



LARGE BREADS



	0	5	10	15	20	25	30	35	40	45	50	55	60 cm						
35000981 1/1 French Baguette														25	250 g	-	200°	12.0h	60 cm
35000982 1/1 Whole Wheat French Baguette														25	250 g	-	200°	12.0h	60 cm
35100571 Rustic Baguette														18	353 g	-	200°	7.0h	52 cm
35100206 Multi-Grain Bread														15	453 g	1-2.5h	195°	8.0h	27 cm
35100207 Whole Wheat Bread														15	455 g	1-2.5h	195°	8.0h	27 cm
35100204 Rye Bread German														15	453 g	1-2.5h	195°	8.0h	27 cm
35000269 Alman Cavdar Ekmeği														12	495 g	1-2.5h	195°	8.0h	29.5 cm
35100209 Rustic Bread														15	455 g	1-2.5h	195°	8.0h	27 cm
35100211 Olive Bread														11	465 g	1-2.5h	195°	8.0h	27 cm
35100212 Walnut Bread														15	465 g	1-2.5h	195°	8.0h	27 cm
35100213 Wheat Bread														15	365 g	1-2.5h	195°	8.0h	27 cm
35000284 Rustic Round Bread														10	655 g	1-2.5h	195°	12.0h	19 cm
35100553 Ciabatta Bread														21	255 g	-	195°	5.0h	20 cm



Number in
Box



Grams



Defrost
Time



Baking
Temp.



Baking
Time



Product
Size

Baking temperature and time can be varies according to the bakery. Given measurements are based on average values.



For Healthy Nutrition.

Bread is one of the most basic foods that must be included in a nutritious diet. The grains, vitamins and minerals in bread are important for providing the necessary daily energy. Also, the long-lasting feeling of fullness that wheat and wheat germ provide and their regulation of the digestive system make bread a healthy food that everyone on a diet should eat.

Large Breads

The Story of Bread May Be As Old as the History of Man

In the history of man, bread can be as significant as a gift between two people or sometimes an object that is part of the life after death.

The history of baking goes all the way back to when humans discovered grain, crushed them on rocks, added water to make dough and cooked it on flat rocks. The idea to shape the dough is first seen in Egypt in the 2nd century B.C. In the same century Egyptian s found out that the yeast that was discovered by coincidence makes bread softer and leavened.

The art of baking bread spread from Egypt to the other Mediterranean countries and the Greeks, who invented pre-heated ovens that were open on one side, lay the foundation for the bakeries and patisseries of our day 3000 years ago.

In fact the historical development of baking brought such power to the bakers of the period that famous baker Vergilius's statue in all its glory, was placed in the city of Rome. The striking developments that emerged in the 19th century brought the baking industry to the present standard. After the discovery of microorganisms and fresh yeast, more modern techniques began emerging in baking and industrialization began in its full sense. Baking in our present day continues to be a sector that develops along with technology and provides ever more options to consumers as time goes by.



Why Frozen?

Because DFU always stays fresh!



It is easy to find!



It is always ready to bake!



It is always fresh and warm!

The Benefits of Whole Wheat

Wheat, one of the most popular grains, has maintained its importance as a nutritious energy boosting source of nutrition for thousands of years. Breads made with whole wheat, which is produced by maintaining the wheat and wheat germ portions, are high in nutritional value. These breads are recommended for their high calcium, vitamin and mineral content. They are also breads that can be consumed easily by people with chronic illnesses due to regulating sugar levels.

The Benefits of Rye

Rye, a type of poaceae, is rich in vitamins and minerals because the wheat and wheat germ portions are not separated during production.

The dense fiber in the content of rye helps the digestive system run smoothly and provides a feeling of fullness, which helps in weight loss. This is why bread made with rye flour is a favorite for diet programs.



