



ANNO 1973



Cannelle

BAKERY

BREAD & PASTRY



# WHO WE ARE

**AUTHENTIC BREAD AND BAKERY PRODUCTS FROM LATVIA  
TO THE WHOLE WORLD THANKS TO MODERN TECHNOLOGY.**

**2024 turnover:  
6 million EUR**

**Number of  
employees: 126**

**Export: 50%  
20+ countries**

**Factories:  
2 in Saldus,  
Latvia**

**Certificates:**

**RSPO**

# WHY WE EXIST

**WE BELIEVE IN  
NOSTALGIA-BASED  
INNOVATION.  
TRADITIONAL TASTE  
PRESERVED SINCE 1973  
CAN TRAVEL ANYWHERE  
THANKS TO UNIQUE  
SHOCK-FREEZING  
TECHNOLOGY.**

## **TASTY SINCE 1973**

**When our first loaf of  
traditional rye bread  
was baked**

## **NOSTALGIA-BASED**

**Authentic products,  
tried-and-tested values**

## **REFRIGERATION TECHNOLOGY**

**To capture maximum freshness  
and save resources**



# OUR PRODUCTS



**A range for which there are no alternatives on the market, such as curd balls and long shelf-life rye bread.**

**Taste developed over the ages with the quality standards for today.**

**Products made with the very best of local ingredients: fresh curd, quality meats, jams, etc.**

**We stand for products that are as fresh and safe as possible during their shelf life.**

# OUR PRODUCT RANGES



**DEEP FRIED  
PRODUCTS**  
Sweet and salty

**PRODUCTS  
WITH CURD**

**SAVORY  
PRODUCTS  
FROM YEAST  
DOUGH**

**UNIQUE  
BREAD  
PRODUCTS**

# OUR SIGNATURE PRODUCTS



**PIES WITH SMOKED  
MEAT FILLING**



**PIE WITH CHICKEN  
FILLING**



**PONCHIK WITH  
MINCED MEAT**



**CURD BALLS WITH  
RASPBERRY FILLING**



**CURD CAKE**



**SHORTCRUST PASTRY WITH  
CURD FILLING**



**CURD CUPCAKE  
WITH RAISING**



**DARK BUNS WITH  
SEEDS**



**THE AMERICAN  
BAGEL**  
US PATENT 11,564,397



**LATVIAN RYE  
BREAD**

# OUR APPROACH



**Shock-freezing technology allows customers to deliver always fresh products as frozen, bake-off, or freezer-to-shelf items.**

**Having your very own bakery – a unique opportunity for customers to bring their ideas to life through private label manufacturing.**

**Reduce costs and save resources by determining product shelf life.**

**We avoid adding anything unnecessary to our products to ensure their contents remain as natural as possible.**

**As partners, we are involved, ready to react quickly and provide a tailored approach.**

# WHAT OUR CUSTOMERS SAY



**“Super fast in their communication.”**

**“Cannelle Bakery is active in store campaigns, we appreciate it and it reflects in the sales results.”**

**“Not a typical mass producer, they are small and able to adapt.”**

**“Cannelle Bakery’s strength is in yeast dough and traditional products.”**

**“We think of Cannelle Bakery when we need a product to be made by a technologist who needs to have input in the production process.”**



**LET'S DISCUSS HOW WE CAN COLLABORATE!**



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