



EXPORT PRODUCT CATALOG

www.liepkalni.com



"Liepkalni" Ltd is a bread and pastry production company with 30 years of experience in the industry. It is holding several production units in Latvia and one in Estonia. All products are handmade and produced from high-quality raw materials, which gives each product its uniqueness and distinguishes it from industrially produced goods. Keeping up with the times we are developing new products to meet consumer requirements.

Company: Ltd Liepkalni
Brand: Bakery Liepkalni
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E-mail: liepkalni@liepkalni.lv
Website: www.liepkalni.com
Member of the Board: Mr Dagnis Čākurs
CEO: Agne Eglīte
Languages spoken: Latvian, English, Russian, Estonian

Number of employees: 220
Founded in: 1992
Turnover in 2022: EUR 9691006
Turnover in 2023: EUR 10139600
Export volume 2022: EUR 1430298
Export volume 2023: EUR 1349661
Main markets: Latvia, Estonia
Business profile: Bread and confectionery production and trade.
Each day about 10 tons of productions

Product range has about 220 items.
The product groups - bread, cookies, crisps, pastries, gluten free

Seeking cooperation in: Rye bread, cookies, frozen pastries, gluten free products.

 We are ready to adjust product packages, weights and nuances at the customer's request. We are open to offer the consumer products labelled with our own brand, as well as ready for private label cooperation.

 agne.eglite@liepkalni.lv



1.



2.

1. RYE BREAD "STRENGTH / SPĒKA"

Prepared without wheat flour and yeast!

Bread is made without wheat flour and yeast, with pure culture leaven. Bread is made of parboiled flour by leavening it in the wooden tub for more than 24 hours, then dough is kneaded, each loaf is hand made.

As a general rule, the most known fermentation material is yeast, but the Latvian tradition uses a great deal of kefir, fermented milk product, or any other sour environment. In place of the yeast, a fermented milk product has been used as a sight for the coarse bread of strength.

2. RYE BREAD WITH SEEDS "SPĒKA"

Prepared without wheat flour and yeast!

Supplemented with barley grains and sunflower seeds.

Bread is made without wheat flour and yeast, with pure culture leaven. Bread is made of parboiled flour by leavening it in the wooden tub for more than 24 hours, then dough is kneaded, each loaf is hand made.

As a general rule, the most known fermentation material is yeast, but the Latvian tradition uses a great deal of kefir, fermented milk product, or any other sour environment. In place of the yeast, a fermented milk product has been used as a sight for the coarse bread of strength.



1. - 2 kg / 500 g

2. - 1 kg / 500 g



Available frozen



Shelf life of frozen food is 12 months



1. - Shelf life after defrosting is 9 days

2. - Shelf life after defrosting is 7 days



RYE BREAD WITH GRAIN FLAKE

Bread contains a lot of fibre!

Made of whole-grain rye flour without yeast. Flour is made by milling whole grains including both germs and bran. All valuable parts of the grain are preserved. Bread is more nutritious. Bread is made of parboiled flour by leavening it in the wooden tub for more than 24 hours, then dough is kneaded, each loaf is hand made.

Six slices of the Whole-Grain Rye Bread provides the necessary daily fibre intake.



1,2 kg / 400 g



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 7 days



RYE BREAD "SPECIAL / SEVIŠKĀ"

Dough made by using ancestry methods - in wood barrels. Bread-baking starts with dough making. Dough preparing is based on sweetening process, where rye-flour, caraway-seeds and rye-malt are mixed together to keep bread fresh, aromatic and with real taste more longer. This also gives the soft part of bread more flexibility and smooth structure.

The parboiled dough is being fermented in wood barrels. The dough is being kneaded afterwards. Every loaf is being shaped with hands and repeatedly embraced. This is old master-trick of Liepkalni bakers.

Very creamy and bittersweet taste. Keeps fresh longer, don't lose it's taste.



1,5 kg / 750 g / 370 g



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 6 / 5 days



LATVIAN RYE BREAD

Dough made by using ancestry methods - in woods barrels. Dough preparing is based on sweetening process, where rye-flour, caraway-seeds and rye-malt are mixed together to keep bread fresh, aromatic and with real taste more longer. Heavy, rough, life-giving and natural taste of rye - corn. Every loaf is being shaped with hands and repeatedly embraced.

