



tadolya
lezzet aşkına





QUALITY AND FOOD SAFETY POLICY

To produce quality, reliable and healthy products as Tadolya; It is one of our most basic principles to provide high service quality to our customers and to maintain customer satisfaction permanently. In line with these principles, we work with qualified and professional teams. We produce in a hygienic environment in accordance with quality standards and laws. Our primary goal is to be the exemplary enterprise of Turkey with our quality, reliable products and services we offer to our customers.

We work with team spirit to reach safe and quality food. Each of the team members is aware of the same and takes care to offer products and services in this direction. We are constantly striving for research and development to improve our quality standards by integrating with our suppliers.

In all units; Fulfilling the requirements of management system standards, ensuring self-control, effective use of resources by applying continuous improvement and increasing efficiency are our quality and food safety policy.



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PRODUCT
GRAMMAGE



DISPLAY
QUANTITY



THAWING
TIME



PARCEL
QUANTITY



COOKING
DEGREE



COOKING
TIME



SHELF
LIFE

BAKLAVAS





Homemade Baklava With Walnut



PRODUCT GRAMMAGE
3 kg



THAWING TIME
20-24°C
120-150 hr



SHELF LIFE
-18°C 1 year



Buttered Baklava With Walnut



PRODUCT GRAMMAGE
3 kg



THAWING TIME
20-24°C
120-150 hr



SHELF LIFE
-18°C 1 year



Buttered Baklava With Pistachio



PRODUCT GRAMMAGE
3 kg



THAWING TIME
20-24°C
120-150 hr



SHELF LIFE
-18°C 1 year



Shredded Wheat With Walnut



PRODUCT GRAMMAGE
3 kg



THAWING TIME
20-24°C
120-150 hr



SHELF LIFE
-18°C 1 year



Shredded Wheat With Pistachio



PRODUCT GRAMMAGE
3 kg



THAWING TIME
20-24°C
120-150 hr



SHELF LIFE
-18°C 1 year



Buttered Sobiyet With Pistachio



PRODUCT GRAMMAGE
3 kg



THAWING TIME
20-24°C
120-150 hr



SHELF LIFE
-18°C 1 year



Buttered Mussel Shaped Baklava With Pistachio



PRODUCT GRAMMAGE
3 kg



THAWING TIME
20-24°C
120-150 hr



SHELF LIFE
-18°C 1 year



Buttered Carrot Shaped Baklava With Pistachio



PRODUCT GRAMMAGE
3 kg



THAWING TIME
20-24°C
120-150 hr



SHELF LIFE
-18°C 1 year



Pistachio Wrap



PRODUCT GRAMMAGE
3 kg



THAWING TIME
20-24°C
120-150 hr



SHELF LIFE
-18°C 1 year



Ankara Wrap With Walnut



PRODUCT GRAMMAGE
3 kg



THAWING TIME
20-24°C
120-150 hr



SHELF LIFE
-18°C 1 year



Cold Baklava With Walnut

 PRODUCT GRAMMAGE
2,4 kg

 SHELF LIFE
+4°C 4 day



Cold Baklava
With Pistachio



PRODUCT GRAMMAGE
2,4 kg



SHELF LIFE
+4°C 4 day



PASTRIES



Antep Style Water Bioled Cheesy Pastry



PRODUCT GRAMMAGE
4,4 kg



THAWING TIME
+4°C / 8 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Antep Style Bacon Pastry



PRODUCT GRAMMAGE
4,4 kg



THAWING TIME
+4°C / 8 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Home Spinach Pastry



Home Patatos Pastry



Home Cheese Pastry



PRODUCT GRAMMAGE
2 kg



THAWING TIME
+4°C / 8 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



COOKING DEGREE
190°C



COOKING TIME
15-18 hr



Patatos Pastry



Cheese Pastry



Spinach Pastry

Ground Beef Pastry

 PRODUCT GRAMMAGE 1,4 kg	 DISPLAY QUANTITY 9 Pcs	 THAWING TIME +4°C / 8 hr
 COOKING DEGREE 200°C	 COOKING TIME 20-25 hr	 SHELF LIFE -18°C 1 year +4°C 3 day



Sheet Pastry



PRODUCT GRAMMAGE
1,5 kg



DISPLAY QUANTITY
9 Pcs



THAWING TIME
+4°C / 8 hr



COOKING DEGREE
200°C



COOKING TIME
20-25 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Roll Pastry



