



# PROFESSIONAL PRODUCT CATALOGUE







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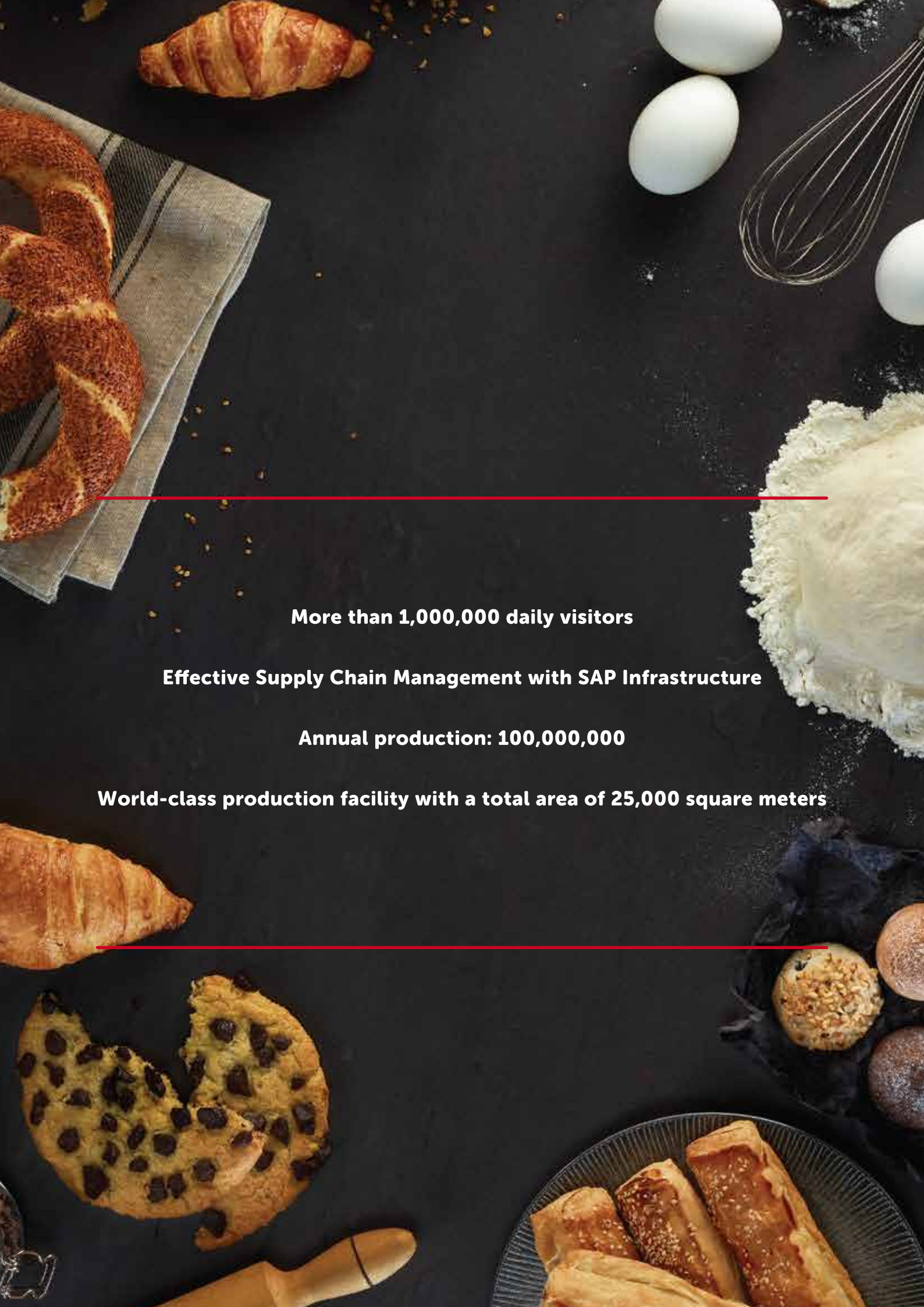
Simit Sarayı, which opened its first store in 2002 in order to introduce bagel, the traditional flavor of Anatolia, first to all of Turkey and then to the world, today brings together more than 1,000,000 people with its flavors in hundreds of Simit Sarayı branches in Turkey and abroad. In 2015, it strengthened 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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**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**



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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, Poğaçça, 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.

