



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.





Pastry & Bakery Ingredients


Unlimited inspiration



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.

Varieties

-  Sour Cherry
-  Raspberry
-  Pineapple
-  Banana
-  Neutral
-  Lemon
-  Vanilla
-  Strawberry
-  Chocolate
-  Blueberry
-  Caramel
-  Mango
-  Orange
-  Kiwi



Weight

7kg



In Box

28kg
Per pack(7kg)



Packaging

Pail



In Box

20kg
Per pack(5kg)



Product Type

Gel



Shelf life

18 Month



Storage Temperature

Max 25°C



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.

Varieties

-  Sour Cherry
-  Raspberry
-  Caramel
-  Lemon
-  Apple&Cinnamon
-  Vanilla
-  Strawberry
-  Chocolate
-  Blueberry
-  Orange
-  Tofee Caramel



Whight

5kg



In Box

24kg
Per pack(6kg)



Packaging

Pail



In Box

20kg
Per pack(5kg)



Product Type

Cream



Shelf life

18 Month



Storage Temperature

Max 25°C



Fruit Filling Creams

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

Varieties

-  Sour Cherry
-  Raspberry
-  Lemon
-  Fig
-  Apricot
-  Strawberry
-  Blueberry
-  Orange
-  Apple
-  Black forest fruits



Weight

5kg



In Box

24kg
Per pack(6kg)



Packaging

Pail



In Box

20kg
Per pack(5kg)



Product Type

Cream



Shelf life

18 Month



Storage Temperature

Max 25°C



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

-  Chocolate Peanut
-  Crunch Hazelnut
-  Chocolate
-  Chocolate Hazelnut
-  White Chocolate
-  Chocolate Gofret
-  Dark Chocolate
-  Pistachio
-  Biscuit Butter
-  Crunched Pistachio
-  Strawberry
-  Orange



Whicht

5kg



In Box

24kg
Per pack(6kg)



Packaging

Pail



In Box

20kg
Per pack(5kg)



Product Type

Cream



Shelf life

12 Month



Storage Temperature


Max 25°C



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.

Varieties

 Sour Cherry

 Raspberry

 Lemon

 Mango

 Strawberry

 Blueberry

 Orange



Weight

1kg



In Box

12kg
Per pack(1kg)



Packaging

Pail



Shelf life

12 Month



Product Type

Cream



Storage Temperature

Max 25°C



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.

Varieties

- Pastel green
- Atlantic blue
- Bottle green
- Ruby red
- Baby blu
- Lilac
- Jade
- Duck egg blue
- Pastel yellow
- Lincoln green
- Fuschia
- Shell pink
- Grey
- Pink
- Teddy bear brown
- White chocolata
- Chocolate
- Orange
- Yellow
- Black
- Red



Whight

5kg



In Box

24kg
Per pack(1kg)



Packaging

Pail



In Box

20kg
Per pack(5kg)



Product Type

Paste



Shelf life

12 Month



Storage Temperature

Max 25°C



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.

Varieties

- Red bud
- Cream
- Dark red
- Yellow
- Grey
- Fuchsia
- Purple
- Green
- Blue
- Pink
- Navy blue
- White
- Orange
- Black
- Red



Whight

5kg



In Box

24kg
Per pack(1kg)



Packaging

Pail



In Box

20kg
Per pack(5kg)



Product Type

Paste



Shelf life

18 Month



Storage Temperature

Max 25°C



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

Varieties



Weight

1kg



In Box

6kg
Per pack(1kg)



Packaging

**Plactic
Bottle**



Shelf life

18 Month



**Product
Type**

Liquid



**Storage
Temperature**

Max 25°C



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.

Varieties

-  Sour Cherry
-  Raspberry
-  Caramel
-  Orange
-  White Chocolate
-  Strawberry
-  Chocolate
-  Blueberry
-  Kiwi
-  Blue Curacao



Whight

1kg



In Box

9kg
Per pack(1kg)



Packaging

Plactic Bottle



Shelf life

12 Month



Product Type

Liquid



Storage Temperature

Max 25°C



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.

Varieties

-  Sour Cherry
-  Raspberry
-  Caramel
-  Orange
-  White Chocolate
-  Strawberry
-  Chocolate
-  Blueberry
-  Kiwi
-  Blue Curacao



Whight

1kg



In Box

6kg
Per pack(1kg)



Packaging

Plactic
Bottle



Shelf life

12 Month



Product
Type

Liquid



Storage
Temperature

Max 25°C



Toffee Elegant 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.

Varieties



Whight

25kg



In Box

25kg
Per pack(25kg)



Packaging

Craft Bag



In Box

15kg
Per pack(15kg)



Product Type

Powder



Shelf life

12 Month



Storage Temperature

Max 25°C



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



Weight

25kg



In Box

25kg

Per pack(25kg)



Packaging

Craft Bag



In Box

15kg

Per pack(15kg)



Product Type

Powder



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.



Weight

25kg



In Box

25kg

Per pack(25kg)



Packaging

Craft Bag



In Box

15kg

Per pack(15kg)



Product Type

Powder



Shelf life

18 Month



Storage Temperature

Max 25°C




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!

