



Catalogue Winter 2021



### HISTORY

- In 1980, Solico was founded by Mr. Gholamali Soleimani.
- Solico started its operation with meat and marine products (hamburger, sausages, tuna).
- By 1988 Solico had established 8 factories across Iran.
- In 1991, the Dairy factory started operating in North of Iran producing cheese, yoghurt, milk, ice-cream, and milk powder, starting with a milk reception of 3 liters a day.
- In 2000, Solico started the Route-To-Market project, as one of the first FMCG companies in Iran, with over 120,000 outlets.

### **MISSION**

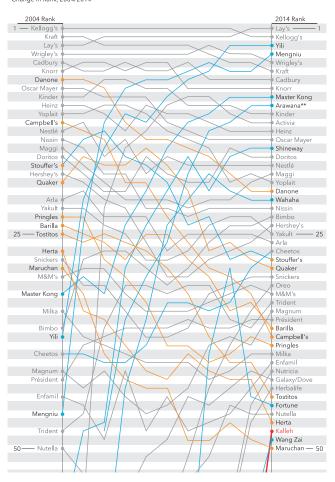
Providing people with choice and variety through high quality food, while supporting innovation and employment.

- Creating global brands
- Dominating Middle East and global market
- Improving life standards
- Becoming a sustainable enterprise



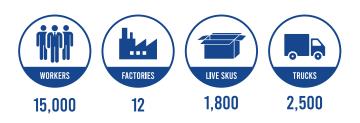
## **TOP 50 BILLIONAIRE BRANDS**

Top 50 Billionaire Brands Change in Rank, 2004/2014





SOURCE: http://blog.euromonitor.com/2014/12/ the-biggest-billionaire-brands-in-the-food-world.html



CONTENTS



















I YOGURT I CREAM I MILK POWDER I CHEESE

I MILK I BUTTER I WHEY POWDER



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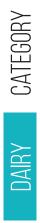


7 Kalleh

Yoghurt MADCIM LAZEN

















8

Ā	SEVEN YOGHURT	Ā		LOWI	ENT CEVE	N YOGHURT
Energy	Salt Dry Matter Protein TotalFat	Energy	Salt		Protein	TotalFat
87 Kcal	- 10.5g 4g 5g	57 Kcal	- Jan	13.5 g	4.2 g	2.5 g
4	Frach Cow Milk Frach Craam Condensed Skim	ð	Pasteurize	ed Milk, Pasteuriz		
64 0	Milk, Voghur Starfer Culture, Schillzers, Salt Serve with Main Meals and Snacks	64 64		:, Thermophile Sta h Main Meals and		zers, Salt
	30 Days Refrigerated (*4 to *8 C)			efrigerated (°4 to		
 両	125 - 200 - 400 - 500- 700 - 900 - 1500- 2000 g (Tubs	 ā	,	0 - 2200 g in Tubs		s
Ŕ	and Buckets); 100 g Seven Shallot Flavor in Cups 40-24-12-12-8-6-6-4	Ŕ	6-6-4			
R		R				
$\ominus$	LOW FAT FRESH YOGHURT	$\ominus$		LO	W FAT SE	r yoghurt
Energy	Salt Dry Matter Protein TotalFat	Energy	Salt	Dry Matter	Protein	TotalFat
53 Kcal	- 10 g 4 g 1.4 g	50 Kcal	-	11.3 g	3.6 g	1.4 g
Ĵ	Fresh Cow Milk, Condensed Skim Milk, Yoghurt	Ð		d Milk, Condense	d Skimmed	Milk, Yoghurt
64	Starter Culture Serve with Main Meals and Snacks	65	Starter Cul Serve with	ture Main Meals and	Snacks	
$\bigcirc$	21 Days Refrigerated (°4 to °8 C)	$\bigcirc$	21 Days Re	frigerated (°4 to	°8 C)	
ō	100 - 125 - 300 - 450 - 650 - 2200 g in Tubs and Buckets	ō	500 - 900 -	- 1500 - 2200 g in	Tubs and Bi	uckets
Ŷ	100-40-24-12-9-4	Ŷ	12-6-6-4			
尺		я				
$\ominus$	PROBIOTIC YOGHURT	$\ominus$		FUL	L FAT SET	r yoghurt
Energy	Salt Dry Matter Protein TotalFat	Energy	Salt	Dry Matter	Protein	TotalFat
53 Kcal	4g 1.4g	84 Kcal	-	16 g	4 g	4 g
9	Fresh Cow Milk, Condensed Skim Milk, Yoghurt Starter Culture, Probiotic Starter	ð		d Milk, Pasteurize Milk, Thermophil		ondensed
62	Serve with Main Meals and Snacks	62		Main Meals and		
$\bigcirc$	24 Days Refrigerated (°4 to °8 C)	$\bigcirc$	21 Days Re	efrigerated (°4 to	°8 C)	
ō	500 - 900 - 2200 g in Tubs and Buckets	ō	500 - 900	- 1500 - 2200 g ir	Tubs and B	uckets
$\bigcirc$	12-6-4	$\bigcirc$	12-6-6-4			
⊡		⊐				
H	FULL CREAM YOGHURT %10	$\square$		TURKEY T	WO LAYER	S YOGHURT
Energy	Salt Dry Matter Protein TotalFat	Energy	Salt	Dry Matter	Protein	TotalFat
126 Kcal	- 19 g 4 g 10 g	90 Kcal	-	16.3 g	5 g	5 g
Ð	Fresh Cow Milk, Fresh Cream, Condensed Skim Milk, Yoghurt Starter Culture	Ð		s Milk, Condenseo le Starter, Probio		Cream,
62	Serve with Main Meals and Snacks	62	Serve with	Main Meals and	Snacks	
$\bigcirc$	21 Days Refrigerated (°4 to °8 C)	$\bigcirc$	21 Days Re	frigerated (°4 to °	°8 C)	
ō	225 - 450 - 900 - 1500 - 9000 g in Tubs and Buckets	ō	400 - 800 g	ı in Tubs		
$\bigcirc$	12-12-6-6-1	$\bigcirc$	8-4			
Ā		Ā				
$\square$	BREAKFAST YOGHURT	$- \forall$		SED SHALLOT		
Energy	Salt Dry Matter Protein TotalFat	Energy	Salt	Dry Matter	Protein	TotalFat
148 Kcal	- 23.2 g 3.2 g 15 g SHALLOT YOGURT	109 Kcal	-	12 g	5 g	7 g
J	Fresh Cow's Milk, Fresh Cream, Condensed Skim Milk, Thermophile Starter, Probiotic Starter	ð	Dehydrate	d Pasteurized Yog	hurt, Shallo	t, Salt
문직	Serve with Main Meals and Snacks	65		Main Meals and		
$\bigcirc$	21 Days Refrigerated (°4 to °8 C)	$\bigcirc$		frigerated (°4 to		
ō	450 - 700 g in Tubs	ō	150 - 250 -	500 - 8000 g in 1	lubs and Buo	ckets

60-12-12-1

62

Use

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Storage

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Nutrition Fact Ingredients

Weight (g) Number in box

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12-6

	Ē			DRIPPE	) YOGHURT			HEAT TREATE	D FULL FAT	r yoghurt
-	Energy	Salt	Dry Matter		TotalFat	Energ	y Salt	Dry Matter	Protein	TotalFat
Kallph	111 Kcal	-	12 g	5 g	7 g	87 Kcal	-	15.5 g	0.27 g	5 g
	Ĵ		Milk, Fresh Crear ourt Starter Cultur		d Skim	جي ادى 🕂	Pasteurize Skimmed	d Milk, Pasteurized C Milk Powder, Salt 9		
ripped	℃ √	Serve with	n Main Meals and	Snacks		Ko Ku		th Main Meals and	Snacks	
Subsurised & Homo & B <sup>arter</sup>	$\bigcirc$	21 Days Re	efrigerated (°4 to	°8 C)			60 Days I	Refrigerated (°4 to	°8 C)	
ingit: 3000	ō	500 - 8000	) g in Tubs and Bu	ickets		Ō	2000 g ir	Buckets		
	Ŷ	12-1				Ŷ	4			
	$\square$			FRESH	I YOGHURT	Ē		FURKEY TWO L Fatyoghurt	AYERS YO	GHURT %8
	Energy	Salt	Dry Matter	Protein	TotalFat	Energ	y Salt	Dry Matter	Protein	TotalFat
- Sector	53 Kcal	-	9 g	4 g	1.4 g	108 Kc		19.35 g	4 g	8 g
and a second	£		Fresh Cow's Milk, ermophile Starte		lilk Powder,	£	Pasteuri: Skim Mil	zed Milk, Pasteuriz k, Thermophile St		
0	6 5	Serve with	n Main Meals and	Snacks		S 2		th Main Meals and		
- can (Salu)	$\bigcirc$	21 Days Re	efrigerated				21 Days	Refrigerated		
	ō	100 g					400 - 80	0 g		
	$\bigcirc$	24				Ŷ	8-4			
	尺					尺				
	$\Box$		SI	T YOGHU	RT %3 FAT	$\Box$		LOW	FAT KEFIR	R YOGHURT
	Energy	Salt	Dry Matter	Protein	TotalFat	Energ	y Salt	Dry Matter	Protein	TotalFat
	64 Kcal	-	9 g	4 g	3 g	66 Kca	-	14 g	5 g	2.5 g
	£		's Milk, Condense tile Starter.	ed Skim Milk	, Cream,			w Milk, Condensed efir Starter, Probio		
	℃ 진	Serve with	h Main Meals and	Snacks			Serve wi	th Main Meals and	Snacks	
	$\bigcirc$	30 Days Re	efrigerated				21 Days I	Refrigerated (°4 to	°8 C)	
	ō	3500 g				Ō	750 - 140	00 g in Tubs		
	$\bigcirc$	1				Ø	4-4			
	⊡					□				
	$\Box$		l	CELANDI	C YOGHURT				KEFI	R YOGHUR
	Energy	Salt	Dry Matter	Protein	TotalFat	Energ	y Salt	Dry Matter	Protein	TotalFat
	48 Kcal	-	15 g	9 g	0 g	85 Kc	al -	15 g	4 g	5 g
	đ	Non-fat Fr	resh Cow Milk, Th	ermonhile St	tarter Culture			w Milk, Condensed efir Starter, Probio		
	62		h Main Meals and					th Main Meals and		iture -
ماست اسلاده	$\bigcirc$	21 Days Re	efrigerated (°4 to	°8 C)			21 Days I	Refrigerated (°4 to	°8 C)	
	ō	200- 400 -	- 900 g in Tubs			Ō	750 - 140	00 g in Tubs		
	Ø	48 -12 -6				Ø	4-4			
						、 天				
	⊼					н			SPINACH	I YOGHURT
	Ð			GREEK	YOGHURT	$\Box$				
	Energy	Salt	Dry Matter		TotalFat	Energ	y Salt	Dry Matter		TotalFat
	Ð	Salt	Dry Matter			56 Kc	al 0.5			TotalFat 3 g
	Energy 13 Kcal	-	2	Protein 9 g	TotalFat 5 g	56 Kc	al 0.5	g 9 g v Milk, Fresh Cream,	Protein 4 g Condensed Sk	im Milk, Yogh
	Energy 13 Kcal	- Fresh Cow	17 g	Protein 9 g Thermophile	TotalFat 5 g	Spinach Yoghurt	al D.5 Fresh Cow Starter Cu	g 9g	Protein 4 g Condensed Sk lizer,Spinach, F	3 g tim Milk, Yogh Fresh Garlic, Sa
REEK I	Energy 13 Kcal	- Fresh Cow Serve with	17 g Milk, Fresh Cream,	Protein 9 g Thermophile Snacks	TotalFat 5 g	56 Kc	al 0.5 Fresh Cow Starter Cu As Desse	g 9 g v Milk, Fresh Cream, Iture, Yoghurt Stabi	Protein 4 g Condensed Sk lizer,Spinach, f rve with Mair	3 g tim Milk, Yogh Fresh Garlic, Sa
	Energy 13 Kcal	- Fresh Cow Serve with 21 Days Re	17 g Milk, Fresh Cream, h Main Meals and	Protein 9 g Thermophile Snacks	TotalFat 5 g	Spinach Yoghurt	al 0.5 Fresh Cow Starter Cu As Desse	g g g y Milk, Fresh Cream, Ilture, Yoghurt Stabi rt or Snacks; or Sei Refrigerated (°4 to	Protein 4 g Condensed Sk lizer,Spinach, f rve with Mair	3 g tim Milk, Yogh Fresh Garlic, Sa

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Nutrition Fact Ingredients

62

Use

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Storage Weight (g) Number in box

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87 Kcal

Energy

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	Kall getable زیادی بالنظر	eh	
Ve	getable زيادي بالغشر	s Yoghu	urt
1.53	C	121	5
144	1		







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Energy	Salt	Dry Matter	Protein	TotalFat	
90 Kcal	0.5 g	9 g	4 g	3 g	
Ð		Milk, Fresh Crear rter Culture, Yoghu			
62	As Dessert	or Snacks; or Ser	ve with Mai	n Meals	
$\bigcirc$	21 Days Re	frigerated (°4 to	°8 C)		
ō	400 - 450 -	750 g in Tubs			
$\bigcirc$	12-12-6				
₿		VE	GETABLES	S YOGHURT	
Energy	Salt	Dry Matter	Protein	TotalFat	
87 Kcal	0.5 g	9 g	4 g	3 g	
f	Fresh Cow Yoghurt St Vegetables Pennyroya Anarije and	Milk, Fresh Crear arter Culture, You Gant, Dill, Coria Canto, Coria Cori Coria Coria Coria C	n, Condense ghurt Stabili ander, Garlic ind North Ira	d Skim Milk, zer, Salt, Fresh , Bell Pepper, mian Herbs incl	. T
65		or Snacks; or Sei			
<u>〇</u>		frigerated (°4 to	°8 C)		
ð	100 - 750 g 100-6	in lubs			
Ē		HADH	IIMLAZEM	I YOGHURT	
Energy	Salt	Dry Matter	Protein	TotalFat	
75 Kcal	-	20 g	5 g	4.5 g	
ð		s Milk, Condense le Starter, Probio		Milk, Cream,	0
62	Serve with	ı Main Meals and	l Snacks		
$\bigcirc$	21 Days Re	frigerated			and a second sec
ō	400g in Tul	25			
$\bigcirc$	12				
₿			CALCIVIT	A YOGHURT	
Energy	Salt	Dry Matter	Protein	TotalFat	
84 Kcal	-	16 g	4 g	1.2 g	
Ð		l Milk, Milk Prote r, Calcium, Vitami			1
62	Serve with	Main Meals and	Snacks		
$\bigcirc$	21 Days Ref	frigerated			
ō	400-900 g i	in Tubs and Buck	ets		
$\bigcirc$	12-6				
₿			SEV	EN SUMER	
Energy	Salt	Dry Matter	Protein	TotalFat	
76 Kcal	0.5 g	15 g	4 g	2.4 g	
Ĵ	Pasteurized Starter Ther	Milk, Milk Protein mophile	n, Pasteurizeo	d Cream, Salt,	
62		Main Meals and	Snacks		
$\bigcirc$	21 Days Rei	frigerated (4°C8-	•°C)		
ō	400 g — 90	D g			
	12 - 6				

CUCUMBER YOGHURT









₿		I	GGPLANT	YOGHURT
Energy	Salt	Dry Matter	Protein	TotalFat
87 Kcal	0.5 g	9 g	4 g	3 g
9 77	Fresh Cow Yoghurt St Eggplant, As Dessert	Milk, Fresh Creat tarter Culture, Yo Fresh Garlic, Salt t or Snacks	m, Condense ghurt Stabili:	d Skim Milk, zer, Grilled
$\bigcirc$	21 Days Re	efrigerated (°4 to	°8 C)	
ō	400 - 450	- 750 g in Tubs		
$\bigcirc$	12-12-6			
₿			CHILLI	YOGHURT
Energy	Salt	Dry Matter	Protein	TotalFat
56 Kcal	-	14 g	4 g	3 g
ð		s Milk, Fresh Crea 122, E1442), Salt		
62	As Desert or	r Snacks; or Serve v	with Main Me	als and Snacks
$\bigcirc$			0.0	
	21 Days Re	frigerated (°4 to '	-8 C)	
ō	21 Days Rei 400 g in Tul	-	-8 C)	
ð		-	-8 L)	
~	400 g in Tul 12	-		YOGHURT
~	400 g in Tul 12	bs		YOGHURT TotalFat
	400 g in Tul 12	bs FULL CREAM	STRAINED	
Energy	400 g in Tul 12 Salt	FULL CREAM Dry Matter	STRAINED Protein 8 g	TotalFat 7 g
Energy	400 g in Tul 12 Sait - Pasteurized	FULL CREAM Dry Matter 27 g	STRAINED Protein 8 g	TotalFat 7 g
Energy ID3 Kcal	400 g in Tul 12 Sait - Pasteurized	FULL CREAM Dry Matter 27 g d Milk, Salt, Start Main Meals and	STRAINED Protein 8 g	TotalFat 7 g
Energy ID3 Kcal	400 g in Tul 12 Salt - Pasteurized Serve with	FULL CREAM Dry Matter 27 g d Milk, Salt, Start Main Meals and	STRAINED Protein 8 g	TotalFat 7 g
Energy ID3 Kcal	400 g in Tul 12 Salt - Pasteurized Serve with 21 Days Re	FULL CREAM Dry Matter 27 g d Milk, Salt, Start Main Meals and	STRAINED Protein 8 g	TotalFat 7 g
Energy ID3 Kcal	400 g in Tul 12 Sait - Pasteurized Serve with 21 Days Re 800 g 4	FULL CREAM Dry Matter 27 g d Milk, Salt, Start Main Meals and	STRAINED Protein 8 g er Thermoph Snacks	TotalFat 7 g ille.
Energy III Keal S S Energy Energy	400 g in Tul 12 Salt Pasteurized Serve with 21 Days Re 800 g 4 TURKEY Salt	FULL CREAM Dry Matter 27 g d Milk, Salt, Start Main Meals and frigerated TWO LAYERS Dry Matter	STRAINED Protein 8 g er Thermoph Snacks STOGHURT Protein	TotalFat 7 g ile. <b>2.5 % FAT</b> TotalFat
Energy ID3 Kcal	400 g in Tul 12 Salt Pasteurized Serve with 21 Days Re 800 g 4 TURKEY Salt	FULL CREAM Dry Matter 27 g d Milk, Salt, Start Main Meals and frigerated	STRAINED Protein 8 g er Thermoph Snacks	TotalFat 7 g ile.
Energy III Keal S S Energy Energy	400 g in Tul 12 Sait - Pasteurized Serve with 21 Days Re 800 g 4 TURKEY Sait	FULL CREAM Dry Matter 27 g d Milk, Salt, Start Main Meals and frigerated TWO LAYERS Dry Matter [4.5 g Milk. Condence	STRAINED Protein 8 g er Thermoph Snacks Snacks StyOGHURT Protein 4.7 g	TotalFat 7 g ile. <b>7 2.5 % FAT</b> TotalFat 2.5 g
Energy ID3 Kcal	400 g in Tul 12 Salt - Pasteurized Serve with 21 Days Re 800 g 4 TURKEY Salt - Pasteurized	FULL CREAM Dry Matter 27 g d Milk, Salt, Start Main Meals and frigerated TWO LAYERS Dry Matter [4.5 g Milk. Condence	STRAINED Protein 8 g er Thermoph Snacks STOGHURT Protein 4.7 g d Skimmed I	TotalFat 7 g ile. <b>7 2.5 % FAT</b> TotalFat 2.5 g
Energy Energy 103 Kcal C C Energy 64.5 Kcal	400 g in Tul 12 Sait - Pasteurized Serve with 21 Days Re 800 g 4 TURKEY Sait - Pasteurized Thermophi Serve with	FULL CREAM Dry Matter 27 g d Milk, Salt, Start Main Meals and frigerated TWO LAYERS Dry Matter [4.5 g d Milk, Condence le Starter	STRAINED Protein 8 g er Thermoph Snacks STOGHURT Protein 4.7 g d Skimmed P Snacks	TotalFat 7 g ile. <b>7 2.5 % FAT</b> TotalFat 2.5 g
Energy Energy 103 Kcal C C Energy 64.5 Kcal	400 g in Tul 12 Sait - Pasteurized Serve with 21 Days Re 800 g 4 TURKEY Sait - Pasteurized Thermophi Serve with	FULL CREAM Dry Matter 27 g d Milk, Salt, Start Main Meals and frigerated TWO LAYERS Dry Matter [4.5 g d Milk, Condence le Starter Main Meals and	STRAINED Protein 8 g er Thermoph Snacks STOGHURT Protein 4.7 g d Skimmed P Snacks	TotalFat 7 g ile. <b>7 2.5 % FAT</b> TotalFat 2.5 g









### DELICIOUS FLAVORS











		MILK %3	FAT (UHT)
Salt	Dry Matter	Protein	TotalFat

59.8 Kcal 11.2 g 3 g 3 g

9 Fresh Cow's Milk

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Energy

- At Breakfast and Snack Times 69
- $\bigcirc$ Six Months at Room Temperature
- ō 125 - 200 -1000-1500 Ø
- 24-36-12

ē			ESL FULI	L FAT MILK	
Energy	Salt	Dry Matter	Protein	TotalFat	
62 Kcal	-	11.4 g	3 g	3.4 g	
Ð	Fresh Cow	's Milk			
62	At Breakfast and Snack Times				
$\bigcirc$	28 Days R	efrigerated (°4 to	°8 C)		

- ō 200-955
- $\bigcirc$ 6-12

12

ē			FORTI	FIED MILK			
Energy	Salt	Dry Matter	Protein	TotalFat			
67 Kcal	-	12.5 g	3 g	3 g			
9		Fresh Cow's Milk,Vitamins A, D, B1,B2 ,B6, B12, C, E and Iron.					
62	At Breakfa	At Breakfast and Snack Times					
$\bigcirc$	Six Months at Room Temperature						
ō	1000						

Ð BARISTA MILK (SPECIAL FOR COFFEE SHOP)



- 62 At Breakfast and Snack Times
- $\bigcirc$ Six Months at Room Temperature
- ō 900







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Energy

46.3 Kcal

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62

MILK %1.5 FAT (UHT)

3.1 g

TotalFat

1.5 g

Salt Dry Matter Protein

9.7 g

At Breakfast and Snack Times

Fresh Cow's Milk









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Use

Nutrition Fact Ingredients

88				
$\bigcirc$	Six Month	s at Room Tempe	erature	
ō	125 - 200	-1000-1500		
$\bigcirc$	24-36-12			
尺				
$\ominus$			ESL LOV	I FAT MILK
Energy	Salt	Dry Matter	Protein	TotalFat
46 Kcal	-	9.6 g	3.2 g	1.5 g
£	Fresh Cow's	Milk		
62	At Breakfas	t and Snack Time	s	
$\bigcirc$	28 Days Ref	rigerated (°4 to °	'8 C)	
Ō	200-955			
$\bigcirc$	6-12			
⊼				
$\Box$	ZERO MIL	K (FAT, SUGA	R & LACTO	ISE-FREE)
Energy	Salt	Dry Matter	Protein	TotalFat
34 Kcal	-	8.5 g	3 g	-
34 Kcal	- Fat Free Mi	8.5 g Ik, Biolactase En:	5	
34 Kcal	At Breakfa	lk, Biolactase En:	zyme es (Good for	anyone
ð	At Breakfa especially 1	lk, Biolactase En:	zyme es (Good for itolerant)	- anyone
ð	At Breakfa especially 1	lk, Biolactase En: st and Snack Tim for the lactose-in	zyme es (Good for itolerant)	- anyone
- - -	At Breakfa especially f Six Months	lk, Biolactase En: st and Snack Tim for the lactose-in	zyme es (Good for itolerant)	anyone
	At Breakfa: especially f Six Months 1000	lk, Biolactase En: st and Snack Tim for the lactose-in	zyme es (Good for itolerant)	- anyone
	At Breakfa: especially f Six Months 1000	lk, Biolactase En: st and Snack Tim for the lactose-in	zyme es (Good for tolerant) rature	- anyone LK %3 FAT
	At Breakfa: especially f Six Months 1000	lk, Biolactase En: st and Snack Tim for the lactose-in	zyme es (Good for tolerant) rature	
	At Breakfa: especially f Six Months 1000 12	lk, Biolactase En. st and Snack Tim for the lactose-in at Room Tempe	zyme es (Good for tolerant) rature	ILK %3 FAT
↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓	At Breakfa: especially f Six Months 1000 12	Ik, Biolactase En. st and Snack Tim for the lactose-in at Room Tempe Dry Matter II.2 g	zyme es (Good for itolerant) rature M Protein	LK %3 FAT TotalFat
↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓	At Breakfa: especially i Six Months 1000 12 Salt - Fresh Cow?	Ik, Biolactase En. st and Snack Tim for the lactose-in at Room Tempe Dry Matter II.2 g	zyme es (Good for tolerant) rature M Protein 3 g	LK %3 FAT TotalFat
Lenergy 59 Keal	At Breakfar especially 1 Six Months 1000 12 Salt - Fresh Cow? At Breakfas	Ik, Biolactase En. st and Snack Tim for the lactose-in at Room Tempe <i>Dry Matter</i> II.2 g	zyme es (Good for tolerant) rature M Protein 3 g	LK %3 FAT TotalFat
Lenergy 59 Keal	At Breakfar especially 1 Six Months 1000 12 Salt - Fresh Cow? At Breakfas	Ik, Biolactase En. st and Snack Tim for the lactose-in- i at Room Tempe at Room Tempe Dry Matter II.2 g s Milk t and Snack Time	zyme es (Good for tolerant) rature M Protein 3 g	LK %3 FAT TotalFat



Storage Weight (g) Number in box







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Energy 80 Kcal

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62

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Energy

82 Kcal

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62

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Ø 36-12

200 - 1000

330

20











Pasteurized Skimmed milk, Skimmed milk Condensed With protein, E407, Natural Vanilla Flavor, Stevia Natural Sweetener As a Drink or an Ingredient of Milkshakes and Dairy based Snacks

**PRO MILK WITH VANILLA** 

30 g

COCOA FLAVORED MILK

2 g

2.5 g

Salt Dry Matter Protein TotalFat

Pasteurized Milk, Cocoa Powder, Sugar, Stabilizers (E407)

As a Drink or an Ingredient of Milkshakes and Dairybased Snacks

2.5 g

17 g

Six Months at Room Temperature

Salt Dry Matter Protein TotalFat

Storage: Six Months at Room Temperature

Ĵ O Nutrition Fact Ingredients

62

Use

 $\bigcirc$ 

ō Storage Weight (g) Number in box

 $\bigcirc$ 



₿	FC	ORTIFI
Energy	Salt	Dry
63.5 Kcal	-	
ê	Pasteurize	d Milk, S





62 of Milkshakes and Dairy-based Snacks

 $\bigcirc$ Six Months at Room Temperature



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	hocolate	1
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₿	FORTIFIED LOW FAT MILK WITH Cereal & Chocolate					
Energy	Salt	Dry Matter	Protein	TotalFat		
75.5 Kcal	-	17 g	2 g	1.5 g		
0 7.7 6	Powder, S At Breakfa of Milksha	ed Low Fat Milk, V ugar, Vitamin Pre ist and Snack Tim ikes and Dairy-ba s at Room Tempe	mix, E407, St nes; as an Ing ased Snacks	tarch		
ō	200					
$\bigcirc$	36					
₿			CHOCOL	ATE DRINK		
Energy	Salt	Dry Matter	Protein	TotalFat		
71.5 Kcal	-	16 g	3.1 g	1.5 g		
	Cocoa Pov At Breakfa of Milksha	sh Cows Milk, Su vder,Stabilizer (E- ıst and Snack Tim ıkes and Dairy-ba s at Room Tempe	407,E412), Vi nes; as an Ing ased Snacks	anilla Essence.		
Ð		5	STRAWBEI	RRY DRINK		
Energy	Salt	Dry Matter	Protein	TotalFat		
63.5 Kcal	-	14 g	1 g	1.5 g		
4 4	Concentra At Breakfa of Milksha	sh Cow,s Milk, Su te, Stabilizer (E4 ast and Snack Tim akes and Dairy-ba	07,E412) nes; as an Ing ased Snacks			
	Six Month	is at Room Tempe	erature			
ō	125					
$\bigcirc$	24					



₿

Energy

92.5 Kcal

f

62

Salt







HONEY MILK

TotalFat

2.5 g

Dry Matter Protein

2 g

20 g

Pasteurized Milk, Honey, Stabilizer (E407, E412)

