



MERICH
GLOBAL

PRODUCT CATALOG

Index

Section	Page
Turkish Baklava	3
Kadayif	14
Patsry	15
Bakery	16
Cakes	20
Frozen	21
Raw Material	22

All Products are Hand Made !
Premuim Ingredients.



B K 2 0 1 Carrot - Cut Baklava

Traditional Turkish Baklava is Cut in carrot shapes.



Standart Tray 36 cm

2000gr - 2200gr

Slice Option:

16 - 20

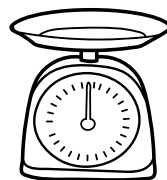
Filing variants; Pistachio | Walnuts | Hazelnut
| Chocolate | Sugar free | Custom upon request

3 - 5 Days | Room Temp



B K 2 0 2 Square - Cut Baklava

Traditional Turkish Baklava is cut in square shapes.



S Tray:

36Pieces | 25x25 | 1400 gr -1600 gr

M Tray:

38Pieces | 26x26 | 2000 gr - 2200 gr

L Tray:

72Pieces | 36x36 | 3000 gr - 3200 gr

Filing variants; Pistachio, Walnuts, Hazelnut,
Chocolate, Sugar free

3 - 5 Days | Room Temp



B K 2 0 3 Rectangle - Cut Baklava

Traditional Turkish Baklava is cut in rectangle shapes.



S Tray:

30Pieces | 25x25 | 1400 gr -1600 gr

M Tray:

40Pieces | 26x26 | 2000 gr - 2200 gr

L Tray:

60Pieces | 36x36 | 3000 gr - 3200 gr

Filing variants; Pistachio, Walnuts, Hazelnut,
Chocolate, Sugar free

3 - 5 Days | Room Temp



BAKLAVA

 MERICH
GLOBAL




B Diamond - Cut Baklava

K Traditional Turkish Baklava is Cut in diamond shapes.

2  **Standart Tray 36 cm**
2000gr - 2200gr

0 **Slice Option:**
36 - 38 Slices

4 **Filing variants;** Pistachio | Walnuts | Hazelnut
| Chocolate | Sugar free | Custom upon request

   **i** 3 - 5 Days | Room Temp



Mussel Cut Baklava

Mussel baklava with semolina cream and plenty of pistachio.

 **S Tray:**
36Pieces | 25x25 | 1400 gr -1600 gr

M Tray:
48Pieces | 26x36 | 2000 gr - 2200 gr

L Tray:
72Pieces | 36x46 | 3000 gr -3200 gr

Filing variants; Pistachio, Walnuts, Hazelnut,
Chocolate, Sugar free

3 - 5 Days | Room Temp



B
K
2
0
5

B Sobiyet Baklava




K Şöbiyet is stuffed with a cream and also nuts. it has a soft but crusty outside and creamy inside.

2  **S Tray:**
21 Pieces | 25x25 | 1300 gr -1500 gr

0 **M Tray:**
28 Pieces | 25x35 | 1800 gr -2000gr

6 **L Tray:**
42Pieces | 36x46 | 2700 gr -2900gr

Filing variants; Pistachio, Walnuts, Hazelnut,
Chocolate, Sugar free

   **i** 3 - 5 Days | Room Temp



BAKLAVA

 MERICH
GLOBAL

BK207 Ch Square-Cut Baklava

Traditional Turkish Baklava with chocolate, cut in square shapes.



S Tray:

36 Pieces | 25x25 | 1400 gr -1600 gr

M Tray:

48 Pieces | 26x36 | 2000 gr -2200 gr

L Tray:

72 Pieces | 36x46 | 3000 gr -3200 gr

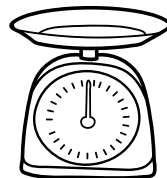
Filing variants; Pistachio | Walnuts | Hazelnut
| Chocolate | Sugar free | Custom upon request

3 - 5 Days | Room Temp



Pistachio Wrap

Wrapped Baklava with Pistachio is made of one roll of phyllo.



