Nina
BAKERY
TASTE THE CRAFT
EVERYTHING WE KNOW
IS EVERYTHING YOU TASTE

THE NINA BAKERY STORY

SINCE 1936

Nina's Family Story

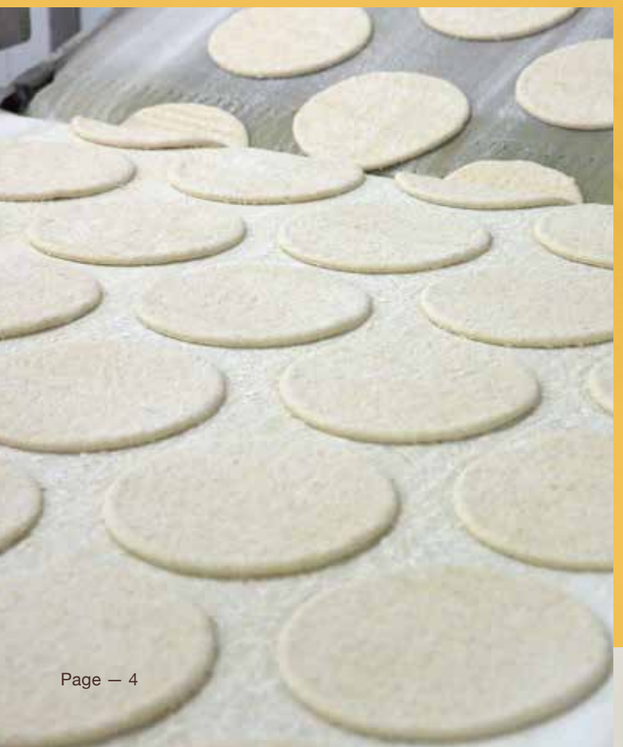
The Nina Family Story starts with Nasri Nehmeh, who founded Nina Bakery in Haifa-Palestine, back in 1936. Twice he had to build his pita bakery from scratch. He combined both his skills, as a baker and as a blacksmith, so in 1958 he patented his invention of a cyclical automatic oven.

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 generation Nehmehs, represented by his children, does 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.

NINA, 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.

OUR PRODUCT RANGE

NINA ONE BITE

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

NINA OVAL

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

WHAT OUR CLIENTS SAY:

"Hummus and good pita bread belong together just like Bonnie and Clyde. At our place we want to create an authentic middle eastern experience for our customers, authentic pita bread is a central part of this experience. No matter if we fill it with eggplant and egg and make it a Sabich or if we use it to swipe through our Hummus."

JULIAN WIRTLER HUMMUS KITCHEN, COLOGNE GERMANY:

NINA COCKTAIL

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

NINA MINI

wheat
shape: ø 11 cm
weight: 45 gr.

NINA MEDIUM

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

NINA LARGE

wheat
shape: ø 15 cm
weight: 100 gr.

NINA XLARGE

wheat
shape: ø 18 cm
weight: 200 gr.

EVERYTHING WE KNOW IS EVERYTHING YOU TASTE

VEGAN, HALAL & KOSHER

NINA SUB

wheat
shape: 28 x 8 cm
weight: 100 gr.

NINA BREADSTICK

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

NINA LAFFA COCKTAIL

wheat
shape: ø 6 cm
weight: 10 gr.

NINA LAFFA MINI

wheat
shape: ø 18 cm
weight: 70 gr.

WHAT OUR CLIENTS SAY:

"We love the Nina breads from first encounter and they are very succesfull with our customers for their quality and flavor."

VALUR HERMANSSON, ÉLDUM RÉTT EHF, KÓPAVOGUR ICELAND:

NINA LAFFA MEDIUM

wheat
shape: ø 25 cm
weight: 95 gr.

NINA LAFFA LARGE

wheat
shape: ø 30 cm
weight: 130 gr.

ARTISANAL & AUTHENTIC

A food's flavour
and aroma is the fruit of the competence of the producer and their choice of raw materials and production methods.

Nina Bakery's traditional pitas are made the artisanal way from the finest, completely additive free, pure ingredients. Slowly baked to perfection.

Nina Bakery pitas
which come in a range of sizes, are airy, fluffy and moist but also sufficiently firm so they do not tear.

Our pita bread is baked with the minimum quantities of yeast and no added sugar or fat.

Our pitas are clean label
no preservatives and no improvers (E numbers) are used. Nina's pitas have great taste and smell of freshly baked bread as soon as they are warmed up. Your customers will taste the difference in the real craft of Nina Bakery!

QUALITY & CONVENIENCE

An ideal 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.

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.

FREEDOM OF CHOICE FOR MULTIDISCIPLINARY GASTRONOMIC CLIENTS

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!

Nina Bakery's products
have won over major international clients including Alitalia, KLM, Delta, Air France, and Lufthansa. Its products are also used in a large number of top hotels, restaurants and fun parks including Europapark, Germany, and Efteling, in the Netherlands.

PACKAGED FOR FRESHNESS

Packaged for optimum freshness & hygiene
Looking for optimum freshness and hygiene? With our new flowpacks, our Nina pitas are always ready for individual use. The flowpacks have various application possibilities: from business canteens to airline catering.

VISIT OUR WEBSITE:
WWW.NINABAKERY.EU

Our pitas in flowpacks
are also a perfect addition to the popular pre-packaged salad kits and make these convenience meals even more complete. The products are available in both single pack and multipack.

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