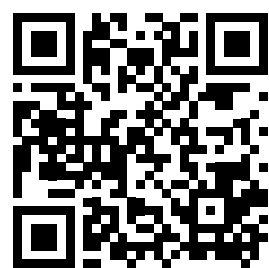


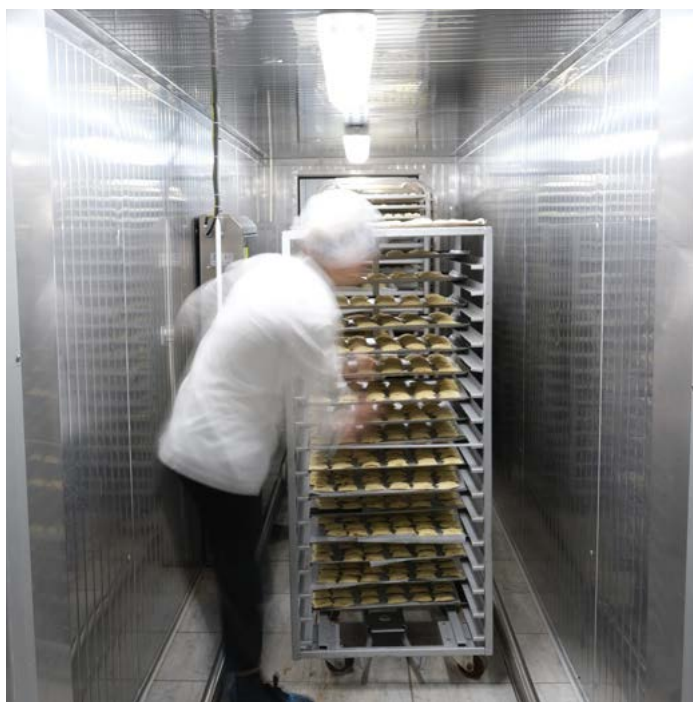


Fresh-Frozen Bakery & Pasta





Fresh-Frozen Bakery & Pasta





Giulietta Gourmet Food Art

Who we are...

Giulietta commits and focuses on production and development of sustainable, high quality fresh frozen bakery & pasta products at scale in and around Turkey.

Giulietta, established in 2016 and acquired by Tumenbatur Group in 2020, manufactures fresh frozen bakery and pasta products; using Swiss and Italian technology in İzmir/ Torbalı facility fully equipped with **high-tech shocking and deep-frozen systems** to ensure sustainable product quality.

We sell Giulietta products to hotels, restaurants and cafes, chain stores and QSR through

national and regional distributors.

Giulietta sees environmental, social and economic development as its mission at every point where it sells its products around the world.

Giulietta is located at magnificent Aegean coast of Turkey in Torbalı town of İzmir. Torbalı region dominantly produces a big portion of Turkey's vegetables and fruits crops.

We welcome orders under both Giulietta branded products and O.E.M orders according to our customer recipes.



Message from Chairman

Giulietta focuses on wide range of traditional European bakery and pasta recipes production by using modern technologies and equipment along with convenient packaging and antibacterial materials thanks to our *deep-frozen (-40°C) food manufacturing* infrastructure.

It is difficult to imagine any human daily diet without bakery products and even pasta regardless of race and region. Our planet finds it very challenging to feed 8 billion of world inhabitants. Avoiding food waste, sustainable and nutritious food production are key areas for the healthier and happier universe.

We constantly remind ourselves to pay attention to use high quality ingredients to make sure that our bakery and pasta products contain the essential and sufficient nutritional properties such as vitamins, minerals and substances.

Unfortunately producing the bakery and pasta from fresh and high-quality ingredients are prerequisite but not enough.

Deep-frozen fresh bakery and pasta production may solve substantial number of challenges that we face now.

Today small and medium size bakeries need the right assortment with right price and quality. I believe Giulietta is the right answer to meet those needs from the current market demand and requirements.

Mahmut TUMENBATUR

FRESH FROZEN PASTA



RAVIOLI

* Pasteurized and deep frozen

- 5 Cheese Ravioli
- Ravioli Deep Fry
- 3 Cheese Ravioli
- Ravioli with Artichoke and Parmigiani Cheese
- Ravioli with Roasted Eggplant
- Ravioli with pumpkin
- Ravioli with Spinach and Ricotta Cheese
- Ravioli with Spinach



TORTELLONI

* Pasteurized and deep frozen

- 3 Cheese Tortelloni
- 4 Cheese Tortelloni
- 3 Color Tortelloni with 3 Cheese
- Tortelloni with Porcini Mushroom
- Tortelloni with Spinach and Ricotta Cheese
- Tortelloni with Sundried Tomatoes and Mozzarella Cheese
- Tortelloni with Braised Calf



PLAIN PASTA

* Pasteurized and deep frozen

- Tagliatelle (with Spinach, Tomato, Calamari)
- Fettucine (with Spinach, Tomato, Calamari)
- Pappardelle (with Spinach, Tomato, Calamari)
- Penne
- Spaghetti



CATERING PRODUCTS

* Pasteurized and deep frozen

- Catering Ravioli with Cheese
- Catering Tortelloni with Cheese
- Catering 3 color Tortelloni



PASTRY PRODUCTS



CROISSANTS

* Croissants are fermented and deep-frozen

- Premium Butter Croissant
- Premium Chocolate Butter Croissant
- Chocolate Croissant with Butter Flavor
- Croissant with Butter Flavor



DANISH

* Danish, Danish Rolls, Sweet Rolls Multigrain Bagel, are fermented and deep-frozen

- Apple filling
- Sour cherry filling
- Apricot filling
- Fig filling
- Chocolate filling
- Orange filling

DANISH ROLLS

- With Raisins
- With Chocolate Filling
- With Sour Cherry Filling

SWEET ROLLS

- Cinnamon
- Chocolate
- Tahini

MULTIGRAIN BAGEL

- With sesame
- With sunflower seeds

DONUTS

* Donut, Berliner are fermented, baked and deep-frozen.

- MINI DONUTS
Plain
Vanilla
Chocolate
Strawberry
Lotus Cream
- DONUTS
Lotus Cream
Vanille
Chocolate
Strawberry
Plain

BERLINER

- Plain
- Chocolate and vanilla filling
- Chocolate Raspberry Topping and Raspberry Filling

PIZZA BASE

* Pizza base is fermented, half-baked and deep-frozen.