35100206
Multi-Grain Bread



35100207
Whole Wheat Bread



35100204
Rye Bread



35000269
German Rye Bread



35100211
Olive Bread



35100212
Walnut Bread



35100213
Wheat Bread



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Baguettes

There is a lot of information about baguettes including that it was first made in Vienna with Napoleon's idea that it would be easier to carry around in war conditions. But of course the French were the ones who made this bread famous throughout the world. Baguettes are long and thin loaves of bread. This shape makes them have a wider surface that is baked crispy. With a soft center this type of bread is also ideal for cold sandwiches.



Ciabattas

A Soft Yet Crispy Delight.

İtalya kökenli Ciabatta, basık ve dikdörtgen bir formda sunulur. Yumuşak dokusu, çıtır kabuğu ve gözenekli yapısıyla dikkat çeker. Mayalı hamuru zeytinyağı ile tatlandırılan ciabattanın kokusu pistiğe mutfağınıza yayılır. Türkiye'de Çapata ekmeği olarak bilinir.





PORTION SIZE BREADS



0 5 10 15 cm				0 5 10 15 cm			
Baguette				Kaiser			
	35000142	1/4 French Baguette	50 75 g - 190° 10 dk 13 cm		35000362	Kaiser Roll 70 g	90 70 g - 185° 10 dk 10 cm
	35000371	1/4 Sesame French Baguette	50 75 g - 195° 9 dk 13 cm		35000372	Kaiser Roll with Poppy Seeds 70gr	90 70 g - 185° 8 dk 10 cm
	35000135	1/8 French Baguette	100 37 g - 190° 8 dk 9.5 cm		35000365	Kaiser Roll 42 g	100 42 g - 185° 8 dk 8 cm
	35000136	1/8 Wheat French Baguette	100 37 g - 190° 8 dk 9.5 cm		35001464	Wheat Kaiser Roll 42gr	100 42 g - 185° 8 dk 8 cm
	35000149	1/8 Rustic French Baguette	100 37 g - 190° 8 dk 9.5 cm		35000367	Kaiser Roll with Poppy Seeds 42gr	100 42 g - 185° 8 dk 8 cm
	35000148	1/8 Grains French Baguette	100 37 g - 190° 8 dk 9.5 cm		35000366	Kaiser Roll with Sesame Seeds 42gr	100 42 g - 185° 8 dk 8 cm
	35000147	1/8 Olive French Baguette	100 37 g - 190° 8 dk 9.5 cm	Ciabatta			
	35000251	1/8 Walnut French Baguette	100 37 g - 190° 8 dk 9.5 cm		35000733	1/8 Ciabatta	80 40 g - 195° 5 dk 9 cm
	35000368	1/8 Sesame French Baguette	100 37 g - 190° 8 dk 9.5 cm		35000732	1/8 Wheat Ciabatta	80 40 g - 195° 6 dk 9 cm
	35000369	1/8 Grain Decorated French Baguette	100 37 g - 190° 8 dk 9.5 cm		35100565	Mini Ciabatta	80 40 g - 195° 4 dk 7 cm
Panini					35000718	Mini Olive Ciabatta	80 40 g - 195° 4 dk 7 cm
	35000114	Mini Panini	80 42 g - 195° 5 dk 7 cm				
	35100563	Mini Wheat Panini	80 42 g - 195° 5 dk 7 cm				
	35100564	Mini Olive Panini	80 42 g - 195° 5 dk 7 cm				



Number in
Box



Grams



Defrost
Time



Baking
Temp.



Baking
Time



Product
Size

Baking temperature and time can be varies according to the bakery. Given measurements are based on average values.



Our products are presented to you semi baked. You can prepare our breads quickly and serve them fresh and hot.

Rustic Baguette

A delicious treat with whole wheat flour and wheat prepared with the sourdough method.



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Portion Size Breads

Easy to prepare piping hot portion size bread.

Portion size bread is especially preferred in the food service industry. Our breads, served to guests with food in these types of business, help you provide customers with the best service since they are prepared to suit every kind of preference and palate. Semi baked and packaged portion size bread delivered to you is easy to prepare in a few minutes so you can serve delicious bread that is soft on the inside and crusty on the outside.

