

in stock

Catalogue

2024 SEPTEMBER



MERİH SAN

ENDÜSTRİYEL GIDA
SANAYİ TİCARET
LTD. ŞTİ.

www.merihsan.com



Industrial Oils and Fats

BISCUIT CAKE WAFER DOUGH AND CREAM FATS

CHOCOLATE COATING OILS

FILLING OILS

ICE CREAM FATS

DRIED FRUIT OILS

SPREADABLE CREAM OILS

PAN GREASING OILS

FRYING OILS



AKBIS BISCUITS AND WAFER OIL 20 KG

Palm Based Anhydrous Vegetable Oil
Usage areas: Used in the production of biscuit dough, biscuit and wafer filling cream.



AKRİM CHOCOLATE COATING OIL 20 KG

Lauric based vegetable anhydrous oil
Usage Areas: Lauric (palm kernel) based vegetable anhydrous oil can be used in hydrogenated coating and tablet production.



ZER 70 BISCUITS AND WAFER OIL 20 KG

Palm Based Anhydrous Vegetable Oil
Usage areas: Used in the production of biscuit dough, biscuit and wafer filling cream.



ZER 30 CHOCOLATE COATING OIL 20 KG

Lauric based vegetable anhydrous oil
Usage Areas: Lauric (palm kernel) based vegetable anhydrous oil can be used in hydrogenated coating and tablet production.



VALA SOFT 20 KG

It was developed for the production of cookies, cakes, crisps and pastries. Since it has a neutral taste, it highlights the taste of the final products.



UNIBIS BISCUITS AND WAFER OIL 20 KG

Specially produced for sweet, salty biscuit and cracker doughs, it provides ease of production with its homogeneous structure, while giving crispness to the final product and delaying staling. Extends shelf life. It is 100% pure vegetable oil. Does not contain cholesterol.



TURYAG T- SPECIAL 20 KG

It is a multi-purpose oil type with a wide range of uses, ideal for all pastries. Thanks to its consistency, flexibility and high air retention properties, it provides excellent rising and gives the desired performance and taste in the finished product.



BUNGE CHOCOLATE COATING OIL 20 KG

Bake sweet treats to perfection without trans fatty acids with this versatile zero trans fat all-purpose shortening cube!



MOI COCOSUB CHOCOLATE COATING OIL 20 KG

MOI Cocoa Butter Replacer is hydrogenated palm kernel stearin. It is used as a 100% substitute for Cocoa Butter in confectionery production.



UNIBIS COTTON OIL 18 LT

It offers a unique flavor in fried foods, desserts and local dishes. It has a light and natural taste. It is also used as a polishing oil in the food industry. It does not contain cholesterol.



UNİBİS 24 KIZARTMA YAĞI 18 LT

It is a professional frying margarine with superior performance that can be used for all kinds of hot fried products such as potatoes, croquettes, schnitzel and eggplant.



VALA FRİTEX KIZARTMA YAĞI 18 LT

It is a non-foaming, durable and slow-foaming frying oil for general frying purposes.



UNİVERSAL BAKLAVA YAĞI 18 LT

It is a 100% vegetable margarine that does not contain water or milk and is suitable for all types of baklava and syrupy desserts, providing the desired fluffiness and golden color while preserving its freshness for a long time.



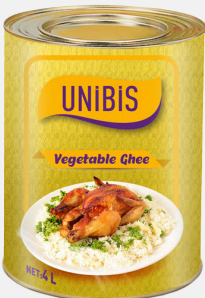
VALA PLAIN BAKLAVA OIL 18 LT

100% vegetable oil without water or milk for the production of baklava and all syrup varieties. It has a neutral smell and taste. It is perfectly compatible with plain oil and butter.



VALA BAKLAVA OIL 18 LT

100% vegetable oil that does not contain water or milk for the production of baklava and all syrup varieties. It is the oil for baklava with the flavor, consistency and smell of Urfa oil. It has been specially developed for baklava, kadayif and various yufka desserts and pastry desserts.