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# ANNUAL PRODUCTION CAPACITY



- Simit Sarayı production facility is located in Sancaktepe, Istanbul.
- In the factory, which consists of 2 floors, there are bagel, bread and ice cream production lines on the lower floor, while there is a puff pastry, bun and pastry line on the upper floor.



○ Simit  
72 Million



○ Croissant  
27 Million



○ Cookies  
27 Million



○ Breads and  
Ciabatta Pizzas  
9 Million



○ Pastry  
55 Million and 440  
Thousand



○ Baton Simit  
39 Million

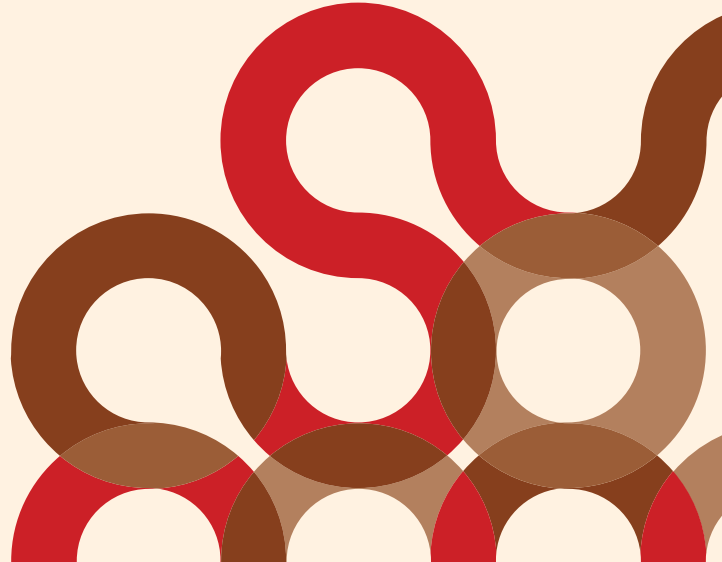


○ Borek  
27 Million

# SİMİT SARAYI LOGISTICS CENTER



- Simit Sarayı logistics center is located in Istanbul Sancaktepe, close to the production facilities.
- The logistics center has:
  - 1,000 pallets standard storage area (>+18°C; non-temperature sensitive materials),
  - 72 pallets cold storage section (+4°C; meat, milk, and delicatessen products),
  - 900 pallets frozen storage section (-18°C; quick-frozen products),
  - 36 pallets of ice cream storage section (-26°C; ice creams), which make a total of 2008 pallets of storage capacity. In 2018, a frozen warehouse of 1,200 pallets at -18°C was built in Hendek.





A stack of several golden-brown, ring-shaped buns (simit) covered in sesame seeds. The buns are stacked on a dark wooden surface. In the foreground, two stalks of wheat are placed on a striped cloth. The word "SIMIT" is written in white capital letters across the middle of the image.

SIMIT



# SIMIT



<b>Production Method</b>	<b>Product Code</b>	<b>Storage</b>	<b>Defrost</b>	<b>Fermentation</b>	<b>Cooking Temperature</b>
Raw Frozen	100004862	-18°C	+4C / 4h	15 min	200°C
<b>Cooking Time</b>	<b>Unit Weigh</b>	<b>Pieces in Box</b>	<b>Boxes on Palette</b>	<b>Pieces on Palette</b>	
13 min	125 gr	100 pcs	56	5600	



# PART BAKED SIMIT



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Part Baked Frozen	100007087	-18°C	Room Temperature / 20 min	-	220°C

Cooking Time	Unit Weigh	Pieces in Box	Boxes on Palette	Pieces on Palette
6 min	100 gr	75 pcs	28	2100



# SIMIT KASHKAVAL MELT



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100009170	-18°C	+4C / 4h	45min	200°C

Cooking Time	Unit Weigh	Pieces in Box	Boxes on Palette	Pieces on Palette
13 min	155 gr	70 pcs	56	3920