Varieties

 Vanilla

 Chocolate



Weight

25kg



In Box

25kg

Per pack(25kg)



Packaging

Craft Bag



In Box

15kg

Per pack(15kg)



Product Type

Powder



Shelf life

12 Month



Storage Temperature

Max 25°C




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.

Varieties

 Vanilla

 Chocolate



Weight

25kg



In Box

25kg
Per pack(25kg)



Packaging

Craft
Bag



In Box

15kg
Per pack(15kg)



Product
Type

Powder



Shelf life

12 Month



Storage
Temperature

Max 25°C




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

 Banana-Chocolate

 Neutral

 Chocolate



Weight

25kg



In Box

25kg
Per pack(25kg)



Packaging

Craft Bag



In Box

15kg
Per pack(15kg)



Product Type

Powder



Shelf life

12 Month



Storage 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.

Varieties

 Waffle & Pancake Mix

 Donut Mix



Weight 10kg



In Box 10kg
Per pack(10kg)



Packaging Craft Bag



In Box 15kg
Per pack(15kg)



Product Type Powder



Shelf life 12 Month



Storage Temperature Max 25°C



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.



Whight

10kg



Packaging

Craft Bag



Product Type

Powder



In Box

10kg
Per pack(1kg)



Shelf life

12 Month



Storage Temperature

Max 25°C



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



Whight 10kg



In Box 10kg
Per pack(10kg)



Packaging Craft Bag



In Box 12kg
Per pack(1kg)



Product Type Powder



Shelf life 12 Month



Storage Temperature Max 25°C



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



Whight

10kg



In Box

10kg

Per pack(10kg)



Packaging

Craft Bag



In Box

18kg

Per pack(1kg)



Product Type

Powder



Shelf life

12 Month



Storage Temperature

Max 25°C



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.



Whight

1kg



In Box

10kg
Per pack(1kg)



Packaging

Doypack



Shelf life

24 Month



Product Type

Powder



Storage Temperature

Max 25°C



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.



Weight

5kg



In Box

20kg
Per pack(5kg)



Packaging

Pail



In Box

12kg
Per pack(1kg)



Product Type

Cream



Shelf life

18 Month



Storage Temperature

Max 25°C



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.



Weight

1kg



In Box

12kg
Per pack(6kg)



Packaging

Pail



In Box

12kg
Per pack(1kg)



Product Type

Powder



Shelf life

24 Month



Storage Temperature

Max 25°C





Chef Chocolate World of Perfection



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

 65% Dark Chocolate

 55% Dark Chocolate

 37% White Chocolate

 36% Milk Chocolate



Weight

2.5kg



In Box

25kg
Per pack(2.5kg)



Packaging

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.

Varieties

 72% Dark Chocolate

 65% Dark Chocolate

 55% Dark Chocolate

 37% White Chocolate

 36% Milk Chocolate



Weight

1kg



In Box

12kg
Per pack(1kg)



Packaging

Doypack



Shelf life

12 Month



**Product
Type**

Coins



**Storage
degree**

Max 25°C



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

 72% Dark Chocolate

 65% Dark Chocolate

 55% Dark Chocolate

 37% White Chocolate

 36% Milk Chocolate



Weight 200g



In Box 12kg
Per pack (200kg)



Packaging Foil bag



Shelf life 12 Month



Product Type Bar



Storage degree Max 25°C



Chocolate Coins Compound

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.

Varieties

 Dark Chocolate

 Milk Chocolate

 Strawberry

 Orange

 White Chocolate

 Raspberry

 Pistachio



Weight

5kg



In Box

20kg
Per pack(5kg)



Packaging

Doypack



Shelf life

12 Month



Product Type

Coins



Storage degree

Max 25°C



Chocolate Drops Compound

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.

Varieties

 Dark Chocolate

 Milk Chocolate

 Strawberry

 Orange

 White Chocolate

 Raspberry

 Pistachio



Whight

1kg



In Box

12kg
Per pack(1kg)



Packaging

Doypack



Shelf life

12 Month



**Product
Type**

Drops



**Storage
degree**

Max 25°C



Chocolate Chunks Compound

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.

Varieties

 Dark Chocolate

 Milk Chocolate

 Strawberry

 Orange

 White Chocolate

 Raspberry

 Pistachio



Weight

1kg



In Box

20kg
Per pack (5kg)



Packaging

Doypack



Shelf life

12 Month



Product Type

Chunks



Storage degree

Max 25°C



Chocolate Vermicelli

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.

Varieties

 Dark Chocolate


 Milk Chocolate

 Strawberry

 Orange

 White Chocolate

 Raspberry

 Pistachio



Whight

1kg



In Box

12kg
Per pack(1kg)



Packaging

Doypack



Shelf life

12 Month



Product Type

Vermicelli



Storage degree

Max 25°C



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.

Varieties

 Dark Chocolate

 Milk Chocolate

 Strawberry

 Orange

 White Chocolate

 Raspberry

 Pistachio



Weight

200g



In Box

12kg
Per pack(200kg)



Packaging

Foil bag



Shelf life

12 Month



Product Type

Bar



Storage degree

Max 25°C



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.