Keeps fresh longer and keeps taste. Specially good with toast salads and smoked meat.



1,6 kg / 400 g



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 6 / 5



RYE BREAD WITH GARLIC

Contains fresh garlic.

Made using malt that has been kept in a wooden barrel for over 24 hours. Each loaf is handmade. Best used during cold autumn or in the winter.



350 g



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 5 days



1. LATVIAN SOURDOUGH BREAD

Juicy, distinctly sweet and sour taste. Preparation is based on long-term fermentation for 24 hours in a wooden tub. Each loaf is made by hand.

2. LATVIAN SOURDOUGH BREAD WITH SEEDS AND GRAINS

Juicy, distinctly sweet and sour taste.

Preparation is based on long-term fermentation for 24 hours in a wooden tub. Each loaf is made by hand.

Barley grains, sunflower seeds, pumpkin seeds, linseed contribute to the rich and expressively mild taste.



1. - 800 g / 400 g
2. - 1 kg / 300 g



Available frozen



Shelf life of frozen food is 12 months



1.- Shelf life after defrosting is 5 days
2.- Shelf life after defrosting is 6 / 5



1.

1. SOURDOUGH BREAD "DULL / DULLĀ"

In a wooden barrel, a long cooking process. Sourdough bread with oat and hemp. Reduced salt content, a great source of fibre.

2. SOURDOUGH BREAD WITH SUNFLOWER SEEDS

A lot of fiber!

In a wooden barrel, a long cooking process has produced sweet acid with richly added sunflower seeds.



2.



400 g



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 5 days



SOURDOUGH BREAD "COUNTRY / LAUKU"

Prepared with plastering, after a special old recipe for Liepkalni, fermenting the yeast for up to 24 hours, then kneading the dough and making each loaf by hand. Saturated sweet and sour taste.



1,5 kg / 370 g



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 6 / 5 days



WHEAT SOURDOUGH BREAD

Round loaf with a very soft, velvety light taste.

Prepared in a long way, salining, naturally sparkling for up to 24 hours in a wooden cubby, each loaf is handmade



500 g



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 5 days



1. CRIPS WITH GARLIC "DARK / TUMŠĪE"

Cooked from particularly toast-cut coarse bread. Oven-toasted rye bread wrapped in freshly grated garlic.

Extremely delicious with kvass or beer!

2. CRIPS WITH GARLIC "LIGHT / GAIŠĪE"

Made from Latvian sourdough with seeds and grains. Rolled in fresh garlic. Extremely delicious!

A great addition to a picnic table!

3. CRIPS WITH CHEESE

Made from delicious and customer-favorite sweet and sour bread. The process of carefully oven-toasting, cutting to perfection, and flavor-adding brings out the powerful and delicious cheese taste which invites you to taste it.

An excellent option for a garden party!

4. CRIPS WITH TOMATO

Made from delicious and customer-favorite sweet and sour bread. The bread is cut into strips while carefully being oven-toasted and adding flavor. Onion, oregano, and thyme create a special taste of the crisps.

An excellent option for a garden party!



Plastic box



200 g



30 days



1. BUTTER-RYE CRISPBREADS WITH CRANBERRIES

Rye flour, butter, cranberries.

Crispbreads are made by hand, high-quality butter and wholemeal rye flour add value and excellent flavour to the product without adding any raising agents or flavour enhancers. Crispbreads are crunchy and melt in the mouth, they can be a nourishing snack for breakfast or a refreshment during a day. They can be served on various refreshment, banquet and elegant picnic tables, combined with a variety of snacks and garnishes.

Lots of fibre! Low-salt crispbreads!

2. BUTTER-RYE CRISPBREAD WITH CHEESE

Rye flour, butter, grated cheese.

Crispbreads are made by hand, high-quality butter and wholemeal rye flour add value and excellent flavour to the product without adding any raising agents or flavour enhancers. Crispbreads are crunchy and melt in the mouth, they can be a nourishing snack for breakfast or a refreshment during a day. They can be served on various refreshment, banquet and elegant picnic tables, combined with a variety of snacks and garnishes.

Lots of fibre! Source of protein!



 120 g

 50 days



1. SELECTION OF ECLAIRS "KOLIBRI"

Sea buckthorn, kiwi, pistachio and coconut eclairs.

