

# FOOD

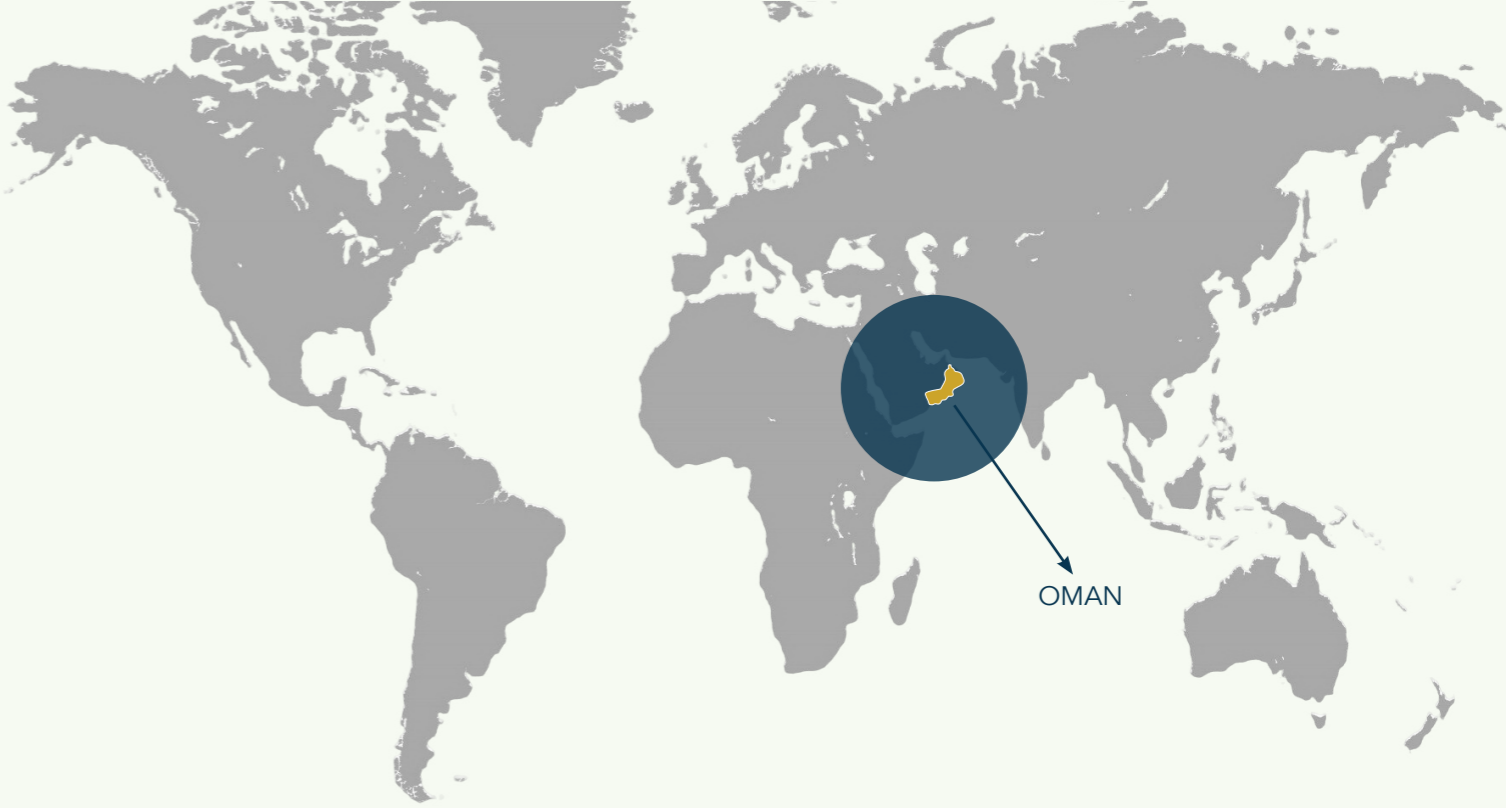
Development Company LLC





We want to become the most beloved and trusted brand in the frozen bakery industry, delivering unparalleled quality, convenience, and taste that enriches the lives of our customers and contributes to a healthier, happier community.

# WE ARE IN THE MIDDLE OF THE WORLD!



## OUR MISSION

*"Our mission is to craft and provide a wide range of high-quality, artisanal & commercial frozen bakery products that offer uncompromised taste and convenience. We are committed to using the finest ingredients, sustainable practices, and innovative technology to meet the evolving needs of our customers, while fostering a culture of excellence, integrity, and community engagement."*



State of the Art Brand New Facility, located in Khazean, Barka, Sultanate of Oman.

