

CREATION

FOODS COMPANY

Everything good begins at Creation

EXPECT ONLY THE BEST!

PRODUCT CATALOGUE



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Contents



Bourekas

Pg.06

Bourekas are delicious Middle Eastern hand pies. These baked, stuffed pastries are popular throughout the Middle East.



Croissants

Pg.08

A flaky Vienna-style pastry named for its well-known crescent shape.



Danishes

Pg.14

Laminated sweet pastry. It was invented in Denmark and has since become a Danish specialty.



Muffins

Pg.16

individual sized quick bread product. Muffins in America are similar to a cupcakes in size and cooking methods.



Challah

Pg.10

A loaf of white leavened bread, typically plaited in form



Cookies

Pg.12

A small sweet cake, typically round, flat, and crisp.



Butter Tarts

Pg.18

A butter tart is a type of small pastry highly regarded in Canadian cuisine and considered one of Canada's quintessential desserts.



Bagels

Pg.20

Traditionally shaped by hand into the form of a ring, which is first boiled for a short time in water and then baked.

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Par-Bake Breads

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The raw dough is baked normally, but halted at about 80% of the normal cooking time



Pizza Dough

Pg.26

A flatbread generally topped with tomato sauce and cheese and baked in an oven.



Pies

Pg.24

A baked dish which is usually made of a pastry dough casing that covers or completely contains a filling of various sweet or savoury ingredients



Puff Pastry

Pg.28

A flaky light pastry containing several layers of fat.



Strudels

Pg.30

A confection of thin pastry rolled up around a fruit filling and baked.



Turnovers

Pg.34

A type of pastry made by placing a filling on a piece of dough, folding the dough over

Contents



Yogurt Cakes

Pg.32

A soft, light cake, especially one made from a batter containing yogurt base



Ingredients

Pg.36

Any of the foods or substances that are combined to make a particular dish.



Borekas

FREEZER TO OVEN

| Code | Pcs/Case | | Description | Kosher |
|--------|----------|------|------------------------------------|--------|
| 3017 | 75 | Case | Large Spinach & Feta 4.25 oz. | |
| 3015 | 84 | Case | Large Feta Cheese 4.25oz | Dairy |
| 3016 | 60 | Case | Large Potato 6oz. | Parve |
| 3018 | 60 | Case | Mushroom/Potato/Onion Bagel 4oz. | Parve |
| 3010 | 192 | Case | Mini Feta Cheese 1.75oz. | Dairy |
| 3011 | 192 | Case | Mini Potato 1.75oz. | Parve |
| 3012 | 192 | Case | Mini Olive & Feta Cheese 1.75oz. | Dairy |
| 3013 | 192 | Case | Mini Spinach & Feta 1.75oz. | |
| 3019 | 192 | Case | Mini Mushroom/Potato/Onion 1.75oz. | Parve |
| 3020 | 192 | Case | Mini Pizza 1.75oz. | Dairy |
| 30155 | 48 | Case | Extra Large Feta Cheese 6oz. | Dairy |
| 301096 | 96 | Case | Mini Feta Cheese 1.75oz. | Dairy |
| 301196 | 96 | Case | Mini Potato 1.75oz. | Parve |
| 301296 | 96 | Case | Mini Olive 1.75oz. | Dairy |
| 301396 | 96 | Case | Mini Spinach & Feta 1.75oz. | |
| 301996 | 96 | Case | Mini Mushroom/Potato/Onion 1.75oz. | Parve |

BAKING INSTRUCTIONS:

1. PREHEAT THE OVEN TO 350° F.
2. KEEP FROZEN AT 0° F (-18°C) OR BELOW UNTIL READY TO USE.
3. PLACE PRODUCT ON BAKING SHEET LINED WITH PARCHMENT PAPER OR NON STICK COOKING SPRAY.
4. PLACE BAKING SHEET IN OVEN IMMEDIATELY.
5. BAKE FOR 30 - 35 MINUTES UNTIL GOLDEN BROWN.
6. REMOVE FROM OVEN AND ENJOY.

