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CAKES, TARTS & MACARONS

Australia-Wide Distribution



ABOUT US

Brothers Michael & Ibrahim Khatib always wanted to start a company together. So in 2012, they left their jobs, built a cake factory and started Looma's Cakes – what would grow to become Sydney's and indeed Australia's best quality supplier of gourmet cakes, tarts and macarons.

After 9 years in business, they relocated to Moorebank, Sydney – to a state of the art, custom built cake factory.

Their gourmet cakes, macarons and tarts are distributed Australia-wide.

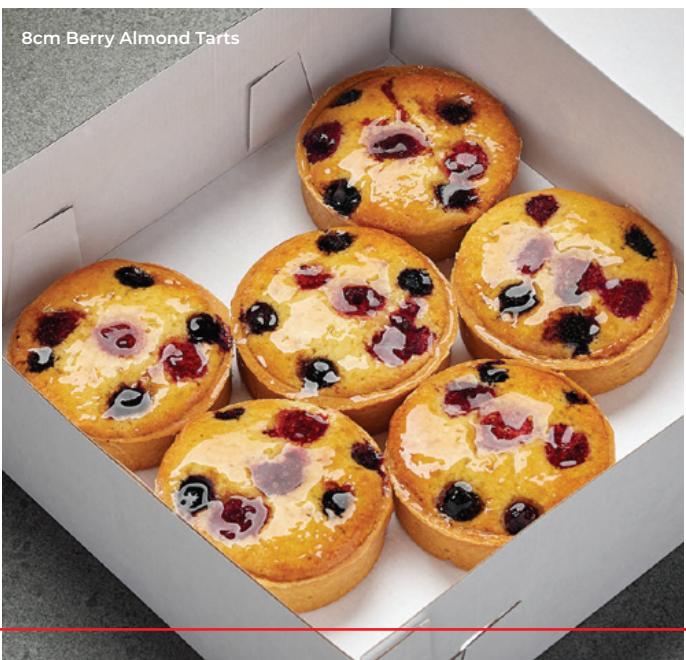
Ibrahim, also known by his childhood nickname 'Looma', is the head chef and director at Looma's.

He runs the business alongside Michael, oversees operations in the kitchen and establishes and maintains contacts with food service distributors around Australia.

Ibrahim developed his love and passion for cooking over many years spent as a fine dining chef at the Shangri-La Hotel Sydney. Between 2008 & 2011 he ventured into the pastry world at Croquembouche Patisserie in Botany, where he learned the art of creating French inspired cakes & pastries.

Michael is the co-founder and director at Looma's. He runs the business alongside Ibrahim and mostly spends his days working on systems, marketing and business strategy, and occasionally helping out with logistics.

Earning his software engineering degree at UTS in 2005, he worked as a software developer for 5 years and then as an analyst for Tabcorp and Commbank. After 10+ years in corporate life he left to pursue his entrepreneurial ambitions, and together with brother Ibrahim launched Looma's in January 2012.



CAKES

GF Gluten Free NF Nut Free V Vegan



FERRERO ROCHER

Two layers of sponge and a velvety smooth hazelnut mousse. No wonder it's our best seller.

Available in both whole cake or pre-sliced to 10 slices.

Width: 20.32cm • **Height:** 5.5cm • **Pack Size:** 1 unit
Storage: Refrigerated • **Shelf Life:** 5 days • **Serves:** 10-15



VANILLA RASPBERRY GF

White chocolate and velvety vanilla mousse. Two layers of sponge. Raspberry jelly filling. White chocolate glaze.

Available in both whole cake or pre-sliced to 10 slices.

Width: 20.32cm • **Height:** 5.5cm • **Pack Size:** 1 unit

Storage: Refrigerated • **Shelf Life:** 5 days • **Serves:** 10-15



CHOCOLATE TRUFFLE GF

Two layers of sponge. Roasted hazelnuts and beautiful, smooth chocolate mousse.

Available in both whole cake or pre-sliced to 10 slices.

Width: 20.32cm • **Height:** 5.5cm • **Pack Size:** 1 unit

Storage: Refrigerated • **Shelf Life:** 5 days • **Serves:** 10-15



CHOCOLATE MUD GF

Rich and moist dark chocolate cake with chocolate ganache and glaze.

Available in both whole cake or pre-sliced to 10 slices.