PRODUCT GRAMMAGE
5 kg



DISPLAY QUANTITY
9 Pcs



THAWING TIME
+4°C / 8 hr



COOKING DEGREE
200°C



COOKING TIME
20-25 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Water Boiled Pastry



PRODUCT GRAMMAGE
3,5 kg



DISPLAY QUANTITY
5 KG



THAWING TIME
+4°C / 8 hr



COOKING DEGREE
200°C



COOKING TIME
20-25 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day

BUNS





Tahini Donut



PRODUCT GRAMMAGE
350 gr



DISPLAY QUANTITY
30 Pcs



THAWING TIME
+4°C / 8 hr



COOKING DEGREE
170°C



COOKING TIME
15-18 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Kars Ketes



PRODUCT GRAMMAGE
350 gr



DISPLAY QUANTITY
4 Pcs



THAWING TIME
+4°C / 8 hr



COOKING DEGREE
190°C



COOKING TIME
20 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



FROZEN CAKES



Mosaic Cake



PRODUCT GRAMMAGE
160 GR



DISPLAY QUANTITY
10 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Tropical Fruit Cake



PRODUCT GRAMMAGE
160 GR



DISPLAY QUANTITY
10 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



White Profiterole Cake



PRODUCT GRAMMAGE
185 GR



DISPLAY QUANTITY
10 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Chocolate & Pistachio Cake



PRODUCT GRAMMAGE
160 GR



DISPLAY QUANTITY
10 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Croquant Cake



PRODUCT GRAMMAGE
145 GR



DISPLAY QUANTITY
10 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Latte Cake



PRODUCT GRAMMAGE
145 GR



DISPLAY QUANTITY
10 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Tiramisu



PRODUCT GRAMMAGE
180 GR



DISPLAY QUANTITY
10 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Marlenka



PRODUCT GRAMMAGE
150 GR



DISPLAY QUANTITY
10 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Chocolate Striped Cake



PRODUCT GRAMMAGE
625 GR



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Mono Mosaic Cake



PRODUCT GRAMMAGE
160 GR



DISPLAY QUANTITY
12 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Mono Latte Cake



PRODUCT GRAMMAGE
150 GR



DISPLAY QUANTITY
10 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Bella



PRODUCT GRAMMAGE
150 GR



DISPLAY QUANTITY
9 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Amanda



PRODUCT GRAMMAGE
200 GR



DISPLAY QUANTITY
5 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Jupiter



PRODUCT GRAMMAGE
150 GR



DISPLAY QUANTITY
5 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Raspberry Cheesecake



Chocolate Cheesecake



Lemon Cheesecake



PRODUCT GRAMMAGE
160 GR



DISPLAY QUANTITY
10 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Sansebastian Cheesecake



PRODUCT GRAMMAGE
160 GR



DISPLAY QUANTITY
10 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Carrot Cake



PRODUCT GRAMMAGE
135 GR



DISPLAY QUANTITY
10 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
9 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Brownie

THAWING TIME
+4°C / 8 hr

SHELF LIFE
-18°C 1 year
+4°C 3 day



Lemon & Cinnamon Cake

THAWING TIME
+4°C / 8 hr

SHELF LIFE
-18°C 1 year
+4°C 3 day



Eclair



PRODUCT GRAM-
MAGE
1 KG



THAWING TIME
+4°C / 8 saat



SHELF LIFE
-18°C 1 year
+4°C 3 day



Petit Four



PRODUCT GRAMMAGE
1-1,2 KG



DISPLAY QUANTITY
44 Pcs



THAWING TIME
+4°C / 8 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Raspberry Trileche



PRODUCT GRAMMAGE
200 GR



DISPLAY QUANTITY
4 Pcs



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
12 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Caramel Trileche