Kaiser Rolls

With roots going back to the Austrian-Hungarian Empire, Kaiser rolls are a delicious tradition of baked treat with a soft inside and a crispy crust. With an appearance of five parts extending from the center symmetrically, this is a delicious kind of bread that can be enhanced with poppy seeds and nigella.

The Kaiser rolls, which are a favorite in their homeland for meal sandwiches, can also be used for breakfast and cold sandwiches.



Why Frozen?

Because DFU has a wide range of products!



Plentiful products!



The product are different and attractive!



Almost no waste is generated!



Grains

Since mankind discovered grains, until now, grains have always been in people's lives as part of a daily balanced diet. Breads that are made with bran and wheat germ in addition to wheat and rye, and enhanced with items like walnut and dried fruit, are nutritious foods packed with vitamins and minerals and can be presented to consumers with a wide range of varieties.





SİMİT POĞAÇA BÖREK & BOYOZ



Poğaca						
*Mini 35000670 35100080 Drnk Dough Plain Poğaca			150 80 g	40 g 1-1.5 sa	45 dk 160°	12 dk 17 dk
*Mini 35000673 35101114 Drnk Dough Cheese Poğaca			150 100	40 g 85 g	45 dk 1-1.5 sa	160° 165°
35100008 Drnk Dough Olive Poğaca			100	80 g	1-1.5 sa	165°
35101108 Semi Baked (SB) Plain Poğaca			40	70 g	-	165°
35101110 SB Cheese Poğaca			40	75 g	-	165°
*Mini 35000674 35100755 SB Kasha Cheese Poğaca			150 40	40 g 72 g	45 dk -	160° 165°
35100756 SB Wheat Poğaca			50	75 g	-	165°
35100760 SB Multigrain Poğaca			50	74 g	-	165°
35101161 Dill Poğaca			50	70 g	-	165°
Simit						
35000675 Mini Simit			80	52 g	-	170°
35000980 Simit			50	100 g	-	195°
35100301 Multigrain Simit			50	110 g	-	195°
Simit Roll						
35000993 Simit Roll			80	45 g	-	185-195°
35001210 Cheese Stuffed Simit			110	55 g	-	185°

Stuffed Simit						
35001488 Kasha Cheese Stuffed Simit			80	140 g	30 dk	190°
35001489 Olive Kasha Cheese Stuffed Simit			80	150 g	30 dk	190°
35001540 Sausage Kasha Cheese Stuffed Simit			80	150 g	30 dk	190°
Börek						
35000669 Rolled Cheese Börek			50	100 g	-	185°
35000667 Rolled Spinach Börek			50	100 g	-	185°
35000668 Rolled Potato Börek			50	100 g	-	185°
35000661 Square Cheese Börek			4	3500 g	2 sa	180°
Gül Böreği						
*Mini 35001330 35001572 Gül Böreği with Cheese			50	50 g	-	190°
*Mini 35001319 35001574 Gül Böreği with Potato			50	50 g	-	190°
*Mini 35001318 35001573 Gül Böreği with Spinach			50	50 g	-	190°
BoyoZ						
35001014 Plain Boyoz			72	62.5 g	-	190°
35001012 BoyoZ with Labne			72	62.5 g	-	190°
35001013 Chocolate Boyoz			72	62.5 g	-	190°



Number
in Box



Grams



Defrost Time



Baking
Temp.



Baking
Time



Product
Size

Baking temperature and time can be varies according to the bakery. Given measurements are based on average values.

"Simit"

Golden brown baked crispy simits served with a well-steeped glass of tea at breakfast prepare people for the day ahead.

The Simit, which goes all the way back to Ottoman palaces in the 14th century, is a baked treat unique to our culture. The Ottomans called the simit halka-i simit (hoop simit). It is known that it was called simit rather than halka-i simit for the first time in the 18th century.

The simit stood out not just as a product in demand in the palaces but also among the public. Due to its filling nature and affordability, simits were baked in every bakery and sold in every corner of the cities.



