



Nina  
BAKERY

TASTE THE CRAFT

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Everything  
we know is  
everything  
you taste





Vegan  
Clean Label  
Sourdough  
Family recipe  
Stone oven baked  
No added fats and sugar

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## The Real Artisanal Pita

Nina Bakery's unique and varied choice in pita bread is the ideal choice for foodservice and retail throughout the world. After winning the local customers in Israel since 1936, Nina Bakery has gone global, with customers from the USA to Japan and throughout Europe. Nina Bakery's growth goes steady and strong.

In close cooperation with Nina Bakery Haifa, Marlies Wolters and her team run the European market, using her experience and passion in the marketing of flat bread in the European foodservice and retail market.

The European cold store based in the Netherlands, supplies the entire European market whilst the bakery in Haifa serves the local customers and the rest of the world.







## Nina's Family Story

The story starts with Nasri Nehmeh, who founded Nina Bakery in Haifa-Palestine, back in 1936. Twice he had to build his pita bakery from scratch. He combined both his skills, as a baker and as a blacksmith, so in 1958 he patented his invention of a cyclical automatic oven.

By the time it was 1964, Nasri had fully automated his production line. Nasri put his heart and soul into his business and nowadays, the 2nd and 3rd generation Nehmehs, represented by his children and grandchildren, do the same. They follow their father's mission to produce the best artisan pita on earth.

The business, named after Nasri's daughter Nina, is lead today with the same passion as by the founder.





# Our Product Range

If you would like to provide your customers with an artisanal product, that is slow baking processed and baked in a stone oven, with the best quality of entirely natural ingredients, for almost 90 years according to the family recipe, you should have them experience the Nina 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 & whole 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 Oval Large**  
wheat  
shape: 32 x 22 cm  
weight: 150 gr.



**Nina Laffa Medium**  
wheat  
shape: ø 25 cm  
weight: 95 gr.



**Nina Laffa Longsquare**  
wheat  
shape: 25 x 17 cm  
weight: 75 gr.



**Nina breadstick**  
wheat, whole wheat & za'atar  
shape: 20 x 2 cm  
weight: 28 gr.

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# Store, Defrost and Prepare



## Storage

Supplied fully baked frozen. Keep in the freezer at -18°C, don't refreeze after defrosting.



## Defrosting

Spread the pita at 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 maximum 48 hours in a plastic bag or container.



## Cold preparation

Use the pita as fast 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 your wishes for the menu







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## 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 deli's, Nina Bakery can facilitate your gastronomic ambitions when it comes to artisanal pita bread!







# Taste The Craft



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