Croissants

PROOF AND BAKE

| Code | Pcs/Case | Description | Kosher |
|-------|----------|------------------------------|--------|
| 1020 | 120 Case | Butter 100% 2.75oz. | Dairy |
| 13003 | 120 Case | Cheddar Cheese 3oz. | Dairy |
| 13505 | 100 Case | Chocolate 3.5oz. | Dairy |
| 11008 | 300 Case | Mini Chocolate. 1oz. | Dairy |
| 11002 | 270 Case | Mini Plain 1oz. | Parve |
| 12502 | 150 Case | Plain Butter Flavour 2.5 oz. | Parve |
| 14002 | 100 Case | Plain Butter Flavour 4oz. | Parve |
| 13506 | 90 Case | Spinach & Feta 3.5oz. | |



BAKING INSTRUCTIONS:

1. KEEP FROZEN AT 0° F (-18°C) OR BELOW UNTIL READY TO USE.
2. PLACE PRODUCT ON PARCHMENT PAPER LINED FULL SHEET PAN, COVER WITH PLASTIC.
3. DEFROST COMPLETELY AT ROOM TEMPERATURE OR IN COOLER OVER-NIGHT.
4. PROOF AT 90°F (32°C) FOR 20-25 MINUTES OR UNTIL DOUBLES IN SIZE.
5. BAKING GUIDELINES: OVEN: 350°F (175°C) FOR 15-20 MINUTES.
6. REMOVE FROM OVEN AND COMPLETELY COOL ON BAKING PAN BEFORE DISPLAYING OR PACKAGING.



Challah

PROOF AND BAKE

| Code | Pcs/Case | Description | Kosher |
|-------|----------|----------------------------------|--------|
| 80001 | 12 | Case 6 Strands Braided 1.5lb. | Parve |
| 80002 | 120 | Case Fancy Egg Bun 3oz. | Parve |
| 80005 | 120 | Case Knotted Egg Bun 3oz. | Parve |
| 80006 | 8 | Case Challah - Crown 2lb. | Parve |
| 80008 | 12 | Case Challah - Raisin 1.5lb. | Parve |
| 80010 | 120 | Case Challah - Balls 3oz. | Parve |
| 80018 | 120 | Case Challah - Raisin Balls 3oz. | Parve |

BAKING INSTRUCTIONS:

1. KEEP FROZEN AT 0°F (-18°C) OR BELOW UNTIL READY TO USE.
2. REMOVE CHALLA FROM THE CASE.
3. PLACE PRODUCT ON PARCHMENT PAPER LINED FULL SHEET PAN, COVER WITH PLASTIC.
4. DEFROST COMPLETELY AT ROOM TEMPERATURE OR IN COOLER OVERNIGHT.
5. REMOVE THE PLASTIC BEFORE BAKING.
6. BAKING GUIDELINES: 340°F (170°C) FOR 30-35 MINUTES.
7. REMOVE FROM OVEN AND COMPLETELY COOL ON BAKING PAN.



Gourmet Cookies

| Code | Pcs/Case | Description | Kosher |
|-------|----------|---------------------------------|--------|
| E100 | 120 | Case Chocolate Chip 2oz. | Dairy |
| E161 | 120 | Case Chocolate Chunk 2oz. | Dairy |
| E160 | 120 | Case Double Chocolate Chip 2oz. | Dairy |
| E109 | 120 | Case Double White Drops 2oz. | Dairy |
| E110 | 120 | Case Oatmeal Raisin 2oz. | Dairy |
| E198 | 120 | Case Short Bread Marble 2oz. | Dairy |
| E102A | 120 | Case Smarties 2oz. | Dairy |
| E112A | 120 | Case Triple Chocolate Chip 2oz. | Dairy |
| E107A | 120 | Case White Chocolate 2oz. | Dairy |

BAKING INSTRUCTIONS:

1. PLACE FROZEN COOKIE DOUGH ONTO BAKING SHEET (UNGREASED/PARCHMENT LINED) ABOUT 3 INCHES APART.
2. BAKE IN CONVECTION OVEN AT 275°F. FOR 22-25 MINS (GOLDEN BROWN SOFT AND CHEWY) OR AT 300°F. FOR 16-18 MINS. (LIGHT GOLDEN EXTRA CHEWY)
3. REMOVE COOKIES WHEN GOLDEN BROWN EDGES OR EDGES APPEAR DRY AND CRISP FOR DARK COOKIES (DO NOT OVERBAKE)
4. ALLOW COOKIES TO COOL OFF ON BAKING SHEET, APPROXIMATELY 20 MINS.