"Poğaça"

A delicious baked good that is expressed in our language as "poğaç" from the Italian word "focaccia", which means bread baked in ashes.

The delicious poğaç preferred as morning treats with breakfast in many new varieties created by adding fillings unique to our culture, are packaged in frozen form ready to bake. Poğaças are presented to you in endless varieties prepared with bran and whole wheat flour.



Why Frozen?

UNO is easy to serve!



All you have to do is place it in your fridge



Bake it



And Serve it!

35100756 Cheese Filled Wheat Poğaç



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Simit Roll

Its practical and convenient shape contributes to the expansion of its product portfolio in businesses with traditional tastes. In addition to 1/8 bagels, it can be used both as a simit and as a sandwich.

The crisp taste is indispensable for breakfast in the morning, protect the place as a unique snack suppressing the hunger over the evening.



Plain Simit Roll



Cheese Stuffed Simit



Cheddar Cheese Simit Roll Sandwich

Divide the bagel in two. Then place the cheddar cheese. Add the greens you want on top, then add the salami and tomato slices on top. Your sandwich is ready, enjoy.

Ingredients;

- Simit roll bread
- Mediterranean greens
- Cheddar cheese
- Salami
- Tomato

35000993 Simit Roll



35001210 Cheese Stuffed Simit



"Börek"

The delicious flavor of the rich Asia Minor cuisine

Börek is a product of the rich Asia minor cuisine.

Börek, with a history that extends all the way back to the Uyghurs, had its golden years in the 17th century Ottoman period after which it gained more varieties and was enjoyed greatly by the palace and the public. This delicious treat that varies greatly in shape and fillings according to the locals and the region, took its place in a number of different cultures. Börek varieties, made according to the best traditional recipes, rolling out the dough in layers and cooking to an irresistible golden crisp, available at UNO in frozen ready to bake form.



Boyoz

"Boyoz", a yeast free pastry that came to Anatolia and Izmir cuisine in particular from the Sephardics that settled in Turkey in 1942, has become a treat specific to Izmir.

Boyoz is an inseparable part of the Izmir and Aegean culture. In fact it is possible to encounter boyoz bakeries frequently in Izmir.

The difference in making boyoz compared to other pastries is the use of sesame oil, which makes it a delicious and nutritious treat. When this product left domestic kitchens and began appearing on bakery counters it became a breakfast for people on the go and eventually became a treat loved by everyone at any time of the day.



35001572 Gül Böreği with Cheese



35000668 Rolled Potato Börek



35000667 Rolled Spinach Börek



35000669 Rolled Cheese Börek



35001014 Plain Boyoz



35001012 Boyoz with Labne



35001013 Chocolate Boyoz

35001014 Plain Boyoz



35001012 Boyoz with Labne



35001013 Chocolate Boyoz



Our products are presented to you semi-baked. You can prepare our breads quickly and serve them fresh and piping hot.