PRODUCT GRAMMAGE
200 KG



DISPLAY QUANTITY
4 Pcs



THAWING TIME
+4°C / 8 saat



PARCEL QUANTITY
12 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day



Soufflé



PRODUCT GRAMMAGE
100 GR



THAWING TIME
+4°C / 8 hr



PARCEL QUANTITY
16 Pcs



SHELF LIFE
-18°C 1 year
+4°C 3 day

COOKIES





Chocolate Filled Cookies

PRODUCT
GRAMMAGE
5 KG

DISPLAY QUANTITY
5 KG

THAWING TIME
+4°C/8 hr
20-24°C/30hr

COOKING DEGREE
210°C

COOKING TIME
7-8 dk

SHELF LIFE
-18°C 1 year
+4°C 3 day



Lemon Filled Cookies



PRODUCT
GRAMMAGE
5 KG



DISPLAY QUANTITY
5 KG



THAWING TIME
+4°C/8 hr
20-24°C/30hr



COOKING DEGREE
170°C



COOKING TIME
7-8 dk



SHELF LIFE
-18°C 1 year
+4°C 3 day



Raspberry Filled Cookies

PRODUCT
GRAMMAGE
5 KG

DISPLAY QUANTITY
5 KG

THAWING TIME
+4°C/8 hr
20-24°C/30hr

COOKING DEGREE
170°C

COOKING TIME
20-25 hr

SHELF LIFE
-18°C 1 year
+4°C 3 day



Cocoa & Tahini Filled Cookies

PRODUCT
GRAMMAGE
5 KG

DISPLAY QUANTITY
5 KG

THAWING TIME
+4°C/8 hr
20-24°C/30hr

COOKING DEGREE
170°C

COOKING TIME
20-25 hr

SHELF LIFE
-18°C 1 year
+4°C 3 day



Orange Filled Cookies

PRODUCT
GRAMMAGE
5 KG

DISPLAY QUANTITY
5 KG

THAWING TIME
+4°C/8 hr
20-24°C/30hr

COOKING DEGREE
170°C

COOKING TIME
20-25 hr

SHELF LIFE
-18°C 1 year
+4°C 3 day



Passion Cookies



PRODUCT
GRAMMAGE
5 KG



DISPLAY QUANTITY
5 KG



THAWING TIME
+4°C/8 hr
20-24°C/30hr



COOKING DEGREE
210°C



COOKING TIME
7-8 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Flour Cookies



PRODUCT
GRAMMAGE
5 KG



DISPLAY QUANTITY
5 KG



THAWING TIME
+4°C/8 hr
20-24°C/30hr



COOKING DEGREE
120°C



COOKING TIME
20-25 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Kavala Cookie



PRODUCT
GRAMMAGE
5 KG



DISPLAY QUANTITY
5 KG



THAWING TIME
+4°C/8 hr
20-24°C/30hr



COOKING DEGREE
120°C



COOKING TIME
20-25 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Handmade Cookies



PRODUCT
GRAMMAGE
5 KG



DISPLAY QUANTITY
5 KG



THAWING TIME
+4°C/8 hr
20-24°C/30hr



COOKING DEGREE
190°C



COOKING TIME
20-25 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Mini Bagel Cookies

PRODUCT
GRAMMAGE
5 KG

DISPLAY QUANTITY
5 KG

SHELF LIFE
-18°C 1 year
+4°C 3 day



Oat & Fig Cookies



PRODUCT
GRAMMAGE
5 KG



DISPLAY QUANTITY
5 KG



THAWING TIME
+4°C/8 hr
20-24°C/30hr



COOKING DEGREE
170°C



COOKING TIME
20-25 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Gingerbread & Pistachio Cookies



PRODUCT
GRAMMAGE
5 KG



DISPLAY QUANTITY
5 KG



THAWING TIME
+4°C/8 hr
20-24°C/30hr



COOKING DEGREE
170°C



COOKING TIME
20-25 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Special Apple Wrap Cookies

 PRODUCT GRAMMAGE 5 KG	 DISPLAY QUANTITY 5 KG	 THAWING TIME +4°C/8 hr 20-24°C/30hr
 COOKING DEGREE 170°C	 COOKING TIME 20-25 hr	 SHELF LIFE -18°C 1 year +4°C 3 day



Dill & Cheese Cookies



PRODUCT
GRAMMAGE
5 KG



DISPLAY QUANTITY
5 KG



THAWING TIME
+4°C/8 hr
20-24°C/30hr



COOKING DEGREE
190°C



COOKING TIME
20-25 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Chocolate Cookie



PRODUCT
GRAMMAGE
5 KG



DISPLAY QUANTITY
5 KG



THAWING TIME
+4°C/8 hr
20-24°C/30hr



COOKING DEGREE
170°C



COOKING TIME
20-25 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Labneh & Spinach Cookies



PRODUCT
GRAMMAGE
5 KG



DISPLAY QUANTITY
5 KG



THAWING TIME
+4°C/8 hr
20-24°C/30hr



COOKING DEGREE
180°C



COOKING TIME
20-25 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Dried Fruit Spoon Cookies