At Breakfast and Snack Times; as an Ingredients









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Energy

245 Kcal

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62

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Constraint of	0	~1	

Image: point of the sector		40			
EnergySaitDry MatterProteinTotalFact282 Keal-33 g23 g25 gImage: Constrained Milk, E407Sa Months at Room TemperatureSix Months at Room TemperatureSix Months at Room TemperatureImage: Constrained Milk, E40724-24-12Six Months at Room TemperatureSix Months at Room TemperatureImage: Constrained Milk, E40724-24-12Six Months at Room TemperatureSix Months at Room TemperatureImage: Constrained Milk, E407Cream, Skimmed Milk, E407ProteinTotalFactImage: Constrained Milk, E407Six Months at Reemoon SnatureSix Months at Reemoon SnatureSix Months at Reemoon SnatureImage: Constrained Milk, E407Six Months at Reemoon SnatureSix Months at Reemoon SnatureSix Months at Reemoon SnatureImage: Constrained Milk, E407Six Months at Reemoon SnatureSix Months at Reemoon SnatureSix Months at Reemoon SnatureImage: Constrained Milk, E407Six Months at Reemoon SnatureMonths at Reemoon SnatureSix Months at Reemoon SnatureImage: Constrained Milk, E407Six Months at Atternoon SnatureMonths at Atternoon SnatureSix Months at Atternoon SnatureImage: Constrained Milk, E407Six Months at Atternoon SnatureSix Months at Atternoon SnatureSix Months at Atternoon SnatureImage: Constrained Milk, E407Six Month PorteinSix Months at Atternoon SnatureSix Months at Atternoon SnatureImage: Constrained Milk, E407Six Months at Atternoon SnatureSix Months at Atternoon SnatureSix Months at Atternoon SnatureImage: Constr	л Л	40			
282 Kcal       -       33 g       23 g       25 g         282 Kcal       -       33 g       23 g       25 g         29       Breakfast and Afternoon Snack       Six Months at Room Temperature       Six Months at Room Temperature         201       125 - 200 - 100       Six Months at Room Temperature       Six Months at Room Temperature         201       24-24-12       Six Months at Room Temperature       Six Months at Room Temperature         202       24-24-12       Six Months at Room Temperature       Six Months at Room Temperature         202       Sait       Dry Matter       Protein       TotalFact         202       30 apps Refrigerated ("4 to "8 C)       Six Months at Room Snack       Six Months at Room Snack         203       100       Six Months at Room Snack       Six Months at Room Snack       Six Months at Room Snack         203       23 at at at Afternoon Snack       Six Matter Protein       TotalFact         203       Six Matter Room Snack       Six Matter Room Snack       Six Matter         203       30 apps Refrigerated ("4 to "8 C)       Six Matter       Six Matter         203       100       Six Matter       Six Matter       Six Matter         203       30 apps Refrigerated ("4 to "8 C)       Six Matter       Six Matter	$\ominus$		TETRAPACI	K CREAM	[% <b>25 FAT)</b>
Image: Constraint of the second s	Energy	Salt	Dry Matter	Protein	TotalFat
Image: Six Monthis at Recom Immerature         Image: Six Monthis at Recom Temperature         Image: Six Monthi	282 Kcal	-	33 g	2.3 g	25 g
Six Months at Room Temperature         International State         Interesity Interesity International State	Ð	Cream, Skir	nmed Milk, E407		
Image: Section of the section of t	62	Breakfast a	nd Afternoon Sna	ack	
Protein       24-24-12         Energy       Sait       Dry Matter       Protein       TotalFat         282 Keal       -       33 g       22 g       30 g         282 Keal       -       33 g       22 g       30 g         284       Cream, Skimmed Milk, E407       -       -       30 g         290       Breakfast and Afternoon Snack       -       -       -       -         200       00       -	$\bigcirc$	Six Months	at Room Temper	ature	
Image: Constraint of the second se	ō	125 - 200 -	1000		
Energy         Sait         Dry Matter         Protein         TotalFat           282 Keal         -         33 g         22 g         30 g           282 Keal         -         33 g         22 g         30 g           29         Breakfast and Afternoon Snack         30 Days Refrigerated (°4 to °8 C)         50 Days Refrigerated (°4 to °8 C)         50 Days Refrigerated (°4 to °8 C)           20         24         -         -         40 Pointein         Frotal Fat           20         24         -         -         700 Pointein         TotalFat           21         -         -         42 g         -         25 g           20         -         42 g         -         25 g           23 Kcal         -         42 g         -         25 g           29         -         100         -         25 g           20         30 Days Refrigerated (°4 to ~8 C)         -         56 CREAM           100         -         -         700 Pointein         TotalFat           20         30 Days Refrigerated (°4 to ~8 C)         -         -         56 CREAM           20         100         -         -         25 g         -         - <t< td=""><td><math>\bigcirc</math></td><td>24-24-12</td><td></td><td></td><td></td></t<>	$\bigcirc$	24-24-12			
Energy         Sait         Dry Matter         Protein         TotalFat           282 Keal         -         33 g         22 g         30 g           282 Keal         -         33 g         22 g         30 g           29         Breakfast and Afternoon Snack         30 Days Refrigerated (°4 to °8 C)         50 Days Refrigerated (°4 to °8 C)         50 Days Refrigerated (°4 to °8 C)           20         24         -         -         40 Pointein         Frotal Fat           20         24         -         -         700 Pointein         TotalFat           21         -         -         42 g         -         25 g           20         -         42 g         -         25 g           23 Kcal         -         42 g         -         25 g           29         -         100         -         25 g           20         30 Days Refrigerated (°4 to ~8 C)         -         56 CREAM           100         -         -         700 Pointein         TotalFat           20         30 Days Refrigerated (°4 to ~8 C)         -         -         56 CREAM           20         100         -         -         25 g         -         - <t< th=""><th>⊐</th><th></th><th></th><th></th><th></th></t<>	⊐				
282 Kcal       -       33 g       2.2 g       30 g         282 Kcal       -       33 g       2.2 g       30 g         9       Cream, Skimmed Milk, E407       - <t< th=""><th><math>\ominus</math></th><th></th><th></th><th>CREAM</th><th>(%30 FAT)</th></t<>	$\ominus$			CREAM	(%30 FAT)
Image: Constraint of the constraint	Energy	Salt	Dry Matter	Protein	TotalFat
Image: Solution of Sol	282 Kcal	-	33 g	2.2 g	30 g
30 Days Refrigerated (°4 to °8 C)         i00         i00         24         iiii         iiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiii	ð	Cream, Skir	nmed Milk, E407		
Image: Solution of the second state of the second stat	62	Breakfast a	nd Afternoon Sna	ick	
Image: Sale       Dry Matter       Protein       TotalFat         293 Kcal       -       42 g       -       25 g         293 Kcal       -       40 c       -       -         293 Kcal       -       -       -       -       -         293 Kcal       -       <	$\bigcirc$	30 Days Re	frigerated (°4 to °	'8 C)	
Energy       Salt       Dry Matter       Protein       TotalFat         293 Kcal       -       42 g       -       25 g         Image: Stabilizer (E407, E410, E412, E1422, E1442, E1442)       Breakfast and Afternoon Snack       Skimmed N         Image: Stabilizer (E407, E410, E412, E1422, E1442, E1442)       Breakfast and Afternoon Snack       Skimmed N         Image: Stabilizer (E407, E410, E412, E1422, E1442, E1442)       Breakfast and Afternoon Snack       Skimmed N         Image: Stabilizer (E407, E410, E412, E1422, E1442)       Breakfast and Afternoon Snack       Skimmed N         Image: Stabilizer (E407, E410, E412)       Breakfast and Afternoon Snack       Stabilizer (E407, E410, E412)         Image: Stabilizer (E407, E410, E412)       Breakfast and Afternoon Snack       Stabilizer (E407, E410, E412)         Image: Stabilizer (E407, E410, E412)       Breakfast and Afternoon Snack       Stabilizer (E407, E410, E412)         Image: Stabilizer (E407, E410, E412)       Breakfast and Afternoon Snack       Stabilizer (E407, E410, E412)         Image: Stabilizer (E407, E410, E412)       Breakfast and Afternoon Snack       Stabilizer (E407, E410, E412)         Image: Stabilizer (E407, E410, E412)       Breakfast and Afternoon Snack       Stabilizer (E407, E410, E412)         Image: Stabilizer (E407, E410, E412)       Breakfast and Afternoon Snack       Stabilizer (E407, E410, E412)	ō	100			
Energy     Sait     Dry Matter     Protein     TotalFat       293 Kcal     -     42 g     -     25 g       Image: Stabilizer (Froduced from Fresh Cow Milk) Skimmed Miney, Stabilizer (E407, E410, E412, E1422, E142	$\bigcirc$	24			
Energy     Sait     Dry Matter     Protein     TotalFat       293 Kcal     -     42 g     -     25 g       Image: Stabilizer (Froduced from Fresh Cow Milk) Skimmed Miney, Stabilizer (E407, E410, E412, E1422, E142	⊐				
293 Kcal     -     42 g     -     25 g       Image: Stabilizer (E407, E410, E412, E1422, E1442)     Breakfast and Afternoon Snack     Breakfast and Afternoon Snack       Image: Imag	$\Theta$				
Image: Stabilizer (Fabric Frein (Crow Milk) Skimmed Mile)         Image: Stabilizer (Fabric Fabric				HON	EY CREAM
Honey, Stabilizer (E407, E410, E412, E1422, E1442)         Breakfast and Afternoon Snack         30 Days Refrigerated (°4 to °8 C)         Image: Stabilizer (E407, E410, E412, E1422, E1442)         Breakfast and Afternoon Snack         Image: Stabilizer (E407, E410, E412, E1422, E1442)         Image: Stabilizer (E407, E410, E41	Energy	Salt	Dry Matter		
Image: Second state and Afternoon Snack         Image: Solar State and Afternoon Snack         Image: Solar State and State and Afternoon Snack         Image: Solar State and Afternoon Snack         Image: State and State a		Salt	-		TotalFat
Image: Second Conduction       100         Image: Second Conduction       40         Image: Second Conduction       FIG CREAM         Image: Second Conduction       FIG CREAM         Image: Second Conduction       40 g       -       255 Keal         Image: Second Conduction       40 g       -       25 g         Image: Second Conduction       %40 Cream, Skimmed Milk, Fig Jam, Stabilizer (E407, E410, E412)       Breakfast and Afternoon Snack         Image: Second Conduction       30 Days Refrigerated ("4 to "8 C)       -       30 Days Refrigerated ("4 to "8 C)         Image: Second Conduction       100       -       -       -       -	293 Kcal	- Fresh Crea	42 g Im (Produced from	Protein - 1 Fresh Cow N	TotalFat 25 g lilk) Skimmed N
Image: Solution of the second stress of t	293 Kcal	- Fresh Crea Honey, St	42 g im (Produced from abilizer (E407 ,E4	Protein - I Fresh Cow <i>N</i> 110, E412, E1	TotalFat 25 g lilk) Skimmed N
File       File       CREAM         Energy       Sait       Dry Matter       Protein       TotalFat         255 Keal       -       40 g       -       25 g         Image: Strain and After Mathing And Stabilizer (E407, E410, E412)       -       25 g         Image: Strain and After Mathing After Mathing And After Mathing And After Mathing Aft	293 Kcal	- Fresh Crea Honey, St Breakfast	42 g im (Produced from abilizer (E407 ,E4 and Afternoon S	Protein - I Fresh Cow N I 10, E412, E1 nack	TotalFat 25 g lilk) Skimmed N
Energy     Salt     Dry Matter     Protein     TotalFat       255 Kcal     -     40 g     -     25 g       -     40 g     -     25 g       -     40 y     -     25 g       -     9640 Cream, Skimmed Milk, Fig Jam, Stabilizer (E407, E410, E412)     Stabilizer       -     30 Days Refrigerated (°4 to °8 C)     -       -     100     -	293 Kcal	- Fresh Crea Honey, St Breakfast 30 Days F	42 g im (Produced from abilizer (E407 ,E4 and Afternoon S	Protein - I Fresh Cow N I 10, E412, E1 nack	TotalFat 25 g lilk) Skimmed N
Energy     Salt     Dry Matter     Protein     TotalFat       255 Kcal     -     40 g     -     25 g       -     40 g     -     25 g       -     40 y     -     25 g       -     9640 Cream, Skimmed Milk, Fig Jam, Stabilizer (E407, E410, E412)     Stabilizer       -     30 Days Refrigerated (°4 to °8 C)     -       -     100     -	293 Kcal	Fresh Crea Honey, St Breakfast 30 Days F 100	42 g im (Produced from abilizer (E407 ,E4 and Afternoon S	Protein - I Fresh Cow N I 10, E412, E1 nack	TotalFat 25 g lilk) Skimmed N
255 Kcal         -         40 g         -         25 g           Image: State of the stat	293 Kcal	Fresh Crea Honey, St Breakfast 30 Days F 100	42 g im (Produced from abilizer (E407 ,E4 and Afternoon S	Protein - I Fresh Cow N I 10, E412, E1 nack	TotalFat 25 g lilk) Skimmed N
%40 Cream, Skimmed Milk, Fig Jam, Stabilizer       (E407, E410, E412)       W       Breakfast and Afternoon Snack       30 Days Refrigerated (°4 to °8 C)       100	293 Kcal	Fresh Crea Honey, St Breakfast 30 Days F 100	42 g im (Produced from abilizer (E407 ,E4 and Afternoon S	Protein - 1 Fresh Cow N 110, E412, E1 nack 9 °8 C)	TotalFat 25 g Iilk) Skimmed M 422, E1442
(E407, E410, E412) <sup>1</sup> 2 <sup>1</sup> 2 <sup>1</sup> 30 Days Refrigerated (°4 to °8 C) <sup>1</sup> 30	293 Kcal 5 2 6 6 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	Fresh Crea Honey, St Breakfast 30 Days F 100 40	42 g m (Produced from abilizer (E407, E4 and Afternoon S lefrigerated (°4 to	Protein - 1 Fresh Cow N (10, E412, E1 nack 3 °8 C)	TotalFat 25 g Iilk) Skimmed M 422, E1442
(±407, ±410, ±412) Sreakfast and Afternoon Snack 30 Days Refrigerated (°4 to °8 C) 100	293 Kcal Solution Solution Solution Energy	Fresh Crea Honey, St Breakfast 30 Days F 100 40	42 g m (Produced from abilizer (E407, E4 and Afternoon S lefrigerated (°4 to Dry Matter	Protein - 1 Fresh Cow N (10, E412, E1 nack 3 °8 C)	TotalFat 25 g lilk) Skimmed M 422, E1442
30 Days Refrigerated (°4 to °8 C)	293 Kcal 5 22 5 22 5 5 5 5 5 5 5 5 5 5 5 5 5	Fresh Creat Honey, St Breakfast 30 Days F 100 40 Salt -	42 g m (Produced from abilizer (E407, E4 and Afternoon S lefrigerated (°4 to Dry Matter 40 g	Protein - 1 Fresh Cow M 10, E412, E1 nack 3°8 () Protein -	TotalFat 25 g iik) Skimmed M 422, E1442 FIG CREAM TotalFat 25 g
	293 Kcal S 2 D D D Energy 255 Kcal	Fresh Creat Honey, St Breakfast 30 Days F 100 40 Salt - -	42 g m (Produced from abilizer (E407, E4 and Afternoon S lefrigerated (°4 to Dry Matter 40 g n, Skimmed Milk, 0, E412)	Protein - I Fresh Cow N 10, E412, E1 nack ° 8 C) Protein - Fig Jam, Sta	TotalFat 25 g iik) Skimmed M 422, E1442 FIG CREAM TotalFat 25 g
60	293 Kcal	- Fresh Creat Honey, St Breakfast 30 Days R 100 40 40 Salt - - 9%40 Crean (E407, E41 Breakfast a	42 g m (Produced from abilizer (E407, E4 and Afternoon S Dry Matter 40 g n, Skimmed Milk, 0, E412) und Afternoon Sn	Protein           -           11, Fresh Cow M           10, E412, E1           nack           3°8 C)   Protein Fig Jam, Staack ack	TotalFat 25 g iik) Skimmed M 422, E1442 FIG CREAM TotalFat 25 g
	293 Kcal	- Fresh Creat Honey, St Breakfast 30 Days F 100 40 Salt - %40 Crean (E407, E41 Breakfast a 30 Days Re	42 g m (Produced from abilizer (E407, E4 and Afternoon S Dry Matter 40 g n, Skimmed Milk, 0, E412) und Afternoon Sn	Protein           -           11, Fresh Cow M           10, E412, E1           nack           3°8 C)   Protein Fig Jam, Staack ack	TotalFat 25 g iik) Skimmed M 422, E1442 FIG CREAM TotalFat 25 g



CREAM (%25 FAT)

2.3g

TotalFat

25 g

Salt Dry Matter Protein

30 g

Cream, Skimmed Milk, E407

Breakfast and Afternoon Snack

30 Days Refrigerated (°4 to °8 C)



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منامه عسل

Kalleb Honey Cream

ē		HONEY CR	EAM WITH	I WALNUT
Energy	Salt	Dry Matter	Protein	TotalFat
295 Kcal	-	40 g	-	27 g
47 4	Stabilizer	m, Skimmed Milk (E407, E410, E41 and Afternoon Sr	2).	lnut,
$\bigcirc$	30 Days R	efrigerated (°4 to	°8 C)	
ō	100			
$\bigcirc$	60			
₿			HON	EY CREAM
Energy	Salt	Dry Matter	Protein	TotalFat
236 Kcal	-	35 g	2.8 g	20 g
() () () () () () () () () () () () () (	Honey, Sta At Breakfa	d Cream, Pasteur abilizer (E407) Ist and Snack Tim efrigerated (°4 to	es	ed Milk, Sugar,
₿			KAY	'MAK (UHT)
Energy	Salt	Dry Matter	Protein	TotalFat
431 Kcal	-	53 g	-	45 g
0 5 G	Protein Co At Breakfa	ed Cream, Pasteu oncentrate. ast and Snack Tim efrigerated (°4 to	ies	lilk
<u>0</u>	80 24			



₿		COCOA	CREAM V	VITH NUTS
Energy	Salt	Dry Matter	Protein	TotalFat
367 Kcal	-	58 g	-	27 g
Ð		ream, Sugar, Skii izelnut & Peanuts,		
62	Breakfast	and Afternoon S	nack	
$\bigcirc$	60 Days R	efrigerated (°4 to	°8 C)	
ō	150			
$\bigcirc$	60			
Ā			CHOCOLI	ATE CREAM
Energy	Salt	Dry Matter	CHOCOLA Protein	TotalFat
Energy 260 Kcal	Salt	Dry Matter 41 g		
	- Pasteurize		Protein 2.8 g ized Skimme	<b>TotalFat</b> 20 g ed Milk,
	- Pasteurize Sugar, Cho	41 g d Cream, Pasteur	Protein 2.8 g ized Skimme (E407, E471	<b>TotalFat</b> 20 g ed Milk,
260 Kcal	- Pasteurize Sugar, Cho At Breakfa	41 g d Cream, Pasteur colate, Stabilizer	Protein 2.8 g ized Skimme (E407, E471) es	<b>TotalFat</b> 20 g ed Milk,
260 Kcal	- Pasteurize Sugar, Cho At Breakfa	41 g d Cream, Pasteur colate, Stabilizer st and Snack Tim	Protein 2.8 g ized Skimme (E407, E471) es	<b>TotalFat</b> 20 g ed Milk,



<b>®</b>	Ĵ	년 <b>신</b>	$\bigcirc$	ō	$\widehat{\mathbb{P}}$
Nutrition Fact per 100gr	Ingredients	Use	Storage	Weight (g)	Number in box

	₿				NY BUTTER		ð		FRENCH	BUTTER	NITH SALT
	Energy	Salt	Dry Matter				Energy	Salt	Dry Matter		
	746 Kcal	-	84 g	-	82 g	Ale advertise to the second se	746 Kcal	1 g	84 g	-	82 g
کرہ جیمانے	J.	Pasteurizeo Breakfast,	Butter Afternoon Snack	, and Sandw	iches; Serve	Constanting of the second seco	đ		utter from Paste		
Butter	65	with Hone Six Month	y and Jam as De: Frozen	ssert		Co Se interne	0 77	Breakfast an Six Months F	d Cooking; Coul	d be Served a	s Starter
Constant of the	ō	10 - 15 - 2	5 - 50 - 100 - 25	0 - 4000; Tub	, Block, Bulk		ō	50 - 250; Tuk	)		
	Ø	1200-600-	800-360-120-72	2-2			Ŷ	192-24			
	$\overline{\square}$		BUTT	ER WITH V	EGETABLE		$\square$		В	UTTER WI	TH GARLIC
	Energy	Salt	Dry Matter	Protein	TotalFat		Energy	Salt	Dry Matter	Protein	TotalFat
	745 Kcal	-	85 g	-	81 g		745 Kcal	-	85 g	-	81 g
	Ĵ		d Butter, Dried V			ALS MAN	ð	Animal Butte	er, Garlic		
AB CARA	62	As Sauce a and Garlic	nd Seasoning; o Bread	n Pasta, Steal	k, Sandwiches,		62	Breakfast ar	d Cooking;		
The second secon		Six Month				La ana Demonstra		Six Months	rozen		
	ō M	50 - 100 - :	000; Tub, Bulk, 1	ube		Les estaune es Gattie	ō	50			
	9	172-32-2					т П	192			
	$\ominus$			SAFFRO	IN BUTTER		$\ominus$			ARGARIN	E BUTTER
	Energy	Salt	Dry Matter	Protein	TotalFat		Energy	Salt	Dry Matter	Protein	TotalFat
	746 Kcal	-	84 g	-g	82 g		714 Kcal	-	84 g	-	80 g
8	ð	Pasteurize	d Butter from Pa	steurized Cov	w Cream, Saffro	مار کاریار معقوم	đ	Margarine Bu Broakfast At		and Candwik	hes; Serve with
	62	Cooking	_				62	Honey and J	am as Dessert	anu sanuwio	nes, serve with
Contraction of the second seco	Ō	Six Month	s Frozen			State and all adjust a	 ⊡	Six Months F	rozen 100; Tub, Block, I	Rulk	
	Ń	1200-192-	24-2			ALE TO THE REAL PROPERTY OF		1200-192-2		Jun	
	⊼						⊼				
	$\Box$			IRIS	SH BUTTER					FRENC	H BUTTER
	Energy	Salt	-	Protein			Energy	Salt	Dry Matter	Protein	TotalFat
	740 Kcal	-	84 g	-	82 g		740 Kcal	-	84 g	-	82 g
	f		Butter from Pas fternoon Snack			0 300	£		Butter from Pa ternoon Snack,		
Tref Barro	65		and Jam as Dess		ics, serve	Standard at 1	65	Honey and J	am as Dessert		
	ā	100 - 250	10201				ō	Six Months F	rozen		
	Ŵ	192-48					D	192-48			
	⊕ R	172 10					R	172 10			
	$\square$		DEUTSC	HE MARKE	N BUTTER		$\exists$		SWEET BUT	TER (FAT	WIN.%82)
angland (America) and and	Energy	Salt	Dry Matter	Protein			Fat	Moisture	ə SNF	Salt	PH
کره پاستوریزه دویچه مارکن مرده پاستوریزه دویچه مارکن	740 Kcal	-	84 g	-	82 g	Contra A	Min.%82	Max.%16	Max.%2	-	6.8-6.4
	Ĵ	Milk Powd Powder, Co	w>s Milk (nonfa er, Glucose Syru coa Powder, Sta rose ,Gelatin), 2	o, Whey Powo bilizer & Emu	ler, Coffee		62 4	In spreads; C	nilk, butter fat onfectionery an . such as baking, s		
250gre Constraint	$\bigcirc$	Six Month	Frozen				$\bigcirc$	-	ouring,-		9
and marking	ō	500					ō	25 kg			
	$\widehat{\mathbb{D}}$	-					Ø	1			



17











18

₿	S	OUR BUTTE	R (FAT M	IN.%82)
Fat	Moisture	SNF	Salt	PH
Min.%82	Max.%16	Max.%2	-	5.0-4.5
4	Fresh cow's mil In spreads; Confe		kery products	, as well as in

#### 69 cooking, such as baking, sauce making and pan frying $\bigcirc$ Six Months Frozen

ō 25 kg

 $\bigcirc$ 1

₿

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#### **SKIM MILK POWDER (PROTEIN %33)**

Protein	Lactose	Fat	Ash	Moisture
32-34%	50-54%	0.3-1.25%	8-9%	3-4% ( non-instant)
Ĵ	Skimmed cov			
Λ Λ	Prepared mixe	es; liquid milk	reconstit	ution; Bakery;

#### 62 Confectionery; Dairy Production; Ice cream

Temperature <30°C, Relative Humidity < 65%  $\bigcirc$ /2 years

ō 25 kg



- Temperature <30°C, Relative Humidity < 65%
- $\bigcirc$ /2 years
- ō 25 kg





ō 25 kg







NO

Whey Powder پودر آب پنیسر

NB

ودر پر



<u> </u>	
62	Prepared mixes; Ice Cream; Confectionery;
지 문	Meat Products: Bakery

Meat Products; Bakery  $\bigcirc$ 

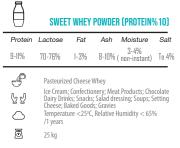
Ash

Moisture

Temperature <30°C, Relative Humidity < 65% /2 years

ō 25 kg

₿			WHOLE	MILK POWDER
Protein	Lactose	Fat	Ash	Moisture
24-26%	36-40%	24-28%	6-8%	3-4% ( non-instant)
	Fresh cow's m Bakery; Confer Soups; Conver require refrige Temperature /1 years 25 kg	ctionery; Da nient form of eration and i	s easily re	



₿			PER	MEATE POW	DER
Protein	Lactose	Fat	Ash	Moisture	Salt
9-11%	Min 70 g	-	8-13 g	-	-
050	Puddings a and etc.	n: Set and and mous ire below	Whipped se, Ice crea	te yogurt, Chocol m and Frozen relative humidi	desserts
ð	25 kg				





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Nutrition Fact per 100gr	Ingredients	Use	Storage	Weight (g)	Number in box











# CHEESE

## I NATURAL CHEESE I BREAKFAST CHEESE I COOKING CHEESE



















	(	REEN PES	STO CHEESE	
Salt	Dry Matter	Protein	TotalFat	

Salt Dry Matter Protein TotalFat

Pasteurized Milk, Calcium Chloride, Starter Culture,

Salt Dry Matter Protein TotalFat

Salt Dry Matter Protein TotalFat

Pasteurized Milk, Pasteurized Cream, Calcium

Breakfast Foods, Baking Dishes incl. Pizza and Lasagna, Soups, Sauces, and Sandwiches

Salt Dry Matter Protein TotalFat

Pasteurized Milk, Calcium Chloride, Starter Culture, Rennet, Salt, Annato

25 g 31 g

61 g

Dishes, Sandwiches, Snacks and Salads

Up to one Year Refrigerated (°2 to °6 C)

200 - 250; Vac. Pack & Bulk

24,12-1 Bulk

22 g

28 q

57 g

Chloride, Starter Culture, Rennet, Salt

Up to one Year Refrigerated (°2 to °6 C)

200 - 250 Vac Pack & Bulk

Pasteurized Milk, Pasteurized Cream, Calcium Chloride, Starter Culture, Rennet, Salt

Up to one Year Refrigerated (°2 to °6 C) 200 - 250; Vac. Pack & Bulk

22 g

Dishes, Sandwiches, Pasta, Snacks, and Salads

Up to one Year Refrigerated (°2 to °6 C)

77 a

78 a

PRATO CHEESE

27 g

57 g

Rennet, Chili flakes, Salt,

200 - 250 ; Vac. Pack & Bulk

57 g

Sandwiches and Snacks

Lifeigy	Oan	Dry Matter	1 TOLOIN	iotuii at
341 Kcal	2 g	57 g	22 g	28 g

Ĵ Pasteurized Milk, Pasteurized Cream, Pesto Sauce, Calcium Chloride, Starter Culture, Rennet, Salt.

- 69 Dishes, Sandwiches, and Pasta
- Up to one Year Refrigerated (°2 to °6 C)  $\bigcirc$
- ā 200 - 250 ; Vac. Pack & Bulk

1 a

24,12-1 Bulk

2 g

24,12-1 Bulk

2 g

24,12-1 Bulk

2 g

R 24,12-1 Bulk

62

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62

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63

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Energy

Ĵ 69

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63





341 Kcal 2 g 57 g 22 g 28 g ſ Pasteurized Milk, Pasteurized Cream, Pesto Sauce, Calcium Chloride, Starter Culture, Rennet, Salt 62 Dishes, Sandwiches and Salads  $\bigcirc$ Up to one Year Refrigerated (°2 to °6 C) ā 200 - 250; Vac. Pack & Bulk R 24,12-1 Bulk 600 Salt Dry Matter Protein TotalFat Energy 377 Kcal 2 g 60 q 23 q 37 a Ĵ Pasteurized Milk, Pasteurized Cream, Calcium Chloride, Starter Culture, Rennet, Salt

**RED PESTO CHEESE** 

Salt Dry Matter Protein TotalFat

- Dishes incl. Western Cuisine; Sandwiches; Vegetables; Breads 62  $\bigcirc$ Up to one Year Refrigerated (°2 to °6 C)
- 200 250 ; Vac. Pack & Bulk ē
- $\bigcirc$ 24,12-1 Bulk

<u></u>

Energy

67		B	BUTTERKA	SE CHEESE
Energy	Salt	Dry Matter	Protein	TotalFat
369 Kcal	Zg	58 g	20 g	32 g
0 7 7 9	Pasteurized Milk, Pasteurized Cream, Calcium Chloride, Starter Culture, Rennet, Salt Breakfast Foods; Pair with Red Meat, Chicken, and Fish; Sandwiches Up to one Year Refrigerated (°2 to °6 C)			
ō	200 - 250; Vac. Pack & Bulk			
Ø	24,12-1 Bu	lk		

57 g 22 g 27 g





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Ingredients

62

Use

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Nutrition Fact per 100gr

Ø	24,12-1 Bul	k				
<b></b>		MA	ASDAMM	ER CHEESE		
Energy	Salt	Dry Matter	Protein	TotalFat		
345 Kcal	2 g	58g	25 g	27 g		
ð	Pasteurized Milk, Calcium Chloride, Starter Culture, Rennet, Salt					
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	Dishes, Sandwiches, Snacks, and Salads					
$\bigcirc$	Up to one Year Refrigerated (°2 to °6 C)					
ō	200 - 250; V	200 - 250; Vac. Pack & Bulk				
	24,12-1 Bulk					

 $\bigcirc$ 

Storage

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Weight (g)

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Number in box



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Energy 370 Kcal

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62

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P 12-

6. Energy 516 Kcal

62

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ō Ø 24,

63 Energy

385 Kcal

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62

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Ø 24,

63

Energy

334 Kcal

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62

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63

Energy

314 Kcal

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62

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Ø 12

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Storage

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 $\bigcirc$ 

Weight (g) Number in box

62

Use

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Nutrition Fact Ingredients per 100gr

			HALLOU	MI CHEESE	lõ°.	y
,	Salt	Dry Matter	Protein	TotalFat	Energ	gy Sa
	1 g	58 g	22 g	28 g	347 Kca	ıl 2.
	Starter Cul	& Homogenized ture, Rennet, Sa		Chloride,		
	Serve Grill				PARMESAN CHEESE	
	Up to one					Up to (
		ack & 2Bulk				150 va
	12-1 Bulk					12-1 B
1			CREAM BL	UE CHEESE		3
,	Salt	Dry Matter	Protein	TotalFat	Energ	
	2 g	70 g	14 g	51 g	193 Kcal	
	Ful fat Past Starter, P.R	eurized Milk, sa ogfuerti	lt, Rennet, Ca	lcium Chloride,		Pasteı Starte
	dishes, sna	cks, sandwich, p	basta and sala	ads	BLUE & 2	dishes
	six months	refrigerated (°2	to °6 C)			six mo
	200 vac.Pa	ck& Bulk			D	200 va
	24,12-1 Bu	llk			(P)	24,12-
1			GOAT GOUI	DA CHEESE		3
,	Salt	Dry Matter	Protein	TotalFat	Energ	y Si
	2 g	61 g	24 g	32 g	380 Kca	al 2.
		d goat Milk %4,		ride (E509),	- CONTRACTOR	Pasteu
		rate, Starter, Re cks, sandwich, p		ads		
	Up to one '	/ear Refrigerate	d (°2 to °6 C)			six mo
	200 vac.Pa	ck& Bulk				200 va
	24,12-1 Bu	ılk				24,12-
			CAMEMBE	RT CHEESE		]
,	Salt	Dry Matter	Protein	TotalFat	Energ	gy S
	2 g	52 g	22 g	28 g	391 Kcal	130
	penicillium	d milk, food salt cium chloride ES n mold powder ndwiches, and S		ilic ennet,		Milk p chloric Dishes
	21 Days Re	frigerated (°2 to	°6 C)			Up to (
	200; & Bul	k				200 - 2
	30- 1 Bulk					24,12-
1	PARMES/	AN VACUUM W	ITH 3 MON	THS AGEING		
,	Salt	Dry Matter	Protein	TotalFat	Energ	gy S
	2 g	60 g	31 g	21 g	339.8 К	cal 2.4
	pasteurize	d milk, salt, star	ter, calcium c	hloride, rennet		pasteu
	dishes, sna	cks, sandwich, p	pasta and sala	ad		dishes
	6 months					6 mon
	150				ē	150
	12				Ø	12
					-	



6.7

63			BL	UE CHEESI	
Energy	Salt	Dry Matter	Protein	TotalFat	
193 Kcal	2.5 g	57 g	18 g	30 g	
đ	Pasteurized Milk, salt, Rennet, Calcium Chloride, Starter, P.Rogfuerti				
65	dishes, snacks, sandwich, pasta and salads				
$\bigcirc$	six months refrigerated (°2 to °6 C)				
ō	200 vac.Pack& Bulk				
$\square$	24,12-1 Bu	lk			

66 g

38 g

30 g

TotalFat

32 g









<u>.</u>	AMO	IL PROCESSEI	D CHEESE	(LOW FAT)
Energy	Salt	Dry Matter	Protein	TotalFat

16 g

**CHEESE WITH CARAWAY** 

10 g

28 g

Salt Dry Matter Protein TotalFat

Several Types of Cheese, Butter, Aromatic Vegetables,

48 g

Breakfast and Afternoon Snacks

Three Months Refrigerated

10 g 200 Kcal 1 g 35 g

-f	Sovoral	Tunos	of Cheese,	Ruttor	Salt
	Several	Types	of cheese,	buller,	JUPC

- 69 Breakfast and Afternoon Snacks
- $\bigcirc$ Three Months Refrigerated

1 g

Caraway, Salt

- ō 100-400
- Ø 40-24

600

ō  $\bigcirc$ 

6.

Energy

282 Kcal

f

62  $\bigcirc$ 

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**F** Energy 304 Kcal ð 62  $\bigcirc$ ō  $\bigcirc$ 

**F** Energy

260 Kcal

Ĵ 62  $\bigcirc$ ō  $\bigcirc$ 



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- and 	پنیرکوسفندی Processed Streep Disease
	6608 ***





24

100 - 200	- 400			
40 - 48 - 2				
40 - 48- 24	4			
	LIGHVAN PRO	CESSED SH	EEP CHEESE	
Salt	Dry Matter	Protein	TotalFat	
1 g	44 g	12 g	22 g	القشطة
Lighvan S	heep Feta Cheese	, Butter, Salt		1000
Breakfast	and Afternoon Si	nacks		
Three Mor	nths Refrigerated			
200 - 350				
48 - 24				
		PIN	A CHEESE	
Salt	Dry Matter	Protein	TotalFat	
0.5 g	44 g	10 g	28 g	- NB
	ed Milk, Cream,Cr ennet,Salt	iedar Cheese	, Starter	tahan Crea
Breakfast				Contraction of the second seco
Three Mor	nths Refrigerated			
45-100				
30 - 24				
	CREA	M CHEESE	(%20 FAT)	
Salt	Dry Matter	Protein	TotalFat	
Sart	Dry Matter			
l g	35 g	8 g	20 g	and are
1 g	-			ALC Contraction Car
l g Pasteurize	35 g	arter Culture		
l g Pasteurize Breakfast,	35 g ed Milk, Cream, S	arter Culture		ALL
l g Pasteurize Breakfast,	35 g ed Milk, Cream, S , Snacks, and Star	arter Culture		Construction of the second sec
l g Pasteurize Breakfast, Two Mont	35 g ed Milk, Cream, S , Snacks, and Star	arter Culture		Add I Trade





63

Ø	40-32-24				
<b></b>		AM	OL WALNI	JT CHEESE	
Energy	Salt	Dry Matter	Protein	TotalFat	
292 Kcal	1 g	44 g	10 g	24 g	
f	Several Type	es of Cheese, Wa	lnut, Butter,	Salt	
62	Breakfast and Afternoon Snacks				
$\bigcirc$	Two Months Refrigerated				
ō	200				
$\bigcirc$	32				

AMOL PROCESSED CHEESE

10 g

TotalFat

26 g



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Nutrition Fact Ingredients

62

Use

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پنیر گردویی آمل

<u>;;;</u>		SQUARE CRE/	AM CHEESE	E (%25 FAT)
Energy	Salt	Dry Matter	Protein	TotalFat
260 Kcal	1 g	35 g	8 g	25 g
đ	Pasteurized	d Milk, Cream, Sta	arter Culture	, Rennet, Salt
62	Breakfast,	Snacks, and Start	ers	
$\bigcirc$	Two Month	is Refrigerated		
ō	100			
	32			

	6.5		MASCARP	ONE CREA	M CHEESE
	Energy	Salt	Dry Matter	Protein	TotalFat
1	375 Kcal	0.5 g	47g	8 g	35 g
	f	Pasteurized Stabilizers	Milk, Cream, Sta E406)	arter Culture	, Rennet
	62	Dishes, Cake	s, and Desserts in	cl. Tiramisu a	nd Cheesecakes
	$\bigcirc$	Two Month	s Refrigerated		
	ō	200			
	$\bigcirc$	36			
	67		OVAL CREAM	A CHEESE	(%25 FAT)
	Energy	Salt	Dry Matter	Protein	TotalFat
	260 Kcal	1 g	35 g	8 g	25 g
au	þ.				
non l	C	Pasteurize	d Milk, Cream, St	arter Culture	e, Rennet, Salt
10	64 0		d Milk, Cream, St Snacks, and Star		e, Rennet, Salt
S	0 77 0	Breakfast,			e, Rennet, Salt
IC.	0 77 0	Breakfast,	Snacks, and Star		e, Rennet, Salt
TC	$\bigcirc$	Breakfast, Two Month	Snacks, and Star		e, Rennet, Salt

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 $\bigcirc$ 

Storage

 $\bigcirc$ 

Weight (g) Number in box







Energy

316 Kcal

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62

 $\bigcirc$ 

ō 100

 $\bigcirc$ 

24

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 $\bigcirc$ Weight (g) Number in box

63

Energy

260 Kcal

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62

 $\bigcirc$ 

ō 130

Ø 32

8

Energy

262 Kcal

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62

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63

Energy

260 Kcal

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62

WILLIE CLASSIC CREAM CHEESE

Salt Dry Matter Protein TotalFat

Salt Dry Matter Protein Iotall-at	Energy	Salt	Dry Matter	Protein	lotalFat
1g 35g 8g 25g	260 Kcal	1 g	35 g	8 g	25 g
Pasteurized Milk, Cream, Starter Culture, Rennet, Salt	ð		ed Milk, Cream,	Starter Cult	ure,
Breakfast, Snacks, and Starters	62	Rennet,Sa Breakfast,	Snacks, and Star	ters	
6 Months Refrigerated	$\sim$	6 Months I	Refrigerated		
130	ō	130			
32	$\bigcirc$	32			
	<u></u>				
WILLIE CREAM CHEESE	6.5			R	IO CHEESE
Salt Dry Matter Protein TotalFat	Energy	Salt	Dry Matter		TotalFat
1g 35g 6g 25g	220 Kcal	2 g	35 g	12 g	14 g
Pasteurized Milk, Pasteurized Cream, Starter, Salt, Stabilizer, Rennet.	f	Fresh Paste Culture, Re	eurized Milk, Calo ennet, Salt	ium Chloride	e, Starter
Breakfast, Snacks, and salads	62	Breakfast a	nd Afternoon Sn	ack	
3 Months Refregireted	$\bigcirc$	15 Days Re	frigerated		
100, 105, 200, 350, 1000, 1500 g	ō	200 - 400			
24-24-24-18-4-4	Ø	24 - 12			
	<u> </u>		DINU	005505	(DODTION)
CREAM CHEESE (%25 FAT) Salt Dry Matter Protein TotalFat	Energy	Salt	Dry Matter	Protein	(PORTION) TotalFat
lg 35g 8g 25g	305 Kcal	0.5	44 g	10 g	28 g
and the second s	-		_		
Pasteurized Milk, Cream, Starter Culture, Rennet, Salt	77 	Several Type Breakfast	es of Fresh Cheese	, Herbal Ren	net, Stabilizer
Breakfast, Snacks, and Starters Two Months Refrigerated			ths Refrigerated		
100	 靣	105-120	ans nemgeratea		
32	Ŵ	24 - 24			
	~				
LABNEH ANA CHEESE	63		MA	ASDAMM	ER CHEESE
Salt Dry Matter Protein TotalFat	Energy	Salt	Dry Matter	Protein	TotalFat
2 g 35 g 12 g 14 g	316 Kcal	1 g	44 g	12 g	28 g
Pasteurized Milk, Cream, Starter Culture, Stabilizer, Salt	f		ese, milk proteen asdamer flavored		nasdamer
Breakfast and Afternoon Snack	62		Snacks, and Start		
Two Months Refrigerated	$\bigcirc$	Three Mont	ths Refrigerated		
20-50-100	ō	100			
128 - 40 - 32	$\bigcirc$	24			
	<b>67</b>				
AMAL CHEESE	<u>فئا</u>				AMOL BLUE
Salt Dry Matter Protein TotalFat	Energy 265 Kcal	Salt	Dry Matter 44 g	Protein 12 g	TotalFat 23 g
BLUE Automation		-	esh cheese,ripper		
Fresh cheese, rippend cheese in brine, water	Ĵ	pasteurized	d butter, blue che	ese, water	
Breakfast, Snacks, and Starters	67 7		Snacks, and Start	ers	
Three Months Refrigerated	Ō		lefrigerated		
100	O	175-350			