S Tray:

25 Pieces | 17 x 25 | 900 gr -1000 gr

M Tray:

50 Pieces | 25x35 | 1900 gr -2100 gr

L Tray:

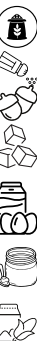
75 Pieces | 35x45 | 2700 gr -2900 gr

Filing variants; Pistachio, Walnuts, Hazelnut,
Chocolate, Sugarfree, Custom upon request

3 - 5 Days | Room Temp



BK208



BK209 Choco Mussel Baklava

Mussel chocolate baklava with semolina cream and plenty of pistachios.



S Tray:

36 Pieces | 25x25 | 1400 gr -1600 gr

M Tray:

48 Pieces | 26x36 | 2000 gr -2200 gr

L Tray:

72 Pieces | 36x46 | 3000 gr -3200 gr

Filing variants; Pistachio, Walnuts, Hazelnut,
Chocolate, Sugar free, Custom upon request

3 - 5 Days | Room Temp

BAKLAVA

MERICH
GLOBAL

B
K
2
1
0

Cold Baklava Dark


Premium Cold Baklava (Milk Base) with Dark Chocolate Topping.



Standard Tray:

48 Pieces | 25x35 | 2500gr - 2700gr

Filing variants; Flour, Sugar, Pure Ghee, Eggs, Starch, Premium Pistachio, Milk, Belguim Chocolate.

 3 - 5 Days | Chiller



Cold Baklava White

Traditional Turkish Baklava is cut in square shapes.



Standard Tray:

48 Pieces | 25x35 | 2500gr - 2700gr

Filing variants; Flour, Sugar, Pure Ghee, Eggs, Starch, Premium Pistachio, Milk, Belguim Chocolate.

3 - 5 Days | Chiller



B
K
2
1
1

B
K
2
1
2

Cold Baklava Pistachio

Traditional Turkish baklava is cut in square shapes.



Standard Tray:

48 Pieces | 25x35 | 2500gr - 2700gr

Filing variants; Flour, Sugar, Pure Ghee, Eggs, Starch, Premium Pistachio, Milk, Pistachio

 3 - 5 Days | Chiller



BAKLAVA



B K Purple Mix Baklava

The purple color comes from the natural color of the active ingredients in red vegetables and fruits.

2

1

3



Standard Tray 36cm

2000 gr - 2200 gr

Slice Count:

36 - 38 Slices

Filing variants; Pistachio | Walnuts | Hazelnut
| Chocolate | Sugar free | Custom upon request

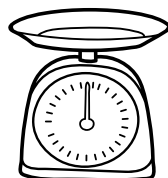


3 - 5 Days | Room Temp



Star-Cut Baklava

Traditional Turkish baklava is cut in star shape.



Standard Tray 36cm

2000 gr - 2200 gr

Slice Count:

Ref Image

Filing variants; Pistachio | Walnuts | Hazelnut
| Chocolate | Sugar free

3 - 5 Days | Room Temp



B

K

2

1

4

B K Nightingale's Nest

The bülbül yuvası (also known as "nest of the nightingale") is a tricky pastry to master.

2

1

5



Standard Tray 36cm

2000 gr - 2200 gr

Slice Count:

Ref Image

Filing variants; Pistachio | Walnuts | Hazelnut
| Chocolate | Sugar free



3 - 5 Days | Room Temp



BAKLAVA



B K 2 1 6 Green Mussel Baklava

Green Mussel baklava with semolina cream and plenty of EXTRA pistachios.



S Tray:

36 Pieces | 25x25 | 1400 gr -1600 gr

M Tray:

48 Pieces | 26x36 | 2000 gr -2200 gr

L Tray:

72 Pieces | 36x46 | 3000 gr -3200 gr

Filing variants; Pistachio | Walnuts | Hazelnut
| Chocolate | Sugar free | Custom upon request

2 - 3 Days | Room Temp



B K 2 1 7 Green Bohca Baklava

Green Bohca baklava with semolina cream and plenty of EXTRA pistachios.



