



Bakersland®

Superior Quality Bakery Products

Wholesale bakery products for bakeries &
foodservice

October 2026

BAKERSLANDINC.COM



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.

COMPANY

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

COMPANY · OUR PROMISE

Our product promise.

Clean Label · All Natural · Non-GMO · Real Butter — the four points every Bakersland product conversation starts with.



ALL NATURAL · NON-GMO

- All-natural, non-GMO core lines
- No preservatives on core lines

REAL BUTTER

- Real butter on signature shortcrust
- Our signature butter tarts deliver a sweet butter-cookie flavor, a buttery aroma, and an eye-catching golden-brown color.

COMPANY · FOOD SAFETY

Food safety: SQF.

SQF certified



CERTIFIED SCOPE

Food Sector Category 13: Bakery and Snack Food Processing
Certified Products: Tart Shells; Custard Filled Tarts; Baklava; Tres Leches Cake

CODE	SQF Food Safety Code: Food Manufacturing, Edition 9
CERTIFICATE	#62171, issued by Safe Food Certifications, LLC
CERTIFICATION	Recertification, audit Aug 20, 2026
EXPIRY	November 23, 2027
SITE	16187 Ornelas St., Irwindale, CA

SQF is a GFSI-recognized, HACCP-based program.

SQF CERTIFIED PRODUCTS

- Tart Shells
- Custard Filled Tarts
- Baklava
- Tres Leches Cake

NOT INCLUDED IN SQF SCOPE

- Fillo & kataifi dough
- Mini & biscuit tart shells
- Puff pastry shells

Kosher available on certified items; ask Sales for item-specific kosher status.

CURRENT LINES

Lines at a glance.

24 items in six categories for bakeries and foodservice kitchens.



Tart Shells

DRY · 11 ITEMS

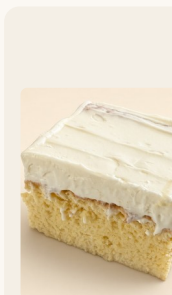
- 4", 8", 9" and 11" round fluted
- 13x3.5" and 13.5x4" rectangle fluted
- 1.5", 2" and 3.5" butter biscuit rounds



Custard Filled Tarts

FROZEN · 3 ITEMS

- 2", 4" and 9" vanilla custard



Cake

FROZEN · 1 ITEM

- Tres Leches half sheet



Fillo & Kataifi

FROZEN · 6 ITEMS

- Fillo: extruded or stretched thin, 1 lb rolls or 24 lb flat; bourek extra-thick
- Kataifi: 1 lb bags



Puff Pastry Shells

DRY · 2 ITEMS

- 4" plain cream roll
- 4" sweet cream horn



Baklava

FROZEN · 1 ITEM

- Greek triangles, 96 pcs

CURRENT LINES · TART SHELLS

Tart shells in stock.

The Land of the Tarts

Real-butter vanilla shortcrust. Dry storage. Ready to fill.

ROUNDS & RECTANGLES

CODE	SHELL	PCS
23002	4" round	64
23011	9" round, gold bd.	20
23021	11" round, gold bd.	20

MINI & BISCUIT

CODE	SHELL	PCS
24011	1.5" straight	300
24021	2" flat	252
24028	2" straight	140
24038	3.5" straight	40

Not included in SQF scope.



SQF CERTIFIED SCOPE

Tart Shells
Certificate #62171



SHELF LIFE & STORAGE

Dry · store at 55–75°F · shelf life 365 days

CURRENT LINES · TART SHELLS

Special order shells.

Rounds, rectangles and a flat biscuit shell, available as Special Order items. For current availability, contact sales.

ROUNDS & RECTANGLES

CODE	SHELL	PCS
23041	8" round	12
23031	13x3.5" rect.	24
23051	13.5x4" rect.	24

MINI & BISCUIT

CODE	SHELL	PCS
24031	3.5" flat	60

Not included in SQF scope.



SHELF LIFE & STORAGE

Dry · store at 55–75°F · shelf life 365 days

CURRENT LINES · CUSTARD FILLED TARTS

Custard filled tarts: ready to finish.

Frozen for consistency — ready to finish or serve.