Full solution quality-driven Industrial bakery, manufacturing and supplying a large range of fresh and frozen bakery products to serve Hotels, Restaurants, cafes, QSR, Catering, Institution, Supermarkets, Catering, Airlines.

### Our Key figures and assets:

- 20 000 Sqm Land area & Built up area **24000 Sqm.**
- 55 employees.
- Storage capacity: **1836 Pallets**
- **Certifications:** HACCP, FSSC 22000, Halal, Clean Label, Made in Oman.
- **10** Production lines.
- Capacity: **80 Tons / Day.**
- Flexibility, Customization, Own Brands or Private labels.

# Where Tradition Meets Innovation in Baking

At the heart of our bakery lies a passion for crafting **exceptional baked goods** that blend traditional techniques with modern innovation. From artisanal sourdough to premium frozen bakery solutions, we bring together **uncompromised quality, natural ingredients, and expert craftsmanship** to serve a wide range of industries—including hotels, restaurants, cafes, and retail markets.

With a state-of-the-art facility in Oman, we take pride in offering a diverse selection of **fresh and frozen bakery** products, ensuring consistency, convenience, and excellence in every bite. Whether it's our signature **liquid wheat sourdough** for superior taste and texture or our ready-to-bake solutions designed for efficiency, we are committed to delivering authentic flavors with a modern touch.

Our mission is simple: to elevate everyday moments with the **finest baked goods** while upholding the highest standards of quality and sustainability. As we continue to expand our reach, we invite you to experience the **perfect balance of taste, tradition, and innovation.**



# Authentic Sourdough Excellence

## A Unique Signature in GCC

- Experience the rich tradition of homemade sourdough with our **exclusive liquid wheat sourdough**, crafted to deliver an **unmatched signature taste**.
- Our unique fermentation process ensures **exceptional softness, a well-developed texture network, and extended freshness**, creating bread with the perfect **sourdough hole structure**.
- As pioneers of this setup in the GCC, **we bring artisanal quality and industrial efficiency together**, setting a new standard in premium bread-making.

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- **Buns**
- **Kaiser Rolls**
- **Soft Bread**
- **Samoons**
- **Classic Baguettes**
- **Bread crumbs**

A close-up photograph of a woven basket filled with a variety of fresh breads. The basket is lined with a white cloth and contains several golden-brown buns, rolls, and a sesame seed bun. The breads are arranged in a way that shows their different shapes and textures. The background is a soft, out-of-focus white surface.

# BREADS

## POTATO BUN

104

65g | 100/box



## MILK BUN

109

65g | 120/box

## MILK BUN (SEEDED)

112

70g | 120/box

## BUN

110

65g | 120/box

## SEEDED BUN

111

65g | 120/box

## CORN BURGER BUN

113

70g | 120/box

## BUN (SLICED)

114

65g | 120/box

## BUN (SEEDED SLICED)

116

65g | 120/box

## MULTICEREAL BUN

117

65g | 120/box



## WHOLEMEAL BUN

118

65g | 120/box

## BRIOCHE BUN

105

65g | 100/box



# BUNS

Fully Baked Frozen  
(Thaw & Serve)

Thaw 60 min

365 days

## YELLOW BUN

119

65g | 120/box



# BUNS

Fully Baked Frozen  
(Thaw & Serve)

Thaw 60 min

365 days



# Classic Kaiser Breakfast Sandwich

## INGREDIENTS:

- 1 Kaiser roll
- 1 fried egg
- 1 slice of cheese
- 2 slices of turkey or ham
- 1 tbsp butter

- Slice the Kaiser roll in half and lightly toast it.
- Spread butter on each half.
- Layer turkey or ham, cheese, and the fried egg on the bottom half.
- Top with the other half of the roll and serve warm.