CROISSANTS AND PASTRIES

Croissants



35000293 Fermented Croissant 70 G
45 70 g 40-50 dk - 165° 14 dk 13.5 cm



35100629 Artisan Croissant with Butter
130 25 g 30 dk - 165° 12 dk 6.5 cm



35100620 Artisan Buttered Croissant
45 70 g 45 dk - 165° 14 dk 9.25 cm



35100231 Frozen Dough Croissant 25 G
220 25 g 30 dk 40 dk 165° 11-12 dk 7.5 cm

Gourmet Croissant



35100232 Donk Dough Croissant 45 G
120 45 g 30 dk 40 dk 165° 12-13 dk 9.5 cm



35000694 Gourmet Belgian Chocolate Croissant
60 75 g 45 dk - 165° 15 dk -



35100154 Fermented Croissant 25 G
130 25 g 30 dk - 165° 9-10 dk 8.5 cm



35000727 Gourmet Butter Croissant
60 45 g 45 dk - 165° 15 dk -



35100156 Fermented Croissant 25 G with Butter
130 25 g 30 dk - 165° 9-10 dk 8.5 cm



35000726 Gourmet Mini Butter Croissant
160 25 g 45 dk - 165° 15 dk -

Cörek



35100625 Chocolate Stick Pastry
100 70 g - 30 dk 165° 12-13 dk 24 cm



35100236 Raisin Pastry Donk Dough with Butter
130 45 g 60 dk 60 dk 165° 12 dk 6.5 cm



35100167 Firm Chocolate Pastry 45g
71 45 g 40 dk - 165° 11 dk 8 cm



35000287 Mini Apple Pastry
120 40 g 60 dk - 175° 16-18 dk 6.25 cm



35100235 Donk Dough Chocolate Pastry
130 45 g 45 dk 60 dk 165° 12-13 dk 6.5 cm



35100623 Mini Chocolate Pastry
6 kg - - 165° 10-12 dk 5 cm



Number
in Box



Grams



Defrost Time



Fermentation



Baking
Temp.



Baking
Time



Product
Size

Baking temperature and time can vary according to the bakery. Given measurements are based on average values.

Croissants

Croissants, a fixture of French breakfasts served with coffee.

Croissants, called "ay çöreği" (moon pastry) in Turkish for their shape, are a kind of crescent-shaped pastry with a filling.

An interesting anecdote about croissants is what Turks contributed to its invention. There are many stories on the subject. According to one legend, after the 2nd Vienna siege that ended unsuccessfully, Viennese baker Peter Wender made a pastry inspired by the crescent on the Ottoman flag and that is how the croissant came to exist. Another legend is about the nightly attacks during the siege. It is said that the bakers, who warned the soldiers all through the night, were inspired by the crescent they observed to give this shape to the pastry.

FROZEN DOUGH



Why Frozen?

To save you from the difficulties of production!



No raw materials to stock!



No licence concerns!



No fear of high costs!

35100156
Fermented Croissant 25 g



Form of Baking



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Gourmet Belgian Chocolate Croissants

French style croissants with 20% real butter are an amazing pastry from the French cuisine that have spread all over the world with their delicious aroma and the perfect treat to start your day with coffee.

The DFU Gourmet Croissants in butter, chocolate and mini butter varieties, will increase the variety of pastries available in your business. The Gourmet Chocolate Croissants appeal to the appetite with Belgian chocolate and an enticing appearance.



"Çörek" (Pastries)

Çörek are a type of sweet breads that are less greasy than "börek" (phyllo dough products) in which fillings are not usually used but the dough is enhanced with dried fruit and spices. Çörek are generally made from leavened dough. What distinguish the types of çörek are the ingredients that are added for enhancement. Ingredients like apple, cherry, poppy seeds and walnuts are used in çörek, which are flavored according to the region and hold an important place in Turkish cuisine.



Gourmet Mini Butter Croissant 25g



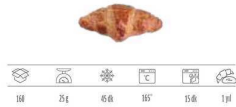
Gourmet Butter Croissant 65g



Gourmet Belgian Chocolate Croissant 75g

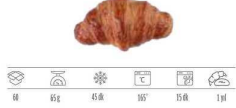
35000726 Gourmet Mini Butter Croissant 25g

.....



35000727 Gourmet Butter Croissant 65g

.....



35000694 Gourmet Belgian Chocolate Croissant 75g

.....



35100623
Mini Chocolate Çörek



How Çörek are Baked

Mini Apple Çörek



35000287
Mini Apple Çörek

.....



35100236
Raisin Çörek 45 g

.....





SANDWICH BREADS



Smoked Salmon and Avocado Sandwich

Ingredients

- 1 UNO Wheat Panini
- 1 Tablespoon Cream Cheese
- Half an avocado
- 30 gr smoked salmon
- 1 boiled egg
- 2 sprigs of chives



Instructions

Cut the UNO Panini in half and toast. After spreading cream cheese on the bottom slice place the smoked salmon, sliced avocado and egg on the bread. Sprinkle with chives to finish decorating your salad.

Why Frozen?

Because DFU is very practical!!



8 min
On your table in
8 minutes!



You can save
time!



