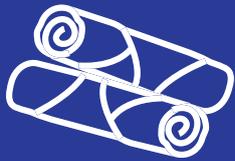
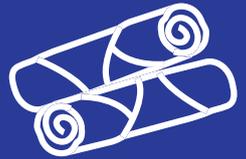
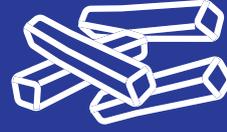
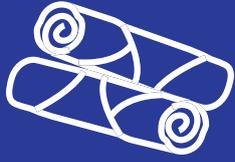
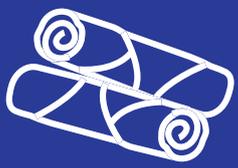




# PRODUCT CATALOGUE

[www.pekfood.com](http://www.pekfood.com)



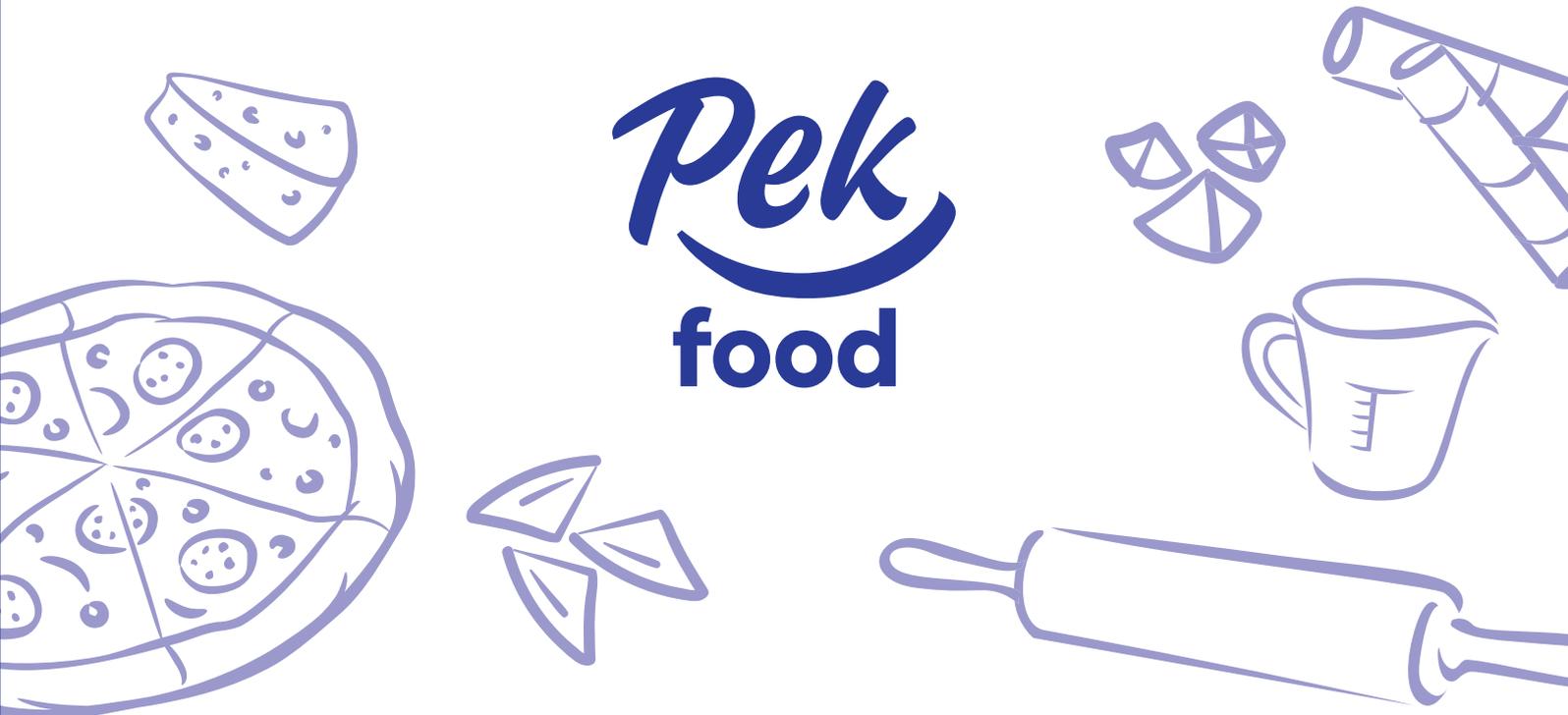


Pek Food began its journey to bring joy to your table with original recipes of most favourite tastes.