Width: 20.32cm • **Height:** 5.5cm • **Pack Size:** 1 unit

Storage: Refrigerated • **Shelf Life:** 5 days • **Serves:** 10-15



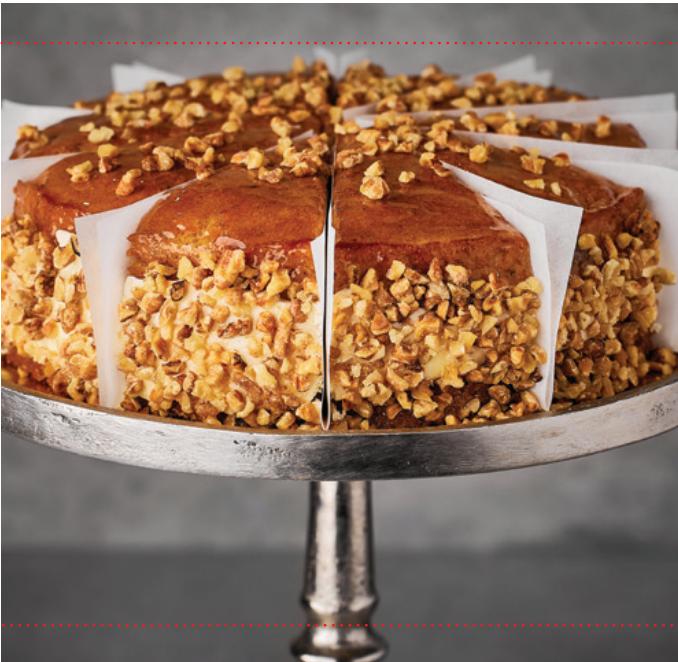


VEGAN CHOCOLATE V GF

Rich and moist dark chocolate cake with chocolate ganache and glaze with roasted almonds.

Available in both whole cake or pre-sliced to 10 slices.

Width: 20.32cm • **Height:** 5.5cm • **Pack Size:** 1 unit
Storage: Refrigerated • **Shelf Life:** 5 days • **Serves:** 10-15



CARROT

Classic carrot cake with cream cheese icing in middle, topped with a shiny clear glaze and roasted walnuts.

Available in both whole cake or pre-sliced to 10 slices.

Width: 20.32cm • **Height:** 6cm • **Pack Size:** 1 unit
Storage: Refrigerated • **Shelf Life:** 5 days • **Serves:** 10-15



NEW YORK CHEESECAKE NF

Smooth and rich baked white chocolate cheesecake with an irresistible cinnamon biscuit crumb base.

Available in both whole cake or pre-sliced to 10 slices.

Width: 20.32cm • **Height:** 5.5cm • **Pack Size:** 1 unit
Storage: Refrigerated • **Shelf Life:** 5 days • **Serves:** 10-15



BLUEBERRY CHEESECAKE NF

Smooth and rich baked white chocolate cheesecake with a biscuit crumb base, topped with blueberry compote.

Available in both whole cake or pre-sliced to 10 slices.

Width: 20.32cm • **Height:** 5.5cm • **Pack Size:** 1 unit

Storage: Refrigerated • **Shelf Life:** 5 days • **Serves:** 10-15



BAKED RICOTTA CHEESECAKE NF

Classic Italian baked ricotta cheesecake topped with crunchy crumble.

Available in both whole cake or pre-sliced to 10 slices.

Width: 20.32cm • **Height:** 5.5cm • **Pack Size:** 1 unit

Storage: Refrigerated • **Shelf Life:** 5 days • **Serves:** 10-15



RAFFAELLO

Coconut infused white chocolate mousse, two layers of sponge, roasted whole almonds and white chocolate glaze.

Available in both whole cake or pre-sliced to 10 slices

Width: 20.32cm • **Height:** 5.5cm • **Pack Size:** 1 unit

Storage: Refrigerated • **Shelf Life:** 5 days • **Serves:** 10-15



TARTS



NF Nut Free

8cm**LEMON** NF

Buttery shortcrust tart,
citrus lemon curd.

Width: 8cm • **Pack Size:** 6 pieces

Storage: Refrigerated • **Shelf Life:** 5 days

**8cm****BERRY ALMOND**

Buttery shortcrust tart, almond frangipane
and mixed berries.

Width: 8cm • **Pack Size:** 6 pieces

Storage: Refrigerated • **Shelf Life:** 5 days

**8cm****APPLE CRUMBLE** NF

Buttery shortcrust tart, apple filling with sultanas
and cinnamon, topped with crunchy crumble.

