

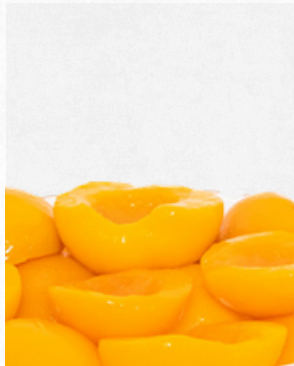


## OUR PRODUCTS



## Canned Peaches

The highest quality peaches harvested in season are processed under hygienic conditions. They are preserved in a light sugar syrup, maintaining the fruit's freshness, aroma, and firmness.



**Uses:** Peach Parfait – A light summer dessert with cream and biscuits. Peach Cake – Used as decoration on top of cakes or as natural fruit between sponge layers. Smoothies & Ice Cream – Used as a natural sweetener.



# Canned Sour Cherries

With its tangy flavor, it balances sweetness in desserts and is preferred for decoration thanks to its bright color. Contains firm, high-quality sour cherries with improved pit and defect removal. Suitable for cakes, syrup-based desserts, sauces, and fillings.



**Uses:** Sour Cherry Cakes – Syrup drained and used between sponge cake layers.  
Desserts with Sour Cherry Sauce – Ideal for cakes and milk-based desserts.

## Canned Pears

One of the most frequently used products in traditional patisserie. Preserves its original seasonal taste and color. Can be sliced without breaking, making it suitable for decoration and fillings. Hygienically processed using modern production methods.



**Uses:** Fruit Cakes – Provides natural flavor and texture.

Pear Tarts – Decorative and flavorful.

Caramelized Pears – For dessert and ice cream presentations.



## Candied Cherries

Adds visual appeal and flavor to pastries. High-quality cherries are processed using special candying techniques. Contains no bitterness and no preservatives.



**Uses:** Cakes & Pastries – Enhances flavor with its texture.  
Yogurt & Ice Cream – Adds color and taste.  
Cake Decorations – A classic and indispensable application.

## CANDIED FRUITS



# Mixed Fruit Candy

A cubed blend of candied cherries, figs, and orange peels. Gradually candied to preserve the texture of all three fruits.



**Uses:** Ice Cream – The harmony of three fruits enhances flavor.  
Cakes – Provides both taste and a colorful appearance.



# Candied Chestnuts (Whole)

Produced from Anatolian chestnuts. A timeless classic. Harvested at the right time and processed with a meticulous candying process. Prepared without breaking, hardening, or discoloration.



**Uses:** Cakes & Desserts – Used as filling and decoration.  
Ice Cream – Adds a special winter aroma.  
Classic Serving – Consumed plain with tea or coffee.

# Candied Chestnuts (Broken)

Produced from Anatolian chestnuts in broken form. Slowly candied in stages without discoloration.



**Uses:** Cakes & Desserts – Used as filling and decoration.  
Ice Cream – Adds a distinctive winter aroma.



# Candied Orange Peel

Sweet, citrus-flavored, and suitable for decorative use. Bitterness is removed through special processing. Available in glacé, slices in syrup, and syrup-free cubes forms. Inspired by French and Ottoman culinary traditions and adapted to modern patisserie.



**Uses:** Cake decoration, cakes, and ice cream – Provides a unique natural citrus aroma.

## Candied Figs

Prepared by piercing figs and candying them. A nostalgic flavor inherited from Ottoman cuisine. Preserves its natural sweetness and texture.



**Uses:** Cakes – Pastries – Ice Cream: Used as filling and decoration.  
Cookies – Adds aroma when incorporated into dough.



# PUREE FILLINGS

(PATISSERIE – COOKIES & DRY CAKES)



## Apple Puree Filling

A bakery and patisserie product used for binding in dry pastries while reflecting the classic apple flavor. Contains natural coloring.



**Uses:** Dry Pastries – Unique flavor and binding effect.  
Cakes – Enhances taste between sponge layers.

# Apricot Puree Filling

A bakery and patisserie product that provides the classic apricot flavor and acts as a binding agent in dry pastries.



**Uses:** Dry Pastries – Unique taste and binding.  
Cakes – Enhances flavor between sponge layers.



# Diced Apple Fruit Filling

Contains 80% fruit. Suitable for baking and freezing. Packed in easy-open tin cans. Net weight: 4 kg. Not pureed; consists of diced apple pieces. Contains no coloring.