We wanted to preserve local treasures of our land, which have/may become universal tastes, and domestic values of Turkish cousin; e.g. Lahmacun of Gaziantep, borek of Antakya, manti of Kayseri and much more...

**We preserved the original recipes, froze the flavors.**

Our one tastier than the other products produced with the most authentic receipts and modern technology are plenty delicious.



**Pek**  
**food**

☎ 444 8 550

📷 pekfood\_tr

www.pekfood.com

# Pizza

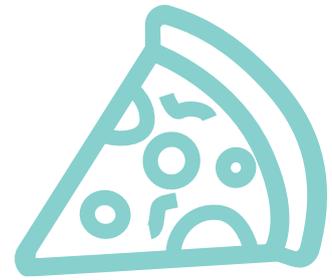


# We preserved the original recipe, froze the flavor.





# Pizza



The story of pizza begins with the wonderful combination of mozzarella cheese and tomato and its fame spread all over the world with the naming of Queen Margherita in 1889. The queen loved the pizza, which until then had a place in the cuisines of the people, at a dinner held in the palace and with her naming to the pizza, it has become the common taste of the masses, including the nobles. Pizza, of which history goes back many year, has spread to the world from the borders of Italy and has taken an important place in the cuisines of many countries today. We did not find the first and true formula of one of the unique tastes of Italy, but we aimed to present it to you by staying true to its original recipe. On this way, we will continue to bring you original recipes with the taste of our pizzas, as in all our other flavors.

---



PACKAGE  
WEIGHT



PIECE  
IN A BOX



BOX  
WEIGHT



BOX PER  
PALLET



SHELF  
LIFE



STORAGE  
CONDITION



## Crispy Base

### Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the oven wire or baking tray without waiting for it to defrost and cook on the lowest shelf for 12 - 14 minutes. If you prefer the pizza base to be crispy, you can use the oven wire alternative.

\* Degree and cooking time may vary depending on the oven type.



325 g



12



3900 g



63



1 Year



-18 °C



Pack Barcode  
8696056100928



Parcel Barcode  
8696056101543



## Puff Base

### Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the baking tray without waiting for it to defrost and cook on the middle shelf for 14 - 16 minutes.

\* Degree and cooking time may vary depending on the oven type.



440 g



8



3520 g



63



1 Year



-18 °C



Pack Barcode  
8696056100805



Parcel Barcode  
8696056101567



**Pek**  
food

## Puff Base

### Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the baking tray without waiting for it to defrost and cook on the middle shelf for 14 - 16 minutes.

\* Degree and cooking time may vary depending on the oven type.



800 g



8



6400 g



42



1 Year



-18 °C



Pack Barcode  
8696056102144



Parcel Barcode  
8696056102151



**Pek**  
food

## Puff Base

### Preparation Suggestion

Preheat your oven at 190 °C at fan setting. Place your pizza on a hot baking tray without thawing and bake on the middle shelf for 14 - 16 minutes.

\* Degree and cooking time may vary depending on the oven type.



400 g



16



6400 g



42



1 Year



-18 °C



Pack Barcode  
8696056103141



Parcel Barcode  
8696056102984



## Crispy Base

### Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the oven wire or baking tray without waiting for it to defrost and cook on the lowest shelf for 12 - 14 minutes. If you prefer the pizza base to be crispy, you can use the oven wire alternative.

\* Degree and cooking time may vary depending on the oven type.



430 g



12



5160 g



63



1 Year



-18 °C



Pack Barcode  
8696056101154



Parcel Barcode  
8696056101550



**Pizza Sebzeli (Vegetable Pizza) produced by us in line with its original recipe received 2021 Taste Award.**





## Puff Base

### Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the baking tray without waiting for it to defrost and cook on the middle shelf for 14 - 16 minutes.

