



Milk Powder

SKIMMED

Spray Dried

Manufactured from fresh pasteurised skimmed milk.
A free flowing white, light yellowish free flowing powder.
A typical clean neutral tasting, slightly sweet with no distinctive off-flavours.



Usage Area

- Bakery and pastry
- Ice-cream and frozen dairy desserts
- Confectionery
- Chocolate
- Instant soup
- Infant formula
- Sports and nutrition foods
- Dry mixes (Milk based)
- Processed cheese
- Fermented milk products (Yogurt etc.)
- Meat products
- Coffee whitener
- Medicine

WEIGHT

25 kg

SHELF LIFE

18 month

For What Purpose

- Thickener
- Stabilizer for foam structure
- Binds the water
- Nutritional supplement
- Improve flavour
- Improve the colour
- Emulsifier
- Filling material (In medicine and confections)
- Control sucrose crystallization by lactose (In confections)
- Enhance browning (In caramel confections and bakery)
- Improve tenderness&smooth (In cakes, confections)
- Improve the mouthfeel (In dry mixes and cream)
- Standardization/adjust the protein to fat ratio (In dairy products)

- Increased yield (In meat products)
- Improve the slicing qualities (In meat products)
- As a source of casein (In processed cheese)
- Dispersibility (In coffee whitener)
- Contribute whitening ability (In coffee whitener)

Product Information			
Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65relative humidity and 35°C	500x900x140 mm	Skimmed cow's milk

Nutritional Informations (100 g)	
Energy kcal/kj	352/1475
Total Fat g	1
Protein (Dry matter) g	35
Total Sugars (Lactose) g	52

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Milk Powder

WHOLE

Spray Dried

Manufactured from fresh pasteurized milk.

A white to slightly yellowish, free flowing powder. Taste is clean slightly sweet, milky and neutral with no distinctive off-flavours. No neutralising materials, additives or preservatives.



Usage Area

- Bakery and pastry
- Ice-cream and frozen dairy desserts
- Confectionery
- Chocolate
- Instant Soup
- Infant formula
- Sports and nutrition foods
- Dry mixes (Milk based)
- Processed cheese
- Fermented milk products (Yogurt etc.)
- Meat products
- Coffee whitener
- Medicine

WEIGHT

25 kg

SHELF LIFE

12 month

For What Purpose

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- Improve flavour
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- Standardization/adjust the protein to fat ratio (In dairy products)

- Increased yield (In meat products)
- Improve the slicing qualities (In meat products)
- As a source of casein (In processed cheese)
- Dispersibility (In coffee whitener)
- Contribute whitening ability (In coffee whitener)

Product Information			
Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft Bag	Max %65 relative humidity and 35°C	500x900x140 mm	Cow's milk

Nutritional Informations (100 g)	
Energy kcal/kj	485/2030
Total Fat g	26
Protein (Dry matter) g	35
Total Sugars (Lactose) g	37,5

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Milk Powder

WHOLE

• Roller Dried

Roller Dried Whole (Or full cream) Milk Powder is manufactured from freshly standardised whole milk, which is pasteurised, concentrated under vacuum and then roller dried.

• Caramelised Roller Dried

Roller Dried Whole (Or full cream) Milk Powder is manufactured from freshly standardised whole milk, which is pasteurised, concentrated under vacuum and then roller dried. The roller drying process should impart a slight caramelised flavour.



Usage Area

- Chocolate
- Confectionery
- Infant formula

WEIGHT

25 kg

SHELF LIFE

12 month

For What Purpose

- Flow properties
- Bloom stability
- Improve flavour and texture
- Improve the mouthfeel
- Nutritional supplement
- Thickener

Product Information

Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 35°C	500x980x140 mm	Cow's milk

Roller Dried

Nutritional Informations (100 g)

Energy kcal/kj	487/2037
Total Fat g	26
Protein (Dry matter) g	35
Total Sugars (Lactose) g	38,5
Free Fat	80%

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Milk Protein Concentrate Powder

SKIMMED

Milk Protein Concentrate is a soluble milk protein powder, manufactured from fresh pasteurized skim milk by ultrafiltration, evaporation and spray drying.