**Uses:** An excellent choice especially for apple tarts thanks to its high fruit content. Its chunky texture provides richness and a homemade feel. With natural and low sugar content, it can be safely used in both professional kitchens and home production.

# Cinnamon Apple Filling

Contains minimum 70% fruit. Resembles grated apple, evoking traditional homemade flavors. Contains no thickeners, flavorings, or colorants. Suitable for baking and freezing. Supplied in plastic buckets, Net: 5 kg.



**Uses:** Offers the nostalgic homemade taste of cinnamon and apple in a practical, professional form. Suitable for cookies, cakes, tarts, and pies while saving time without compromising flavor.



# Sour Cherry Filling

Contains 50% whole sour cherries. Suitable for cold use and freezing thanks to its special structure. Supplied in easy-open A9 tin cans. Net: 2.8 kg. Baking is not recommended.



**Uses:** Can be used directly in many desserts, especially cheesecakes. Maintains plump and glossy fruit appearance, ideal for cold desserts.

# Premium Fig Filling

Contains 40% fruit. Not pureed; includes real fruit pieces. Contains no fruit flavoring or coloring. Suitable for baking and freezing. Supplied in foil-lined plastic buckets. Net: 6 kg.



**Uses:** Prepared with carefully dried figs from the Aegean region. Offers superior flavor and texture with its real fruit pieces. High stability allows easy use in all bakery products.



# Premium Orange Filling

Contains 35% orange peel.  
Suitable for baking and  
freezing. Supplied in foil-  
lined plastic buckets.  
Net: 6 kg.



**Uses:** A refreshing filling made with diced orange peels. Suitable for cakes, cookies, and tarts, as well as cold pastry applications.

# Premium Strawberry Filling

Contains 40% diced strawberry pieces. Suitable for baking and freezing. Supplied in foil-lined plastic buckets. Net: 6 kg.



**Uses:** Produced to preserve the intense strawberry flavor and vibrant color. Ideal for baked products and cold pastry or topping applications.



FRUIT FILLINGS - PREMIUM  
(BAKERY - FROZEN PRODUCTS)



# Premium Raspberry Filling

Contains 40% fruit.  
Contains no artificial  
coloring. Suitable for  
baking and freezing.  
Supplied in foil-lined plastic  
buckets. Net: 6 kg.



**Uses:** Preserves natural appearance and flavor using natural color sources. Ideal for cookies, tarts, cakes, and cold pastry applications.

# Premium Forest Fruit Filling

Contains 40% fruit, including varying ratios of blackberry, raspberry, blueberry, strawberry, and red currant. Contains no coloring. Supplied in foil-lined plastic buckets. Net: 6 kg.



**Uses:** Provides a fresh sensation and colorful appearance in every recipe. Suitable for baked goods and cold pastry applications.



## FRUIT FILLINGS - PREMIUM (BAKERY - FROZEN PRODUCTS)



### Premium Blueberry Filling



Contains 40% fruit. Suitable for baking and freezing.  
Contains no coloring. Supplied in foil-lined plastic buckets.  
Net: 6 kg

**Uses:** The preserved purple color of blueberries adds visual appeal to your recipes. Suitable for cookies, tarts, and cakes, as well as cold use in pastries

## FRUIT FILLINGS - STANDARD (BAKERY - FROZEN PRODUCTS)

### Diced Apple Filling (Standard)



Contains 40% fruit. Suitable for baking and freezing. It is not a puree; it contains diced apple pieces. Presented in a foil-lined plastic container, Net: 6 kg.

**Uses:** Suitable for use in all bakery products. Its high heat-resistant properties ensure that even semi-open cookies maintain their structure and natural freshness during baking.

## FRUIT FILLINGS - STANDARD

(BAKERY - FROZEN PRODUCTS)



### Blackberry Filling



Contains 25% fruit. Contains no artificial coloring. Suitable for baking and freezing. Supplied in foil-lined plastic buckets. Net: 4 kg.

**Uses:** Made with carefully selected blackberries. Can be easily used in various cookies, tarts, desserts, and cakes. Offers a natural fruity taste and freshness.

### Raspberry Filling



Contains 25% fruit. Contains no artificial coloring. Suitable for baking and freezing. Supplied in foil-lined plastic buckets. Net: 4 kg.

**Uses:** Using natural colorings, it preserves the natural appearance of the product, creating a difference in both visual appeal and taste. It gives excellent results in baked goods such as cookies, tarts, and cakes. It can also be used cold in cream fillings or on sponge cakes.