Varieties

 Dark Chocolate

 Milk Chocolate

 Strawberry

 Orange

 White Chocolate

 Raspberry

 Pistachio



Whight 2.5kg



In Box 25kg
Per pack(2.5kg)



Packaging Foil bag



In Box 25kg
Per pack(1kg)



Product Type Block



Shelf life 12 Month



Storage degree Max 25°C










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.



	Whight	25kg		In Box	25kg Per pack(2.5kg)
	Packaging	Craft Bag		In Box	25kg Per pack(1kg)
	Product Type	Powder		Shelf life	12 Month
	Storage Temperature	Max 25°C			



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.



Weight

25kg



In Box

25kg
Per pack(2.5kg)



Packaging

Craft Bag



In Box

25kg
Per pack(1kg)



Product Type

Powder



Shelf life

12 Month



Storage Temperature

Max 25°C



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



Whight 10kg



Packaging Pail



Product Type Semi Solid Paste



In Box 10kg Per pack(10kg)



Shelf life 12 Month



Storage Temperature Max 25°C





Ice Cream



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.



Whight

1.4kg



Packaging

Craft Bag



Product Type

Powder



In Box

8.4kg
Per pack(1.4kg)



Shelf life

18 Month



Storage Temperature

Max 25° C













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.

Varieties

-  Sour Cherry
-  Raspberry
-  Caramel
-  Lemon
-  Tofee Caramel
-  Vanilla
-  Strawberry
-  Chocolate
-  Blueberry
-  Orange
-  Apple&Cinnamon



Whight

1kg



In Box

14kg

Per pack(2kg)



Packaging

Craft Bag



In Box

10kg

Per pack(1kg)



Product Type

Powder



Shelf life

18 Month



Storage Temperature









Max 25°C










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.

Varieties

-  Sour Cherry
-  Raspberry
-  Caramel
-  Lemon
-  Tofee Caramel
-  Vanilla
-  Strawberry
-  Chocolate
-  Blueberry
-  Orange
-  Mango

















	Whight	1.3kg		In Box	13kg Per pack(1.3kg)
	Packaging	Doypack		In Box	12kg Per pack(1.2kg)
	Product Type	Powder		Shelf life	18 Month
	Storage Temperature	Max 25°C			



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.

Varieties

- | | | | | |
|---|---|---|---|--|
|  Sour Cherry |  Raspberry |  Candy |  Lemon |  Apple&Cinnamon |
|  Strawberry |  Chocolate |  Blueberry |  Orange |  Salted Caramel |
|  Vanilla |  Banana |  Mango |  Pear |  Kiwi |



Whight

1.4kg



In Box

8.4kg
Per pack(1.4kg)



Packaging

Pail



Shelf life

18 Month



Product Type

Cream



Storage Temperature

Max 25°C



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.



Weight 4.3kg



Packaging Pail



Product Type Cream



In Box 20kg
Per pack(5kg)



Shelf life 18 Month



Storage Temperature Max 25°C



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



Whight

5kg



Packaging

Pail



Product Type

Cream



In Box

20kg
Per pack(5kg)



Shelf life

18 Month



Storage Temperature

Max 25°C



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

- | | | | |
|--|---|---|---|
|  Red Whole Cherries |  Gold Pineapple Wedges & Cubes |  Orange Peel |  Lemon Peel |
|  Red Whole & Broken Cherries |  Green Pineapple Wedges & Cubes |  Red Orange Peel |  Citron Peel |
|  Green Whole & Broken Cherries |  Red Pineapple Wedges & Cubes |  Green Lemon Peel |  Premier Mix |
|  Green Whole Cherries |  Orange and Lemon Peel Mix |  Regular Glace Mix |  Deluxe Mix |
|  Tutti Fruitti Mix |  Red, Gold, and Green Mello Gems Red | | |



Whight

10kg



In Box

10kg
Per pack(10kg)



Packaging

Pail



Shelf life

24Month



Product Type

Solid



Storage Temperature

Max 25°C



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

 Cherry Red

 Cherry Green

 Cherry Yellow



Whight

3kg



In Box

18kg
Per pack(3kg)



Packaging

Pail



In Box

1.4kg
Per pack(1.2kg)



Product Type

Fruit in syrup



Shelf life

24 Month



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 |  Pineapple |  Watermelon |  Bubble Gum |  Cranberry |  Banana |
|  Bitter Amonda |  Passion Fruit |  Green Apple |  Strawberry |  Raspberry |  Caramel |
|  White Chocolate |  Black Currant |  Garden Mint |  Chocolate |  Hazelnut |  Ginger |
|  Blackberry |  Coconut |  Chai Tea |  Coffe |  Melon |  Lime |
|  Agave |  Maple |  Mango |  Kiwi | | |



Whight 750 ml



In Box 6.75kg
Per pack(750ml)



Packaging Pail



Shelf life 36Month



Product Type Liquid



Storage Temperature Max 25°C





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