# CROISSANT





# BUTTER CROISSANT



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Fermented Frozen	100012247	-18°C	+ 4 C / 2h	-	175°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
10 min	120 gr	40 pcs	56	2240



# PAIN AU CHOCOLAT



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100009727	-18°C	+4C / 4h	60 min	165°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
15 min	100 gr	96 pcs	56	5376



The image features two stacks of golden-brown, sesame seed-covered bagels. The bagels are arranged on a dark, rustic wooden surface. The top bagel of each stack is clearly visible, showing the texture of the dough and the distribution of the white sesame seeds. The background is a dark, textured wood, and the overall lighting is warm and focused on the bagels. The word "BAGEL" is centered in white, uppercase letters over the middle of the image.

BAGEL

# SOFT BAGEL



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100005565	-18°C	+4C / 4h	50 min	195°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
11 min	110 gr	80 pcs	56	4480



# SOFT BAGEL WITH CHEESE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100006410	-18°C	+4C / 4h	50 min	195°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
11 min	135 gr	80 pcs	56	4480

# SOFT BAGEL WITH OLIVES



<b>Production Method</b>	<b>Product Code</b>	<b>Storage</b>	<b>Defrost</b>	<b>Fermentation</b>	<b>Cooking Temperature</b>
Raw Frozen	100005580	-18°C	+4C / 4h	50 min	195°C
<b>Cooking Time</b>	<b>Unit Weight</b>	<b>Pieces in Box</b>	<b>Boxes on Palette</b>	<b>Pieces on Palette</b>	
11 min	132 gr	80 pcs	56	4480	



# — SOFT BAGEL WITH CHOCOLATE —



<b>Production Method</b>	<b>Product Code</b>	<b>Storage</b>	<b>Defrost</b>	<b>Fermentation</b>	<b>Cooking Temperature</b>
Raw Frozen	100010638	-18°C	+4C / 4h	50 min	195°C
<b>Cooking Time</b>	<b>Unit Weight</b>	<b>Pieces in Box</b>	<b>Boxes on Palette</b>	<b>Pieces on Palette</b>	
11 min	138 gr	80 pcs	56	4480	

# SOFT BAGEL WITH TAHINI



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100011136	-18°C	+4C / 4h	50 min	195°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
13 min	140 gr	80 pcs	56	4480





BOREK & PASTRY



# CRISPY FETA ROLL



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100004976	-18°C	+4C / 4h	-	180°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
22 min	98 gr	100 pcs	56	5600



# CRISPY POTATO ROLL



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100004975	-18°C	+4C / 4h	-	180°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
22 min	86 gr	100 pcs	56	5600

# SPINACH AND CHEESE ROLL



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100011342	-18°C	+4C / 4h	-	180°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
22 min	98 gr	100 pcs	56	5600



# POTATO ROSE BOREK



<b>Production Method</b>	<b>Product Code</b>	<b>Storage</b>	<b>Defrost</b>	<b>Fermentation</b>	<b>Cooking Temperature</b>
Raw Frozen	100004974	-18°C	+4C / 4h	-	180°C
<b>Cooking Time</b>	<b>Unit Weight</b>	<b>Pieces in Box</b>	<b>Boxes on Palette</b>	<b>Pieces on Palette</b>	
22 min	166 gr	60 pcs	56	3360	

# SPINACH ROSE BOREK



<b>Production Method</b>	<b>Product Code</b>	<b>Storage</b>	<b>Defrost</b>	<b>Fermentation</b>	<b>Cooking Temperature</b>
Raw Frozen	100004973	-18°C	+4C / 4h	-	180°C
<b>Cooking Time</b>	<b>Unit Weight</b>	<b>Pieces in Box</b>	<b>Boxes on Palette</b>	<b>Pieces on Palette</b>	
22 min	176 gr	60 pcs	56	3360	



# FETA ROSE BOREK



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100004972	-18°C	+4C / 4h	-	180°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
22 min	186 gr	60 pcs	56	3360

# TAHINI ROLLS



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100007146	-18°C	+4C / 1h	-	180°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
17 min	165 gr	50 pcs	56	2800