ວິງ

Energy

Salt

WILLIE CREAM CHEESE WITH HERBS

Dry Matter Protein TotalFat

8-8



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Nutrition Fact per 100gr	Ingredients	Use	Storage









Energy	Salt	Dry Matter	Protein	TotalFat
248.8 Kcal	4 g	45 g	17 g	20 g
0 5 5 9	chloride, l Breakfast,	d Milk %2.7 fat, : .ipase Enzyme, st Afternoon Snack Refrigerated	arter (meso	ohil) Rennet
ō	400-800-	5000		

FETA CHEESE

 $\bigcirc$ 8-4

67

<u>;;;</u>			MA	SCARPONE
Energy	Salt	Dry Matter	Protein	TotalFat
396 Kcal	1 g	50 g	4.5 g	40 g
ð		ed milk, pasteuriz milk powder , Sta		
62	cooking, c	heesecake, Break	fast	
$\bigcirc$	6 Months	Refrigerated		
ō	200 - 500			

200 - 500  $\bigcirc$ 36 - 12

<b>F</b>		UF	F CHEESE	TIN PLATE
Energy	Salt	Dry Matter	Protein	TotalFat
184.2 Kcal	3 g	34 g	9 g	15 g
Ð	Pasteurize	d Milk ,starter (n	nesophil) , sa	ilt, rennet
65	Breakfast,	Afternoon Snack	s, Dishes and	d Salads.
$\bigcirc$	12 month	s refrigerated		
ō	2000-160	00		

 $\bigcirc$ 2-1

<u></u>		FRESH	MOZZARE	LLA CHEESE
Energy	Salt	Dry Matter	Protein	TotalFat
268 Kcal	0.5 g	45 g	18 g	18 g
đ	Fresh Past	eurized Milk, St	arter Culture	, Rennet, Salt
6 D		, Pasta, Salads, a nd Lasagna Che		
$\bigcirc$	15 Days R	efrigerated		
ō	100 - 500	- 2000		











லீ			I	UF CHEESE
Energy	Salt	Dry Matter	Protein	TotalFat
184.2 Kcal	3 g	34 g	9 g	15 g
Ð	Pasteurized	d Milk ,starter (m	esophil), sa	lt, rennet
62	Breakfast,	Afternoon Snacks	, Dishes and	Salads.
$\bigcirc$	6 month R	efrigerated		
ō	250-400			
$\bigcirc$	18-18			

6.7		FETA CHEESI	E WITH GO	AT'S MILK
Energy	Salt	Dry Matter	Protein	TotalFat
287.8 Kcal	4 g	46 g	20 g	23 g
4 42	chloride(E5	goat's milk (%3.5 fa 09), starter(thermop Afternoon Snacks	ohile & mesop	hile), rennet.
$\bigcirc$	12 months	Refrigerated		
ō	400 - 800	-5000		
$\bigcirc$	8-4			
600				CIA ME7CI

ిలి				CIA MEZGI	
Energy	Salt	Dry Matter	Protein	TotalFat	
366.8 Kcal	3 g	60 g	24 g	30 g	
ð	pasteurized mezophile)	l goat's milk(%3. - salt(%3) Calciu	5)fat- Starte m chloride(l	er (thermophile 5%0.015)(509)	and -rennet
62	breakfast-	salads			
$\bigcirc$	6 months fi	rozen			

 $\bigcirc$ ō bulk

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63

Energy

284 Kcal

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62

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62

Use

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Storage

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Weight (g) Number in box

8

Salt

0.8 g

one year frozen (-18 c)

-

-					
ō	180-500-2	2000			
Ø	30-15-3				
<u> </u>				TILSITER	
Energy	Salt	Dry Matter	Protein	TotalFat	
341.2 Kcal	2 g	57 g	22 g	28 g	
Ŧ	Pasteuriz calcium d	ed milk, salt, sta hloride (E509), s	irter(mesop odium nitra	hile& thermophi te(E251),rennet	le),
62	Afternoon	n Snacks, sandwig	hes, Dishes:		
$\bigcirc$	6 months	refrigerated			
ō	bulk				
$\sim$					
Ŧ	4				
⊕ 	4				
•		PASTA CUBE CI	HEESE (MO	ZZARELLA)	
Energy		PASTA CUBE CI Dry Matter	<mark>IEESE (MO</mark> Protein	ZZARELLA) TotalFat	
<b></b>		THOM CODE OF	ILLOL (IIIO		
Energy	Salt D.8 g Pasteurize	Dry Matter	Protein 23 g Starter(Ther	TotalFat 21 g	
Energy	Salt D.8 g Pasteurizy Calcium C	Dry Matter 52 g ed Milk (%2.7), 9	Protein 23 g Starter(Ther lennet.	TotalFat 21 g	
Energy 281.8 Kcal	Salt D.8 g Pasteurize Calcium C Afternoor	Dry Matter 52 g ed Milk (%2.7), s chloride(E509), R	Protein 23 g Starter(Ther lennet.	TotalFat 21 g	



NO
جين بيتزا دانماركي Danish Pizza Cheese
Carl

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f

Nutrition Fact Ingredients

6.7		FILLA FILLA	PROCESS	ED CHEESE
Energy	Salt	Dry Matter	Protein	TotalFat
314 Kcal	1 g	57 g	20 g	22 g
	Culture, R Emulsifyi Soups, La Cheese in Three Mo	ed High-fat Milk ennet, Phosphat ng Salts (E331), sagna and Pizza Pizza), and Baki nths Refrigerated	e Compound Starch Pair with Mo 1g Foods	s(E340, E450),
o F	180 - 500 45 -14			
60			DDED PIZ	7A CHEESE
യ്ച്		DAMISH SHRE	DDEDTIE	LA UNELUE
Energy	Salt	Dry Matter	Protein	TotalFat
Energy 314 Kcal				
314 Kcal	Salt I g Pasteurize Starter Cul Emulsifyin Lasagna a	Dry Matter 52 g d High-fat Milk, G ture, Rennet, Pho ig Salts (E331), Sta nd Pizza;	Protein 20 g ouda Cheese, sphateCompo	TotalFat 22 g Calcium Chloride punds (E340, E45(
0,	Salt I g Pasteurize Starter Cul Emulsifyin Lasagna a Omelets,	Dry Matter 52 g d High-fat Milk, G ture, Rennet, Pho ig Salts (E331), Sta nd Pizza;	Protein 20 g ouda Cheese, sphateCompo	TotalFat 22 g Calcium Chloride punds (E340, E450
314 Kcal	Salt I g Pasteurize Starter Cul Emulsifyin Lasagna a Omelets,	Dry Matter 52 g d High-fat Milk, G dture, Rennet, Pho g Salts (E331), Sta nd Pizza; and Pasta rozen (-18 c)	Protein 20 g ouda Cheese, sphateCompo	TotalFat 22 g Calcium Chloride punds (E340, E450



MARGARITA

TotalFat

22 g

Dry Matter Protein

19 g

skimmed fresh cheese, vegetable butter, modified starch (E1422), emulsifier salts (E331,E340, E452), cheddar cheese powder, parmesan cheese powder, E202, water

baking dishes incl. lasagna and pizza, omelets and pasta

48 g











Energy	Salt	Dry Matter	Protein	TotalFat
286 Kcal	1.2 g	45 g	18g	22 g
	Phosphate C Starch, Salt Baking Disl Sandwiche	High-fat Milk, Calci ompounds (E340, l hes incl. Lasagna s and Salads; Pai ozen (–18 c)	E450), Emulsif	ying Salts (E331), Spaghetti:
Energy	Salt	TILSITER V	VITH VEGE Protein	TABLE OIL TotalFat
371.2 Kcal	2 g	60 g	25 g	30 g

skim milk- vegetable butter- salt(%2)- Starter mesophile (lactococcus lactis, lactococcus cremoris)- Calcium chloride(E%60.015)(509)- sodium nitrate(E%60.0035)(251)- rennet \$ 62 Afternoon Snacks, sandwiches, Dishes  $\bigcirc$ 6 months refrigerated ð bulk

TotalFat

30 g

38 g

 $\bigcirc$ 4

**i** 

60 Energy Dry Matter Protein Salt 347 Kcal 2.5 g 66 g ð Pasteurized milk, salt, starter, calcium chloride, rennet 62 dishes, snacks, sandwich, pasta and salads  $\bigcirc$ Up to one Year Frozen (-18° C) ō 80 - 100



60 Energy Salt Dry Matter Protein TotalFat 20 g 314 Kcal 23 g 52 g 1 g Ĵ Pasteurized High-fat Milk, Gouda Cheese, Calcium Chloride, Starter Culture, Rennet, Phosphate Compounds (E340, E450), Emulsifying Salts (E331), Starch, Salt Baking Dishes incl. Lasagna and Pizza; Omelets, andPasta 62  $\bigcirc$ one year frozen (-18 c) ō 180-500-2000

 $\bigcirc$ 30 - 15 - 3

 $\bigcirc$ 18



# **COOKING CHEESE**











$\bigcirc$	6 months re	frigerated			
ō	180				
$\bigcirc$	18				
<b>;;;</b>	S	ALAMI PROCES	SSED CHEES	SE (SLICED)	N/A
Energy	Salt	Dry Matter	Protein	TotalFat	
291 Kcal	1.5 g	52 g	14 g	24 g	
Ð		ese, Bologna, Fre Compounds, wat		ream,	
65	Sandwiches	, Pizza, Lasagna,	Snacks, and	Toasts	
$\bigcirc$	6 months re	frigerated			
ō	180				
$\bigcirc$	18				

Dry Matter Protein

Cheddar Cheese, Fresh Cheese, Emulsifiers, Grated

Sandwiches, Pizza, Lasagna, Snacks, and Toasts

14 g

52 g

Cheddar Cheese, Salt, water

TotalFat

24 g



Energy	Salt	Dry Matter	Protein	TotalFat
291 Kcal	1.5 g	52 g	14 g	24 g
9	Prato Chees Emulsifiers	e, Skim Milk Pow	rder, Pasteur	ized Butter,
62	Sandwiches	, Pizza, Lasagna,	Snacks, and	Toasts
$\bigcirc$	6 months re	frigerated		
ō	180			

18

6.

\$

65

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ō

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67

Energy

291 Kcal

Ĵ

62

Salt

1.5 g















$\bigcirc$	18
<b>.</b>	
Energy	Sa
291 Kcal	1.
Ð	Pesto Cl
62	Sandwid
$\bigcirc$	6 month

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 $\bigcirc$ 

**i** 

Energy

291 Kcal

ſ

62

 $\bigcirc$ 

ā 180

Salt

1.5 g

Butter, Emulsifiers, water

6 months refrigerated

52 g

Blue Cheese, Fresh White Cheese, Pasteurized

Sandwiches, Pizza, Lasagna, Snacks, and Toasts

J	PE	ESTO PROCESS	ED CHEES	E (SLICED)
ју	Salt	Dry Matter	Protein	TotalFat
al	1.5 g	52 g	14 g	24 g
J	Pesto Chees	e, Powdered Milk	, Emulsifyin	g Salts
}	Sandwiches,	Pizza, Lasagna, S	Snacks; Melt	over Toasts
	6 months ref	frigerated		
	180			
	18			

**BLUE CHEESE PROCESSED** 

Dry Matter Protein TotalFat

14 g

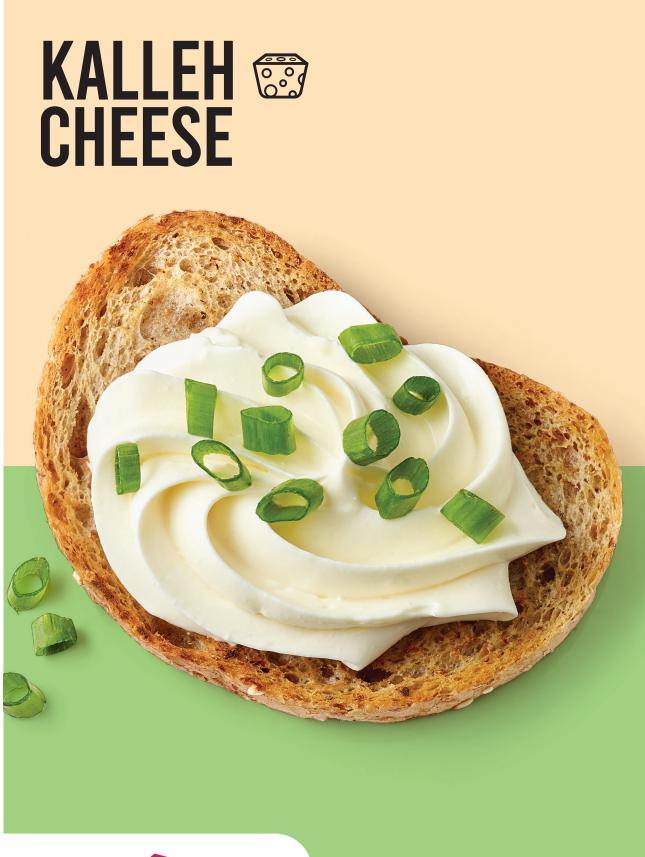
24 g

67		5011	ERKASE P Se (Slice	HOOLOOLL
Energy	Salt	Dry Matter	Protein	TotalFat
291 Kcal	1.5 g	52 g	14 g	24 g
ð	Butterkase C Cheese Whey	heese, Powdered r, Emulsifiers	Milk, Powde	red
$\mathcal{P}\mathcal{R}$	Sandwiches,	Pizza, Lasagna,	Snacks, and	Toasts
$\bigcirc$	6 months rel	frigerated		
ō	180			
	18			
<b>;;;</b>		L C	ASAGNA F Heese (Si	ROCESSED

60		Č	HEESE (SI	
Energy	Salt	Dry Matter	Protein	TotalFat
291 Kcal	1.5 g	52 g	14 g	24 g
Ð	Fresh Cheese Casein, Salt,	e, Vegetable Oil, E water	Butter, Sodiu	m
62	Sandwiches,	, Pizza, Lasagna, S	Snacks, and `	Toasts
$\bigcirc$	6 months rel	frigerated		
ō	180			
$\bigcirc$	18			
<b>F</b>		WILLIE	CREAM CH	IEESE %25
Energy	Salt	Dry Matter	Protein	TotalFat
260 Kcal	1 a	36 a	5.5 a	25 a



® f 62  $\bigcirc$ ō Ø Nutrition Fact Ingredients Storage Weight (g) Number in box Use





### DELICIOUS FLAVORS

# DESSERT

## I PUDDING I Cheesecake

I MOUSSE I DRINKABLE DESSERT













Energy

9 52 0

ō  $\bigcirc$ 

Energy 307 Kcal

65 9  $\bigcirc$ ō  $\bigcirc$ 

Energy 141 Kcal 8 ₽₽  $\bigcirc$ 

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Energy 103 Kcal Ĵ 62  $\bigcirc$ 

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Energy 63.7 Kcal

62 9

 $\bigcirc$ ō  $\bigcirc$ 









22	5500		DAUMAN
لا ت		RT CLASSIC F	
nergy 307 I	Carbohydrate Kcal 80 g	Protein	TotalFat
p	L		
9	Pasteurized skimi		1 %3
1 2 2	Desserts & Confe 3 months Refrig		0
	250	elateu ( 4 to o	C)
9 D	250		
d S	-		
22		SERT FRAUM	
nergy	Carbohydrate	Protein	TotalFat
107 Kcal	80 g	9 g	5.5 g
f	Pasteurized skimmed (orange blossom)	Milk, cream %3,	, fruit jam
2	Desserts & Confection	ary	
$\supset$	3 months Refrigerate	ed (°4 to °8 C)	
ō	250		
P	-		
3			
$\sim$	FRUIT YOG	IURT WITH A	LOE VERA
nergy	Carbohydrate	Protein	TotalFat
Kcal	28.30 g	3 g	10 g
f	Pasteurized Milk, Paster & Wild Fruits Jam, Suga	urized Cream, Al r, E1422, E1442,	oe Vera Skimmed
2 1 2	Milk Powder, Thermoph At Breakfast and as Sna	ile Starter.	
$\supset$	25 Days Refrigerated (°4	4 to °8 C)	
0	125 - 450 ; Cup		
P	40-12		
3			
~~		APPLE FRUIT	r yoghurt
nergy	Carbohydrate	Protein	TotalFat
3 Kcal	-	2.7 g	3 g
f	Pasteurized Milk, Apple Cream, Gelatin, Chlorop	Puree, Sugar, Pa hyll Color, Apple	asteurized Flavor.
ן מלו	Thermophile Starter. At Breakfast and as Sna		
$\supset$	25 Days Refrigerated (°4		
5	100 g		
Ì	24		
Š			
$\sim$	CAPPUCCIN	IO COFFEE M	ILK (UHT)
nergy	Carbohydrate	Protein	TotalFat
.7 Kcal	14.3 g	-	1.3 g
f	Fresh Cow,s Milk, Cot Powder, E407	fee Extract, Suga	ar, Cocoa
2 2	At Breakfast and as S		
$\supset$	45 Days Refrigerated		
0	235; Cup		
Ð	20		
~	20		



وی	<b>DESSERT FR</b>	AUMILI F WIT	TH ORANGE
Energy	Carbohydrate	Protein	TotalFat
307		9 (	
4	Pasteurized skimme	ed Milk, cream %	3, fruit jam (ora
62	Desserts & Confect	tionary	
$\bigcirc$	3 months Refrige	rated (°4 to °8)	C)
ō	250		
$\bigcirc$	-		
Ŭ	STRAV	VBERRY FRU	IT YOGHURT
Energ	y Carbohydrate	Protein	TotalFat
147 Kc	al 28.30 g	3 g	10 g
Ĵ	Pasteurized Milk, Paste Jam, Sugar, E1422, E14 Thermophile Starter.	eurized Cream, : 442, Skimmed N	Strawberry Ailk Powder,
65	Thermophile Starter. At Breakfast and as Sn		
$\bigcirc$	25 Days Refrigerated (	°4 to °8 C)	
ō	100-125 - 450; Cup		
$\bigcirc$	24-40-12		
ŬĬ	F	PEACH FRUIT	YOGHURT
Energy	Carbohydrate	Protein	TotalFat
147 Kcal	26.28 g	3 g	10 g
f	Pasteurized Milk, Pasteu Sugar, E1422, E1442, Ski Thermophile Starter.	rized Cream, Pe mmed Milk Pov	ach Jam, /der,
62	At Breakfast and as Snac		
$\bigcirc$	25 Days Refrigerated (°4	to °8 C)	
ō	100-125 - 450; Cup		
$\bigcirc$	24-40-12		
۵			
M		PLUM FRUI	T YOGHURT
Energy	Carbohydrate	Protein	TotalFat
103 Kcal	-	2.7 g	3 g
f	Pasteurized Milk, Apple F Cream, Gelatin, Natural C	Puree, Sugar, Pa Color of Beets, F	steurized Plum Flavor,
65	Thermophile Starter. At Breakfast and as Snac	k Desserts	
$\bigcirc$	25 Days Refrigerated (°4	to °8 C)	
ō	100 g		
Ø	24		
Ò			
M	ESPRES	SO COFFEE N	IILK (UHT)
Energy	Carbohydrate	Protein	TotalFat
62.5 Kcal	14 g	-	1.3 g
_	Fresh Cow,s Milk, Coff	ee Extract, Suga	ır, E407
ſ		5	
67 G	At Breakfast and as Sr	nack Desserts	
0 77 9	At Breakfast and as Sr 45 Days Refrigerated (		
	14 g	-	1.3 g

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Nutrition Fact Ingredients per 100gr

62

Use

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Storage Weight (g) Number in box

 $\bigcirc$ 



Energy 78 Kcal

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62

 $\bigcirc$ 

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Energy

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62

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 $\bigcirc$ 20

65.58 Kcal

CARAMEL MACCHIATO COFFEE MILK (UHT) Carbohydrate Protein

Fresh Cow,s Milk, Coffee Extract, Caramel Sugar,

3 g

17 g

235; Cup

Carbohydrate

Powder,E407

235; Cup

45 Days Refrigerated

14.77 g

At Breakfast and as Snack Desserts

20

Caramel Flavor, E407

At Breakfast and as Snack Desserts

45 Days Refrigerated (°4 to °8 C)

TotalFat

2 g

MOCHA SOLATTE

Protein

Pasteurized Milk, Coffee Extract, Sugar, Cocolate

TotalFat

1.3 g







Dessert

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Nutrition Fact Ingredients

62

Use

	HONE	/ MILK & RIO	CE DESSERT
Energy	Carbohydrate	Protein	TotalFat
133 Kcal	27 g	-	5 g
4	Pasteurized Milk %3 Fa Stabilizer(E407,E412)	t,Honey,Cream,	Rice,
62	As a Dessert		
$\bigcirc$	One Month Refrigerated	d (°4 to °8 C)	
ō	150; Cup		
$\bigcirc$	24		
Ò			
		CHOCOLAT	E PUDDING
Energy	Carbohydrate	Protein	TotalFat
159 Kcal	28 g	1.9 g	7 g
đ	Fresh Cow,s Milk, Crean Stabilizers (Guar gum C		
62	As a Dessert	arboxymethyr	centrose)
$\bigcirc$	90 Days Refrigerated (°	4 to °8 C)	
ō	100		
Ŵ	24		
UU A	27		
		CVEEDU	N PUDDING
Energy	Carbohydrate	Protein	TotalFat
159 Kcal	28 g	1.9 g	7 g
		-	
47 7	Fresh Cow,s Milk, Crean Stabilizers (Guar gum C		
A R	As a Dessert		
_ _	90 Days Refrigerated (°	4 to °8 C)	
高	100		
	100		
Ŷ	24		

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Storage

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Weight (g) Number in box











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ō 100

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24

3 Months Refrigerated

	CLA	SSIC CHAI L	ATTE (UHT)
Energy	Carbohydrate	Protein	TotalFat
65 Kcal	15 g	-	1 g
Ą	Pasteurized Milk, Sug	jar, Tea Extract	Powder
문직	At Breakfast and as S	nack Desserts	
$\bigcirc$	45 Days Refrigerated	(°4 to °8 C)	
ō	235; Cup		
$\bigcirc$	20		
		MILK SHAK	E SOLATTE
Energy	Carbohydrate	Protein	TotalFat
65.58 Kcal	14.77 g	-	1.3 g
Ð	Pasteurized Milk, Sugar Starch(1422), Caramel H		7), Modified
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	At Breakfast and as Sna	ck Desserts	
$\bigcirc$	45 Days Refrigerated		
ō	200; Cup		
$\bigcirc$	20		
			CE DESSERT
Energy	Carbohydrate	Protein	TotalFat
	,	Trotom	iotan at
141 Kcal	29 g	-	5 g
	-	- t,Cream,Rice,St	5 g
141 Kcal	29 g Pasteurized Milk %3 Fa	- t,Cream,Rice,St	5 g
141 Kcal	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407	- t,Cream,Rice,St ,E412)	5 g
141 Kcal	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407 As a Dessert	- t,Cream,Rice,St ,E412)	5 g
141 Kcal	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407 As a Dessert One Month Refrigerated	- t,Cream,Rice,St ,E412)	5 g
141 Kcal	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407 As a Dessert One Month Refrigerated 150; Cup 24	- t, Cream, Rice, St E412) 1 (°4 to °8 C)	5 g ugar,Cinnamon
	29 g Pasteurized Milk %3 Fa powder, Stabilizer (E407 As a Dessert One Month Refrigerated 150; Cup 24 PANNA CO	, Cream, Rice, St E412) d (°4 to °8 C) <b>TTA VANILL</b>	5 g ugar, Cinnamon A DESSERT
I4I Kcal	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407 As a Dessert One Month Refrigerated 150; Cup 24 PANNA CO Carbohydrate	- t, Cream, Rice, St E412) 1 (°4 to °8 C)	5 g Jgar, Cinnamon A DESSERT TotalFat
141 Kcal	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407 As a Dessert One Month Refrigerated 150; Cup 24 PANNA CO Carbohydrate 31 g	, (ream, Rice, St E412) J (°4 to °8 C) <b>TTA VANILL</b> <b>Protein</b>	S g gar,Cinnamon A DESSERT TotalFat 10 g
141 Kcal	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407 As a Dessert One Month Refrigerated 150; Cup 24 PANNA CO Carbohydrate	- , (ream, Rice, Sı , [412) d (°4 to °8 C) TTA VANILL Protein - - Cream, Starch v	5 g Jgar, Cinnamon A DESSERT TotalFat ID g anilla Essence,
141 Kcal	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407 As a Dessert One Month Refrigerated 150; Cup 24 PANNA CO Carbohydrate 31 g Fresh Cow's Milk, sugar, Stabilizer (E407,E410, E4 At Breakfast and as Snac	- , (ream, Rice, St , [412) d (°4 to °8 C) TTA VANILL Protein - - Cream, Starch v 12) , Beta Caro	5 g Jgar, Cinnamon A DESSERT TotalFat ID g anilla Essence,
141 Kcal	29 g Pasteurized Milk %3 Fa powder, Stabilizer (E407 As a Dessert One Month Refrigerated 150; Cup 24 PANNA CO Carbohydrate 31 g Fresh Cow's Milk, sugar, / Stabilizer (E407, E410, E4 At Breakfast and as Snac 3 Months Refrigerated	- , (ream, Rice, St , [412) d (°4 to °8 C) TTA VANILL Protein - - Cream, Starch v 12) , Beta Caro	5 g Jgar, Cinnamon A DESSERT TotalFat ID g anilla Essence,
141 Kcal	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407 As a Dessert One Month Refrigerated 150; Cup 24 PANNA CO Carbohydrate 31 g Fresh Cow's Milk, sugar, Stabilizer (E407,E410, E4 At Breakfast and as Snac 3 Months Refrigerated 100	- , (ream, Rice, St , [412) d (°4 to °8 C) TTA VANILL Protein - - Cream, Starch v 12) , Beta Caro	5 g Jgar, Cinnamon A DESSERT TotalFat ID g anilla Essence,
141 Kcal	29 g Pasteurized Milk %3 Fa powder, Stabilizer (E407 As a Dessert One Month Refrigerated 150; Cup 24 PANNA CO Carbohydrate 31 g Fresh Cow's Milk, sugar, / Stabilizer (E407, E410, E4 At Breakfast and as Snac 3 Months Refrigerated	- , (ream, Rice, St , [412) d (°4 to °8 C) TTA VANILL Protein - - Cream, Starch v 12) , Beta Caro	5 g Jgar, Cinnamon A DESSERT TotalFat ID g anilla Essence,
141 Kcal	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407 As a Dessert One Month Refrigerated 150; Cup 24 PANNA CO Carbohydrate 31 g Fresh Cow's Milk, sugar, Stabilizer (E407,E410, E4 At Breakfast and as Snac 3 Months Refrigerated 100	, (ream, Rice, St E412) d (°4 to °8 C) TTA VANILL Protein - Tream, Starch v 12) , Beta Caro k Desserts	5 g ugar, Cinnamon A DESSERT Total Fat 10 g anilla Essence, tene
141 Kcal 41 Kcal 41 Kcal 52 52 6 6 7 7 7 7 7 7 7 7 7 7 7 7 7	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407 As a Dessert One Month Refrigerated 150; Cup 24 PANNA CO Carbohydrate 31 g Fresh Cow's Milk, sugar, Stabilizer (E407,E410,E4 At Breakfast and as Snac 3 Months Refrigerated 100 24	, (ream, Rice, St E412) d (°4 to °8 C) TTA VANILL Protein - Tream, Starch v 12) , Beta Caro k Desserts	5 g Jgar, Cinnamon A DESSERT TotalFat ID g anilla Essence,
141 Kcal	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407 As a Dessert One Month Refrigerated 150; Cup 24 PANNA CO Carbohydrate 31 g Fresh Cow's Milk, sugar, Stabilizer (E407,E410, E4 At Breakfast and as Snac 3 Months Refrigerated 100	, (ream, Rice, St [412) d (°4 to °8 C) TTA VANILL Protein - - Cream, Starch v 12) , Beta Caro k Desserts BANAN	5 g Jagar, Cinnamon A DESSERT TotalFat ID g anilla Essence, tene
141 Kcal         Image: Constraint of the second s	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407 As a Dessert One Month Refrigerated 150; Cup 24 PANNA CO Carbohydrate 31 g Fresh Cow's Milk, sugar, Stabilizer (E407,E410,E4 At Breakfast and as Snace 3 Months Refrigerated 100 24 Carbohydrate	, (ream, Rice, Si (F412) d (°4 to °8 C) TTA VANILL Protein - Cream, Starch ( 12) , Beta Caro k Desserts BANAN Protein -	S g Jgar, Cinnamon A DESSERT TotalFat ID g anilla Essence, tene IA PUDDING TotalFat S g
141 Kcal         Image: Constraint of the second s	29 g Pasteurized Milk %3 Fa powder,Stabilizer(E407 As a Dessert One Month Refrigerated 150; Cup 24 PANNA CO Carbohydrate 31 g Fresh Cow's Milk, sugar, Stabilizer (E407,E410,E4 At Breakfast and as Snac 3 Months Refrigerated 100 24 Carbohydrate 23 g	, (ream, Rice, Si (E412) 1 (°4 to °8 C) TTA VANILL Protein - Cream, Starch v 12) , Beta Caro k Desserts BANAN Protein - rized Cream, Su vor, edible colo	5 g Jagar, Cinnamon Jagar, Cinnamon A DESSERT TotalFat 10 g anilla Essence, tene IA PUDDING TotalFat 5 g gar, Starch, Sta















CHOCOLATE P	ANNA COTT	A DESSERT
Carbohvdrate	Protein	TotalFat

	,		
174 Kcal	32 g	1.8 g	10 g
Ð	Fresh Cow's Milk, Crea Powder, Stabilizer (E4		Chocolate

62 At Breakfast and as Snack Desserts  $\bigcirc$ Six Months at Room Temperature

ō 1000

Ø 12

Energy

Energy

103 Kcal

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DRI	DRINKABLE COLA DESSERT			
Carbohydrate	Protein	TotalFat		
22 g	-	3 g		
asteurized Milk, Sugar, itarch, Caramel Colour, E	/ /			

62 At Breakfast and as Snack Desserts

- $\bigcirc$ Six Months at Room Temperature
- ō 125 - 1000
- $\bigcirc$ 24-12

$\sum$	DRINKABLE STRAWBERRY DESSER		
Energy	Carbohydrate	Protein	TotalFat
98.5 Kcal	18 g	2.1 g	3 g
4	Fresh Cow's Milk, Sugar, Strawberry Fruit puree, Starch,E407		
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	At Breakfast and as Snack Desserts		
$\bigcirc$	Six Months at Room Temperature		
ō	125 - 1000		
$\bigcirc$	24-12		

24-12

UU .	24-12			
	DR	INKABLE (	CANTALOUP	E DESSERT
Energy	Carbo	hydrate	Protein	TotalFat
98.5 Kcal	-	18 g	2.1 g	3 g
f	Fresh Cow's	Milk, Sugar, (	Cantaloupe pure	ee, Starch, E407
62	At Breakfas	t and as Sna	ck Desserts	
$\bigcirc$	Six Months	at Room Ter	nperature	
ō	125 - 1000			
$\bigcirc$	24-12			
			SOFT I	CE VANILLA
Energy	Carbo	hydrate	Protein	TotalFat

169 Kcal	23.94 g	3.55 g	6.51 g
52 D	Fresh Cow's Milk(Nonfa Milk Powder ,Glucose S & Emulsifier ( E407,E47 -	at) ,Cream ,Suga iyrup ,Vegetabl 71,E466,E412) ,	ar , Skimmed e Fat ,Stabilizer Vanilla Flavors.
$\bigcirc$	180 Days		
ō	1000		
$\bigcirc$	12 - Tetrapack		



Pro-

Energy

Carbohydrate

PANNA COTTA DESSERT

TotalFat

10 g

TotalFat

3 g

TotalFat

TotalFat

1.5 g

3 g

Protein













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Energy

169 Kcal Ĵ Fre Po Em

62  $\bigcirc$ 

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 $\bigcirc$ 

Six Months at Room Temperature			
200			
36			
	SOFT ICE C	HOCOLATE	
Carbohydrate	Protein	TotalFat	
Carbohydrate 23.94 g	Protein 3.55 g	TotalFat 6.51 g	
2	3.55 g	6.51 g Skimmed Mil	
23.94 g Fresh Cow's Milk (Nonfa	3.55 g	6.51 g Skimmed Mil	



1000

12 - Tetrapack



	VANILLA ICE CREAM POWDER MIXED With Vegetable oil			
Energy	Carbohydrate	Protein	TotalFat	
153 Kcal	3.67 g	22.81 g	5.22 g	
Ŷ	Sugar, Glucode, Vegetable Milk Solids, Stabilizer, Anti			
65	1 year TotalFat	Carbohydra	te Protein	
ā	1000			
Ø	6			
		MISU DESSE -Family Siz		
Energy	Carbohydrate	Protein	TotalFat	
236 Kcal	26.08 g	4.66 g	12.6 g	
ł	1) Fresh Cow's Milk (no Milk Powder, Glucose S Powder, Cocoa Powder, E471, Dextrose ,Gelatir	yrup, Whey Pov	vder, Coffee	
$\bigcirc$	180 Days Frozen Below	°18-c		
ō	500			
$\bigcirc$	4			
	CHEESE PAST Fruit Sauc			
Energy	Carbohydrate	Protein	TotalFat	
252 Kcal	27 g	3.6 g	14.4 g	
ð	1) Cream, Orange Juic 2) Cocoa Cake, 3) Black			
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	-			
$\bigcirc$	180 Days Frozen Belov	w °18-c		
ō	90			
$\bigcirc$	2x12			
- Star	CHEESE CAKE	WITH CHOCO	LATE SAUCE	
Energy	CHEESE CAKE Carbohydrate	WITH CHOCO Protein	LATE SAUCE TotalFat	
Energy 355 Kcal				







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Energy

153 Kcal

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65  $\bigcirc$ 1 year

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<b>S</b>	TIRAMISU D	ESSERT MO	USSE CAKE
Energy	Carbohydrate	Protein	TotalFat
236 Kcal	26.08 g	4.66 g	12.6 g
62) 6	Fresh Cows Milk (Nonfat Butter, Glucose Syrup, Coff (E331,E471,Dextrose), Ca -	), Sugar, Skimr ee Powder, Stat ke, Cocoa Pow	ned Milk Powder vilizer & Emulsifier der, Whey Powde
$\bigcirc$	180 Days Frozen Below °	18-c	
ō	90		
$\bigcirc$	18		
	ſ	HOCOLATE	I AVA CAKF
Energy	Carbohydrate	Protein	TotalFat
415 Kcal	61.32 g	7.08 g	15.85 g
62 9	Sugar, Flour, Vegetable ( Powder, Cake's Gels, Bak Vanilla Powder, Salt, Wa -	ing Powder, Xa	Powder, Milk Inthan Gum,
$\bigcirc$	180 Days Frozen Below <sup>o</sup>	'18-c	

COCOA ICE CREAM POWDER MIXED WITH VEGETABLE OIL

Protein

3.67 g

Sugar, Glucode, Vegetable Oil, Whole Milk Powder, Emulsifier, Milk Solids, Stabilizer, Anti-Caking Agent, cocoa Powder.

