



















Baking & nutrition for the future



Our history

<div>1782</div> <div></div>	<div>1898</div> <div><p>Zois Loulis constructs a water mill in Aetorahi, Ioannina.</p><p>Brothers Christos, Konstantinos, and Nikos Loulis, descendants of Zois Loulis, settle in liberated Volos. Following that, they lease Xydis steam mill and start their own business.</p><div></div></div>	<div>1914</div> <div><div></div><p>The success and the vision of industrialization and evolution, leads to the foundation of a new factory and the establishment of the company 'Kyindromylos Loulis-N. Hadjinikou & Co'. It evolves to the largest mill in Thessaly, producing 75 tons in 24 hours. In 1924, Loulis brothers acquire the full ownership of the company turning it into a S.A., under the name of KYLINDROMYLOS LOULIS S.A.</p></div>	<div>1928</div> <div><div></div><p>Following a disastrous fire, the mill is reconstructed and equipped with the new Bühler technology equipment and increases productivity.</p></div>	
<div>1951</div> <div><div></div><p>On the 24th of October, KYLINDROMYLOS LOULIS S.A. is listed on the Athens Stock Exchange.</p></div>	<div>1961</div> <div><div></div><p>The management of the company is taken over by Nikolaos K. Loulis</p></div>	<div>1975</div> <div><div></div><p>Konstantinos Loulis undertakes the management of the company KYLINDROMYLOS LOULIS S.A.</p></div>	<div>1978</div> <div><div></div><p>A new mill in Volos Industrial Area is built in Volos industrial zone, following state of the art technology of its time. Gradually, within a decade, the capacity upgrades and reaches 700 tons/24 hrs.</p></div>	
<div>1999</div> <div><div></div><p>KYLINDROMYLOS LOULIS S.A. acquires Saint George Mills S.A company through Athens Stock Exchange, which it later absorbs. The new unified company becomes the largest milling company in the Balkans.</p></div>	<div>2001</div> <div><p>The name of the company changes from KYLINDROMYLOS LOULIS S.A. to "LOULIS MILLS S.A.". The new mill including port-side facilities in Sourpi Magnesia is completed, with a milling capacity of 1.500 tons/24 hours.</p><div></div></div>	<div>1999-2007</div> <div><div></div><p>The company expands in the Balkans by operating 7 mills in 4 countries (Albania, Romania, Bulgaria, Greece). In 2007 the company sells its foreign subsidiaries and focuses on production in Greece.</p></div>	<div>2010</div> <div><div></div><p>The company passes onto the 7th generation, and Nikos K. Loulis undertakes the management.</p></div>	
<div>2013</div> <div><div><div>LOULIS MUSEUM</div></div><p>› Loulis Museum opens its doors. › A strategic partnership with Al Dahra Agriculture is achieved, laying down strong foundations for further growth in the developing Middle Eastern and Asian countries.</p></div>	<div>2015</div> <div><div><div>KENFOOD</div><div>NUTRITION & BAKING SOLUTIONS</div></div><div><div>GREEK BAKING SCHOOL</div></div><p>› Acquisition of Kenfood, a mixture and raw materials company, in the baking and pastry industry. › Foundation of the Greek Baking School.</p></div>	<div>2018</div> <div><div></div><p>› Acquisition of a new industry unit-mill in northeast Bulgaria. › Acquisition of ground warehouse, covering an area of 2.250 metres square, In Mandra, Attica</p></div>	<div>2021</div> <div><div></div><p>Started the construction of capacity grain silos 7,000 tons in Sofia, Bulgaria.</p></div>	<div>2022</div> <div><div><div>LOULIS</div><div>Food Ingredients</div></div><p>The company is renamed "Loulis Food Ingredients", and the new brand embraces all the products that the company now produces and distributes.</p></div>

New corporate identity

Our company in its 240 years of history is constantly evolving. Over the years, development has taken many forms: new products, new production lines, new markets, differentiation in structure and much more.

Over the last 10 years, our company has steadily managed to evolve in a very special way. Now, Loulis Mills does not only produce flour but produces and supplies products such as mixes for bakery and confectionery, improvers for bakery, raw materials for the production of sweet and savory fillings, ice cream bases, ice cream syrups and many more.