- Plain pizza base
- Pizza base with sauce
- Pizza base with sauce and cheese

PUFF PASTRY

* Puff pastries are fresh deep-frozen.

- TRIANGLE SHAPED
With cheese
With spinach
With potatoes
- D SHAPED
With cheese
With spinach
With potatoes





Filled *Fresh* Pasta

Ravioli



5 Cheese
Ravioli

Product
Code



Package
Weight

GM0001T
GM0001K
GM0001P

250g
2000g
2000g



Package
Type

PP tray
PP tray
Plastic bag



Units per
Package

250g X 6 pieces
2000g X 2 pieces
2000g X 5 pieces



Storage
Conditions

+4°C/-18°C
-18°C 1 year (-18°C)
-18°C 1 year (-18°C)



Shelf Life

35 days (+4°C)/1 year (-18°C)



Cooking Recipe:
Cook in boiling water 4-6 minutes
You can serve with a sauce to your liking
Grammage: 10g/piece,
Dimension: 5cm X 4.8cm
Portion Grammage: 125g



Ravioli
Deep Fry

Product
Code



Package
Weight

GM0008T
GM0008K
GM0008P

250g
2000g
2000g



Package
Type

PP tary
PP tary
Plastic bag



Units per
Package

250g X 6 pieces
2000g X 2 pieces
2000g X 5 pieces



Storage
Conditions

+4°C/-18°C
-18°C 1 year (-18°C)
-18°C 1 year (-18°C)



Shelf Life

35 days (+4°C)/1 year (-18°C)



Cooking Recipe:
Deep fry in hot oil until ravioli becomes lightly brown.
Grammage: 13g/piece, Dimension: 5cm
Portion Grammage: 125g









Filled Fresh Pasta

Ravioli









3 Cheese Ravioli

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GM0002T	250g	PP tray	250g X 6 pieces	+4°C/-18°C	35 days (+4°C)/1 year (-18°C)	
GM0002K	2000g	PP tray	2000g X 2 pieces	-18°C 1 year (-18°C)		
GM0002P	2000g	Plastic bag	2000g X 5 pieces	-18°C 1 year (-18°C)		









Ravioli with Artichoke and Parmigiani Cheese







Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GM0006T	250g	PP tray	250g X 6 pieces	+4°C/-18°C	35 days (+4°C)/1 year (-18°C)	
GM0006K	2000g	PP tray	2000g X 2 pieces	-18°C 1 year (-18°C)		
GM0006P	2000g	Plastic bag	2000g X 5 pieces	-18°C 1 year (-18°C)		



Ravioli with Roasted Eggplants







Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GM0005T	250g	PP tray	250g X 6 pieces	+4°C/-18°C	35 days (+4°C)/1 year (-18°C)	
GM0005K	2000g	PP tray	2000g X 2 pieces	-18°C 1 year (-18°C)		
GM0005P	2000g	Plastic bag	2000g X 5 pieces	-18°C 1 year (-18°C)		

Filled Fresh Pasta

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GM0007T	250g	PP tray	250g X 6 pieces	+4°C/-18°C	35 days (+4°C)/1 year (-18°C)	
GM0007K	2000g	PP tray	2000g X 2 pieces	-18°C 1 year (-18°C)		
GM0007P	2000g	Plastic bag	2000g X 5 pieces	-18°C 1 year (-18°C)		
						Cooking Recipe: Cook in boiling water 4-6 minutes You can serve with a sauce to your liking Grammage: 10g/piece, Dimension: 5cm X 4.8cm Portion Grammage: 125g







*Ravioli with
Pumpkin*



Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GM0003T	250g	PP tray	250g X 6 pieces	+4°C/-18°C	35 days (+4°C)/1 year (-18°C)	
GM0003K	2000g	PP container	2000g X 2 pieces	-18°C 1 year (-18°C)		
GM0003P	2000g	Plastic bag	2000g X 5 pieces	-18°C 1 year (-18°C)		
						Cooking Recipe: Cook in boiling water 4-6 minutes You can serve with a sauce to your liking Grammage: 10g/piece, Dimension: 5cm X 4.8cm Portion Grammage: 125g

*Ravioli with Spinach
and Ricotta Cheese*



Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GM0004T	250g	PP tray	250g X 6 pieces	+4°C/-18°C	35 days (+4°C)/1 year (-18°C)	
GM0004K	2000g	PP tray	2000g X 2 pieces	-18°C 1 year (-18°C)		
GM0004P	2000g	Plastic bag	2000g X 5 pieces	-18°C 1 year (-18°C)		
						Cooking Recipe: Cook in boiling water 4-6 minutes You can serve with a sauce to your liking Grammage: 10g/piece, Dimension: 5cm X 4.8cm Portion Grammage: 125g

*Ravioli with
Spinach*

Filled Fresh Pasta

Tortelloni















3 Cheese
Tortelloni

4 Cheese
Tortelloni

3 Color Tortelloni
with 3 Cheese



Filled Fresh Pasta

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GM00010T GM00010K GM00010P	250g 2000g 2000g	PP tray PP tray Plastic bag	250g X 6 pieces 2000g X 2 pieces 2000g X 5 pieces	+4°C/-18°C -18°C 1 year (-18°C) -18°C 1 year (-18°C)	35 days (+4°C)/1 year (-18°C)	<div><div><div>-18°C </div><div></div><div></div></div><div>Cooking Recipe: Cook in boiling water 4-6 minutes You can serve with a sauce to your liking Grammage: 6g/piece, Dimension: 3cm X 4cm Portion Grammage: 125g</div></div>
GM00011T GM00011K GM00011P	250g 2000g 2000g	PP tray PP tray Plastic bag	250g X 6 pieces 2000g X 2 pieces 2000g X 5 pieces	+4°C/-18°C -18°C 1 year (-18°C) -18°C 1 year (-18°C)	35 days (+4°C)/1 year (-18°C)	<div><div><div>-18°C </div><div></div><div></div></div><div>Cooking Recipe: Cook in boiling water 4-6 minutes You can serve with a sauce to your liking Grammage: 6g/piece, Dimension: 3cm X 4cm Portion Grammage: 125g</div></div>
GM0009T GM0009K GM0009P	250g 2000g 2000g	PP tray PP tray Plastic bag	250g X 6 pieces 2000g X 2 pieces 2000g X 5 pieces	+4°C/-18°C -18°C 1 year (-18°C) -18°C 1 year (-18°C)	35 days (+4°C)/1 year (-18°C)	<div><div><div>-18°C </div><div></div><div></div></div><div>Cooking Recipe: Cook in boiling water 4-6 minutes You can serve with a sauce to your liking Grammage: 6g/piece, Dimension: 3cm X 4cm Portion Grammage: 125g</div></div>