\* Degree and cooking time may vary depending on the oven type.



460 g



8



3680 g



63



1 Year



-18 °C



Pack Barcode  
8696056100768



Parcel Barcode  
8696056101536

Pizza Mix, 2022  
produced by us  
in line with its  
original recipe  
received 2022  
Taste Award.





## Puff Base

### Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the baking tray without waiting for it to defrost and cook on the middle shelf for 14 - 16 minutes.

\* Degree and cooking time may vary depending on the oven type.



400 g



8



3200 g



63



1 Year



-18 °C



Pack Barcode  
8696056102168



Parcel Barcode  
8696056102175



## Puff Base

### Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the baking tray without waiting for it to dissolve and bake on the middle shelf for 14 - 16 minutes.

\* Degree and cooking time may vary depending on the oven type.



380 g



10



3800 g



90



1 Year



-18 °C



Pack Barcode  
8696056102380



Parcel Barcode  
8696056102540



## Puff Base

### Preparation Suggestion

Preheat your oven at 190 °C fan setting. Place your pizza on the baking tray without waiting for it to dissolve and bake on the middle shelf for 14 - 16 minutes.

\* Degree and cooking time may vary depending on the oven type.



365 g



10



3650 g



90



1 Year



-18 °C



Pack Barcode  
8696056102397



Parcel Barcode  
8696056102557

# Manti

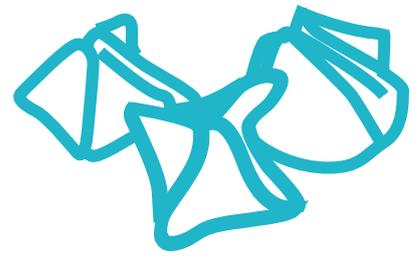


**We preserved the original recipe,  
froze the flavor.**





# Manti



Manti is one of the first dishes that comes to mind when we think of our traditional tastes. The thin dough spread by the master hands meets the minced meat, and on top of it, with yogurt and optional buttery pepper sauce, leaves an impress on the palate and then a smile on the faces.

The development of manti, which has a place among our cultural heritage with its taste, dates back to the thirteenth century. Manti is still one of the indispensable dishes of Anatolian cuisine, with its deep-rooted history extending to Central Asia and the Caucasus.

Although the manti recipes handed down from generation to generation differ in different geographies of our country, both in terms of ingredients and cooking methods, the resulting dish is eaten with joy and pleasure.

We know the special place of our manti, each of which is delicious, in Turkish cuisine; and while presenting our manti with the most original recipes, we hope that we can give you joyful moments.



PACKAGE  
WEIGHT



PIECE  
IN A BOX



BOX  
WEIGHT



BOX PER  
PALLET



SHELF  
LIFE



STORAGE  
CONDITION



## Thin Dough - Ground Beef

### Preparation Suggestion

Pour the manti into 1.5 liters of boiled water. Cook on low heat for 7 - 10 minutes. When your manti is ready, you can drain the water and serve with garlic yogurt, butter and spices.



400 g



16



6400 g



78



1 Year



-18 °C



Pack Barcode  
8696056100553



Parcel Barcode  
8696056101338



## Thin Dough - Ground Beef

### Preparation Suggestion

Pour the manti into 1.5 liters of boiled water. Cook on low heat for 7 - 10 minutes. When your manti is ready, you can drain the water and serve with garlic yogurt, butter and spices.



400 g



16



6400 g



78



1 Year



-18 °C



Pack Barcode  
8696056100560



Parcel Barcode  
8696056101345



**Pek**  
food

## Thin Dough - Ground Beef

### Preparation Suggestion

Pour the manti into 1.5 liters of boiled water. Cook on low heat for 7 - 10 minutes. When your manti is ready, you can drain the water and serve with garlic yogurt, butter and spices.



