



Take your business to the next level with our award winning EOI range of puff pastry margarines and pie bottom shortenings.

For over 80 years...

EOI has been manufacturing and supplying a complete range of consistent high quality puff pastry margarines and pie bottom shortenings to the Australian baking industry.

Our products are widely used by many of the entrants in the Official Great Aussie Pie Competition. A number of national winners use EOI products exclusively.

Puff Pastry Margarines & Shortenings:



Pastrex Ready Bits - 15kg

Medium & Hard grade margarine in Ready Bits form for use in all puff pastry lines.



Perfex Ready Bits - 15kg

Medium & Hard grade all vegetable margarine Ready Bits for use in puff pastry lines. It's also Trans Free.*



Flex Ready Bits - 15kg

Premium Medium and Hard grade all vegetable shortening Ready Bits for use in all puff pastry lines. It's also Trans Free.*

Pie Bottom Shortenings:



Trio - 15kg

Traditional shortening used for pie base and quiche.



Duo - 12kg

High quality shortening plasticised for pie base and quiche.



Vantage - 15kg

Vegetable shortening for pie base and quiche. It's also Trans Free.*



Duo Vegetable - 12kg

Vegetable shortening specially developed for premium quality, pie base and quiche. It's also Trans Free.*

For further recipe information and technical advice contact www.eoibakery.com.au or your local EOI representative:

* Trans fat less than 1.0%

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