Usage Area

- Dairy products
- Protein-enrichment applications such as protein beverages, bars and breakfast cereals
- Bakery and pastry
- Ice-cream
- Confectionery
- Chocolate
- Instant soup
- Infant formula
- Sports and nutrition foods
- Dry mixes (Milk based)
- Fermented milk products
- Processed cheese
- Meat products
- Coffee whitener

WEIGHT
25 kg

SHELF LIFE
12 month

For What Purpose

- Thickener
- Stabilizer for the air-water interface
- Binds the water
- Nutritional supplement
- Improve flavour
- Improve the colour
- Emulsifier
- Filling material (In medicine and confections)
- Control sucrose crystallization by lactose (In confections)
- Enhance browning (In caramel confections and bakery)
- Improve tenderness&smooth (In cakes, confections)
- Improve the mouthfeel (In dry mixes and cream)
- Standardization/adjust the protein to fat ratio (In dairy products)

- Increased yield (In meat products)
- Improve the slicing qualities (In meat products)
- As a source of casein (In processed cheese)
- Greater solubility (In coffee whitener)

Product Information			
Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 35°C	550x1100x140 mm	Skimmed cow's milk

Nutritional Informations (100 g)	
Energy kcal/kj	370/1540
Total Fat g	1,5
Protein g	65
Total Sugars (Lactose g)	20

with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored at 15-25°C (max 35°C) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions.



Whey Powder

SKIMMED

- With 7% Protein
- With 11% Protein

Manufactured from fresh pasteurised, separated sweet whey from traditional cheesemaking. A yellowish white free flowing powder which is readily soluble in water. A clean sweet smell with of off flavours or odours. Free flowing and without clumping.



Usage Area

- Nutritional formulations
- Bakery and pastry
- Ice-cream and frozen dairy desserts
- Confectionery
- Chocolate
- Instant soup
- Infant formula
- Sports and nutrition foods
- Dry mixes (Milk based)
- Processed cheese
- Meat products
- Coffee whitener
- Snack foods
- Beverages

WEIGHT

25 kg

SHELF LIFE

12 month

For What Purpose

- Thickener
- Stabilizer for foam structure
- Binds the water
- Nutritional supplement
- Improve flavour
- Improve the colour
- Emulsifier
- Control sucrose crystallization by lactose (In confections)
- Enhance browning (In caramel confections and bakery)
- Improve tenderness&smooth (In cakes, confections)
- Improve the mouthfeel (In dry mixes and cream)
- Increased yield (In meat products)

- Improve the slicing qualities (In meat products)
- Dispersibility (In coffee whitener)

Product Information

Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 35°C	500x900x140 mm	Whey

7% Protein

Nutritional Informations (100 g)	
Energy kcal/kj	356/1492
Total Fat g	1
Protein g	7
Total Sugars (Lactose) g	81

11% Protein

Nutritional Informations (100 g)	
Energy kcal/kj	356/1492
Total Fat g	1
Protein g	11
Total Sugars (Lactose) g	77

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Whey Powder

PERMEATE

Manufactured through the ultrafiltration of sweet whey, removing a portion of the protein from sweet whey to result in a free-flowing and clean flavored powder containing greater than 80% carbohydrate (Lactose) levels.



Usage Area

- Nutritional formulations
- Bakery and pastry
- Ice-cream and frozen dairy desserts
- Confectionery
- Chocolate
- Instant soup
- Infant formula
- Sports and nutrition foods
- Dry mixes (Milk based)
- Processed cheese
- Meat products
- Coffee whitener
- Snack foods
- Beverages

WEIGHT

25 kg

SHELF LIFE

12 month

For What Purpose

- Thickener
- Stabilizer for foam structure
- Binds the water
- Nutritional supplement
- Improve flavour
- Improve the colour
- Emulsifier
- Control sucrose crystallization by lactose (In confections)
- Enhance browning (In caramel confections and bakery)
- Improve tenderness&smooth (In cakes, confections)
- Improve the mouthfeel (In dry mixes and cream)
- Increased yield (In meat products)

- Improve the slicing qualities (In meat products)
- Dispersibility (In coffee whitener)

Product Information

Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 35°C	500x900x140 mm	Whey

Nutritional Informations (100 g)

Energy kcal/kj	315/1320
Total Fat g	1
Protein g	2-6
Total Sugars (Lactose g)	83

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Whey Powder

DEMINERALISED

- With 50% Demineralised
- With 70% Demineralised
- With 90% Demineralised

Manufactured from fresh pasteurised, separated sweet whey (With a reduced mineral content using nanofiltration unit) from traditional cheesemaking. A yellowish white free flowing powder which is readily soluble in water. A clean sweet smell with of off flavours or odours. Free flowing and without clumping.