You don't have
implements?
Not to worry!



Mesinüzü
hazırlamaya,
sümen tabağınızı
güçleştirmeye
bakın!

Just focus on preparing your menu and making your plates look amazing!



Sandwich

Delicious breads for sandwiches that can be eaten any time of day.

Sandwiches, which are preferred as a practical, healthy and substantial option for meals, can also be consumed other times of the day, especially at breakfast. With DPU sandwiches presented in different varieties and grams you can prepare practical flavors for working people as well as nutritious meals and snacks for kids.

Chicken Sandwich with Grilled Vegetables

Ingredients

- 1 UNO ciabatta
- 150 gr chicken breast
- 1 roasted capia pepper
- 1 zucchini
- 1 eggplant
- 1 teaspoon pesto sauce
- Lemon peel



Instructions

Cut the UNO ciabatta in half and toast both sides. Slice the zucchini and eggplant diagonally and roast. Spread the chicken breast out in a butterfly shape, add salt and pepper and grill. Spread pesto sauce on the bottom slice of ciabatta. Place roasted pepper, zucchini and eggplant respectively and then put the grilled chicken on top. Sprinkle lemon peel on your sandwich and serve.



Grilled Chicken Sandwich with Roasted Pepper

Ingredients

- 1 UNO whole grain baguette
- 150 gr chicken breast
- 1 roasted capia pepper
- 2-3 leaves of arugula
- 2 leaves of lettuce
- 4-5 leaves of basil
- 1 tablespoon acuka (a sauce made with tomato paste and spices)



Instructions

Cut the UNO baguette in half and toast both sides. Spread the chicken breast out in a butterfly shape, add salt and pepper and grill. Spread acuka sauce on the bottom slice of the baguette. Place roasted pepper, greens and the grilled chicken on the bread to prepare the sandwich and serve.



Panini

Originating from Italy, Panini bread is a thin crusted light bread that is delicious with just a touch of butter.

Suggestions for Use

Panini bread is an ideal bread for toasted sandwiches and hot sandwiches prepared with grilled meats, local cheeses or delicatessen products.

Halloumi Cheese and Grilled Vegetable

Ingredients

- 1 UNO panini
- 50 gr halloumi cheese
- 1 zucchini
- 1 eggplant
- 1 tomato
- 2 leaves basil
- 1 tablespoon acuka
- 1 teaspoon pesto sauce



Instructions

Cut the UNO panini in half and toast both sides. Slice the zucchini and eggplant diagonally and roast. Cut the halloumi cheese in the thickness of a finger and grill. Spread acuka on the bottom slice of the panini. Place halloumi, roasted zucchini and eggplant respectively. Cut the tomato in cubes. Spread pesto sauce, tomatoes and basil leave in your sandwich and serve.



	0	5	10	15	20	25	30 cm						
Baguette													
35100898 1/2 French Baguette									40	160 g	-	200°	11 dk 28 cm
35000143 1/3 French Baguette									35	90 g	-	195°	9 dk 19 cm
35000150 1/3 Wheat French Baguette									35	90 g	-	195°	9 dk 19 cm
35000151 1/3 Multi Grain French Baguette									35	90 g	-	195°	9 dk 19 cm
35100604 1/3 Rye French Baguette									35	90 g	-	195°	9 dk 18 cm
Panini													
35101145 Plain Panini									60	110 g	-	195°	7 dk 16 cm
35101152 Olive Panini									60	110 g	-	195°	7 dk 16 cm
35101146 Wheat Panini									60	110 g	3 sa	-	12 cm
Ciabatta													
35101147 Ciabatta Sandwich									50	135 g	-	195°	5 dk 18 cm
35100228 Frozen Ciabatta 120gr									40	120 g	3 sa	-	19 cm
35100227 Frozen Ciabatta 100 gr									50	100 g	3 sa	-	17 cm
Hamburger													
35001552 Gourmet Mini Burger									50	35 g	30dk	-	-
35001551 Gourmet Burger									15	90 g	30dk	-	-



Baking temperature and time can vary according to the bakery. Given measurements are based on average values.



CAKES AND COOKIES



Baked Cakes



35000460 Carrot Walnut Cake
6 520 g 5 sa - - 18



35000458 Savory Cake
6 520 g 5 sa - - 18



35000459 Lemon Poppy Cake
6 520 g 5 sa - - 18



35000461 Brownie
6 520 g 5 sa - - 18



35000455 Mosaic cake
6 700 g 5 sa - - 18



35000457 Raisin Cake
11 420 g 5 sa - - 15



35000456 Orange Cake
11 420 g 5 sa - - 15

Frozen Dough Cakes



35100741 Chocolate Marble Cake
18 404 g 3 sa 169° 30 dk 16 cm



35000341 Cherry Chocolate Chip Cake
18 441 g 3 sa 169° 30 dk 16 cm



35000230 Carrot Walnut Cake
18 400 g 3 sa 169° 40 dk 16 cm

Sweet Cookies



35100999 Cherry Filled Cookies
7 kg - 152 sa 169° 13 dk -



35000291 Apple Filled Cookies
8 kg - 152 sa 169° 15 dk -



35101000 Chocolate Filled Cookies
7 kg - 2 sa 169° 13 dk -



35100715 Chocolate Chip Cookies
7 kg - 152 sa 159° 18 dk -



35100712 Hazelnut Cookies
7 kg - 152 sa 159° 18 dk -



35000308 Traditional Flour Cookies
7 kg - 1 sa 130° 16 dk -



35100800 Almond Cookies
6 kg - 152 sa 159° 25 dk -



35000304 Twisted Savory Cookies
4 kg - 1 sa 160° 18 dk -



35000303 Droplet Savory Cookies
4 kg - 1 sa 160° 13 dk -



35100798 Potato Pastry
7 kg - 40-60 dk 169° 13 dk -



35100797 Spinach Pastry
7 kg - 40-60 dk 169° 13 dk -

35000294 Basil Cheese Cookie
7 kg - 1 sa 170° 14 dk -

Muffin



35001419 Chocolate Mini Muffin
35 35 g 2 sa - - -



35001418 Mini Muffin
35 35 g 2 sa - - -



35000944 Chocolate Mini Muffin
24 110g 2 sa - - -



35000943 Mini Muffin
24 115g 2 sa - - -



Number in Box



Grams



Defrost Time



Baking Temp



Baking Time



Product Size

Baking temperature and time can be varies according to the bakery. Given measurements are based on average values.

Cakes

Varieties of bread developed simultaneously with its history. Enhancement of bread with honey, sugar and dried fruit by the Egyptians and Greeks created sweet alternatives to bread. As this delicious treat became more diversified and attracted more attention it took on newer forms and began to present itself as a unique taste. Words used to describe cake in ancient Greece and Rome started entering the dictionaries, recipes similar to the modern cheesecake started being shared and yeast was used to create different kinds of cake. The discovery of refined sugar in the 16th century and the industrial developments in the 17th century played an important role in bringing cake production to modern levels. Molds started to be used in baking and flavors like chocolate and vanilla were included in cake production. The discovery of baking powder in the 19th century was the turning point in the production of cakes that we all know and love today.



Why Frozen?

Because the DFU quality is standard!



We send the same product all over Turkey!



This enables you to easily establish your own restaurant chain!

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35000460
Carrot Walnut
Cake



35000341
Cherry Chocolate Chip Cake



Cookies

Filled and delicious cookies.

Filled and delicious cookies that you can serve to your guests any time of the day.

The history of cookies is filled with coincidences. In the old days, bakers used to use bits of cake dough to test the temperature of ovens. These bits of testing dough were called "cookies" which means "little cake" in Dutch. The cookies we know today were born from this interesting coincidence.

Cookies were first produced in the 7th century B.C. as a unique flavor in the Persian period and presented to consumers with chocolate, nuts and fruit. Every country has special cookies that appeal to their own traditions and palates.