400 g



16



6400 g



78



1 Year



-18 °C



Pack Barcode  
8696056100751



Parcel Barcode  
8696056101321

# Borek

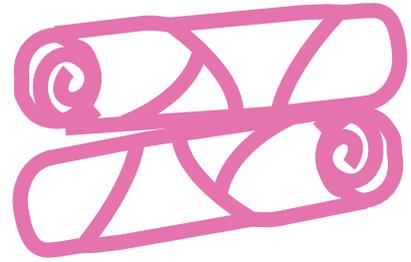


We preserved the original recipe,  
froze the flavor.





# Borek



A dish tells us stories about the culture and historical past of the societies we live in, beyond the delicious tastes that exist on our table and make us happy. For instance, although there are numerous theories about its history, according to studies, borek was actually come in sight by the Central Asian nomadic Turks before the 7th century. This research proves to us that borek has been the food of nomads and wanderers for centuries. Borek, which was a dish that was easily cooked on a sheet metal with simple and few ingredients such as cheese obtained from the milk of sheep and goats, butter and parsley grown in the nomad camping sides at that time, today, it is becoming a dish that is loved and preferred by almost everyone.

This delicious dish, which is one of the masterpieces of Ottoman culinary culture, does not actually belong to the Ottoman Empire or metropolitan cultures. The borek, which has been the dish of nomadic tribes for centuries, was cooked over campfires, carried in fardels from China to Spain, from Italy to India, and somehow took its place on the sultan's tables. This dish, which is identified with the Ottoman Empire, actually belongs to nomads whose lives have witnessed migration, war and diaspora...

Having such a long history behind it, borek has been enjoyed by countless people in different geographies of the world, gained different interpretations under different cultures and came without sacrificing its taste. Just like our delicious pastries we present you...

You won't believe that our boreks, which are wrapped in crispy dough and prepared with the freshest ingredients, are frozen!



PACKAGE  
WEIGHT



PIECE  
IN A BOX



BOX  
WEIGHT



BOX PER  
PALLET



SHELF  
LIFE



STORAGE  
CONDITION





**Pek**  
food



## With Spinach - Cottage Cheese

### Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Brush the beaten egg yolk lightly on it. Bake in your fan oven preheated at 190 °C - 200 °C for 24 - 26 minutes until the top and bottom of the boreks are turned to golden yellow color.

\* Degree and cooking time may vary depending on the oven type.



400 g



12



4800 g



48



1 Year



-18 °C



Pack Barcode  
8696056100935



Parcel Barcode  
8696056101628



## With Labne Cheese

### Preparation Suggestion

Defrost the boreks in the refrigerator for 30 minutes. Fry in a deep fryer heated to 185 °C for 3 - 4 minutes until turned to golden yellow color.



400 g



12



4800 g



100



1 Year



-18 °C



Pack Barcode  
8696056100744



Parcel Barcode  
8696056101635



## With Ezine Cheese

### Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Brush the beaten egg yolk lightly on it. Bake in your fan oven preheated at 190 °C - 200 °C for 22 - 24 minutes until the top and bottom of the boreks are turned to golden yellow color.

\* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C



Pack Barcode  
8696056100959



Parcel Barcode  
8696056101598



## With Spinach

### Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Brush the beaten egg yolk lightly on it. Bake in your fan oven preheated at 190 °C - 200 °C for 22 - 24 minutes until the top and bottom of the boreks are turned to golden yellow color.

\* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C



Pack Barcode  
8696056100966



Parcel Barcode  
8696056101604



**Pek**  
food

*With Potato*

### Preparation Suggestion

Place the pies on the baking tray without waiting for them to defrost. Brush the beaten egg yolk lightly on it. Bake in your fan oven preheated at 190 °C - 200 °C for 22 - 24 minutes until the top and bottom of the pies are golden brown.

\* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C



Pack Barcode  
8696056102281



Parcel Barcode  
8696056102298



*With Cheese - Sesame*

### Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Bake in your fan oven preheated at 190 °C for 15 - 17 minutes until the top and bottom of the boreks turned to golden yellow color.

\* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C



Pack Barcode  
8696056102205



Parcel Barcode  
8696056102786



## With Sesame

### Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Bake in your fan oven preheated at 190 °C for 15 - 17 minutes until the top and bottom of the boreks turned to golden yellow color.

\* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C



Pack Barcode  
8696056102212



Parcel Barcode  
8696056102793



## With Raspberry - Blackcurrant - Blueberry

### Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Bake in your fan oven preheated at 190 °C for 15 - 17 minutes until the top and bottom of the boreks turned to golden yellow colour.

\* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C



Pack Barcode  
8696056102274



Parcel Barcode  
8696056102595



## With Cocoa Hazelnut Cream

### Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Bake in your 180 °C preheated fan oven for 22 - 24 minutes until the top and bottom of the boreks are turned to golden yellow color.

\* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C



Pack Barcode  
8696056102410



Parcel Barcode  
8696056102571



## With Apple - Cinnamon

### Preparation Suggestion

Place the boreks on the baking tray without waiting for them to defrost. Brush the beaten egg yolk lightly on it. Bake in your fan oven preheated at 190 °C - 200 °C for 22 - 24 minutes until the top and bottom of the boreks are turned to golden yellow color.

\* Degree and cooking time may vary depending on the oven type.



500 g



12



6000 g



100



1 Year



-18 °C



Pack Barcode  
8696056100980



Parcel Barcode  
8696056101642

# Lahmadoun



We preserved the original recipe,  
froze the flavor.





# Lahmacun

Lahmacun is indisputably one of the most popular recipes of Turkish cuisine. This flavor, which has been in existence for about five thousand year, is perhaps one of the magnificent flavors spreading from the Middle East to the world cuisine. Lahmacun, called as Turkish style pizza, is a food that is in almost every corner of our country, is on the menu of most restaurants and is consumed with pleasure. Lahmacun, takes its name from the Arabic Lahm bi-'ajīn, actually means dough with meat.

A thin, crispy dough and minced-meat flavored with various spices, its crispiness due to its preparation with unleavened dough on its base that dissolves in the mouth flavor, offers a simple but effective feast of flavor to those who taste it. Lahmacun, which differs from pita with its cheeseless mixture, is a very light flavor with its thin dough and the inside spread on that dough. Although lahmacun, which we all try and love undoubtedly, is so common in today's Turkish culture, its spread from Southeastern Anatolia to all over the country begins in the 1960s. Lahmacun, which reaches its ideal taste by cooking in a hot stone oven, is usually consumed with onions, tomatoes and various greens and achieves a wonderful harmony with ayran. Come and try it with Pek Food touch!

Come and try the lahmacun, which we have witnessed thousands of Year of history and of which taste we love very much, with the touch of Pek Food! We offer you taste and high nutritional value together with Pek Food frozen lahmacun, which is as thin and delicious as if it is hand-opened! We added our own interpretation to the lahmacun, which is prepared by rolling the dough thinly and spreading the wonderful blend of onion, chili pepper and minced-meat, and created two different recipes: Pomegranate Sour - Walnut Lahmacun and Vegetable Lahmacun.

It is now in your hands to prepare a delicious lahmacun with Pek Food!



PACKAGE  
WEIGHT



PIECE  
IN A BOX



BOX  
WEIGHT



BOX PER  
PALLET



SHELF  
LIFE



STORAGE  
CONDITION

Plenty delicious  
Plenty crispy  
Plenty awards



Have you tried our plenty  
awarded lahmacun  
of which preserved original recipe,  
froze the flavors?

Pek  
food

☎ 444 8 550

📷 pekfood\_tr

🌐 www.pekfood.com

Pek  
food



## Thin Crispy Dough - Walnut - Pomegranate Syrup

### Preparation Suggestion

**Oven:** Preheat your oven at 220 °C with fan. Place the lahmacun on a baking wire or tray and cook for 4 - 6 minutes without waiting for it to defrost.

\* Degree and cooking time may vary depending on the oven type.

**Pan:** Cover the two lahmacun with the ingredients side by side and cook it in a preheated pan over medium heat, turning it frequently, for 6 - 8 minutes.



330 g



12



3960 g



48



1 Year



-18 °C



Pack Barcode  
8696056101383



Parcel Barcode  
8696056101666



## Thin Crispy Dough

### Preparation Suggestion

**Oven:** Preheat your oven at 220 °C with fan. Place the lahmacun on a baking wire or tray and cook for 4 - 6 minutes without waiting for it to defrost.