S Tray:

36 Pieces | 25 x 25 | 1400 gr -1600 gr

M Tray:

48 Pieces | 26 x 36 | 1800 gr -2000gr

L Tray:

72 Pieces | 36 x 46 | 2700 gr -2900gr

Filing variants; Pistachio, Walnuts, Hazelnut,
Chocolate, Sugarfree, Custom upon request

2 - 3 Days | Room Temp



B K 2 1 8 Green Sobiye Baklava

Green Sobiye baklava with semolina cream and plenty of EXTRA pistachios.



S Tray:

21 Pieces | 25x25 | 1300 gr -1500 gr

M Tray:

28 Pieces | 25x35 | 1800 gr -2000gr

L Tray:

42 Pieces | 36x46 | 2700 gr -2900gr

Filing variants; Pistachio, Walnuts, Hazelnut,
Chocolate, Sugar free, Custom upon request

2 - 3 Days | Room Temp

BAKLAVA



BK219

Baklava Burger


Traditional Turkish baklava is cut in Burger shapes.



Standard Tray:

12 Pieces | 26 x 36 | 2000 gr - 2200 gr

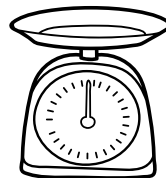
Filing variants; Pistachio | Walnuts | Hazelnut
| Chocolate | Sugar free |Custom upon request

 3 - 5 Days | Room Temp



Flower Baklava

Traditional Turkish baklava made in flower shape.



M Tray:

30 Pieces | 26 x 26 | 1900 gr - 2100 gr

L Tray:

45 Pieces | 36 x 46 | 2800 gr - 3000 gr

Filing variants; Pistachio | Walnuts | Hazelnut
| Chocolate | Sugar free |Custom upon request

3 - 5 Days | Room Temp


$$\begin{matrix} \mathbb{B} \\ \mathbb{K} \\ 2 \\ 2 \\ 1 \end{matrix}$$

Heart Baklava


Traditional Turkish baklava is cut in heart shapes.



Standard Tray:

12 Pieces | 26 x 36 | 2000 gr - 2200 gr

Filing variants; Pistachio | Walnuts | Hazelnut
| Chocolate | Sugar free | Custom upon request




 3 - 5 Days | Room Temp



BAKLAVA



42 Pieces | 36 x 46 | 2700 gr - 2900 gr

   3 - 5 Days | Room Temp



M Tray 25 x 35cm

3 - 5 Days | Room Temp



4

72 Pieces | 36 x 46 | 2700 gr - 2900 gr

3 - 5 Days | Room Temp



B
K
2
2
5

Sutlu Nuriye

Sütlü Nuriye is a Turkish dessert similar to baklava, but instead of syrup it contains milk, which gives a whitish look to the dessert.



Standard Tray:

48 Pieces | 25 x 35 | 2200 gr - 2400 gr

Filing variants; Walnuts | Hazelnut



2 - 3 Days | Chiller



Sultan Baklava Walnut

One of the best sellers of walnut baklava.



S Tray:

36 Pieces | 25 x 25 | 1300 gr - 1500 gr

M Tray:

48 Pieces | 26 x 36 | 1800 gr - 2000 gr

L Tray:

72 Pieces | 36 x 46 | 2700 gr - 2900 gr

Filing variants; Pistachio, Walnuts, Hazelnut, Chocolate, Sugar free

3 - 5 Days | Room Temp

B
K
2
2
6B
K
2
2
7

WALNUT WRAP

Wrapped Baklava with Walnuts is made of one roll of phyllo.



