5pcs / 803, 10pcs)
  4. Almond, walnut & kataif  
(Prod. code : 904, 5pcs / 804, 10 pcs)
  5. Marmalade strawberry, chocolate & almond (Prod. code : 905, 5pcs / 805, 10pcs)
  6. Cranberry, chocolate & almond  
(Prod. code : 906, 5pcs / 806, 10pcs)
  7. Apple & almond  
(Prod. code : 907, 5pcs / 807, 10pcs)
  8. Olive paste & almond  
(Prod. code : 908, 5pcs / 808, 10pcs)

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SWEET  
ATHENA

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# Mediterranean Light Baklava

- Boxes of 5 or 10 pieces  
(6.17oz-175ge, 12.35oz-350ge)

VALUE  
FOR  
MONEY



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## More Products



Please have a look at our website,  
allow us to illuminate your baklava horizons:

[www.baklava.gr](http://www.baklava.gr)

Taste and quality are the cornerstones of what we do,  
they will leave your customer in awe.



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SWEET  
ATHENA