



WHOLESALE CATALOGUE





More than 1,000,000 daily visitors

Effective Supply Chain Management with SAP Infrastructure

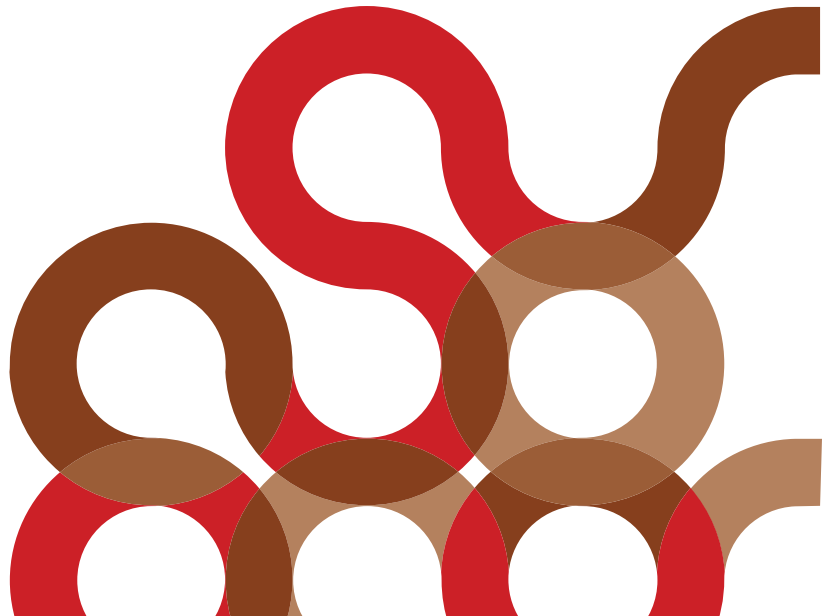
Annual production: 100.000.000

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



Simit 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.



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 and FSSC 22000 Food Safety Management Systems, ISO 45001 Occupational Health and Safety Management System, ISO 14001 Environmental Management System and Halal certificates.

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.



A close-up photograph of a stack of several round, golden-brown buns, known as simit, which are heavily coated in sesame seeds. The buns are stacked on a dark wooden surface. In the foreground, two stalks of wheat are placed on a piece of fabric with horizontal stripes in shades of grey and white. The lighting is warm and focused, highlighting the texture of the sesame seeds and the grain of the wood. The word "SIMIT" is overlaid in white, bold, sans-serif capital letters in the center of the image.

SIMIT

PART BAKED SIMIT



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Part Baked	100100000	-18 °C	Room Temperature / 20 min	220 °C	6 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
110	4	440	10	52	520

PART BAKED SIMIT WITH CHEESE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Part Baked	100100001	-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
110	4	440	10	52	520

PART BAKED SIMIT WITH CHEESE OLIVE MELT



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Part Baked	100100002	-18 °C	Room Temperature / 20 min	210 °C	7 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
110	4	440	10	52	520



BAKE

APPLE BAKE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100003	-18 °C	Room Temperature / 45 min	190°C	15 min
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
30	12	360	8	135	1080

CARAMEL FLAVORED BAKE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100004	-18 °C	Room Temperature / 45 min	190°C	15 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
30	12	360	8	135	1080

HAZELNUT CREAM & CACAO BAKE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100011031	-18 °C	Room Temperature / 45 min	190°C	15 min
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
30	12	360	8	135	1080

FIG BAKE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100011145	-18 °C	Room Temperature / 45 min	190°C	15 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
30	12	360	8	135	1080



BOREK & PASTRY

SOFT BAGEL



Production Method	Product Code	Storage	Room Temperature	Cooking Temperature	Cooking Time
Part Baked	100100005	-18 °C	20 min.	220°C	6 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
110	4	440	5	84	420

SOFT BAGEL WITH CHEESE



Production Method	Product Code	Storage	Room Temperature	Cooking Temperature	Cooking Time
Part Baked	100100006	-18 °C	20 min.	220°C	6 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
110	4	440	5	84	420

SOFT BAGEL WITH OLIVES



Production Method	Product Code	Storage	Room Temperature	Cooking Temperature	Cooking Time
Part Baked	100100007	-18 °C	20 min	220°C	6 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
110	4	440	5	84	420

SOFT BAGEL WITH CHOCOLATE



Production Method	Product Code	Storage	Room Temperature	Cooking Temperature	Cooking Time
Part Baked	100100008	-18 °C	20 min.	220°C	6 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
110	4	440	5	84	420