S Tray:

25 Pieces | 17 x 25 | 900 gr - 1100 gr

M Tray:

50 Pieces | 25 x 35 | 1900 gr - 2100 gr

L Tray:

75 Pieces | 35 x 45 | 2700 gr - 2900 gr

Filing variants; Pistachio, Walnuts, Hazelnut, Chocolate, Sugar free



3 - 5 Days | Room Temp



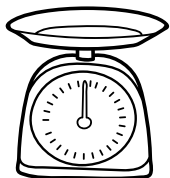
BAKLAVA



BK230

Kivrim Walnut

Curled baklava gives a different type of crisp. This is a must try product.



S Tray:

25 Pieces | 17 x 25 | 900 gr - 1000 gr


M Tray:

50 Pieces | 25 x 35 | 1900 gr - 2100 gr

L Tray:

75 Pieces | 35 x 45 | 2700 gr - 2900 gr

Filing variants; Pistachio, Walnuts, Hazelnut,
| Chocolate | Sugar free |Custom upon request

 3 - 5 Days | Room Temp



Homemade Baklava B

Traditional Turkish baklava is cut in square shapes.




Standard Tray 36cm	2
--------------------	---

2000 gr - 2200 gr

Slice Count:	2
--------------	---

38 - 36 Slices

Filing variants; Walnuts | Hazelnut | Custom upon request

3 - 5 Days | Room Temp   

B
K
2
3
1

Kivrim Pistachio

Curled baklava gives a different type of crisp. This is a must try product.



S Tray:

25 Pieces | 17 x 25 | 900 gr - 1000 gr

M Tray:

50 Pieces | 25 x 35 | 1900 gr - 2100 gr

L Tray:

75 Pieces | 35 x 45 | 2700 gr - 2900 gr

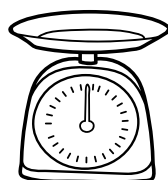
Filing variants; Pistachio | Walnuts | Hazelnut
| Chocolate | Sugar free | Custom upon request

3 - 5 Days | Room Temp



Padisah Baklava

Burma with pistachio (literally twisted pastry dessert with pistachio)



S Tray:

36 Pieces | 25 x 25 | 1400 gr - 1600 gr

M Tray:

48 Pieces | 26 x 36 | 2000 gr - 2200 gr

L Tray:

72 Pieces | 36 x 46 | 3000 gr - 3200 gr

Filing variants; Pistachio | Walnuts | Hazelnut
| Chocolate | Sugar free | Custom upon request

3 - 5 Days | Room Temp

i

B
K
2
3
2

B
K
2
3
3

Pahisah Walnut

Burma with walnut (literally twisted pastry dessert with walnut)



S Tray:

36 Pieces | 25 x 25 | 1400 gr - 1600 gr

M Tray:

48 Pieces | 26 x 36 | 2000 gr - 2200 gr

L Tray:

72 Pieces | 36 x 46 | 3000 gr - 3200 gr

Filing variants; Pistachio, Walnuts, Hazelnut,
| Chocolate | Sugar free | Custom upon request

3 - 5 Days | Room Temp



BAKLAVA

MERICH
GLOBAL



MERICH
GLOBAL

P
S
7
0
1

Borek Cheese

Traditional Turkish Borek is a baked pastry with a delicious recipe.



Standard Tray 25x35cm

1800 gr - 2000 gr

Slice Option:

12 - 15 - 36 Slices

Ingredients; Dairy, Flour, Sugar, Salt, Butter, Starch, Veg Oil | (Optional Parsley)



3 - 5 Days | Chiller



Borek Sujuk

Traditional Turkish Borek is a baked pastry with a delicious recipe.



Standard Tray 25x35cm

1800 gr - 2000 gr

Slice Option:

12 - 15 - 36 Slices

Ingredients; Dairy, Flour, Sugar, Salt, Butter, Starch, Veg Oil | Sujuk

3 - 5 Days | Chiller



P
S
7
0
2

P
S
7
0
3

Borek Pastirami

Traditional Turkish Borek is a baked pastry with a delicious recipe.