# POTATO WRAP



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100006331	-18°C	+4C / 4h	-	180°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
17 min	210 gr	40 pcs	56	2240

# CHICKEN WRAP



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100006319	-18°C	+4C / 4h	-	180°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
17 min	190 gr	50 pcs	56	2800



# PLAIN PASTRY



<b>Production Method</b>	<b>Product Code</b>	<b>Storage</b>	<b>Defrost</b>	<b>Fermentation</b>	<b>Cooking Temperature</b>
Raw Frozen	100004891	-18°C	+4C / 4 h	45 min	185°C
<b>Cooking Time</b>	<b>Unit Weight</b>	<b>Pieces in Box</b>	<b>Boxes on Palette</b>	<b>Pieces on Palette</b>	
16 min	85 gr	144 pcs	56	8064	

# PASTRY WITH FETA CHEESE



<b>Production Method</b>	<b>Product Code</b>	<b>Storage</b>	<b>Defrost</b>	<b>Fermentation</b>	<b>Cooking Temperature</b>
Raw Frozen	100004890	-18°C	+4C / 4 h	45 min	185°C
<b>Cooking Time</b>	<b>Unit Weight</b>	<b>Pieces in Box</b>	<b>Boxes on Palette</b>	<b>Pieces on Palette</b>	
16 min	82 gr	125 pcs	56	7000	



# PASTRY WITH CHEESE



<b>Production Method</b>	<b>Product Code</b>	<b>Storage</b>	<b>Defrost</b>	<b>Fermentation</b>	<b>Cooking Temperature</b>
Raw Frozen	100004887	-18°C	+4C / 4 h	45 min	185°C
<b>Cooking Time</b>	<b>Unit Weight</b>	<b>Pieces in Box</b>	<b>Boxes on Palette</b>	<b>Pieces on Palette</b>	
16 min	87 gr	125 pcs	56	7000	

# DILL AND CHEESE PASTRY



<b>Production Method</b>	<b>Product Code</b>	<b>Storage</b>	<b>Defrost</b>	<b>Fermentation</b>	<b>Cooking Temperature</b>
Raw Frozen	100004884	-18°C	+4C / 2h	20 min	185°C
<b>Cooking Time</b>	<b>Unit Weight</b>	<b>Pieces in Box</b>	<b>Boxes on Palette</b>	<b>Pieces on Palette</b>	
13 min	90 gr	150 pcs	56	8400	



# CRESCENT PASTRY



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100004839	-18°C	+4C / 4h	-	180°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
17 min	140 gr	80 pcs	56	4480





PIZZA



# VEGGIE CIABATTA



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Part Baked Frozen	100004897	-18°C	+4C / 4 h	-	200°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
6 min	187 gr	40 pcs	56	2240



# MARGHERITA PIZZA



<b>Production Method</b>	<b>Product Code</b>	<b>Storage</b>	<b>Defrost</b>	<b>Fermentation</b>	<b>Cooking Temperature</b>
Fermented Frozen	100011459	-18°C	Room Temperature 30-45 min	-	210-220 °C

<b>Cooking Time</b>	<b>Unit Weight</b>	<b>Pieces in Box</b>	<b>Boxes on Palette</b>	<b>Pieces on Palette</b>
4-5 dk	360 gr	11 pcs	56	616



# MARBLE SLICED CAKE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Baked	100011488	-	-	-	-

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
-	100 gr	17	126	2142

# CARROT SLICED CAKE



<b>Production Method</b>	<b>Product Code</b>	<b>Storage</b>	<b>Defrost</b>	<b>Fermentation</b>	<b>Cooking Temperature</b>
Baked	100012181	-	-	-	-

<b>Cooking Time</b>	<b>Unit Weight</b>	<b>Pieces in Box</b>	<b>Boxes on Palette</b>	<b>Pieces on Palette</b>
-	110 gr	20	126	2520



# ORANGE SLICED CAKE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
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Raw Frozen	100012182	-	-	-	-
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Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
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-	120 gr	20	126	2520
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COOKIE



# ORANGE COOKIE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100004837	-18°C	+4C / 3h	-	155°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
31 min	145 gr	50 pcs	56	2800