Tortelloni



Tortelloni with Porcini Mushroom

Product Code



Package Weight

GM0001T
GM0001K
GM0001P

250g
2000g
2000g



Package Type

PP tray
PP tray
Plastic bag



Units per Package

250g X 6 pieces
2000g X 2 pieces
2000g X 5 pieces



Storage Conditions

+4°C/-18°C
-18°C 1 year (-18°C)
-18°C 1 year (-18°C)



Shelf Life

35 days (+4°C)/1 year (-18°C)



Cooking Recipe:

Cook in boiling water 4-6 minutes
You can serve with a sauce to your liking

Grammage: 6g/piece,

Dimension: 3cm X 4cm

Portion Grammage: 125g



Tortelloni with Spinach and Ricotta Cheese

Product Code



Package Weight

GM0001T
GM0001K
GM0001P

250g
2000g
2000g



Package Type

PP tray
PP tray
Plastic bag



Units per Package

250g X 6 pieces
2000g X 2 pieces
2000g X 5 pieces



Storage Conditions

+4°C/-18°C
-18°C 1 year (-18°C)
-18°C 1 year (-18°C)



Shelf Life

35 days (+4°C)/1 year (-18°C)



Cooking Recipe:

Cook in boiling water 4-6 minutes
You can serve with a sauce to your liking

Grammage: 6g/piece,

Dimension: 3cm X 4cm

Portion Grammage: 125g



Tortelloni with Sundried Tomatoes and Mozzarella Cheese

Product Code



Package Weight

GM0001T
GM0001K
GM0001P

250g
2000g
2000g



Package Type

PP tray
PP tray
Plastic bag



Units per Package

250g X 6 pieces
2000g X 2 pieces
2000g X 5 pieces



Storage Conditions

+4°C/-18°C
-18°C 1 year (-18°C)
-18°C 1 year (-18°C)



Shelf Life

35 days (+4°C)/1 year (-18°C)



Cooking Recipe:

Cook in boiling water 4-6 minutes
You can serve with a sauce to your liking

Grammage: 6g/piece,

Dimension: 3cm X 4cm

Portion Grammage: 125g



Tortelloni with Braised Calf

Product Code



Package Weight

GM0001T
GM0001K
GM0001P

250g
2000g
2000g



Package Type

PP tray
PP tray
Plastic bag



Units per Package

250g X 6 pieces
2000g X 2 pieces
2000g X 5 pieces



Storage Conditions

+4°C/-18°C
-18°C 1 year (-18°C)
-18°C 1 year (-18°C)



Shelf Life

35 days (+4°C)/1 year (-18°C)



Cooking Recipe: Cook in boiling water 4-6 minutes
You can serve with a sauce to your liking

Grammage: 6g/piece,

Dimension: 3cm X 4cm

Portion Grammage: 125g







Filled Fresh Pasta



Fresh *Pasta*







Tagliatelle



Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GM00016T	300g	PP tray	300g X 6 pieces	+4°C/-18°C	35 days (+4°C)/1 year (-18°C)	Cooking Recipe: Cook in boiling water 4-6 minutes You can serve with a sauce to your liking Grammage: 75g/piece, Dimension: 6mm Portion Grammage: 150g
GM00016K	1000g	PP tray	1000g X 2 pieces	-18°C 1 year (-18°C)		
GM00016P	900g	Plastic bag	900g X 10 pieces	-18°C 1 year (-18°C)		

Fettuccine



Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GM00017T	300g	PP tray	300g X 6 pieces	+4°C/-18°C	35 days (+4°C)/1 year (-18°C)	Cooking Recipe: Cook in boiling water 4-6 minutes You can serve with a sauce to your liking Grammage: 75g/piece, Dimension: 6mm Portion Grammage: 150g
GM00017K	1000g	PP tray	1000g X 2 pieces	-18°C 1 year (-18°C)		
GM00017P	900g	Plastic bag	900g X 10 pieces	-18°C 1 year (-18°C)		







Fresh Pasta











Pappardelle



Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GM00018T	300g	PP tray	300g X 6 pieces	+4°C/-18°C	35 days (+4°C)/1 year (-18°C)	Cooking Recipe: Cook in boiling water 4-6 minutes You can serve with a sauce to your liking Grammage: 75g/piece, Dimension: 9mm Portion Grammage: 150g
GM00018K	1000g	PP tray	1000g X 2 pieces	-18°C 1 year (-18°C)		
GM00018P	900g	Plastic bag	900g X 10 pieces	-18°C 1 year (-18°C)		







Penne



Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GM00020T	300g	PP tray	300g X 6 pieces	+4°C/-18°C	35 days (+4°C)/1 year (-18°C)	Cooking Recipe: Cook in boiling water 4-6 minutes You can serve with a sauce to your liking Portion Grammage: 150g
GM00020K	1000g	PP tray	1000g X 2 pieces	-18°C 1 year (-18°C)		
GM00020P	900g	Plastic bag	900g X 10 pieces	-18°C 1 year (-18°C)		

Spaghetti



Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GM00019T	300g	PP tray	300g X 6 pieces	+4°C/-18°C	35 days (+4°C)/1 year (-18°C)	Cooking Recipe: Cook in boiling water 4-6 minutes You can serve with a sauce to your liking Grammage: 75g/piece, Portion Grammage: 150g
GM00019K	1000g	PP tray	1000g X 2 pieces	-18°C 1 year (-18°C)		
GM00019P	900g	Plastic bag	900g X 10 pieces	-18°C 1 year (-18°C)		



What we do...



Giulietta manufactures wide variety of Viennoiserie and Italian pasta, delicacies of traditional European cuisine, with latest Swiss and Italian technology and we offer those deep-frozen and fresh to world markets.

We regularly expand and invest into **“Ready to Bake”** and **“Ready to Cook”** pasta and bakery products.

Giulietta combines European recipes with Aegean flavours and herbs savoured delightfully.

Our products are in demand due to the long shelf life (3-12 months), availability, high degree of readiness and quality, environmentally friendly production process and price.







Giulietta enjoys its journey to timeless tastes at production of fresh frozen Italian pasta, Croissants, Donuts, Danish Pastry, Choux Pastry, Cakes and Pizza.

Pizza Base









Torbalı region is the hub for excellent tomato crops. We use tomato from Torbalı area on our pizzas.