UNİBİS VEGETABLE GHEE 4L

It is a 100% vegetable anhydrous oil that adds natural flavor to all your hot, waterless and rice type dishes. It is suitable for all types of dishes, both Turkish and world cuisines.



VALA BR 10KG

It is a vegetable margarine that is an alternative to butter.



VALA BEAUTIFUL 10 KG

It is a water-free, 100% vegetable pastry oil for businesses producing puff pastry, croissant, dry pastry and boyoz. It is the most ideal oil type for doughs made by rolling due to its flexible and elastic structure.



Food Chemicals

THICKENERS (HYDROCOLLOIDS)

EMULSIFIERS

GUARDIANS

ACIDITY REGULATORS

LEAVENING AGENTS

CARRIERS

SWEETENERS AND FLAVOR ENHANCERS

ANTI-CAKING AGENTS



**BEEF GELATIN POWDER
200 BLOOM 25 KG**

Halal Gelatin is a type of gelatin obtained from different sources that comply with Islamic Law.



SODIUM ALGINATE 25 KG

The E number of sodium alginate used as a thickening agent in foods is E401. It is the sodium salt of alginic acid, a natural polysaccharide. Alginic acid is obtained from the cell wall of brown seaweed (Laminaria, Macrocystis).



XANTHAN GUM 25 KG

It is a heteropolysaccharide produced by immersion aerobic fermentation using a bacterium called Xanthomonas campestris, and the sterile fermentation medium constitutes carbohydrates, a suitable nitrogen source, potassium phosphate and other trace elements.



GUAR GUM POWDER 25 KG

In the food industry, this ingredient is used as a gelling agent, viscous and thickening agent, stabilizer and humectant, curing agent and binder.



MARCEL CARRAGEENAN 25 KG

It has been successfully applied in dairy products with very well-evaluated sensory and functional results. Besides its popular dairy applications, it is also used to stabilize other dairy products such as processed cheese, whipped cream, pies, puddings and concentrated milk.



**SAPP 28 SODIUM ASIT
PIROFOSFAT (SODIUM
ACIT PYROPHOSPHATE)**

It is used to prevent discoloration in potatoes and sugar syrups and to prevent darkening of the color in canned seafood.



SODIUM BENZOATE 25 KG

It is a food additive chemical obtained as a result of the neutralization reaction of benzoic acid with sodium bicarbonate, sodium carbonate or sodium hydroxide.



CITRIC ACID MONOHYDRATE

At room temperature, citric acid is a white crystalline powder. It can exist in anhydrous (water-free) form or as the monohydrate. The anhydrous form crystallizes from hot water. When citric acid is crystallized from cold water, the monohydrate will form. The monohydrate can be converted to the anhydrous form by heating above 78 °C. Citric acid is also soluble in absolute ethanol at 15 °C.



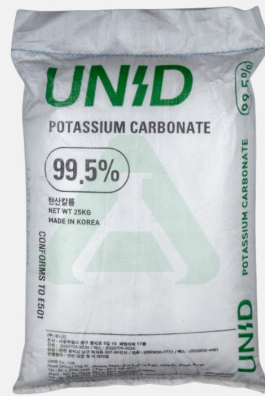
CITRIC ACID ANHYDRATE

It is frequently used in many areas of modern industry. The chemical formula of the crystalline and colorless compound, which is a very important compound in terms of meeting many needs of the ever-increasing world population, is expressed as "C6H8O7".



POTASSIUM SORBATE

They are used as preservatives for a wide range of food products, as well as in food products and their packaging materials, because they are broadly effective in inhibiting molds, yeasts and most bacteria.



POTASSIUM CARBONATE

It has alkaline properties. It is odorless. It has a high solubility in water. Its density is 2.43 g/cm³. It exhibits stable properties under normal conditions.



MONO SODIUM GLUTAMATE MSG (CHINESE SALT)

Mono Sodium Glutamate; Mono sodium glutamate, the most preferred and used flavor enhancer in the world, is the sodium salt of L-glutamic acid.