### Fig Filling



Contains 20% fruit. Not pureed; contains real fruit pieces. Contains no fruit flavoring or coloring. Suitable for baking and freezing. Supplied in foil-lined plastic buckets. Net: 4 kg.

**Uses:** Prepared with carefully dried figs from the Aegean Region, its structure, full of real fruit pieces rather than a puree, makes a difference in both flavor and texture. Thanks to its strong stability, it can be easily used in all bakery products.



## FRUIT FILLINGS - STANDARD

(BAKERY - FROZEN PRODUCTS)



### Apricot Filling



Contains 20% fruit. Not pureed; contains fruit pieces. Suitable for baking and freezing. Supplied in foil-lined plastic buckets. Net: 4 kg.

**Uses:** Made from dried apricots, its diced texture offers both a natural look and an intense apricot flavor. It's suitable for use in baked goods like cookies and tarts, as well as for cold use in cakes.

### Orange Filling



Contains 15% orange peel. Suitable for baking and freezing. Supplied in foil-lined plastic buckets. Net: 4 kg.

**Uses:** A refreshing filling made with diced orange peel. Suitable for use in cakes, cookies, tarts, and pastries, it can also be used chilled.

### Strawberry Filling



Contains 22% fruit. Suitable for baking and freezing. Supplied in foil-lined plastic buckets. Net: 4 kg.

**Usage Areas:** Produced to preserve the intense flavor and vibrant color of strawberries. Gives excellent results in baked goods such as cakes, cookies, and tarts. Also suitable for cold use in pastries or as a topping.

## FRUIT FILLINGS - STANDARD (BAKERY - FROZEN PRODUCTS)



### Blueberry Filling



Contains 25% fruit. Suitable for baking and freezing.  
Packaged in a foil-lined plastic bucket. Net weight: 4 kg.  
Contains no artificial colors.

**Uses:** Blueberries, with their preserved purple color, add visual appeal to your recipes. They can be used in cookies, tarts, and cakes. They are also ideal for cold use in pastries.

## SPECIALY PRODUCED FRUIT FILLINGS (BAKERY - FROZEN PRODUCTS)

### Cheesecake Sour Cherry Filling

Contains 60% fruit. For cold use only; baking or cooking is not recommended. Suitable for freezing. Supplied in easy-open tin cans. Net: 3 kg.

**Uses:** It can be used directly in many products, especially cheesecake. It doesn't drip and can be frozen. The fruit remains firm and shiny. It's ideal for cheesecake, tiramisu, and other cold desserts.

### Sour Cherry Puree Filling

Contains 40% fruit. Suitable for baking and freezing. Supplied in easy-open tin cans. Net: 3 kg.

**Uses:** It is used in baked goods such as cookies, pastries, and tarts. It can also be used cold inside or on top of cakes.



## Forest Fruit Filling

Contains 40% fruit. Suitable for baking and freezing. Supplied in easy-open tin cans. Net: 3 kg.

**Uses:** Blackberry, raspberry, blueberry, strawberry, red currant Suitable for cold use in baked goods such as cookies, tarts, and cakes, or as fillings for pastries.

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## Diced Lemon Filling

Contains 30% lemon peel. Not pureed; contains peel pieces. Suitable for baking and freezing. Contains no fruit flavoring. Supplied in easy-open tin cans. Net: 3 kg.

**Uses:** It can be used in baked goods such as cakes, cookies, and tarts. It is also suitable for use cold inside or on top of cakes.

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## Cheesecake Lemon Filling

Contains 30% fruit with lemon peel pieces. Suitable for baking and freezing. Supplied in easy-open tin cans. Net: 3 kg.

**Uses:** It is ideal for use cold in cakes and desserts, especially cheesecake.

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## Sliced Apple Filling

Contains 85% fruit. Contains no flavoring or coloring. Suitable for baking and freezing. Supplied in easy-open tin cans. Net: 3.9 kg.

**Uses:** Due to its high fruit content, it is especially used in tarts and baked goods.

## SPECIALLY PRODUCED FRUIT FILLINGS (BAKERY - FROZEN PRODUCTS)



### Red Currant Filling

Contains 40% fruit. Suitable for baking and freezing. Supplied in easy-open tin cans.  
Net: 3 kg.

**Uses:** Can be used as filling in baked goods such as cakes, cookies, and tarts, or for cold pastry applications.

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