Plain Pizza Base







Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GP0001	17cm	Plastic bag	20 pieces	-18°C	1 year	
GP0002	22cm	Plastic bag	20 pieces	-18°C	1 year	
GP0003	32cm	Plastic bag	20 pieces	-18°C	1 year	
						Cooking Recipe: In preheated oven 8-10 minutes at 200°C

Pizza Base with Sauce

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GP0004	17cm	Plastic bag	20 pieces	-18°C	1 year	
GP0005	22cm	Plastic bag	20 pieces	-18°C	1 year	
GP0006	32cm	Plastic bag	20 pieces	-18°C	1 year	
						Cooking Recipe: In preheated oven 8-10 minutes at 200°C











Pizza Base with Sauce and Cheese

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GP0007	17cm	Plastic bag	20 pieces	-18°C	1 year	
GP0008	22cm	Plastic bag	20 pieces	-18°C	1 year	
GP0009	32cm	Plastic bag	20 pieces	-18°C	1 year	
						Cooking Recipe: In preheated oven 8-10 minutes at 200°C








Puff Pastry











Triangle Shaped Puff Pastry with Cheese

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GB0001	25g	Plastic bag	13 KG	-18°C	1 Year	<div><div><div>-18°C </div><div></div><div> 180°C 14-16 DK</div></div></div> <div>Baking Recipe: Grammage/Portion: 25g Bake in a convection oven for 14-16 minutes at 180°C</div>

Triangle Shaped Puff Pastry with Spinach

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GB0002	25g	Plastic bag	13 KG	-18°C	1 Year	<div><div><div>-18°C </div><div></div><div> 180°C 14-16 DK</div></div></div> <div>Baking Recipe: Grammage/Portion: 25g Bake in a convection oven for 14-16 minutes at 180°C</div>








Triangle Shaped Puff Pastry with Potatoes

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GB0003	25g	Plastic bag	13 KG	-18°C	1 Year	<div><div><div>-18°C </div><div></div><div> 180°C 14-16 DK</div></div></div> <div>Baking Recipe: Grammage/Portion: 25g Bake in a convection oven for 14-16 minutes at 180°C</div>


Puff Pastry



D Shaped Puff Pastry with Cheese

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GB0004	25g	Plastic bag	13 KG	-18°C	1 Year	<div><div>-18°C </div><div></div><div>180°C 14-16 DK</div></div> <div>Baking Recipe: Grammage/Portion: 25g Bake in a convection oven for 14-16 minutes at 180°C</div>

D Shaped Puff Pastry with Spinach

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GB0005	25g	Plastic bag	13 KG	-18°C	1 Year	<div><div>-18°C </div><div></div><div>180°C 14-16 DK</div></div> <div>Baking Recipe: Grammage/Portion: 25g Bake in a convection oven for 14-16 minutes at 180°C</div>






D Shaped Puff Pastry with Potatoes

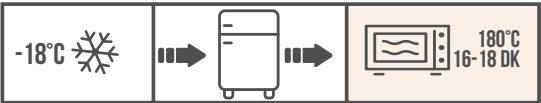
Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GB0005	25g	Plastic bag	13 KG	-18°C	1 Year	<div><div>-18°C </div><div></div><div>180°C 14-16 DK</div></div> <div>Baking Recipe: Grammage/Portion: 25g Bake in a convection oven for 14-16 minutes at 180°C</div>

Danish Pastries



Danish with Apple Filling






Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0001	35g	Plastic bag	35g x 350 pieces	-18°C	1 Year
GD0002	60g	Plastic bag	60g X 200 pieces	-18°C	1 Year



Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.








Danish with Sour Cherry Filling

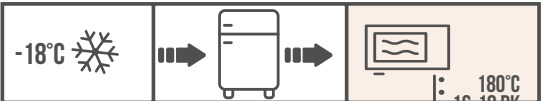
Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0003	35g	Plastic bag	35g x 350 pieces	-18°C	1 Year
GD0004	60g	Plastic bag	60g X 200 pieces	-18°C	1 Year



Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.

Danish with Apricot Filling

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0005	35g	Plastic bag	35g x 350 pieces	-18°C	1 Year
GD0006	60g	Plastic bag	60g X 200 pieces	-18°C	1 Year








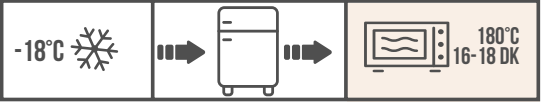
Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.

Danish Pastries








Danish with Fig Filling

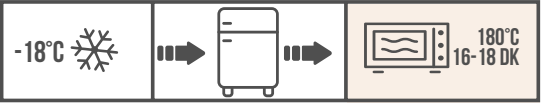
Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0007	35g	Plastic bag	35g x 350 pieces	-18°C	1 Year
GD0008	60g	Plastic bag	60g X 200 pieces	-18°C	1 Year



Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.






Danish with Chocolate Filling

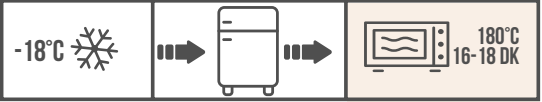
Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD00011	35g	Plastic bag	35g x 350 pieces	-18°C	1 Year
GD00012	60g	Plastic bag	60g X 200 pieces	-18°C	1 Year



Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.

Danish with Orange Filling

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0009	35g	Plastic bag	35g x 350 pieces	-18°C	1 Year
GD00010	60g	Plastic bag	60g X 200 pieces	-18°C	1 Year








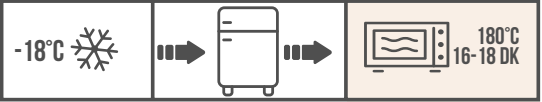
Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.



Danish Rolls








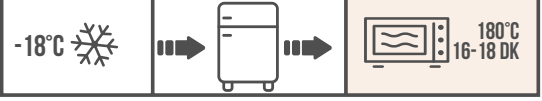
Danish Roll with Raisins

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GD00013	35g	Plastic bag	35g x 350 pieces	-18°C	1 Year	
GD00014	60g	Plastic bag	60g X 200 pieces	-18°C	1 Year	

Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.






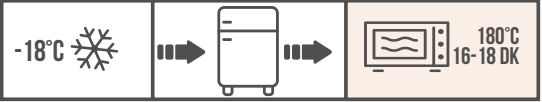


Danish Roll with Chocolate Filling

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GD00015	35g	Plastic bag	35g x 350 pieces	-18°C	1 Year	
GD00016	60g	Plastic bag	60g X 200 pieces	-18°C	1 Year	

Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.