As the market and consumer habits are constantly changing, it is imperative and for our company to evolve so that it can continue to fulfill its vision: **to create value for human nutrition**. Thus, Loulis Mills has evolved into a company that produces and supplies raw materials for bakery, confectionery and nutrition in general.

Therefore, in the following day it is important that our company has a corporate identity that embraces and includes all of its activities. Since we want to be able to consciously take this step that will allow us to go further, our company is evolving and is now renamed **LOULIS Food Ingredients**.

In the new era, the name "Loulis Mills" will continue to exist as a brand, that of our flours, which is the most basic part of our company. However, **LOULIS Food Ingredients** will embrace all the brands we have: **Loulis Mills, Kenfood, Kaizen, St. George Mills, Easy Bake & Loulis Museum** and will better represent all of our activities. Our company's growth journey is a one-way street to our success. Our products evolve, our company evolves, our identity evolves.



Our Vision

Vision

To create value for human nutrition.

Mission

To produce and offer qualitative & innovative raw material, as well as to offer high quality services in the food industry.

Respecting our three-century old tradition, we are committed at being pioneers, at growing and at creating value for our customers, our employees, our shareholders and our society.

We aim at being the leading company in our industry in Southeastern Europe and at enhancing our exporting business, while being environmentally and socially responsible.


Values

Quality, Sustainability, Reliability, Passion, Respect, Improvement

At a glance

From generation to generation, for 242 years, LOULIS Food Ingredients has been true to its values, with quality, service and customer satisfaction at the center of its activities.

4



State-of-the-art production units

242



years of tradition & history

1.500

tons/
24 hours
milling capacity



371



employees

340

Final flour products

880

Baking and pastry ray materials and mixes


36

Consumer products

80

mixes KAIZEN

27%



Share in the Greek market

Our services

- › Sales network covering Greece
- › Export department serving all foreign countries
- › Technical consultants who support our customers
- › Training of our customers through specialized seminars & Live webinars
- › Tailor made products for every specialized need of our customers



Our clients


4.000
Professional products

5.000
Consumer product
distribution points

Our suppliers

1.310


Our exports

35


countries

2022


million €
Annual turnover

Our donations

236 Foundations



- 80 Foundations & Non-Profit Organizations
- 66 Church bodies
- 23 Municipalities & Authorities
- 7 Humanitarian missions

- 60 Bakery & Confectionery Schools and Private Schools

Production and Distribution

LOULIS Food Ingredients operates in Greece with **two state-of-the-art production units**, strategically located in **Sourpi Magnesia** and **Keratsini Attica**, thus having the possibility of immediate service throughout Greece. At the same time, it is active through **Kenfood**, in the field of raw materials and mixes for bakery and confectionery. Kenfood's production facility is located in **Thebes, Boeotia**. In 2018, a new industrial plant was purchased - a mill in **Toshevo, Bulgaria**, which has a distribution center where customers are served of northeastern Bulgaria and Romania. In 2021, the construction of a grain storage silo began in Sofia, Bulgaria.

4 State-of-the-art production units,
1.500 tons/24 hours

LOULIS

The company owns **4 privately-owned distribution centres** in Greece and 1 in Bulgaria:
› **Mandra**, Attica
› **Podohori**, Kavala
› **Sourpi**, Magnesia
› **Toshevo**, Bulgaria

The distribution centres have all operation certificates (HACCP, ISO) and fulfill the strict standards for product storage and distribution.



Flour mill of Sourpi

In 2001 , the state-of-the-art port industrial unit was completed and started operating, in **Sourpi Magnesia**.



1,100 tons/ 24 hours Milling capacity

- › 5,000 ton Flour Silo
- › 55,000 tons Grain Silo
- › 360 ton By-Products Silo
- › Traditional stone Mill with a production capacity of 24 tons/24 hours
- › Pilot Organic Roller Mill with a production capacity of 45 tons/24 hours
- › 5 Production Lines
- › State-of-the-art Quality Assurance, Quality Control and Research & Development Departments, supported by a fully equipped Experimental Bakery
- › Flat Warehouses with a Capacity of 3,000 tons
- › Privetly Owned Port for simultaneous loading and unloading of 4 ships 300 tons/hour

1

Keratsini flour mill

The construction of the Keratsini industrial plant was completed in 1927 and is one of the most historic industrial buildings of Attica, the building of the **Saint George Mills**. In 2013, it was completely renovated, with the aim of producing flour for bulk distribution, for the immediate and more economical service of the food industries of Attica.



