# Agapitos

Café Patisserie







LOVE for Quality & Tradition

Join the tasteful world of Agapitos!







BRAND RECOGNITION: Agapitos is probably the most recognized and credible brand of patisserie products in the Greek market.

### Agapitos history

Over the course of its

67 year of history, it has established a particularly strong brand name in the areas of pastries, ice-cream, chocolate, cakes, catering, desserts and beverages sold both in retail and at its warm and pleasant seating areas.





## Our Philosophy

- best quality
- excellent customer service
- large variety in the product mix





## Patisserie:

- mini cakes
- pastries
- gateauxs
- cakes





## Bakery:

- greek delights
- biscuits
- macarons
- boulangerie
- sandwiches





#### Chocolaterie:

- truffleschocolate treats





#### Gelateria:

- 18 ice-cream flavors
- ice-cream cakes
- mini ice-creams





## Beverages

- Coffee
- Chocolate
- Tea
- Milk Shake







THE SHOP CONCEPT: Retail & sitting area





11 shops in Greece

1 shop in Cyprus

67 years in operation

100 employees

100% family owned

400 products produced daily

1.500 special cakes

2.500m<sup>2</sup> owned production area

1.000.000 customers served annually



#### **AGAPITOS BY NUMBERS**

#### Why Café Patisserie?

The **food sector** is the sector with the smallest exposure to fluctuations of the economy and the general economic climate

The product lines of Agapitos appeal to a very wide target group

Some of the products cover basic needs, whereas others are for personal satisfaction & pleasure.





### Why Agapitos?

It is a successful brand with a strong identity in the Cafe-Patisserie market. This is the best way to secure sales with minimum risk, since the products have been tested and successful for seven decades.

It offers operational know-how and expertise of 67 years experience.

It provides the franchisees with continuous support to start, run and grow successfully the business as well as marketing, and promotional tactics and tips.





#### Production

The production plan conforms to the most stringent requirements by the European Union and is certified with HACCP and ISO 9001 protocols.



