
ICE
BAKER
FROZEN BAKERY
FRESH, FROZEN &
READY TO BAKE!
Traditional Turkish bakery delights, brought to world cuisines
with international quality standards.
PRODUCT CATALOGUE 2026

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Explore The Catalogue

PRODUCT RANGE 2026

Semi-baked and raw frozen bakery products for retail chains and the HORECA sector: thaw, bake and serve fresh.

BAKED & FROZEN

BRC CERTIFIED

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ABOUT US

International Standards in Taste and Quality

At our state-of-the-art production facility in Çekmeköy, Istanbul, we draw inspiration from Turkey's rich culinary heritage to produce simit, pastries, roll-ups, börek, cookies, breads and traditional Turkish desserts. With every product, we bring authentic Turkish flavours to international cuisines.

Our commitment to the highest quality standards is certified by **BRC certification** and regular independent analyses. With our range of semi-baked and raw frozen products developed for retail chains and the **HORECA** sector, we aim for excellence at every stage — from production and packaging to distribution.

Kalite ve lezzetin ilk adresi olmayı hedefleyen markamız, geleneksel Türk lezzetlerini uluslararası mutfaklarla buluşturmaktadır.



5.000 m²
PRODUCTION FACILITY

27M+
PCS / YEAR CAPACITY

3
PRODUCTION COUNTRIES

FACILITIES & FACTORIES

Production Power in Three Countries

FACILITIES AND FACTORIES

ISTANBUL · TURKEY

Bakery, Desserts & Food Production

5,000 m² production facility and logistics centre. Main production hub specialised in Private Label and HORECA bakery products.

20 Million pcs / year

TOKARZEWSKIEGO · POLAND

Bakery Products Plant

Bakery production plant located in Poland for fast access to the European market.

2 Million pcs / year

VARNA · BULGARIA

Bakery & Dessert Plant

Bakery and dessert plant with an appetisers facility, serving the Balkan and EU markets.

5 Million pcs / year

BRC Global Standard — Product safety and quality are certified by international BRC certification and regular independent analyses.

Uninterrupted cold chain — Protected at -18°C from production to delivery.



01

CATEGORY 01

Simit

TURKISH BAGEL

Prepared with traditional recipes, Ice Baker simit takes you on a stroll through the historic streets of Istanbul with every bite — a crispy sesame crust and a soft, fluffy centre. The perfect harmony of sea salt and sesame brings the indispensable Turkish simit to your tables.

- Classic
- Whole Wheat
- Rye
- Seeded
- Chocolate
- Simit Pide

Simit Varieties

TURKISH BAGEL · BAKED & FROZEN

BAKED & FROZEN · -18°C

	DESCRIPTION OF GOODS	WEIGHT (G)	ITEMS PER BOX	BOXES PER PALLET	BOX NET (KG)	STORAGE (°C)	SHELF LIFE (MO)	COOKING
	**Turkish Classic Bagel** Klasik Simit	70	100 / 70	24	7	-18	12	200°C · 5-7 min
	**Whole Wheat Bagel** Tam Buğdaylı Simit	70	100	24	7	-18	12	200°C · 5-7 min
	**Rye Bagel** Çavdarlı Simit	70	100	24	7	-18	12	200°C · 5-7 min
	**Milky Bagel** Sütlü Simit	70	100	24	7	-18	12	200°C · 5-7 min
	**Seeded Bagel** Çekirdekli Simit	70	100	24	7	-18	12	200°C · 5-7 min
	**Poppyseed Bagel** Haşhaşlı Simit	70	100	24	7	-18	12	200°C · 5-7 min
	**Cheese Bagel** Peynirli Simit	70	100	24	7	-18	12	200°C · 5-7 min
	**Olive Bagel** Zeytinli Simit	70	100	24	7	-18	12	200°C · 5-7 min
	**Chocolate Bagel** Çikolatalı Simit	70	100	24	7	-18	12	200°C · 5-7 min
	**Veggie Bagel** Sebzeli Simit	70	100	24	7	-18	12	200°C · 5-7 min
	**Chubby Bagel** Tombul Simit	70	100	24	7	-18	12	200°C · 5-7 min
	**Finger / Stick Bagel** Çubuk Simit	70	100	24	7	-18	12	200°C · 5-7 min
	**Sweet Yeast Bagel** Tatlı Maya Simit	70	100	24	7	-18	12	200°C · 5-7 min
	**Turkish Bagel Pide** Simit Pide	50	120	24	6	-18	12	200°C · 7-9 min

Cooking: Thaw for 15-20 minutes at room temperature or for 5-6 minutes in a 70°C oven. Then heat in a preheated **200°C** oven for **5-7 minutes**, checking frequently, and serve.