TotalFat

5.22 g

Carbohydrate

22.81 g

DESSER<sup>-</sup>

180 Days Frozen Below °18-c

ō 2x80g  $\bigcirc$ 12



	CHEESE CAKE \	NITH CI
Energy	Carbohydrate	Prot
355 Kcal	34.7 g	5.7 g
Ð	1) Cream Cheese, Fresh Cow's Butter, Skimmed Milk Powder, (E-407E-471E-466E412), 2) Cocoa Cake, 3) Chocolate.	
$\bigcirc$	180 Days Frozen Below	/ °18-c
ō	90g	
$\bigcirc$	27	

# BABY FOOD

## I PUREE I INFANT MILK

## I BABY MILK









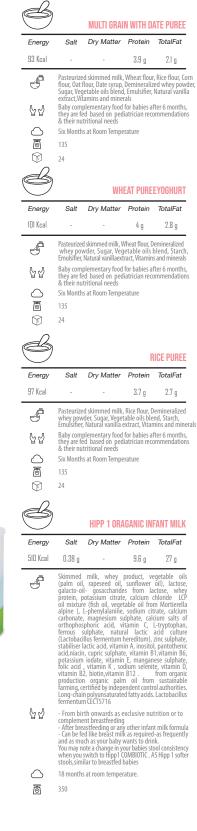
## BABY FOOD



organic

COMBIOTIC

PREBIOTIC











Energy	Salt	Dry Matter	Protein	TotalFat
97 Kcal	-	-	4.3 g	2.9 g
f	Deminerali blend, Star	d skimmed milk, ized whey powde ch, Emulsifier,Vit	er, Sugar, Veg amins and n	etable oils ninerals
문직		plementary food ney are fed base idations & their		after 6 trician needs
		at Room Temper	ature	
	135			
	24			
B				
$\underline{\smile}$	0.1			
Energy	Salt	Dry Matter	Protein	TotalFat
103 Kcal	-	-	4 g	2.8 g
ſ	vitamins ai	d skimmed milk, ized whey powde Starch, Emulsifie nd minerals Jementary food 1		
68	they are fee & their nut	lementary food 1 d based on pedi ritional needs	atrician reco	mmendations
Õ	Six Months	at Room Temper		
	135 24			
	27			
G		M	AJAN ORG	ANIC MILK
Energy	Salt	Dry Matter	Protein	TotalFat
47 Kcal	-	-	3.2 g	1.5 g
Å		nole milk, Organi		
62		, Natural vanilla ( st and Snack Time		1
$\bigcirc$	Six Months	at Room Temper	ature	
ō	200			
Ŷ	36			
9	36			
ð H				
to S		IPP 2 ORGAN	IC FOLLOV	V-ON MILK
Energy		IPP 2 ORGAN	IC FOLLOV Protein	V-ON MILK TotalFat
Energy 495 Kcal	Н			
	H Salt D.4 g Skimmed rapessed ( oil-gosacc vitamin ( calcium c ,calcium c ,ca	Dry Matter - milk , lactose , v oil , sunfloweroil harides from lac C , potassium hloride, ferrous stural lactic aci	Protein 10.6 g regetable oil , whey proc tose, calciu chloride, sulphate, st d culture tamin E, inic acid, cuy vitamin B6, vitamin B6, vitamin B6, vitamin D, ainable farr	TotalFat 24.7 g s ( palm oil , luct, galacto- m carbonate, L-tryptophan abiliser lactic Lactobacillus itamin A , vric sulphate, manganese jum iodate, vitamin B12. ning,certified
	H Salt D.4 g Skimmed rapessed c ol-gosacc vitamin c vitamin k did , na fermentur niacin,zina vitamin B from orga organic pa by indepe fermentur - After an Hipp 2 CO nutritiona	Dry Matter - milk , lactose , v oil , sunfloweroil harides from lac ( , potassium hloride, ferrous tutral lactic aci c oxide, pantothe v, vitamin B1, folic acid, bit 2, sodium selenii ic production alm oil from sust	Protein ID.6 g regetable oil , whey proc tose, calciuu chloride, sulphate, st d culture ( tamin E, cu mic acid, cu vitamin B, tin, potass te,vitamin D, ainable farr authorities.	TotalFat 24.7 g s (palm oil , luct, galacto- n carbonate, L-trytophan abiliser lactic lactobacillus viric sulphate, manganese ium iodate, vitamin A , sric sulphate, manganese ium iodate, vitamin B12.
495 Kcal	Salt D.4 g Skimmed rapessed c oil-gosacc vitamin c ,caldium c acid , na fermentur niacin,zina trom organ organic pa by indepe fermentur - After ar - After ar	Dry Matter 	Protein 10.6 g regetable oil b, whey proc tose, calciu chloride, sulphate, st d culture ( tramin E, sulphate, st d culture ( tramin B6, trin, potass trin, potass trin, potass trin, potass trin, acid, cur tranin ble farr authorities.	TotalFat 24.7 g 3 (palm oil , luct, galacto- n carbonate, L-trytophan abiliser lactic lactobacillus viriamin A , oric sulphate, manganese ium iodate, vitamin B12. ning,certified Lactobacillus
495 Kcal	Salt D.4 g Skimmed rapessed c oil-gosacc vitamin c ,caldium c acid , na fermentur niacin,zina trom organ organic pa by indepe fermentur - After ar - After ar	Dry Matter - milk, Jactose , v ing , Jactose , v ing , Jactose , v ing , Jactose , v , parameter , parameter , vitam 81, - , foreir acid, bit , vitam 81, - , foreir acid, bit , vitam seleni in olf from sus endent control , n CECIS716 medent control , n CECIS716 medent control , n DecISTS - medent control , n DecISTS - medent control , n DecISTS - medent control , n DecISTS - n DeciSTS - - - - - - - - - - - - - -	Protein 10.6 g regetable oil b, whey proc tose, calciu chloride, sulphate, st d culture ( tramin E, sulphate, st d culture ( tramin B6, trin, potass trin, potass trin, potass trin, potass trin, acid, cur vitamin B6, trin, acid, cur tramin b, trin, acid, cur tramin b, tramin b, trami	TotalFat 24.7 g s (palm oil , luct, galacto- n carbonate, L-tryptophan abiliser latic lactobacillus yritamin A -, oric sulphate, manganese ium iodate, vitamin B12. ning,certified Lactobacillus

ALMOND PUREEYOGHURT







## ICE CREAM

- I CUP I CONE CUP I STICK I WATER ICE I SANDWICH
- I CONE I PAPER BOARD I BAR I PREMIUM FAMILY I BULK





## ICE CREAM 😴



	VANILLA & S	TRAWBERRY	
Fat	Carbohydrate	Protein	
9.41 g	24.7 g	3.82 g	
Fresh Milk, Sugar, Skimmed Milk Powder, Glucose Syrup,			

ð Fresh Milk, Sugar, Skimmed Milk Powder, Glucose Syrup, Vegetable Oil, Vanilla, Emulsifier & Stabilizers (E471, E466, E412, E407), Compound, Natural Colors 365 Days Frozen Below -18°c  $\bigcirc$ 

ō 57g

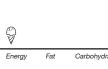
Ŷ 60

Energy

199 Kcal



Ø			VANILLA
Energy	Fat	Carbohydrate	Protein
192 Kcal	8 g	25.7 g	4.28 g
đ	Fresh Milk, Sugar, Skimmed Milk Powder, Glucose Syrup, Vegetable Oil, Vanilla, Emulsifier & Stabilizers (E471, E466, E412, E407)		
$\bigcirc$	365 Days Frozen Below -18°c		
ō	60g		
$\bigcirc$	60		



¥			COFFEE	
Energy	Fat	Carbohydrate	Protein	
162 Kcal	8 g	19.6 g	2.8 g	
ð	Fresh cow's milk(full fat),sugar,butter, Vegetable fat, Skimmed milk power, whey powder, glucose syrup,rstabilizer & emulsifier (E407, E471, E466, E2. (412) coffee powder			

365 Days Frozen Below -18°c  $\bigcirc$ 

ō 60g





Ø			POLOMBIERE
Energy	Fat	Carbohydrate	Protein
299 Kcal	23.31g	19.45g	2.97 g
f	Fresh Cow's Milk Non Fat, Sugar, Cream, Skimmed Milk Powder, Vanilla, Walnut, Pistachio, Chocolate, Emulsifier & Stabilizers (E471, E466, E412, E407)		
$\bigcirc$	12 Months Frozen Below -18°c		
ō	120g		
$\bigcirc$	36		

	Ø
	Energy
	-
	ð
1)	$\bigcirc$
	ō

		MAJOON (DATES	S ICE CREAM)	
ŋу	Fat	Carbohydrate	Protein	
	-	23.64g	4.45g	
	Fresh Milk, Sugar, Skimmed Milk Powder, Vegetable Oil, Glucose Syrup, Cinnamon, Ginger,Date, Sesame, Emulsifie & Stabilizers(E471, E466, E412, E407)			
	365 Days Fr	ozen Below -18°c		
	95g			
	25			



Ø

Ø		VANILLA 8	CHOCOLATE
Energy	Fat	Carbohydrate	Protein
223 Kcal	12.94 g	23.3 g	3.49 g
f	Fresh Milk, Sugar, Skimmed Milk Powder, Glucose Syrup, Vegetable Oil, Vanilla, Emulsifier & Stabilizers (E471, E466, E412, E407), Cocoa Powder		
$\bigcirc$	365 Days Frozen Below -18°c		
ō	57g		
Ø	60		



Ø			CHOCOLATE	
Energy	Fat	Carbohydrate	Protein	
94Kcal	3.11 g	14.25 g	2.37 g	
ð	Fresh cow's milk(non fat),sugar,glucose syrup, Vegetable fat, Skimmed milk power, cocoa powder, whey powder, stabillizer & emulsifier (E407, E471, E466, E2 .(412)			
$\bigcirc$	365 Days Frozen Below -18°c			
ō	55g			
$\bigcirc$	60			



$\bigcirc$			SAFFRON
Energy	Fat	Carbohydrate	Protein
118 Kcal	6.36 g	13.84 g	2.18 g
f	Fresh cow's milk(full fat),sugar, Vegetable fat, Skimmed milk power, glucose syrup,whey powder, stabilizer & emulsifier (E407, E471, E466, E412), roze water,saffron, natural food color(annatto, turmeric)		
$\bigcirc$	365 Days Frozen Below -18°c		
ō	55g		
$\bigcirc$	60		



Ĵ

Nutrition Fact Ingredients per 100gr

٩

Ŷ	ORANGE WITH BITTER CHOCOLATE			
Energy	Fat	Carbohydrate	Protein	
214.4 Kcal	10.4g	26.4g	3.8 g	
ť	Skimmed Milk	ilk ( Full Fat), Sugar, Bitter Powder, Dark, Cocoa Pow nulsifier (E-407 E-412 E-46	der, Glucose Syrup,	Butter,
$\bigcirc$	12 Months Fr	rozen Below -18°c		
ō	120g			
$\bigcirc$	36			



 $\bigcirc$ 

62

Use

ō

Storage Weight (g) Number in box

 $\bigcirc$ 



Ø

Energy

233 Kcal

8

 $\bigcirc$ 

ō 60g

Ø

Ø

Energy

Fat

60

Fat

14.3 g

365 Days Frozen Below -18°c

			BAKLAVA
Energy	Fat	Carbohydrate	Protein
262 kcal	14g	31.44g	2.56g
ð	Fresh cow's milk, sugar, butter, Skimmed milk power, Vegetable fat, glucose syrup, stabillizer & emulsifier (E407, E471, E466, E412), vanilla, Baklava.		
$\bigcirc$	365 Days Frozen Below -18°c		
ō	110g		
$\bigcirc$	25		

Carbohydrate

24.17 g

Fresh Milk, Sugar, Skimmed Milk Powder, Glucose Syrup, Vegetable Oil, Cocoa Powder, Emulsifier & Stabilizers (E471, E466, E412, E407)

CHOCOLATE

Protein

2.3 g



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All and the second seco	

		١	VATERMELON
Energy	Fat	Carbohydrate	Protein
121 Kcal	3.8 g	21.24 g	0.5 g
ð	Skimmed milk	k(non fat),sugar,glucose power, cocoa powder, w 17, E471, E466, E2 .(412)	syrup, Vegetable fat, hey powder, stabillize
$\bigcirc$	365 Days Froz	en Below -18°c	
ō	55g		
$\bigcirc$	40		

BANANA WITH COCOA CHOCOLATE COATED

Carbohydrate Protein



.

235 Kcal	13.21 g	25.41 g	3.91 g
ð	Vegetable Oil,	ar, Skimmed Milk Powd Compound Banana, Cho ier & Stabilizers (E471, E	colate Coating, Natural
$\bigcirc$	12 Months Fro	ozen Below -18°c	
ō	57g		
$\bigcirc$	60		
$\bigcirc$			
8			GUM
Energy	Fat	Carbohydrate	Protein
	0.07	15.05	170

151 Kcal	9.07 g	15.95 g	1.73 g	
f	concentrate, Ski emulsifier (E407		cose syrup, stabillizer & iey power, beet root nat	tural
$\bigcirc$	color. 2 milky ch 365 Days Froze	iocolate, candy sparkle. n Below -18°c		
ō	55g			
$\bigcirc$	60			







Ø			COCONUT	
Energy	Fat	Carbohydrate	Protein	
217 Kcal	14.5 g	21.18 g	4.1 g	
f		ar, Skimmed Milk Powder, colate Coating, Emulsifier		
$\bigcirc$	365 Days Froze	en Below -18°c		
ō	57g			
$\bigcirc$	56			





Ø	60		
Ø			CHOCOLATE
Energy	Fat	Carbohydrate	Protein
135 Kcal	7.75g	14.71g	55 g
Ĵ		k(nun fat), sugar, Vegetal owder, stabillizer & emul: cocoa coated	
$\bigcirc$	365 Days Froz	en Below -18°c	
ō	55g		
$\widehat{\mathbb{P}}$	60		



VANILLA

Protein

4.17 g

Ø	60		
Ø			FUNNY FACE
Energy	Fat	Carbohydrate	Protein
210 Kcal	10 g	26.38 g	3.72 g
Ĵ	Vegetable Oil, Va	, Skimmed Milk Powde nilla,Cocoa Powder, Ch ilizers (E471, E466, E4	ocolate Coating,
$\bigcirc$	365 Days Frozer	I Below -18°c	
_	-		

Carbohydrate

32.12 g

Fresh Milk, Sugar, Skimmed Milk Powder, Glucose Syrup, Vegetable Oil, Vanilla, Emulsifier & Stabilizers (E471, E466, E412, E407)

ō 70g  $\bigcirc$ 52

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Energy

Ĵ  $\bigcirc$ 

> ō 60g

Fat

365 Days Frozen Below -18°c





VANILLA

Protein

2.29 g

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Nutrition Fact per 100gr	Ingredients	Use	Storage	Weight (g)	Number in box

## ICE CREAM 😴

8 V	ANILLA CO	DCOA COATED WIT	H CHOCOLATE
Energy	Fat	Carbohydrate	Protein
126.4 Kcal	12.2g	0.3g	3.85 g

Fresh cow's milk (non fat)-sugar-vegetable fat- skimmed milk powder-whey powder- glucose syrup-cocoa powder-wanilla-stabilizer & emulsifier (E-407E-466E-412E471)-chocolate. ð

- $\bigcirc$ 365 Days Frozen Below -18°c
- ō 60g Ø 60

Ø

Energy

120 Kcal

f  $\bigcirc$ 

ō 60g

 $\bigcirc$ 52



$\bigcirc$			PANDA	
Energy	Fat	Carbohydrate	Protein	
124 Kcal	4.51 g	18.2 g	2.54 g	
9	glucose syrup, st cow's milk(non f	non fat), sugar, Vegetable fat abillizer & emulsifier (E407, I at), sugar, Vegetable fat, Skir ocoa power, stabillizer & emu	E471, E466, E412), nmed milk power, 1	vanilla. –2 Fresh whey power,
$\bigcirc$	365 Days Froz	en Below -18°c		
ō	65g			
$\bigcirc$	52			
$\bigcirc$				
Ĭ			GAZ	
Energy	Fat	Carbohydrate	Protein	
193 Kcal	11.93 g	18.43 g	2.94 g	

	n.oo g	10.10 g	2.019
\$	milk power, stabill	on fat), sugar,Veget izer & emulsifier (E4 ilky chocolate, Pista	able fat, Gaz, Skimmed 107, E471, E466, E412), chio.
$\bigcirc$	365 Days Frozen	Below - 18°c	
ō	70g		
$\bigcirc$	60		

D	60	

Ø			RED FRUITS
Energy	Fat	Carbohydrate	Protein
148 Kcal	4.37 g	24.67 g	2.52 g
ð	power, whey pow powder2sugar	wer, stabillizer & emulsifier (	ıt, glucose syrup, Skimmed milk E407, E471, E466, E412), Vanilla yrup, Starch, stabillizer & emulsifier
$\bigcirc$	365 Days Froz	en Below -18°c	
ō	90g		
Ŷ	30		
Ø			LEMON
Energy	Fat	Carbohydrate	Protein
148 Kcal	4.37 g	24.67 g	2.52 g
148 Kcal	Fresh cow's milk whey power, stal fruit concentrate	(non fat), sugar, Vegetable f billizer & emulsifier (E407, E- , glucose syrup, Starch, stabi	at, glucose syrup, Skimmed milk power, 471, E466, E412), Vanilla powder2sugar llizer & emulsifier (E407, E471, E466,
148 Kcal	Fresh cow's milk whey power, stal fruit concentrate E412), Citric Acid	(non fat), sugar, Vegetable f billizer & emulsifier (E407, E-	at, glucose syrup, Skimmed milk power, 471, E466, E412), Vanilla powder2sugar llizer & emulsifier (E407, E471, E466,
148 Kcal	Fresh cow's milk whey power, stal fruit concentrate E412), Citric Acid	(non fat), sugar, Vegetable fi billizer & emulsifier (E407, E- , glucose syrup, Starch, stabi I, Natural food color( Green c	at, glucose syrup, Skimmed milk power, 471, E466, E412), Vanilla powder2sugar llizer & emulsifier (E407, E471, E466,
<i>•</i>	Fresh cow's milk whey power, stal fruit concentrate E412), Citric Acid 12 Months Fre	(non fat), sugar, Vegetable fi billizer & emulsifier (E407, E- , glucose syrup, Starch, stabi I, Natural food color( Green c	at, glucose syrup, Skimmed milk power, 471, E466, E412), Vanilla powder2sugar llizer & emulsifier (E407, E471, E466,
	Fresh cow's milk whey power, stal fruit concentrate E412), Citric Acid 12 Months Fro 90g	(non fat), sugar, Vegetable fi billizer & emulsifier (E407, E- , glucose syrup, Starch, stabi I, Natural food color( Green c	at, glucose syrup, Skimmed milk power, 471, E466, E412), Vanilla powder2sugar llizer & emulsifier (E407, E471, E466,
	Fresh cow's milk whey power, stal fruit concentrate E412), Citric Acid 12 Months Fro 90g	(mon fat), sugar, Vegetable ( billizer & emulsifier (E407, E glucose syrup, Starch, stable Natural food color Green c zzen Below -18°c	at, glucose syrup, Skimmed milk power, 471, E466, E412), Vanilla powder2sugar llizer & emulsifier (E407, E471, E466,
	Fresh cow's milk whey power, stal fruit concentrate E412), Citric Acid 12 Months Fro 90g	(mon fat), sugar, Vegetable ( billizer & emulsifier (E407, E glucose syrup, Starch, stable Natural food color Green c zzen Below -18°c	at, glicose syrup, Skinmed milk power, 471, E466, E412), Vanilla powder, - 25ugar Ilizer & emukifter (E407, E471, E466, hlorpphyfl, annatto), Water.



00			
		NINJA	
Fat	Carbohydrate	Protein	
6 g	14.58 g	2.04 g	
milk power, glu	x(full fat),fruit concentrate(a cose syrup, whey power, stab nthocyanin- been root-chlor	villizer & emulsifier (E	
365 Days Fro	zen Below -18°c		
60g			e
52			300



Ø			ORANGE	
Energy	Fat	Carbohydrate	Protein	
148 Kcal	4.37g	24.67 g	2.52 g	
f	whey power, s	Fresh cow's milk(non fat), sugar, Vegetable fat, glucose syr whey power, stabillizer & emulsifier (E407, E471, E466, E4 -2sugar, fruit concentrate, glucose syrup, Starch, stabilizer E471, E466, F412), Citri Acid, Natural food color( Beta, Ca		
$\bigcirc$		zen Below -18°c		
周	00a			





		BLUEBERRY	
Fat	Carbohydrate	Protein	
4.37 g	24.67 g	2.52 g	
power, whey po	wer, stabillizer & emulsifier		
12 Months Frozen Below -18°c			
90g			
30			
	4.37 g Fresh cow's milk power, whey po natural Food col 12 Months F 90g	4.37 g 24.67 g Fresh cow's milk(non fat), sugar, Vegetablef power, whey power, stabilizer & emulsifier natural Food color blue, water. 12 Months Frozen Below -18°c 90g	4.37 g     24.67 g     2.52 g       Fresh cow's milk(non fat), sugar, Vegetable fat, glucose syrup, Skin power, whey power, stabilizer & emulsifier (E407, E471, E466, E4 natural Food color blue, water.       12 Months Frozen Below - 18°c       90g

Ø		VAI	VILLA NUTER	
Energy	Fat	Carbohydrate	Protein	
290 Kcal	16.1 g	32.12 g	4.17 g	
Ĵ	Fresh Milk, Sugar, Skimmed Milk Powder, Vegetable Oil, Chocolate Coating, Almond, Vanilla, Emulsifier & Stabilizers (E471, E466, E412, E407)			
$\bigcirc$	365 Days Frozen Below -18°c			
ō	75g			
$\bigcirc$	60			





Energy	Fat
148 Kcal	4.37g
ð	Fresh cow's milk( whey power, stat -2sugar, fruit con E471, E466, E412
$\bigcirc$	365 Days Frozer
ō	90g





Carbohydrate	Protein
24.67 g	2.52 g
k(non fat), sugar, Vegeta abillizer & emulsifier (E4 oncentrate, glucose syrup 12), Citric Acid, Natural fo en Below -18°c	07, E471, E466, É o, Starch, stabillize









			CHOCOLATE
Energy	Fat	Carbohydrate	Protein
314 Kcal	20 g	30.19 g	3.34 g
ð	Fresh Milk, Sug Vegetable Oil, (E471, E466, E	gar, Skimmed Milk Powde Cocoa Powder, Almond, E 412, E407)	r, Glucose Syrup, mulsifier & Stabilizers
$\bigcirc$	365 Days Frozen Below -18°c		
ð	75g		
$\bigcirc$	48		

 $(\cdot, \cdot)$ 

¥			SAFFRON
Energy	Fat	Carbohydrate	Protein
298 Kcal	20.04 g	26.74 g	2.72 g
Ð		cimmed Milk Powder, Glu Gaffron, Saffron Chocolate 66, E412, E407)	
$\bigcirc$	365 Days Frozen Below -18°c		
ō	82g		
$\bigcirc$	48		





Ø			TIRAMISU
Energy	Fat	Carbohydrate	Protein
330 Kcal	22 g	29.55 g	3.35 g
Ð	Vegetable Oil, Coff	Skimmed Milk Powder, Glu fee Powder, Chocolate, Choc lizers (E471, E466, E412, E4	olate Coating,
$\bigcirc$	12 Months Fro	zen Below -18°c	
ō	83g		
$\bigcirc$	30		



Ø	MINI ESPITAMEN STICKS (6 Pieces) with 3 flavours
$\bigcirc$	365 Days Frozen Below -18°c
ō	324g
$\bigcirc$	4









Ŷ	48				
Ö			MILK		
Energ	y Fat	Carbohydrate	Protein		
147 Kcal	5.5 g	18 g	4 g		
f	Fresh Milk, Suga Vegetable Oil, Vi E466, E412, E403	r, Skimmed Milk Powder, G tamin Powder, Emulsifier 8 7)	Glucose Syrup, & Stabilizers (E471,		
$\bigcirc$	365 Days Frozen Below -18°c				
ō	70g				

Carbohydrate

27.64 g

Fresh Milk, Sugar, Skimmed Milk Powder, Glucose Syrup, Vegetable Oil, Coffee Powder, Coffee Chocolate, Almond, Emulsifier & Stabilizers(E471, E466, E412, E407)

60

Ŷ

Energy

396 Kcal

Ĵ

 Fat

27 g

365 Days Frozen Below -18°c

		DOUBL	E CHOCOLATE
Energy	v Fat	Carbohydrate	Protein
370 Kcal	20.43 g	41 g	2 g
đ	Vegetable Oil, Coo	Skimmed Milk Powder, coa Powder, Chocolate, Al 1, E466, E412, E407)	
$\bigcirc$	365 Days Froze	n Below -18°c	
ō	80g		
$\bigcirc$	30		

<i>S</i>		CARA	MEL PEANUTS
Energy	/ Fat	Carbohydrate	Protein
349 Kcal	20 g	35.68 g	6.45 g
9	Syrup, Caramel, E	at), Sugar, Skimmed Mi Butter, Whey Powder, Pe ilizers (E471, E466, E41	anut, Chocolate,
$\bigcirc$	12 Months Froz	en Below -18°c	
ō	85g		
$\bigcirc$	30		



ICE CREAM 🥰

COFFEE

Protein

3.95 g





## ICE CREAM 😴



Ø			VANILLA
Energy	Fat	Carbohydrate	Protein
290 Kcal	16.51 g	32.12 g	4.17 g
ð	Oil, Glucose Sv	ugar, Skimmed Milk Powo rrup, Vanilla, Chocolate Fo tabilizers (E471, E466, E4	r Coating,
$\bigcirc$	365 Days Fro	zen Below -18°c	
ō	50g		
$\bigcirc$	50		

Carbohydrate

22.51 g

Water, Sugar, Red Fruits / Plum Concentrate, Citric Acid, Natural Color, Emulsifier & Stabilizers (E466, E412, E407, E471)

365 Days Frozen Below -18°c

**RED FRUITS / PLUM** 

Protein

Fat

Ø

Energy

92 Kcal 9

 $\bigcirc$ 

ō 70g

60



Ø

Energy	Fat	Carbohydrate	Protein
92 Kcal	-	22.51g	-
Ð	(carboxy meth fatty acids, gu food colors (Ca honey, dates,	trated barberry,glucose nyl cellulose, Mono and c ar gum, caragnan), citrici armine), water. 2) sugar, stabilizer (Mono and dig m, caragnan, carboxyme Ia, lemon juice, edible n ter	liglycerides of cacid, natural glucose syrup, lycerides of fatty
$\bigcirc$	365 Days Froz	en Below -18°c	
ō	70g		
Ŷ	60		
Ø		ORANGE	/ BARBERRY
Energy	Fat	ORANGE Carbohydrate	/ BARBERRY Protein
Energy 92 Kcal	Fat		
	- Water, Sugar,	Carbohydrate 22.5lg Orange / Barberry Concent Emulsifier & Stabilizers	Protein -
	- Water, Sugar, Natural Color, (E466, E412, E	Carbohydrate 22.5lg Orange / Barberry Concent Emulsifier & Stabilizers	Protein -
	- Water, Sugar, Natural Color, (E466, E412, E	Carbohydrate 22.51g Orange / Barberry Concent Emulsifier & Stabilizers 407, E471)	Protein -

DRACULA









Ø	SAFFRON WATER ICE WITH Basil seeds icelolly				
Energy	Fat	Carbohydrate	Protein		
92 Kcal	-	22.51 g	-		
f	(E407, E471,	joice, rose water, stabillize E466, E412), saffron, nati ater2 Basil seeds.	er & emulsifier ral food color(		
$\bigcirc$	12 Months	Frozen Below -18°c			
ō	70g				
$\bigcirc$	64				









)		VANILLA WITH MA	INGO COATED
ergy	Fat	Carbohydrate	Protein
Kcal	22.04 g	25.92 g	2.16 g
a) i	Fresh Milk, Sug Vegetable Oil, (E471, E466, E	gar, Skimmed Milk Powd Vanilla, Coated Mango, E 412, E407)	er, Glucose Syrup, mulsifier & Stabilizer:
5	365 Days Froz	en Below -18°c	
ĺ	62g		
)	60		



9	Ĵ	년 <b>진</b>	$\bigcirc$	ō	$\bigcirc$
Nutrition Fact per 100gr	Ingredients	Use	Storage	Weight (g)	Number in box



Ŷ	SOUR CHE	RRY WITH CHOCOL	ATE ICELO
Energy	Fat	Carbohydrate	Protein
78 Kcal	4.02 g	22.17 g	0.33 g
ð	& emulsifier (E	erry concentrate, citrik ac 407, E471, E466, E412), r2 chocolate coated.	
$\sim$	265 Davis Free	an Dolour 10°s	

- 365 Days Frozen Below -18°c  $\bigcirc$
- ō 70g 60



	SAFFRON WAT Basil Seeds	
at	Carbohydrate	Protein
-	22.51 g	-











Ø	SOU	RCHERRY CRANBER	RY ICELOLLY	
Energy	Fat	Carbohydrate	Protein	
102 Kcal	-	25.2 g	0.4 g	
J	ugar, Sourcherry concentrate, glucose syrup, stabillizer & emulsifier (E407, E471, E466, E412), citric acid, natural color( carmin-beet root), water.			
$\bigcirc$	365 Days Frozen Below -18°c			
ō	105 g			
$\bigcirc$	50			

Carbohydrate

25.2 g

sugar, lime juice, Mint cyrup, glucose syrup, stabillizer & emulsifier (E407, E471, E466, E412), citric acid, natural color( turmeric- chlorophyll), water.

365 Days Frozen Below -18°c

LEMON MINT

Protein

0.4 g



Ø

Energy

102 Kcal

8  $\bigcirc$ 

> ō  $\bigcirc$ 50

Fat

105 g



Ø		BLACKBER	RY ICELOLLY	
Energy	Fat	Carbohydrate	Protein	
102 Kcal	-	25.2 g	0.4 g	
4	sugar, Fruit and berry concentrate, glucose syrup, stabilizer & emulsifier (E407, E471, E466, E412), citric acid, water.			
$\bigcirc$	365 Days Frozen Below -18°c			
ō	105 g			
$\bigcirc$	50			



Ø		VANILLA ANI	D CHOCOLATE
Energy	Fat	Carbohydrate	Protein
191 Kcal	9.6 g	21.43 g	4.9 g
\$	Fresh Cow's N Oil, Glucose S Vanilla, Wafe	Ailk, Sugar, Skimmed Milk yrup, Cocoa Powder, Strav r, Emulsifier	Powder, Vegetable vberry Marmalade,
$\bigcirc$	12 Months Frozen Below -18°c		
ō	65g		
$\bigcirc$	60		
Ŷ			VANILLA

v			TAITLEA
Energy	Fat	Carbohydrate	Protein
198 Kcal	10 g	23.6 g	3.5 g
ł	Fresh Milk, Vanilla, Cor E407, E471	Sugar, Skimmed Milk Pow ie Wafer, Emulsifier & Stab )	der, Vegetable Oil, ilizers (E466, E412,
$\bigcirc$	365 Days F	rozen Below -18°c	
ō	73g		
$\bigcirc$	48		













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	CREAM
	<u>ы</u>

Ø		ACKBERRY WITH I Coated Stick	BLACKBERRY
Energy	Fat	Carbohydrate	Protein
290 Kcal	16.51 g	32.12 g	4.17 g
f	Fresh Milk, Sugar, Skimmed Milk Powder, Glucose Syrup, Vegetable Oil, Vanilla, Berry Fruit, Coated Blackberry, Natural Colors, Emulsifier & Stabilizers (E471, E466, E412. E4071)		
$\bigcirc$	365 Days Fi	rozen Below -18°c	
ō	65 g		
$\bigcirc$	60		

Ø			COLA
Energy	Fat	Carbohydrate	Protein
90Kcal	-	22.5g	-
Ĵ		r, cola, citric acid, natural c :407, E471, E466, E412),	olor, emulsifier &
$\bigcirc$	365 Days I	Frozen Below -18°c	
ō	105 g		
$\bigcirc$	50		





Ø			CHOCOLATE
Energy	Fat	Carbohydrate	Protein
210 Kcal	12 g	23 g	2.45 g
f	Fresh Milk, Sugar, Skimmed Milk Powder, Vegetable Oil, Cocoa Powder, Cone Wafer, Emulsifier & Stabilizers (E466, E412, E407, E471)		
$\bigcirc$	365 Days Frozen Below -18°c		
ō	73g		
$\bigcirc$	48		



## ICE CREAM 🥰



5	-	-1	2	
	-			
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M	~			
	e		1	
	-			

Ø			CHOCOLATE
Energy	Fat	Carbohydrate	Protein
261 Kcal	10.6 g	25.43 g	4.9 g
f	Oil, Cocoa Pow	iilk, Sugar, Skimmed Mill der, Cone Wafer, Chocola 466, E412, E407, E471)	k Powder, Vegetable te Dragee, Emulsifier

365 Days Frozen Below -18°c  $\bigcirc$ 

ō 73g Ø 48

$\bigotimes$			VANILLA
Energy	Fat	Carbohydrate	Protein
143 Kcal	7 g	18.13 g	1.99 g
Ð	Fresh cow's m power, glucos (E407, E471, I	ilk (non fat), sugar, Veget ie syrup, whey power, stab E466, E412), Vanilla powe	able fat, Skimmed milk villizer & emulsifier r2 wafer cone.
$\bigcirc$	365 Days Fro	zen Below -18°c	
ō	70g		
$\bigcirc$	50		



Ø		S	STRAWBERRY
Energy	Fat	Carbohydrate	Protein
119 Kcal	4.56 g	16.73 g	2.71 g
<b>\$</b>	Fresh cow's milk(non fat), sugar, Strawberry jam, Vegetable fat Skimmed milk power, glucose syrup, whey power, stabilizer & emulsifier (E407, E471, T. 466, E412), natural color of the food (beet-root), -2 wafer cone. 365 Davs Frozen Below - 18°C		
ō	70g		
P	50		



¥	COCO	A WITH CHOCOLAT	E AND BREAD	
Energy	Fat	Carbohydrate	Protein	
233.62 Kcal	9.5 g	33.28 g	3.75 g	
Ĵ	Fresh Cow's Milk ( Non Fat) Sugar, Vegetable Fat, Glucose Syrup, Skimmed Milk Powder, Whey Powder, Cocoa Powder, Stabilizer & Emulsifier (E-407e-412E-466e471) ,Chocolate ,			
$\bigcirc$	Ice Cream Bread 12 Months Frozen Below -18°c			
ō	70g			

ō 50

Ø

Ø		VANILLA WITH S	STRAWBERRY
Energy	Fat	Carbohydrate	Protein
188 Kcal	8 g	26.22 g	2.78 g
f	Fresh Milk, Sugar, Skimmed Milk Powder, Vegetable Oil, Glucose Syrup, Vanilla, Compound, Emulsifier & Stabilizers (E466, E412, E407, E471)		
$\bigcirc$	365 Days Frozen Below -18°c		
ō	110g		
$\bigcirc$	24		



Ø

Energy

231 Kcal

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 $\bigcirc$ 

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48

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Energy

149 Kcal

Ĵ

Fat

10.8 g

73g

Fat

6.75

365 Days Frozen Below -18°c









VANILLA

COCOA

Protein

1.89 g

Protein

4.23g

Carbohydrate

24.95 g

Fresh Whole Milk, Sugar, Skimmed Milk Powder, Vegetable Oil, Glucose Syrup, Vanilla, Cone Wafer, Chocolate Dragee, Emulsifier & Stabilizers (E466, E412, E407, E471)

Carbohydrate

20.09 g

Fresh cow's milk (full fat), sugar, Vegetable fat, Skimmed milk power, cocaa power, glucose syrup, whey power, stabilizer & emulsifier (E407, E471, E466, E-2. (412 wafer cone.

