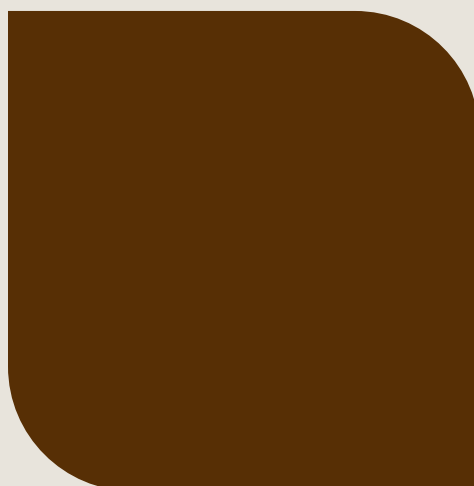


Industrial Margarines

Product Catalogue



ZER GROUP



THE HIGHEST TECHNOLOGY IN PRODUCTION

Zer Group manufactures with the most advanced technologies used in the oil industry in its domestic and foreign factories, monitors the changing and developing needs of its business partners and customers, and offers quality, guaranteed and value-added product service in accordance with their expectations.

Following the high quality, continuous improvement and development in the industrial margarines sector, Zer Group maintains its food safety and quality system by producing in accordance with legal regulations. BRC 7th Version, TS ISO EN 9001:2008, ISO 22000, ISO 14001, BS Ohsas 18001, FSSC 22000, RSPO Supply Chain Certification Standard, TS OIC/SMIIC1 Halal, Orthodox Union Kosher, Cmdes Halal, ISO/IEC 27001: 2013 has also documented with FDA, IFS Food 6th Edition, SQMS certificates.



Zer Group is among the pioneers in its sector with its investments and R&D studies. Technology includes the most up-to-date and newest processes. The strength and quality of Zero Group is reinforced by advanced technology production.

What are the advantages of state-of-the-art production?

- Environmentally friendly
- Superior product performance
- With computer-aided fully automatic processes, it is always the same quality production without being dependent on the person.
- Providing quality products
- Excellent traceability

Palm oil is obtained from the pulp of the fruit of the palm tree (*Elaeis Guineensis*) found in different regions of the equator. Palm oil has been used primarily in home cooking by human beings for thousands of years. Palm oil is a very productive plant because it yields much more per hectare than other equivalent vegetable oils. This means that much more land will be needed to produce the same amount of alternative oil.

The main reasons why palm oil is preferred are its important features such as being easily used in different areas without applying hydrogenation process, not containing cholesterol, high durability, mono- and polyunsaturated fatty acid pattern and important nutritional components. Palm oil contains nutritional components that are precursors of vitamin A and vitamin E. Palm oil has a balanced structure with saturated and unsaturated fatty acids. With this balance, palm oil provides more positive effects on blood fat compared to other oils.





Biscuit Solutions

Main Products:

- Z-70
- Z-10
- Z-3



Biscuit Solutions

It is vegetable anhydrous fat developed for biscuit fat, biscuit, wafer, cracker dough production. It provides a brittle structure in the final product. It facilitates processing thanks to its homogeneous structure and elastic structure in dough production. It prevents clumping of fat, gluten and starch, makes the product soft and digestible.

Depending on the amount of oil used, it prevents the accumulation of gluten and starch, as well as reduces the use of water. Oil particles spread into the dough with the air bubbles they take in during kneading. Thus, they help the dough rise.

Mixer

Shaping

Cream

Coating





Biscuit Dough

It is vegetable anhydrous fat developed for biscuit fat, biscuit, wafer, cracker dough production. It provides a brittle structure in the final product. It facilitates processing thanks to its homogeneous structure and elastic structure in dough production. It prevents clumping of fat, gluten and starch, makes the product soft and digestible. Depending on the amount of oil used, it prevents the accumulation of gluten and starch, as well as reduces the use of water. Oil particles spread into the dough with the air bubbles they take in during kneading. Thus, they help the dough rise.

Advantages of the Biscuit Fat on the Product;

- Viscoelastic structure in dough
- Compatibility of workability in dough
- Fattening feature in dough
- Homogeneous structure
- Swelling suitability
- Brittle structure
- Oxidation resistance
- Odorless, neutral flavor
- Long shelf life

Biscuit Fats

Specifications	Z-70	Z-10	Z-3
Melting Point °C	36-39	36-39	36-45
N20	26-33	28-33	33-42
N30	13-17	13-17	18-25
N35	3-12	3-12	10-18



In biscuit fats; there are high performance fat options those are suitable for the desired product”



Biscuit Solutions

Main Products

Product Description: Palm Based Vegetable Anhydrous Fat

Areas of Use : It is used in the production of biscuit dough, biscuit and wafer filling cream.

Z-70



Product Group: Zer Special Cream Fat (PUMPABLE SHORTENING)

Technical Information: Melting Point (°C) - 36-39 °C

Usage Areas: It is used for such products as biscuits, wafers and cream varieties. It is used for filling.

Hardness Degree: N 20: 26-33, N 30: 13-17, N 35: 3-12

Storage Conditions: Away from direct sunlight, cool below 20°C.

It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: Heated and insulated tanker for bulk products. For packed products; It should be shipped in 20 kg polyethylene bags in boxes and on the palettes.

Z-10



Product Group: Zer Shortening

Technical Information: Melting Point (°C) - 36-39°C

Usage Areas: It is used for such products as biscuits, wafers and cream varieties.

Hardness Degree N 20: 23-38, **N 30:** 13-17, **N 35:** 3-12

Storage Conditions: Away from direct sunlight, cool below 20°C.

It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: Heated and insulated tanker for bulk products. For packed products; It should be shipped in 20 kg polyethylene bags in boxes and on the palettes.

Z-3



Product Group: Zer Hard Cream Fat

Technical Information: Melting Point (°C) - 36-45 °C

Usage Areas: It is a general purpose pastry margarine suitable for all pastries. It is used for biscuits, dry cakes, salty cakes and various creams.

Hardness Degree: N 20: 33-42, N 30: 18-25, N 35: 10-18

Storage Conditions: Away from direct sunlight, cool below 20°C.

It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: Heated and insulated tanker for bulk products. For packed products; It should be shipped in 20 kg polyethylene bags in boxes and on the palettes.

Other Processes In Biscuit Production

Cream



It is produced special for cream biscuits. Zer Group biscuits intermediary cream fats we produce are compatible as expected with non-fat components. Components of fat, by holding components helps for stable matrix formation, perfect production and maximum quality.

Zer Group / Biscuit Fats Advantages to the Product;

- Melting in the Mouth
- Process suitability
- Homogeneous structure
- Stability
- Oxidation resistance
- Odorless, neutral flavor
- Long shelf life

Biscuit Fat

Advantages of the Product;

- Ideal with fast cooling and easy melting and easy formation of the crystal structure.
- Easy to melt in the mouth
- Perfect shine

Specifications	Z-70	Z-10	Z-3
Melting Point °C	36-39	36-39	36-45
N20	26-33	28-33	33-42
N30	13-17	13-17	18-25
N35	3-12	3-12	10-18



Biscuit Solutions

List Of Products

Z-70



Product Code	Product Name
11114	Zer Z-70 Vegetable Margarine Biscuit and Pastry 10 kg x 1 Box
17130	Zer Z-70 Vegetable Margarine Shortening (Biscuit and Pastry) 20 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
10000 gr	10.30 kg	Box	8681407011114	-
20000 gr	20.70 kg	Box	8697422637130	-

Z-10



Product Code	Product Name
13355	Zer Z-10 Special Cream Vegetable Fat 20 kg x 1 Box
13409	Zer Z-10 Special Cream Vegetable Fat 10 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
20000gr	20.75 kg	Box	8681407003355	-
10000gr	10.30 kg	Box	8681407003409	-

Z-3



Product Code	Product Name
11856	Zer Z-3-Vegetable Margarine Hard Cream Fat 20 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
20000 gr	20.57 kg	Box	8681407001856	-

Wafer Solutions

Main Products:

- Z-3**
- Z-10**
- Z-17**
- Z-70**
- Z-Flow**



Wafer Solutions

Zer Wafer Fats maximize the texture and flavor of the wafer, giving it softness and crispness. It breaks down the mass formation of fat, gluten and starch, making the wafer soft and digestible. Zer Wafer Fats are the ideal solution for a homogeneously dispersed cream required for volume, symmetry, shine, a beautiful internal structure and crust color required for a quality wafer.





Wafer Dough

Wafer Fats

Advantages Provided to the Product;

- Viscoelastic structure
- Machining suitability
- Fattening feature
- Lubrication feature
- Homogeneous structure
- Swelling suitability
- Brittle structure
- Oxidation resistance
- Odorless, neutral flavor
- Long shelf life



Wafer fats; extruded shape taking, in biscuit/wafer creams volumizing and holding structure. It gives excellent results with its features.

Wafer Fats

Specifications	Z-70	Z-10	Z-3	Z-17	Z-Flow
Melting Point °C	36-39	36-39	36-45	33-35	Max. 20
N20	26-33	28-33	33-42	-	0-5
N30	13-17	13-17	18-25	-	-
N35	3-12	3-12	10-18	-	-



Main Products

Product Description: Lauric-Based Vegetable Anhydrous Fat

Areas of use: It gives softness and crispness to wafers. Also a quality The homogeneous structure and swelling expected from the wafer is obtained.

Z-70



Product Group: Zer Special Cream Fat (PUMPABLE SHORTENING)

Technical Information: Melting Point (°C) - 36-39 °C

Usage Areas: Such as biscuits, wafers and cream varieties
It is used for products. It is used for filling.

Hardness Degree: N 20: 26-33, N 30: 13-17, N 35: 3-12

Storage Conditions: Away from direct sunlight, below cool 20°C.
It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: Heated and insulated tanker for bulk products.
For packed products; It should be shipped in 20 kg polyethylene bags in boxes and on the palettes.

Z-10



Product Group: Zer Shortening

Technical Information: Melting Point (°C) - 36-39 °C

Usage Areas: Such as biscuits, wafers and cream varieties
used for products.

Hardness Degree N 20: 23-38, **N 30:** 13-17, **N 35:** 3-12

Storage Conditions: Away from direct sunlight, below cool 20°C.
It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: Heated and insulated tanker for bulk products.
For packed products; It should be shipped in 20 kg polyethylene bags in boxes and on the palettes.

Z-3



Product Group: Zer Hard Cream Fat

Technical Information: Melting Point (°C) - 36-45 °C

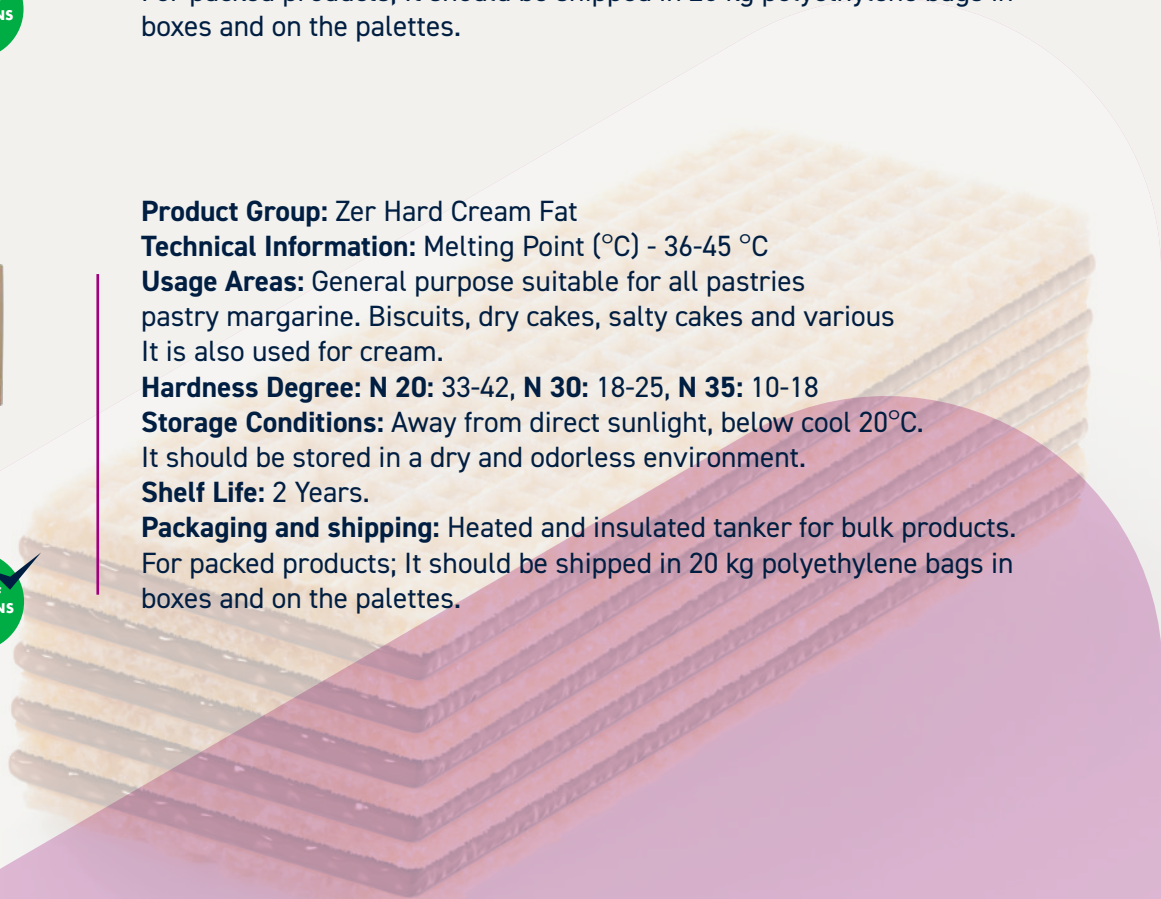
Usage Areas: General purpose suitable for all pastries
pastry margarine. Biscuits, dry cakes, salty cakes and various
It is also used for cream.

Hardness Degree: N 20: 33-42, N 30: 18-25, N 35: 10-18

Storage Conditions: Away from direct sunlight, below cool 20°C.
It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: Heated and insulated tanker for bulk products.
For packed products; It should be shipped in 20 kg polyethylene bags in boxes and on the palettes.



Wafer Solutions

Main Products

Product Description: Vegetable Margarine

Areas of use: It gives softness and crispness to wafers. Also, a homogenous structure and swelling is obtained which is expected from a quality wafer.

Z-Flow



Product Group: Spreadable Chocolate Fat (It is suitable for the prescriptions those have the Fat bloom and oiling out risk)

Usage Areas: It is a type of Fat developed for such industrial applications as spreadable hazelnut and chocolate cream.

It is an enhanced fat. It prevents fat separation in the product during the shelf life. It provides a stable creamy structure and thus being spreadable when taken out of the refrigerator.

Technical information :

Melting Point (°C):

Hardness Degree: N 20: -, N 30: -, N 35: -

Storage Conditions: Away from direct sunlight, below 20°C degree.

It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

For packed products; It should be shipped in 20 kg polyethylene bags in boxes and on the palettes. Also, it can be shipped by IBC tanks and Tonflexes on palettes.

Specifications	Z-70	Z-10	Z-3	Z-17	Z-Flow
Melting Point °C	36-39	36-39	36-45	33-35	Max. 20
N20	26-33	28-33	33-42	-	0-5
N30	13-17	13-17	18-25	-	-
N35	3-12	3-12	10-18	-	-

Wafer Fats

Advantages of the Product;

- Formation of crystal structure by rapid cooling and easy melting
- Easy melting in the mouth
- Perfect shine

Other Processes in Wafer Production

Intermediate Fill



For the cream wafer, intermediary filler fats and external components' compatibility are at the expected level. Components by being kept by fat, provides excellent quality and trouble-free product in cream through formation of stabil matrix.



Zer Group / Wafer Fats Advantages on the Product;

- Melting in the Mouth
- Machinability suitability
- Homogeneous structure
- Stability
- Oxidation resistance
- Odorless, neutral flavor
- Long shelf life



Wafer Solutions

List of products

Z-70



Product Code	Product Name
11114	Zer Z-70 Vegetable Margarine Biscuit and Pastry 10 kg x 1 Box
17130	Zer Z-70 Vegetable Margarine Shortening (Biscuit and Pastry) 20 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
10000gr	10.30 kg	Box	8681407011114	-
20000 gr	20.70 kg	Box	8697422637130	-

Z-10



Product Code	Product Name
13355	Zer Z-10 Special Cream Vegetable Fat 20 kg x 1 Box
13409	Zer Z-10 Special Cream Vegetable Fat 10 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
20000gr	20.75 kg	Box	8681407003355	-
10000gr	10.30 kg	Box	8681407003409	-

Z-3



Product Code	Product Name
11856	Zer Z-3-Vegetable Margarine Hard Cream Fat 20 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
20000 gr	20.57 kg	Box	8681407001856	-

Z-Flow



Product Code	Product Name
15433	Zer Z-Flow Vegetable Margarine 20 kg x 1 Box

Net Weight	Box Gross Weight	Outer Packaging	Product Barcode	Box Barcode
20000 gr	20.57 kg	Box	8681407015433	-

Chocolate Solutions

A stack of four chocolate-covered wafer cookies is shown in a close-up, slightly angled view. The cookies are dark brown with a textured, slightly rough surface. They are stacked on a dark, possibly black, surface. The background is a soft, out-of-focus grey. The overall lighting is dramatic, highlighting the texture of the chocolate and the wafer.

Main Products:

Z-30 CBS
Z-30S CBS
Z-41
Z-42
Z-71



Chocolate Solutions

The fats used in the production of chocolate are varied as chocolate cream fats, coating fats, cocoa butter alternatives and barrier fats. These are chocolate spreads, soft filling creams, coated chocolate products, chocolate tablets, molded products for confectionery production, chocolate coated products, hazelnut paste. It is used in filled chocolates containing and its derivatives and in intermediate layer applications.

In chocolate production, cocoa butter, milk fat and vegetable fat are of great importance as components. Applications such as heating and cooling the fat directly affect the end product quality and shelf life during the production process.



Chocolate in the European Union EU legislation 2000/36 Directive, chocolate and related use of vegetable fats in products and regulates its labeling. In chocolate products, fats which are obtained only from limited raw materials can be used. These fats must be compatible with cocoa butter and should not be modified by enzymatic processes.

Maximum amount of fats must be, reported as (according to recipe calculated) 5%, vegetable fat.



Chocolate Solutions

There are three main steps in the production of traditional chocolate. These are mixing, refining and conching.



Mixing

The first step involves mixing the dry ingredients and some of the fat.



Refining

The particle size of mixed chocolate is reduced by cylindrical refining processes. The mixed chocolate paste is processed at preferably a two-roll pre-thinning step and five cylinder refining process.



Conching

It is the process of resting and ventilation with the application of controlled temperature.

When giving the final shape to Chocolate, Such processes start as tempering, molding, coating and cooling.



Tempering

Fat has a polyformic structure that can form crystals in different forms. During tempering, the unstable crystal structures of the oil become more stable in certain temperature control, depending on time. This transformation is directly related to the end product properties.

Before giving the final shape to chocolate, a special cooling process is required, that ensures maximum gloss, demoulding and fat bloom balance.

When using a cocoa butter substitute, the heat settings of this process should be adjusted properly.

Crystallization and phase separation problems such as fat bloom and oiling out can be solved by tempering.



Forming

The cocoa mass is taken into the molds, in such a way that will formate the correct crystal structure and hardening.



Covering

Waffles, biscuits, cakes, fondant, jelly and many products are done cocoling or chocolate coating.



Cooling

During the production cycle, cooling has a process-specific characterization. It is a must to know bases of fat and crystallization to realize a healthy cooling process. For formation of crystal formation while solidifying the liquid chocolate mass which is the basic process step, tempering is required.

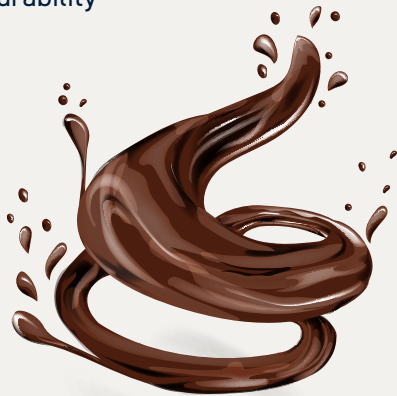


Cocoa Butter Substitutes (CBS)

- Lauric fat based.
- It has first class eating properties with excellent cool taste and clean melting.
- It has a high crystallization rate.
- It is suitable for different processing.
- The heat resistance is very good.

Advantages of Cocoa Butter Substitute Fats on the Product

- Chocolate-like crackling and melting in the mouth at room temperature
- Excellent eating property with clean melting
- Strong chocolate taste in the product
- Ability to be molded and released from the mold
- Long shelf life
- Easy to use thanks to its rapid crystallization feature.
- Organoleptic structure that does not leave a waxy feeling in the mouth
- It gives a bright image to the product.
- High heat resistance
- Fat bloom in couvertures and oil migration in coatings durability



Where to Use CBS.

- Parallins
- High quality coatings
- Tablets
- Candies
- Chocolates
- Biscuits
- Cakes
- Wafers
- Confectionaries

Coater Tablet

Coater tablet fats have chocolate-like hardness, high heat resistance and it provides maximum resistance to fat bloom. It gives the opportunity to ease of use with rapid crystallization.

CBS Coater Tablet Fats

Specifications	Z-30 CBS	Z-30S CBS	Z-41	Z-42	Z-71
Melting Point °C	36-38	33-37	18-25	Max. 24	46-45
N20	78-84	78-82	5-8	6-10	26-33
N30	30-40	30-40	2-5	4-6	13-17
N35	Max. 6	Max4	-	-	3-12



“Coater Tablet Fats Advantages on the Product”

- Parallins
- High quality coatings
- Tablets
- Candies
- Chocolates

Chocolate Solutions

Z-30 CBS



Product Description: Lauric-based (Palm Kernel) anhydrous vegetable fat.

Areas of Use: It can be used for Hydrogenated coating and tablet production.

Technical information:

Melting Point (°C): 36-38 °C

Hardness Degree

N20: 78-84

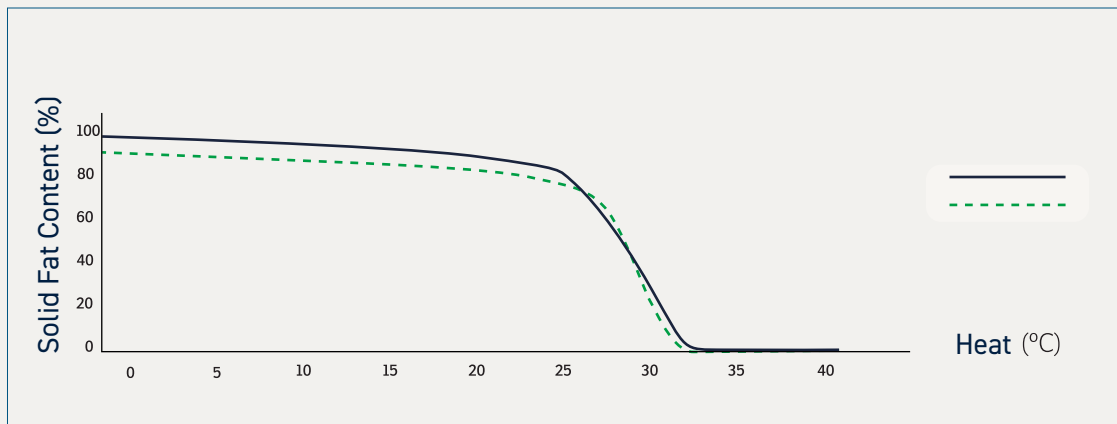
N30: 30-40

N 35: Max. 6

Storage Conditions: Cool, below 20°C, away from direct sunlight. It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: Heated and insulated tanker for bulk products. For packaged products, in a 20 kg polyethylene bags in boxes with pallets.



Cocoa Butter Substitutes (CBS)

Coating Cocolin

Coating fats provide flexibility as much as possible, maximum heat resistance and maximum efficiency in the product. It provides resistance to fat bloom and oil migration.

Lauric and Non-Lauric Fats Beware of Togetherness

Vegetable fats used in the industry can be of lauric and non-lauric types.

The difference is important. Both have advantages and disadvantages. If not applied consciously it may cause undesirable results. Lauric fats are obtained from sources such as coconut and palm kernels.

Compositions of lauric fats derived from other sources such as cocoa or palm (non-lauric) vegetable quite different from that of fats. When these two types of oil are mixed, the melting behavior of the mixture changes its composition.

It is different and much lower according to the melting behavior of the fats that form it. It also happens when coating with a non-lauric based fat.

At this point, the coating is at the expected contact point and it results in softening very quickly. Thus, the shelf life of the product is shortened. Problems such as shell instability and oil migration in coated or filled products is revealed.

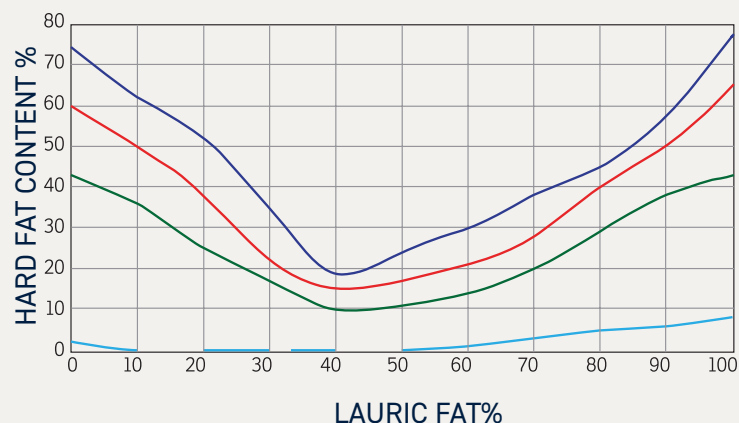
By using it carefully or by avoiding this mixing, on purpose solutions can be created.

CBS Coating Fats

Specifications	Z-30 CBS	Z-30S CBS	Z-41	Z-42	Z-71
Melting Point °C	36-38	33-37	18-25	Max, 24	46-45
N20	78-84	78-82	5-8	6-10	26-33
N30	30-40	30-40	2-5	4-6	13-17
N35	Max. 6	Max4	-	-	3-12



EUTECTIC EFFECT ON LAURIC AND NON-LAURIC FAT MIXTURES



CONTROL TEMPERATURES

— 20°C — 25°C — 30°C — 35°C

Chocolate Solutions

Cocoa Butter Substitutes (CBS)

Z-30S CBS



Product Description: Lauric-based anhydrous vegetable fat

Areas of Use: Interactive coating and tablet production. It is a lauric (palm kernel) based vegetable anhydrous fat.

Storage Conditions: Cool below 20°C, away from direct sunlight. It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: Heated and insulated tanker for bulk products. For packed deliveries, in 20 kg polyethylene bags in boxes and on pallets.



Technical information:

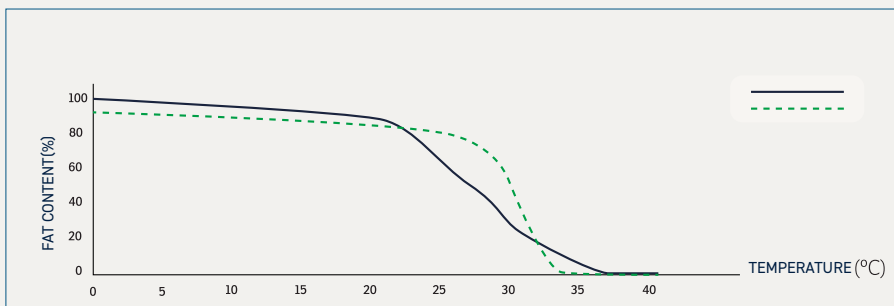
Melting Point (°C): 33-37 °C

Hardness Degree

N20: 78-82

N30: 30-40

N 35: Max4



There are high performance fat options those are suitable to desired products for Chocolate Fats.

Z-71



Product Description: Zer Cream Butter

Uses: It is used in such a variety of foods as sweet, salty cookies those melt in the mouth.

Storage Conditions: Cool below 20°C, away from direct sunlight. It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: Heated and insulated tanker for bulk products. For packed deliveries in 20 kg polyethylene bags in boxes and on pallets.

Technical information:

Melting Point (°C): 36-45 °C

Hardness Degree

N20: 26-33

N30: 13-17

N 35: 3-12

Z-41



Product Description: Zer Chocolate Filling Fat

Usage Areas: It can be used as Chocolate cream and filling fat.

Technical information:

Melting Point (°C): 18-25 °C

Hardness Degree

N20: 5-8

N30: 2-5

N 35: -

Storage Conditions: Cool, away from direct sunlight. It should be stored below 20°C, in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: For bulk products, heated and insulated tanker. For packed deliveries, 20 kg polyethylene bags in boxes. It should be shipped on pallets.



Z-42



Product Description: Zer-Filled Cream Butter

Usage Areas: It can be used as filling cream, wafer cream and for spreadable chocolates.

Technical information:

Melting Point (°C): Max. 24 °C

Hardness Degree

N20: 6-10

N30: 4-6

N 35: -

Storage Conditions: Cool, away from direct sunlight. It should be stored below 20°C, in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: Heated and insulated tanker for bulk products. If delivered packed, in 20 kg polyethylene bags in boxes and on pallets.



Chocolate Solutions

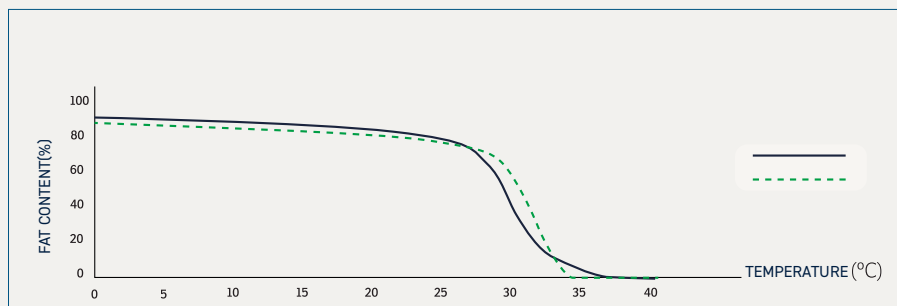
Cocoa Butter Equivalents (CBr - CBE)

- It is a coating fat that can be used in different products.
- Preserves chocolate flavors.
- