



# WHOLESALE CATALOGUE





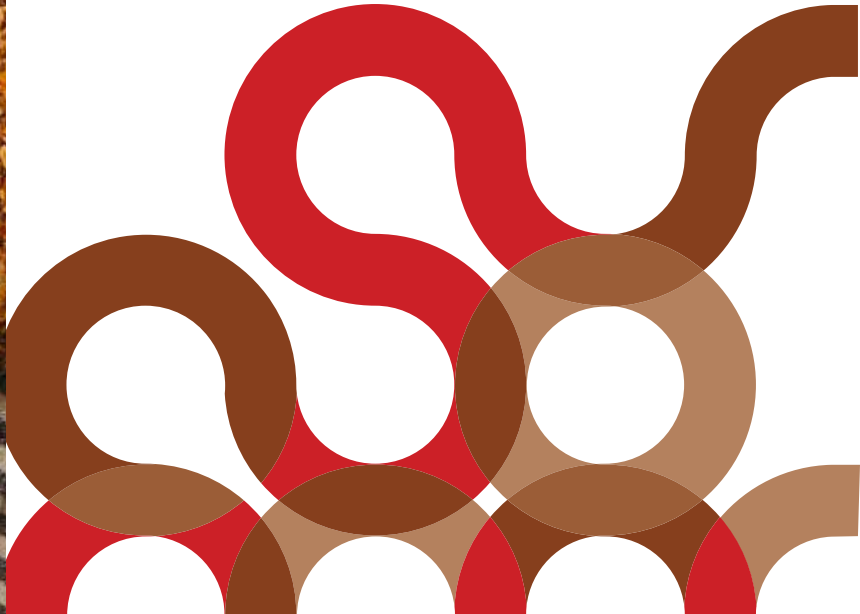


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Simit Sarayı, which opened its first store in 2002 in order to introduce bagel, the traditional flavor of Anatolia, first to all of Turkey and then to the world, today brings together more than 1,000,000 people with its flavors in hundreds of Simit Sarayı branches in Turkey and abroad. In 2015, it strengthened its global power by commissioning the “Flexible Bagel Production Line”, which produces world-class products, is fully equipped with the latest technology and has the world’s highest capacity production facility. It sends its products produced in its world-class facility of 25,000 square meters in total to different geographies of the world.

Simit Sarayı tests consumer habits and expectations with research conducted by research companies that are experts in their fields, and attaches great importance to R&D studies in order to provide fast answers to the ever-changing needs and demands of the market. In order to survive in the competitive conditions where copying is increasing rapidly, it works to develop original and inimitable products and to bring its products to its consumers in its branches with the right experience.

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Bringing our traditional tastes to the world, Simit Sarayı established the world's first and only bagel factory in Istanbul in 2005. In the factory established in Sancaktepe with the approval of TÜBİTAK, all products are prepared zero - touched in accordance with food legislation. In 2015, the "Flexible Bagel Production Line", which produces world-class production, is fully equipped with the latest technology and has the world's highest capacity raw frozen-cooked frozen bagel production facility, was put into operation.

Modern production lines for products such as Crispy Pastry, Poğaç, Saray Roll, Croissant, Pie, Pizza, and a new central logistics warehouse where frozen-cold-dry products and materials are stored have been established. The factory, which produces at world standards, has ISO 9001 Quality Management System, ISO 22000 Food Safety Management System, ISO 45001 Occupational Health and Safety Management System, ISO 14001 Environmental Management System and Halal certificates. The products produced in the factory, which was built in accordance with the BRC Food Food Safety Standard and IFS Food Food Safety Standard, are offered for sale in the domestic and foreign markets, primarily through the Horeca channel.

Simit Sarayı has developed a customer-centered approach by always giving priority to consumer needs and expectations. In 2021, it took its place in wholesale/retail food trade under the name of DMR Bakery Products Production Food Wholesale Retail Export Joint Stock Company by increasing retailing standards with its modern retailing and grocery business model.