365	Days	Frozen	Below	-18

ō 70g

 $\bigcirc$ 50





1			SAFFRON	
ergy	Fat	Carbohydrate	Protein	
Kcal	7.15 g	31.35 g	3.3 g	
<u>ل</u>	power- rose w emulsifier (E4	ilk (non fat), sugar,Veget vater, whey power, glucos 107, E471, E466, E412), Sa meric)2 pistachio pieces	e syrup, stabillizer & ffron, natural color	lk
2	365 Days Fro	zen Below -18°c		
5	110 g			
ð	24			





## ICE CREAM 🥰



Energy	Fat	Carbohydrate	Protein
244 Kcal	9.35 g	35.5 g	4.36 g
f	milk power, Vege	(non fat), sugar,Cocoa, p table fat, whey power,g izer & emulsifier (E407,	lucose syrup, dourk
$\bigcirc$	365 Days Frozer		
ō	110 g		
$\bigcirc$	24		

DOUBLE CHOCOLATE

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Energy

221 Kcal

f

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 $\bigcirc$ 4

Fat

8.5 g

500g

365 Days Frozen Below -18°c

Ø			VANILLA
Energy	Fat	Carbohydrate	Protein
210 Kcal	10.5 g	25 g	4 g
Ð	Fresh Milk, Sug Glucose Syrup, E407, E471)	jar, Skimmed Milk Powde Vanilla, Emulsifier & Stab	r, Vegetable Oil, ilizers (E466, E412,
$\bigcirc$	365 Days Froz	en Below -18°c	
ō	500g		
$\bigcirc$	4		

CHOCOLATE WITH CHOCOLATE SAUCE

Protein

3.97 g

Carbohydrate

32.28 g

Fresh Milk, Sugar, Skimmed Milk Powder, Vegetable Oil, Glucose Syrup, Cocoa Powder, Chocolate, Emulsifier & Stabilizers (E466, E412, E407, E471)



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Energy

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260 Kcal

Fat

110 g

24

15.51 g

للاتی Ghou	

(?)			
¥			CHOCOLATE
Energy	Fat	Carbohydrate	Protein
220 Kcal	12.5 g	24 g	3 g
f		Sugar, Skimmed Milk Po 1p, Cocoa Powder, Emuls E471)	
$\bigcirc$	365 Days Fr	ozen Below -18°c	
ō	500g		
$\bigcirc$	4		

×	VAN	IILLA WITH STRAW	BERRY JUICE
Energy	Fat	Carbohydrate	Protein
219 Kcal	12.3 g	25.12 g	2.1 g
4	Glucose Syri	Sugar, Skimmed Milk Pow up, Vanilla, Strawberry Jan , E407, E471)	
$\bigcirc$	365 Days F	rozen Below -18°c	
ō	500g		
$\bigcirc$	4		

Ø		VANILLA	WITH LEMON	
Energy	Fat	Carbohydrate	Protein	
166 Kcal	6.99 g	23.13 g	2.56 g	
đ	skimmed mill	ilk (nonfat), sugar, vege k powder, whey powder E471), vanilla powder 2)	; stabilizer & emulsifi	ier (E-407
$\bigcirc$	12 Months F	Frozen Below - 18°c		
ō	80 g			
$\bigcirc$	48			



VANILLA WITH CHOCOLATE

3.43 g

Carbohydrate Protein

Fresh cow's milk (non fat), sugar,Vegetable fat, Skimmed milk power, glucose syrup, whey power, stabilizer & emulsifier (E407, E471, E466, E412), Vanilla power. -2 Chocolate.

26.48 g

365 Days Frozen Below -18°c

Variation of the second

Choosedate season



Ø	VAN	IILLA WITH STRAW	BERRY JUICE	
Energy	Fat	Carbohydrate	Protein	
166 Kcal	6.99 g	23.13 g	2.56 g	
Ð	Fresh cow's m milk powder, E471), vanilla	ilk (nonfat), sugar, veget whey powder, stabilizer & powder 2) Strawberry sy	able fat, glucose syru & emulsifier (E-407 E rup, 3) chocolate Ver	up, skimmer -412 E-466 rmicelli
$\bigcirc$	12 Months Fre	ozen Below -18°c		
ō	80 g			
Ŷ	48			

Ø	VANII	LLA WITH STREAK	S CHOCOLATE	
Energy	Fat	Carbohydrate	Protein	
180 Kcal	8.96 g	22.24 g	2.72 g	
ð	milk powder	nilk (nonfat), sugar, vege , whey powder, stabilizer a powder 2) chocolate 3	& emulsifier (E-407	
$\bigcirc$	365 Days Frozen Below -18°c			
ō	80 g			
$\bigcirc$	48			



Nutrition Fact	Ingredients	나 집 Use	Storage	To Weight (g)	(F) Number in box
per 100gr	5		5	5 (5)	



## ICE CREAM 😴



Ø		VANI	LLA 2LITTER		
Energy	Fat	Carbohydrate	Protein		
197 Kcal	10 g	22.98 g	3.77 g		
ð	Fresh Cow's r power, glucos (E407, E471,	h Cow's milk(full fat), sugar, Vegetable fat, Skimmed rer, glucose syrup, whey power, stabillizer & emulsifie 17, E471, E466, E412), vanilla.			

Carbohydrate

23.52 g

Carbohydrate

27.28 g

Fresh Milk, Sugar, Skimmed Milk Powder, Vegetable Oil, Glucose Syrup, Cocoa Powder, Emulsifier & Stabilizers (E466, E412, E407, E471)

**COFFEE WITH BROWNIE** 

Protein

4 g

CHOCOLATE

Protein

3.49 g

 $\bigcirc$ 365 Days Frozen Below -18°c

ð 1000 g 4

Fat

10 g

550g

12

Fat

14 g

365 Days Frozen Below -18°c

Ø

Ø

Energy

198 Kcal

9

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		S	TRAWBERRY
Energy	Fat	Carbohydrate	Protein
201 Kcal	10 g	24.28 g	3.45 g
ð	Fresh Milk, Su Strawberry Fi (E466, E412,	ugar, Skimmed Milk Powd ruit, Natural Colors, Emuls E407, E471)	er, Vegetable Oil, ifier & Stabilizers
$\bigcirc$	365 Days Fr	ozen Below -18°c	
ō	550g		
$\bigcirc$	12		
Ø			VANILLA
Energy	Fat	Carbohydrate	Protein
199 Kcal	10 g	23.59 g	3.54 g
ð	Fresh Milk, Su Glucose Syru	ugar, Skimmed Milk Powd o, Vanilla, Emulsifier & Sta	er, Vegetable Oil, bilizers (E466, E412

9	Fresh Milk, Sugar, Skimmed Milk Powder, V Glucose Syrup, Vanilla, Emulsifier & Stabiliz E407, E471)
$\bigcirc$	365 Days Frozen Below -18°c

ð 550g

 $\bigcirc$ 12

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Ø		VANILLA WI	TH BROWNIE
Energy	Fat	Carbohydrate	Protein
239 Kcal	12.2 g	28.23 g	4.2 g
9	Oil, Glucose Sy	lk, Sugar, Skimmed Milk I rup, Vanilla, Brownie Piec 66, E412, E407, E471)	Powder, Vegetable tes, Emulsifier &
$\bigcirc$	365 Days Fro	zen Below -18°c	
ō	550g		
Ŷ	12		
<i>[</i> ···]			
¥			MANGO
Energy	Fat	Carbohydrate	Protein
147 Kcal	5.2 g	21.4 g	3.7 g
Ą	Fresh Cow's r	nilk (non fat), Mango jam se svrup, Butter, whey po	ı, sugar, Vegetable fat, Skimme ver. stabillizer & emulsifier (F4
0	E471, E466, E	412), natural food color(	wer, stabillizer & emulsifier (E4 beta carotene, turmeric).
$\bigcirc$		412), natural food color( rozen Below -18°c	beta carotene, turmeric).
 			beta carotene, turmeric).
	12 Months F		beta carotene, turmeric).



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Storage Weight (g) Number in box

 $\bigcirc$ 

12

62

Use

9

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Nutrition Fact Ingredients

	Ø
	Energy
	250 Kcal
ALLE ALLE COD	đ
5-58-61 S EL	$\bigcirc$

100 (00) (0)	4
138	$\bigcirc$
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	$\bigcirc$

	A CONTRACTOR OF THE OWNER OWNER OF THE OWNER OWNE
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	Dark (Docolar)
	IX & brailer

		Energy
		197 Kcal
		Ð
8	Cantalcup I Der La Craam	$\bigcirc$
		ō

	Syrup, Coffee (É466, E412,	Milk, Sugar, Skimmed Mi , Brownie Pieces, Emulsif E407, E471) zen Below -18°c	lk Powder, Vegetabl ier & Stabilizers	e Oil, Glucose		
Ø		CHOCOLA	TE & ORANGE			Ø
Energy	Fat	Carbohydrate	Protein			Energy
210 Kcal	10 g	26.7 g	3.3 g			147 Kcal
9	Fresh cow's milk (non fat), sugar, Vegetable fat, glucose syrup, Skimmed milk power, Butter, chocolate, cocao powder, whey power, stabilizer & emulsifier (E407, E471, E466, E-2, Q147rsch avors milking have, and expension of the stabilizer & emulsifier (E407, E471, E466, E412), circl and (E320), natural food					ð
$\bigcirc$		rozen Below –18°c	, fidtural loou		Mango 1 liter lee Creau	$\bigcirc$
ō	550				And the second sec	ō
Ŕ	12					$\bigcirc$
Ŷ	12					
Ø			CANTALOUP			Ø
Energy	Fat	Carbohydrate	Protein			Energy
197 Kcal	9.3g	25.48 g	2.83 g			198 Kcal
ð	resh Cow's milk (non fat), Cantaloup jam, sugar, Vegetable fat, Simmed milk, whey power, glucose syrup, Butter, stabilizer & emulsifier (E407, E47), E466, E412), natural food color(chrolpothyl).					Ð
$\bigcirc$	205 Dave France Palace 10%				م محفظ المفاليم	$\bigcirc$
ō	550 g				22	ō
$\bigcirc$	12					$\bigcirc$

**COOKIE AND CREAM** 

Protein

3.42 g

Carbohydrate

24.51 g

Fresh Cow's Milk Full Fat, Sugar, Butter, Skimmed Milk Powder, Vegetable Oil, Macchiato Powder, Emulsifier & Stabilizers (E466, E412, E407, E471)



ð	Oil, Glucose Syru	Sugar, Skimmed Milk p, Pistachios, WheyPor , E412, E407, E471)	Powder, Vegetable wder, Emulsifier &
$\bigcirc$	365 Days Froze	n Below -18°c	
ō	650g		
$\bigcirc$	8		
Q	D		
V	Ы	JTTER AND WAL	NUT PIECES
Energy	Fat 0	Carbohydrate	Protein

**PISTACHIO** 

Protein

3.86 g

TIRAMISU

Protein

4.2 g

Carbohydrate

19.28 g

Ø

Energy

247 Kcal

Fat

17.14 g



Carbohydrate

24.8 g



	SAFFRO	N WITH CREAM AN	ID PISTACHIO
Energy	Fat	Carbohydrate	Protein
224 Kcal	12 g	25.2 g	3.8 g
f	Oil, Glucose S	Ailk, Sugar, Butter, Skimn yrup, Rose Water, Cream, (E466, E412, E407, E471)	Saffron, Pistachio
$\bigcirc$	365 Days Fr	ozen Below -18°c	
ō	650g		
Ø	8		

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Energy

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\_\_\_\_\_ \_\_\_\_\_

8

253 Kcal

Fat

650g

15.65 g

365 Days Frozen Below -18°c

Ø	VANILLA WITH CHOCOLATE			
Energy	Fat	Carbohydrate	Protein	
224 Kcal	14 g	21.5 g	3 g	
f	Fresh Milk, Sugar, Skimmed Milk Powder,Vegetable Oil, Glucose Syrup, Vanilla, Chocolate, Emulsifier & Stabilizers (E466, E412, E407, E471)			
$\bigcirc$	365 Days Frozen Below -18°c			
ō	650g			
Ŷ	8			

$\widehat{\mathbf{V}}$		VANILA WI	TH BAKLAVA	
Energy	Fat	Carbohydrate	Protein	
235 Kcal	9.4 g	31.64 g	5.69 g	
f		ugar, Skimmed Milk Pow ava, Emulsifier & Stabilize		
$\bigcirc$	12 Months	Frozen Below -18°c		
ō	650g			
$\bigcirc$	8			

Ø			BRULEE	
Energy	Fat	Carbohydrate	Protein	
260 Kcal	12.24g	32.94 g	4.44 g	
J	milk power,	nilk(full fat), cream, suga egg youlk power, stabilliz natural food color2 Car	er & emulsifier (E407,	E471
$\bigcirc$	365 Days Fi	rozen Below - 18°c		
ō	1000 g			
$\bigcirc$	8			

	Ŷ
	Energy
	215 Kcal
	đ
WIND AVER	$\sim$



Fat

11 g



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$\hat{\mathbf{v}}$	PEA	NUT & CARAMEL &	i CHOCOLATE
Energy	Fat	Carbohydrate	Protein
220 g	12 g	24.9 g	3.1 g
ð	Fresh Milk, Sugar, Skimmed Milk Powder, Vegetable Oil, Cocoa Powder, Caramel, Chocolate, Roasted Peanuts, Emulsifier & Stabilizers (E466, E412, E407, E471)		
$\bigcirc$	12 Months F	rozen Below -18°c	
ō	650 g		



TRIPLE CHOCOLATE

Energy	Fat	Carbohydrate	Protein
221 Kcal	8.5 g	32.28 g	3.97 g
Ĵ	Vegetable 0	ugar, Skimmed Milk Pow il, Cocoa Powder, Chocola Stabilizers (E466, E412, E	te,
$\bigcirc$	365 Days Frozen Below -18°c		
ō	650 g		
$\bigcirc$	8		



8

Ø

## ICE CREAM 🥰





$\bigcirc$	ICE C	REAM SEASONAL I	FRESH FRUIT		
Energy	Fat	Carbohydrate	Protein		
204 Kcal	6.96 g	31.65g	3.74 g		
4	Fresh Cow's milk(non fat), sugar, Butter, Skimmed milk power, glucose syrup, whey power, stabillizer & emulsifie (E407, E471, E466, E412), vanilla, seasonal fresh fruit.				
$\bigcirc$	365 Days Fro	zen Below -18°c			

365 Days Frozen Below -18°c ō

1000 g  $\bigcirc$ 12

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Ø			CHOCOLATE
Energy	Fat	Carbohydrate	Protein
210 kcal	12 g	23 g	2.45 g
Ð	Fresh Milk, Su Syrup, Cocoa P	gar, Skimmed Milk Powd Yowder,	ler, Vegetable Oil, Gluc
$\bigcirc$	365 Days Fro	ozen Below -18°c	
ō	280g		
$\bigcirc$	б		





Carbohydrate

23.58 g

COFFEE

Protein

3.8 g

7	280	
_		

Ø

Energy

218 kcal

Fat

12 g

 $\bigcirc$ 6

Ø			CARAMEL	
Energy	Fat	Carbohydrate	Protein	
220 Kcal	12 g	-	-	
Ð		ıgar, Skimmed Milk Powd hocolate Coating, Emulsifi		
$\bigcirc$	365 Days Fro	ozen Below -18°c		
ō	2800 g			
$\bigcirc$	2			



$\bigotimes$			VANILLA
Energy	Fat	Carbohydrate	Protein
197.7 Kca	il 10.6 g	21.45 g	3.77 g
Ĵ		gar, Skimmed Milk Powd , Vanilla, Emulsifier & Sta	
$\bigcirc$	365 Days Froz	ren Below -18°c	
ō	2200		
$\bigcirc$	2		





Ø		VANIL	LA SPEACIAL
Energy	Fat	Carbohydrate	Protein
202 Kcal	10 g	21.56 g	3.77 g
đ		ıgar, Skimmed Milk Powd sifier & Stabilizers(E466, E	
$\bigcirc$	12 Months F	rozen Below -18°c	
ō	2200 g		
Ø	2		

Ø		Р	OMEGRANATE
Energy	Fat	Carbohydrate	Protein
258 Kcal	15.74 g	25.54 g	3.47 g
Ĵ	Powder, Veget Pomegranate	lk (Full Fat), Sugar, Butt table Oil, Glucose Syrup, Concentrate, NaturalCol 66, E412, E407, E471)	Whey Powder,
$\bigcirc$	365 Days Fro	zen Below -18°c	
ō	2200 g		
	2		





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365 Days Frozen Below -18°c

2200 g













			CHOCOLATE
Energy	Fat	Carbohydrate	Protein
224 Kcal	12g	25.2g	3.8 g
Ŧ	Glucose Syr	Sugar, Skimmed Milk Pow up, Cocoa Powder, Emulsif 2, E407, E471)	der, Vegetable Oil, fier & Stabilizers
$\bigcirc$	365 Days	Frozen Below -18°c	
ō	2500 g		
$\bigcirc$	2		

Carbohydrate

23.58 g

365 Days Frozen Below -18°c

Fresh Milk, Sugar, Skimmed Milk Powder, Vegetable Oil, Glucose Syrup, Coffee Powder, Emulsifier & Stabilizers (E466, E412, E407, E471)

COFFEE

Protein

3.8 g

Ø

Energy

218 Kcal

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Ø

Fat

12 g

2500

2



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Energy

138 Kcal

J  $\bigcirc$ 

ō

Fat

3.73 g

2500 g

Carbohydrate

22.81 g

Fresh Milk, Sugar, Skimmed Milk Powder, Vegetable Oil, Glucose Syrup, Fruit Jam, Natural Colors, Emulsifier & Stabilizers (E466, E412, E407, E471)

365 Days Frozen Below -18°c

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	6000	
and the second s		/

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Ø		STR	AWBERRY
Energy	Fat	Carbohydrate	Protein
138 Kcal	3.73 g	22.81 g	3.26 g
f	Oil, Glucose	Sugar, Skimmed Milk Pow Syrup, Fruit Jam, Natural Stabilizers (E466, E412, E	Colors,
$\bigcirc$	365 Days F	rozen Below -18°c	
ō	2500		
$\bigcirc$	2		

Ø			BLACKBERRY
Energy	Fat	Carbohydrate	Protein
225 Kcal	12.4 g	24.68 g	4.15 g
Ĵ	Powder, Vege	Ailk (Full Fat), Sugar, Butte etable Oil, Glucose Syrup, I ıral Colors,Emulsifier & Sta	Blackberry, Whey
$\bigcirc$	365 Days F	rozen Below -18°c	
ō	2500 g		
$\bigcirc$	2		

Ø			CANTALOUPE
Energy	Fat	Carbohydrate	Protein
138 Kcal	3.73 g	22.81 g	3.26
f	Vegetable Oil	lilk (Full Fat), Sugar, Skimn , Glucose Syrup,Cantaloupe Vhey Power, Butter, Emulsi E407, E471)	, Natural
$\bigcirc$	12 Months I	Frozen Below -18°c	
ō	2500 g		
$\bigcirc$	2		



$\odot$	>
ICF CRFAM	

ORANGE

Protein

3.26 g











}			BANANA
ergy	Fat	Carbohydrate	Protein
Kcal	3.73 g	22.81 g	3.26 g
ß	Vegetable 0	Milk (Full Fat), Sugar, Skimm il, Glucose Syrup, Banana, W ral Colors, Emulsifier & Stabi E471)	hey Power,
$\supset$	12 Months	Frozen Below -18°c	
<u>5</u>	2500 g		
Ð	2		



Ø			MAJOON
Energy	Fat	Carbohydrate	Protein
238 Kcal	14.81 g	22.4 g	13.67 g
Ĵ	Glucose Syru	ugar, Skimmed Milk Powder Ip, Cinnamon, Ginger, Date, S : (E466, E412, E407, E471)	
$\bigcirc$	365 Days F	Frozen Below -18°c	
ō	2500 g		
Ŷ	2		



<b>®</b>	f	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	$\bigcirc$	ō	Ŷ
Nutrition Fact per 100gr	Ingredients	Use	Storage	Weight (g)	Number in box

## ICE CREAM 🥰



$\bigcirc$		:	SOUR CHERRY	
Energy	Fat	Carbohydrate	Protein	
138 kcal	3.73g	22.81g	3.26g	
Ð	Fresh Cow's Milk, Sugar, Skimmed Milk Powder,Vegetable Oil, Glucos Syrup, Sour CherryConcentrate, Citric Acid, Natural Food Color, Emulsifier & Stabilizers (E466, E412, E407, E471			
$\bigcirc$	365 Days Frozen Below -18°c			
ō	2200			

Carbohydrate

25.71 g

Fresh Milk, Sugar, Skimmed Milk Powder, Vegetable Glucose Syrup, Cocoa Powder, Cinnamon, Cream, Bisc With Chocolate Cover, Emulsifier & Stabilizers (E466, E412, E407, E471)

365 Days Frozen Below -18°c

Protein

3.88 g



Fat

11.8 g

2200 g

2

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0

Ø

Energy

224 Kcal

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0 2



COOKIE
otein
18 g
getable Oil, am, Biscuit s (E466,

			TIRAMISU
Energy	Fat	Carbohydrate	Protein
169 Kcal	7.04g	23.04 g	3.32 g
ð	Glucose Syrup	igar, Skimmed Milk Powd ), Coffee Powder,Walnut, B 166, E412, E407, E471)	
$\bigcirc$	365 Days Frozen Below -18°c		
ō	2200 g		
	2		

**CARAMEL WITH PEANUT** 

Protein

2.11 g

Carbohydrate

31 g

Fresh Milk, Sugar, Skimmed Milk Powder, Vegetable Oil, Cocoa Powder, Caramel, Chocolate, Roasted Peanuts, Emulsifier & Stabilizers (E466, E412, E407, E471)







	•		
	Energy	Fat	С
	250 Kcal	14 g	
	ð	Fresh Whole Mil Oil, Glucose Syru Stabilizers (E460	ıр, С
	$\bigcirc$	365 Days Froze	en B
A	ō	2200 g	
		2	

Ø

Energy

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 $\bigcirc$ 

ō

220 Kcal

Fat

12 g

2200

2

365 Days Frozen Below -18°c





Energy	Fat	Carbohydrate	Protein
239 Kcal	12.2 g	28.3 g	4.2 g
f	Vegetable Oil,	Ailk, Sugar, Skimmed Mill Glucose Syrup, Vanilla, Bi fier & Stabilizers (E466, E	rownie
$\bigcirc$	365 Days Fro	ozen Below -18°c	
ō	2200 g		
Ð	2		











<i>S</i>		APF	LE TART NEW
Energy	Fat	Carbohydrate	Protein
194 Kcal	9.3 g	24.15 g	2.83 g
f	Oil, Glucose	Nilk, Sugar, Skimmed Mi Syrup, Butter, Whey Pow I Colors, Emulsifier & Stal	der, Jam Ápple
$\bigcirc$		Frozen Below -18°c	
ō	2500 g		
Ø	2		







Energy	Fat	Carbohydrate	Protein
251 Kcal	13.2g	28g	4.5 g
9	milk powde bitter choco	milk(non fat), sugar, pow rr, vegetable fat, glucose s Ilate, stabillizer & emulsif I Color Natural caramel 2)(	yrup, whey powde ier (E407, E471,
$\bigcirc$	365 Days	Frozen Below -18°c	
ō	2500 g		
$\bigcirc$	2		

CHOCOLATE

WALNUTS

Protein

3.4 g

CAPPUCCINO

Protein

3.9 g

Carbohydrate

27 g

Carbohydrate

24.4 g

Fresh cow's milk (full fat), sugar, butter, vegetable fat, skim milk powder, qlucose syrup, powdered coffee, stabillizer & emulsifier (E407, E471, E466, E412), whey powder, Color Natural caramel.

365 Days Frozen Below -18°c

365 Days Frozen Below -18°c

Fresh Cow's milk(non fat), sugar,Walnuts , Butter , skim milk powder, stabillizer & emulsifier (E407, E471, E466, E412)

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Energy

184 Kcal

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Energy

200 Kcal

f  $\bigcirc$ 

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Fat

7 g

2500

Fat

908g

2000 g 2

2



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Energy

194 Kcal

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Fat

9.3 g

2500 g

2

Carbohydrate

24.5 g

365 Days Frozen Below -18°c

Fresh cow's milk (non fat), sugar, vegetable fat, skim milk powder, glucose syrup, whey powder, stabilizer & emulsifier (E407, E471, E466, E412), vanilla powder, 2) smarties



Ø			PLUMS
Energy	Fat	Carbohydrate	Protein
139 Kcal	Zg	29.2 g	1.1 g
Ð	fat, glucose	milk(non fat), sugar ,Plums syrup ,skim milk, stabillizer I, E466, E412), citric acid, Col	& emulsifier
$\bigcirc$	365 Days I	Frozen Below -18°c	
ō	2500		
Ð	2		
Ø			COCONUT

¥			COCONUT
Energy	Fat	Carbohydrate	Protein
204 Kcal	10 g	25 g	3.6 g
đ	skim milk,wl	nilk (full fat), Coconut, sugar hey powder, butter, glucose : E407, E471, E466, E412),Colo	syrup, , stabillizer &
$\bigcirc$	365 Days	Frozen Below -18°c	
ō	2500 g		
$\bigcirc$	2		



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Nutrition Fact Ingredients

62

Use

 $\bigcirc$ 

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Storage Weight (g) Number in box

 $\bigcirc$ 

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		VANILLA	STRAWBERRY
Energy	Fat	Carbohydrate	Protein
133 Kcal	7g	24.7 g	3.5 g
£	<ol> <li>Fresh cow'smilk(non fat), sugar, vegetable fat, skim milk powder, glucose syrup, butter, whey powder, stabilizer &amp; emulsifier (E407, E471, E466, E412), vanilla powder. 2)Fresh cow's milk(non fat), sugar, jan, strawberry, vegetable fat, skim milk Fat, butter, glucose syrup, whey powder, stabilizer kernulsifier (C407, E471, E466, E412), Color Natural.</li> </ol>		
$\bigcirc$	12 Months Frozen Below -18°c		
ō	2500 g		

 $\bigcirc$ 2



55
JJ

## ICE CREAM 🥰

**SMARTIES** 

Protein

3 g

# **READY MEALS**

I BOLOGNA I BREAD I SAUSAGE I KEBAB I LOAF & STEAK

## I BREADED COLLECTION I KEBAB

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Carbohydrate Protein TotalFat Energy 277 Kcal 6 g 12.5 g 17 g Ĵ Beef %55, Vegetable Oil, Mushroom, Starch, Salt, Spices & Herbs, Authorized Additives 62

BEEF JAMBON (MARSHEN) (%90 BEEF)

Beef %90, Starch, Salt, Spices & Herbs, Authorized

Protein

15.5 g

TotalFat

9 g

One Month Refrigerated (4-2  $^\circ$  C )

 $(\cdot)$ 

 $(\cdot)$ )⊲

Energy

159 Kcal

 $\bigcirc$ 

3000-300g; Vacuum & Bulk Ø 2 - 20

Carbohydrate

4 g

One Month Refrigerated (4-2  $^\circ$  C )

5000-300g; Vacuum & Bulk

Additives

2 - 20



Energy	Carbohydrate	Protein	TotalFat
194 Kcal	2.5 g	14.5 g	14 g
4	Beef %35, Chicken %35, Carrot, Pepper, Salt, Spio		
62	-	,,	
$\bigcirc$	One Month Refrigerated	(4-2 ° C )	
ō	5500 - 3300 - 300g; Vacu	ium & Bulk	
$\bigcirc$	1 - 2 - 20		

Protein

TotalFat

TotalFat

21 g



67 67
62
$\bigcirc$
ō





Energy Carbohydrate 14 g 194 Kcal 2 g 15 g Beef %80, Vegetable Oil, Starch, Salt, Spices & Herbs, f Authorized Additives 62 One Month Refrigerated (4-2 ° C ) 5500 - 3300 - 300g; Vacuum & Bulk

) MORTADELLA BOLOGNA (%40 BEEF)

Beef %40, Vegetable Oil, Egg, Wheat Flour, Soya,

Protein

11.5 g

Carbohydrate

9 g

Salt, Spices & Herbs,

One Month Refrigerated (4-2 ° C )

1-2-20

 $(\cdot)$ 

Energy

271 Kcal

f

62



- (;) )⊲ BOLOGNA (%60 BEEF) Energy Carbohydrate Protein TotalFat 243 Kcal 6 g 12 g 19 g Beef %60, Vegetable Oil, Egg, Starch, Carrot, Salt, Sugar, Wheat Flour, Spices & Herbs, Authorized Additives f
  - 62  $\bigcirc$ One Month Refrigerated (4-2 ° C )
  - ō 5000-300g; Vacuum & Bulk
  - $\bigcirc$ 2 - 20

 $\bigcirc$ 

2 - 20

### Ì **CHICKEN BOLOGNA (%60 CHICKEN)** )⊲



Energy Carbohydrate Protein TotalFat 218 Kcal 6 g 12.5 g 15 g Chicken %60, Vegetable Oil, Starch, Salt, Spices & Ĵ Herbs, Authorized Additives 62  $\bigcirc$ One Month Refrigerated (4-2  $^\circ$  C ) ō 3000-300; Vacuum & Bulk







5500 - 3300 - 300g; Vacuum & Bulk

 $\bigcirc$ 1 - 2 - 20







		SMOKE	SMOKED SALAMI (%90 BEEF)			
	Energy	Carbohydrate	Protein	TotalFat		
	155 Kcal	3 g	15.5 g	9 g		
0 6 6 6	Ð	Beef %90, Starch, Salt, S Additives	pices & Herbs,	Authorized		
-	문직	-				
	$\bigcirc$	One Month Refrigerated	(4-2 ° C)			
	ō	2300-800-300g; Vacuun	n & Bulk			

3-6-20



ഹ്രി Ð 62  $\bigcirc$ ō Ø Storage Weight (g) Number in box Nutrition Fact per 100gr Ingredients Use

	:)	۵		PEPPERONI		$\overline{(\cdot)}$	)a	BEEF MO	ORTADELLA
	Energy	Carbohydrate	Protein	TotalFat		Energy	Carbohydrate	Protein	TotalFat
	182.87Kcal	0.73g	2.07g	11.83g		236.37Kc	al 1.7g	1.473g	18.61g
	ð	Beef Meat %80, Starch, Spices, Authorized Addit		Salt, Garlic,		, đ	Beef %60, Vegetable Oil Spices, Authorized Addit		lt, Sugar,
	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	-				6 5	-		
	$\bigcirc$	Three Months Refrigerat	ed (4-2 °c )			$\bigcirc$	Three Months Refrigerat	ed (4-2 °c )	
	ō	500g; Bulk				ō	500g; Bulk		
	$\bigcirc$	12				Ø	12		
	:)	a GIG	OT BEEF M	ORTADELLA		:)	MUSHROO	M & CHICKE (%5)	N BOLOGNA 5 Chicken)
	Energy	Carbohydrate	Protein	TotalFat		Energy	Carbohydrate	Protein	TotalFat
	183 Kcal	0.73 g	2 g	11.83g		244.44Kc	al Og	1.29g	16.72g
	. 4	Beef Meat %80, Vegetab Spices & Herbs, Authoriz		arch, Salt,		• 🕑	Chicken %55, Mushroon Gluten, Salt, Spices & He		
	문직	-			VILLES COLUMN	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	-		
	$\bigcirc$	Three Months Refrigerat	ed (4-2 °c )			$\bigcirc$	Three Months Refrigerat	ed (4-2 °c )	
	ō	500g; Bulk				ō	500g; Bulk		
	$\bigcirc$	12				$\bigcirc$	12		
		TIRANG CH		AT BOLOGNA O Chicken)					
	Energy	Carbohydrate	Protein	TotalFat					
	163.63Kcal	55	1.7 g	9.51 g					
	•	Chicken Meat %90, Star Additives	ch, Salt, Spices	s, Authorized					
CC 11	65	-	1(4.2.0.)						