Danishes

PROOF AND BAKE

BAKING INSTRUCTIONS:

1. KEEP FROZEN AT 0°F (-18°C) OR BELOW UNTIL READY TO USE.
2. PLACE PRODUCT ON PARCHMENT PAPER LINED FULL SHEET PAN, COVER WITH PLASTIC.
3. DEFROST COMPLETELY AT ROOM TEMPERATURE OR IN COOLER OVERNIGHT.
4. PROOF AT 90°F (32°C) FOR 20-25 MINUTES OR UNTIL DOUBLES IN SIZE.
5. BAKING GUIDELINES: OVEN:350°F (175°C) FOR 15-20 MINUTES.
6. REMOVE FROM OVEN AND COMPLETELY COOL ON BAKING PAN BEFORE DISPLAYING OR PACKAGING.

| Code | Pcs/Case | Description | Kosher |
|-------|----------|--|--------|
| 2003 | 240 | Case Mini Twisted 1.25oz. | Parve |
| 2005 | 120 | Case Medium Twisted 2.5oz. | Parve |
| 2015 | 96 | Case Large Twisted 4oz. | Parve |
| 2300 | 2 | Case Dough Slab 15 lbs. | Parve |
| 2030 | 100 | Case Apple Bearclaw 3.5oz. | Parve |
| 2034 | 100 | Case Blueberry/Cheese Bearclaw 3.5oz. | Dairy |
| 2035 | 100 | Case Strawberry/Cheese Bearclaw 3.5oz. | Dairy |
| 2058 | 100 | Case Apple Two fold 4oz. | Parve |
| 2059 | 90 | Case Cheese Two fold 4oz. | Dairy |
| 2070 | 300 | Case Mini Apple Bites 1oz. | Parve |
| 2057 | 300 | Case Mini Cheese Bites 1oz. | Dairy |
| 2073 | 300 | Case Mini Cherry Bites 1oz. | Parve |
| 2080 | 300 | Case Mini Cinnamon 1.5oz. | Parve |
| 2122 | 100 | Case Large Cinnamon Bun 4.5oz. | Parve |
| 20595 | 75 | Case Sweet Cheese Bun 5oz. | Dairy |
| 20605 | 75 | Case Sweet Cherry Bun 5oz. | |



Muffin Batter

SCOOP & BAKE

BAKING INSTRUCTIONS:

| Code | | | Description | Kosher |
|----------------|---------------|------|-----------------------|--------|
| Large (33 lb.) | Small (15lb.) | | | |
| 33001 | 15001 | Pail | Apple Cinnamon | Dairy |
| 33003 | 15003 | Pail | Banana | Dairy |
| 33007 | 15007 | Pail | Blueberry | Dairy |
| 33009 | 15009 | Pail | Bran & Raisin | Dairy |
| 33011 | 15011 | Pail | Carrot | Dairy |
| 33013 | 15013 | Pail | Chocolate Chip | Dairy |
| 33015 | 15015 | Pail | Corn | Dairy |
| 33017 | 15017 | Pail | Double Chocolate Chip | Dairy |
| 33019 | 15019 | Pail | Lemon Cranberry | Dairy |
| 33021 | 15021 | Pail | Lemon Poppy seed | Dairy |
| 33023 | 15023 | Pail | Low Fat Fruit & Fibre | Dairy |
| 33025 | 15025 | Pail | Morning Glory | Dairy |

1. KEEP FROZEN AT -18°C OR BELOW UNTIL READY TO USE.
2. DEFROST BATTER IN COOLER FOR AT LEAST 24 HOURS.
3. STIR BATTER EVENLY BEFORE USE FOR BETTER FRUIT DISTRIBUTION.
4. PRE-HEAT OVEN TO 350°F.
5. SCOOP BATTER INTO A GREASED OR PAPER LINED MUFFIN TRAY.
6. LET BATTER REACH ROOM TEMPERATURE.
7. BAKE FOR 35-40 MINUTES OR UNTIL LIGHT GOLDEN ON TOP.
8. ALLOW MUFFINS TO COOL FOR 20 MINUTES.
9. SERVE