300 tons/24 hour Milling capacity

- › 3.500 ton flour silo
- › 20.000 ton grain silo
- › 300 ton by-product silo
- › State of the art Quality Assurance and Quality Control, and supported by fully equipped Experimental Bakery
- › Privately owned port with loading/unloading capacity of 120 ton/hour

2

Flour mill

General Toshevo Bulgaria

The construction of the industrial plant in **General Toshevo**, was completed in 2015, while it came under the ownership of **LOULIS Food Ingredients** in 2018, which carried out a radical renovation and upgrade.

The mill is located in the fertile area of Dobrich, where the best Bulgarian grain is produced and serves the growing markets of Bulgaria and Romania.



130 tons/24 hour Milling capacity

- › 480 ton flour silo
- › 11.500 ton grain silo
- › 100 ton bran silo
- › State of the art Quality Assurance and Quality Control Departments
- › Flat warehouse 2.000m²

3

Grain storage facility Sofia, Bulgaria

LOULIS Food Ingredients through its subsidiary, **Loulis Mel-Bulgaria EAD**, has completed the construction of a 7,000 tons capacity Cereals silo facility on a privately owned 31 acre plot of land located in the impressive and well-developed industrial zone of **Bozhurishte, Sofia, Bulgaria**.

It is an industrial area built in recent years with the most modern European standards in which companies, some of the largest on a global scale, have built or are building their facilities.

From the facility there is direct access to the center of Sofia and the airport, direct connection to the railway network, it is 5 kilometers from the international highway that connects Sofia with Greece and the rest of Europe, while there is also provision for a metro station in the future.



- › 7 Grain silos 7,000 tons
- › State-of-the-art wheat cleaner
- › 200 tons grain capacity
- › Bulk loading of 100 tons of wheat
- › Plastering, chemistry and invoicing and administration offices.

4

Production factory of raw materials & mixtures Thebes

KENFOOD was founded in 1996 by Leonidas and Panagiotis Pierakeas, and is one of the leading companies in the production and distribution of mixtures and raw materials for the pastry and baking industry. In 2015 LOULIS Food Ingredients acquired KENFOOD.

It operates in privately owned facilities in Thebes, with a total area of 3,000 sq.m. where with continuous investments in equipment, Kenfood is on a continuous growth path. The company, driven by pioneering and impeccable customer service, has as its main objective to offer innovative solutions to professionals in the bakery and confectionery sector, through a wide product range that exceeds **835 products**.



**7 capacity
production lines
110 tons/24 hours**

- › Fully equipped Quality Control department
- › Automated packaging machines
- › 1,500 m² constant temperature warehouse
- › Owned facilities of 3.200 m²



5

Our clients

Professional products



Bakeries



Pastry Shops



Food industries



Food units



HO.RE.CA



Exports



Public organizations



Special partners, merchants

Consumer products



Retail
(super markets, mini markets,
small traditional shops)



