

PASTRY MATERIALS AND CHOCOLATE PRODUCTS



Product Cataloge

www.pmf-tr.com

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The wonderful taste start from the high quality product

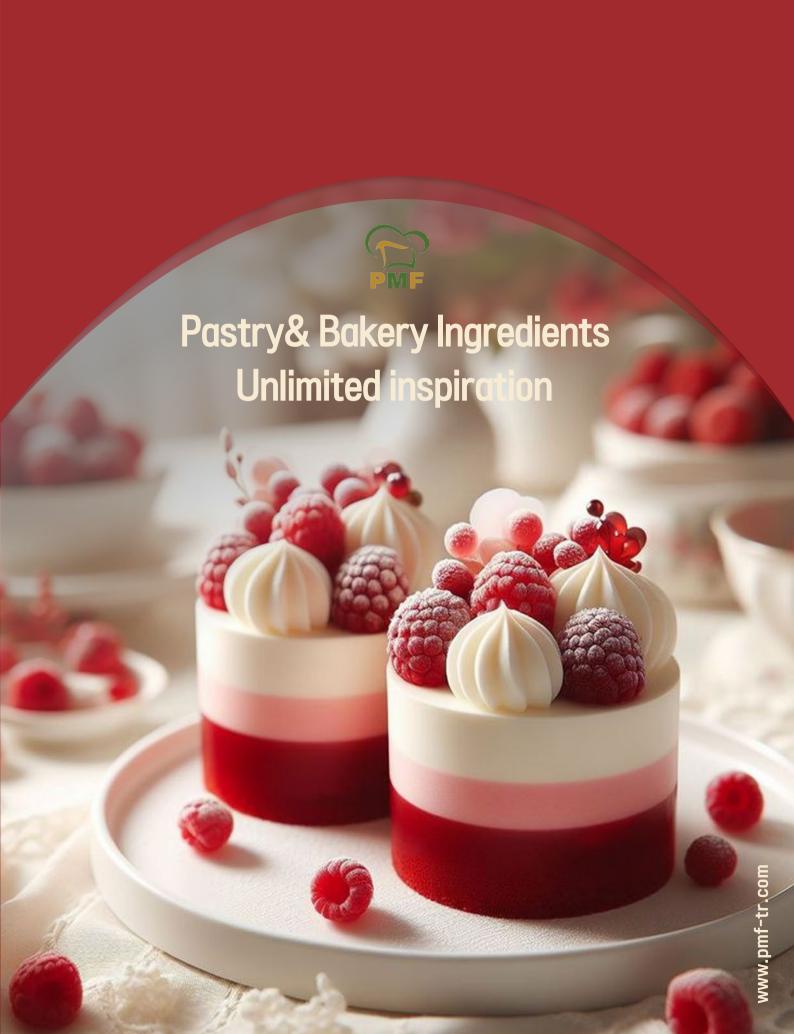
Our story: Since 2009 UOTT has been aiming to be a leading company providing high quality products for hotels, restaurants, cafes, bakeries, and factories all over the world. We continue to provide everything necessary for our customers to develop new products or provide solutions that help in producing products that receive consumer appreciation and by providing instructions on our products to obtain consumer satisfaction.

Our mission: To provide healthy and safe foodstuffs for a better life by maintaining a high level of examination and scrutiny for each ingredient used in our products & and by adhering to the legal rules and guidelines in the production process.

Our vision: Directing every element of our business defining everything we need to do to continue achieving significant and sustainable growth We serve our clients by hiring committed employees, driven by strict implementation, and relentlessly focusing on mutual growth.

Our goal: Our target in providing "Good Product, Good Service" is to provide customers with the best quality, the most functional products in a wide product range in different categories for different purposes.