Butter Tarts

THAW & SERVE

| Code | Pcs/Case | Description | Kosher |
|-------|----------|-----------------------|--------|
| 40001 | 120 | Case Raisin Tart 3oz. | Dairy |
| 40003 | 120 | Case Pecan Tart 3oz. | Dairy |
| 40005 | 120 | Case Assorted Tarts | Dairy |



SERVING SUGGESTIONS:

Can be served as is or warmed slightly prior to plating.

Bagels

THAW & SERVE

| Code | Pcs/Case | Description | Kosher |
|-------|----------|------------------------------------|--------|
| 74201 | 72 | Case Plain 4oz. Baked | Parve |
| 74203 | 72 | Case Multigrain 4oz. Baked | Parve |
| 74206 | 72 | Case Pumpernickel 4oz. Baked | Parve |
| 74207 | 72 | Case Cinnamon/Raisin. 4oz. Baked | Parve |
| 74209 | 72 | Case Blueberry 4oz. Baked | Parve |
| 74210 | 72 | Case Sesame 4oz. Baked | Parve |
| 74212 | 72 | Case Poppy Seed 4oz. Baked | Parve |
| 74213 | 72 | Case Everything 4oz. Baked | Parve |
| 74617 | 72 | Case Whole Wheat. Honey Baked 4oz. | Parve |

SERVING SUGGESTIONS:

Can be served as is or warmed slightly prior to plating.



Par-Bake Breads

| Code | Pcs/Case | Description | Kosher |
|---------|----------|--|--------|
| 9503 | 60 | Case BAGUETTE- Ciabatta.????????????? | Parve |
| CB31015 | 28 | Case BAGUETTE- Whole Wheat 11oz. | Parve |
| CB31022 | 24 | Case BAGUETTE- White 10.6oz. | Parve |
| CB31023 | 28 | Case BAGUETTE- Multigrain 10.6oz. | Parve |
| CB32002 | 144 | Case DINNER ROLLS- White 1.4oz. | Parve |
| CB32003 | 144 | Case DINNER ROLLS- Multigrain 1.4oz. | Parve |
| CB32020 | 144 | Case DINNER ROLLS- Whole Wheat 1.4 oz. | Parve |
| CB32149 | 56 | Case PANINI ROLLS- Whole Wheat 4.5oz. | Parve |
| CB32150 | 56 | Case PANINI ROLLS- White 4.5oz. | Parve |

SERVING SUGGESTIONS:

Can be served as is or warmed slightly prior to plating.

Pies



FREEZER TO OVEN

| Code | Pcs/Case | Description | Kosher |
|--------|----------|----------------------------------|--------|
| R00101 | 6 | Case Apple 8 inches | Parve |
| R00102 | 6 | Case Blueberry 8 inches | Parve |
| R00104 | 6 | Case Strawberry Rhubarb 8 inches | Parve |
| R00107 | 6 | Case Pumpkin 8 inches | Parve |
| R00108 | 6 | Case Cherry 8 inches | Parve |
| R00109 | 6 | Case Empty Shell 9 inches | Parve |
| R00136 | 6 | Case Pecan 8 inches | Parve |

BAKING INSTRUCTIONS:

1. PREHEAT THE OVEN TO 300°F.
2. KEEP FROZEN AT OF (-18°C) OR BELOW UNTIL READY TO USE.
3. PLACE PRODUCT ON BAKING SHEET.
4. PLACE BAKING SHEET IN OVEN IMMEDIATELY.
5. BAKE FOR 50 - 60 MINUTES UNTIL GOLDEN BROWN.
6. REMOVE FROM OVEN AND ENJOY.