Width: 8cm • **Pack Size:** 6 pieces

Storage: Refrigerated • **Shelf Life:** 5 days



LOOMA'S



 Gluten Free

DOZ ASSORTED MACARONS GF

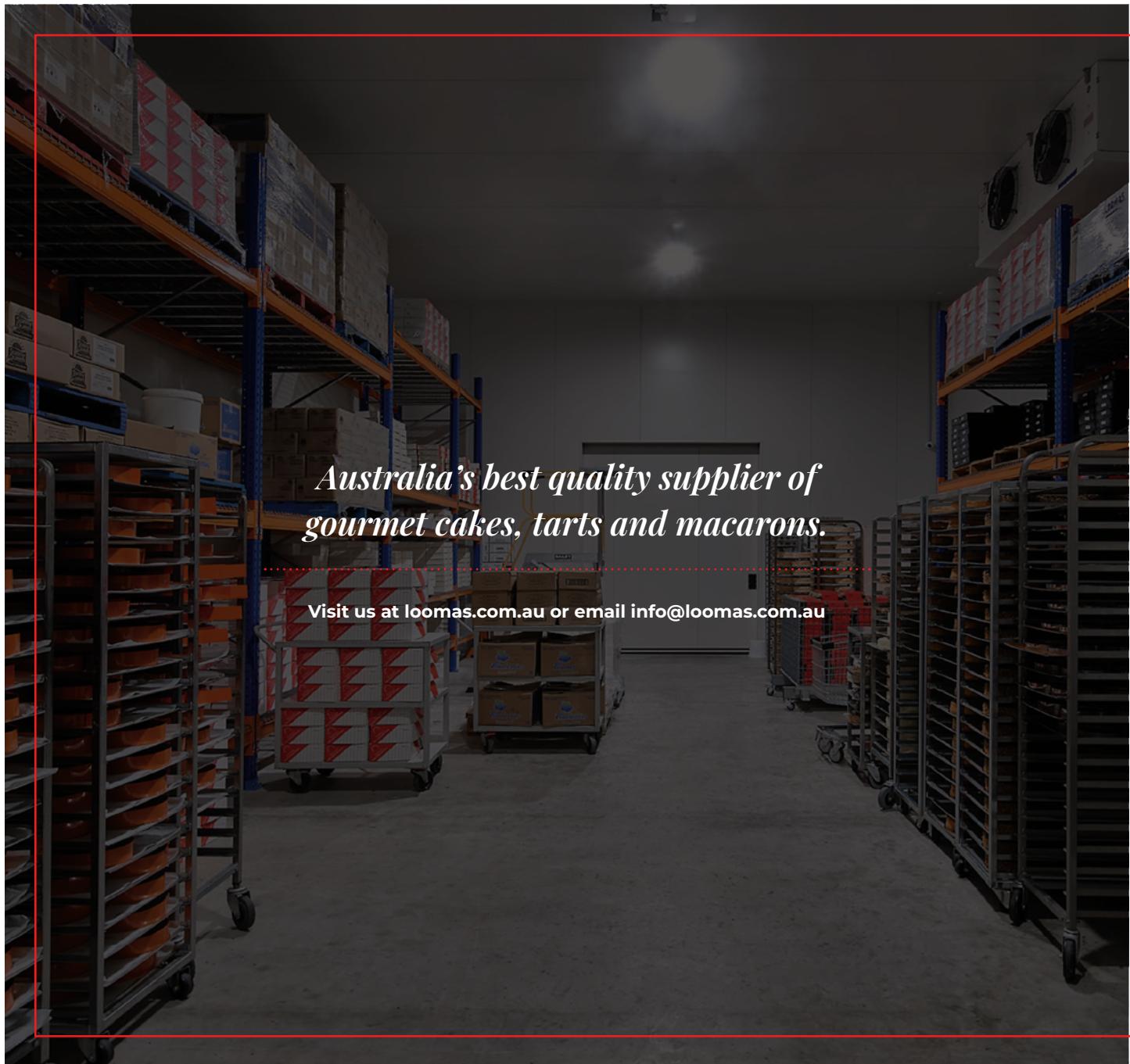
A mix of chocolate, strawberry and pistachio macarons.

Width: 4.5cm • **Thickness:** 2.5cm
Pack Size: 12 pieces • **Storage:** Refrigerated
Shelf Life: 7 days



*Australia's best quality supplier of
gourmet cakes, tarts and macarons.*

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