A selection of small eclairs arranged in the box - eclairs with sea buckthorn, kiwi, pistachio and coconut fillings. The bun is made with choux pastry and filled with sweet cream/kiwi cream, sweet cream/pistachio cream, sweet cream/sea buckthorn cream and sweet cream/coconut cream. Topped with a chocolate icing. Expressive exotic flavour created by the combination of various fruit creams arranged in the selection. Particularly enjoyed by exotica

2. SELECTION OF ECLAIRS


Mango, berry and chocolate eclairs.

A selection of small eclairs arranged in the box – eclairs with mango, berry and chocolate fillings. The bun is made with choux pastry filled with sweet cream/mango cream with mango chunks, sweet cream/chocolate cream and sweet cream/berry mixture (currants, strawberries, blackberries, raspberries, cherries, blackcurrants) and mascarpone cheese cream. Topped with a chocolate icing. Distinct chocolate, mango and berry flavour with the presence of berries in pieces.


The length of a small éclair is 6 cm, the weight is 10-15 g

The bun is made with choux pastry and filled with cream containing sweet cream.

 360 g

 Cardboard box 19,5 x 19,5 x 4,5

 Available frozen

 Shelf life of frozen food is 12 months

 Shelf life after defrosting is 4 days



1.



2.

1. "DEBESMANNA /MOUSSE/HEAVEN FARINA" OF SMALL ECLAIRS

Strawberry, caramel and custard eclairs

The box contains a selection of three types of small-sized eclairs - eclairs with a strawberry, caramel and custard filling. As a base for the filling there serve sweet cream/strawberry, sweet cream/caramel and sweet cream/condensed milk creams. Topped with a chocolate icing. Expressive strawberry, condensed milk and caramel flavours.

2. QUARTET OF LARGE ECLAIRS

Mango, custard, strawberry and berry eclairs

The box contains a selection of four types of large eclairs – a Mango éclair, a Custard éclair, a Strawberry éclair and a Berry éclair. As a base for the filling there serves a sweet cream/mango cream with mango chunks, sweet cream/strawberry cream and sweet cream/berry mixture (currants, strawberries, blackberries, raspberries, cherries, blackcurrants) and mascarpone cheese cream. Topped with a chocolate icing. Expressive flavour of mango and strawberry and a bright bouquet of berries.



1. - 220g

2. - 300g



Cardboard box 24,5 x 12,5 x 4,5



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 4 days



1. MIX OF SMALL ECLAIRS The box contains two types of small éclairs - vanilla éclairs and chocolate éclairs. The bun is made with choux pastry filled either with sweet cream/vanilla or sweet cream/chocolate cream. It is topped with a chocolate icing. Distinctly rich vanilla and chocolate flavour.

2. SMALL CHOCOLATE ECLAIRS Small dark chocolate éclairs packed in the box. The bun is made with choux pastry filled with sweet cream/chocolate cream. Topped with a chocolate icing. Particularly distinct chocolate flavour.

3. SMALL VANILLA ECLAIRS Small light vanilla éclairs packed in the box. The bun is made with choux pastry filled with sweet cream/vanilla cream. Topped with a chocolate icing. Particularly distinct vanilla flavour.

4. SMALL STRAWBERRY ECLAIRS Small éclairs with strawberry cream filling packed in the box. The bun is made with choux pastry filled with sweet cream/strawberry cream. Topped with a chocolate icing. Particularly distinct strawberry flavour.

5. SMALL MANGO ECLAIRS Small éclairs with mango cream filling packed in the box. The base is made with choux pastry filled with sweet cream/mango cream and mango chunks. Topped with a chocolate icing. Particularly distinct mango flavour and the presence of flirty mango chunks.


The length of a small éclair is 6 cm, the weight is 10-15 g


The bun is made with choux pastry and filled with cream containing sweet cream.

 300 g

 Plastic box 14 x 14 x 7 cm

 Available frozen

 Shelf life of frozen food is 12 months

 Shelf life after defrosting is 4 days



CAKE BROWNIE WITH CARAMEL

A magical nocturnal dark chocolate cake with caramel filling, sunflower seeds and peanuts. 2 pieces per box. Expressive presence of dark chocolate.



150 g



Plastic box 13 x 9,5 x 6 cm



Available frozen



Shelf life of frozen food is 12 months








Shelf life after defrosting is 10 days



CAKE NAPOLEON

A puff pastry cake with custard. Layers of generous sweet cream/condensed milk cream and puff pastry that create a rich and hearty flavour.

