





Axaiki Pita Ltd is one of the largest companies in Peloponnese with headquarters in Patras. Our history has begun on 1981 when we have started producing homemade “pita” for greek suvlaki.

On 2006 our facilities were relocated. During that period the simultaneous renewal of the equipment which took place improved the increasing demand for high quality products in large quantities.

Since 2008 we have been creating homemade products with high quality according to a unique process of production. Through the years we accomplished the enlargement of our supply chain, therefore you can find our products through the largest supermarket chains.

On 2016 our company launched a new period introducing new products. Nowadays, Axaiki pita shares the vision of creating brand new products using new ideas and applying innovative methods. Our mission is to create unique homemade pastries with high quality and the unique traditional taste..

Just like the past...

OUR HISTORY





03:00



03:05

03:15



03:40



04:00



04:30

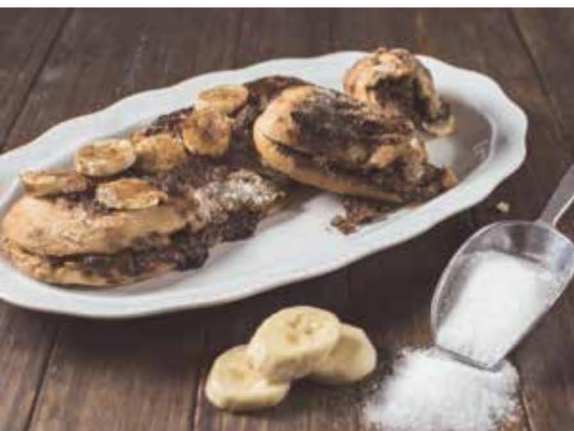


Our classic homemade delicious “pita bread”, is made with fresh flours without preservatives but most of all it is made with great pleasure and love for you... It is born from tradition....

length(cm)	15	16	17	18	21	24
weight(gr)	70	80	90	100	120	145
pieces/bag	30	30	30	30	25	5
bags/box	6	6	6	6	5	10
boxes/pallet	50	40	40	40	40	40

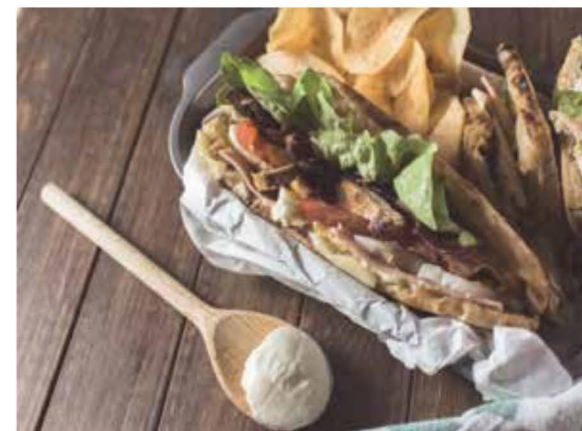
OUR PITA





Homemade "Pita sandwich" combines a luscious taste with a large size. "Pita sandwich" is made exclusively from the dough of our classic "pita". Pita sandwich is always a crispy, delicious and most of all homemade!

PITA SANDWICH





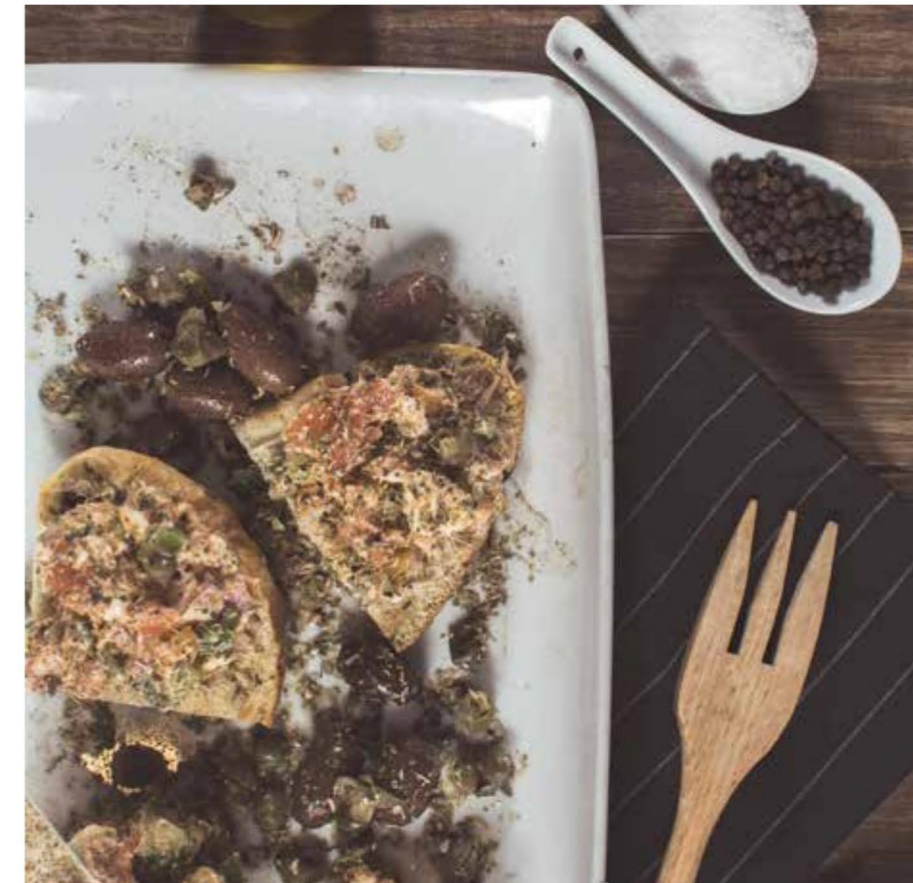
“Focaccia” is known for its Italian origins. Our version of “Focaccia” with the crispy dough, and the rustic flavors is tempting you to imagine the ingredients that you are going to fill it with!

FOCACCIA



Feta and olive are the two ingredients of our olive bread. Greek cuisine's signature is feta. Additionally, the fact that feta is a necessary ingredient of Mediterranean diet inspired us to create one of the healthiest appetizers that you could find on your table.

Olive Bread



Our “Garlic Bread” with its unique taste and its characteristic aroma is an appetizer in which you cannot resist. Enjoy it without any guilt!

Garlic Bread



Our pita with dried tomato is a nutrient –rich product with a rich taste. Don't miss the chance to taste it!

Pita with dried tomato

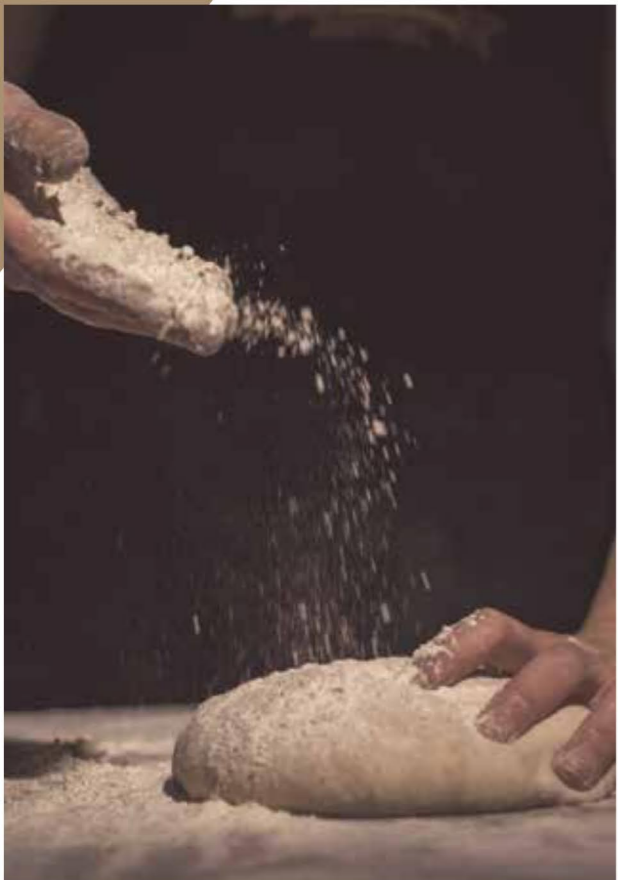




Another version of our pita is a bite-sized triangle “pitaki”. “Pitakia” can be served as appetizers or side dish accompanying all the spicy and tasteful “mezedes”. Not to mention that “pitakia” should be served with fresh salads as well as in every imaginable combination with convenience and succulence !

Appetizers





Greek "pita" is an integral part of our food culture a tasty habit which we cannot quit. Axaiki Pita Ltd has been serving for tree decades perfect pastries with love and respect of our tradition. Our family will continue to introduce you unique and unexpected products! If somebody pose us the question "Which is your mission?" our immediate response is to "Breath new life into dough..."

OUR VISION





ΑΧΑΪΚΗ ΠΙΤΤΑ

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