\* Degree and cooking time may vary depending on the oven type.

**Pan:** Cover the two lahmacun with the ingredients side by side and cook it in a preheated pan over medium heat, turning it frequently, for 6 - 8 minutes.



330 g



12



3960 g



48



1 Year



-18 °C



Pack Barcode  
8696056101390



Parcel Barcode  
8696056101673

# Potato



**We preserved the original recipe,  
froze the flavor.**





# Potato

The story of the potato, of which homeland is South America, begins in Peru in the very old times of history and its flavor spreads to the whole continent in a short time. The potato, which was seen as a wild plant before, comes into play when the corn cannot complete the ripening process and is now an important food source for the people.

The greatest development of the potato dates back to the sixteenth century. With the Spanish sailors coming from South America bringing the potato to Europe, which was in famine at that time, it has now started to spread to very wide continents and has gained an important place in the whole world cuisine.

We know that although the past of the potato, which is consumed by everyone, young and old, goes back to very old times, its place on the palate will always remain new.

For this reason, so that you can eat the potato with joy and pleasure every time; we buy Agria potatoes, which have become famous for their taste, boil them, separate them from the starch, pre-fry them, then freeze them and bring them to your tables in their most delicious form.



PACKAGE  
WEIGHT



PIECE  
IN A BOX



BOX  
WEIGHT



BOX PER  
PALLET



SHELF  
LIFE



STORAGE  
CONDITION



**Pek**  
food



## 9x9 Potato

### Preparation Suggestion

**Deep Fryer:** Fry the potatoes in vegetable oil heated to 180 °C in a deep fryer for 3 - 4 minutes, without waiting for them to defrost, until they turn to golden yellow color.

\* We recommend using 6 scoops of oil for 1 scoop of potato.



1000 g



10



10000 g



63



2 Years



-18 °C



Pack Barcode  
8696056102014



Parcel Barcode  
8696056102069



## 9x18 Potato

### Preparation Suggestion

**Deep Fryer:** Fry the potatoes in vegetable oil heated to 180 °C in a deep fryer for 3 - 4 minutes, without waiting for them to defrost, until they turn to golden yellow color.

\* We recommend using 6 scoops of oil for 1 scoop of potato.

**Oven:** Bake in a preheated 220 °C oven for 15 - 20 minutes.

\* Degree and cooking time may vary depending on the oven type.



1000 g



10



10000 g



63



2 Years



-18 °C



Pack Barcode  
8696056102021



Parcel Barcode  
8696056102076

# Puff Pastry



**We preserved the original recipe,  
froze the flavor.**







## Layer Dough

### Preparation Suggestion

Let your dough rest until it reaches a curlable consistency. Put the desired material (cheese, sausage, etc.) in the middle. Close the opposite corners as triangles or rectangles, overlapping each other. Arrange them on the tray at 2.5 cm intervals. Brush lightly beaten egg on it and bake for 15 - 20 minutes in a preheated oven at 200 °C.

\* Degree and cooking time may vary depending on the oven type.



1000 g



10



10000 g



84



1 Year



-18 °C



Pack Barcode  
8696056100645



Parcel Barcode  
8696056102007



## With Olive Oil

### Preparation Suggestion

Let your dough rest until it reaches a curlable consistency. Put the desired material (cheese, sausage, etc.) in the middle. Close the opposite corners as triangles or rectangles, overlapping each other. Arrange them on the tray at 2.5 cm intervals. Brush lightly beaten egg on it and bake for 15 - 20 minutes in a preheated oven at 200 °C.

\* Degree and cooking time may vary depending on the oven type.



1000 g



10



10000 g



84



1 Year



-18 °C



Pack Barcode  
8696056102199



Parcel Barcode  
8696056102588



# Turkish Bagel

**We preserved the original recipe,  
froze the flavor.**







### Preparation Suggestion

Leave the simits at room temperature for 20 minutes. Bake in your 220 °C preheated fanless oven for 5 - 7 minutes.