Danish with Sour Cherry Filling






Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GD00017	35g	Plastic bag	35g x 350 pieces	-18°C	1 Year	
GD00018	60g	Plastic bag	60g X 200 pieces	-18°C	1 Year	

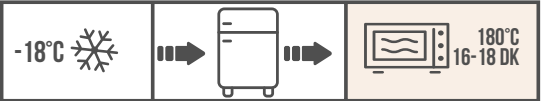
Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.

Sweet Rolls








Cinnamon Roll

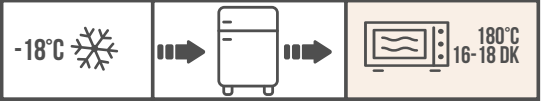
Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GC0001	50g	Plastic bag	50g X 250 pieces	-18°C	1 Year



Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.





Chocolate Roll

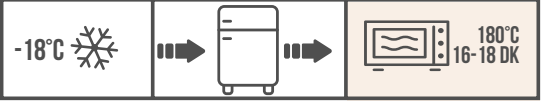
Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GC0002	50g	Plastic bag	50g X 250 pieces	-18°C	1 Year



Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.

Tahini Roll

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GC0003	50g	Plastic bag	50g X 250 pieces	-18°C	1 Year








Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.



Multigrain Bagel








Multigrain Bagel with Sesame

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GS0001	50g	Plastic bag	50g X 250 pieces	-18°C	1 Year



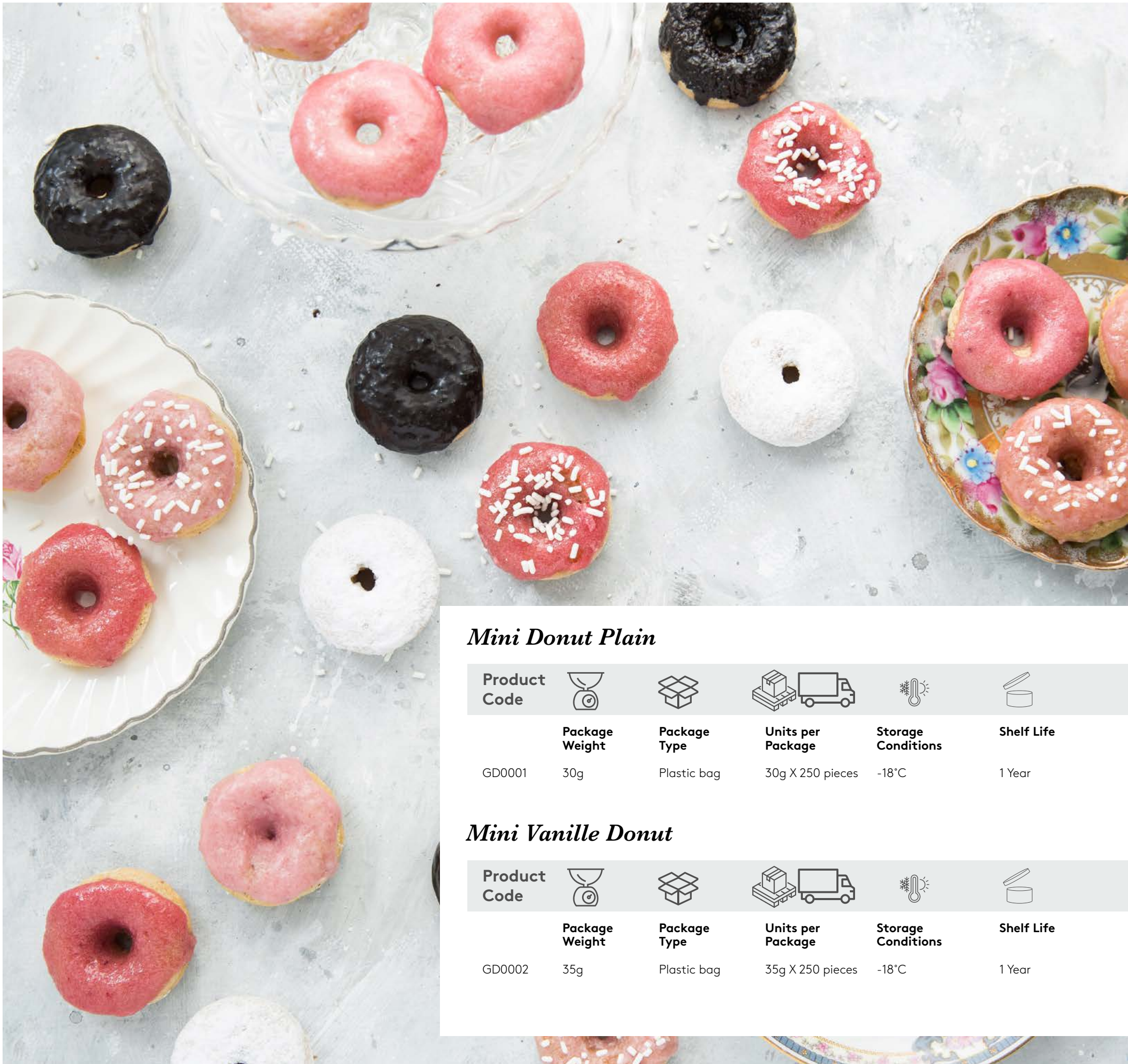
Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.

Multigrain Bagel with Sunflower Seeds

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GS0002	50g	Plastic bag	50g X 250 pieces	-18°C	1 Year








Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen danish in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes.



Mini Donut

Mini Donut Plain






Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0001	30g	Plastic bag	30g X 250 pieces	-18°C	1 Year

-18°C



Baking Recipe:
Baked and deep-frozen; defrost in room temperature for 30 minutes, then is ready to eat.