POTATO FILLED MINI ROSE BOREK



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100009	-18 °C	Room Temperature / 60 min	180 °C	26 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
110	4	440	10	96	960

SPINACH AND CHEESE FILLED MINI ROSE BOREK



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100010	-18 °C	Room Temperature / 60 min	180 °C	26 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
110	4	440	10	96	960

CHEESE FILLED MINI ROSE BOREK



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100011	-18 °C	Room Temperature / 60 min	180 °C	26 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
110	4	440	10	96	960

CHEESE MINI BOREK ROLL



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100012	-18 °C	Room Temperature / 60 min	200 °C	25 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	12	480	8	135	1080

POTATO MINI BOREK ROLL



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100013	-18 °C	Room Temperature / 60 min	200 °C	25 min
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	12	480	8	135	1080

SPINACH AND CHEESE MINI BOREK ROLL



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100014	-18 °C	Room Temperature / 60 min	200 °C	25 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	12	480	8	135	1080

TAHINI ROLLS



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100015	-18 °C	Room Temperature / 60 min	180 °C	17 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
50	10	500	8	1080	135

TRADITIONAL CHEESE BOREK



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100016	-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	17	24	408

TRADITIONAL POTATO BOREK



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100017	-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	17	24	408

PHYLLO DOUGH



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100018	-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
100	5	500	20	88	1760

MINI HOME TYPE PASTRY WITH CHEESE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Part Baked	100100019	-18 °C	Room Temperature/ 30 min	220 °C	4 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	9	360	8	135	1080

MINI HOME TYPE PASTRY WITH POTATO



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Part Baked	100100020	-18 °C	Room Temperature / 30 min	220 °C	4 min
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	9	360	8	135	1080

MINI HOME TYPE PASTRY WITH OLIVE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Part Baked	100100021	-18 °C	Room Temperature / 30 min	220 °C	4 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
40	9	360	8	135	1080



PIZZA

MARGHARITA PIZZA



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Half Baked	100100022	-18 °C	Room Temperature / 30-45 min	210-220 °C	5 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
360	1	360	17	24	408

PIZZA BASE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Half Baked	100100023	-18 °C	—	230 °C	5 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
150	4	600	8	64	512

CIABATTA PIZZA



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Half Baked	100004897	-18 °C	Room Temperature / 30 min	200 °C	4 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
150	2	300	10	96	960

PIDE WITH CHEESE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Half Baked	100100025	-18 °C	Room Temperature / 30-45 min	210-220 °C	4-5 dk
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
130	3	390	16	52	832



COOKIE

COOKIE WITH APPLE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100026	-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	15	84	1260

COOKIE WITH FIG



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100027	-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	15	84	1260

— COOKIE WITH CACAO AND COFFEE —



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100028	-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	15	84	1260

MINI MARBLE LAVA COOKIE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100029	-18 °C	Room Temperature / 60 min	205°C	6 min
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
30	10	300	8	135	1080



CAKE

BELGIUM CHOCOLATE CAKE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100030	-18 °C	Room Temperature / 60 min	-	-
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
125	8	1000	8	21	168

PISTACHIO CAKE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100011360	-18 °C	Room Temperature / 60 min	-	-
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
120	8	960	8	21	168

BELGIUM CHOCOLATE LAVA CAKE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100034	-18 °C	Room Temperature / 30-35 min	240 ° C	6-7 dk
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
100	4	400	10	64	640

SAN SEBASTIAN CHEESECAKE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100032	-18 °C	Room Temperature / 60 min	-	-
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
133	6	800	12	21	252

LOTUS CHEESECAKE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100033	-18 °C	Room Temperature / 60 min	-	-
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
106	6	636	12	21	252

DUBAI CHOCOLATE BROWNIE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100035	-18 °C	Room Temperature / 60 min	-	-
Unit Weight (g)	Pieces in Packace (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
135	2	270	9	64	576

FIG CAKE



Production Method	Product Code	Storage	Defrost	Cooking Temperature	Cooking Time
Raw Frozen	100100036	-18 °C	Room Temperature / 60 min	-	-
Unit Weight (g)	Pieces in Package (pcs)	Package Weight (g)	Packages in Box	Boxes on Palette	Packages on Palette
110	2	220	9	64	576



BAKED
with
LOVE





FACTORY ADDRESS

Eyüp Sultan Mah. İbni Sina Cad. No: 21 34885 Samandıra, Sancaktepe, İstanbul, Türkiye

CONTACT

P: 0 216 564 4 444 **F:** 0 850 393 4 888