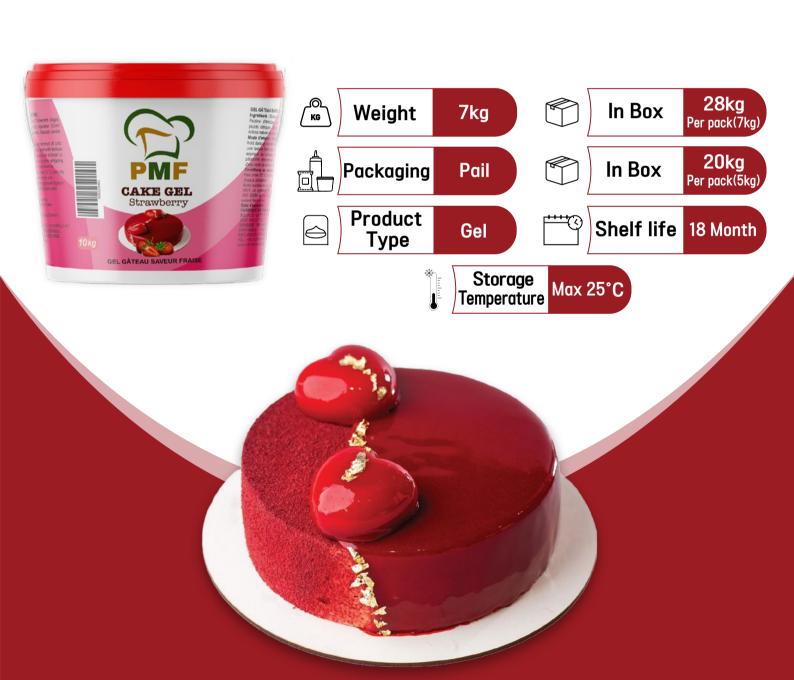


Cold Glaze

PMF Cold Glaze is a cold pastry gel used to decorate and coat products such as cakes and tarts in the pastry industry. It does not cause matting or cracking. It is homogenized directly.







Filling Cream

Silky-smooth cream fillings are popular with bakeries and patisseries. **PMF** Filling Cream can be applied directly on pastries, cakes, croissants, and desserts as filling or used for decoration purposes.





Fruit Filling Creams

PMF Fruity Pastry Fillings can be used with pastries, cookies, cakes, pies, and similar bakery products for filling, decorating, and flavoring.





Oil Base Cream

PMF Oil Base Cream Great taste lies at the heart of every stage of cream filling development: from our careful selection of ingredients to the incorporation of real Belgian cream quality.

Varieties

Biscuit Butter



Crunched Pistachio



Strawberry

🀌 Orange



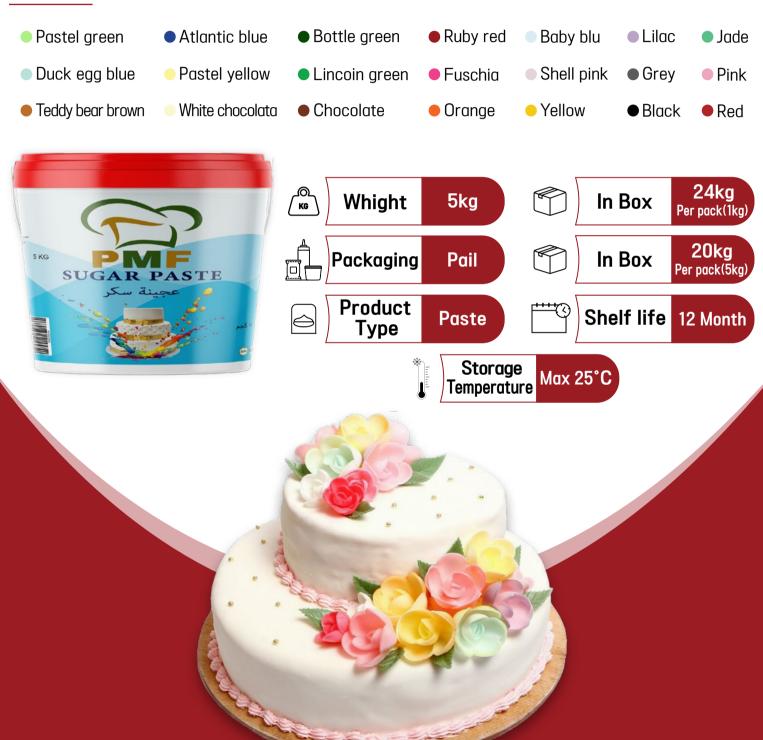
Concentrated Pastry Paste

You can use **PMF** Concentrated Pastry Paste to improve the taste of your pastry products including sponge cakes, parfaits, cookies, creams, and whipping cream, and give them a real fruit flavoring. Its concentrated fruit content will help you achieve your desired flavor and color.