RECIPE

## WHITE

204

65g | 100/box

## WHOLEMEAL

205

65g | 100/box

## MULTI CEREAL

206

65g | 100/box

## RYE

207

65g | 100/box

## KAISER ROLLS

Fully Baked Frozen  
(Thaw & Serve)

- Thaw 60 min
- 365 days



## WHITE KAISER

200

35g | 150/box

## WHOLE MEAL KAISER

201

35g | 150/box

## MULTI CEREAL KAISER

202

35g | 150/box

## RYE KAISER

203

35g | 150/box

## KAISER ROLLS

Fully Baked Frozen  
(Thaw & Serve)

- Thaw 60 min
- 365 days



## FRENCH DEJEUNETTE

216

📦 100g | 📦 56/box



## SOFT WHITE ROLL SESAME

217

📦 30g | 📦 160/box



## SOFT MULTISEED ROLL

218

📦 30g | 📦 160/box



## SOFT PANINI PRE SLICED

219

📦 90g | 📦 42/box



Best used for:  
Perfect for pressed panini, grilled sandwiches, and soft rolls that stay light inside with a gentle crust outside.

## SOFT BREADS, VIENNOISE, PANINI & ROLLS

Fully Baked Frozen  
(Thaw & Serve)

📦 Thaw 60 min  
📦 365 days

## SAMOON MIDI PLAIN

300

📦 55g | 📦 90/box

## SAMOON MIDI SEEDED

301

📦 55g | 📦 120/box

## SAMOON MAXI PLAIN

302

📦 67g | 📦 96/box

## SAMOON MAXI SEEDED

303

📦 67g | 📦 96/box



## SAMOON MINI PLAIN

306

📦 35g | 📦 150/box



## SAMOON MINI SEEDED

307

📦 35g | 📦 180/box

## SAMOON MAXI BRIOCHE 6 PCS

313

📦 65g | 📦 96/box

## SAMOON MAXI MILK 6 PCS

314

📦 65g | 📦 96/box

## SAMOON MAXI WHOLEMEAL 6 PCS

315

📦 65g | 📦 96/box

## SAMOON MAXI MULTICEREAL 6PCS

316

📦 65g | 📦 96/box



## SAMOONS

Fully Baked Frozen  
(Thaw & Serve)

📦 Thaw 60 min

📦 365 days

## HALF BAGUETTE

406

140g | 30/box



## HALF BAGUETTE WHOLE WHEAT

407

140g | 30/box



## HALF BAGUETTE MULTI CEREAL

408

140g | 30/box



## HALF BAGUETTE RUSTIC

409

140g | 30/box

## BAGUETTE

426

290g | 15/box

## MULTI CEREAL BAGUETTE

428

290g | 15/box

## WHOLE WHEAT BAGUETTE

427

290g | 15/box

## RUSTIC BAGUETTE

430

290g | 15/box

### CLASSIC BAGUETTES

Frozen Part baked

Thaw 10 min  
Bake 5 min @ 200° C  
(In a preheated oven)

365 days



## BREAD CRUMBS

Ambient  
Ready to use

365 days

## BREAD CRUMBS 500G

1300

500g | 24/box

## BREAD CRUMBS FLAVOUR 500G

1301

500g | 24/box





- Baguettes

- Ciabatta

- Artisan Bread  
Loaves



# SOURDOUGH

## BAGUETTE

420

📦 290g | 📦 15/box

## MULTI CEREAL BAGUETTE

421

📦 290g | 📦 15/box

## HALF BAGUETTE

423

📦 140g | 📦 30/box

## HALF MULTI CEREAL BAGUETTE

424

📦 140g | 📦 30/box

## HALF WHOLE WHEAT BAGUETTE

425

📦 140g | 📦 30/box

## WHOLE WHEAT BAGUETTE

422

📦 290g | 📦 15/box



### SOURDOUGH BAGUETTES

Frozen Part baked

🕒 Thaw 10 min  
🔥 Bake 5 min @ 200° C  
(In a preheated oven)

📅 365 days

## CIABATTA PLAIN

400

📦 120g | 📦 60/box



## CIABATTA OREGANO

401

📦 120g | 📦 60/box



## CIABATTA OLIVE

402

📦 120g | 📦 60/box



## CIABATTA WHOLE WHEAT

403

📦 120g | 📦 60/box



### SOURDOUGH CIABATTA

Frozen Part baked

🕒 Thaw 10 min  
🔥 Bake 5 min @ 200° C  
(In a preheated oven)

📅 365 days



## CIABATTA MULTI CEREAL

414

📦 120g | 📦 60/box



## CIABATTA SANDWICH

415

65g | 80/box

## CIABATTA OREGANO

416

65g | 80/box

## CIABATTA OLIVE

417

65g | 80/box

## CIABATTA MULTI CEREAL

418

65g | 80/box

## CIABATTA WHOLE WHEAT

419

65g | 80/box

## CIABATTA RYE

429

65g | 80/box

### SOURDOUGH CIABATTA

Frozen Part baked

Thaw 10 min  
Bake 5 min @ 200° C  
(in a preheated oven)