Pizza Dough

| Code | Pcs/Case | Description | Kosher |
|-------|----------|------------------------|--------|
| 54510 | 21 | Case Dough Sheet 650g | Parve |
| 54511 | 16 | Case Dough Balls 780 g | Parve |

BAKING INSTRUCTIONS:

1. KEEP FROZEN AT 0° F (-18° C) OR BELOW UNTIL READY TO USE.
2. PLACE PRODUCT ON PARCHMENT PAPER LINED FULL SHEET PAN, COVER WITH PLASTIC.
3. DEFROST COMPLETELY AT ROOM TEMPERATURE OR IN COOLER OVERNIGHT.
4. PROOF AT 90°F (32°C) FOR 20-25 MINUTES OR UNTIL DOUBLE IN SIZE.
5. BAKING GUIDELINES: OVEN:350F (175C) FOR 15-20 MINUTES.
6. REMOVE FROM OVEN AND COMPLETELY COOL ON BAKING PAN BEFORE DISPLAYING OR PACKAGING.



Puff Pastry

FREEZER TO OVEN

| Code | Pcs/Case | Description | Kosher |
|------|----------|--------------------------|--------|
| 4441 | 120 Case | Large Palm Leaves 3.5oz. | Parve |
| 4440 | 300 Case | Mini Palm Leaves 1.25oz. | Parve |
| 4220 | 20 Case | Sheets 10 X 15 1lb. | Parve |
| 4230 | 30 Case | Sheets 10 X 15 1lb. | Parve |
| 4019 | 15 Case | Rolls 16 X 24 2lb. | Parve |
| 4001 | 2 Case | Blocks 2 X 15lb. | Parve |
| 4120 | 150 Case | Squares 5 X 5 2.5oz. | Parve |

BAKING INSTRUCTIONS:

1. PREHEAT THE OVEN TO 350°F.
2. KEEP FROZEN AT OF (-18°C) OR BELOW UNTIL READY TO USE.
3. PLACE PRODUCT ON BAKING SHEET LINED WITH PARCHMENT PAPER OR NON STICK COOKING SPRAY.
4. PLACE BAKING SHEET IN OVEN IMMEDIATELY.
5. BAKE FOR 30 - 35 MINUTES UNTIL GOLDEN BROWN.
6. REMOVE FROM OVEN AND ENJOY.

Strudels

FREEZER TO OVEN

| Code | Pcs/Case | Description | Kosher |
|------|----------|---------------------------------|--------|
| 3101 | 15 Case | Large Apple & Cheese 20oz. | Dairy |
| 3105 | 15 Case | Large Blueberry & Cheese 20oz. | Dairy |
| 3106 | 15 Case | Large Cherry & Cheese 20oz. | Dairy |
| 3103 | 15 Case | Large Strawberry & Cheese 20oz. | Dairy |



BAKING INSTRUCTIONS:

1. PREHEAT THE OVEN TO 350°F.
2. KEEP FROZEN AT 0°F (-18°C) OR BELOW UNTIL READY TO USE.
3. PLACE PRODUCT ON BAKING SHEET LINED WITH PARCHMENT PAPER OR NON STICK COOKING SPRAY.
4. PLACE BAKING SHEET IN OVEN IMMEDIATELY.
5. BAKE FOR 30 - 35 MINUTES UNTIL GOLDEN BROWN.
6. REMOVE FROM OVEN AND ENJOY.



Yogurt Cakes

THAW & SERVE

| Code | Pcs/Case | Description | Kosher |
|------|----------|--------------------------|--------|
| 7763 | 12 Case | Double Chocolate 550g. | Dairy |
| 7770 | 12 Case | Assorted | Dairy |
| 7771 | 12 Case | Lemon 550g. | Dairy |
| 7772 | 12 Case | Marble 550g. | Dairy |
| 7773 | 12 Case | Apple Cinnamon 600g. | Dairy |
| 7774 | 12 Case | Orange & Cranberry 600g. | Dairy |
| 7778 | 12 Case | Blueberry & Banana 600g. | Dairy |

SERVING SUGGESTIONS:

Can be served as is or warmed slightly prior to plating.



