



IPEK CHILI CRUSHED-HOT

Red chili flakes (known as ipek Pul Biber in Turkey) this flaked red pepper is a very popular ingredient in the Middle East and eastern Mediterranean, particularly Turkey. It is a mild, nature, fruity pepper, a little similar in flavor to ancho chili.

Origin :TURKEY

Class A Product



IPEK CHILI CRUSHED-MEDIUM

Red chili flakes (known as ipek Pul Biber in Turkey) this flaked red pepper is a very popular ingredient in the Middle East and eastern Mediterranean, particularly Turkey. It is a mild, nature, fruity pepper, a little similar in flavor to ancho chili.

Origin :TURKEY

Class A Product



ISOT BLACK CHILI CRUSHED

The *isot* pepper is grown in the southeast of Turkey, it is a vibrant ruby-red capsicum (like an elongated bell pepper), with an incredibly sweet flavor and quite a subtle heat, The dark color that makes it so distinctive comes from the two-part drying process: after being picked they are put to partially dry under the unforgiving summer sun before being tightly packed into sacks, and left to 'sweat' overnight. This ensures that the dried flakes retain some of the natural oils of the pepper, never quite drying out fully.

WHERE TO USE: Aside from its traditional uses in lamb-based dishes, try it on roasted root vegetables, braised meats, pungent cheeses, or tomato-based salads.

Origin :TURKEY

Class A/Unique Product



SUMAC (SALAD SEASONING)

Sumac has a lovely, nearly purple color, and a tart flavor that is reminiscent of vinegar or lemon, it's used for all type of salads.

Origin :TURKEY

Class A/Unique Product



IPEK RED CHILI POWDER –HOT

Red hot powdered pepper is obtained by powdering hot peppers.

Advised to be used for Sausage, Meatballs, Burgers, Mortars, Sauces, Soups and foods

It's helpful for digestion and also can be used in the fall of triglycerides and LDL cholesterol.

Origin :TURKEY

Class A Product



IPEK RED CHILI POWDER –MEDIUM

Red medium powdered pepper is obtained by powdering sweet peppers.

Advised to be used for Sausage, Meatballs, Burgers, Mortars, Sauces, Soups and foods

It's helpful for digestion and also can be used in the fall of triglycerides and LDL cholesterol.

Origin :TURKEY

Class A Product



CINNAMON POWDER

Cinnamomum zeylanicum, has a subtly complex flavor that doesn't come across in the spicier and stronger cassia, with a delicately floral citrus aroma. This fine powder is ideal for baking, or for dusting across coffee, fresh fruit, or pastries.

Origin :TURKEY

Class A Product



TURMERIC POWDER

Essential to curry powder, turmeric is a member of the ginger family. It has a light, musky flavor and brilliant golden-orange color, for which it is famous throughout the world. It contains the compound curcumin, which is a strong anti-inflammatory

Origin :TURKEY

Class A Product



CUMIN(POWDER)

Origin :TURKEY

Class A Product



BLACK PEPPER POWDER

Origin :TURKEY

Class A Product



THYME

Thyme is a workhorse herb in most kitchens, with a strong, earthy taste that pairs well with roasted meats and vegetables, soups and stews. This broken leaf form is robust enough to hold up well during longer cooking times without losing its flavor.

Origin :TURKEY

Class A Product



TURKISH 7(CHICKEN MARINADE)

Turkish 7 includes Pepper flakes, mint, thyme, Turmeric, cumin, black pepper and cemen flour..This unique spice type is mixed together and the resultant seven kinds of spices are a rare product that can be used in all type chicken foods

Origin :TURKEY

Class A/Unique Product

**ROSEMARY**

rosemary needles are the next best thing to fresh. This dried herbs' flavor is true, and you can save yourself the hassle of pulling rosemary sprigs.

Origin :TURKEY

Class A Product

**WHITE SESAME**

Sesame seeds, with their wonderful nutty flavor, are a great addition to many dishes: green salads or pasta salads, stir fry, for encrusting chicken or beef, and in sauteed vegetable dishes. Because of the high oil content in sesame seeds, about 50%, we recommend storing them in the refrigerator during warm weather.

Origin :TURKEY

Class A Product

**GINGER POWDER**

Ginger root has a sharply sweet, warm flavor that's called for in both sweet and savory recipes around the world

Origin :TURKEY

Class A Product

**CLOVES**

Cloves are the most well-known spice in the group of species known as "flower spices," and have a strong, sweet flavor.

Origin :TURKEY

Class A Product



GARLIC POWDER

Origin :TURKEY

Class A Product

VANILLIN
powder



VANILLIN POWDER/VANILLA FLAVOR

Appearance: White to Ivory-Colored Crystals

Color: White to Ivory-Colored Crystals

Odor: Intensive and Yielding Sweet Balsamic Like Vanilla-Bean

It's an organic crystal that forms on the outside of the vanilla bean. Best alternative to expensive Vanilla pods

Origin :TURKEY

Class A Product



DRIED SAGE

This sage has all the flavor of the broken leaf, minus the inconvenience of the larger particulates. It can be added directly to sauces, rubs, and stews without having to strain it. Be sure to use a light hand though, as a little of our freshly rubbed sage goes a long way.

Origin :TURKEY

Class A Product



BAY LEAF

bay leaf has a far more mild flavor and complex flavor than that of domestic bay, and add a subtly sweet astringency to dishes. This file powder will blend smoothly into sauces and broths, eliminating the risk of biting into a whole leaf.

Origin :TURKEY

Class A Product

