

KARILOT CATALOG

Premium Handmade Puff Pastry

For HORECA & Professional Production

About Us

Premium Laminated Dough Solutions for HoReCa & Wholesale

Who We Are

We specialize in the production of premium puff pastry and laminated dough products, carefully crafted for the HoReCa sector, wholesale distributors, pastry shops, and distribution partners.

Our Mission

To bridge the gap between artisanal quality and industrial reliability, ensuring that every product meets the highest standards of the food industry.

We empower our partners by providing a solid foundation for culinary excellence through innovation, consistency, and uncompromising quality.

Our Vision

To become a global benchmark for innovation and reliability in dough production, recognized for our integrity, craftsmanship, and commitment to the success of our partners.



Foyni Fantasy Nº1

Available colours & codes:

● 101 ● 102 ● 103 ● 104

80 mm | Ø 40/50 mm | 300 pcs/ctn | 40 ctn/pallet



Foyni Fantasy Nº1 – Sugar Coated

Available colours & codes:

● 105 ● 106 ● 107 ● 108

H: 80 mm | Ø 40/50 mm | 56 pcs/ctn | 144 ctn/pallet



Foyni Fantasy Nº2

Available colours & codes:

● 201 ● 202 ● 203 ● 204

145 mm | Ø 55/95 mm | 50 pcs/ctn | 40 ctn/pallet



Foyni Fantasy Nº2 – Sugar Coated

Available colours & codes:

● 205 ● 206 ● 207 ● 208

145 mm | Ø 55/95 mm | 24 pcs/ctn | 56 ctn/pallet



Foyni Fantasy N°1 – Mini



Available colours & codes:

● 109 ● 110 ● 111 ● 112

60 mm | Ø 35 mm | 100 pcs/ctn | 144 ctn/pallet

Foyni Fantasy N°1 – Baby



Available colours & codes:

● 117 ● 118 ● 119 ● 120

50 mm | Ø 30 mm | 100 pcs/ctn | 144 ctn/pallet

Foyni Fantasy N°1 – Mini Sugar Coated



Available colours & codes:

● 113 ● 114 ● 115 ● 116

60 mm | Ø 35 mm | 100 pcs/ctn | 144 ctn/pallet

Foyni Fantasy N°1 – Baby Sugar Coated



Available colours & codes:

● 121 ● 122 ● 123 ● 124

50 mm | Ø 30 mm | 100 pcs/ctn | 144 ctn/pallet



**SERVING
INSPIRATION**
How your clients can serve it

Canoletti



Available colours & codes:

● 301 ● 302 ● 303 ● 304

90 mm | Ø 25/35 mm | 200 pcs/ctn | 56 ctn/pallet

Canoletti – Sugar Coated



Available colours & codes:

● 305 ● 306 ● 307 ● 308

90 mm | Ø 25/35 mm | 200 pcs/ctn | 56 ctn/pallet

Canoletti – Cocoa & Sugar



Available colours & codes:

● 309

90 mm | Ø 25/35 mm | 200 pcs/ctn | 56 ctn/pallet

Canoletti – Coffee & Sugar



Available colours & codes:

● 310

90 mm | Ø 25/35 mm | 200 pcs/ctn | 56 ctn/pallet

Canoletti Mini – Sugar Coated



Available colours & codes:

● 311 ● 313

60 mm | Ø 15 mm | 200 pcs/ctn | 144 ctn/pallet

Canoletti Baby – Sugar Coated



Available colours & codes:

● 312

40 mm | Ø 11 mm | 250 pcs/ctn | 144 ctn/pallet

Rolini 1 – Sugar Coated



Available colours & codes:

● 505 ● 506 ● 507 ● 508

75 mm | Ø 21/35 mm | 56 pcs/ctn | 144 ctn/pallet

Rolini 1



Available colours & codes:

● 501 ● 502 ● 503 ● 504

75 mm | Ø 21/35 mm | 300 pcs/ctn | 40 ctn/pallet

From Product TO PROFIT

Create desserts that
attract attention and
increase sales.



Napoleon №1



Available colours & codes: ● 601

30 mm | 65 mm | 40 mm | 250 pcs / carton |
40 boxes / pallet

Napoleon – Blat



Available colours & codes: ● 603

L 37 mm | W 27 mm | 10 pcs/ctn | 56 ctn/pallet

Napoleon №2



Available colours & codes: ● 602

40 mm | 110 mm | 75 mm | 80 pcs / carton |
40 boxes / pallet

Luffier



Available colours & codes: ● 604

40 mm | 180 mm | 90 mm | 50 pcs / carton |
40 boxes / pallet

PLATE. SERVE. IMPRESS.

Professional dessert solutions for HoReCa

BEST SELLER



**Foyni Fantasy
Sugar Coated**



Foyni Fantasy



Canoletti



**Saccharine &
Canoletti**



**Foyni &
Saccharine**

SACCHARINE Nº1



Available colours & codes:

● 401

33 mm | Ø 50 mm | 400 pcs / carton | 40 boxes / pallet

SACCHARINE Nº2



Available colours & codes:

● 402

50 mm | Ø 85 mm | 100 pcs / carton | 40 boxes / pallet



Crunch Mediterraneo

Available colours & codes:

● 701

Net weight: 1 kg

Premium Sponge Cake Base



Available colours & codes:

● 801 / 803 ● 802 / 804

H 20 mm | Ø 180 / 200 mm | 2.5 kg / carton | 80 boxes / pallet

TURN IDEAS

Into Profitable Desserts



PERFECT FOR:

- *Cafés
- *Restaurants
- *Hotels
- *Dessert shops



Quality You Can Trust

Our production is carried out in strict compliance with internationally recognized food safety and quality standards. We operate in accordance with the HACCP (Hazard Analysis and Critical Control Points) system and are certified under ISO 22000, ensuring full traceability, control, and safety at every stage of the process.



