Bakersland®

Superior Quality Bakery Products

Contract Manufacturing

Your name on the box. Our bakery behind it.

October 2026

BAKERSLANDINC.COM



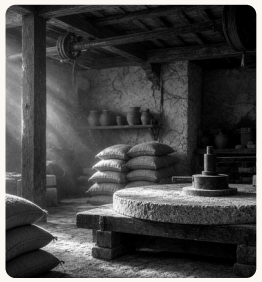
Bakersland®
Superior Quality Bakery Products

CONTRACT MANUFACTURING
SQF CERTIFIED

COMPANY

Bakersland at a glance.

A family baking line from a Greek flour mill to a California plant, now a wholesale bakery serving kitchens nationwide.






Nick Koufoudakis

1850s

Great-great-grandfather Stavros started a flour mill in Greece that continued through two generations.

1976

Nick Koufoudakis established the first industrial fillo dough factory in Athens.

1997

Stavros Koufoudakis, with his father Nick, opened our doors in Los Angeles, bringing Greek pastry craft to California.

Today

The plant is in Irwindale — producing ready-to-use tart shells and more for kitchens nationwide.

SINCE 1976 · IRWINDALE, CALIFORNIA · WHOLESALE BAKERY · NATIONWIDE

Wholesale bakery products for bakeries, restaurants, hotels, retail, and pastry kitchens

Regional and national distributors carry Bakersland lines for broader foodservice coverage.

Bakersland, Inc.
16187 Ornelas St., Irwindale, CA 91706

213.893.8000 · info@bakerslandinc.com
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WHY CO-PACK

A pastry plant, without building one.

Contract manufacturing lets bakery and pastry brands put product in market without building a second bakery. Bakersland is the wholesale bakery in Irwindale — the same line that produces our own tart shells — under SQF food safety systems.

Bring a brief. We assess fit, quote, sample, and run.

YOU KEEP *the brand* *the recipe* *the customer*



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WHO WE ARE

Vision, mission, values.

OUR VISION

To create a Superior Quality experience in every bite.

OUR MISSION

Manufacture Superior Quality Products providing the best service.
Constantly innovate discovering what the bakery market desires.

OUR VALUES

Excellence in all our processes
Innovation according to the market trends
Passion for bakery flavors and aromas
Integrity in our relationships with vendors, customers and employees

HERITAGE · FROM A GREEK FLOUR MILL TO A CALIFORNIA PLANT

1850s — Great-great-grandfather Stavros's flour mill, Greece

1976 — Nick Koufoudakis's first industrial fillo factory, Athens

1997 — Stavros & Nick open in Los Angeles

Today — Baking in Irwindale, California

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CAPABILITIES

What we run in-house.

Bakersland is the wholesale bakery in Irwindale — the same line that produces our own tart shells — under SQF food safety systems.



01

Mixing — dough and batter mixed to your spec.

02

Depositing — accurate fill weights, run after run.

03

Forming — shells, shapes, and laminated formats.

04

Baking — even color and bake across the lot.

05

Freezing — held frozen for a stable finish and ship.

06

Packing — retail and foodservice packs, labeled to your brand.

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WHAT WE MAKE

Four specialties. One standard.



SIGNATURE

Tart Shells

Real-butter vanilla shortcrust. Rounds and rectangles from 4" to 13.5". Dry storage. Ready to fill.



FINISHED

Filled Tarts

Custard, fruit, chocolate, lemon, and key lime programs. Frozen for consistency.



FINISHED

Cakes

Layer cakes, slices, and pastry-case formats. Frozen for a consistent finish.



HERITAGE

Fillo & Kataifi

Thin, workable sheets for baklava, wraps, and savory applications. Our own line, not co-packed.

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SERVICES

What we run under your name.

Built for pastry and bakery brands that need scale in a frozen plant run under SQF food safety systems — not a generic job shop.

01

Private-label catalog — Selected Bakersland SKUs under your brand — tart shells, filled tarts, baklava, and supporting lines.

02

Custom tart shells — Sizes, shapes, edge styles, and coatings developed to your brief within our real-butter shortcrust.

