



Capability Statement



*Where Mediterranean tradition
meets modern craftsmanship.*



“Where Mediterranean tradition meets modern craftsmanship.”



Fillo & Co was born from over 35 years of baking experience, starting as a flatbread specialist with a deep understanding of dough, technique, and flavour.

Over the years, our founder travelled the world to explore evolving bakery trends, techniques, and flavours, gaining insights that inspired innovation while honouring tradition.

This expertise and global perspective led to the creation of Fillo & Co, blending authentic Mediterranean recipes with modern methods to produce premium fillo pastry and kataifi for both Australian and international markets.



Fillo Pastry Sheets



Kataifi Pastry



Our Signature Range

Fillo & Kataifi Pastry

Fillo Pastry Sheets

Traditional and premium-quality sheets, available in various thicknesses and pack sizes.

Frozen Fillo Pastry

Ready-to-use pastry with extended shelf life for retail and food service.

Kataifi Pastry

Fine shredded pastry for sweet and savory applications.

Custom/Bulk Pastry

Bulk Wholesale Packs

Large format packs for commercial and industrial use.

Custom Pastry Orders

Tailored products to suit specific client recipes, thickness, or dimensions.

Mini Fillo Sheets / Specialty Sizes

Custom sizes for cafes, bakeries, and catering.

Creating pastry perfected with care and consistency.

Premium Pastry Manufacturing

Producing high-quality pastry with consistent texture and excellence for both retail and food service applications.

Custom Pastry Solutions

Tailoring pastry sizes, thickness, and formats to meet client-specific requirements.

- We pride ourselves on our commitment to quality, and custom solutions. We offer premium pastry products made to meet the diverse needs of both retail and food service clients.
- Wholesale Supply & Distribution**
Providing reliable supply to retailers, wholesalers, cafes, and restaurants across Australia and internationally.
 - Technical Support & Consultation**
Assisting clients with product handling, storage, and recipe applications to maximize quality and shelf life.
 - Food Safety & Quality Assurance**
Ensuring all products meet rigorous hygiene, food safety, and quality standards.
 - Research & Product Innovation**
Developing new pastry products, formats, and applications to meet evolving market trends.



0434223890

sam@filloandco.com.au

filloandco.com.au

16 Montore Rd, Minto NSW 2566