Sugar Paste

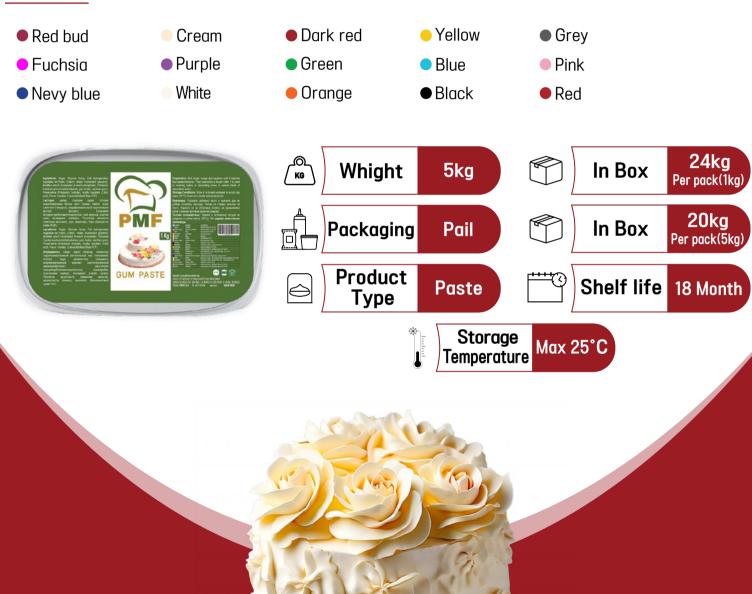
PMF Sugar Paste has been distinguished by quality, flexibility, and easy-rolling structure you can coat cakes, while you adorn your showcase by creating stable figures due to its quick taking shape and durability feature.



Gum Paste

Elevate your cake creations with **PMF** Gum Paste This versatile paste dries quickly and boasts superior strength compared to sugar paste. Roll it out ultra-thin for incredibly detailed flowers, leaves, and delicate decorations. **PMF** Gum Paste lets you achieve razor-thin petals and frilled edges without fear of tearing. Plus, customize your creations with any color imaginable using food coloring.





Topping Sauce

Make your finishing touch by using **PMF** Toppings Sauce on your ice creams, pastries, and cakes. You can prepare glamorous delicious desserts and creative presentations with pastry materials factory-pmf topping sauce





Decor Sauce

Make your finishing touch using **PMF** Decor Sauce on your pastries, and cakes. You can prepare glamorous delicious desserts and creative presentations with Pastry materials factory-**PMF** decor sauce.





Waffle Sauce

Make your finishing touch by using **PMF** Waffle Sauce. on your crepe or waffle. You can prepare glamorous delicious applications and creative presentations with Pastry materials factory-**PMF** waffle sauce.





Toffee Elegent Velvet

With **PMF** Toffee E legent Velvet, in addition to perfect taste, do not compromise on standard taste and quality while obtaining cakes with high volume, homogeneous pore structure, and staying fresh for a long time.



Velvet Cake Mixes

PMF Velvet Cake Mixes have high volume and fine soft texture. With PMF velvet cake mixes, in addition to perfect taste, do not compromise on standard taste and quality while obtaining cakes with high volume, homogeneous pore structure, and staying fresh for a long time.

Varieties

- Red velvet cake mix
- Yellow velvet cake mix
- Rose velvet cake mix

- Blue velvet cake mix
- Purple velvet cake mix
- Black velvet cake mix























Shelf life

12 Month



Storage Temperature

Max 25°C



Carrot Cake Mix

PMF Carrot Cake Mixes have high volume and fine soft texture. Try **PMF** moist carrot cake with creamy cheese frosting. Made in Turkey, the Kraft mix includes real carrot granules and spices for rich flavor.