While cookies with plenty of butter are produced in countries like Holland and Germany, cookies with plenty of chocolate are preferred in the U.S. With the industrial developments in the 17th century, the variety and flavor of cookies gained a whole new dimension thanks to advancing technology.



35001418
Mini Muffin

35001419
Chocolate Mini
Muffin



Frozen dough, a successful method that has been developed in connection with the technological advancement in the bakery sector, enables delicious products to be prepared easily for businesses and consumers. The frozen dough technology that provides low transfer costs and saves on storage and labor ensures standard products with a short thawing time and baking time.





PASTRY CAKES

Donuk Fırıncılık Ürünleri San. Tic. A.Ş.

Yüksek Dudullu Organize Sanayi Bölgesi 2. Cadde No:23 34775 - İstanbul / TÜRKİYE | Tel: 0216 444 18 66

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DFU Unmop Ünlü Mamuller Tic. A.Ş. grup şirkettir.

Pastry



35000986
Raspberry Cheesecake

10 | 100g | 25 sa | 23cm



35000989
Lemon Cheesecake

10 | 100g | 25 sa | 23cm



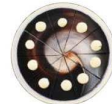
35001021
Profiterole Cake

10 | 100g | 25 sa | 23cm



35000988
Latte Cake

10 | 100g | 25 sa | 23cm



35000984
Chocolate Cake

10 | 100g | 25 sa | 23cm



35000985
Pistachio Cake

10 | 100g | 25 sa | 23cm



35000987
Iced Carrot Cake

10 | 110g | 25 sa | 23cm



35001020
Mosaic Cake

14 | 150g | 25 sa | 11cm



35001022
Tiramisu Cake

9 | 150g | 25 sa | 7cm



35000983
Bella Vista Mono

9 | 100g | 25 sa | 7cm



35001548
Apple Pie

14 | 150g | 25 sa



35001560
Forest Fruit cake

14 | 150g | 25 sa

Sufle



35001198
Sufle

15 | 100g | 25 sa

Donut



35001204
Crystal Sugar

36 | 60g | 25 sa



35001205
Coco Cover and Praline Filling

36 | 70g | 25 sa



35001203
Berline Boston Cream

24 | 70g | 25 sa



Size



Grams



Defrost
Time



Product
Size

Baking temperature and time can vary according to the bakery. Given measurements are based on average values.

* The dissolution time is recommended at + 4°C

Pastry Cakes

The Story of Happiness

People making the first bread and then enhancing the bread with different materials are considered the start of pastry cake making. Pastry cake making, which made important progress during the Greek and Roman era, received a serious blow with the collapse of the Roman Empire but was revitalized with the discovery of America. Known as a miniature of breads, pastry cakes were only prepared on special occasions to begin with because pastry cakes became a symbol of wealth due to the expensive ingredients used in them. Over time, pastry cakes have become unique flavors and varieties of treats that crown our special occasions and continue to make us smile.



Why Frozen?

To save you from the difficulties of production with UNO!



No finding raw materials concerns!



No high cost concerns!



No worrying about where to do the production!

www.unodoufrincilike.com

facebook.com/unodoufrincilike

instagram.com/unodoufrincilike



35000987
Iced Carrot Cake

10 | 110g | +4°C | 23cm



35000989
Lemon Cheesecake



35000986
Raspberry Cheesecake

Cheesecake

Cheesecake, which was in the first cookbook published in 1545 under "dough based sweet cheese," began being developed in the 18th century and continues to be consumed with great enjoyment.

In 1872 a couple who was trying to produce French cheese created creamcheese by mistake. This cheese, which was supplied to the market within three years, began showing up in cheesecake recipes. The discovery of cream cheese in New York led to the claim that cheesecake was discovered by the Americans.

Cheesecake, which can be created in endless varieties with the addition of chocolate, fruit and cream, is on the menus of every restaurant in our present day with a unique presentation and recipe..



35001022
Tiramisu



35001020
Mosaic Cake

35000988
Latte Cake

10 | 140g | +4°C | 23cm