Standard Tray 25x35cm

1800 gr - 2000 gr

Slice Option:

12 - 15 - 36 Slices

Ingredients; Dairy, Flour, Sugar, Salt, Butter, Starch, Veg Oil | Sujuk



3 - 5 Days | Chiller



PASTRY



B
K
R
8
0
1

Simit - Classic (Soft)

Traditional Turkish bagels.



Minimum Quantity:

50 pcs

Variants:

80gr | 100gr | 120gr

Ingredients; Wheat Flour, Yeast, Salt, Vegetable oil, Sugar, Sesame seeds



1 - 3 Days | Room Temp Packed



Simit - Street (Crisp)

Traditional Turkish bagels in street style.



Minimum Quantity:

50 pcs

Variants:

80gr | 100gr | 120gr

Ingredients; Wheat Flour, Yeast, Salt, Vegetable oil, Sugar Sesame seeds

1 - 3 Days | Room Temp Packed



B
K
R
8
0
2

B
K
R
8
0
3

Simit- Multigrain

Traditional Turkish bagels multi-grains.



Minimum Quantity:

100 pcs

Variants:

80gr | 100gr | 120gr

Ingredients; Whole grain flour, Yeast, Salt, Vegetable oil, Sugar



1 - 3 Days | Room Temp Packed



BAKERY



B
K
R
8
0
4

Simit- Sunflower Seed

Traditional Turkish bagels covered with sunflower seeds.



Minimum Quantity:

100 pcs

Variants:

80gr | 100gr | 120gr

Ingredients; Whole grain flour, Yeast, Salt, Vegetable oil, Sugar, Seeds



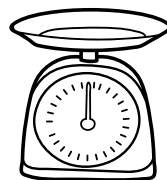
1 - 3 Days | Room Temp Packed



B
K
R
8
0
5

Simit - Sandwich Bread

Traditional Turkish bagels sandwich bread. It can be round or rectangular.



Minimum Quantity:

50 pcs

Variants:

80gr | 100gr | 120gr

Ingredients; Wheat Flour, Yeast, Salt, Vegetable oil, Sugar Sesame seeds

1 - 3 Days | Room Temp Packed



Stuffed Simit

Traditional Turkish bagels Stuffed with different variants.



Minimum Quantity:

25 pcs

Variants:

100gr | 120gr

Filling Variants; Kashkaval | Olives | Sujuk



1 - 3 Days | Room Temp Packed



BAKERY

 MERICH
GLOBAL

B
K
R
8
0
7

Stuffed Pogaca

Pogača is a type of bread baked in the ashes of the fireplace, and later on in the oven, similar to focaccia.



Minimum Quantity:

25 pcs

Variants:

80gr | 100gr | 120gr

Filling Variants; Kashkaval | Olives | Cheese



1 - 3 Days | Room Temp Packed



Pogaca Plain

Pogača is a type of bread baked in the ashes of the fireplace, and later on in the oven, similar to focaccia.



Minimum Quantity:

50 pcs

Variants:

80gr | 100gr | 120gr

Ingredients; Wheat Flour, Yeast, Salt, Vegetable oil, Sugar

1 - 3 Days | Room Temp Packed

B
K
R
8
0
8B
K
R
8
0
9

Dill Pastry Pogaca

A cookie-like pastry with dill and baking powder. It takes its name from the dill, which is abundant in it.