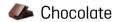
The pudding in the mix ensures perfect moisture, making it one of the best and simplest cakes to prepare. Ideal for various cakes and loaves, it truly shines with a generous cream cheese frosting.



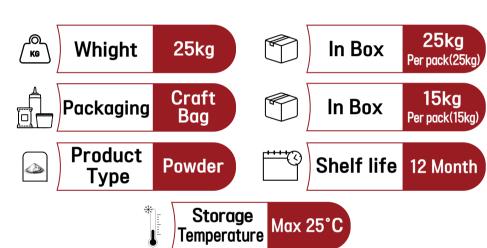
Muffin Cake Mixes

PMF Muffin Cake Mixes have high volume and fine soft texture. With **PMF** muffin cake mixes, in addition to perfect taste, do not compromise on standard taste and quality while obtaining cakes with high volume, homogeneous pore structure, and staying fresh for a long time!







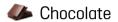




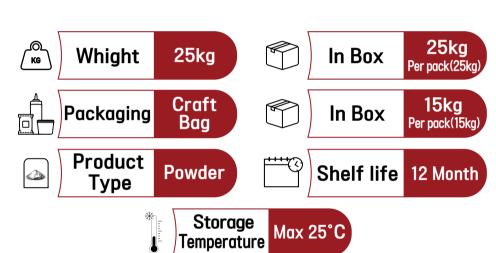
Moist Cake Mixes

PMF Moist Cake Mixes have high volume and fine soft texture. **PMF** MOIST CAKE MIX offers a complete powdered mix that simplifies baking with its requirement of only water for preparation. This versatile mix produces perfectly moist cakes suitable for various applications such as sheet cakes, layer cakes, and cupcakes.







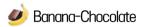




Sponge Cake Mix

PMF Cake Mixes have high volume and fine soft texture. With PMF Cake mixes, in addition to perfect taste, do not compromise on standard taste and quality while obtaining cakes with high volume, homogeneous pore structure, and staying fresh for a long time.

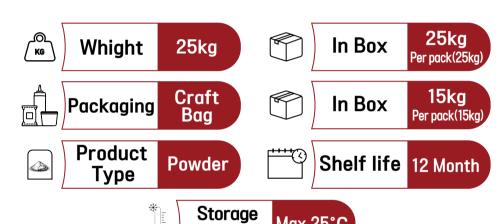
Varieties











Temperature

Max 25°C



French Mixes

PMF French Crepe Mixes and bases are designed to provide an affordable and convenient solution for pastry and breakfast creations. These mixes help create doughs that are tender and flavorful, while also offering superior shelf life. Perfect for signature pastries, PMF products ensure quality with ease of preparation and staying fresh for a long time.



Cream Patisserie

PMF Cream Patisserie Powder is a premium product developed using advanced techniques, ideal for creating delicious fillings in a wide range of baked goods, including profiteroles, eclairs, pastries, pies, and croissants.

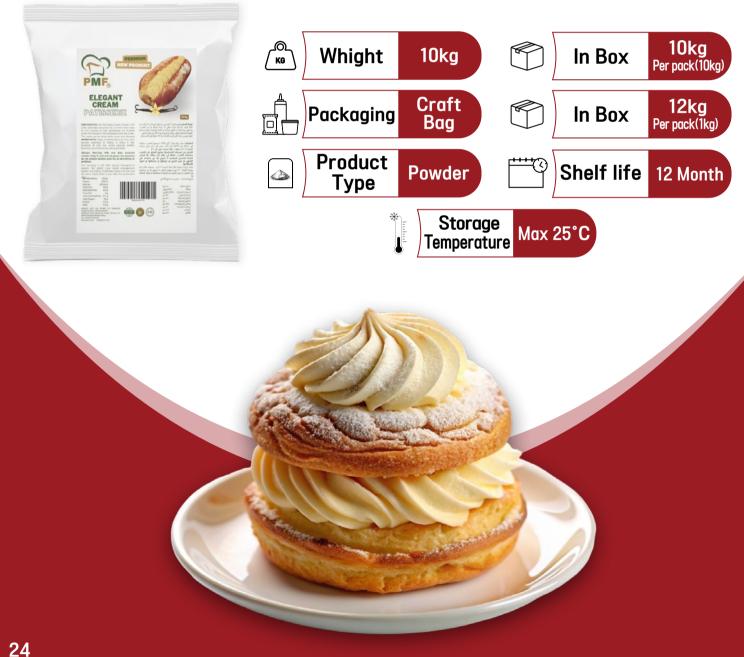
The product is specially formulated to provide a smooth texture, shiny finish, and long-lasting freshness. Its versatile application allows for easy covering, filling, and piping, making it a perfect choice for cakes, desserts, fruit salads, and various pastry products.