LECITHIN SOY AND SUNFLOWER (BULK)

It is an important raw material in the food industry and especially in chocolate production. It is generally used as an emulsifier in food.



CALCIUM CHLORIDE CaCl2

It is the salt form of calcium and chlorine. This compound behaves like a typical ionic halide and is a solid at room temperature. Its common applications are as a brine in refrigeration plants, ice and dust control and drying on roads.



PHOSPHORIC ACID H3PO4

Pure phosphoric acid is a white crystalline solid. When less concentrated, it is a colorless, odorless, viscous liquid. It is non-toxic and non-volatile. The most common phosphoric acid concentration is 85% in water. Phosphoric acid is an important chemical used in many fields.



AMMONIUM BICARBONATE

Ammonium bicarbonate (commonly known as ammonium hydrogen carbonate) is a slightly basic inorganic compound. Ammonium bicarbonate is a widely used reagent for industrial and research procedures.



ASCORBIC ACID VITAMIN C (E300)

Ascorbic acid (vitamin C) is a vitamin known as an antioxidant. Ascorbic acid is necessary for important functions in the body such as the immune system, collagen production, tissue repair and iron absorption.



CAUSTIC SODA (SODIUM HYDROXIDE)

Malic acid is used in canned products because it provides pH control. It is also used extensively in the pharmaceutical, paint and metal industries. It is also used in apple, grape and other fruit juices to stabilize the color of the juice.



Powdered Dairy Products

SKIMMED MILK POWDER

FULL-FAT MILK POWDER

**WALS TYPE FULL FAT MILK
POWDER**

YOGURT POWDER

LACTOSE

WHEY POWDER(PST)

WHEY PROTEIN WPC35-WPC80



ENKASUT FULL CREAM MILK POWDER

Energy value (kcal/kj): 357/1516
Protein (g): 34 Fat (g): 1 Saturated fat (g): 0.62 Carbohydrate (g): 53 Sugars (g): 53 Salt (g): 3



İZİSÜT FULL CREAM MILK POWDER

Energy(kJ/kcal) 2018/482
Carbohydrate 36 Fat (% 26 Protein (%) 26



TRIZI FULL CREAM MILK POWDER

Contains 26% milk fat.
It is produced by drying high quality pasteurized cow milk using the pulverization method.
Not to be used as food for babies under 12 months.



MILKPRO FULL CREAM MILK POWDER

It is a natural dairy product obtained by increasing the dry matter of high quality pasteurized cow milk and drying it in a Spray Dryer using the pulverization method and turning it into powder. It does not contain any preservatives, colorants or other additives.



BAKKALBAŞIOĞLU FULL CREAM MILK POWDER

It is a nutritional supplement as protein. Provides flavor development in the product. It ensures homogeneous distribution of oil and water phases within each other. Provides browning. It is a foaming agent. Provides good resolution.



ENKASUT SKIMMED MILK POWDER

Energy value (kcal/kj): 357/1516
Protein (g): 34 Fat (g): 1 Saturated fat (g): 0.62 Carbohydrate (g): 53 Sugars (g): 53 Salt (g): 3



İZİSÜT SKIM MILK POWDER

Energy (kJ/kcal) 1457/348
Carbohydrate (%) 52 Fat (0.5%) Protein (%) 34



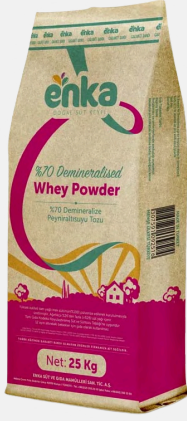
TRIZI SKIMMED MILK POWDER

It is produced by drying high quality pasteurized cow milk using the pulverization method.



BAKKALBAŞIOĞLU SKIMMED MILK POWDER

It is a natural dairy product obtained by increasing the dry matter of high quality pasteurized skimmed cow milk and drying it in a Spray Dryer using the pulverization method and turning it into powder. It does not contain any preservatives, colorants or other additives.