<b>®</b>	Ĵ	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	$\bigcirc$	ō	Ð
Nutrition Fact per 100gr	Ingredients	Use	Storage	Weight (g)	Number in box

Three Months Refrigerated (4-2 °c )

500g; Bulk

# READY MEALS





201 Kcal 2.5 g 14 g 15 g Ĵ Beef %70, Vegetable Oil, Starch, Salt, Spices & Herbs, Authorized Additives

TotalFat

62  $\bigcirc$ One Month Refrigerated (2-4  $^\circ$  C )

ō 75g each piece; Vacuum (300g) & Bulk



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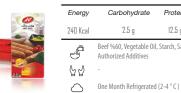
20  $\bigcirc$ 

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		•••••	CHICKEN)
Energy	Carbohydrate	Protein	TotalFat
267 Kcal	9 g	10.5 g	21 g
44 4			r, Soya, Salt,
$\bigcirc$	One Month Refrigerated	(2-4°C)	
ō	50g each piece; Bulk		
$\bigcirc$	20		
)	)a <b>Finger</b>	SAUSAGE (S	%55 BEEF)
		Chicken %40, Vegetable Spices & Herbs, Authoriz 2 2 - One Month Refrigerated 50g each piece; Bulk 2 20	Chicken %40, Vegetable Oil, Wheat Flou Spices & Herbs, Authorized Additives Spices & Herbs, Authorized Additives One Month Refrigerated (2-4°C) Sog each piece; Bulk C 20 FINGER SAUSAGE [C

110 - 110	ac da



		HOTDOG (	%60 VEAL]
ergy	Carbohydrate	Protein	TotalFat
Kcal	2.5 g	12.5 g	20 g
5) )	Beef %60, Vegetable Oil Authorized Additives	, Starch, Salt, S	pices & Herbs,

100g each piece; Vacuum, Mesh Net (300g) & Bulk



ð	Beef %55, Vegetable Oil, Starch, Salt, Spices & Herb Authorized Additives
$\mathbb{P}\mathbb{Q}$	-
$\bigcirc$	One Month Refrigerated (2-4 $^{\circ}$ C )
ō	15g each piece; Vacuum (300g), Mesh Net & Bulk

20 g

TotalFat

20 g

13 g

SMOKED BEEF SAUSAGE (%55 BEEF)

Protein

13 g

Beef %55, Vegetable Oil, Starch, Salt, Spices & Herbs,

5.5 g

Carbohydrate

5.5 g

Authorized Additives

One Month Refrigerated (2-4 ° C )

 $\bigcirc$ 20

)a

254 Kcal

 $\bigcirc$ 

Energy

254 Kcal

8

62  $\bigcirc$ 



(	:)]	CHICO COCI	KTAIL (%55	CHICKEN)
	Energy	Carbohydrate	Protein	TotalFat

13 g 265 Kcal 6 a 21 g ces &

- 20

### $\bigcirc$ CHICKEN COCKTAIL (%55 CHICKEN) )1



ō 50g each piece: Vacuum (300g): Mesh Net & Bulk



**BEEF COCKTAIL (%55 BEEF)** 



ō 50g each piece; Vacuum (300g), Mesh Net & Bulk  $\bigcirc$ 20  $\overline{(\cdot)}$ )⊲ PARMESAN COCKTAIL (%60 BEEF) Energy Carbohydrate Protein TotalFat 244 Kcal 13.5 g 20 g 2.5 g Ĵ Beef %60, Vegetable Oil, Parmesan Cheese, Starch, Salt, Spices & Herbs, Authorized Additives 62  $\bigcirc$ One Month Refrigerated (2-4  $^{\circ}$  C )

ō 50g each piece; Vacuum (300g), Mesh Net & Bulk

20







60



 $\bigcirc$ 20

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Ð 62  $\bigcirc$ ō Ø Weight (g) Ingredients Use Storage Number in box Nutrition Fact per 100gr



ð	Chicken %55, Vegetable Oil, Starch, Salt, Spic Herbs, Authorized Additives
62	-
$\bigcirc$	One Month Refrigerated (2-4 $^\circ$ C )

- 50g each piece; Vacuum (300g), Mesh Net & Bulk ō
- $\bigcirc$



ergy	Carbohydrate	Protein	70talFat
18 Kcal	9 g	ll g	22 g
đ	Beef %40, Vegetable Oil,	-	
	Salt, Spices & Herbs, Aut	horized Additiv	/es
65	-	(2,49,6)	
$\bigcirc$	One Month Refrigerated	(2-4°C)	
ō	50g each piece; Bulk		
Ø	-		
()	BELGIAN SAU	JSAGE (%40	) CHICKEN)
Energy	Carbohydrate	Protein	TotalFat
285 Kcal	Less than 9 g	11.5-9.5 g	Less than 23 g
£	Chicken %40, Vegetable ( Wheat Flour, Gluten, Pow	Oil, Water, Soybe (dered Milk, Salt	ean, Starch, t (%1.6)
65	Sodium Polyphosphate, A Sodium Nitrite (less than	Ascorbic Acid (20	
	One Month Refrigerated		
		2(2 + C)	
ō	300g		
Ø	-		
	D	CHEES	SE KRAKOW
Energy	Carbohydrate	Protein	TotalFat
278 Kcal	Less than 6 g	More than 12	g More than 22 g
đ	Beef %60, Gouda Chees Spices and Authorised F		il, Starch, Salt,
62	-		
$\bigcirc$	One Month Refrigerated	d (2-4 ° C )	
_			





$\odot$	a BELGIAN COC	<b>KTAIL (%4</b> 0	) CHICKEN)	
Energy	Carbohydrate	Protein	TotalFat	
285 Kcal	9 g	10 g	22 g	
63 G	Chicken %40, Vegetable Oil, Water, Soybean, Starch, Wheat Flour, Gluten, Powdered Milk, Salt (%1.6), Sodium Polyphosphate, Ascorbic Acid (200 ppm), Sodium Nitrite (less than 120 ppm)			
$\bigcirc$	One Month Refrigerated	1 (2-4 ° C )		
ō	50 gr each piece, Bulk &	Mesh net		
$\bigcirc$	1-6			



(	:)	)⊲ [%	BULGARIA 55 BEEF OF	N SAUSAGE   Chicken)
	Energy	Carbohydrate	Protein	TotalFat
	265 Kcal	6 g	13 g	20 g
	Ð	Chicken or Beef %55, Ver Spices & Herbs, Authoriz		g, Starch, Salt,
	62	-		
	$\bigcirc$	One Month Refrigerated (2-4 $^{\circ}$ C )		
	ō	200g each piece; Mesh N	et & Bulk	
	$\bigcirc$	-		

()⊲	MEAT COCKTAIL SAUSAGE (%55 BEEF)	
-----	----------------------------------	--

Energy	Carbohydrate	Protein	TotalFat
278 Kcal	Less than 6 g	More than 12 g	Less than 22 g
9 42	Beef %55, Vegetable Oil, Flour, Powdered Milk, Spi Polyphosphate (%0.3), A Nitrite (less than 120 ppn	ices & Herbs, Sodiu scorbic Acid (200 p	m
$\bigcirc$	One Month Refrigerate	d (2-4 ° C )	

50g each piece; Bulk

1-2-20

$\odot$	EF HOTDOG		
Energy	Carbohydrate	Protein	TotalFat
278 Kcal	6 g	12 g	22 g
đ	Beef meat %55, vegetab additives	le oil, spices &	authorized
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	-		
$\bigcirc$	One Month Refrigerated	(2-4°C)	
ō	110 gr each piece, Bulk &	Mesh net	

 $\bigcirc$ 1-6

Ĵ 9 62  $\bigcirc$ ō  $\bigcirc$ Nutrition Fact Ingredients per 100gr Use Storage Weight (g) Number in box

# READY MEALS







Energy	Carbohydrate	Protein	TotalFat
161 Kcal	1 g	16 g	9 g
Ŧ	Chicken meat %90, vege additives	etable oil, spice	es & authorized
₽₽	-		
$\bigcirc$	One Month Refrigerated	(2-4°C)	
ō	250 gr vacuum pack		

 $\bigcirc$ 12

(...)₁

Energy

219 Kcal

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Energy

162 Kcal

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62

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Carbohydrate

3 g

One Month Refrigerated (2-4  $^{\circ}$  C )

400g each piece & Bulk

Carbohydrate

4 g

One Month Refrigerated (2-4  $^\circ$  C )

300 gr each piece, 1000 gr per carton

🔎 ROASTED CHICKEN JAMBON (PALERMO)

additives

MEAT LOAF (%55 BEEF)

TotalFat

17 g

PREMIUM QUALITY

5 g

**BEEF PASTRAMI (%98)** TotalFat

Protein

16 g

Beef meat %98, vegetable oil, spices & authorized

Protein

13.5 g

Beef %55, Oil, Cheese, Mushroom, Carrot, Pepper, Starch, Salt, Spices & Herbs, Authorized Additives



		SUJ	UK SALAMI
Energy	Carbohydrate	Protein	TotalFat
165 Kcal Kc	al 0.99 g	15 g	9.55 g
Ĵ	Beef meat %90, vegetal additives	ble oil, spices &	authorized
℃ <b>진</b>	-		
$\bigcirc$	One Month Refrigerated	1 (2-4 ° C )	
ō	250 gr vacuum pack		



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12



PRINCE BEEF FILLET (%80 BEEF)











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Nutrition Fact Ingredients per 100gr

62

Use

$\bigcirc$	)0	PARMATUR	KEY (%98)
Energy	Carbohydrate	Protein	TotalFat
117 Kcal	4 g	16 g	8 g
ſ	Turkey meat %98, veget additives	table oil, spices	& authorized

62  $\bigcirc$ One Month Refrigerated (2-4  $^\circ$  C )

PREMIUM QUALITY

ō 300 gr each piece, 1000 gr per carton

5

$\odot$	)a P	PREMIU Arma Chici	M QUALITY Ken (%98)
Energy	Carbohydrate	Protein	TotalFat
160 Kcal	1 g	15 g	9.5 g
f	Chicken meat %98, vege additives	table oil, spices	s & authorized
62	-		
$\bigcirc$	One Month Refrigerated	(2-4°C)	
ō	300 gr each piece, 1000	gr per carton	
Ø	5		

HIGH QUALITY BEEF JAMBON (CHIVITO)					
Energy	Carbohydrate	Protein	TotalFat		
186 Kcal	Zg	15 g	18 g		
đ	Beef meat %90, vegetal additives	ble oil, spices 8	authorized		
6 D	-				
$\bigcirc$	One Month Refrigerated	l (2-4 ° C )			
ō	250 gr vacuum pack				
Ø	12				



$\odot$	)a <mark>Gigo</mark>	GIGOT BOLOGNA (%80 BEEF)			
Energy	Carbohydrate	Protein	TotalFat		
209 Kcal	More than 4.5 g	More than 14 g	More than 15 g		
0 5 (	Beef %80, Vegetable Spices & Herbs, Milk F Sodium Polyphosphai (less than 120 ppm) p One Month Refrigerat	Powder, Cheese, V te (%0.35), Ascor opm), Sodium Nit	Wheat Flour, rbic Acid (200		
ō	300g; Vac Pack & Bulk	I.			
	20				

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Storage

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Weight (g) Number in box



:)	٩	R	OAST BEEF
Energy	Carbohydrate	Protein	TotalFat
161 Kcal	More than 4.5 g	15.5 g	4.5 g
62 9	Beef %90, Starch, Spices, Wheat Flour, Spices, Sodi Carraeenan, Sodium Lact Nitrite, Water	um, Polyphosp	phate,
$\bigcirc$	One Month Refrigerated	(2-4 ° C )	
ō	300g; Vac Pack		





$\bigcirc$	٩	SARI	NO SALAMI
Energy	Carbohydrate	Protein	TotalFat
186 Kcal	2 g	15 g	18 g
Ð	Beef meat %90, vegetabl additives	le oil, spices & au	uthorized
6 5			
$\bigcirc$	One Month Refrigerated	1 (2-4 ° C )	
ō	250 gr vacuum pack		
$\bigcirc$	12		



(	:)	)a <b>Pepperon</b>	I BOLOGNA (%	680 BEEF)
	Energy	Carbohydrate	Protein	TotalFat
	209 Kcal	Less than 4.5 g	More than 14 g	Less than 15 g
	44 9	Beef %80, Vegetable O Spices & Herbs, Milk Po Sodium Polyphosphate ppm), Sodium Nitrite (I	wder, Cheese, Wh (%0.35), Ascorbi less than 120 ppm	ieat, Flour, c, Acid (200
	ے آ	One Month Refrigerate		
	9	6 - 20		
,		)-		

$(\cdot)$	)ª TUR	KEY JAMBO	N (BORITO)
Energy	Carbohydrate	Protein	TotalFat
115 Kcal	5 g	14 g	9 g
문작 습	Turkey meat %90, vegeta additives	ble oil, spices & a	authorized
$\bigcirc$	One Month Refrigerated	1 (2-4 ° C )	
ō	250 gr vacuum pack		
$\bigcirc$	12		



$\odot$	□ PREMIUM BEEF J	AMBON (IRI	SH BAKEN)
Energy	Carbohydrate	Protein	TotalFat
285 Kcal	9 g	10 g	22 g
đ	Beef meat %90, vegeta additives	ble oil, spices &	authorized
℃ √	-		
$\bigcirc$	One Month Refrigerated	1 (2-4 ° C )	
Ō	250 gr vacuum pack		
$\bigcirc$	12		

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# IQF

### I BREADED I Vegtable

## I KEBAB I PIZZA









### CHICKEN FRANKS (%40 CHICKEN)



Lifeigy	Carbonyurate	TIOLEIII	iotai i at
267Kcal	9 g	10.5 g	21 g
47 4	Chicken %40, Vegetab Sugar, Spices & Herbs, -		

FROZEN HOT DOG

**BREADED CHICKEN FILLET** 

Total Fat

8 g

Protein

16 g

Chicken Fillet, Bread Crumb, Water, Vegetable Oil, Spices, Salt, Wheat Starch, Wheat Flour

6 - 12 Months , Frozen Below - 18  $\,^\circ\mathrm{C}$ 

Total Fat

20 g

Protein

14 g

Beef meat, vegetable oil, wheat starch, salt,

Six Months Frozen

34g each piece; Vacuum (340g)

Carbohydrate

5.59 g

6 Months, Frozen Below - 18  $\,^{\circ}\mathrm{C}$ 

Carbohydrate

14 g

spices, water

24

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Energy

252 Kcal

f

62

20

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Energy

190Kcal

f

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		BEE	F FRANKS (9	6 <b>40 BEEF)</b>
	Energy	Carbohydrate	Protein	Total Fat
	259.18 Kca	1.006 g	1.476 g	20.45 g
	4	Beef Meat %40, Vegeta Protein, Salt, Sugar, Spi		
1	62	-		
	$\bigcirc$	Six Months Frozen		
	ō	30g each piece; Vacuum	i (300g)	
	$\bigcirc$	24		
			CO	RDON BLEU
	Energy	Carbohydrate	Protein	Total Fat
	225Kcal	12 g	14 g	13.5 g
	4	Chicken Breast, Bread C Bologna, Wheat Starch,		
⊳	62	-		
	$\bigcirc$	6 - 12 Months , Frozen E	8elow - 18 °C	
	ō	450		
	$\bigcirc$	12		
				ROQUETTE



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Nutrition Fact Ingredients per 100gr

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			BREAD	ED POTATO
	Energy	Carbohydrate	Protein	Total Fat
	260Kcal	12 g	10 g	9 g
13	64 9	Potato, bread crumb, proce salt, spice, fresh egg, starch wheat flour, lemon juice, ve -	, potato powder, t	omato paste,
1	$\bigcirc$	6 - 12 Months , Frozen B	Below - 18 °C	
	ō	400		
	$\bigcirc$	12		
			CHICK	EN NUGGET
	Energy	Carbohydrate	Protein	Total Fat
	220Kcal	16 g	14 g	11 g
	f	Chicken Breast, Bread C Onion, Salt, Starch, Spic		getable Oil,
	62	-		
64	$\sim$	6 - 12 Months , Frozen B	Selow - 18 °C	
	ō	240 & 800		
	$\square$	12 - 7		
	$( \mathcal{P} )$			

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Storage Weight (g) Number in box

 $\bigcirc$ 

62

Use



	CHICKEN AND CHEESE CROQUETTE			
Energy	Carbohydrate	Protein	Total Fat	
250 Kcal	19 g	15 g	12 g	
4 4	Chicken breast& thigh, me onion, salt, bread crumb, l vegetable oil, starch, salt,	oell pepper, lemor water		
$\bigcirc$	6 - 12 Months , Frozen Below - 18 °C			
ō	340 & 1000			
$\bigcirc$	12 - 6			
		BREA	DED ONION	
Energy	Carbohydrate	Protein	Total Fat	
130Kcal	27.5 g	3.5 g	0.6 g	
77 6	Fresh onion, bread cru wheat fiber, spice, wat -		h egg,salt,	

6 - 12 Months , Frozen Below - 18 °C

300



QF	

HAPPY NUGGET

Total Fat

7.4 g

Total Fat

7.2 g

Protein

Chicken breast, bread crumb, fresh egg, salt, wheat starch, spices, sugar, water, onion

15 g

Carbohydrate

15 g

6 - 12 Months , Frozen Below - 18  $\,^{\circ}\mathrm{C}$ 



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MEAT NUGGET

	Energy	Carbohydrate	Protein	Total Fat
	300Kcal	19 g	16 g	18 g
	f	Beef Meat %70, Bread C Onion, Egg Powder, Salt,		
200	62	-		
	$\bigcirc$	6 - 12 Months , Froze	n Below - 18 °C	
	ō	300		
	$\bigcirc$	12		
			BREADED SH	RIMP NUGGET
	Energy	Carbohydrate	Protein	Total Fat
	220 Kcal	18 g	14 g	13 g
	ð	Shrimp %60, bread cru sugar, fresh egg, flour, v		
	65	-		
0	$\bigcirc$	6 - 12 Months , Froze	n Below - 18 °C	
	ō	240 & 1000		
	Ø	12 - 6		
		CH	IICKEN THIGI	I ESCALLOP
	Energy	Carbohydrate	Protein	Total Fat
	130Kcal	27.5 g	3.5 g	0.6 g
	Ę.	Chicken Thigh, Bread		
	62	Fresh Egg, Salt, Starch	i, spices, sugal, V	Taldi
	$\bigtriangleup$	6 - 12 Months , Froze	n Below - 18 °C	
	_ ⊡	6 - 12 Months , Froze 350	n Below - 18 °C	
			n Below - 18 °C	
		350	n Below - 18  °C	
		350		AT SAMOSA
	Energy	350		AT SAMOSA Total Fat
		350 12	ME	
	Energy	350 12 Carbohydrate	ME Protein 6.4 g nion, beef meat,	Total Fat 9 g fresh vegetable,
	Energy	350 12 Carbohydrate 22.4 g Potato, wheat flour, o	ME Protein 6.4 g nion, beef meat,	Total Fat 9 g fresh vegetable,
	Energy	350 12 Carbohydrate 22.4 g Potato, wheat flour, o	ME Protein 6.4 g nion, beef meat, nushroom, spice	Total Fat 9 g fresh vegetable,
	Energy	350 12 Carbohydrate 22.4 g Potato, wheat flour, o vegetable oil, caror, n	ME Protein 6.4 g nion, beef meat, nushroom, spice	Total Fat 9 g fresh vegetable,
	Energy 1955kcal	350 12 Carbohydrate 22.4 g Potato, wheat flour, o vegetable oil, carrot, r - 6 - 12 Months , Froze	ME Protein 6.4 g nion, beef meat, nushroom, spice	Total Fat 9 g fresh vegetable,
	Energy 1955kcal	350 12 Carbohydrate Z2.4 g Potato, wheat flour, o vegetable oil, carot, r - 6 - 12 Months , Froze 450	ME Protein 6.4 g nion, beef meat, nushroom, spice	Total Fat 9 g fresh vegetable,
	Energy 1955kcal	350 12 Carbohydrate Z2.4 g Potato, wheat flour, o vegetable oil, carot, r - 6 - 12 Months , Froze 450	ME Protein 6.4 g nion, beef meat, nushroom, spice	Total Fat 9 g fresh vegetable, , salt, water
	Energy ISSKcal	350 12 Carbohydrate 22.4 g Potato, wheat flour, o vegetable oil, carrot, r - 6 - 12 Months , Froze 450 12	MEr Protein 6.4 g nion, beef meat, nushroom, spice n Below - 18 °C SH	Total Fat 9 g fresh vegetable, , salt, water
		350 12 Carbohydrate 22.4 g Potato, wheat flour, o vegetable oil, caror, ro - 6 - 12 Months , Froze 450 12 Carbohydrate	ME Protein 6.4 g nion, beef meat, nushroom, spice n Below - 18 °C SH Protein 5 g ead crumb, onic	Total Fat g g fresh vegetable, , salt, water AMI KEBAB Total Fat II.5 g on, fresh herbs,
		350 12 Carbohydrate 22.4 g Potato, wheat flour, o vegetable oil, carrot, n - 6 - 12 Months , Froze 450 12 Carbohydrate <u>9.5 g</u> Beef meat, potato, bh	ME Protein 6.4 g nion, beef meat, nushroom, spice n Below - 18 °C SH Protein 5 g ead crumb, onic	Total Fat g g fresh vegetable, , salt, water AMI KEBAB Total Fat II.5 g on, fresh herbs,
		350 12 Carbohydrate 22.4 g Potato, wheat flour, o vegetable oil, carrot, n - 6 - 12 Months , Froze 450 12 Carbohydrate <u>9.5 g</u> Beef meat, potato, bh	ME Protein 6.4 g nion, beef meat, nushroom, spice n Below - 18 °C n Below - 18 °C SH Protein 5 g ead crumb, onici	Total Fat g g fresh vegetable, , salt, water AMI KEBAB Total Fat II.5 g on, fresh herbs,
		350 12 Carbohydrate 22.4 g Potato, wheat flour, or vegetable oil, carror, r - 6 - 12 Months, Froze 450 12 Carbohydrate <u>9.5 g</u> Beef meat, potato, br wheat flour, spice, sa -	ME Protein 6.4 g nion, beef meat, nushroom, spice n Below - 18 °C n Below - 18 °C SH Protein 5 g ead crumb, onici	Total Fat g g fresh vegetable, , salt, water AMI KEBAB Total Fat II.5 g on, fresh herbs,



		CHIC	KEN BREAS	T ESCALLOP
	Energy	Carbohydrate	Protein	Total Fat
	220Kcal	16 g	14 g	11 g
	Ð	Chicken Breast, Bread ( Salt, Starch, Spices, Su		le Oil,Onion,
	65	-		
a .	$\bigcirc$	6 - 12 Months , Frozen	Below - 18 °C	
	ō	360 & 800		

Energy

180Kcal

Ĵ

62  $\bigcirc$ 

400

12

 $\bigcirc$ 12-7



•		VEGETAB	LE SAMOSA		
y	Carbohydrate	Protein	Total Fat		
	27 g	4 g	4.5 g		
	Vegetable, wheat flour, barbeque sauce, vegetable oil, spices, salt, water				
	-				
	6 - 12 Months , Frozen	Below - 18 °C			
	450				

÷. CHICKEN AND CHEESE SPRING ROLL Energy Protein Carbohydrate 202Kcal 18.2 g 16 g Process cheese, wheat flour, chicken breast, meat Ð bologna, corn, carrot, vegetable oil, spices, salt, water 62  $\bigcirc$ 6 - 12 Months , Frozen Below - 18  $\,^\circ\mathrm{C}$ ō 480  $\bigcirc$ 12

÷ FALAFEL Total Fat Protein Energy Carbohydrate 272Kcal 31 g 10 g 12 g chicken peas, vegetable oil, wheat flour, wheat starch, fresh vegetables, salt, spices, onion, bread crumb, garlic, water Ĵ 62 6 - 12 Months , Frozen Below - 18 °C  $\bigcirc$ ō 330 & 1000

12 - 6

Ø



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Nutrition Fact Ingredients

9





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	Ener
N <sup>2</sup>	145.84
	4
	9 2
	$\bigcirc$
	ō

	Energy	Carbonydrate	Protein	iotai Fat
_	200Kcal	21 g	5 g	8 g
1	A	Potato, egg, onion, po wheat flour, bread cru		
	62	wileat lioui, bleau clu	ino, spices, sai	i, walei
	$\bigcirc$	6 - 12 Months , Frozen	Below - 18 °C	
	ō	450		
	$\bigcirc$	12		
			F	POTATO BALL
	Energy	Carbohydrate	Protein	Total Fat
	145.84 Kcal	25.3 g	5.3 g	2.56 g
7	£	Potato, Salt, Egg Powo Pepper, Garlic, Butter	ler, Starch, Oni	on,
	62			
	$\bigcirc$	6 Months, Frozen Belo	w-18 °C	
	ō	400 - 2500 - 5000 - 10	000	
	$\bigcirc$	12-4-2-1		
		S	AFFRON CH	ICKEN KEBAB
	Energy	Carbohydrate	Protein	Total Fat
	160Kcal	1.5 g	16 g	10 g
	Ĵ	Chicken leg & breast ( salt, spices, bell peppe		
	년 신 -			
	$\bigcirc$	6 - 12 Months , Frozen	Below - 18 °C	
	ō	800		
	$\bigcirc$	б		
			SAFFRON C	HICKEN LEG
-	Energy	Carbohydrate	Protein	Total Fat

POTATO KOOKOO

Total Fat

Protein

Carbohydrate





VEGETAB	LE KOOKOO		
Protein	Total Fat		
6 g	4 g		
Fresh vegetable, potato, onion, egg, vegetable oil, spice, salt, bread crumb			
12 - 6 Months , Frozen Below - 18 °C 380			
	Protein 6 g onion, egg, ve		



¥.		F	RENCH FRIES	
Energy	Carbohydrate	Protein	Total Fat	
l65Kcal	25.4 g	5.1 g	4.3 g	
f	Potato, Vegetable Oil			
69	-			
$\bigcirc$	12 Months, Frozen Below - 18 °C			
ō	900 - 2500 - 5000 - 100	00		
$\bigcirc$	10 - 4 - 2 - 1			



ANN ANN		SAFFRON CH	ICKEN WING
ergy	Carbohydrate	Protein	Total Fat
al	1 g	16 g	15 g
3	Chicken wing, onion, ve pepper, saffron, water	egetable oil, salt, s	pices, bell
2	-		
5	6 - 12 Months , Frozer	n Below - 18 °C	
i	800		
)	б		
3			





Energy	Carbohydrate	Protein	Total Fat		
170Kcal	16 g	15 g	9 g		
đ	Chicken leg, onion, soya oil, vegetable oil, salt, spices, bell pepper, saffron, water -				
62					
$\bigcirc$	6 - 12 Months , Frozen	Below - 18 °C			
ō	800				
$\bigcirc$					
SV2					
÷.		MEAT	BURGER		
Energy	Carbohydrate	MEAT Protein	Total Fat		
Energy 200Kcal	Carbohydrate				
		Protein 14 g	Total Fat 13.5 g		
	5 g	Protein 14 g	Total Fat 13.5 g		
200Kcal	5 g	Protein 14 g der, onion, spice	Total Fat 13.5 g		

 $\bigcirc$ 

12











Energy









		CHICI	KEN BURGER	
Energy	Carbohydrate	Protein	Total Fat	
161Kcal	7 g	13.5 g	8.8 g	
f	Chicken breast and leg, v spice, salt	egetable oil, brea	d crumb, onion,	
62	-			
$\bigcirc$	6 - 12 Months , Frozen Below - 18 $^\circ\mathrm{C}$			
ō	400-1000			
$\bigcirc$	12			

Carbohydrate

16.06 g

Carbohydrate

6 Months , Frozen Below - 18  $\,^\circ\mathrm{C}$ 

**CHICKEN STROGANOFF PIZZA** 

Total Fat

8.55g

**PEPPERONI PIZZA** 

**MIXED PIZZA** Total Fat

Total Fat

1.2g

Protein

8.1g

Flour, Barley flour, wheat Bran, Fresh Yeast, Sugar, Malt Flour, Shortening, Salt, Improver, Water

10 boxes in each cartoon /4 Pieces in each package

Carbohydrate

500 gr

58g

6 months frozen below -18°c

Total Fat

6.68 g

Protein

14.4 g

Pizza Bread : Wheat Flour , Shortening , Compressed Yeast , Gluten , Salt (0.5%) , Improver , Sugar , Water - Topping ingredients : %90 Marinated Chicken , Pizza Cheese , Cream Sauce , IQF Mushroom , Spices

Protein

11.15 g

<u>sk</u>

Energy

Ĵ 62

 $\bigcirc$ 

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 $\bigcirc$ 6

÷.

Energy

450

200 Kcal



	-			
	(پمين	0	ACH Children	556
	پیتزا پیرونی	and the second s	T	
	المعادية والمراجع	X.		
	PEPPERONI PIZZA	Pre-	7	1
	راهنمای پاخت بنده بندی			
	1 mil (1)	2.787		
10				





			MD	KED PIZZA
E.	Energy	Carbohydrate	Protein	Total Fat
10 j	133Kcal	13.68 g	1.73 g	3.02 g
	61 61	Pizza Bread : Wheat Flor , Gluten , Salt (0.5%) , In Ingredients : Pizza Chee Chicken Sausage 90% , I - 6Months , Frozen Bel		ompressed Yeast Water - Topping n , Meat Sausage 70% , Sell Pepper , Spices
C HANNE	ō	450		
	$\bigcirc$	6		
		(WITH B		PIZZA CRUST (Heat Barn)

Energy

210 Kcal

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22

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	10

9	Ĵ	\$ \$	$\bigcirc$	ō	Ŷ
Nutrition Fact per 100gr	Ingredients	Use	Storage	Weight (g)	Number in box



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Energy

185Kcal

Ĵ

62  $\bigcirc$ 

> ō 480

 $\bigcirc$ 24

÷.

Energy

177 Kcal

f

62

 $\bigcirc$ 

ō 520

 $\bigcirc$ 6

















62

 $\bigcirc$ 

ō

,			
222			PIZZA CRUST
аy	Carbohydrate	Protein	Total Fat
cal	58g	8.3 g	1.2 g
	Flour, Sugar, Fresh Yea Improver, Water.	st, Shortening	ı, Salt (%0.5)
	-		
	500 gr		

6 months frozen below -18°c

10 boxes in each cartoon /4 Pieces in each package  $\bigcirc$ 





CHICKEN FINGER KEBAB

Total Fat

12 g

PRANCE PIZZA

Total Fat

6.68 g

Protein

-Pizza Bread : Wheat Flour, Shortening , Compressed Yeast, Gluten, Pizza (0,5%), Improver, Sugar, Water - Jopping ingredients : Pizza Cheese, %GO Meat bologna, IQP Mushroom, Pizza Sauce, Capsicum, Spices

11.15 g

Protein

Chicken thigh and breast, onion, vegetable oil, egg,

15.5 g

Carbohydrate

3.5 g

bread crumb, spices, salt

Carbohydrate

16.5 g

6 Months , Frozen Below - 18 °C

6 - 12 Months , Frozen Below - 18  $\,^{\circ}\mathrm{C}$ 

	Energy	
the states	180 Kcal	
ale ar	đ	
A CAN	62 2	
and the second s	$\bigcirc$	

	CHICKEN BAR. B. Q PIZZA		
Energy	Carbohydrate	Protein	Total Fat
180 Kcal	15.89 g	13.78 g	5.76 g
4	Pizza Bread: Wheat flour Salt (0.5%), Improver, Su Cheese, 90% Marinated ( IQF Sweet Corn, Spices - 6 Months, Frozen Beld		pressed Yeast , Gluten ing Ingredients : Pizza Sauce , IQF Mushroon
ō	470		

 $\bigcirc$ 6

all h		ROAST B	EEF PIZZA
зy	Carbohydrate	Protein	Total Fat
cal	15.54 g	14.78 g	8 g
1 }	Pizza Bread : Wheat Flour, Salt (0.5%), Improver, Su Roasted Meat, Pizza Chee: Capsicum, Spices -	Shortening, Com gar, Water - Toppir se , Cream Sauce , I	pressed Yeast , Gluten ig Ingredients : iQF Mushroom , IQF
)	6 Months . Frozen Belo	w - 18 °C	



















72.68Kcal	15.2g	2.7g	0.12g

Ĵ Carrot, potato, green pea

Energy

- 62
- 12 Months, Frozen Below 18 °C  $\bigcirc$
- 400 2500 -5000 10000 ō
- Ø 30 - 4 - 2 - 1

$\odot$			
			GREEN PEA
Energy	Carbohydrate	Protein	Total Fat
78.98Kcal	14.3 g	5.22 g	0.1 g
Ĵ	Green Pea		
62	-		
$\bigcirc$	12 Months, Frozen Be	low - 18 °C	
周	400 - 2500 -5000 - 10000		

 $\bigcirc$ 30 - 4 - 2 - 1

		SO	UR CHERRY
Energy	Carbohydrate	Protein	Total Fat
76.65Kcal	13.9 g	4.81 g	0.2 g
f	Sour Cherry		
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	-		
$\bigcirc$	12 Months, Frozen Bel	ow - 18 °C	
ō	400 - 2500 -5000 - 100	000	

 $\bigcirc$ 25 - 4 - 2 - 1





$\bigcirc$	25 - 4 - 2 - 1		
	FROZEN VE	GETABLES F	OR KOOKOO
Energy	Carbohydrate	Protein	Total Fat
67.06Kcal	12.94 g	3.15 g	0.3 g
f	Coriander, Parsley, Leek	, Dill, Garlic	
[ 날 -			
$\bigcirc$	12 Months , Frozen Below - 18 °C		
ō	400 - 2500 -5000 - 10	000	
Ø	12 - 4 - 2 - 1		











	( CARROT, SWEET CORN, GREEN PEA)		
Energy	Carbohydrate	Protein	Total Fat
182.98kcal	36.4g	4.98g	1.94g
đ	arrot, sweet corn, gree	n pea	
62 -			

$\bigcirc$	12 Months, Frozen Below - 18 $^{\circ}\mathrm{C}$	

FROZEN MIXED VEGETABLES

400, 2500, 5000, 10000 ō

 $\bigcirc$ 30 - 4 - 2 - 1

Ŵ	50 4 2 1		
			FROZEN DILL
Energy	Carbohydrate	Protein	Total Fat
48.56kcal	6.31g	3.38g	1.09g
f	Dill		
62	-		
$\bigcirc$	12 Months, Frozen Belo	ow - 18 °C	
ō	400 - 2500 -5000 - 100	00	
$\bigcirc$	12 - 4 - 2 - 1		
_MM2			

		GR	EEN BEANS
Energy	Carbohydrate	Protein	Total Fat
79.85Kcal	13.78 g	5.26 g	0.41 g
đ	Green Beans		
62	-		
$\bigcirc$	12 Months, Frozen Below - 18 °C		
ō	400 - 2500 -5000 - 1000	00	
	25 - 4 - 2 - 1		
MM			



 $\bigcirc$ 12 - 4 - 2 - 1



Ĵ ത്രി 62  $\bigcirc$ ō  $\bigcirc$ Nutrition Fact Ingredients Use Storage Weight (g) Number in box



### FROZEN VEGETABLES FOR GHALYE MAHI ÷. (FISH STEW)



3.06 g

**FROZEN HERBS FOR SOUP** 

Total Fat

0.64 g

- Coriander, Fenugreek
- Ĵ
- 62
- $\bigcirc$ 12 Months , Frozen Below - 18  $\,^{\circ}\text{C}$ ō 400 - 2500 -5000 - 10000
- $\bigcirc$ 12 - 4 - 2 - 1
- ×



Energy	Carbohydrate	Protein
50.56Kcal	8.74g	2.46 g
A	Leek, Parsley, Dill, Coriander, Spinach	

- 9
- 62
- $\bigcirc$ 12 Months , Frozen Below - 18 °C
- ō 400 - 2500 -5000 - 10000
- $\bigcirc$ 12 - 4 - 2 - 1  $\sim \sim$

		FROZ	EN SPINACH	
Energy	Carbohydrate	Protein	Total Fat	
29.52kcal	3.69g	2.77g	0.41g	
ſ	Spinach			
62	-			
$\bigcirc$	12 Months , Frozen Below - 18 $^\circ \! C$			
ō	400 - 2500 -5000 - 10000			
	12 - 4 - 2 - 1			



Energy	Carbohydrate	Protein	Total Fat
68.36Kcal	12.74 g	3.45 g	0.4 g
f	Leek, Parsley, Dill, Fenugree	k	
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	-		
$\bigcirc$	12 Months , Frozen Below - 18 °C		
ō	400 - 2500 -5000 - 10000		
$\bigcirc$	12 - 4 - 2 - 1		
<u> </u>		RBS FOR AS	и ресите
Energy	Carbohydrate	Protein	Total Fat
43.04 Kcal	7.32 g	2.27 g	0.52 g
f	Leek, Parsley, Coriande	r, Spinach, dill	
62	-		

FROZEN VEGETABLES FOR RICE

÷.