Contains gluten and sesame seeds. May contain trace amounts of eggs, milk products, soy products, walnuts, hazelnuts and pistachio.

02

CATEGORY 02

Pastry & Roll Up

BAKERY · POĞAÇA & AÇMA

The stars of the Turkish breakfast, with their soft texture and rich fillings. Our pogaca and acma — with cheese, olive, dill and potato options — bring fresh-from-the-oven warmth to your display every day.

- Plain
- Cheese
- Olive
- Dill
- Wholemeal
- Potato
- Kashar



Pastry, Roll Up & Cookies

BAKERY · BAKED & FROZEN

BAKED & FROZEN · -18°C

	DESCRIPTION OF GOODS	WEIGHT (G)	ITEMS PER BOX	BOXES PER PALLET	BOX NET (KG)	STORAGE (°C)	SHELF LIFE (MO)	COOKING
	**Plain Roll Up** Sade Açma	70	100	28	7	-18	12	200°C · 2-3 min
	**Cheese Roll Up** Peynirli Açma	70	110	28	7	-18	12	200°C · 2-3 min
	**Olive Roll Up** Zeytinli Açma	70	110	28	7	-18	12	200°C · 2-3 min
	**Plain Pastry** Sade Poğaça	70	100	28	7	-18	12	200°C · 2-3 min
	**Pastry with White Cheese** Peynirli Poğaça	70	110	28	7	-18	12	200°C · 2-3 min
	**Pastry with Olive** Zeytinli Poğaça	70	110	28	7	-18	12	200°C · 2-3 min
	**Dill Pastry with Cheese** Dereotlu Poğaça	70	100	28	7	-18	12	200°C · 2-3 min
	**Wholemeal Pastry** Kepekli Poğaça	70	100	28	7	-18	12	200°C · 2-3 min
	**Pastry with Potato** Patatesli Poğaça	70	110	28	7	-18	12	200°C · 2-3 min
	**Pastry with Kashar Cheese** Kaşarlı Poğaça	70	110	28	7	-18	12	200°C · 2-3 min
	**Sweet Cookie** Tatlı Kurabiye	—	—	—	—	-18	12	200°C · 2-3 min
	**Salted Cookie** Tuzlu Kurabiye	—	—	—	—	-18	12	200°C · 2-3 min

Cooking: Thaw for 15-20 minutes at room temperature or for 5-6 minutes in a 70°C oven. Then heat in a preheated **200°C** oven for **2-3 minutes**, checking frequently, and serve.

Contains gluten and sesame seeds. May contain trace amounts of eggs, milk products, soy products, walnuts, hazelnuts and pistachio.



CATEGORY 03

Croissant

KRUVASAN · BAKED & FROZEN

	DESCRIPTION OF GOODS	HS CODE	WEIGHT (G)	ITEMS/BOX	BOX NET (KG)	BOXES/PALLET	SHEL (MO
	**Croissant (23.5% Butter)** Kruvasan	49954	90	50	4,50	56	12
	**Croissant with Raspberry Filling** Ahududu Dolgulu Kruvasan	54069	90	48	4,32	64	12
	**Hazelnut and Chocolate Croissant** Fındık & Çikolatalı Kruvasan	39507	85	70	5,95	56	12
	**Mini Croissant Mix (90 pcs) — Apricot · Raspberry · Choc-Hazelnut** Mini Kruvasan Mix	37928	40	90	3,60	96	12

Cooking: Thaw for 15-20 minutes at room temperature or bake directly from frozen in a preheated **200°C** oven for **20-22 minutes**. Storage at **-18°C**.

Contains gluten. May contain trace amounts of eggs, milk products, soy products and tree nuts.

CATEGORY 04

Roll & Baguette

RULO & BAGET · BAKED & FROZEN

	DESCRIPTION OF GOODS	HS CODE	WEIGHT (G)	ITEMS/BOX	BOX NET (KG)	BOXES/PALLET	SHEL (MO)
	**Fit Roll · 12 cm** Fit Rulo	51942	80	96	7,68	24	12
	**Multigrain Kaiser Roll** Çok Tahıllı Kaiser Rulo	51218	60	130	7,80	28	12
	**Light Potato Roll** Patatesli Rulo	50990	77	100	7,70	28	12
	**Dark Multigrain Roll** Koyu Renkli Tahıllı Rulo	50740	90	90	8,10	24	12
	**Berlin Roll · 12 cm** Berlin Rulosu	52896	70	108	7,56	28	12
	**Kaiser Roll** Kaiser Rulo	48905	60	120	7,80	28	12
	**Baguette · 24 cm** Baget	48298	280	30	8,40	24	12

Cooking: Let stand for 25-30 minutes at room temperature or bake directly from frozen in a preheated **200°C** oven for **20-22 minutes**. Storage at **-18°C**.