ENKASÜT 70% DEMINERALIZED WHEY POWDER

Energy Value (kcal/kj): 365/1550
Protein (g): 7 Fat (g): 1 Saturated Fat
(g): 0.62 Carbohydrate (g): 82 Sugar
(g): 82



BAKKALBAŞIOĞLU 70% DEMINERALIZED WHEY POWDER

It is a dietary supplement as a source
of protein.
Provides flavor improvement.
Provides browning.
Provides structure and moisture control.



MILKPRO 70% DEMINERALIZED WHEY POWDER

It is obtained by evaporating the
concentrate with reduced mineral content
by filtration technique after the
pasteurization process of whey and
pulverizing it in the drying unit of Spray
Dryer. It does not contain any preservatives,
colorants or other additives.



KEMPOSTAR 70% DEMINERALIZED WHEY POWDER

Fluid Powder Homogeneous Structure
Unique Aroma Taste Cream Color



EKSO 70% DEMINERALIZED WHEY POWDER

It is obtained by evaporating the
concentrate with reduced mineral content
by filtration technique after the
pasteurization process of whey and
pulverizing it in the drying unit of Spray
Dryer. It does not contain any
preservatives, colorants or other additives.



MILK ROYAL WHEY PROTEIN WPC35

Whey Protein Concentrate 35% is
widely used in the production of
products such as pastries, yogurts, diet
products, desserts, creams and baby
foods, sports drinks. It is widely used as
a cost-effective substitute for
Skimmed Milk Powder.



ENKASÜT WHEY PROTEIN WPC35

Energy value (kcal/kj): 369/1567
Protein (g): 36 Fat (g): 1



MILKPRO WHEY PROTEIN WPC35

It is produced by increasing the protein
content of whey with the filtration
technique and pulverizing the resulting
concentrate and drying it in a Spray Dryer.
It does not contain any preservatives,
colorants or other additives.



ENKA MILK LACTOSE MONOHYDRATE

Energy value (kcal/kj): 398.4/1693.20
Protein (g): 0.1



Cocoa Products

ALKALIZED COCOA POWDER

NATURAL COCOA POWDER

**DEODORIZED COCOA
BUTTER**

COCOA LIQUEUR

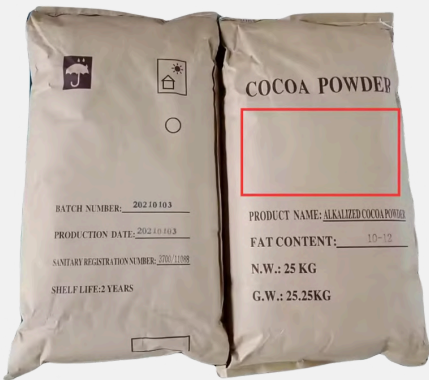
ALKALIZED COCOA MASS

NATURAL COCOA MASS

MILK CHOCOLATE CHIPS

DARK CHOCOLATE FLAKES

IVORY FLAKE CHOCOLATE



ECONOMICAL COCOA POWDER 25KG MALAYSIA

If cocoa is alkaline treated, it increases the pH level. This process makes the cocoa essence lighter in color and milder in flavor. Alkaline treatment can also be used to increase the absorption of cocoa essence. This process allows the cocoa essence to be better absorbed and thus digested more easily and quickly by the body.



GERKENS COCONUT TOZU 25KG

The new Gerkens cocoa powder is specially formulated for baked goods such as pasta, cakes and buns. Nicknamed the "Boss of the Oven", this product offers a unique taste experience in products that are ready to be baked.



DUTCH COCOA TOZU 25KG

Perfect for chocolate lovers! Our rich Dutch cocoa powder has gone through an alkalinizing process (to reduce the acidity of the cocoa powder) which gives it a beautiful dark color, a less bitter taste and dissolves more easily into liquid.