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**More than 1,000,000 daily visitors**  
**Effective Supply Chain Management with SAP Infrastructure**  
**Annual production: 100.000.000**

**World-class production facility with a total area of 25,000 square meters**



# SIMIT





## PART BAKED SIMIT



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Part Baked	100010856	-18 °C	Room Temperature / 20 min	220 °C	6 min

Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
100	4	400	14	30	420

# PART BAKED SIMIT WITH CHEDDAR MELT



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Part Baked	100010959	-18 °C	Room Temperature / 20 min	210 °C	7 min
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
90	4	360	8	88	704



# CROISSANT





# BUTTER CROISSANT MINI



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Leaven Raw Frozen	100010966	-18 °C	Room Temperature / 30 min	185 °C	13 min

Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
25	12	300	16	56	896



— DARK CHOCOLATE CROISSANT MINI —



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Leaven Raw Frozen	100010999	-18 °C	Room Temperature / 30 min	185 °C	13 min

Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
30	12	360	16	56	896





DANISH



# CHEESE DANISH



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100010991	-18 °C	Room Temperature / 45 min	185 °C	14 min

Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	13	520	16	56	896

# POTATO DANISH



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100010992	-18 °C	Room Temperature / 45 min	185 °C	14 min

Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	13	520	16	56	896



# SPINACH DANISH



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100010993	-18 °C	Room Temperature / 45 min	185 °C	14 min
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	13	520	16	56	896





# BOREK & PASTRY



# POTATO FILLED MINI ROSE BOREK



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100010956	-18 °C	Room Temperature / 60 min	190 °C	25 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
80	6	480	20	56	1.120

# SPINACH AND CHEESE FILLED MINI ROSE BOREK



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100010955	-18 °C	Room Temperature / 60 min	190 °C	25 min

Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
80	6	480	20	56	1.120



# CHEESE FILLED MINI ROSE BOREK



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100010957	-18 °C	Room Temperature / 60 min	190 °C	25 min

Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
80	6	480	20	56	1.120

# SARAY BOREK WITH SPINACH AND FETA CHEESE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100010989	-18 °C	Room Temperature / 45 min	185 °C	15 min

Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
70	8	560	20	56	1.120



# SARAY BOREK WITH MINCED BEEF AND POTATO



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100010988	-18 °C	Room Temperature / 45 min	185 °C	15 min

Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
70	8	560	20	56	1.120

# SARAY BOREK WITH FETA CHEESE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100010990	-18 °C	Room Temperature / 45 min	185 °C	15 min

Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
70	8	560	20	56	1.120



# CHEESE MINI BOREK ROLL



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100011004	-18 °C	Room Temperature / 60 min	190 °C	22 min

Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	12	480	20	56	1.120

# POTATO MINI BOREK ROLL



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100011005	-18 °C	Room Temperature / 60 min	190 °C	22 min

Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	12	480	20	56	1.120



# SPINACH AND CHEESE MINI BOREK ROLL



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100011006	-18 °C	Room Temperature / 60 min	190 °C	22 min
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	12	480	20	56	1.120

# TRADITIONAL SPINACH AND CHEESE BOREK



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100010857	-18 °C	-	200 °C	40 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
800	1	800	5	60	300



# TRADITIONAL CHEESE BOREK



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100010862	-18 °C	-	200 °C	40 min
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
800	1	800	5	60	300

# MINI HOME TYPE PASTRY WITH CHEESE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Part Baked	100010994	-18 °C	Room Temperature / 30 min	190 °C	7 min

Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	9	360	16	56	896



# MINI HOME TYPE PASTRY WITH FETA CHEESE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Part Baked	100010997	-18 °C	Room Temperature / 30 min	190 °C	7 min
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	9	360	16	56	896

# MINI HOME TYPE PASTRY WITH POTATO



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Part Baked	100010998	-18 °C	Room Temperature / 30 min	190 °C	7 min
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	9	360	16	56	896



# MINI HOME TYPE PASTRY WITH OLIVE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Part Baked	100010995	-18 °C	Room Temperature / 30 min	190 °C	7 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	9	360	16	56	896

# MINI HOME TYPE PASTRY PLAIN



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Part Baked	100010996	-18 °C	Room Temperature / 30 min	190 °C	7 min
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	9	360	16	56	896





COOKIE



# COOKIE WITH NUT AND CHOCOLATE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100011000	-18 °C	Room Temperature / 60 min	175 °C	13 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
30	10	300	24	56	1.344



# COOKIE WITH APPLE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100011001	-18 °C	Room Temperature / 60 min	175 °C	13 min
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
30	10	300	24	56	1.344

# COOKIE WITH FIG



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100011002	-18 °C	Room Temperature / 60 min	175 °C	13 min

Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
25	12	300	24	56	1.344



# — COOKIE WITH CACAO AND COFFEE —



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100011003	-18 °C	Room Temperature / 60 min	175 °C	13 min

Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
30	10	300	24	56	1.344



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