WE DELIVER

— from Bulgaria —

TO EUROPE & WORLDWIDE



EUROPEAN UNION (27)

- Austria
- Belgium
- Bulgaria
- Croatia
- Cyprus
- Czechia
- Denmark
- Estonia
- Sweden
- Belgium
- Czechia
- Montenegro
- Albania
- Moldova
- Ukraine



NON-EU COUNTRIES

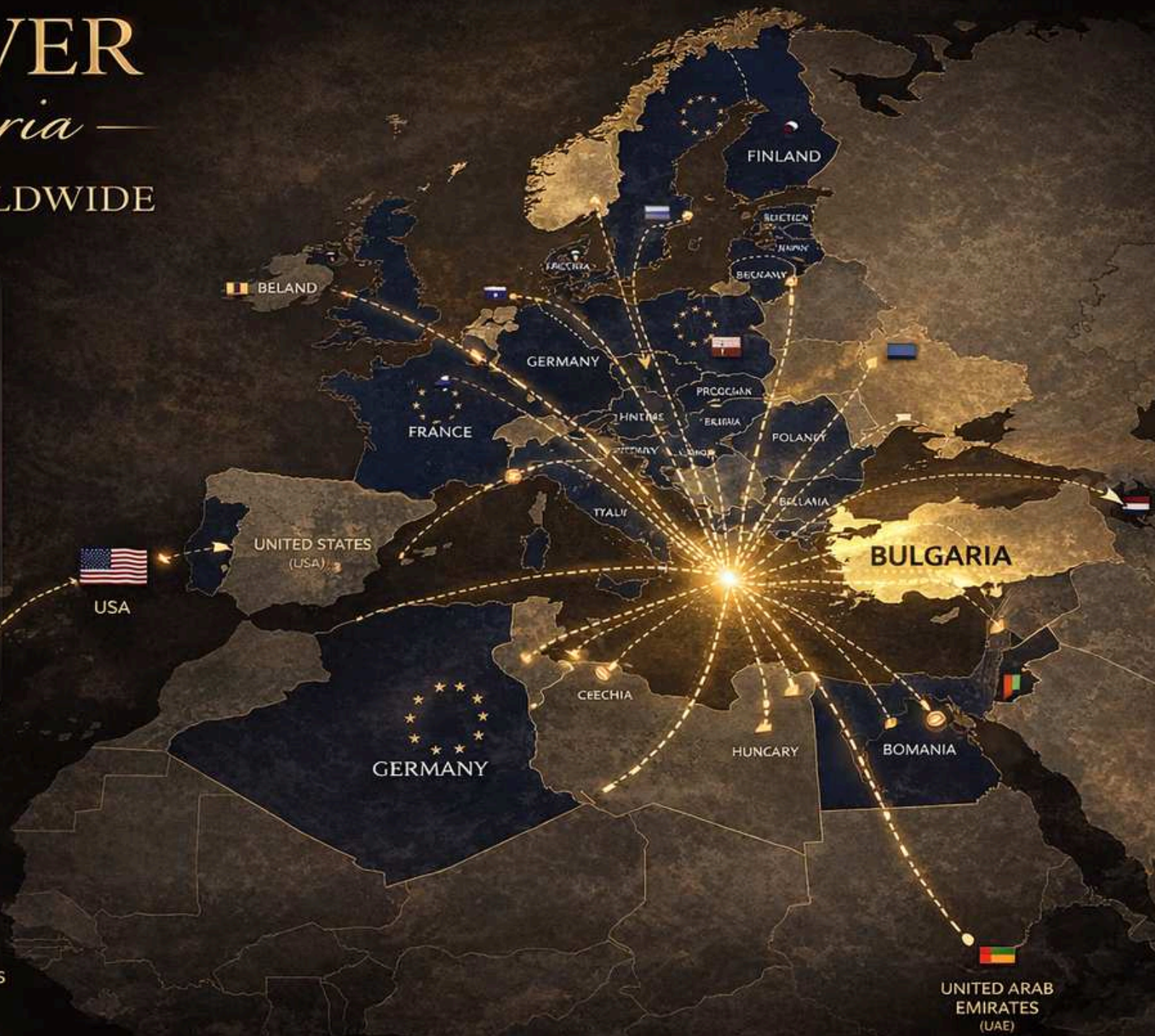
- United Kingdom
- Serbia
- North Macedonia
- Montenegro
- Albania
- Moldova
- Ukraine
- UAE



Bulgaria – Our Production



Our Delivery Routes



— WE DELIVER TO EUROPE & WORLDWIDE —



Energy Efficiency & Smart Logistics

Our advanced production technology introduces a smarter approach to pastry management. Unlike traditional frozen alternatives, our products are designed for ambient storage in a dry environment.

The Advantage: Up to 30% Energy Savings

By eliminating the need for costly cold chain logistics, we help optimize your operational efficiency and reduce overall expenses.

Our partners benefit from up to 30% lower electricity consumption, while simplifying both transportation and storage processes.

Shelf Life: Up to 18 Months

Start Your Partnership With Us

We are ready to become your reliable production partner.
Contact us to discuss your needs

CONTACT DETAIL



+306 932 49 2657



+359 894 44 8844



Blagoevgrad 2700, Bulgaria



www.karilot.com



sales@karilot.com



[@karilot](#)