PRODUCT
GRAMMAGE
5 KG



DISPLAY QUANTITY
5 KG



THAWING TIME
+4°C/8 hr
20-24°C/30hr



COOKING DEGREE
170°C



COOKING TIME
20-25 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Muffin

 PRODUCT
GRAMMAGE
110 GR

 DISPLAY QUANTITY
20 Pcs

 THAWING TIME
+4°C/8 hr
20-24°C/30hr

 SHELF LIFE
-18°C 1 year
+4°C 3 day



Apple Tart

PRODUCT
GRAMMAGE
3 KG

DISPLAY QUANTITY
3 KG

THAWING TIME
+4°C/8 hr
20-24°C/30hr

SHELF LIFE
-18°C 1 year
+4°C 3 day



Damascus Cookie



PRODUCT
GRAMMAGE
120 GR



DISPLAY QUANTITY
40 Pcs



THAWING TIME
+4°C/8 hr
20-24°C/30hr



COOKING DEGREE
170°C



COOKING TIME
20-25 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



PACKAGED CAKES





Black Seed & Sesame Cookies

PRODUCT
GRAMMAGE
300GR

DISPLAY QUANTITY
27Pcs

SHELF LIFE
180 Day



Handmade Cookies

PRODUCT
GRAMMAGE
300GR

DISPLAY QUANTITY
27Pcs

SHELF LIFE
180 Day



Orange Mini Cookies

PRODUCT
GRAMMAGE
300GR

DISPLAY QUANTITY
27Pcs

SHELF LIFE
180 Day



Flour Cookies

PRODUCT
GRAMMAGE
300GR

DISPLAY QUANTITY
27Pcs

SHELF LIFE
180 Day



Tahini Mini Cookies

PRODUCT
GRAMMAGE
300GR

DISPLAY QUANTITY
27Pcs

SHELF LIFE
180 Day



Thessaloniki Flakes

PRODUCT
GRAMMAGE
200GR

DISPLAY QUANTITY
24Pcs

SHELF LIFE
180 Day



Bitter Almond Cookies

PRODUCT
GRAMMAGE
100GR

DISPLAY QUANTITY
10Pcs

SHELF LIFE
180 Day



LEAVENED PRODUCTS



Savory Bun

PRODUCT
GRAMMAGE
100 GR

DISPLAY QUANTITY
50 Pcs

THAWING TIME
+4°C/8 hr

COOKING DEGREE
200°C

COOKING TIME
3-4 hr

SHELF LIFE
-18°C 1 year
+4°C 3 day



Pastry



PRODUCT
GRAMMAGE
80 GR



DISPLAY QUANTITY
50 Pcs



THAWING TIME
+4°C/8 hr



COOKING DEGREE
200°C



COOKING TIME
3-4 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Bagels



PRODUCT
GRAMMAGE
100 GR



DISPLAY QUANTITY
50 Pcs



THAWING TIME
+4°C/8 hr



COOKING DEGREE
250°C



COOKING TIME
3-4 hr



SHELF LIFE
-18°C 1 year
+4°C 3 day



Frozen Bagels

PRODUCT
GRAMMAGE
100 GR

DISPLAY QUANTITY
40 Pcs

THAWING TIME
+4°C/8 hr

COOKING DEGREE
250°C

COOKING TIME
3-4 hr

SHELF LIFE
-18°C 1 year
+4°C 3 day



Panini Bagels

PRODUCT
GRAMMAGE
130 GR

DISPLAY QUANTITY
50 Pcs

THAWING TIME
+4°C/8 hr

COOKING DEGREE
250°C

COOKING TIME
3-4 hr

SHELF LIFE
-18°C 1 year
+4°C 3 day



DRIED BREAD





Dried Bread Bites

PRODUCT
GRAMMAGE
150GR

DISPLAY QUANTITY
20 Pcs

SHELF LIFE
180 Day



Dried Bread

PRODUCT
GRAMMAGE
200GR

DISPLAY QUANTITY
20 Pcs

SHELF LIFE
180 Day

MILKY DESSERTS





Baked Rice Pudding

PRODUCT
GRAMMAGE
200GR

SHELF LIFE
4 Day



Chicken Breast Pudding

PRODUCT
GRAMMAGE
200GR

SHELF LIFE
4 Day



Kazandibi

PRODUCT
GRAMMAGE
200GR

SHELF LIFE
4 Day



Profiteroles

PRODUCT
GRAMMAGE
200GR

SHELF LIFE
4 Day



Supangle

PRODUCT
GRAMMAGE
200GR

SHELF LIFE
4 Day



Spoon Cake

PRODUCT
GRAMMAGE
200GR

SHELF LIFE
5 Day

tadolya
lezzet aşkına

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