Usage Area

- Nutritional formulations
- Bakery and pastry
- Ice-cream and frozen dairy desserts
- Confectionery
- Chocolate
- Instant soup
- Infant formula
- Sports and nutrition foods
- Dry mixes (Milk based)
- Processed cheese
- Meat products
- Coffee whitener
- Snack foods
- Beverages

WEIGHT
25 kg

SHELF LIFE
12 month

For What Purpose

- Thickener
- Stabilizer for foam structure
- Binds the water
- Nutritional supplement
- Improve flavour
- Improve the colour
- Emulsifier
- Control sucrose crystallization by lactose (In confections)
- Enhance browning (In caramel confections and bakery)
- Improve tenderness&smooth (In cakes, confections)
- Improve the mouthfeel (In dry mixes and cream)
- Increased yield (In meat products)

- Improve the slicing qualities (In meat products)
- Dispersibility (In coffee whitener)

Product Information

Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 35°C	500x900x140 mm	Whey

Nutritional Informations (100 g)

Energy kcal/kj	372/1557
Total Fat g	1
Protein g	8
Total Sugars (Lactose g)	85
Ash g	5,5 - 4,0 - 1,0

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Whey Protein Concentrate Powder

SKIMMED

- With 35% Protein
- With 70% Protein

Whey protein concentrate is obtained by removing sufficient non-protein constituents from pasteurized whey so that the finished dry product contains not less than 35% protein. WPC are produced by membrane separation process (Ultrafiltration).



Usage Area

- Nutritional formulations
- Bakery and pastry
- Ice-cream and frozen dairy desserts
- Confectionery
- Chocolate
- Instant soup
- Infant formula
- Sports and nutrition foods
- Dry mixes (Milk based)
- Dietetic foods
- Fermented milk products (Such as yogurt)
- Processed cheese
- Meat products

WEIGHT
25 kg

SHELF LIFE
12 month

For What Purpose

- Thickener
- Stabilizer
- Binds the water
- Nutritional supplement
- Improve flavour
- Improve the colour
- Emulsifier
- Improve the mouthfeel
- As a source of protein
- Control sucrose crystallization by lactose (In confections)
- Enhance browning (In caramel confections and bakery)
- Improve tenderness&smooth (In cakes, confections)

- Standardization / adjust the protein to fat ratio (In foods)
- Increased yield (In meat products)
- Improve the slicing qualities (In meat products)

Product Information

Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 35°C	550x1100x140 mm	Whey

WPC 35%

Nutritional Informations (100 g)	
Energy kcal/kj	372/1556
Total Fat g	1
Protein g	36
Total Sugars (Lactose) g	54

WPC 70%

Nutritional Informations (100 g)	
Energy kcal/kj	372/1556
Total Fat g	1
Protein g	70
Total Sugars (Lactose) g	20

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Cream Powder

- Sweet
- Sour

Produced from high quality cream by a spray-drying process



Usage Area

- Foods preparation
- Soups and sauces
- Bakery
- Ice-cream
- Chocolate
- Pancakes

WEIGHT
25 kg

SHELF LIFE
12 month

For What Purpose

- Improve flavour and texture
- Improve tenderness & smooth
- Improve the mouthfeel
- A carrier (For fat soluble ingredient such as vitamins and aids)
- To standardize fat content (In foods)

Product Information

Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 35°C	500x900x140 mm	Cream

Nutritional Informations (100 g)

Energy kcal/kj	578/2422
Total Fat g	42
Protein g	35
Total Sugars (Lactose) g	15

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, tightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Lactose Monohydrate

A Spray dried product obtained from fresh whey, containing by weight 99% or more lactose, expressed as anhydrous lactose, calculated on the dry matter.