Vanilla custard in a butter vanilla shell · Storage: Frozen

CODE	ITEM	PCS	STATUS
23163	2" vanilla custard tart	140	Special Order
23102	4" vanilla custard tart	64	Special Order
23111	9" vanilla custard tart	12	Special Order



SQF CERTIFIED SCOPE

Custard Filled Tarts

Certificate #62171



SHELF LIFE & STORAGE

Frozen · store at -10 to 10°F · shelf life 365 days

CURRENT LINES · CAKE

Tres leches cake.

Frozen for a consistent finish.

Storage: Frozen

CODE	ITEM	PACK	STATUS
32201	Tres Leches, half sheet	2 x 8.55 lb / case	Special Order



SQF CERTIFIED SCOPE

Tres Leches Cake

Certificate #62171



SHELF LIFE & STORAGE

Frozen · store at -10 to 10°F · shelf life 365 days

CURRENT LINES · FILLO, KATAIFI & BAKLAVA

Fillo & kataifi and baklava.

Frozen

Fillo & kataifi dough. We also make SQF certified fillo items. Thin, workable sheets for baklava, wraps, and savory applications.

CODE	FILLO & KATAIFI	PACK
50001	Fillo, extruded thin, 1 lb rolls	24 x 1 lb
50011	Fillo, extruded thin, flat, 24 lb	24 lb flat
50021	Fillo, stretched thin, 1 lb rolls	24 x 1 lb
50031	Fillo, stretched thin, flat, 24 lb	24 lb flat
50051	Fillo, bourek extra thick, 1 lb rolls (chipboard box)	24 x 1 lb
50041	Kataifi, 1 lb bags	16 x 1 lb bags

50101 Baklava, Greek triangles, 96 pcs
Made with fillo dough · Storage: Frozen



SQF CERTIFIED SCOPE
Baklava · Cert #62171



SHELF LIFE & STORAGE

Frozen · store at -10 to 10°F · shelf life 365 days

CURRENT LINES · PUFF PASTRY SHELLS

Puff pastry shells.

Empty puff pastry shells · Storage: Dry

CODE	ITEM	PCS	STATUS
25062	4" plain cream roll	56	In Stock
25042	4" sweet cream horn	56	Special Order

Not included in SQF scope.



SHELF LIFE & STORAGE

Dry · store at 55–75°F · shelf life 365 days

FOR YOUR KITCHEN

Why kitchens use them.



01

Consistency

Frozen for pastry kitchens that need the same plate, every time.

02

Time saved

Pre-baked shells, ready to fill. Filled tarts arrive ready to finish or serve.

03

Less labor

Your team fills and finishes. The shell arrives already baked.

CURRENT LINES · RECIPE IDEAS

Recipe ideas for your bakery case.

Pastry-case standards that start with Bakersland real-butter tart shells. Scale them for retail cases or plated dessert.



RECIPE MADE WITH BAKERSLAND 23011 SHELL (9", IN STOCK)

Classic fruit tart

Vanilla pastry cream, seasonal fruit, and a clear glaze on a 9-inch fluted butter shell.

Recipe ideas for your own bakery — not Bakersland products.



RECIPE MADE WITH BAKERSLAND 23002 SHELL (4", IN STOCK)

Lemon meringue tart

Sharp lemon curd under Swiss meringue, finished under the torch.

ORDERING

How to order.

01 SAMPLES

Ask for the current catalog, case packs, and sample support.
Samples ship nationwide.

02 CASE PACKS

Direct from our Irwindale bakery to bakeries, hotels, restaurants, and pastry kitchens. Case packs and pallet quantities.

03 STORAGE

Dry: 55–75°F
Frozen: -10 to 10°F
Shelf life 365 days

WHERE TO BUY · [BAKERSLANDINC.COM/WHERE-TO-BUY](https://bakerslandinc.com/where-to-buy)

Regional and national distributors carry Bakersland lines for broader foodservice coverage. We can connect you with the right partner for your market. For current availability and pricing, contact sales.

CONTACT

Let's talk.

Ask for the current catalog, case packs, and sample support.

Sales replies during business hours. • Samples ship nationwide.



ADDRESS

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