03

Filled programs — Custard, fruit, chocolate, lemon, and key lime formats — frozen for the same plate, every time.

04

Baklava — Baklava programs made with fillo dough.

05

Cakes — Wholesale cake programs for retail cases and foodservice — quoted within bakery scope.

06

Pack, label, ship — Retail packs, foodservice cases, labeling to your specs, and freight coordination nationwide.

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BENEFITS

What a partner plant is for.

01

Cost without a plant — No capital for ovens, freezers, or a second crew. You pay for runs, not idle capacity.

02

Pastry already in the building — Shortcrust, lamination, and frozen finishing are what we do every day — not a side line.

03

Scale that can move — Pilot cases for a launch, then ongoing frozen production as the program lands in stores or hotels.

04

You keep the brand — Marketing, recipes, and customer relationships stay with you. We bake, freeze, pack, and ship.

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PROCESS

Six simple steps.

01 Consultation

Volume, format, allergens, pack, and timeline. We say quickly whether it sits in SQF scope.

02 Proposal

Scope, lead time, MOQ, and cost. Then a contract and confidentiality terms.

03 Samples

Development and tasting samples until the spec is locked — crust, fill, bake, and pack.

04 Production

Scheduled frozen runs on the Irwindale line, with your labeling and case configuration.

05 Quality

In-process checks, finished-goods review, and the certificates your buyers ask for.

06 Delivery

Frozen shipping to your DC or accounts, plus ongoing support for reorders and seasonal lifts.

ORDER TERMS

2 pallets

Minimum order as low as 2 pallets for a first order

30 days

Reorder lead time: 30 days

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SQF CERTIFIED

CERTIFICATE #62171

SQF Food Safety Code: Food Manufacturing, Edition 9

Category 13 Bakery and Snack Food Processing

Certified products: Tart Shells; Custard Filled Tarts; Baklava, Tres Leches Cake

Expires Nov 23, 2027 · Safe Food Certifications, LLC

Recertification audit Aug 20, 2026

QUALITY · GFSI · HACCP

What SQF means for our customers.

SQF — Safe Quality Food — is a GFSI-recognized food safety certification. An independent auditor verifies HACCP-based controls at our Irwindale wholesale bakery.

Easier vendor approval — Most grocery, club, and foodservice buyers require a GFSI-recognized scheme.

Fewer duplicate audits — One independently audited food-safety system covers HACCP, GMPs, and traceability.

Paperwork with the load — Spec sheets, allergen statements, and certificates travel with the program.

Recall-ready traceability — Lot coding and documented process controls mean we can trace a run.

Honest scope — We only co-pack what sits inside our SQF scope.

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FOR QA

What the audit covers

- GFSI-recognized Food Safety Code for manufacturing
- HACCP plan by process
- Allergen program and RTE environmental monitoring
- Traceability and a tested recall
- Annual recertification by a licensed certification body
- One unannounced audit each three-year cycle

FOR ONBOARDING

What we send

- Current SQF certificate
- Spec sheets and certificates of analysis
- Allergen and ingredient statements
- Recall contacts
- Lot codes on every run

Kosher options available; ask Sales for item-specific kosher status.



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HOW WE WORK

Clear comms. Your IP stays yours.

Transparency

A single sales contact, production updates, and no surprise change orders. You know where the run sits.

Built to the brief

Crust, fill, pack, and label are specified with you — not a one-size catalog slapped with a sticker.

Confidentiality

Recipes, formulas, and brand files remain yours under written confidentiality. We do not shop your spec.

EXAMPLE PROGRAMS

How brands use the plant.

Typical fits — not a client list.



Retail tart program

A grocer or bakery brand running ready-to-fill shells in their own retail pack — our crust, their name.



Hotel pastry

Filled tarts for banquet and outlet pastry, frozen so every property plates the same dessert.

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START A BRIEF

Tell us the brief.

Volume, format, timeline, and brand requirements. Sales at 213.893.8000 — we respond with feasibility and next steps.

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COMPANY

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