\* Degree and cooking time may vary depending on the oven type. The product should not be cooked in a microwave oven.



400 g



14



5600 g



42



1 Year



-18 °C



Pack Barcode  
8696056102731



Parcel Barcode  
8696056102748

# Traditional Turkish Dishes



**We preserved the original recipe,  
froze the flavor.**





### Preparation Suggestion

Put liquid content of your meal into a pot without waiting for thawing. Wait for it to fully liquefy by constantly mixing it at a medium heat. Then add solid content of your meal to the pot and mix occasionally. Cook it for 1 - 2 minute(s) after it starts to boil.



300 g



10



3000 g



72



1 Year



-18 °C



Pack Barcode  
8696056102366



Parcel Barcode  
8696056102526



### Preparation Suggestion

Put liquid content of your meal into a pot without waiting for thawing. Wait for it to fully liquefy by constantly mixing it at a medium heat. Then add solid content of your meal to the pot and mix occasionally. Cook it for 1 - 2 minute(s) after it starts to boil.



300 g



10



3000 g



72



1 Year



-18 °C



Pack Barcode  
8696056102373



Parcel Barcode  
8696056102533



### Preparation Suggestion

Put liquid content of your meal into a pot without waiting for thawing. Wait for it to fully liquefy by constantly mixing it at a medium heat. Then add solid content of your meal to the pot and mix occasionally. Cook it for 1 - 2 minute(s) after it starts to boil.



275 g



10



2750 g



72



1 Year



-18 °C



Pack Barcode  
8696056102342



Parcel Barcode  
8696056102502



### Preparation Suggestion

Put liquid content of your meal into a pot without waiting for thawing. Wait for it to fully liquefy by constantly mixing it at a medium heat. Then add solid content of your meal to the pot and mix occasionally. Cook it for 1 - 2 minute(s) after it starts to boil.



275 g



10



2750 g



72



1 Year



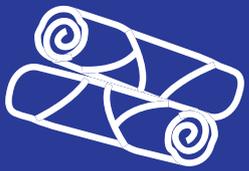
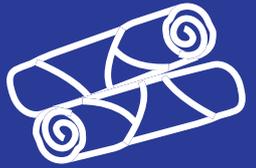
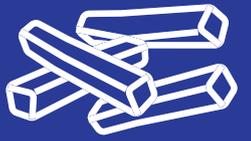
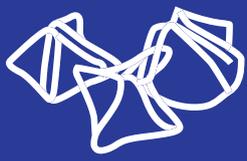
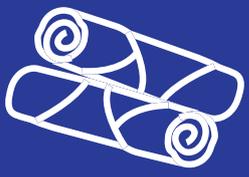
-18 °C

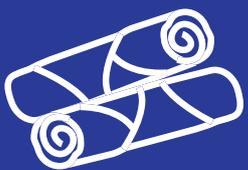
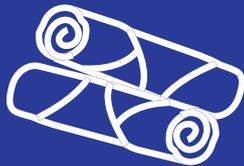
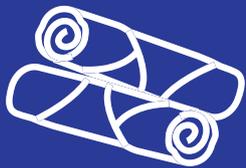
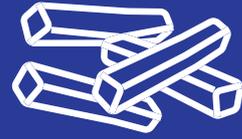
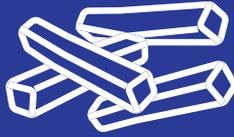
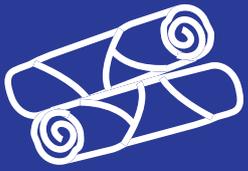
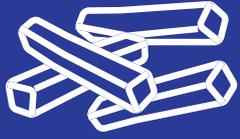
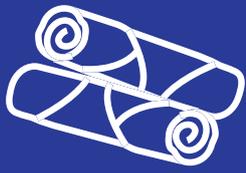


Pack Barcode  
8696056102359



Parcel Barcode  
8696056102519





Kültür Mah. Ahmet Adnan Saygun Cad. Akmerkez Residence  
No: 3/566 Beşiktaş / İstanbul / Türkiye

☎ **444 8 550**

📷 **pekfood\_tr**

**www.pekfood.com**