Turnovers

FREEZER TO OVEN

| Code | Pcs/Case | Description | Kosher |
|-------|----------|-----------------------------|--------|
| 10301 | 84 | Case Apple 3.5oz. | Parve |
| 10303 | 84 | Case Blueberry 3.5oz. | Parve |
| 10321 | 192 | Case Mini Apple 1.75oz. | Parve |
| 10322 | 192 | Case Mini Blueberry 1.75oz. | Parve |
| 10323 | 192 | Case Mini Cherry 1.75oz. | Parve |
| 10320 | 192 | Case Mini Raspberry 1.75oz. | Parve |
| 10324 | 192 | Case Mini Cherry 1.75oz. | Parve |
| 10304 | 84 | Case Raspberry 3.5oz. | Parve |
| 10302 | 84 | Case Cherry 3.5oz. | Parve |

BAKING INSTRUCTIONS:

1. PREHEAT THE OVEN TO 350°F.
2. KEEP FROZEN AT OF (-18°C) OR BELOW UNTIL READY TO USE.
3. PLACE PRODUCT ON BAKING SHEET LINED WITH PARCHMENT PAPER OR NON STICK COOKING SPRAY.
4. PLACE BAKING SHEET IN OVEN IMMEDIATELY.
5. BAKE FOR 30 - 35 MINUTES UNTIL GOLDEN BROWN.
6. REMOVE FROM OVEN AND ENJOY.

Pastry Filling

| Code | | Description |
|-----------|------|--------------------------|
| INGF1413 | Case | Apple Pie 12kg. |
| INGF3823 | Case | Apple Turnover 12kg. |
| INGF19161 | Case | Apples Sliced Fresh 8kg. |
| INGF482 | Case | Apricot 12kg. |
| INGF3054 | Case | Blueberry 12 kg. |
| INGF0943 | Case | Cheese Pastry 12Kg. |
| INGF0919 | Case | Cherry 12Kg. |
| INGF6439 | Case | Cinnamon 12kg. |
| INGF1210 | Case | Custard 12 kg. |
| INGF411 | Case | Date 12Kg. |
| INGF2791 | Case | Lemon 12kg. |
| INGF5722 | Case | Poppy Butter 22.5kg. |
| INGF1959 | Case | Prune Paste 11 kg. |
| INGF8313 | Case | Raspberry 12kg. |
| INGF409 | Case | Strawberry 12 kg. |



Ingredients

THE FINEST INGREDIENTS MAKE DELICIOUS DESSERTS

| Code | Description |
|------------|------------------------------------|
| INGDRY0999 | Chicken Soup Base - No MSG |
| ING0813 | Chocolate Chips |
| INGDRY9039 | Chopped Spinach |
| ING642 | Cocoa Powder |
| ING2113 | Cake Flour |
| ING9101 | Frozen Blueberry |
| ING9504 | Frozen Cranberry |
| ING0755 | Hulled Sesame Seeds Premium 99.95% |
| INGDRY8277 | Canola Oil |
| ING0347 | Onion Flakes |
| INGDRY0349 | Potato Flakes |

| Code | Description |
|-------------|---------------------|
| ING2145 | Raisins |
| INGDRY2508 | Fine Salt |
| ING0357 | Sliced Green Olives |
| ING0146 | Brown Sugar |
| INGDRY3000 | Course Sugar |
| ING01140 | Fine White Sugar |
| ING01145 | White Icing Sugar |
| INGDRY07011 | Strong Bakers Flour |
| | |
| | |
| | |

About Us

A family owned and operated organization established in 1995, and running strong. We carry an array of delectable frozen pastries ranging from flaky croissants and mouth watering danishes to specialty puff pastry dough, which is the foundation of our top selling strudels. What separates us from the rest is that we only use the finest ingredients and our dough contains absolutely no additives or active agents.

COMPANY HISTORY

Integrity, quality and customer service are the pillars of success at Creation Foods Company. A family run business Since 2002, Creation Foods Company has been distributing quality frozen baked and unbaked products from major suppliers to independent bakers, restaurants, school cafeterias and other food service facilities. At present our business has expanded to include a regular customer base and a location dedicated to manufacturing, freezer storage and office space. Our philosophy is straightforward: exceptional quality bakery products for our customer's satisfaction conveniently delivered.