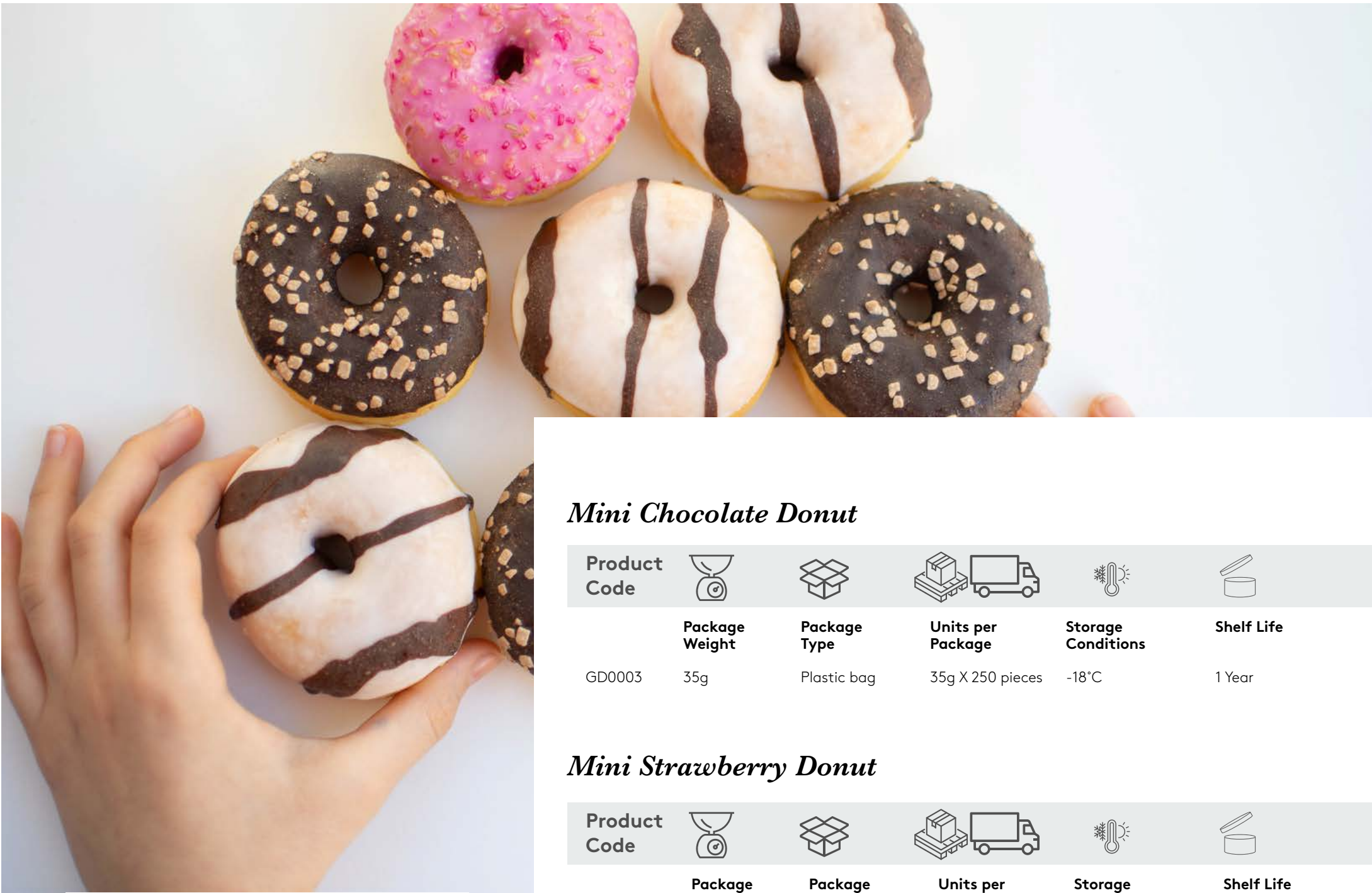
Mini Vanille Donut

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0002	35g	Plastic bag	35g X 250 pieces	-18°C	1 Year

-18°C








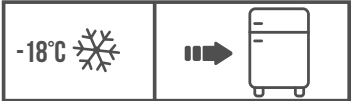
Baking Recipe:
Baked and deep-frozen; defrost in room temperature for 30 minutes, then is ready to eat.



Mini Donut






Mini Chocolate Donut

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0003	35g	Plastic bag	35g X 250 pieces	-18°C	1 Year



Baking Recipe:
Baked and deep-frozen; defrost in room temperature for 30 minutes, then is ready to eat.






Mini Strawberry Donut

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0004	35g	Plastic bag	35g X 250 pieces	-18°C	1 Year



Baking Recipe:
Baked and deep-frozen; defrost in room temperature for 30 minutes, then is ready to eat.