Usage Area

- Bakery and pastry
- Confectionery
- Soups, sauces etc.
- Dairy products
- Nutritional products
- Biscuits
- Chocolate
- Ice cream
- Pharmaceutical industry
- Meat products
- Flavourings

WEIGHT

25 kg

SHELF LIFE

12 month

For What Purpose

- Filling material (In medicine and confections)
- An excipient (In pharmaceutical industry)
- A carrier
- Sweetening
- Thickener
- Improve flavour and texture
- Improve the colour
- Control sucrose crystallization by lactose (In confections)
- Enhance browning

Product Information

Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 35°C	500x900x140 mm	Whey

Nutritional Informations (100 g)

Energy kcal/kj	386/1613
Total Fat g	0
Protein g	0,1
Total Sugars (Lactose) g	99,5

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Yogurt Powder

- Skimmed Yogurt Powder
- Semi Skimmed Yogurt Powder
- Whole Yogurt Powder

Yogurt Powder is manufactured from fresh pasteurised milk, which has been cultured. The yogurt is then concentrated under vacuum and spray dried. It is cream coloured powder product, with neutral taste and smell.



Usage Area

- Ice cream
- Bakery products, biscuit
- Instant soup and sauces
- Mayonnaise and vinaigrettes

WEIGHT
25 kg

SHELF LIFE
12 month

For What Purpose

- Improve flavour
- Nutritional supplement
- Improve texture

Product Information			
Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 35°C	500x900x140 mm	Cow's milk, yogurt culture

Nutritional Informations (100 g)	
Energy kcal/kj	363/1520
Total Fat g	1
Protein g	34
Total Sugars (Lactose) g	53

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Buttermilk Powder

Buttermilk Powder is the product resulting from the removal of water with evaporation and spray drying process, from liquid buttermilk derived from the churning of butter.



Usage Area

- Ice cream
- Baking applications
- Soups
- Meat and poultry products
- Snack foods
- Chocolate
- Processed cheese slices and spreads

WEIGHT

25 kg

SHELF LIFE

12 month

For What Purpose

- Improve flavour
- Binds the water
- Nutritional supplement
- Stabilizer for the fat-water interface and the air-water interface
- Enhance browning (Baked goods)
- Surface coating (In snack foods)

Product Information

Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 35 °C	500x900x140 mm	Buttermilk

Nutritional Informations (100 g)

Energy kcal/kj	386/1616
Total Fat g	8
Protein g	30
Total Sugars (Lactose) g	55

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Butter Powder

Butter Powder is manufactured from milk and milk fat, which is spray dried. The powder should have a light yellow colour, typical of butter powder. It should have a clean typical full butter powder flavour, with an absence of off flavours, off odours and taints.



Usage Area

- Cakes and bakery products
- Breads and pastry products
- Dressings
- Sauces and soups
- Confectionary products
- Ice cream
- Popcorn

WEIGHT

25 kg

SHELF LIFE

12 month

For What Purpose

Easy-to-use butter powder that can be used to replace natural butter in any recipe as an ingredient. In sum:

- Improve flavour and texture
- Improve the mouthfeel
- Improve tenderness & smooth
- Emulsifier
- Improve the colour-shine (Esp in bakery)
- A carrier (For fat soluble ingredient such as vitamins and aids)
- To standardize fat content (In foods)

Product Information

Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 35°C	500x900x140 mm	Cow's milk, milk fat

Nutritional Informations (100 g)

Energy kcal/kj	730/3059
Total Fat g	74
Protein g	7
Total Sugars (Lactose) g	13

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Cheese Powder

Our offered range of powder is processed by spray drying the cheese slurry, similar to the process of powdered milk.



Usage Area

- Biscuit
- Bakery
- Instant soup
- Macaroni
- Cracker
- Snacks (Potato crisps)
- Processed cheese
- Confectionery
- Creams

WEIGHT

20 kg

SHELF LIFE

12 month

For What Purpose

- Improve flavour and aroma
- Improve the texture
- Nutritional supplement
- Binds the water
- Thickener
- Stabilizer for foam structure

Product Information			
Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 35 °C	500x900x140 mm	Types of cheese, melting salts, stabilizer

Nutritional Informations (100 g)	
Energy kcal/kj	467/1955
Total Fat g	26
Protein (dry matter) g	25
Total Sugars (Lactose) g	42

with polyethylene inner liner, 20 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored (5) and max 35°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage turkey



Cream

- With 40% Fat
- With 60% Fat

Cream is a dairy product composed of the higher-butterfat layer skimmed from the top of cow's milk before homogenization.



