

nefkim

PRODUCT CATALOG

beyond ingredients



1 **fats & oils**
olive oil / sunflower oil / coconut oil /
palm shortenning / hpko and so on...

2 **cocoa products**
natural cocoa powder / alkalized coco
powder / deodorised cocoa butter

3
nuts & dried fruits

inshell, roasted, sliced, diced, paste
hazelnut / roasted, diced pistachio /
roasted, diced peanut / desiccated coconut

4
soy lecithin

Natural emulsifier derived from soybeans. It is
commonly used as an ingredient in food
manufacturing to improve the texture, shelf-life,
and appearance of products.

5 **milk powders**
dehydrated milk products that are commonly
used as a versatile ingredient in the food
and beverage industry, with various
applications in baked goods, confectionery,
and dairy products.

6 **saucers and condiments**
flavor-enhancing substances that are added
to food to provide additional taste and
texture, such as ketchup, mayonnaise,
mustard, and soy sauce.

7 S T A R C H E S

8 **glucose syrup**
Sweet, clear liquid that is made by
hydrolyzing starch and commonly used
as a sweetener and thickener in the
food and beverage industry.

9 **BiCarbonates**
sodium bicarbonate / amonium
bicarbonate

10
citric acid

Citric acid is a naturally occurring organic
acid commonly used as a food additive,
flavor enhancer, and cleaning agent.

11
Pharma Glycerin

Pharmaceutical grade glycerin, is a clear,
odorless liquid that is commonly used in the
pharmaceutical and cosmetic industries as a
moisturizer and humectant.

12 **bovine gelatin**
protein-based substance derived from the
collagen found in cow bones, skin, and
connective tissue, commonly used as a
gelling agent in the food, pharmaceutical,
and cosmetic industries.

13 **preservatives**
potasium sorbate / sodium benzoate /
sodium metabisulphite

14 S P R E A D S

ABOUT US

Our journey began 45 years ago, in a small city called Karaman in the heart of the Mediterranean, Turkiye, where the sun always shines and the soil is rich with nutrients. There, we learned the art of growing the finest fruits and vegetables, using traditional methods passed down from generation to generation.

As we traveled the world, we discovered new ingredients and spices that we couldn't resist bringing back home. We experimented with different combinations and techniques, until we found the perfect balance of taste and quality.

Today, we are proud to share our passion with you, offering a wide range of food ingredients that will take your culinary creations to the next level. Whether you're a professional chef or food engineer, our products are carefully selected and tested to ensure they meet the highest standards.

So, come and join us in this exciting journey, where every creation of food is a new adventure and every flavor is a story to tell.

Browse our catalog, discover our products, and let us be your partner in creating the most delicious recipes you've ever tasted.



WHAT WE OFFER?

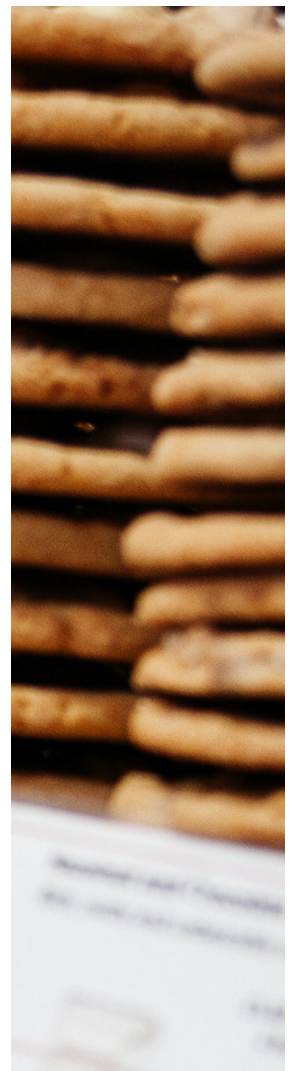
At Nefkim, we take great pride in offering a diverse selection of high-quality products to meet the needs of businesses in various industries. We understand that our clients have unique requirements, and that's why we have carefully curated our product portfolio to include a wide range of options.





SHORTENING

Palm shortening contributes to the desired texture and consistency of baked goods and chocolate products. It helps create flakiness in pastries, tenderness in cakes, and a smooth, creamy texture in chocolate fillings and coatings.



The story of palm oil begins in the heart of these exotic rainforests, where indigenous communities had long known the secrets of this remarkable tree. They would carefully extract the oil from the flesh of the palm fruit, using it for cooking, traditional medicines, and even as a source of light through the creation of palm oil-based candles.



SHORTENING

Shortening is a type of solid fat that is commonly used in baking and cooking. **Applications:** Cake Bread, Biscuits, Cookies and Cream-Filled Biscuits, Cream Decorating



HPKO

Hydrogenated vegetable oil, palm kernel oil based. **Applications:** Premium chocolate coating / enrobing, chocolate praline chocolate molding, non-dairy creamer, chocolate filling and confectionery, etc



PALM COOKING OIL

Palm cooking oil is a type of vegetable oil that is derived from the fruit of oil palm trees. It is commonly used for cooking and frying in a wide range of culinary applications.



CBS (COCOA BUTTER SUBSTITUTE)

CBS is a type of palm oil product that is specifically formulated to mimic the properties of cocoa butter, a key ingredient in chocolate production. **Applications:** Confectionery, chocolate coating / enrobing, chocolate molding, ice cream, non-dairy creamer, chocolate filling, etc

UNITED NUTS C O M P A N Y

Hazelnut is its rich, nutty flavor and versatility as an ingredient in both sweet and savory dishes, making it a beloved and widely used ingredient in many cuisines around the world.