Contains gluten. May contain trace amounts of eggs, milk products, soy products and sesame.







CATEGORY 05

Pizza • Snack • Cookie

BAKED & FROZEN

	DESCRIPTION OF GOODS	HS CODE	ITEMS/BOX	BOX NET (KG)	BOXES/PALLET	SHELF (MO)
	**Mini Pizza with Mozzarella · Ø14,5 cm, zeytinyağlı** Mozzarella Mini Pizza 160g	47656	40	6,40	36	12
	**Spinach Snack with Greek Type Cheese** Yunan Tipi Peynirli Ispanak Snack	81614	70	6,65	96	12
	**Cookie with Chocolate · Tereyağ %16,5** Çikolatalı Kurabiye 80g	36939	180	5,40	112	12
	**Mini Apple Cookie** Elmalı Mini Kurabiye 40g	53254	150	6,00	104	12
	**Mini Cherry Cookie** Vişneli Mini Kurabiye 40g	14523	150	6,00	80	12
	**Cinnamon Shell Pastry** Tarçınlı Kabuklu Tatlı 93g	47917	96	3,84	96	12

CATEGORY 06

Baked Breads

EKMEKLER

	DESCRIPTION OF GOODS	WEIGHT (G)	ITEMS/BOX	BOXES/PALLET	BOX NET (KG)	STORAGE	SHELF (DAYS)
	**Burger Bread** Susamlı Burger Ekmeği	420	18	28	7,56	+24 / -18	10
	**Gurme Burger Bread** Gurme Burger Ekmeği	400	16	28	6,40	+24 / -18	10
	**Toast Bread** Tost Ekmeği	670	15	28	10,05	+24 / -18	10
	**Sandwich Bread** Sandviç Ekmeği	450	27	28	12,15	+24 / -18	10
	**Gurme Sandwich Bread** Gurme Sandviç Ekmeği	400	18	28	7,20	+24 / -18	10
	**Village Bread** Köy Ekmeği	600	18	28	10,80	+24 / -18	10
	**Brown Bread** Tam Buğday Ekmeği	350	30	28	10,50	+24 / -18	10
	**Bazlama** Bazlama	400	20	28	8,00	+24 / -18	10
	**Ciabatta Sandwich Bread** Ciabatta Sandviç Ekmeği	400	20	28	8,00	+24 / -18	10
	**Big Toast Bread** Ayvalık Tost Ekmeği	400	20	28	8,00	+24 / -18	10

Fully baked products; 10-day shelf life at +24°C, long-term freezer storage at -18°C.





CATEGORY 07

Lavash • Tortilla • Yufka

PART BAKED & RAW

	DESCRIPTION OF GOODS	WEIGHT (G)	PER PACK	ITEMS/BOX	BOX NET (KG)	BOXES/PALLET	SHELF (MO)
	**Tortilla · Part Baked** Tortilla 25 cm	390	20-26	20	7,80	52	6
	**Tortilla · Part Baked** Tortilla 30 cm	1.530	20-26	6	9,18	54	6
	**Lavash · Part Baked** Lavaş	—	20-26	—	—	54	6

PART BAKED

BAKED & RAW

Ideal for wraps, dürüm and kebab applications; ready to serve after brief heating.



FROZEN TECHNOLOGY

We Freeze Freshness

With shock-freezing technology, our products preserve their fresh-from-the-oven quality for months at -18°C. Simply thaw and bake — and let your customers always enjoy that "just out of the oven" taste.

-18°C Uninterrupted Cold Chain
Full protection from production to delivery

Shelf Life of up to 12 Months
Stock management without waste

Ready to Serve in 5-22 Minutes
Practical baking times for every product

BRC Certified Production
International food safety standard

EXPORT & PRIVATE LABEL

We Produce For Your Brand

PRIVATE LABEL & EXPORT

Ice Baker offers **private label** production solutions for retail chains, distributors and HORECA operators. We manage the entire process under one roof — from recipe development and packaging design to HS-coded export documentation and cold chain logistics.

Private Label

Production under your own brand, in the weights and packaging you require

International Supply

Shipments to all markets including the EU, from our facilities in Turkey, Poland and Bulgaria

HORECA Solutions

Portion-controlled products for hotels, restaurants and cafés

Cold Chain Logistics

Safe delivery with -18°C refrigerated vehicles





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