In 2004, we listened to the needs of our customers and expanded our business. We ventured into the manufacturing of our own frozen baked and unbaked products. With our latest manufacturing endeavor we have developed a couple of special products that are second to none.

In 2005, we were honored with our Kosher Certification from the Kashruth Council. We can now service any food service facility maintaining a kosher way of life. In 2012 we changed Kosher Certification to "Badatz" and removed "COR" Kashruth Council from our labels. We are also a nuts-free facility and therefore are able to service schools and camps with a wide variety of products.

In 2009 we began servicing clients in Montreal with a new distribution centre. We hope to expand our clientele in Montreal and possibly throughout the rest of Canada.

In 2010, we were featured in The Canadian Jewish News.

In 2011 our Business expanded into the United States with other food retailers and distributors.

Meeting the needs of you and your customer is our mission, creating a mutually beneficial relationship is our goal.

PRODUCT HISTORY

Puff Pastry a light flaky pastry that is formed by rolling and folding the dough in layers so that it expands when baked. The French call this rich, delicate, multilayered "pastry pate feuilletée". The simplicity and beauty of baking with puff pastry is that it is a "freezer to oven" product. Simply place the puff pastry item on you lined baking sheet (do not thaw or proof product) and bake straight in the oven for the required time. When baked, the moisture in the dough creates steam, causing the dough to puff and separate into hundreds of flaky layers and producing a crisp flaky delight. Puff pastry is used to make a variety of crisp creations, hence the birth of "Bourekas".

BOUREKAS

An ethnic delicacy originated in the Middle Eastern and European countries. Bourekas are made out of puff pastry filled with various fillings. Among the popular fillings are meat, cheese, olives, potato, spinach, eggplant, pizza flavor, and mushrooms. Bourekas come in several shapes, which are indicative of their fillings. Traditionally, Cheese Bourekas come in right-angled and isosceles triangles, and have two different sizes. Potato-filled Bourekas come in a certain box shape. Pizza filled Bourekas resembles are round, while spinach filled bourekas resemble a pastry knot. Creation Bourekas, include savory flavours such as feta & cream cheese, potato and garlic, spinach and feta, green olive and feta, mushroom potato onion and pizza.

FRUIT & CHEESE STRUDELS

A strudel is a type of pastry that originated in Germany and Austria. Creation strudels are different from the traditional strudels because they are made with puff pastry. We begin with our "trans fat free" puff pastry, then add a thin layer of sweet pastry cheese, next fruit filling of either sliced apples, cherry or blueberry and finally hand braided into a 20 oz pastry that when baked is oozing with sweet flavor.

OTHER PUFF PASTRY

Items include: Fruit Filled Turnovers, Palmiers (Palm leaves), Chocolate, Cinnamon and Raspberry Twists

Private Label & Contract Manufacturing

We are a full service single destination bakery product solutions provider.

Private Label

Creation Foods welcomes all private label product development & execution. We specialize in developing "Freezer to Oven" Products.

Contract Manufacturing

Creation Food encourages contract manufacturing partnerships and can customize items according to your specifications. Our goal is to be a one stop destination for all your bakery product needs.

Comprehensive support after the sale

If your locations require product training expertise on site or if operational support is necessary we have a team of Product Specialists on call to ensure 100% execution of our products and programs.

Customer Resources

We strive to help you operate your business more effectively. Our Customer Resource Team is here to help deliver the choices of resources you need, the moment you need them. An advisor will coordinate the team's resources to help you and your District Sales Representative develop a customized plan addressing the unique challenges you face.

Two Locations

| Toronto | Montreal |
|--|--|
| Tel: (905) 856 - 5644 | Order Online: www.creationfood.ca |
| Email: info@creationfood.ca | Delivery Only |
| Order Online: www.creationfood.ca | |
| Open To the Public | |

- Bagels
- Bourekas
- Butter Tarts
- Challa
- Cookies
- Croissants
- Danishes
- Muffins
- Par-Bake Breads
- Pies
- Pizza Dough
- Puff Pastry
- Strudels
- Turnovers
- Yogurt Cake

Call us for Orders, Support & Questions



Tel: (905) 856 - 5644

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