Usage Area

- Dairy products
- Butter and butteroil
- Ice cream
- Sauces and soups
- Puddings and custard bases
- Cakes and bakery products
- Confectionary products
- Sweet and fruit syrups and caramels
- Cheesecakes

WEIGHT

5-17 kg

SHELF LIFE

40% Fat | 60% Fat
4 month | 6 month

For What Purpose

- Nutritional supplement
- Improve flavour and texture
- Raw material for butter and butteroil
- Emulsifier
- A carrier (For fat soluble ingredient such as vitamins and aids)
- To standardize fat content (Especially in dairy products)
- Contribute whitening ability
- Filling material (In desserts)

Product Information			
Packing Type	Storage Conditions	Packing Size	Ingredient
Tin box	Max 4°C	160x160x218 mm 235x235x350 mm	Cow's milk

40% Fat

Nutritional Informations (100 g)	
Total Fat g	40

60% Fat

Nutritional Informations (100 g)	
Total Fat g	60



Butteroil

Butteroil is a dairy product which is created by removing the moisture and the nonfat milk solids contained in butter. It is a milk fat-based dairy product in its purest form. In terms of a packaged good, butteroil is an efficient and economical means of transporting and storing butterfat.



Usage Area

- Milk products
- Bakery products
- Confectionary
- Chocolate
- Instant milk powder

WEIGHT

16 kg-190 L

SHELF LIFE

12 month

For What Purpose

- Antistaling
- Improve flavour and aroma
- Ease of melting, pumping and mixing with other food ingredients
- Used for recombination with skimmed milk powder (In foods)
- With lecithin (In instant milk powder)
- To enhance gloss and appearance (On cracker surface)
- Control of fat bloom (In chocolate)

Product Information

Packing Type	Storage Conditions	Packing Size	Ingredient
Tin box	Room conditions	302x302x325 mm 585x585x880 mm	Butter

Nutritional Informations (100 g)

Energy kcal/kj	870/3643
Total Fat g	99,5
Protein g	0
Total Sugars (Lactose) g	0

Packaging: 16 kg tin pack, 190 l barrel **Storage Conditions & Shelf Life:** Should be stored at room conditions. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Butter

- Salt
- Unsalted

Butter is produced from fresh sweet cream which has been pasteurised, churned and worked in continuous butter making machines, to produce a premium quality butter. Butter is uniform in composition, yellow in colour with a clean nutty flavour typical of butterfat. Natural butter derived exclusively from milk, containing 80-82% milk fat.



Usage Area

- Butteroil
- Sauces and soups
- Cakes and bakery products
- Pastry and bread products
- Confectionary products
- Ice cream

WEIGHT

25 kg

SHELF LIFE

6 month

For What Purpose

- Nutritional supplement
- Improve flavour and texture
- Raw material for butteroil
- Emulsifier
- Improve the mouthfeel
- A carrier (For fat soluble ingredient such as vitamins and aids)
- To standardize fat content (In foods)

Product Information			
Packing Type	Storage Conditions	Packing Size	Ingredient
Cardboard box	Max 4°C	385x287x245 mm	Pasteurised cream

Nutritional Informations (100 g)	
Energy kcal/kj	725/3036
Total Fat g	80-82,5
Protein g	0
Total Sugars (Lactose g)	0

Packaging: Cardboard box with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored at max 4°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness in unopened bag under storage conditions. **Country of origin:** Turkey



Tomato Powder

- Hot Break
- Cold Break

Manufactured from fresh tomato paste. Red Color, free flowing powder, Retain all its nutrition values does not contain any chemical preservative.



Usage Area

- Soups and sauces
- Flavours
- Pasta

WEIGHT
25 kg

SHELF LIFE
12 month

For What Purpose

- Improve flavour and aroma
- As colorant
- Nutritional supplement
- For fast-soluble (In soup)

Product Information			
Packing Type	Storage Conditions	Packing Size	Ingredient
Cardboard box	Maks %60 relative humidity and 25°C	525x307x530 mm	Tomato paste, anti-caking

Nutritional Informations (100 g)	
Dry Matter (g)	96
Water Activity	0.15-0.25

Packaging: Cardboard box with MET-PET inner liner, 25 kg per box. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under low relative humidity (< 60%) and max 25 °C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Fruit Powders

(APPLE, BANANA, APRICOT, PEACH,
LEMON, ORANGE, STRAWBERRY)

Spray drying process after evaporation of the water in fruit juice.



Usage Area

- Baby foods
- Fruit purees
- Sauce filling
- Sweets
- Biscuits
- Mueslis
- Beverages
- Functional foods
- Dietetic foods
- Medicine

WEIGHT

25 kg

SHELF LIFE

12 month

For What Purpose

- Raw material
- Colorant
- For flavour and aroma
- For nutritional supplement-to provide high levels of several minerals
- Antioxidant
- Antibacterial

Product Information

Packing Type	Storage Conditions	Packing Size	Ingredient
Cardboard box	Maks %60 relative humidity and 25°C	525x307x530 mm	Type of fruit, maltodextrin

Nutritional Informations (100 g)

Dry Matter (g)	98
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Packaging: Cardboard box with MET-PET inner liner, 25 kg per box. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under low relative humidity (< 60%) and max 25 °C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Coffee Creamer

Coffee creamer is free flowing powder with good whitening and instant properties for coffee with creamy light yellow colour.



Usage Area

- Coffee
- Tea
- Other beverages
- Bakery
- Confectionery
- Ice cream

WEIGHT

25 kg

SHELF LIFE

16 month

For What Purpose

- Desirable colour change (White colour)
- Improve flavour
- Smooth and creamier taste
- Improve the mouthfeel
- Thickener
- Stabilizer for foam structure
- For excellent solubility
- Good stability

Product Information

Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 25°C	500x900x140 mm	Glucose syrup, hydrogenated vegetable oil, skimmed milk powder, stabilizer, emulsifier, anti-caking, colorant

Nutritional Informations (100 g)

Energy kcal/kj	550/2330
Carbohydrate g	60
Protein g	5
Total Fat g	32

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 25°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey



Fat Powder

- With 78% Fat
- With 17% Fat

We manufacture Fat Powder with different types of oil, containing different proteins and carrier materials. The high fat percentage, combined with good free-flowing properties, makes these powders exceptionally well-suited as a fat source in soups and sauces and in bakery products.



Usage Area

- Bakery (Bread improvers, biscuits, pastries)
- Soups and sauces
- Bouillons
- Cake mixes
- Vegetable burgers
- Meat and fish products
- Nut butters and chocolate bread spreads
- Dry mixes
- Infant formula
- Ice cream
- Convenience foods

WEIGHT
25 kg

SHELF LIFE
12 month

For What Purpose

- Filling material
- Flow properties
- Emulsifier
- Improve flavour and texture
- Nutritional supplement
- Improve flavour, texture and creaminess
- Desirable colour change
- For excellent solubility

Product Information			
Packing Type	Storage Conditions	Packing Size	Ingredient
Kraft bag	Max %65 relative humidity and 25 °C	500x900x140 mm	Cow's milk, lactose monohydrate, vegetable oil

Fat Powder 78%

Nutritional Informations (100 g)	
Energy kcal/kj	750/3100
Total Fat g	78
Protein g	5

Fat Powder 17%

Nutritional Informations (100 g)	
Energy kcal/kj	750/3100
Total Fat g	17
Protein g	8

Packaging: 3 folds of kraft bag with polyethylene inner liner, 25 kg per bag. Unused, clean, waterproof, lightproof and good for human health. **Storage Conditions & Shelf Life:** Should be stored under max relative humidity (<%65) and max 25°C in warehouse. Shouldn't be exposed to direct sunlight or strong odours. It keeps its freshness up to expiry date in unopened bag under storage conditions. **Country of origin:** Turkey