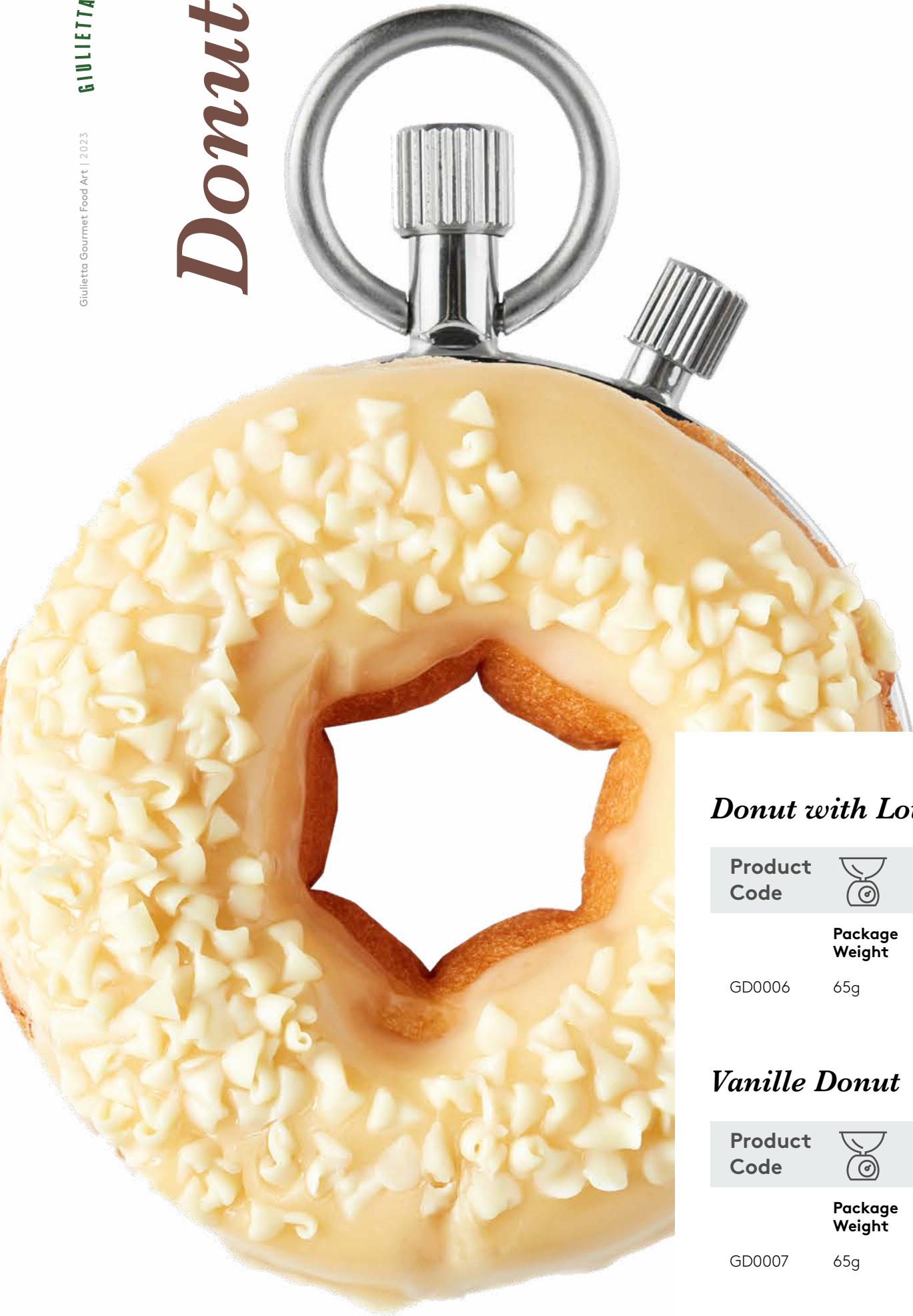
Mini Donut with Lotus Cream

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0005	35g	Plastic bag	35g X 250 pieces	-18°C	1 Year








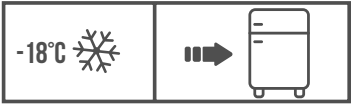
Baking Recipe:
Baked and deep-frozen; defrost in room temperature for 30 minutes, then is ready to eat.

Donut








Donut with Lotus Cream

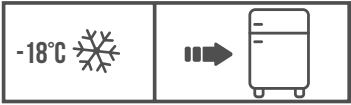
Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0006	65g	Plastic bag	65g X 150 pieces	-18°C	1 Year



Baking Recipe:
Baked and deep-frozen; defrost in room temperature for 30 minutes, then is ready to eat.

Vanille Donut

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0007	65g	Plastic bag	65g X 150 pieces	-18°C	1 Year









Baking Recipe:
Baked and deep-frozen; defrost in room temperature for 30 minutes, then is ready to eat.



Donut



Chocolate Donut






Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0008	65g	Plastic bag	65g X 150 pieces	-18°C	1 Year


-18°C





Baking Recipe:
Baked and deep-frozen; defrost in room temperature for 30 minutes, then is ready to eat.

Strawberry Donut






Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD0009	65g	Plastic bag	65g X 150 pieces	-18°C	1 Year


-18°C





Baking Recipe:
Baked and deep-frozen; defrost in room temperature for 30 minutes, then is ready to eat.

Plain Donut

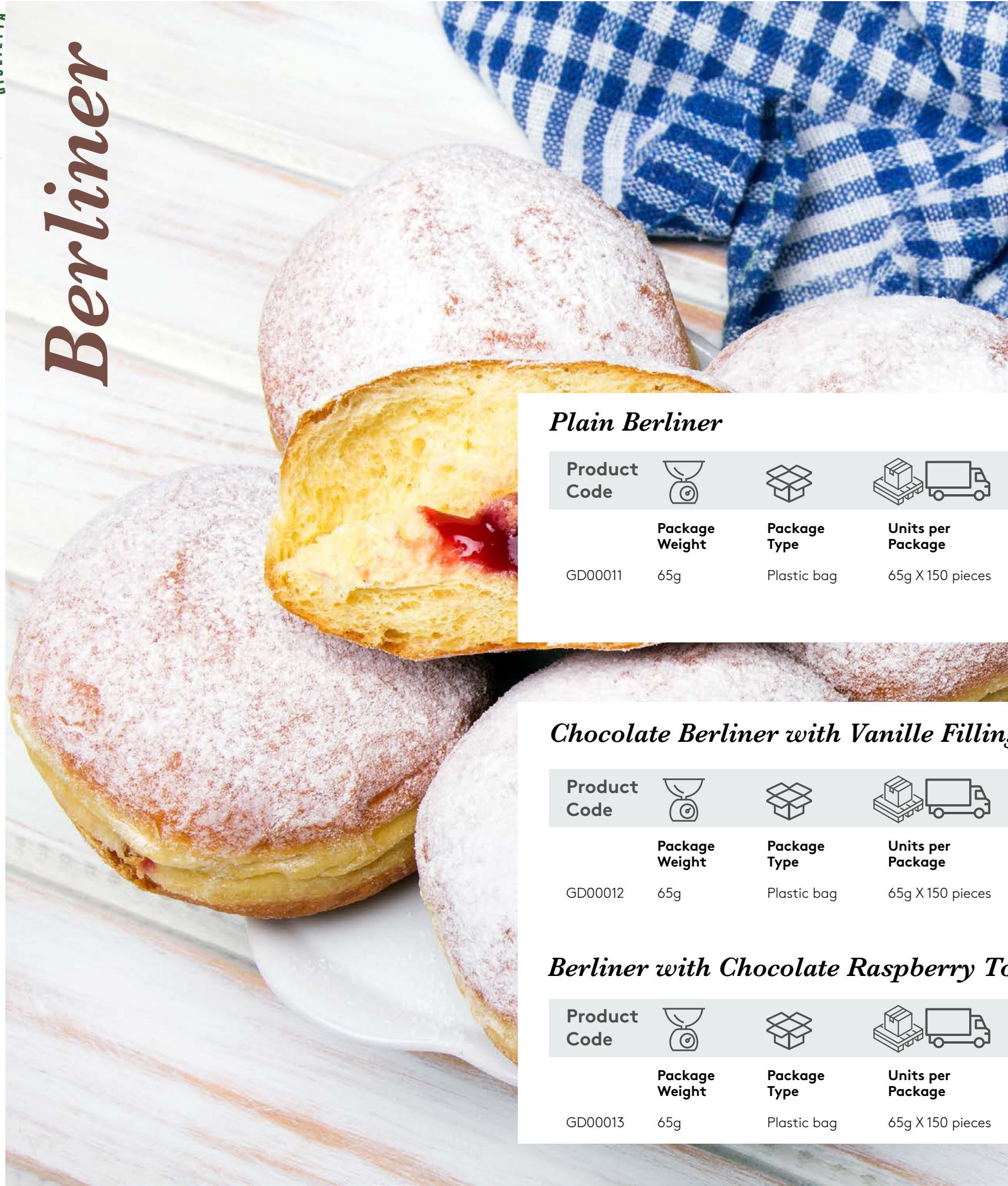
Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD00010	65g	Plastic bag	65g X 150 pieces	-18°C	1 Year

-18°C








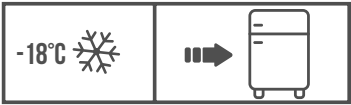
Baking Recipe:
Baked and deep-frozen; defrost in room temperature for 30 minutes, then is ready to eat.