Elegant Cream Patisserie

There are many reasons why a baker or patissier would use a mix rather than create custard cream from scratch. The practical benefits include:

- Time savings: limited preparation steps
- Constant quality: limited errors and risks
- Cost optimization: fast preparation time and limited energy required



Whipping Cream Powder

PMF whipping cream Powder has been produced by using high techniques to be suitable for different production needs. Whipping cream powder is formulated to have a smooth, shiny finish & and consistent texture that keeps shape for a long time. Do not crack, collapse, sour, or yellow.

PMF Whipping Cream Powder is an easy-to-use covering, filling, & piping for cakes, desserts and fruit salads, & different types of pastry products



Vanilla Sugar

PMF Auxiliary Products are specially formulated to improve the overall quality of pastry and bakery items. These products enhance softness, moisture retention, fine texture, and volume, making them an excellent solution for elevating the standard of baked goods.

PMF Vanilla Sugar is a delicious infusion of natural vanilla bean flavor into powdered sugar that is ideal for many sweet cooking and baking applications.

Fine-textured with a creamy, off-white color Dissolves easily in liquids and maintains its flavor through cooking and baking.



Cake Improver

PMF Pastry Additive/Cake Gel is used as an emulsifier and stabilizer in sponge cakes, swiss rolls, and cake productions. It provides you with high-volume, fine-textured products by keeping them soft and moist.

Our cake improvers are a range of products that provide convenience and quality.



Baking Powder

PMF Auxiliary Products are specially formulated to improve the overall quality of pastry and bakery items. These products enhance softness, moisture retention, fine texture, and volume, making them an excellent solution for elevating the standard of baked goods.

PMF Baking Powder allows you to achieve excellent results with ideal and homogeneous rising in bakery and pastry products.





Couverture Chocolate Blocks

Produced in Turkey, this premium chocolate block features a high cocoa content, ensuring a luxuriously smooth texture. With a up to 70% cocoa solids, it offers a robust cacao flavor accented by subtle hints of dried fruit and spice. The expertly roasted beans enhance its rich profile, providing a balanced bitterness with lingering notes of red fruit. Ideal for toppings and confections, it delivers a powerful, smooth chocolate experience.

Varieties



₹ 72% Dark Chocolate



55% Dark Chocolate



37% White Chocolate







Whight

2.5kg



In Box

25kg Per pack(2.5kg)



Foil bag



In Box

25kg Per pack(1kg)



Product Type

Block



Shelf life

12 Month



Storage degree

Max 25°C



Couverture Chocolate Coins

Crafted in Turkey, this premium dark chocolate boasts a high cocoa butter and milk content for a luxuriously smooth texture. Made with a minimum of 70% cocoa solids, it delivers a full-bodied cacao flavor with hints of dried fruit and spice. Expertly roasted beans elevate the rich profile, resulting in a balanced bitterness and lingering red fruit notes. Perfect for toppings and confections, it offers a powerful, smooth chocolate experience.





Couverture Chocolate Bars

This premium Turkish dark chocolate (min. 70% cocoa) offers a smooth texture and rich, balanced flavor with hints of fruit and spice. Ideal for toppings and confections, it delivers intense chocolate taste.

Varieties



🌽 65% Dark Chocolate

55% Dark Chocolate

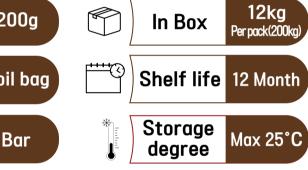








Type





Chocolate Coins Compund

Compound Chocolate is made of cocoa powder and vegetable fats like palm kernel oil or coconut oil. It looks like chocolate, tastes like chocolate but it is much easier to use. Simply melt it and apply for any type of application.



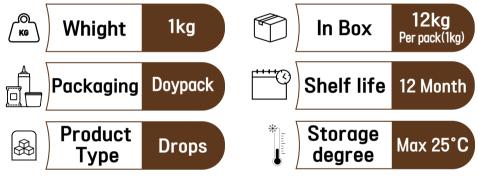
Chocolate Drops Compund

Compound Chocolate is made of cocoa powder and vegetable fats like palm kernel oil or coconut oil. It looks like chocolate, tastes like chocolate but it is much easier to use. Simply melt it and apply for any type of application.











Chocolate Chunks Compund

Compound Chocolate is made of cocoa powder and vegetable fats like palm kernel oil or coconut oil. It looks like chocolate, tastes like chocolate but it is much easier to use. Simply melt it and apply for any type of application.



Chocolate Vermiclli

Luxurious Chocolate Vermicelli (sprinkles) for desserts with a touch of fine taste. Crafted from finest cocoa beans. Made by **PMF** Turkey.

Compound Chocolate is made of cocoa powder and vegetable fats like palm kernel oil or coconut oil. It looks like chocolate, tastes like chocolate but it is much easier to use. Simply melt it and apply for any type of application.

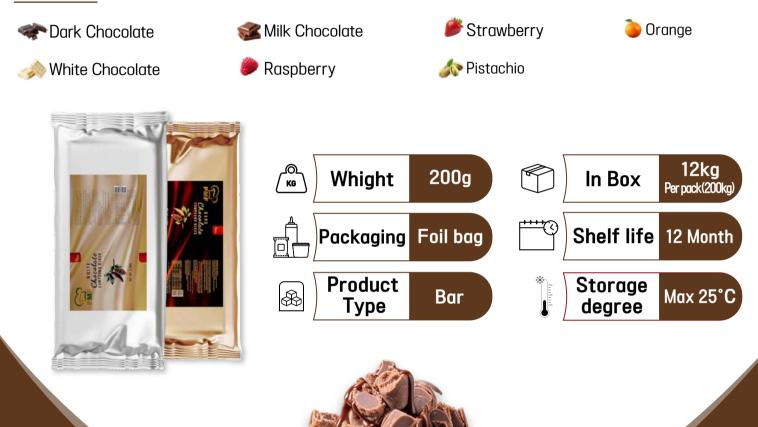




Chocolate Bar Compound

Instead of pure chocolate, bakers and confectioners often use a more affordable alternative: compound chocolate. This product combines cocoa, vegetable fat, and sweeteners to mimic the taste and texture of real chocolate, making it a cost-effective choice for many candies and baked goods.





Chocolate Compound Blocks

Produced in Turkey, this premium chocolate block features a high cocoa content, ensuring a luxuriously smooth texture. With a up to 70% cocoa solids, it offers a robust cacao flavor accented by subtle hints of dried fruit and spice. The expertly roasted beans enhance its rich profile, providing a balanced bitterness with lingering notes of red fruit. Ideal for toppings and confections, it delivers a powerful, smooth chocolate experience.





Cocoa Powder Alkalized

Relying on our extensive production, we can offer you various types of cocoa powder, including alkalized cocoa powder (10–12%).

The alkalizing process reduces the acidity of the cocoa powder, resulting in a smoother, less bitter taste.



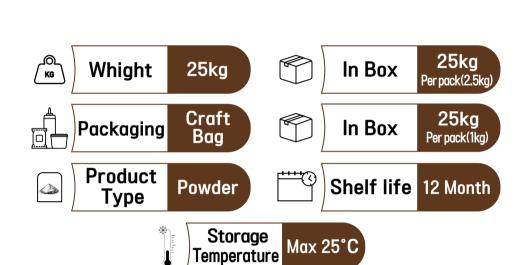


Natural Cocoa Powder

Relying on our extensive production, we can offer you various types of cocoa powder, including alkalized cocoa powder.