Minimum Quantity:

50 pcs

Variants:

80gr | 100gr | 120gr

Filling Variants; Wheat Flour, Yeast, Salt, Vegetable oil, Sugar, Dill



1 - 3 Days | Room Temp Packed



B
K
R
8
1
0

Achma Plain

Turkish bagel-shaped bread that's popular in the Middle Eastern countries



Minimum Quantity:

50 pcs

Variants:

80gr | 100gr | 120gr

Filling Variants; Wheat Flour, Yeast, Salt, Vegetable oil, Sugar



1 - 3 Days | Room Temp Packed



Stuffed Achma

Turkish bagel-shaped bread that's popular in the Middle Eastern countries



Minimum Quantity:

50 pcs

Variants:

80gr | 100gr | 120gr

Filling Variants; Kashkaval | Olives | Cheese | Zaatar | Zaatar with Cheese

1 - 3 Days | Room Temp Packed



B
K
R
8
1
1



B
K
R
8
1
2

Achma Chocolate

Turkish bagel-shaped bread that's popular in the Middle Eastern countries.



Minimum Quantity:

50 pcs

Variants:

80gr | 100gr | 120gr

Filling Variants; Wheat Flour, Yeast, Salt, Vegetable oil, Sugar, Chocolate



1 - 3 Days | Room Temp Packed

BAKERY



C
K
9
0
1

Tralice Caramel

Traditional Turkish milk cake prepared with secret recipe.



Standart Tray 25x35cm

2500gr - 2700gr

Slice option:

12 - 15 Slices

Ingredients; Milk, Cream, Cold glaze, Flour, Sugar, Flavor, Caramel

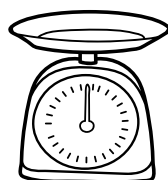


1 - 3 Days | Chiller



Trilece Chocolate

Traditional Turkish milk cake prepared with secret recipe.



Standart Tray 25x35cm

2000gr - 2200gr

Slice option:

12 - 15 Slices

Ingredients; Milk, Cream, Cold glaze, Flour, Sugar, Flavor, Chocolate

1 - 3 Days | Chiller



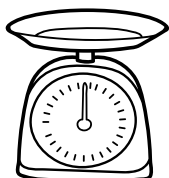
C
K
9
0
2



C
K
9
0
3

Trilece Pistachio

Traditional Turkish milk cake prepared with secret recipe.



Standart Tray 25x35cm

2000gr - 2200gr

Slice option:

12 - 15 Slices

Ingredients; Milk, Cream, Cold glaze, Flour, Sugar, Flavor, Pistachio



1 - 3 Days | Chiller

CAKES



F
R
Z
1
0
0
1

Turkish Ice-Cream Slice

This is a Traditional Slice Maras Ice Cream



Minimum Quantity:

4.5 Kg | 1 Carton | 9 Packs (500 gr)

Variants:

Plain | Mastic | Chocolate



Turkish Ice-Cream

This is a Traditional Maras Ice Cream



Minimum Quantity:

8 Kg | 1 Carton | 2 Packs (4000gr)

Variants:

Plain | Mastic | Chocolate | Strawberry



F
R
Z
1
0
0
2

F
R
Z
1
0
0
3

Frozen Kunafa

A staple in Arab culture, kunafa is one of the most celebrated and appreciated desserts.



Minimum Quantity:

100 pcs

Variants:

80gr | 100gr | 120gr

Filling Variants; Cheese | Cream



FROZEN

 MERICH
GLOBAL

R
M
1
1
0
1

Whole Pistachio

Premium Pistachios from Gaziantep.

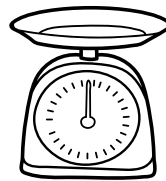


Package Size:
10 KG



Crushed Pistachio

Premium Pistachios from Gaziantep.



Package Size:
10 KG

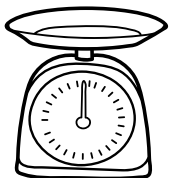


R
M
1
1
0
2

R
M
1
1
0
3

Ground Raw Pistachio

Premium Pistachios from Gaziantep.



Package Size:
10 KG



RAW MATERIAL



Contacts Us:

Khaled Al Kamha

📱, 📞: 00 971 56 1040 689

✉ : khaled.alkamha@merich.co