

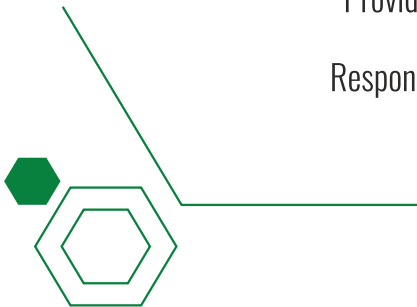




Yesiller Food has been serving industrial food manufacturers, commercial customers, chefs, bakers and others across the food industry for over forty years. Yesiller Food have been trading stable and high quality food ingredients from carefully selected producers since 1968. Yesiller food provides food & beverage ingredients. We offer you the finest range of premium grade products at the lowest possible trade prices.

our mission

Provide high quality and competitive priced ingredients to our customer.
Hiring the best team to achieve a world class business.
Respond as quickly as possible for excellent service to our customer needs





 food ingredients...

cocoa products



Cocoa Powder

We are committed to providing a high quality, professional service to our customers. Our alkalized cocoa powders have wide range of color and taste options from Brazil, Ivory Coast, Ghana including different fat content (10-12%) - (22-24%). Our cocoa and chocolate ingredients are used in bakery, beverages, confectionery and dairy applications.

Cocoa Butter

Cocoa Mass (Cocoa Liquor)

starches

Starches are essential food thickening element and coating. It is a source of carbohydrates. Starch usage in bakery, pastry, dairy and ice cream products. Starch can be used as a fat replacer as well as for many other applications in the food industry as well. It may use also powdery food products to improve shelf life and flowability.



vegetable oil



Yesiller food offers wide variety of products; consumer products and industrial product(out of home consumption).

Consumer Products

Liquid oil (sunflower oil, soy oil, cotton oil and corn oil) – Olive oil - Margarine

Professional Consumption

Palm oil, canola oil, sunflower oil – pastry/bakery oil (Cake Dough Fats - Coating Fats - Cocolin Fats – Cream Fats) – industrial fat (kestart - fry - pan spread oil)

sweeteners

Yesiller Food offers a wide range of sweeteners across all three principal ingredients categories: Foundation sweeteners, polyols and speciality sweeteners. Our sweeteners offering enables replacing traditional sucrose in food and beverage applications, while providing nutritional and health benefits.

Our sweeteners are used in bakery, beverages, confectionery, culinary, dairy and fruit and vegetable based applications.



thickeners



They are articles that are added to food preparations for increasing their viscosity without changing other characters like taste. Food thickener when used in any food absorbs the fluid to thicken it but does not change the physical or chemical properties of the food. We offer; lecithins, alginate, biopolymers (xanthan gum and scleroglucan), carrageenan, galactomannan (locust bean gum) and pectin.

emulsifiers in food

Food emulsifier are using in various fields; margarine,bread, ready food, ice cream and cakes. other than that, they are applied tofu and fish products as well.

Modifies oil crystal and prevents water spattering in cooking, destroys emulsion to stabilize foam and to make smooth texture in ice cream, bread, cakes etc.



flavours



Flavours are ingredients used in a wide range of food products without adding a flavour of their own.

Flavours produce 2 different from; liquid flavours and powder flavours(Spray-Dried).

Our flavours are using in a wide range of food products; bakery products (cookies, cakes, biscuits, crackers, bread) and confectioneries.

food colors

Food Colorings & Natural Food Colors

Yesiller Food is progressively focusing on what our customers will use at their food products especially natural food colorant.

We would like to offer our customer natural food colrant (code-E & Clean Label)

Natural food colorant (code-E & Clean Label) - fruit and vegetables concentrates - synthetic color food for food coloring.



dairy production



Demineralized Whey Powder; milk contains quite levels of minerals and proteins, much of this mineral and protein content follows the whey.. Whey powder used as milk replacer for ice-cream, pastry, bakery and similar food industry. It can be used in several dairy and confectionery applications as well. Options are demineralize %50, demineralize %70 and demineralize %90 of whey powders.

Milk powder, milk is obtained in the process of drying of pasteurized skimmed milk or full fat milk. First of all, its being condensed and then drying in spray drying tower and powdered. With white to yellowish colour and typical milky taste of our milk powder ready to use such a applications; confectionery, chocolate, bakery, ice cream, cheese-yogurt and frozen foods sektors.

Skimmed milk powder and whole milk powder productions are available for our customers.

pastry & bakery

Nowadays, most of the customers are focus on; color - flavor - texture and of course taste. It is used in the production of various qualified products such as bakery, pastry & other food products. These food additives are intentionally added to relieve and improve its manufacturing process or preservation.

Flours for bakery-pastry products, dried fruit, chocolate products, oils, cocoa, whipped cream with powder or liquid options, ice-cream auxiliary products, fruit & other fillings ingredients etc.



Hazelnut



Yesiller food provides; roasted, blanched, chopped hazelnut meal and hazelnut paste products to customers for industrial products.



visit us

www.yesillergida.com.tr





Yeşiller Gıda ve İhtiyaç Maddeleri Ticaret ve Sanayi A.Ş.

address

Fevzi Çakmak Mh. Yeni Şekerciler Sit. 10532 Sk. No:29
Karatay/Konya

phone : +90 332 342 34 55

mail : info@yesillergida.com.tr

mobile : +90 536 269 77 88



www.yesillergida.com.tr