Berliner








Plain Berliner

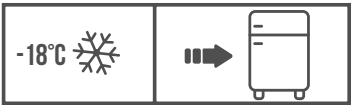
Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD00011	65g	Plastic bag	65g X 150 pieces	-18°C	1 Year



Baking Recipe:
Baked and deep-frozen; defrost in room temperature for 30 minutes, then is ready to eat.






Chocolate Berliner with Vanille Filling

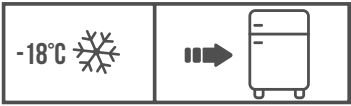
Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD00012	65g	Plastic bag	65g X 150 pieces	-18°C	1 Year



Baking Recipe:
Baked and deep-frozen; defrost in room temperature for 30 minutes, then is ready to eat.

Berliner with Chocolate Raspberry Topping and Raspberry Filling






Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GD00013	65g	Plastic bag	65g X 150 pieces	-18°C	1 Year

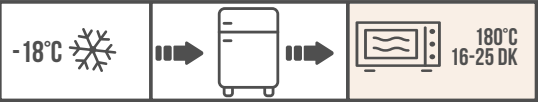


Baking Recipe:
Baked and deep-frozen; defrost in room temperature for 30 minutes, then is ready to eat.



Premium Butter Croissant

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GK0001P	25g	Plastic bag	25g X 400 pieces	-18°C	1 Year
GK0002P	45g	Plastic bag	45g X 200 pieces	-18°C	1 Year
GK0003P	75g	Plastic bag	75g X 120 pieces	-18°C	1 Year
GK0004P	100g	Plastic bag	100g X 90 pieces	-18°C	1 Year



Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen croissant in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes according to the grammage of the croissant.

Croissants



25 gr



45 gr








75 gr



100 gr








Premium Chocolate Butter Croissant

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GK0009P	25g	Plastic bag	25g X 400 pieces	-18°C	1 Year
GK00010P	45g	Plastic bag	45g X 200 pieces	-18°C	1 Year
GK00011P	75g	Plastic bag	75g X 120 pieces	-18°C	1 Year
GK00012P	100g	Plastic bag	100g X 90 pieces	-18°C	1 Year



Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen croissant in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes according to the grammage of the croissant.






Chocolate Croissant with Butter Flavor

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GK00013P	25g	Plastic bag	25g X 400 pieces	-18°C	1 Year
GK00014P	45g	Plastic bag	45g X 200 pieces	-18°C	1 Year
GK00015P	75g	Plastic bag	75g X 120 pieces	-18°C	1 Year
GK00016P	100g	Plastic bag	100g X 90 pieces	-18°C	1 Year



Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen croissant in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes according to the grammage of the croissant.

Croissant with Butter Flavor

Product Code					
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life
GK0005P	25g	Plastic bag	25g X 400 pieces	-18°C	1 Year
GK0006P	45g	Plastic bag	45g X 200 pieces	-18°C	1 Year
GK0007P	75g	Plastic bag	75g X 120 pieces	-18°C	1 Year
GK0008P	100g	Plastic bag	100g X 90 pieces	-18°C	1 Year



Baking Recipe:
Preheat oven to 180°C. While the oven is heating, leave frozen croissant in room temperature to defrost for 30-40 minutes and bake in steam convection oven for 16-18 minutes according to the grammage of the croissant.








Cafe&Restaurant *Products*



Cheese Cake








Lemon Cheesecake

Product Code					
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	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GP0001	140g	Box	1800 gr 12 slices	-18°C	1 Year	Defrost at +4°C in refrigerator for 3 hours, then you can eat.








Raspberry Cheesecake

Product Code					
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	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GP0002	140g	Box	1800 gr 12 slices	-18°C	1 Year	Defrost at +4°C in refrigerator for 3 hours, then you can eat.



Chocolate Cheesecake






Product Code					
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	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GP0003	140g	Box	1800 gr 12 slices	-18°C	1 Year	Defrost at +4°C in refrigerator for 3 hours, then you can eat.

Cheese Cake








Milk Caramel Cheesecake

Product Code						
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	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GP0004	140g	Box	1800 gr 12 slices	-18°C	1 Year	Defrost at +4°C in refrigerator for 3 hours, then you can eat.







Apple Crumble Cheesecake

Product Code						
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	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GP0005	140g	Box	1800 gr 12 slices	-18°C	1 Year	Defrost at +4°C in refrigerator for 3 hours, then you can eat.



San Sebastian






Product Code						
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	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GP0006	140g	Box	1800 gr 12 slices	-18°C	1 Year	Defrost at +4°C in refrigerator for 3 hours, then you can eat.






Cakes & Eclairs



Tiramisu






Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GP0008	140g	Box	1800 gr 12 slices	-18°C	1 Year	Defrost at +4°C in refrigerator for 3 hours, then you can eat.

Biscuits Mosaic Cake

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GP0007	140g	Box	1800 gr 12 slices	-18°C	1 Year	Defrost at +4°C in refrigerator for 3 hours, then you can eat.



Eclairs

Product Code						
	Package Weight	Package Type	Units per Package	Storage Conditions	Shelf Life	
GP0009	40g	Box	40g X 6 pieces	-18°C	1 Year	Defrost at +4°C in refrigerator for 3 hours, then you can eat.

Retail Consumer Packaging & Merchandising





Factory: 29 Ekim Mahallesi, Simge Caddesi,
No:7, 35875 Torbalı | İzmir | Türkiye

Phone: +90 232 464 30 30

WhatsApp: +90 533 265 98 15

Head Office: Kocatepe mah. Cumhuriyet Cad. Cumhuriyet Apt.

No:17/9, 34437 Beyoğlu | İstanbul | Türkiye

www.giulietta.com.tr

info@giulietta.com.tr