# CHOCOLATE CHIP COOKIE WITH CACAO



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100004840	-18°C	+4C / 4h	-	150°C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
16 min	80 gr	180 pcs	56	10080



# CHOCOLATE CHIP COOKIE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
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Raw Frozen	100004841	-18°C	+4C / 4h	-	150°C
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Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
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16 min	80 gr	180 pcs	56	10080
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# MINI COOKIE WITH NUT AND CHOCOLATE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100004846	-18°C	+4C / 4h	-	160°C

Cooking Time	Unit Weight	Box Net Weight	Boxes on Palette	Palette Net Weight
18 min	30 gr	10 kg	56	560 kg



# MINI MARBLE LAVA COOKIE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100009208	-18°C	+4C / 4h	-	205°C

Cooking Time	Unit Weight	Box Net Weight	Boxes on Palette	Palette Net Weight
7 min	25 gr	10 kg	56	560 kg

# MINI COOKIE WITH APPLE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
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Raw Frozen	100004848	-18°C	+4C / 4h	-	160°C
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Cooking Time	Unit Weight	Box Net Weight	Boxes on Palette	Palette Net Weight
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18 min	30 gr	10 kg	56	560 kg
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# MINI COOKIE WITH FIG



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100004847	-18°C	+4C / 4h	-	160°C

Cooking Time	Unit Weight	Box Net Weight	Boxes on Palette	Palette Net Weight
18 min	25 gr	10 kg	56	560 kg

# MINI COOKIE WITH CACAO & COFFEE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100004842	-18°C	+4C / 4h	-	160°C

Cooking Time	Unit Weight	Box Net Weight	Boxes on Palette	Palette Net Weight
18 min	30 gr	10 kg	56	560 kg



# MINI COOKIE WITH LEMON



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100004847	-18°C	+4C / 4h	-	160°C

Cooking Time	Unit Weight	Box Net Weight	Boxes on Palette	Palette Net Weight
18 min	30 gr	10 kg	56	560 kg



# CAKE



# LATTE CAKE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Frozen	100010607	-18°C	+4C / 4h	-	-

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
-	160 gr	9 pcs	189	1701

# PISTACHIO CAKE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Donuk Frozen	100011360	-18°C	+4C / 4h	-	-

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
-	115 gr	16 pcs	189	3024



# BELGIUM CHOCOLATE CAKE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Frozen	100010911	-18°C	+4C / 4h	-	-

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
-	170 gr	12 pcs	126	1512

# MOSAIC CAKE



**100012280** Coconut Mosaic Cake  
**100012281** Pistachio Mosaic Cake

Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Frozen	-	-18°C	+4C / 4h	-	-

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
-	115 gr	18 pcs	126	2268



# SOUFFLE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Raw Frozen	100012840	-18°C	+4C / 4h	Room Temperature / 30-35 min	240 ° C

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
6-7 dk	100 gr	20 pcs	72	1440

# LOTUS CHEESECAKE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Frozen	100012440	-18°C	+4C / 4h	-	-

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
-	150 gr	12 pcs	189	2268



# SAN SEBASTIAN CHEESECAKE



<b>Production Method</b>	<b>Product Code</b>	<b>Storage</b>	<b>Defrost</b>	<b>Fermentation</b>	<b>Cooking Temperature</b>
Frozen	100012242	-18°C	+4C / 4h	-	-

<b>Cooking Time</b>	<b>Unit Weight</b>	<b>Pieces in Box</b>	<b>Boxes on Palette</b>	<b>Pieces on Palette</b>
-	165 gr	12 pcs	189	2268

# DUBAI CHOCOLATE BROWNIE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Frozen	100012442	-18°C	+4C / 4h	-	-

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
-	135 gr	12 pcs	189	2268



# FIG CAKE



Production Method	Product Code	Storage	Defrost	Fermentation	Cooking Temperature
Frozen	100012283	-18°C	+4C / 4h	-	-

Cooking Time	Unit Weight	Pieces in Box	Boxes on Palette	Pieces on Palette
-	110 gr	16 pcs	189	3024



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BAKED  
*with*  
LOVE

simit  
sarayı