ALTINMARKA ALKALIZED COCOA LIQUOR (MASS)

Fat Ratio - Cocoa Dry Matter: 52% - 96.75%
Usage Areas: Chocolate, confectionery
Ingredients: Cocoa bean, potassium carbonate, citric acid



ALTINMARKA NATURAL COCOA LIQUOR (MASS)

Fat Ratio - Cocoa Dry Matter: 52%-96.75%
Usage Areas: Chocolate, confectionery
Ingredients: 100% cocoa mass



ALTINMARKA DEODORIZED COCOA BUTTER

Whey Protein Concentrate 35% is widely used in the production of products such as pastries, yogurts, diet products, desserts, creams and baby foods, sports drinks. It is widely used as a cost-effective substitute for Skimmed Milk Powder.

MERİH SAN



ALTIN MARKA NATURAL KAKAO YAĞI

Fat Ratio - Cocoa Dry Matter: 100% - 99.9%
Usage Areas: Chocolate, cosmetics
Ingredients: 100% cocoa butter



ALTINMARKA NATURAL COCOA POWDER 10-12%

Usage Areas: Pudding, cake, cookies
Storage Conditions: In a cool and dry place; It should be stored at 18-22 ° C and 50-60% relative humidity, odorless, away from sun and heat sources.



ALTINMARKA ALKALIZE KAKAO TOZU S9 %10-12

Usage Areas: Pudding, cake, cookies
Storage Conditions: In a cool and dry place; It should be stored at 18-22 ° C and 50-60% relative humidity, odorless, away from sun and heat sources.



Types of Starch

RAW CORN STARCH

RAW WHEAT STARCH

RAW POTATO STARCH

RAW TAPIOCA STARCH

PREJELIZE NICHES

MODIFIED CORN STARCH

MODIFIED WHEAT STARCH

MODIFIED POTATO STARCH

MODIFIED TAPIOCA STARCH



RAW CORN STARCH

Raw starches are obtained from corn, wheat, potatoes, tapioca, rice and peas. They are starches that do not have many properties and are used only according to the consistency and gelation temperature of the desired product.



RAW WHEAT STARCH

Raw starches are obtained from corn, wheat, potatoes, tapioca, rice and peas. They are starches that do not have many properties and are used only according to the consistency and gelation temperature of the desired product.



RAW POTATO STARCH

Raw starches are obtained from corn, wheat, potatoes, tapioca, rice and peas. They are starches that do not have many properties and are used only according to the consistency and gelation temperature of the desired product.



RAW TAPIOCA STARCH

Raw starches are obtained from corn, wheat, potatoes, tapioca, rice and peas. They are starches that do not have many properties and are used only according to the consistency and gelation temperature of the desired product.



PREJELIZE NICHES

There is a large market for pregelatinized or precooked starches in the food and non-food industry. Pregelatinized starches can be produced by spray drying of pre-cooked slurry, spray cooking, extrusion, granulation process, drum drying and other minor processes.



MODIFIED CORN STARCH

They are special types of starches obtained by modifying raw starches with physical, chemical and enzymatic methods to provide resistance to pH, temperature, high temperature, high pressure and mechanical effects.



MODIFIED WHEAT STARCH

They are special types of starches obtained by modifying raw starches with physical, chemical and enzymatic methods to provide resistance to pH, temperature, high temperature, high pressure and mechanical effects.



MODIFIED POTATO STARCH

They are special types of starches obtained by modifying raw starches with physical, chemical and enzymatic methods to provide resistance to pH, temperature, high temperature, high pressure and mechanical effects.



MODIFIED TAPIOCA STARCH

They are special types of starches obtained by modifying raw starches with physical, chemical and enzymatic methods to provide resistance to pH, temperature, high temperature, high pressure and mechanical effects.

www.merih-san.com



MERİH SAN

ENDÜSTRİYEL GIDA
SANAYİ TİCARET
LTD. ŞTİ.

İLETİŞİM | CONTACT US

FEVZİ ÇAKMAK MAH. TEKSAN SAN. SİT. 10762. SK. A2 BLOK NO: 10/D KARATAY / KONYA
T:+90 332 502 17 55 C:+90 531 686 47 25 WhatsApp: +90 505 946 45 83 E: info@merih-san.com.tr