Special partners,
merchants

Sub-products



Animal Feed industries



Merchants



Stock breeders

Our products

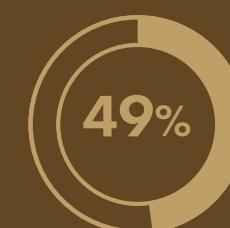


Milling

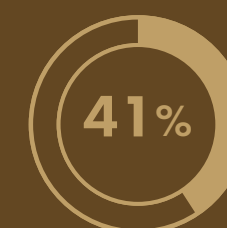
291.000 tons of wheat

Flours

217.000 tons



Bulk flour



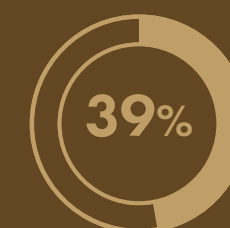
Bagged flour



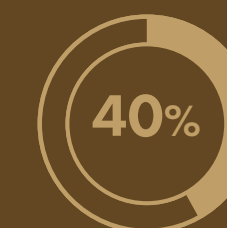
Consumer products

Sub-products

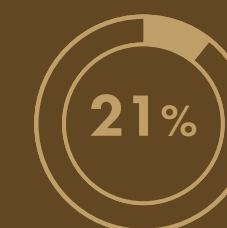
71.000 tons



Bagged bran



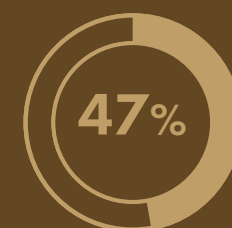
Bulk bran



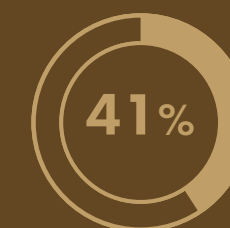
Pellet bran

Production

5.000 tons



Food Industries



Bakers



HO.RE.CA.

Our products

The products of our group are classified into:

- › **Milling products:** Loulis Mills
- › **Professional:** Floor, bulk and bagged
- › **Sub-products:** Bran, bagged and pellet



340

Final products



Baking Flour



Rustic Flour



Wholewheat Bran



Healthy Living



Smart Mixes



Fine Flour



Semolina

www.loulismills.gr



Kaizen

Premium Artisanal Baking

Kaizen products

- › Bakery - confectionery mixes
- › Enhancers
- › Complementary bakery - confectionery products
- › Raw materials for confectionery

80

Final mixture products

www.kaizenmixes.com



KENFOOD

NUTRITION & BAKING SOLUTIONS

Kenfood products

- › Bakery - confectionery mixes
- › Enhancers
- › Complementary bakery - confectionery products
- › Pastry raw materials

880

Final mixture products

www.kenfood.com

Our products

Consumer Flower products St. George Mills

Packaged flour, in packaging between 0.5 and 5 kg.

- › Leader of the consumer flour market in Greece
- › Cooperation with all major Super Market chains, for the production of their private label products
- › Innovative packaging, without loss of flour on the shelf, with a special sticky tape for sealing and dosing for ease of use in the kitchen
- › Innovative, airtight packaging for semolina



ST. GEORGE MILLS

25

Floor products
(flour, semolina, yeast)

www.alevri.com

GLUTEN
FREE

4

products

Series of products
Gluten free

ST. GEORGE MILLS

easy
Bake

11

Ready made Mixes

Ready made Mixes
Saint George Mills

Easy bake was launched by Saint George Mills in 2015, as an innovative product range consisting of ready-made mixes. By just adding a few extra ingredients, we can easily prepare freshly homemade baked goods at home!



www.alevri.com



www.easybake.com.gr

Consumer hotline

In case of questions about our consumer products or for any problem with purchased products, you can contact us at 801 1007901 or at e-mail customer.service@loulisgroup.com



Quality, research and development

Every day, we follow strict standards and we carry out a series of procedures, to ensure the excellent quality that characterizes our products for the last 7 generations.



mixtures

A variety of flours and mixtures

Quality flours and mixtures greatly depend on quality of raw materials. Thus, to ensure quality, we **select the best grains and the best raw materials** from all over the world and we distribute it efficiently through our private docks. Today, Loulis Mills offers **more than 340 different types of professional flours and over 880 mixtures**, ensuring the largest product range in the market, in order to cover all of our customer needs.



Quality assurance and quality control for flour and mixtures

Knowing how important the high and consistent quality of our products is for our customers, Loulis Mills has three fully equipped Quality Control and Quality Assurance laboratories. Their team consists of experienced food technicians and bakers, who ensure that our products fulfill all standards and are of high quality, on a daily basis.

Research and Development

Innovation, customer service and customer satisfaction are the centre of our operations. Thus, through the Research and Development department, we continuously invest to create innovative and pioneering products. Every year we bring to the market about 10 new products, aiming and making our client competitive in the market, through stable quality and a large range of final products.

Experimental Baking

Every day, before packaging and distributing to the client, all of our products go through final control through experimental baking, where bakers knead and bake, in order to ensure excellent quality.

Grain Research and Development Department

The Grain research and development department, is responsible for ensuring the best grains from all over the world and has also developed the Contract Farming Program, a modern and pioneering initiative, for the sowing and harvesting of high quality grain in cooperation with Greek producers.

Certificates

- › BRC (Global Standard for Food Safety)
- › IFS Food (International Featured Standards)
- › ISO 22000:2005
- › ISO 9001:2008
- › ISO 14001:2004
- › HALAL
- › KOSHER
- › Certificate for the use of "Greek Milling"
- › Certificate for the production, packaging, storage, commerce, and distribution of organic products
- › FSSC22000 for food safety management
- › Smeta 4 Pillar
- › Certificate of proper handling of medical devices (gluten-free flours)
- › ISO 14064 Greenhouse Gas (GHG) Validation and Verification

Services

Quality flour and raw materials are one of the main reasons why the professional will choose to work with LOULIS Food Ingredients.

Moreover, our products are supported by various services, which are aiming at the training, service and continuous development of bakers and confectioners.



Sales Network

Our sales department is at our clients disposal, for their **immediate service**, as well as for **offering advice** as to which is the appropriate selection of products that will cover their needs. Our **distribution** covers the **entire Greek territory**, through an organized distribution network, and a large fleet of trucks and silo carriers.

Technical Advisors

Our bakery and pastry technical advisors in Loulis Food Ingredients are at our clients' disposal, offering **free training**, useful advice on new techniques and trends, ideas and solutions that will make them stand out through their bakeries and confectionery products

Training

The main goal at Loulis Food Ingredients is the continuous improvement of our customers, and this is the reason we created **2 fully equipped training areas**, the **Greek Baking School**, located in the Keratsini industrial unit and the **Seminar Room** in the Sourpi facility. Through a series of baking seminars, professionals can acquire specialized knowledge on baking techniques, to learn about new products, and new recipes.

Tailor made products

Certain customers wish to produce specialized products to cover their specialized needs. At Loulis Food Ingredients, our main goal is to cover our clients' needs, and for this reason for major customers, we develop **tailor made products**, based on certain standards. Thus, our experience technical advisors work with the client and the R&D Department to create certain products which the client buys exclusively.

Distribution Network



Network bulk



Exports to 35 countries



Bakeries /
Super market

Online baking tutorials

Once again, we are pioneering the services we offer to our customers by hosting online baking seminars. The seminars are conducted by our experienced technicians, in the fully equipped Greek Baking School. Post webinars, all our customers, wherever they are in Greece, have the opportunity to see what's new on the market and to meet special preparation methods so that they can create unique recipes with our products. In addition, everyone has the opportunity to share their questions about the products or techniques presented and receive a valid answer to them from our experienced technicians.

Promotion & marketing services

At the heart of our activities are our customers and it is very important for us to inform them about new products and support them in selling to the end consumer. We offer a wealth of information material to our

professional customers on the benefits of a specific or entire category of flours or blends, so that they know as much as possible about the products they produce.

In promotional contexts, we organize promotional cycles with a variety of products, within of bakeries, with the aim of introducing the consumer public to the new food trends, as well as the new flavors, prepared with our flours and mixes. Loulis Food Ingredients' goal is to have an active online presence through social media and the company website. Through social media we keep our customers informed about new products, corporate news, events, and trends market, while there is a direct communication with them, through various competitions and quizzes that we carry out. Finally, we frequently update all our sites with new suggestions of products, flours and recipes, so that professionals as well as consumers to always be up to date with the latest market trends. We have also created newsletters for the professionals of bakeries, confectioneries or catering businesses (HO.RE.CA), where they can be the first to learn the news of their industry, read useful articles and be informed about new products and recipes.

Environment and society

At Loulis Food Ingredients we know that sustainability is an ongoing journey. The strategy of sustainable business development permeates the culture and structure of LOULIS Food Ingredients and is guided by our vision to add value to human nutrition. We recognize and effectively manage the effects arising from our operation on the environment, society and the economy. To achieve this we constantly set measurable goals, implement good practices while simultaneously monitoring their development.



- › We implement a sustainable business development strategy
- › We issue a Sustainable Development Report in accordance with the international GRI Standards
- › We support the principles of the Global Compact, the ATHEX ESG information disclosure guide (2024) of the Athens Stock Exchange & the Sustainable Development Goals of the United Nations S.D.Gs
- › We apply a Code of Ethics



Environment

The management of the programs we implement to achieve the reduction of environmental impacts is carried out through the Environmental Management System, which is certified according to the international standard ISO 14001:2015.

The core of our long-term success is based on the good environmental management practices we apply:

- › Electricity consumption reduction projects
- › Environmental protection & upgrading projects
- › Zero waste of any form due to recycling
- › Continuous training with his exercises personnel in environmental matters
- › Application of an approved plan marine anti-pollution protection
- › Replacement of movement and lighting equipment with modern equipment, improved energy efficiency
- › Investment in the installation of photovoltaic panels

Our people

Our people have always been the most valuable element of the company's successful course. A strong family culture based on the company's values, as well as mutual respect, trust, cooperation and teamwork, has been created over the years and ensures the success of our people. Long-term care for the health, protection and safety of employees

- › Continuous training of employees
- › Establishment of volunteer activities and a blood bank
- › Corporate provision of group policies medical care 68% of the workers come from the local communities
- › Telecommuting Policy
- › Occupational well being
- › Encouragement & participation of employees in decision-making
- › Corporate actions strengthening the relations between employees and Management
- › Acceptance of diversity in the space work



Society

With respect to the society in which we operate, we support vulnerable social groups and those in real need, mainly in matters of nutrition, but also in dealing with other needs. We adopt practices and actions aimed at preventing and reducing food waste.

We support the education of the new generation through the Loulis Museum and the Greek Baking School.

We are committed to working with our social partners, we listen and take into account their needs and seek to be helpful as much as we can.

- › **2009-2023:** Long-term support and contribution to local communities and vulnerable social groups with over 4,000 donations of flour and bakery & pastry mixes to 2,500 organizations, foundations & NGOs, church organizations, schools, municipalities and authorities. Part of the above donations concern the distribution of short-term products.
- › **2016:** Foundation and operations of Greek Baking School
- › **2013:** Foundation and operation of Loulis Museum

Market

Following modern nutritional trends, we constantly emphasize quality and the development of new unique products.

Providing products that cover every nutritional, financial and product need

- › New products every year
- › New, innovative packaging
- › Providing seminars to customers bakers, pastry chefs & HO.RE.CA professionals
- › Contract Farming and Research Program New Wheat Qualities
- › Implementation of food safety policy



Loulis Museum

For more than a century, the Loulis family has lovingly collected items related to the **“wheat-flour-bread”** theme.

The family’s desire to make the collection accessible to the public, but also the strategic decision of Loulis Mills in the context of Corporate Responsibility, to focus its social contribution on education, led in 2012 to creation of the Loulis Museum in the historical building of the **St. Georgie Mills** in **Keratsini**.

10.000

visitors annually, mostly students



Objectives of the museum are:

- › To approach the story and the tradition of food culture
- › To provide information about the benefits of a balanced diet
- › To raise public awareness on the phenomenon of food waste and loss, its effects and its treatment
- › To highlight the great industrial heritage of the milling process in Greece.

It has been operating since 2013 with a full training program and material and includes:

- › Important collection of 500 bread stamps
- › Machinery and equipment milling from 1894 onwards
- › Folk tools, documents, photos and many other items related to grain processing and bread making
- › Screening room and lectures
- › Traditional oven, for children’s interactive participation
- › Rest area
- › Access for people with special needs
- › Interactive exhibits with use of audiovisual media and digital technology



LOULIS
MUSEUM

The Museum’s vision is to preserve the history and tradition of the cultivation and processing of wheat, to record the role and importance of bread in the various aspects of daily life throughout time and to highlight the importance of the Mediterranean diet as a way of life and an element of culture.

www.loulismuseum.gr

Greek baking school

In an ever-changing environment full of challenges and competition, the flour professional needs to constantly evolve and improve. The Greek Baking School is located within the premises of LOULIS Food Ingredients in Keratsini, Attica. In a warm, beautiful and friendly environment, participants enrich their knowledge and are informed about developments and trends bakery and confectionery.



Facilities

The class room is set up as an amphitheater, equipped with state-of-the-art **audiovisual systems** (cameras, speakers, projectors, etc) in order to allow the students to **fully participate in class**. Moreover, the hall is equipped with advanced baking machinery (ovens, kneading machines, etc) allowing the tutors to create products that are essential for the seminars, providing a guaranteed training experience.

**The hall is also available for rental for demonstrations/seminars*

www.greekbakingschool.gr



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www.kenfood.com

www.kaizenmixes.com
www.alevri.com | www.easybake.com.gr



The above information refers to figures for the years 2023