PRODUCT CODE: #ND001

INSHELL HAZELNUT

Size: 14-16mm, 16-18mm, 18-20mm, 20-22mm or according to customer specifications.



PRODUCT CODE: #ND002

NATURAL HAZELNUT KERNELS

14-16mm, 16-18mm, 18-20mm, 20-22mm or according to customer specifications.



PRODUCT CODE: #ND003

BLANCHED HAZELNUT KERNELS

9-11mm, 11-13mm, 13-15mm or from 9mm to 15mm with 1 or 2 mm size differences.



PRODUCT CODE: #ND004

ROASTED HAZELNUT KERNELS

9-11mm, 11-13mm, 13-15mm or from 9mm to 15mm with 1 or 2 mm size differences.



PRODUCT CODE: #ND005

DICED HAZELNUT

In any desired size between 0-12mm such as 0-4mm, 1-3mm, 2-4mm, 3-5mm, 4-6mm, 4-8mm, 5-11mm, 7-11mm, 8-12mm.



PRODUCT CODE: ND006

SLICED HAZELNUT

In any desired thickness from 0.7mm to 3mm.



PRODUCT CODE: #ND007

HAZELNUT MEAL

20-80 micron (according to customer specifications).



PRODUCT CODE: #ND008

HAZELNUT PASTE

20-80 micron (according to customer specifications).

NATURAL COCOA POWDER

Light yellowish-brown natural cocoa powder with acidic, mild cocoa and hint of fruity notes

PRODUCT CODE: #C001



ALKALIZED COCOA POWDER

Brown alkalised cocoa powder with full-bodied cocoa flavor

PRODUCT CODE: #C002



COCOA BUTTER

Deodorised cocoa butter with plain and neutral taste

PRODUCT CODE: #C003



Cocoa is commonly used in the food industry as a flavoring agent and in the production of chocolate products, such as chocolate bars, cocoa powder, and chocolate-based desserts and baked goods.



COCONUT SHREDDED

Fat Content:65% +/- 5%

Available Packing Size:35kg & 14kg

Suitable For Benefits:Snack

PRODUCT CODE: ND009



DESSICATED COCONUT

Fat Content:65% +/- 5%

Available Packing Size:50KG, 25KG, 10KG & 7KG

(Customized sizes are also available)

Suitable For Benefits:Biscuits, cookies, breads, gravies, fillings, toppings, engergy bars, etc.

PRODUCT CODE: #ND010



COCONUT CHIPS

Fat Content:65% +/- 5%

Available Packing Size:35kg & 14kg

Suitable For Benefits:Snack

PRODUCT CODE: #ND011

Coconut is commonly used in the food industry for its flavor, texture, and nutritional content, and is used in various products such as coconut milk, coconut oil, desserts, baked goods, and savory dishes such as curries and stews.



PRODUCT CODE: #RM001

NON-GMO SOY LECITHIN

Natural emulsifier derived from soybeans. It is commonly used as an ingredient in food manufacturing to improve the texture, shelf-life, and appearance of products. Liquid soy lecithin is also used in various industries such as pharmaceuticals, cosmetics, and animal feed.

As an emulsifier, liquid soy lecithin helps to mix two substances that would otherwise separate, such as oil and water. It is commonly added to baked goods, chocolates, and other confectionery products to improve their consistency and prevent the ingredients from separating.



PRODUCT CODE: #RM002

CORN STARCH

Corn starch is commonly used as a thickening agent in cooking and baking, and also has industrial applications in the production of paper, textiles, and adhesives.



PRODUCT CODE: RM003

GLUCOSE SYRUP

Glucose syrup is commonly used as a sweetener and a thickening agent in processed foods, such as candies, soft drinks, and baked goods.



PRODUCT CODE: RM004

GELATIN

Gelatin is commonly used in food products such as gummy candies, marshmallows, and gelatin desserts, as well as in pharmaceuticals, cosmetics, and photographic films.



PRODUCT CODE: RM005

CITRIC ACID

Citric acid is commonly used as a preservative, flavoring agent, and acidulant in food and beverage products, as well as in cleaning and personal care products.



PRODUCT CODE: RM006

MILK POWDER

Milk powder is commonly used in the food industry to enhance the flavor, texture, and nutritional content of various products, including baked goods, infant formula, and nutritional supplements.



PRODUCT CODE: #RM007

AMONIUM BICARBONATE

Ammonium bicarbonate is a white, crystalline powder commonly used in baking and as a leavening agent in various food products.



PRODUCT CODE:#RM008

SAPP 28

Sodium Acid Pyrophosphate 28, is a chemical compound in the form of a white, granular powder widely utilized as a leavening agent and acidulant in food processing applications.



PRODUCT CODE: #ND013

TAHINI

Tahini is commonly used as an ingredient in Middle Eastern and Mediterranean cuisine, such as hummus, baba ghanoush, and halva, and can also be used as a condiment or sauce for grilled meats and vegetables.



PRODUCT CODE: #ND014

PISTACHIO PRODUCTS

Pistachios are commonly used in the food industry for their flavor and texture, and are used in various products such as ice cream, baked goods, confectionery, and savory dishes such as salads and rice pilafs.



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