365 days





### SOURDOUGH RYE BREAD DARK

500

450g | 15/box

### SOURDOUGH RYE BREAD DARK WITH SEED

502

450g | 15/box



### SOURDOUGH POTATO BREAD

506

450g | 20/box



### SOURDOUGH CEREAL BREAD

508

450g | 15/box

## ARTISAN BREAD LOAVES

Frozen Part baked

Thaw 60 min  
Bake 5 min @ 200° C  
(In a preheated oven)

365 days

### SOURDOUGH CORN BREAD

501

450 g | 20/box



### SOURDOUGH GOLDEN BREAD

504

450 g | 15/box



### SOURDOUGH BREAD ROUND

507

450g | 15/box



## ARTISAN BREAD LOAVES

Frozen Part baked

Thaw 60 min  
Bake 5 min @ 200° C  
(In a preheated oven)

365 days



### SOURDOUGH CHIA BREAD

505

450 g | 15/box



- **Croissants**

- **French Butter  
Croissants**

- **Puff Pastry**

- **Yeast Pastry**



# VIENNOISERIES & PUFFS

## MINI CROISSANT ALMOND

601

📦 40g | 📦 150/box

## MINI CROISSANT ZAATAR

602

📦 40g | 📦 150/box

## MINI CROISSANT

616

📦 35g | 📦 180/box

## MINI CROISSANT CHEESE

617

📦 40g | 📦 150/box

### CROISSANTS

Frozen  
Pre-proved,  
Ready to bake

Eggless recipe  
(egg-washed on demand)

📦 Thaw 60 min  
Bake 15 min @ 165° C  
(In a preheated oven, with  
steam/ eggwashed)

📦 365 days



## MINI PAIN AU CHOCOLATE

609

📦 35g | 📦 144/box

## MIDI PAIN AU CHOCOLATE

610

📦 60g | 📦 96/box

## MAXI PAIN AU CHOCOLATE

611

📦 90g | 📦 60/box



### CROISSANTS

Frozen  
Pre-proved,  
Ready to bake

Eggless recipe  
(egg-washed on demand)

📦 Thaw 60 min  
Bake 15 min @ 165° C  
(In a preheated oven, with  
steam/ eggwashed)

📦 365 days



## CROISSANTS

Frozen  
Pre-proved,  
Ready to bake

Eggless recipe  
(egg-washed on demand)

**Thaw 60 min**  
 **Bake 15 min @ 165° C**  
(In a preheated oven, with  
steam/ eggwashed)

**365 days**



## CROISSANTS

Frozen  
Pre-proved,  
Ready to bake

Eggless recipe  
(egg-washed on demand)

**Thaw 60 min**  
 **Bake 15 min @ 165° C**  
(In a preheated oven, with  
steam/ eggwashed)

**365 days**

### MIDI CROISSANT

603

65g | 60/box

### MIDI CROISSANT ALMOND

604

75g | 60/box

### MAXI CROISSANT

606

90g | 60/box



### MAXI CROISSANT ALMOND

607

105g | 60/box



### MIDI CROISSANT ZAATAR

605

75g | 60/box

### MIDI CROISSANT CHEESE

618

75g | 60/box

### MAXI CROISSANT ZAATAR

608

105g | 60/box



### MAXI CROISSANT CHEESE

619

105g | 60/box



## Classic Croissant Sandwich with Zaatar

- Slice the croissant in half.
- Spread labneh on the base.
- Add cucumber, tomato and mint.
- Drizzle with olive oil.
- Close the sandwich and serve fresh.

#### INGREDIENTS:

1 zaatar croissant  
2 tbsp labneh  
Sliced cucumber & tomato  
Fresh mint leaves  
Olive oil drizzle



RECIPE



## MINI BUTTER CROISSANT

614

📦 30g | 📦 180/box

## MIDI BUTTER CROISSANT

615

📦 60g | 📦 60/box

## MAXI BUTTER CROISSANT

621

📦 90g | 📦 50/box

**FRENCH BUTTER CROISSANTS**  
(25%)

**Frozen**  
Pre-proved,  
Ready to bake

Eggless recipe

🕒 **Thaw 60 min**  
**Bake 20 min @ 165° C**  
(In a preheated oven, with  
steam/eggwashed)

📦 **365 days**

## PUFF PASTRY CHEESE

700

📦 80g | 📦 60/box

## PUFF PASTRY SPINACH & FETA CHEESE

701

📦 80g | 📦 60/box

## PUFF PASTRY CHICKEN

702

📦 80g | 📦 60/box

## PUFF PASTRY WITH STRAWBERRY FILLING

706

📦 80g | 📦 60/box

**PUFF PASTRY**  
SWEET & SAVOURY

Frozen Ready  
to bake

📦 365 days



Puff pastry is made with hundreds of paper-thin layers of dough and butter, which puff up beautifully when baked. A single sheet can rise to 6–8 times its original height.

## DANISH PASTRY CHEESE

703

🕒 80g | 📦 72/box

## DANISH PASTRY SPINACH & FETA CHEESE

704

🕒 80g | 📦 72/box

## DANISH PASTRY CINNAMON

709

🕒 35g | 📦 144/box



## DANISH PASTRY CHICKEN

705

🕒 80g | 📦 72/box

## DANISH PASTRY VANILLA

708

🕒 35g | 📦 144/box



## DANISH PASTRY APRICOT

711

🕒 35g | 📦 144/box



Despite the name, Danish Pastries were influenced by Austrian bakers who brought laminated dough techniques to Denmark in the 1800s.

## YEAST PASTRY

Frozen  
Pre-proved,  
Ready to bake



Thaw 60 min

Bake 12 min @ 165° C

(In a preheated oven, with  
steam/ eggwashed)



365 days



- **Oval Burek**

- **Burek Stick**

- **Rose Burek**

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# BUREK

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### CHEESE BIG

807

🕒 290 g/piece | 📦 30/box



### SPINACH & CHEESE BIG

808

🕒 290 g/piece | 📦 30/box

### CHEESE MIDI

815

🕒 180 g/piece | 📦 40/box

### SPINACH & CHEESE MIDI

816

🕒 180 g/piece | 📦 40/box

### CHICKEN MIDI

817

🕒 180 g/piece | 📦 40/box

### POTATO MIDI

818

🕒 180 g/piece | 📦 40/box



### CHICKEN BIG

809

🕒 290 g/piece | 📦 30/box

### POTATO BIG

810

🕒 290 g/piece | 📦 30/box

## OVAL BUREK

Frozen  
Ready to bake

🕒 Baking 15-20 min  
@ 230° C  
*(In a preheated oven/ brush  
with oil after baking)*

📦 365 days

## OVAL BUREK

Frozen  
Ready to bake

🕒 Baking 15-20 min  
@ 230° C  
*(In a preheated oven/ brush  
with oil after baking)*

📦 365 days

## BUREK CHEESE STICK

819

🕒 100 g/piece | 📦 96/box



## BUREK SPINACH CHEESE STICK

820

🕒 100 g/piece | 📦 96/box



## BUREK STICK

Frozen  
Ready to bake

🕒 Baking 15-20 min  
@ 230° C  
(In a preheated oven/ brush with oil after baking)  
📦 365 days

## ROSE BUREK

Frozen  
Ready to bake

🕒 Baking 15-20 min  
@ 230° C  
(In a preheated oven/ brush with oil after baking)  
📦 365 days

## CHEESE

811

🕒 120 g/piece | 📦 60/box

## SPINACH & CHEESE

812

🕒 120 g/piece | 📦 60/box

## CHICKEN

813

🕒 120 g/piece | 📦 60/box

## POTATO

814

🕒 120 g/piece | 📦 60/box

## CHEESE SMALL BULK

821

🕒 120 g/piece | 📦 80/box

### Crispy Oven -Baked Burek

#### INGREDIENTS:

1 ready-made burek (cheese or spinach-filled)

Olive oil or melted butter (for brushing)

Optional: yogurt dip or labneh for serving

- Preheat oven to 180°C.
- Place the burek on a baking tray lined with parchment.
- Lightly brush with olive oil or butter.
- Bake for 10–12 minutes until golden and crisp.
- Serve warm with a side of dip.



RECIPE

- Tawa
- Samosa Sheets
- Filo Dough
- Spring Roll Sheet
- Pizza Base

# DOUGH SHEETS



## TAWA

900

170g



## SAMOSA

902

500g | 50 sheets | 24/box

## FILO DOUGH

901

450g | 20/box



## BAKLAWA DOUGH

905

450g | 20/box



Samosa sheets make more than just samosas — in many kitchens, they're also used to create quick spring rolls, crispy cups, and even dessert parcels with chocolate or dates!

## SPRING ROLLS SHEETS

906

275g

## PUFF PASTRY SHEET 1KG

707

1000g | 10/box

## SPRING ROLL SHEETS

Frozen  
Thaw & Serve

Thaw 30 min

365 days

## TAWA, SAMOSA SHEETS & FILO DOUGH

Frozen Thaw & Serve

Thaw 30 min | 365 days



ROUND OR SQUARE  
**PIZZA BASE SMALL**

801

165 g/piece | 40/box

ROUND OR SQUARE  
**PIZZA BASE LARGE**

802

360 g/piece | 24/box

**PIZZA BASE**

Frozen-Ready  
to bake

Thaw 30 min  
Bake 10 min @ 220° C  
*(in a preheated oven)*

365 days



**PIZZA BASE SQUARE** (20cmx20cm)

803

360 g/piece | 24/box



# Cheesy Veggie Pizza

INGREDIENTS:

- 1 ready-made pizza base
- 2 tbsp pizza sauce
- ½ cup shredded mozzarella
- Bell peppers, onions, and olives
- Dried oregano & chili flakes

- Spread pizza sauce evenly over the base.
- Add cheese and top with veggies.
- Bake at 200°C for 7–8 minutes until golden and bubbly.
- Sprinkle oregano and chili flakes. Serve hot.