The alkalizing process reduces the acidity of the cocoa powder, resulting in a smoother, less bitter taste.







Ganache and Coating Chocolate

There's nothing as delicious or seductive as a cake made with chocolate. Chocolate fillings, sauces, and creams add a deep and dreamy dimension to your creations, making them truly irresistible.

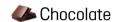
Consumers love chocolate. And at **PMF**, we know how to make chocolate taste good. We also know how to make it convenient and easy to use across a wide range of patisserie products

Varieties



























Frozen Yogurt Powder

Find natural refreshments with every Ice Cream scoop

PMF Premium Frozen Yogurt powder mix is produced with superior raw material quality. It easily adapts to all pump systems and gravity-type soft ice cream machines.

The **PMF** Premium Frozen Yogurt powder mix, which leaves a perfect milk and creamy bitter taste in the mouth, does not clump during the production phase and waiting time in the machine's upper chamber thanks to the quality raw materials used in its construction.



Milk Shake

Our delicious milkshake powder mixes are refreshingly flavorful and perfect for making frappes and smoothies. With a fantastic range of highly concentrated options, you can whip up a variety of tasty treats in no time!

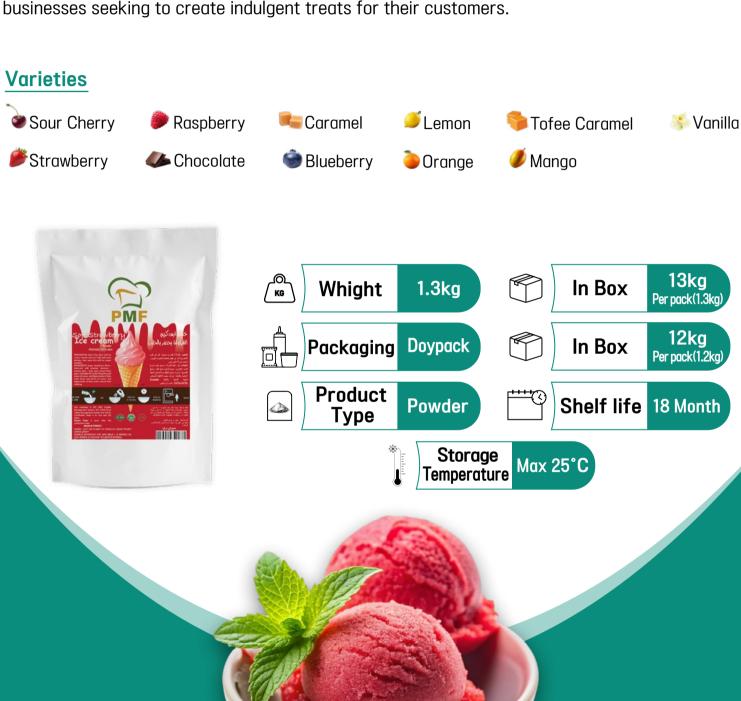
This version combines the strengths of both sentences while eliminating repetition. It highlights the deliciousness, refreshment, and variety of the product, while mentioning its functionality for making frappes and smoothies.





Soft Ice Cream Mix

PMF's premium soft serve mix powder delivers a rich, creamy texture and unforgettable flavor in every scoop. Crafted with the finest ingredients, it's the perfect choice for businesses seeking to create indulgent treats for their customers.



Ice Cream Fruit Paste

In addition to ice cream; It is also suitable for use in cake and pastry creams, ganache sauces, and special cookies. It does not contain preservatives.

Thanks to their easy dissolution, they disperse homogeneously in ice cream.

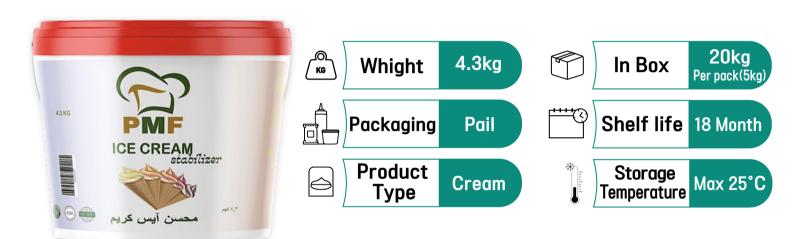
It is suitable for cold and hot applications.