- 12 Months, Frozen Below 18 °C
- 400 2500 -5000 10000 ō
- $\bigcirc$ 12 - 4 - 2 - 1



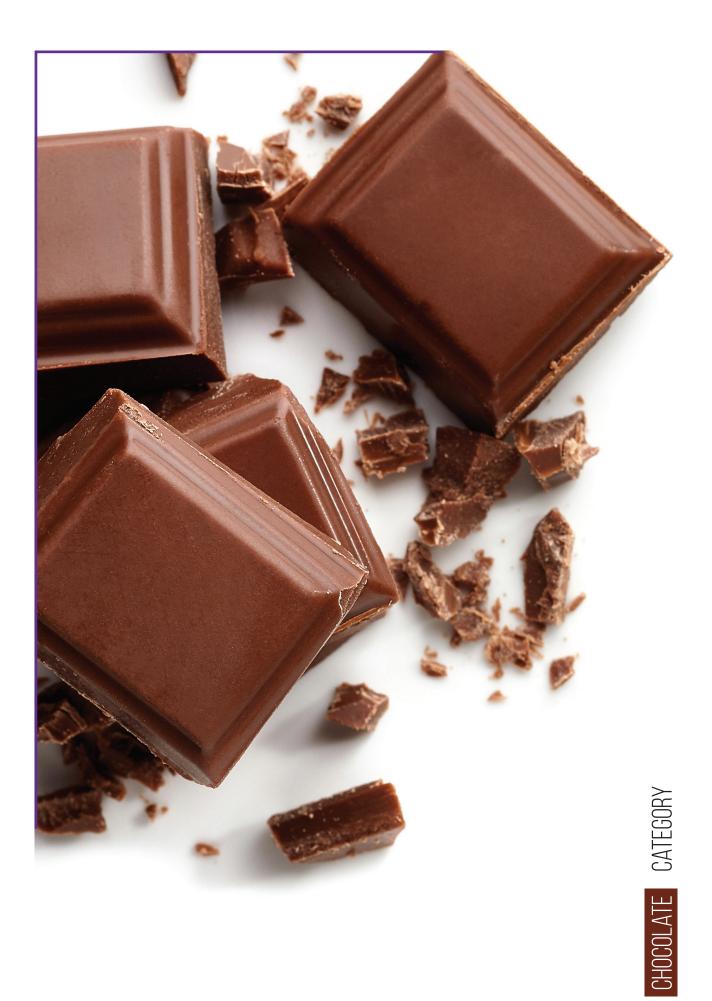
## CHOCO-LATE

## I CREAM CHOCOLATE I MINICONE I CHOCOLATE SAUCE





Jelis Sorbon Brimond



<u>Дорэрэ</u>  $\sim$ 

### CHOCOLATE











WAFFLE MINI CONES (VANILLA	
FLAVORS, COCOA FLAVORS)	

Energy	Carbohydrate	Protein	Total Fat
420 Kcal	79,8 g	7,8 g	7.1 g
<u>a</u>	Flour Sugar Vegetable	oil Lecithin S	odium

- Ŧ Bicarbonate, Salt, Cocoa powder, Water, 69 Confectionary, Dessert, ...
- $\bigcirc$ Keep in cool and dry place

CACAO

Enerav

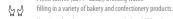
- Ň 120 days after production
- $\bigcirc$ Paper box included 88\*3 gr units. 9 Boxes in a carton

Cacao	DARK CH	OCOLATE CO	INS (3.5KG)
Energy	Carbohydrate	Protein	Total Fat
512 Kcal	45 g	4.2 g	35 g
77 9	Sugar, Cocoa Powder, Cocoa Butter Substitute, Emulsifier (E322), Vanilla Flavouring This product is a compound chocolate and is used mainly for moulding, dipping, coating, decorating and enrobing.		
$\bigcirc$	Keep in dry and cool p One year after product		
	3.5 kg in Doy pack pac	kaging. 2 Packs	in a Carton.

CACAO	CHO	COLATE CO	ATING (8KG)
Energy	Carbohydrate	Protein	Total Fat
582 Kcal	53.2 g	2.4 g	40 g
9	Sugar, Cocoa Powder, Cocoa Butter Replacer, Emulsifier (E322), Vanilla Flavouring .		
62	This product is a compound chocolate and is used for coating of cakes and cookies.		
$\bigcirc$	Keep in dry and cool place (18-22°c)		

- $\triangle$ One year after production date.
- 8 kg in Food grade nylon and PE container.  $\bigcirc$





- Keep in a dry place at temperatures below 25°C and  $\bigcirc$ keep it away from freezing and direct sunlight.
- Ň One year after production.
- 6000 g/ Sealed bucket made of food grade polypropylene (PP).  $\bigcirc$











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Nutrition Fact Ingredients

62

Use

 $\bigcirc$ 

Storage

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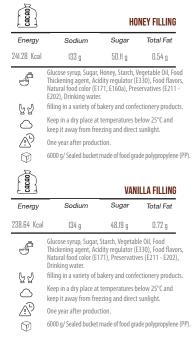
Weight (g)

Ø

Number in box

ത്രി

Cacao		COC	OA POWDER
Energy	Carbohydrate	Protein	Total Fat
231 Kcal	13 g	20 g	11 g
42 4	for making hotchcolate cake, brownie cake,cho chocolate mouse, Tiram	Alkalized cocoa powder for making hotchcolate,chocolate milk, chocolate cake, brownie cake,chocolate Dessert like sunshine, chocolate mouse, Tiramisu, flavoured cream, mix with dough of cake and sweets, design cake	
$\bigcirc$	Keep in cool and dry pla	ace	
À)	one year after production	on date.	
Ø	packing 1 kg. 10 Packs i	n a Carton	
cacao	WHITE CH	OCOLATE CO	)INS (3.5KG)
Energy	Carbohydrate	Protein	Total Fat
438 Kcal	44.16 g	4.3 g	34 g
£	sugar, cocoa butter Substitute, vanillin, Emulsifier, milk powder, whey powder		
62	This product is a compound chocolate and is used mainly for moulding, dipping, coating, decorating and enrobing.		
$\bigcirc$	Keep in dry and cool place (18-22°c)		
È	One year after production date.		
Ø	3.5 kg in Doy pack pack	aging. 2 Packs	in a Carton.
Сасаод	Cł	IOCOLATE FI	LLING (3KG)
Energy	Carbohydrate	Protein	Total Fat
531 Kcal	53.7 g	2.7 g	34 g
ð	Sugar , Cocoa Powder, Emulsifier (E322), Van		
62	This product is a sprea confectionery applicat after baking application cakes. It can be mixed	tion Ideal for Bis ons. It is used fo	scuits, cakes and
$\bigcirc$	Keep in dry and cool p	lace (18-22°c)	
<u>ک</u>	One year after product	tion date.	
Þ	3 kg in Food grade nyl	on and PE conta	ainer.











<u> </u>		COCOA CA	KE POWDER
Energy	Carbohydrate	Protein	Total Fat
242.24 Kcal	48.47 g	6.2 g	2.52 g
Ð	Wheat flour , sugar , co skimmed milk powder		
62	Confectionary		
$\bigcirc$	Temperature 10-30 $^\circ c$ and Relative Humidity $< 60~\%$		
Ð	One year after production.		
$\sim$	500 g/12 Power in a cart		

500 g/ 12 Boxes in a carton Ø

(B)

CACAO	SLAB CHOCOLATE 1 KG (MILKY, White, strawberry)		
Energy	Carbohydrate	Protein	Total Fat
535 Kcal	55 g	4.5 g	33 g
đ	Sugar, Cocoa Butter Substitute, Cocoa Powder, Lecithi Vanillin, Natural color, Authorized Edible Suitable for covering and designing cakes, mouldable for		ble

62 making different kind of formic chocolate, coating sweets, biscuits, waffles, for making ganash.  $\bigcirc$ Keep in dry and cool place (18-22°c)

Ď One year after production date

 $\bigcirc$ 10 slabs (1\*10 kg) in a carton

#### сасаод CHOCOLATE SAUCE (800G) Energy Carbohydrate Protein Total Fat 545 Kcal 43 g 5.5 g 39 g

Sugar, veg. oil, cocoa powder, skimmed milk powder, lecithin This chocolate product is suitable for coating, decorating, Ĵ 65 dipping and designing in cakes, ice cream, chocolate drinks (Flavors: milky, dark, hazelnut)

 $\bigcirc$ Keep in dry and cool place (18-22°c)

Ň one year after production date 800 gr in food grade PE bottles/ 12 bottles in a carton 



Energy Carbohydrate Protein Total Fat 555.78 Kcal 48.11 g 7.81 g 36.9 g

- Ĵ sugar, vegetable oil, hazelnut powder, cocoa powder, skimmed milk powder, lecithin (E322), cocoa butter, vanillin
- 62 Breakfast, dessert  $\bigcirc$ 
  - Keep in cool and dry place
- $\underline{\mathbb{P}}$ One year after production Date
- $\bigcirc$ 300 g Jar. 12 Jar in a carton

Cacao	HAZELNU	IT CHOCO CR	EAM (300G)
Energy	Carbohydrate	Protein	Total Fat
543 Kcal	47.5 g	5.2 g	36.9 g
9	Sugar, Vegetable Oil, Hazelnut, Cocoa Powder, Skimmed Milk Powder, Lecithin, Vanillin		
62	Breakfast, dessert		
$\bigcirc$	Keep in cool and dry pl	ace	

 $\bigcirc$ 



Sorbon





Wheat flour , sugar, wheat starch , skimmed milk powder , baking powder , vanilla , salt .

Total Fat

1.9 g

Confectionary

62

 $\bigcirc$ 

Temperature 10-30  $^\circ c$  and Relative Humidity < 60 %

Ď One year after production.

500 g/ 12 Boxes in a carton  $\bigcirc$ 

Сасаод	<b>SLAB CHOCOLATE</b> Strawberry, Dark,			
Energy	Carbohydrate	Protein	Total Fat	
543 Kcal	64 g	2 g	31 g	
Ŧ	Sugar, Cocoa Butter Sul Lecithin, Vanillin, Natur Flavour	ral color, Autho	rized Edible	
62	Suitable for covering and designing cakes, mouldable for making different kind of formic chocolate, coating sweets, biscuits, waffles, for making ganash.			
$\bigcirc$	Keep in dry and cool pl	Keep in dry and cool place (18-22°c)		
Ň	One year after production date			
$\bigcirc$	4 slabs with pilow pack cover in a carton			
Сасао	Cł	IOCOLATE S/	AUCE(500G)	
Energy	Carbohydrate	Protein	Total Fat	
545 Kcal	43 g	5.5 g	39 g	
42 42	Sugar, veg oil, cocoa po powder, lecithin This chocolate product dipping and designing drinks (Flavors: milky de	is suitable for c in cakes, ice cre	oating, decoratin	

drinks lavors: milky, dark. Keep in dry and cool place (18-22°c)

One year after production date

500 gr in food grade PE bottles/ 12 bottles in a carton

Cacao	DUO COCOA & MILK SESAME Spread (300g)		
Energy	Carbohydrate	Protein	Total Fat
515.58 Kcal	33.99 g	13.14 g	36.34 g
ð	sugar, vegetable oil, sesame cocoa powder, skimmed milk powder, cocoa butter, lecithin (E322), vanillin.		
62	Breakfast, dessert		
$\bigcirc$	Keep in cool and dry place		
$\underline{(\mathbf{y})}$	One year after production Date		



Ď One year after production Date

100 g poly styrene cup with cap and paper cover. 36 cups in a carton. Ø

75





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Sorbon

2.00

250

<sup>2</sup> وانيلځ







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 $\bigcirc$ 

Ø

3.99 g	13.14 g	36.34 g
getable oil, sesa vder,cocoa butte		
t, dessert		
ool and dry plac	е	
after productior	n Date	
r. 12 Jar in a carte	on	

 $\bigcirc$ 300 g Jar. Cacao Energy 543 Kcal

-



### HOCOLATE









Sorbon-	sieter.
	4
0	da
Sohan	Auro

HAZELNUT CHO	DCO CREAM (15G)
--------------	-----------------

Energy	Carbohydrate	Protein	Total Fat
543 Kcal	47.5 g	5.2 g	36.9 g
	Sugar, Vegetable Oil, H	azelnut. Cocoa	Powder,

- Ĵ Skimmed Milk Powder, Lecithin, Vanillin 62 Breakfast, dessert
- $\bigcirc$ Keep in cool and dry place Ň

сасао

- One year after production Date Ø Paper box included 18x15g cups. 8 Boxes in a carton.
- Cacao MINI CONE CRISPY (480G) Energy Carbohydrate Protein Total Fat 322 Kcal 14 g 4N a 9 g sugar, cocoa butter substitute, cocoa powder, hazelnut, cocoa butter replace, skimmed milk powder, lecithin, vanillin, water, Flour, vegetable oil, salt, sodium bicarbonate. Ĵ
- 62 A B2C cocoa product
- $\bigcirc$ Keep in dry and cool place (18-22°c)
- Ð One year after production date
- $\bigcirc$ 24 minicones in each box. 480g. 4 boxes in each carton.

CACAO	MINI	CONE RAIN	BOW (350G)
Energy	Carbohydrate	Protein	Total Fat
417.1 Kcal	37.6 g	9.25 g	23.31 g
4	Sugar, Cocoa Butter Sub skimmed milk powder,	whole milk pow	der, Whey powder,

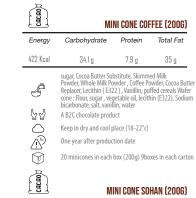
- cocoa powder, lecitrin, vanillin, water, flour, veg. oli, sodi bicarbonate, salt, puffed cereals, sohan, peanut, popping candy, Almond, hazelnut, coffee powder, mint flavoring. 65 A B2C cocoa product
- Keep in dry and cool place (18-22°c)
  - One year after production date

 $\bigcirc$ 

350/1500 gr in each box. 6/1 boxes in each carton

Total Fat

35 g





20 minicones in each box (200g) 9boxes in each carton













- Ĵ Sugar, Cocoa Butter Substitute, hazelnut, skimmed milk powder, cocoa powder, cocoa butter replacer, lecithin, vanillin, water, flour, veg. oil, sodium bicarbonate, salt, A B2C cocoa product 62
- keep in cool and dry place (18- 22°c)  $\bigcirc$

Cacao

- Ň One year after production Date
- $\bigcirc$ 24 minicones in each box. 240q. 5 boxes in each carton

Ŷ	24 minicones in each b	0x. 210g. 5 50x	
R			
L GG		MINI CONE .	IIJIS (480G)
Energy	Carbohydrate	Protein	Total Fat
459 Kcal	45 g	10.21 g	26.49 g
ð	Sugar, cocoa butter sub skimmed milk powder, lecithin, vanillin, water bicarbonate.	ostitute, cocoa k Whole milk po ; Flour, vegetab	outter replace, wder,cocoa powder, ile oil, salt, sodium
66	A B2C chocolate produc	t	
$\bigcirc$	Keep in dry and cool pl	ace (18-22°c)	
$\underline{\mathbb{A}}$	One year after producti	on date	
$\bigcirc$	24 minicones in each b	ox. 480g. 4 box	es in each carton.
tcao			
101			IOCO WAFER
Energy	Carbohydrate	Protein	Total Fat
540 Kcal	57.5 g	6.45 g	30 g
f	Sugar, Wheat flour, Vegeti powder, Cocca powder, Le Sodium Bicarbonate (E500 Hazelnut, Sohan, Coffee. of hazelnut, pistachio. So	able oil, Cocoa bu ecithin(E322), Sal )), Flavoring ager Flavor and arom ohan, coconut, c	tter substitute, Skimmed milk t, Ammonium bicarbonate(E503), its, Water, Pistachio, Coconut, ia: Wafers with different flavors offee and cocoa
6 5	B2C crisp, thin, sweet,		
$\bigcirc$	Keep in a dry place at t	emperatures be	elow 25°C.
<u>/i</u>	One year after producti	on date.	
Ø	300 g- 6 boxes in each	carton.	
Cacao	,		IINT (200G)
Energy	Carbohydrate		IINT (2006) Total Fat
Energy 396 Kcal		MINI CONE N	
	Carbohydrate 34.95 g sugar, Cocoa Butter Su , Whole Milk Powder, ( Replacer, Lecithin (E32 Mint Flavoring - Wafer lecithin (E322), Sodium	AINI CONE N Protein 7.6 g bstitute , Skimm coca Powder, C 2 ) , Vanillin , pu cone: Flour, suga bicarbonate, sa	Total Fat 21.62 g red Milk Powder oroa Butter ffed creats (%5).
	Carbohydrate 34.95 g sugar, Coca Butter Su Whole Milk Powder, / Replace, Lecithin (E32 Mint Flavoring, Wafer lecithin (E322), Sodium A B2C chocolate produ	AINI CONE N Protein 7.6 g bstitute , Skimm coca Powder, C 2) , Vanillin , Pu cone: Flour, suga bicarbonate, sa uct	Total Fat 21.62 g red Milk Powder oroa Butter ffed creats (%5).
	Carbohydrate 34.95 g sugar, Cocoa Butter Su , Whole Milk Powder, / Replacer, Lecithin (E32 Mint Flavoring, Wafer lecithin (E322), Sodium A B2C chocolate prodi Keep in dry and cool p	AINI CONE N Protein 7.6 g bstitute , Skimn coca Powder, C 2 ) , Vanillin , pu cone: Flour, suga bicarbonate, sa uct	Total Fat 21.62 g red Milk Powder oroa Butter ffed creats (%5).
	Carbohydrate 34.95 g sugar, Coca Butter Su Whole Milk Powder, / Replace, Lecithin (E32 Mint Flavoring, Wafer lecithin (E322), Sodium A B2C chocolate produ	AINI CONE N Protein 7.6 g bstitute , Skimm coca Powder , ( 2) , Vanillin , powder , 1) karbonate, sa uct cone: Flour, suga to karbonate, sa uct cone: Flour, suga to karbonate, sa uct	Total Fat 21.62 g med Milk Powder occa Butter ffed cercal: (%5), r, vegetable oil, it, vanillin, water,
	Carbohydrate 34.95 g sugar, Coca Butter Su , Whole Milk Power, V, Replace, Lectinin, [532 Mint Flavoring, Wafer lectihin (E322), Sodium A B2C chocolate produ Keep in dry and cool p One year after produc	AINI CONE N Protein 7.6 g bstitute , Skimm coca Powder , ( 2) , Vanillin , powder , 1) karbonate, sa uct cone: Flour, suga to karbonate, sa uct cone: Flour, suga to karbonate, sa uct	Total Fat 21.62 g med Milk Powder occa Butter ffed cercal: (%5), r, vegetable oil, it, vanillin, water,
	Carbohydrate 34.95 g sugar, Cocoa Butter Su Whole Milk Powder, (, Replacer, Lecthin (532 Mint Flavoring, Wafer- lecithin (5322), Sodium A B2C chocolate produ Keep in dry and cool p One year after produc 20 minicones in each	AINI CONE N Protein 7.6 g bstitute, Skimm cora Powder, C 2), Vanilin, pu tora Powder, Skimm cora Powder, Skimm cora Powder, Skimm bicarbonate, sa uct tion date box (200g) 9bc	Total Fat 21.62 g med Milk Powder occa Butter ffed cercal: (%5), r, vegetable oil, it, vanillin, water,
	Carbohydrate 34.95 g sugar, Cocoa Butter Su Whole Milk Powder, (, Replacer, Lecthin (532 Mint Flavoring, Wafer- lecithin (5322), Sodium A B2C chocolate produ Keep in dry and cool p One year after produc 20 minicones in each	AINI CONE N Protein 7.6 g bstitute, Skimm cora Powder, C 2), Vanilin, pu tora Powder, Skimm cora Powder, Skimm cora Powder, Skimm bicarbonate, sa uct tion date box (200g) 9bc	Total Fat 21.62 g med Milk Powder acoa Butter ffed cerasi (965), r, vegetable oil, It, vanillin, water, xxes in each carton
	Carbohydrate 34.95 g sugar, Coca Butter Su Whole Milk Powder, ( Replacer, Lectifini (52) Mint Flavoring, Wafer lectifini (522), Sodium A B2C chocolate produc Keep in dry and cool p One year after produc 20 minicones in each	AINI CONE N Protein 7.6 g bstitute, Skimm croa Powder, (2 2) Availlin, public horarbonde, sa prome: Flour, sugg nome: Flour, sugg this athomate, sa this at	Total Fat 21.62 g Hed Milk Powder ocoa Butter fed cereals (965), r, vegetable oil, it, vanillin, water, xes in each carton NUT (2006)
335 Kcal	Carbohydrate 34.95 g sugar, Coca Butter Su Whole Milk Powder, ( Replacer, Lecithin (E32 Mint Flavoring, Wafer lecithin (E322), Sodium A B2C chocolate produc Chocolate produc 20 minicones in each MIIN Carbohydrate 29.12g sugar, Coca Butter Su Powder, Peanut, Coco Lecithin (E322), Vanill Flour, sugar, vegetable bicarbonate, ait, vanill	AINI CONE N Protein 7.6 g bstitute , Skimm Cocoa Powder , C 2) , Vanillin , pu cocaa Powder , C 2) , Vanillin , pu one-Flour, system bicarbonate, sz ut valace (18-22°C) tion date box (200g) 9bc Automation box (200g) 9bc ICONE PEA Protein 12.7 g bstitute, Skimm Butter Replace in , water	Total Fat 21.62 g ied Mik Powder coo Butter ffed cereals (%5), r, vegetable oil, it, vanillin, water, xxes in each carton NUT (2006) Total Fat 24.85 g
335 Kcal	Carbohydrate 34.95 g sugar, Coca Butter Su Whole Milk Powder, / Replacer, Lecithin (522 Mint Flavoring, Wafer Lecithin (522), Sodium A B2C chocolate produc Cone year after produc 20 minicones in each MIIN Carbohydrate 29.12g sugar, Coca Butter Su Powder, Peanut, Coco Lecithin (522), Vanill Flour, sugar, vegetable bicarbonate, adi, vanill A B2C chocolate produc	AINI CONE N Protein 7.6 g bstitute , Skimm Cocoa Powder , C 2) , Vanillin , pu cocaa Powder , C 2) , Vanillin , pu one-Flour, system bicarbonate, sz utt valace (18-22°C) tion date box (200g) 9bc Automation (200g) 9bc II CONE PEA Protein 12.7 g bstitute, Skimm Butter Replace in, puffed cereal oi, lecithin (E32 n, water utt	Total Fat 21.62 g ied Mik Powder coo Butter ffed cereals (%5), r, vegetable oil, it, vanillin, water, xxes in each carton NUT (2006) Total Fat 24.85 g
335 Kcal	Carbohydrate 34.95 g sugar, Coca Butter Su , Whole Milk Powder, / Replacer, Lecitinin (E322), Sodium A B2C chocolate produc lecitinin (E322), Sodium A B2C chocolate produc 20 minicones in each MIIN Carbohydrate 29.12g sugar, Coca Butter Su Powder, Pasut, Coco Lecitinin (E322), Vamili Flour, sugar, Cocoa Butter Su Powder, Pasut, Coco Lecitinin (E322), Vamili A B2C chocolate produc Keep in dry and cool p	AINI CONE N Protein 7.6 g bstitute, Skimm cooa Powder, C 2), Vanillin, pu cooa Powder, C 2), Vanillin, pu cooa Powder, C 2), Vanillin, pu cooa Powder, C 10, 10, 10, 10, 10, 10, 10, 10, 10, 10,	Total Fat 21.62 g ied Mik Powder coo Butter ffed cereals (%5), r, vegetable oil, it, vanillin, water, xxes in each carton NUT (2006) Total Fat 24.85 g
335 Kcal	Carbohydrate 34.95 g sugar, Coca Butter Su Whole Milk Powder, / Replacer, Lecithin (522 Mint Flavoring, Wafer Lecithin (522), Sodium A B2C chocolate produc Cone year after produc 20 minicones in each MIIN Carbohydrate 29.12g sugar, Coca Butter Su Powder, Peanut, Coco Lecithin (522), Vanill Flour, sugar, vegetable bicarbonate, adi, vanill A B2C chocolate produc	AINI CONE N Protein 7.6 g bstitute, Skimm Gooa Powder, C 2), Vanillin, pu core: Four, sugar bicarbonate, sa uct lace (18-22°C) tion date box (200g) 9bc H CONE PEA Protein 12.7 g bstitute, Skimm Butter Replacer n, puffed cereal oi, lecithin (E32) in, water uct lace (18-22°C) tion date	Total Fat 21.62 g Hed Milk Powder acca Butter ffed cerasic (965), r, vegetable oil, it, vanillin, water, xes in each carton NUT (2006) Total Fat 24.85 g Hed Milk ; Whey Powder, s. Water cone: 2), Sodium









Cacao

Energy

Carbohydrate





384 Kcal	42.88 g	7.9 g	19.25 g
44 4	sugar , Cocoa Butter Su Powder , Whole Milk Po Replacer , Lecithin (E32 Wafer cone: Flour, suga Sodium bicarbonate, sa A B2C chocolate produ	wder, Cocoa Pow 2), Vanillin, pop r, vegetable oil, I It, vanillin, water	/der_Cocoa Butter
$\bigcirc$	Keep in dry and cool p	olace (18-22°c)	
<u>A</u>	One year after produc	tion date	
$\overline{\mathbb{Q}}$	20 minicones in each	box (200g) 9bo	xes in each cartor
Cacao	MINI CONE I	DARK & ALM	IOND(200G)
Energy	Carbohydrate	Protein	Total Fat
372 Kcal	23.2 g	7.8 g	25.29 g
ð	Filling : Cocoa powder, s Cocoa Butter Replacer, S Milk Powder, Lecithin ( (%5), almond Wafer cor lecithin (E322), Sodium	sugar , Cocoa But kimmed Milk Po E322 ), Vanillin, J ie: Flour, sugar , bicarbonate, salt	tter Substitute , wder , Whole puffed cereals vegetable oil, t, vanillin,water .
22	A B2C chocolate produc		
	Keep in dry and cool pl	dte (10-22 t)	
	0	e a de és	
	One year after producti		
1 B (2)(	One year after producti 20 minicones in each b		es in each carton
	20 minicones in each b		
Cacado Energy	20 minicones in each b	ox (200g) 9boxe	
Energy	20 minicones in each b	ox (200g) 9box INAMON STF	ROOPWAFEL
Energy	20 minicones in each b CIP Carbohydrate EO g Waffle bread: wheat flot baking noveler lerithin	ox (200g) 9boxe INAMON STF Protein 7 g ur, Sugar, Vegett (F22) Vanillir	ROOPWAFEL Total Fat 21 g able Oil, egg, 5 salt water
	20 minicones in each b CIN Carbohydrate 60 g	ox (200g) 9boxe INAMON STE Protein 7 g Ir, Sugar, Veget. (E322), Vanillir von, Vanillin , sa	ROOPWAFEL Total Fat 21 g able Oil, egg, 5 salt water
	20 minicones in each b Cli Carbohydrate 60 g Waffle bread: wheat flot baking powder, Lecithin Waffle Syrup: Sugar, imy Lecithin (E322), Cinnan	ox (200g) 9boxe INAMON STE Protein 7 g ur, Sugar, Veget. (E322), Vanillir ert syrup, glocos non, Vanillin, sa brunches.	ROOPWAFEL Total Fat 21 g able Oil, egg, 5 salt water
	20 minicones in each b Cill Carbohydrate <u>60 g</u> Waffle bread: wheat flor baking powder, Lecithin Waffle Syrup: Sugar, inw Lecithin (E322), Cinnan Breakfast, dessert and	ox (200g) 9boxe INAMON STE Protein 7 g ur, Sugar, Veget. (E322), Vanillir ert syrup, glocos non, Vanillin, sa brunches.	ROOPWAFEL Total Fat 21 g able Oil, egg, 5 salt water
	20 minicones in each b Cit Carbohydrate <u>60 g</u> Waffle bread: wheat flor baking powder, Lecithin Vaffle Syrup: Sugar, inw Lecithin (E322), Cinnan Breakfast, dessert and Keep in dry and cool pl	ox (200g) 9boxr NAMON STF Protein 7 g ar, Sugar, Vegetr (522), Vanillir trypu, gloco trypu, gloco trypu, gloco brunches. ace	ROOPWAFEL Total Fat 21 g able 0i, egg, n, salt, water syrope, butter, it, water
	20 minicones in each b CIP Carbohydrata 60 g Waffle bread: wheat floo baking powder, Lecithin Waffle Syrup: Sugar, imw Lecithin (5322), Cinnan Breakfast, dessert and Keep in dry and cool pl 6 months 20 Pieces (33g) in each	ox (200g) 9boxi INAMON STF Protein 7 g ur, Sugar, Veget. (E322), Vanillir, sa orunches. ace box - 8 Boxes in	ROOPWAFEL Total Fat 21 g able 0i, egg, n, salt, water syrope, butter, it, water
	20 minicones in each b CIP Carbohydrata 60 g Waffle bread: wheat floo baking powder, Lecithin Waffle Syrup: Sugar, imw Lecithin (5322), Cinnan Breakfast, dessert and Keep in dry and cool pl 6 months 20 Pieces (33g) in each	ox (200g) 9boxi INAMON STF Protein 7 g ur, Sugar, Veget. (E322), Vanillir, sa orunches. ace box - 8 Boxes in	ROOPWAFEL Total Fat 21 g able Oil, egg, 1, salt, water syrope, butter, It, water
	20 minicones in each b Cli Carbohydrate <u>60 g</u> Waffle bread: wheat flor baking powder, Lecithin Waffle Syrup: Sugar, inw Lecithin (E322), Ginnan Breakfast, dessert and Keep in dry and cool pl 6 months 20 Pieces (33g) in each	ox (200g) 9box INAMON STF Protein 7 g ar, Sugar, Veget (E322), Vanilli retryrup, glocz toryrup, glocz brunches. ace box - 8 Boxes in SARAMEL ST	ROOPWAFEL Total Fat 2 g able Oil, egg, 1, salt, water syrope, butter, if, water
	20 minicones in each b Carbohydrate <u>60 g</u> Waffle bread: wheat flob baking powder, Lecithin Waffle bread: wheat flob baking powder, Lecithin Waffle bread: wheat flob baking powder, Lecithin Waffle bread: wheat flob Breakfast, dessert and Keep in dry and cool pl. 6 months 20 Pieces (33g) in each Carbohydrate <u>60 g</u>	ox (200g) 9boxi INAMON STF Protein 7 g ur, Sugar, Veget, (1322), Vanillir (1322), Vanillir (132	ROOPWAFEL Total Fat 2l g able Oil, egg. 1, salt, water syrope, butter, lit, water n each carton. ROOPWAFEL Total Fat 2l g
	20 minicones in each b Cli Carbohydrata GD g Waffle bread; wheat fol baking powder, Lecithin Waffle Syrup; Sugar, inw Lecithin (E322), Cinnan Breakfast, dessert and Keep in dry and cool pl 6 months 20 Pieces (33g) in each Carbohydrate	ox (200g) 9boxi INAMON STF Protein 7 g ur, Sugar, Veget: (E322), Vanillir et syrup, gloco: non, Vanillin, sa brunches. ace box - 8 Boxes in Protein 7 g ur, Sugar, Veget: (E322), Vanilli ur, Sugar, Veget: (E322), Vanilli (E322), Vanilli	ROOPWAFEL Total Fat 2l g able Oil, egg. 1, salt, water syrope, butter, lit, water n each carton. ROOPWAFEL Total Fat 2l g
	20 minicones in each b Carbohydrate <u>60 g</u> Waffle bread: wheat floi baking powder, Lecithin Waffle Syrup: Suga; inw Lecithin (E322), Cinnan Breakfast, dessert and Keep in dry and cool pl 6 months 20 Pieces (33g) in each <u>6 0 g</u> Waffle bread: wheat floi baking powder, Lecithin waffle Sprup: Sugar, inw Lecithin (E322), Caram	ox (200g) 9boxi INAMON STF Protein 7 g ur, Sugar, Veget: (E322), Vanillir et syrup, gloco: non, Vanillin, sa brunches. ARAMEL ST Protein 7 g ur, Sugar, Veget: (E322), Vanilli et syrup, gloco et flavoring, Van flavoring, Van pruches.	ROOPWAFEL Total Fat 2l g able Oil, egg. 1, salt, water syrope, butter, lit, water n each carton. ROOPWAFEL Total Fat 2l g
	20 minicones in each b Cir Carbohydrate <u>60 g</u> Waffle bread: wheat floi baking powder, Lecithin Waffle Syrup: Sugar, im Lecithin (E322), Cinnan Breakfast, dessert and Keep in dry and cool pl 6 months 20 Pieces (33g) in each Carbohydrate <u>60 g</u> Waffle bread: wheat floi baking powder, Lecithin Waffle bread: wheat floi baking powder, Lecithin Lecithin (E322), Caram Breakfast, dessert and	ox (200g) 9boxi INAMON STF Protein 7 g ur, Sugar, Veget: (E322), Vanillir et syrup, gloco: non, Vanillin, sa brunches. ARAMEL ST Protein 7 g ur, Sugar, Veget: (E322), Vanilli et syrup, gloco et flavoring, Van flavoring, Van pruches.	ROOPWAFEL Total Fat 2l g able Oil, egg. 1, salt, water syrope, butter, lit, water n each carton. ROOPWAFEL Total Fat 2l g

MINI CONE POPPING CANDY (2006)

Protein

Total Fat

6 months  $\bigcirc$ 

20 Pieces (33g) in each box - 8 Boxes in each carton.













Breakfast, dessert and brunches, Keep in dry and cool place

6 months

 $\bigcirc$ 

20 Pieces (33g) in each box - 8 Boxes in each carton.



# BEVERAGE

**FRUIT BASED JUICE CARBONATED SOFT DRINK NON-CARBONATED YOGURT DRINK CARBONATED YOGURT DRINK I NON ALCOHOLIC BEER** 











REVERAGE



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Energy

40 Kcal

Ĵ

62

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 $\bigcirc$ 









Ħ		LUCKY JUICE Pineapple
Energy	Sugar	Total Fat
40 Kcal	7 g	-
0 25 1	Pineapple Concentrate %20, Pineapp Natural Color, Calcium, Vitamin B C, Lucky Juice often consumed for thei benefits with natural or added vitam potassium. Lucky Juice provides nutrient polyphenols, and vitamin C that offer he one year	le Flavor, Stabilizer, omplex, Vitamin C. r perceived health in C, folic acid, and s such as carotenoids, alth benefits.
ō	1000 cc (Tetrapack)	
$\bigcirc$	12	
Ħ		LUCKY JUICE Peach
Energy	Sugar	Total Fat
40 Kcal	7 g	-
55 G	Peach Concentrate %20, Peach Flavo Color, Calcium, Vitamin B Complex, Vi Lucky Juice often consumed for thei benefits with natural or added vitam potassium, Lucky Juice provides nutrient polyphenols, and vitamin C that offer he	r, Stabilizer, Natural tamin C. r perceived health in C, folic acid, and s such as carotenoids, alth benefits.
ā	one year 1000 cc (Tetrapack)	
	12	
$\sim$		
Ħ		LUCKY JUICE Mango
Energy	Sugar	
Energy 40 Kcal	7 g	MANGO Total Fat
	7 g Mango Concentrate %20, Mango Flar Matural Color, calcium, Viramin B Con Lucky Juice often consumed for the benefits with natural or added vitam potossium. Lucky Juice provides nutrient polyphenols, and vitamin C that offer he one year 1000 cc (Tetrapack)	MANGO Total Fat
40 Kcal	7 g Mango Concentrate %20, Mango Flar Natural Color, Calcum, Viramin B Con Lucky Juice other consumed for thei benefits with natural or added vitam potssium. Lucky Juice providen uttient polyphenols, and vitamin C that offer he one year	MANGO Total Fat
40 Kcal	7 g Mango Concentrate %20, Mango Flar Matural Color, calcium, Viramin B Con Lucky Juice often consumed for the benefits with natural or added vitam potossium. Lucky Juice provides nutrient polyphenols, and vitamin C that offer he one year 1000 cc (Tetrapack)	MANGO Total Fat
40 Kcal	7 g Mango Concentrate %20, Mango Flar Matural Color, calcium, Viramin B Con Lucky Juice often consumed for the benefits with natural or added vitam potossium. Lucky Juice provides nutrient polyphenols, and vitamin C that offer he one year 1000 cc (Tetrapack)	MANGO Total Fat
	7 g Mango Concentrate %20, Mango Fla Matural Color, calcium, Vitamin B Con Lucky Juice often consumed for the benefits with natural or added vitam potasium. Lucky Juice provides nutrient polyphenols, and vitamin C that offer he one year 1000 cc (Tetrapack) 12 Sugar 7 g	MANGO Total Fat - vor, Stabilizer, nplex, Vitamin C. r perceived health in C, folic aid, and such as carotenoids, alth benefits. LUCKY JUICE ORANGE Total Fat
40 Kcal	7 g Mango Concentrate %20, Mango Flar Natural Color, calcium, Vitamin B Con Lucky Juice often consumed for the benefits with natural or added vitam potassium. Lucky Juice provides nutrient polyphenols, and vitamin C that offer he on eyear 1000 cc (Tetrapack) 12 Sugar	MANGO Total Fat - vor, Stabilizer, ppex, Vitamin C. r perceived health in C, folic acid, and ssuch as carotenoids, alth benefits. LUCKY JUICE ORANGE Total Fat - vor, Stabilizer, nplex, Vitamin C. perceived health in C, folic acid, and such as carotenoids.

