RECIPE

- **Cake Donuts**

- **Fried Balls**

- **Berliners**

- **Muffins**

- **Brioche Bun**

- **Pound Cake**

- **Layer Cakes**

- **Cookies**



# CAKES & PASTRY

## CAKE DONUTS

Frozen Thaw  
& Serve

Thaw 60 min

365 days



### PLAIN GLAZED

1000

65g | 60/box

### PLAIN

1009

55g | 60/box

### WITH COLORFUL SPRINKLES CHOCO GLAZED

1010

65g | 60/box

## FRIED BALLS/ FOOD DOTS

### BAG OF 1 KG

1008

1000g | 10/box

THAWING : 30 MINS



## BERLINERS

Frozen Thaw  
& Serve

Thaw 60 min

365 days



### CHOCOLATE

1004

75g | 48/box



### CUSTARD

1005

75g | 48/box



### LEMON

1006

75g | 48/box



### JAM

1007

65g | 48/box





## VANILLA

1100

65g | 80/box



## BLUEBERRY FILLED

1101

65g | 80/box

## VANILLA CHOCO CHIP

1102

65g | 80/box

## BANANA

1103

65g | 80/box

## DOUBLE CHOCOLATE FILLED

1104

75g | 80/box



## CHOCO

1114

65g | 80/box



## MUFFINS

Frozen Thaw & Serve

Thaw 60 min

365 days

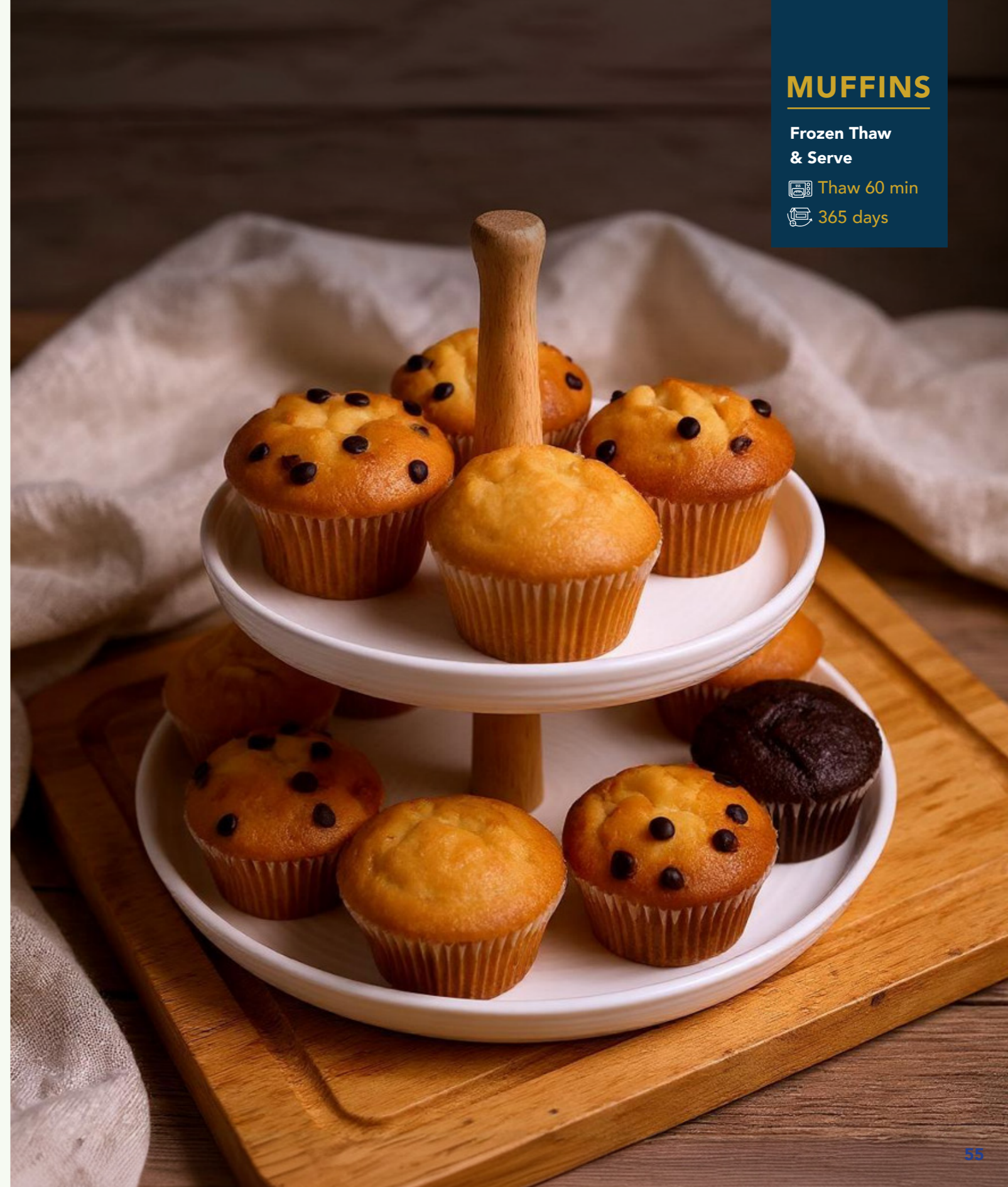


## MUFFINS

Frozen Thaw & Serve

Thaw 60 min

365 days



## PANETTONE CHOCO BUN

220

📦 65g | 📦 90/box

## PANETTONE BRIOCHE BUN

Frozen Thaw  
& Serve

🕒 Thaw 60 min

📦 365 days



## ENGLISH POUND CAKE

Frozen Thaw  
& Serve

🕒 Thaw 60 min

📦 365 days



## POUNDCAKE CHOCOLATE

1118

📦 280g | 📦 8/box

## POUNDCAKE VANILLA

1119

📦 280g | 📦 8/box

## POUNDCAKE MARBLED

1120

📦 280g | 📦 8/box



## CAKE CHOCO

1200

📦 500g | 📦 30/box

## CAKE VANILLA

1204

📦 500g | 📦 30/box

## LAYER CAKES

Frozen Thaw  
& Serve

🕒 Thaw 60 min

📦 365 days



**CHOCOLATE  
HEART SHAPE**

1105

500g | 8/box



**NUTELLA  
HEART SHAPE**

1106

500g | 8/box



**CHOCOLATE  
FLOWER SHAPE**

1108

500g | 8/box



**WHITE  
HEART SHAPE**

1111

500g | 8/box

**BLACK & WHITE  
FLOWER SHAPE  
WITH APRICOT JAM**

1112

500g | 8/box

**SHELL CINNAMON  
SHAPE**

1113

500g | 8/box



**FLOWER SHAPED  
WITH RASPBERRY  
JAM FILLING**

1110

500g | 8/box



*Butter ghee*  
**COOKIES**

**Ambient  
Ready to Serve**

365 days

*Butter ghee*  
**COOKIES**

**Ambient  
Ready to Serve**

365 days



**We look forward to  
bake the best for you!**

*Thank you!*



# FOOD

Development Company LLC

**Food Development Company**

Khazaen Economic City, Barka, Sultanate of Oman  
A Company of Salalah Mills Co. SAOG.