Ice Cream Improver

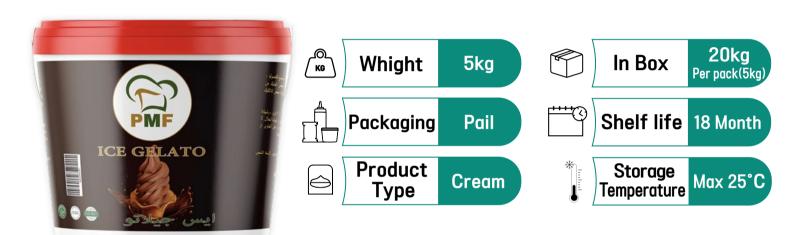
Structural improvers and stabilizers allow you to stabilize gelato bases, increase the viscosity of ice cream, and ensure homogeneous mixing of ice cream.





Ice Gelato

Forget icy treats and chalky textures. Our gelato is a love letter to artisanal craftsmanship. Made with small-batch, all-natural ingredients, like milk sourced from local farms and fruits ripened under the summer sun, each scoop bursts with vibrant, authentic flavors





Glace Fruits

We convert fresh fruits into amazing products enhancing your customer satisfaction! A new, innovative category of water-based, bake-stable inclusions, differentiating with its soft and creamy texture and rich flavors.

Varieties

🌉 Tutti Fruitti Mix



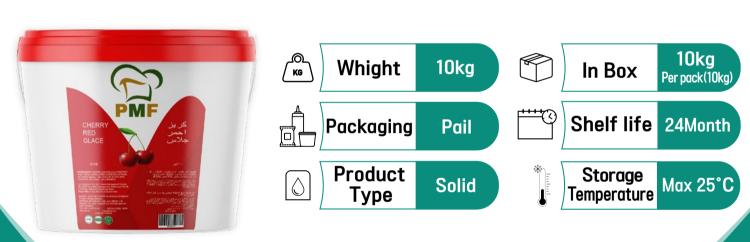






Deluxe Mix

🐝 Regular Glace Mix





Maraschoino Cherry

PMF's Maraschino Cherries are picked at their peak ripeness and processed in the most advanced manufacturing facility in Turkey. All of our maraschino cherries are hermetically sealed to maintain optimum freshness for an extended shelf life.

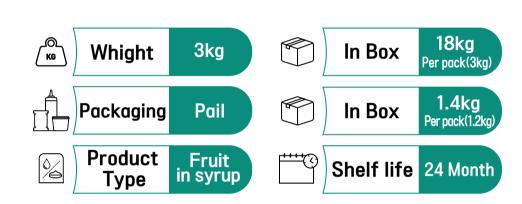
Varieties











Storage

Temperature

Max 25°C



Mountian Syrup

The amazing taste and strong fragrance inspire bartenders to create unique drinks telling sensory & imaginary experiences. Our products are our ambassadors to unlimited enjoyment by design exclusive, pleasure moments that are relived with each sip, driven by the robust flavor of our syrups and emotions: that's our secret of Drink Design.

Varieties

- Almonda
- Bitter Amonda
- White Chocolate
- Blackberry
- Agave

- - Pineapple
- Passion Frut
- Black Current
- **OCCOPUTE**
- Maple

- Watermelon
- Green Apple
- Garden Mint
- Chai Tea
- Mango

- Bubble Gum
 - Strawberry

 - Chocolate
 - Coffe
 - Kiwi

- Cranberry
- Raspberry
- **M**Hazelnut
- Melon
- Banana
 - Caramel
 - 👺 Ginger
 - **J** Lime





Whight 750 ml



Pail



In Box

Per pack(750ml) Shelf life 36Month

6.75kg

Product Type

Packaging

Liquid



Storage Temperature

Max 25°C