9

Nutrition Fact per 100gr

 $\bigcirc$ 36

62

Use

 $\bigcirc$ 

Storage

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Weight (g) Number in box

Ĵ

Ingredients





## BEVERAGE (4)

LUCKYDO

Total Fat

LUCKYDO

CARBONATED MILKY DRINK (COLA)

Sugar

5.6g

6 months at refrigerator temperature

Cola Flavor, Water.

250ml (Can)

Milk permeate, Sugar, Carbon Dioxide, Lactic Acid,

The best taste for thirst. Calcium riched & contains healthier in addition %40 less sugar than regular sodas.

CARBONATED MILKY DRINK (LEMON & MINT)



	CARBONATED MILKY	LUCKYDO Drink (Cola)
Energy	Sugar	Total Fat
30 Kcal	5.6g	-
A	Milk permeate, Sugar, Carbon Dioxid Cola Flavor, Water.	le, Lactic Acid,
62	The best taste for thirst. Calcium rich healthier in addition %40 less sugar	
$\bigcirc$	3 months at refrigerator temperature	-
ð	1500ml (Pet Bottle)	
$\bigcirc$	6	
<del>f</del>		LUCKYDO
$\mathbf{V}$	CARBONATED MILKY DRINK (LE	
Energy	Sugar	Total Fat
30 Kcal	5.6g	-
đ	Milk permeate, Sugar, Carbon Diox Lemon & Mint Flavor, Water.	ide, Lactic Acid,
62	The best taste for thirst. Calcium ri	
$\bigcirc$	healthier in addition %40 less suga 3months at refrigerator temperatu	-
ō	1500ml (Pet Bottle)	
$\bigcirc$	6	
Ħ		LUCKYDO
$\mathbf{W}$	CARBONATED MILKY DRI	
Energy	Sugar	Total Fat
30 Kcal	5.6g	-
Ĵ	Milk permeate, Sugar, Carbon Dioxi Orange Flavor, Water.	ide, Lactic Acid,
62	The best taste for thirst. Calcium ric healthier in addition %40 less suga	
$\bigcirc$	3 months at refrigerator temperatu	-
ō	1500ml (Pet Bottle)	
$\bigcirc$	6	
Æ		LUCKY U
$\mathbf{\mathbf{A}}_{\mathbf{A}}$	SODA (CLA	SSIC, LEMON
Energy	Sugar	Total Fat
4 Kcal	-	
Ĵ	Milk Permeate, Co2, Sodium Bicarb	oonate, Water.
62	-	
$\bigcirc$	6 Months	
ð	1500 CC	
$\bigcirc$	б	
F		
<b>*</b>	ALMOND	DRINK (1LIT)
Energy	Sugar	Total Fat
50.5 Kcal	4 g	2.5 g
Ĵ	Almond, sugar, filtered water	
ΛΛ	A perfect alternative for fresh Cow	
62		S MIIK.
	Store at °2+ C to °25+ C/ 6 months	



\$

Energy

30 Kcal

f

62

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 $\bigcirc$ 24

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1	Ny			
			101	

 $\bigcirc$ 12 Tetra packs/Shrink

81



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Nutrition Fact Ingredients per 100gr

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 $\bigcirc$ 

 $\bigcirc$ 

Storage

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Weight (g)

 $\bigcirc$ 

Number in box

62

Use









BEVERAGE



6  $\bigcirc$ 



2 g

0.6 g

1 g

1.2 g

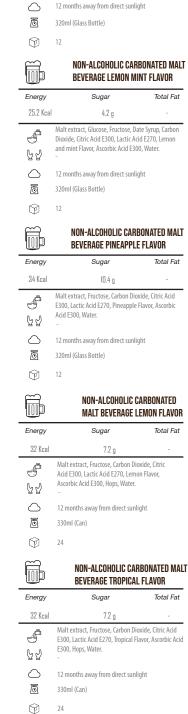




Æ			SEVE	EN LABAN
Energy	Salt	Dry Matter	Protein	TotalFat
100 Kcal	-	10 g	2.6 g	2 g
63 9	Thermophi Doogh is lo	d Milk, Skimmed N le Starter. cal yoghurt drink thirst and supply b	served with	meals, or drui
$\bigcirc$	45 Days Re	frigerated		
ō	500cc in PE	T Bottle		
$\bigcirc$	6			
		AVORED NON-		ED LABAN
Energy	Salt	Dry Matter	Protein	
26.8 Kcal	-	4.5 g	1.2 g	0.7 g
62 -	Starter, W Doogh is a	ed Milk, Salt, Mint ater. local yoghurt drink s rst and Supply Body	erved with me	
$\bigcirc$		efrigerated (°4 to '		
ō		0 cc in PET Bottle		
Ø	15-6			
*				
Æ			KEF	IR DRINK
	Salt	Dry Matter	<b>KEF</b> Protein	TotalFat
Energy 19.6 Kcal	Salt	Dry Matter 6.2 g		
19.6 Kcal	- Pasteurize Starter, Wa Relaxing, E Increases Li Fights Skin 45 Days Re	6.2 g d Milk %2 Fat, Salt ter. cases Digestion an fe Expectancy; Boo Aging and Osteoj frigerated (°4 to °	Protein 1.2 g ;Kefir Starte d Helps Dige sts Body Imm porosis (Rich	TotalFat 1.2 g r, Probiotic
19.6 Kcal	- Pasteurize Starter, Wa Relaxing, E Increases Li Fights Skin	6.2 g d Milk %2 Fat, Salt ter. cases Digestion an fe Expectancy; Boo Aging and Osteoj frigerated (°4 to °	Protein 1.2 g ;Kefir Starte d Helps Dige sts Body Imm porosis (Rich	TotalFat 1.2 g r, Probiotic
19.6 Kcal	Pasteurize Starter, Wa Relaxing, E Increases Li Fights Skin 45 Days Re 1000 cc in	6.2 g d Milk %2 Fat, Salt ter. cases Digestion an fe Expectancy; Boo Aging and Osteoj frigerated (°4 to °	Protein 1.2 g ,Kefir Starte d Helps Dige sts Body Imm oorosis (Rich 8 C)	TotalFat 1.2 g r, Probiotic
19.6 Kcal	Pasteurize Starter, Wa Relaxing, E Increases Li Fights Skin 45 Days Re 1000 cc in	6.2 g d Milk %2 Fat, Salt ter. cases Digestion an fe Expectancy; Boo Aging and Osteoj frigerated (°4 to °	Protein 1.2 g ,Kefir Starte d Helps Dige sts Body Imm oorosis (Rich 8 C)	TotalFat 1.2 g r, Probiotic stive System; in Calcium)
	- Pasteurize Starter, W Relaxing, E Increases Li Fights Skin 45 Days Re 1000 cc in 6	6.2 g d Milk %2 Fat, Sali ter. Zases Digestion an fe Expectancy: Boo Aging and Osteo frigerated (°4 to ° PET Bottle	Protein 1.2 g ,Kefir Starte d Helps Dige sts Body Immr sorrosis (Rich 8 C) AYRA	TotalFat 1.2 g r, Probiotic stive System; uneSystem; in Calcium)
19.6 Kcal	Pasteurize Starter, Wa Relaxing, F Increases Li Fights Skin 45 Days Re 1000 cc in 6 Salt 0.5 g Pasteurize	6.2 g d Milk %2 Fat, Salt ter. ases Digestion an fe Expectancy, Boo Aging and Osteo frigerated (°4 to ° PET Bottle Dry Matter	Protein 1.2 g ,Kefir Starte d Helps Dige sts Body Imm orrosis (Rich 8 C) AYRA Protein 2 g Cow Milk, Y	TotalFat 1.2 g r, Probiotic stive System; nuneSystem; in Calcium) N LABAN TotalFat 2 g oghurt
19.5 Kcal	Pasteurize Starter, Wa Relaxing, E Increase Li Fights Skin 45 Days Re 1000 cc in 6 Salt 0.5 g Pasteurize Starter Cul Relaxing, E Increase L Fights Skin	6.2 g d Milk %2 Fat, Saht ter. asses Digestion an fe Expectancy, Boo frigerated (°4 to ° PET Bottle Dry Matter 8 g d Yoghurt (Fresh	Protein 1.2 g ,Kefir Starte d Helps Dige sts Body Imm orrosis (Rich 8 C) AYRA Protein 2 g Cow Milk, Y	TotalFat 1.2 g r, Probiotic stive System; nuneSystem; in Calcium) N LABAN TotalFat 2 g oghurt
19.5 Kcal	Pasteurize Starter, Wa Relaxing, E Increase Li Fights Skin 45 Days Re 1000 cc in 6 Salt 0.5 g Pasteurize Starter Cul Relaxing, E Increase L Fights Skin	6.2 g d Milk %2 Fat, Salit ter. ases Digestion an fe Expectancy: Boo Aging and Osteop frigerated (°4 to ° PET Bottle Dry Matter 8 g d Yoghurt (Fresh ture), Water, Stal ases Digestion an fe Expectancy; Ba Aging and Osteop frigerated (°4 C)	Protein 1.2 g ,Kefir Starte d Helps Dige sts Body Imm orrosis (Rich 8 C) AYRA Protein 2 g Cow Milk, Y	TotalFat 1.2 g r, Probiotic stive System; nuneSystem; in Calcium) N LABAN TotalFat 2 g oghurt





















F	NON-ALCOHOLIC CARB Beverage tropical f	
Energy	Sugar	Total Fat
34 Kcal	10.4 g	-
47 9	Malt extract, Fructose, Carbon Dioxi E300, Lactic Acid E270, Tropical Flav E300, Water.	
$\bigcirc$	12 months away from direct sunligh	it
ō	320ml (Glass Bottle)	
$\bigcirc$	12	







Total Fat

Total Fat



NON-ALCOHOLIC CARBONATED

Sugar

8.2 g

Malt extract, Fructose, Carbon Dioxide, Citric

Acid E300, Lactic Acid E270, Lemon Flavor, Ascorbic Acid E300, Water.

MALT BEVERAGE LEMON FLAVOR

Total Fat

mb

Energy

34 Kcal

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62





SHAM



## SAUCE

#### I DRESSING

### I SANDWICH SAUCE















l	Energy	Sugar	Protein	Total Fa
	109 Kcal	3.26 g	2.46 g	0.66 g
	đ	Tomato Paste, Vine	egar, Spices, Sugar,	Water, Salt
	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	French Fries, Pizza Foods	, Different Sandwie	ches & Meat

9

9

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9

Energy

367.46 Kcal

6 Months in cool place  $\bigcirc$ 

10g (sachet), 20g (sachet), 20g(dip), 375g (PE bottle), 630g (PE bottle), 830g (PE bottle), 8000(bulk) ō

**MAYONNAISE SAUCE LOW-FAT** 

Protein

5 g

**KETCHUP SAUCE** 

Total Fat

0.66 g

Total Fat

2.5 g

Ø 500 - 250 - 240 - 14 - 9 - 6 - 1

Sugar

14 g

Vegetables

6 Months in cool place



9		MAYON	VAISE SAUCE
Energy	Sugar	Protein	Total Fat
636 Kcal	4 g	1.19 g	66.7 g
ð	Soybean Liquid Oil, Spices, Water	Vinegar, Egg Yolk,	Sugar, Salt,
6 D	Different Salads, Sa & Vegetables	indwiches, Chilled	Meals
$\bigcirc$	6 Months in cool pl	ace	
ō	200g (glass bottle) (glass bottle), 8000		e),900 g
Ŷ	12 - 12 - 6 - 1		

FRENCH FRIES SAUCE

Total Fat

26.5 g

Protein

1 g

Tomato Paste, Soybean Oil, Vinegar, Sugar, Water, Salt, Spices

French Fries, Sandwiches & Meat Food







9		BAF	r.B.Q. Sauce
Energy	Sugar	Protein	Total Fat
87.46 Kcal	20 g	2.12 g	N.D
Ð	Tomato Paste, Smo Spices, Water, Cara		r, Salt, Sugar,
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	Different Kebabs, I Steaks, Pizza, Sano		Fries &

- $\bigcirc$ 6 Months in cool place ō 40g (Dip), 375g (PE Bottle), 9000g (Bulk)
- $\bigcirc$ 160-14-1

9		SAND	WICH SAUCE
Energy	Sugar	Protein	Total Fat
394 Kcal	15.5 g	2.19 g	36 g
0 23 (	Soybean Oil, Vineg ber, Spices, Sugar, S Different Meat And Lasagne, Spaghetti 6 Months in cool pl	alt Breaded Meals &	
ō	335 g (PE Bottle)		
$\bigcirc$	14		







9

Energy

333.3 Kcal

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62

 $\bigcirc$ 

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 $\bigcirc$ 14 Sugar

23.6 g

6 Months in cool place

350g (PE Bottle)

9		HOT KET	CHUP SAUCE
Energy	Sugar	Protein	Total Fat
109 Kcal	3.26 g	2.5 g	N.D
Ð	Tomato Paste, Vineg Water, Salt	jar, Ground Chili Pe	epper, Sugar,
62	Different Sandwich	es, Pizza, Meat Foo	d
$\bigcirc$	6 Months in cool pla	ice	
ō	20g (Sachet), 375g	(PE Bottle)	
$\bigcirc$	250 - 14		



9		FRENC	CH DRESSING
Energy	Sugar	Protein	Total Fat
366.6 Kcal	7.5 g	2.47 g	36 g
đ	Soybean Liquid Oil, Water, Salt, Spice	Tomato Paste, Egg	y Yolk, Sugar,
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	Salad, French Fries,	Sandwiches & Me	at Food
$\bigcirc$	6 Months in cool pl	ace	
ō	20g (Sachet), 450g	(PET Bottle) 8000g	g (Bulk)
$\bigcirc$	250 - 12 - 1		



86

Nutrition Fact per 100gr	Ingredients	년 년 Use	Storage	Ö Weight (g)	Difference Number in box
per roogi					





2.3 g Soybean Liquid Oil, Mustard, Vinegar, Egg Yolk, Lemon Juice, Spices, Sugar, Salt

ð  $\mathcal{P}\mathcal{Q}$ Hotdog, Breaded Chicken, Steaks & Sandwiches

 $\bigcirc$ 6 Months in cool place

Sugar

9.2 g

ō 335g (PE Bottle), 8000g (Bulk)

14-1 Ø







9		THOUSAND ISL	AND SAUCE
Energy	Sugar	Protein	Total Fat
382 Kcal	16.8 g	1.1 g	36 g
đ	Mustard Powder,	il, Tomato paste, Vi Herbs, Sugar, Salt,	Water
65	Salads, Sandwiches, Chilled Meals and Vegetables 6 Months in cool place		
ō	450g (PET Bottle)		
$\bigcirc$	12		

Sugar

8 g

6 Months in cool place

250-12-1

**GARLIC SAUCE** 

Protein

1.09 g

Soybean Oil, Vinegar, Sugar, Garlic, Eggy Yolk Powder, Mustard Powder, Herbs, Salt, Spice

Different Salads, Sandwiches, Chilled Meals and Vegetables

20g (Sachet), 450g (PET Bottle), 8000g (Bulk)

Total Fat

36 g

ZERO FAT MAYONNAISE

9

Energy

360 Kcal

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62

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 $\bigcirc$ 

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9		YOGH	IURT SAUCE
Energy	Sugar	Protein	Total Fat
224 Kcal	7.5 g	1.33 g	21 g
9	Herbs, Spices, Vine	rt, Sugar, Soybean egar, Eggy yolk, Wa	ter, Salt
65	Different Salads, Sandwiches, Chilled Meals and Vegetables 3 Months in cool place		
ō	450g (PET Bottle),	8000g (Bulk)	
$\bigcirc$	12 - 1		

SAUCE

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and a	

9		THAI C	HILI SAUCE
Energy	Sugar	Protein	Total Fat
189 Kcal	43 g	2 g	0 g
ð	Ground Chili Pepı Garlic, Onion, Spi	oer, Sugar, Salt, Vin ces	egar,
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	Different Meat Ar Pizza, Lasagne, S	nd Breaded Meals & paghetti	Seafood,
$\bigcirc$	6 Months Refrige	rated	
ō	40g (Dip), 265g (	PE Bottle), 9000 g	(Bulk)

160-15-1 Ø



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Nutrition Fact Ingredients

62

Use

 $\bigcirc$ 

Storage

9

Energy	Sugar	Protein	Total Fat
26.7 Kcal	5.4 g	1.3 g	0 g
4 4 7 2 7 2	(E1422,E415,E412 Different Salads, S & Vegetables	lt, Spics, Egg Yolk, 2), Citric Acid & Lac 5andwiches, Chille	tic Acid, Water
ō	6 Months in cool   800g (PE Bottle)	place	
Ŷ	6		
9		SU	MAC SAUCE
Energy	Sugar	Protein	Total Fat
28.8 Kcal	6.46 g	0.8 g	8 g















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0	neros, opices, inc	.gui, egg) join, mu	tely sure
62	Different Salads, S Vegetables	andwiches, Chilled	Meals and
$\bigcirc$	3 Months in cool p	lace	
ō	450g (PET Bottle),	8000g (Bulk)	
$\bigcirc$	12 - 1		
9		POMEGRA	NATE SAUCE
Energy	Sugar	Protein	Total Fat
148 5 Knal	29.2 a	Π 54 a	ND

148.5 Kcal	29.2 g	0.54 g	N.D
Ĵ		ee, Salt, Sugar, Wate d Chicken Meals, Sea	
62	6 Months in cool p	blace	
$\bigcirc$	20g (Sachet), 50g (Bulk)	(Dip), 265g (PE Bott	:le), 9000g
ō	1400 - 750 g in Tu	bs	

Ø 250-160-15-1

9		TAF	TAR SAUCE
Energy	Sugar	Protein	Total Fat
500 Kcal	4 g	1 g	53.33 g
Ð	Soybean Liquid Oil Aromatic Vegetabl		gg Yolk, Pickles,
62	Different Meat And	d Breaded Meals A	nd Seafood
$\bigcirc$	6 Months in cool p	lace	
ō	230g (PE Bottle), 8	000 g (Bulk)	
Ø	15-1		



9	POMEG	RANATE SALAI	D DRESSING
Energy	Sugar	Protein	Total Fat
319 Kcal	22 g	0.66 g	23 g
Ð	Pomegranate Pure Olive Oil	e, Salt, Sugar, Wat	er, Vinegar,
62	Meat Dishes, Sea F	oods & Salads	
$\bigcirc$	6 Months in cool p	lace	
ō	230g (PET Bottle)		
$\bigcirc$	9		











Energy	Sugar	Protein	Total Fat
131.46 Kcal	16 g	0.51 g	2.2 g
Ð	Apple Vinegar, Sumac Powder, Tomato Paste, Mint, Sugar, Spices, Salt		
62	Different Sandwiches, Spaghrtti, Pasta, French Fries, Pizza		
$\bigcirc$	6 Months in cool p	lace	
ō	250g (PET Bottle)		
Ŕ	9		

9

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SUMAC MINT SAUCE WITH

**APPLE VINEGAR** 



 $\bigcirc$ 9 9 SHAWARMA SAUCE Energy Sugar Protein 260 Kcal 7 g 5.75 g

250g (PET Bottle)

soybean oil,pickled cucumber,sugar,vinegar, salt (%2), spices, egg yolk powder, tomato paste, sta bilizer(xanthan,guar,modified starch), potassium sorbate. Sodium benzoate, vegetables,tomato flavor, yoghurt flavor,water ſ 62 sandwich & meat dishes

Total Fat

23 g

- $\bigcirc$ 6 months after prod. Keep in cool place
- ō 8000 (Bulk)  $\bigcirc$ 1

$\oplus$			
9		5	TEAK SAUCE
Energy	Sugar	Protein	Total Fat

Energy	Sugar	Protein	Total Fat
106 Kcal	16.5 g	1.7 g	-

tomato paste , sugar , vinegar , glucose , pomegranate concentrate , apricot puree , date syrup , stabilizer , spices , salt(%1.8) , malic acid , natural flavor(tamarind) , water ſ 62

6months /store in the cool - dry - and odorless place -keep away from sunlight - refrigerate after opening  $\bigcirc$ 

ō 5000-350-9

4-12-1000

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9		SUMAC MINT Balsamic VII	
Energy	Sugar	Protein	Total Fat
135.33 Kcal	16 g	0.65 g	2.33 g
ð	Balsamic Vinegar, S Paste, Mint, Sugar,		ato
62	Meat dishes, Kebał	os, Vegetables	
$\bigcirc$	6 Months in cool pl	ace	
ō	250g (PET Bottle)		
$\bigcirc$	9		

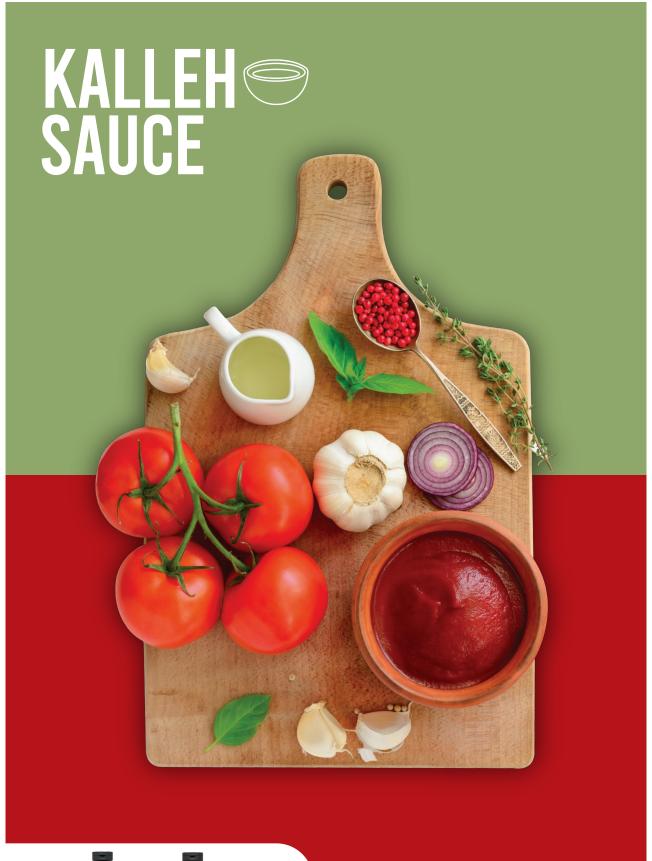
9	SOFRITO	(TOMATO & OI	VION) SAUCE
Energy	Sugar	Protein	Total Fat
217.8 Kcal	15.33 g	1.2 g	13 g
f	Tomato Paste, Onio Oil, Sugar, Spices, W		
~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	Different Sandwiches, Spaghetti, Pasta, Lasagne, French Fries, Pizza		
$\bigcirc$	6 Months in cool pla	асе	
ō	250g (PET Bottle)		
$\bigcirc$	9		

9			PIZZA SAUCE
Energy	Sugar	Protein	Total Fat
70 Kcal	10 g	1.4 g	0.76 g
0 23	tomato paste,suga soybean oil, spices starch),water french fries, pizza 6 months after pro	,stabilizer(guar,x ,sandwich & mea	anthan, modifed t dishes
ō	9000 (Bulk)		

 $\bigcirc$ 1







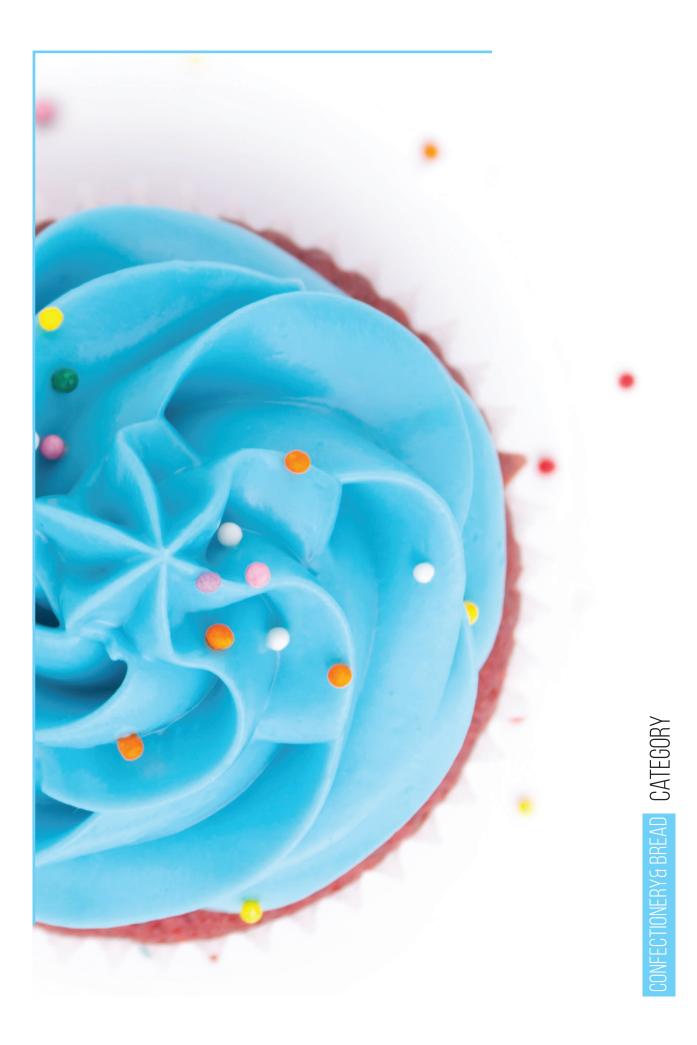


## CONFECTIONERY CREAN

#### I WHIPPING CREAM I CREAM POWDER









Þ	TARKA	R WHIPPING	CREAM 5KG
Energy	Carbohydrate	Protein	Total Fat
387 Kcal	27.9 g	1.62 g	30 g
ð	Fresh milk, Skimmed r Vegetable oil , Sugar, S flavoring.	nilk powder, Fre Stabilizer, Emulsi	sh cream, fier, Vanilla
문직	This product can be use coating for cakes and p chocolate to make Gan decorate cakes.	oastries, also it ca	an be mixed with
ō	3 Layered co-extrude	d polyethylene,	5 kg net

Keep frozen in -18°c

180 Days (6 months) after production date



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Ì	SOLIAN	O WHIPPING	CREAM 5KG
Energy	Carbohydrate	Protein	Total Fat
316.19 Kcal	23.51 g	0.93 g	24.27 g
đ	Fresh milk, Skimmed milk powder, Fresh cream, Sugar, Stabilizer, Emulsifier, Vanilla flavoring.		
문집	This product can be used as a filling in cake layers, as coating for cakes and pastries, also it can be mixed with chocolate to make Ganash, for making dessert and decorate cakes.		
ō	3 Layered co-extruded polyethylene, 5 kg net		
$\bigcirc$	Keep frozen in -18°c		
Â	180 Days (6 months)	after productior	ı date
$\bigcirc$	2		

NB
Momtaz Sweetened & Frozen Whipping Cream
فشطة الحلوة المجمدة الممتاز
فاوللكعكات ميسار ومتجانس
at

$\bigcirc$	MOMTA	Z WHIPPING	CREAM 5KG
Energy	Carbohydrate	Protein	Total Fat
383 Kcal	26.41 g	1.61 g	30 g
ð	Fresh milk, Skimmed milk powder, Fresh cream, Vegetable oil , Sugar, Stabilizer, Emulsifier, Vanilla flavoring.		
68	This product can be used as a filling in cake layers, as coating for cakes and pastries, also it can be mixed with chocolate to make Ganash, for making dessert and decorate cakes.		
ō	3 Layered co-extruded polyethylene, 5 kg net		
$\bigcirc$	Keep frozen in -18°c		
Â	180 Days (6 months)	after production	n date
$\bigcirc$	2		



Ì	MAKHSOO	S WHIPPING	CREAM 5KG
Energy	Carbohydrate	Protein	Total Fat
381 Kcal	30.42 g	1.80 g	28 g
f	Fresh milk, Skimmed n Vegetable oil , Sugar, S flavoring.	nilk powder, Fres tabilizer, Emulsif	h cream, ier, Vanilla
문직	This product can be used as a filling in cake layers, as coating for cakes and pastries, also it can be mixed with chocolate to make Ganash, for making dessert and decorate cakes.		
ō	3 Layered co-extruded polyethylene, 5 kg net		
$\bigcirc$	Keep frozen in -18°c		
Â	180 Days (6 months) a	after production	date
$\bigcirc$	2		



Ì	CREAM PO	)WDER (CRE	AM SHANTI)
Energy	Carbohydrate	Protein	Total Fat
383 Kcal	26.41 g	1.61 g	30 g
f	Sugar, glucose, vegetal emulsifier(E472a,E471 -caking agent(E551), v	,E477), milk soli	l milk powder, id, stabilize (E466), anti
62	can be used as a filling in cake layers, as coating for cakes & pastries, also can be mixed with chocolate to make Ganash, for making desserts & decorate cakes		
ō	Per pack 1 kg. 10 pack in carton		
$\bigcirc$	In cool & dry place		
Ň	12 month after produ	ction	
$\bigcirc$	10		



Þ	FROZEN SWEE	TENED WHIF	PPED CREAM (Royal)
Energy	Carbohydrate	Protein	Total Fat
249.66 g	10.01 g	0	43.07 g
Ĵ.	sugar, vegetable oil, Sk hydrocolloids , water	kimmed Milk Pov	wder, vanilla,
문집	Confectionary		
Ō	5 kg Keep frozen in -18°c		
À	6 month after produc	tion	
$\bigcirc$	2		



Þ		VEGET/	ABLE CREAM
Energy	Carbohydrate	Protein	Total Fat
293 Kcal	17 g	0	25 g
4) \$) <b>0 1</b>	Water, Vegetable Fat, S stearoyl-Z-lactylate, Lu cellulose, Salt, Vanila Confectionary 900 g Store at +2° C- +6° ( 6 months 12	ecithin   Stabilize	s: Sodium rr: carboxymethyl





### KALLEH CONFECTIONERY CREAM







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