-  4 pcs x 75g / 500 g
-  Cardboard box 19,5 x 19,5 x 4,5 cm
Plastic box 13 x 9,5 x 6 cm
-  Available frozen
-  Shelf life of frozen food is 12 months
-  Shelf life after defrosting is 4 days



COMPLIMENT OF CAKES

The box contains flirty little Nut, Grapefruit and Sea Buckthorn cakes. Each cake is like a work of art with a selection of expressive nut, grapefruit and sea buckthorn flavours and flirty colours.



240 g



Cardboard box 24,5 x 12,5 x 4,5 cm



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 4 days



1.



2.

1. SELECTION OF CAKES "HEPATICA / VIZBULĪTE"

Four types of small-sized cakes arranged in the box – light and chocolate sponge cakes with custard and cherry filling, cakes with boiled condensed milk cream, blueberry cream cakes and mango cream cakes. Each cake is like a work of art, where the flavours of chocolate, cherry, blueberry, mango and sweet cream play together.

2. SELECTION OF CAKES

There are four types of small cakes in the box – a chocolate-caramel cake, light Greek yogurt cakes with mango filling, yogurt cakes with cherry filling and small choux pastry cakes with curd cream filling. Each cake is like a work of art, where colours play with different flavours – chocolate, yogurt, curd cream, mango and cherry.



400 g



Cardboard box 19,5 x 19,5 x 4,5 cm



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 3 days



SELECTION OF CAKES "ŠOKOLĀDES SATIKŠANĀS / CHOCOLATE MEETING"

The selection of sweet cakes includes four types of treats – a brownie with caramel, a nut cake, small eclairs with pastry cream and small eclairs with a caramel filling.



500 g



Cardboard box 19,5 x 19,5 x 4,5 cm



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 4 days



1. COOKIES HEARTS WITH CARAMEL FILLING 150 G

A heart-shaped caramel-filled cookies with glazed chocolate corners dipped in crunchy nuts.

2. RYE COOKIES WITH WHITE CHOCOLATE 150 G

Rye breadcrumbs complement the ingredients giving the cookie a particularly rich flavour. In the centre there is an eye of white chocolate.

3. SMALL PUFF EARS WITH CINNAMON 120 G

Melt-in-the-mouth cookies are shaped like small ears, each cookie is carefully rolled by hand, enriched with an abundant cinnamon filling.

4. COOKIES WITH COCOA AND JAM 130 G

Fragile flower-shaped cookies with cocoa and a bright jam eye.

5. SMALL PUFF CINNAMON STICKS 90 G

Fragile cookies made with puff pastry coated with cinnamon sugar. Prominent cinnamon flavour.



1., 2. - 90 days

3., 4., 5. - 120 days



1. SMALL SELECTION OF COOKIES "GAUJA" 200 G

The selection of cookies includes restrained ginger cookies with white and brown chocolate, as well as elegant pretzels with cherries in pieces, chopped nuts and brown chocolate. An unusual choice of ginger, cherry and chocolate flavours.

2. SMALL SELECTION OF COOKIES "RŪJA" 190 G

The selection of cookies includes cranberry buttons with cranberry jam and candied flowers with sesame, sunflower seeds and linseed. The choice of distinct flavours enriched with cranberries and variety of seeds.



50 days



1. BUTTER LITTLE MOONS WITH GRATED CHEESE 130 G

Moon-shaped savoury cheese cookies contain butter and high-quality grated cheese. Each cookie is carefully pressed by hand. The ingredients are enriched with linseeds, sesame seeds and sunflower seeds.

2. CHEESE DROPS WITH SEEDS 100 G

Droplet-shaped savoury cheese cookies contain high-quality grated cheese. Each cookie is carefully rolled by hand. The ingredients are enriched with linseeds, sesame seeds, sunflower seeds. Savoury and expressive cheese flavour.

3. CHEESE DROPS WITH GRATED CHEESE 100 G

Droplet-shaped savoury cheese cookies contain high-quality grated cheese. Each cookie is carefully rolled by hand. Savoury and expressive cheese flavour.

4. SPICY COOKIES "SEED DIAMONDS" 130 G

Fragile, crunchy cookies in the shape of diamonds with plenty of added seeds - sesame seeds, linseeds, sunflower seeds and whole wheat flour. Expressive seed flavour.



1., 2., 3. - 90 days
4. - 120 days



1.



2.



3.



4.

1. COOKIES "CHEESE - SESAME DROPS" 100 G

Each cookie is hand-rolled to form a drop shape. Its expressive flavour is endowed by cheese, which is combined with black sesame, and strengthened with a mixture of spices - garlic, onion, parsley, basil. Strong flavour as valuable as that of classic cheese cookies.

2. HONEY - CINNAMON COOKIES (LACTOSE-FREE) 120 G

Round cookies with a big hazelnut eye. The ingredients are complemented with lactose-free butter and almond flour. The expressive flavour is given by honey and cinnamon. The saturated flavour is as valuable as that of classic cookies.

3. ALMOND - VANILLA COOKIES (LACTOSE-FREE) 120 G

Heart-shaped fragile flirty cookies with a distinct vanilla flavour, which is made more expressive by vanilla sugar, the flavour is enriched with the almond flour added to the ingredients. Each cookie is coated with sugar. The expressive vanilla flavour makes the cookies as valuable as classic cookies.

4. SMALL ALMOND NUTS WITH CONDENSED MILK 120 G

Almond-shaped filled cookies, which flavour is enriched by adding chopped almonds, almond flour and citrus fruit filling. Saturated brittle almond flavour gives the cookie a classically expressive flavour.



1. - 150 days

2. - 90 days

3. - 270 days

4. - 90 days



1. BLUEBERRY BROWNIE 130 G

Night chocolate cake with wild blueberry filling.

**2. CHERRY BROWNIE WITH CARAMELIZED MILK CREAM AND SEEDS
2 PCS X 60G**

A nocturnal chocolate cake with caramelized milk cream, cherries and seeds - sunflower seeds, linseeds and sesame seeds. Topped with a chocolate icing. Expressive chocolate flavour enriched with additional nuances of abundantly added seeds. As valuable flavour and texture as that of a classic brownie.



Plastic box 13 x 9,5 x 6 cm



14 days



DOUGHNUT WITH STRAWBERRY FILLING

Doughnut with a juicy strawberry filling, covered in a chocolate/cinnamon glaze with crunchy cherry pieces. Mild taste. Oven baked, not fried.



3 pcs 150g



Plastic box 13 x 9,5 x 6 cm



10 days



CINNAMON CAKE WITH HONEY AND CRANBERRY JAM (LACTOSE-FREE)

Creamy cinnamon cake with cranberry jam, lactose-free sweet cream filling and flower honey.

Does not contain lactose!

 450g

 Plastic box 13 x 9,5 x 6 cm

 5 days



VEGAN PUFF PASTRY STICKS WITH CINNAMON

An explicit cinnamon and sugar flavour adventure. The rich cinnamon layer and distinctly crunchy cookie structure create a taste equal to the classic one. Contains linseed flour for a more pronounced flavor nuance.

 100 g

 180 days



VEGAN PUFF PASTRY STICKS WITH CHEESE AND CARAWAY SEEDS

Vegan cheese gives these cookies a crunch similar to popcorn. Caraway seeds grace the sticks with spiciness. Contains linseed flour for a more pronounced flavor nuance. The taste is equivalent to the classic.

 100 g

 180 days



VEGAN LINSEED FLOUR COOKIES

With reduced sugar!
Source of fibers!

The composition is supplemented with linseed flour and coconut flour.
An expressively different nuance of taste.

 100 g

 90 days



VEGAN CHOCOLATE COOKIES

Expressive chocolate flavour comparable to classic chocolate cookies. Contains chocolate grains and coconut oil for a more pronounced flavor nuance.

 110 g

 180 days



VEGAN PUFF PASTRY STICKS WITH PESTO

Owing to the explicit texture of the puff pastry and the refreshing addition of pesto, the sticks will also be enjoyed by those who love pastry. Vegan cheese and vegan basil pesto create a particularly enjoyable flavor nuance.

 100 g

 180 days



GLUTEN-FREE SEED BREAD

Source of fibers!

In terms of taste, it is equal to the classic seed bread. Sunflower seeds, linseeds and pumpkin seeds and linseed flour add flavor. The bread is made in a square shape for easier cutting.

 230 g

 16 days