

# *Tami Flour*

Gluten Free All-Purpose Flours and Products





# *Please let me introduce myself*

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Assaf Jaffe

Co founder and partner in Tami flour Ltd.

In charge of international B&D and operations

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## *Please let me introduce Tami*

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Tami Ben-David

Co founder and partner in Tami flour Ltd.

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A leading figure in the Gluten Free community in Israel (Founder of “Culinary” blog, author of “Baking without Gluten”)

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*A small note about the pictures in the presentation*

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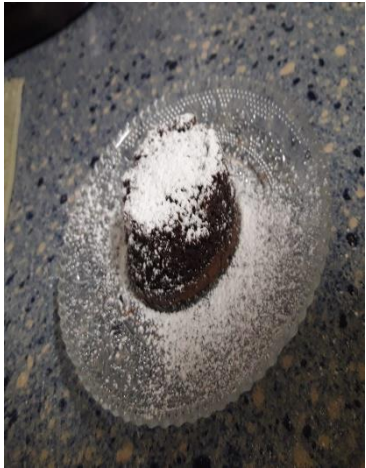
*My first instinct about the pictures*







*My final choice*



*How everything started?  
Or- What is the connection between the  
GF world and bicycles?*

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From the first experiment until the recent sale to a  
multinational company...

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## *What is our secret?*

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Combination of taste, health and similarity to regular flour abilities

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Tami Flour effectively marries the best of Regular Flour, and the best of Gluten free Flour

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Non GMO

Low Fat

Lactose Free

No artificial ingredients

No stabilizers

Gluten-Free

No Sugars

Vegan

Low glycemic value

Origin of NA mainly from fibers

Kosher



## *Tami flour currently offers 7 products designated for the retail market*

- **Tami Flour**- For patisserie, cakes and cookies
- **Tagmish Flour**- For boulangerie, all kinds of breads
- **Tami self Raising Flour**- For recipes based on self raising flour
- **Tami Chocolate Cake Mix**- For easy and fast chocolate cake
- **Tami Couscous**- Instant couscous
- **Tami Ptitim (thick couscous)**- Instant ptitim
- **Tami Falafel**- Instant falafel mix for healthy and fast lunch



## *But we can offer you more*

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Our company substantiated the development of the following:

- Bread- white, whole, grains, buns, pita bread
  - Morning.. Cookies & Biscuits, cakes, Pancakes, American bagels, doughnuts, brownies
  - Lunch... Pasta\ Couscous\ falafel\ Tortillas
  - Evening....Pizza \ Gnocchi
  - Mixes & Baking Materials
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# *What is our goal?*

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To become the “obvious choice” of  
the gluten free world

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*“Tami Flour enables to reach a broader consumer base with a healthier, tastier and better product...”*

*Thank you*

Assaf Jaffe  
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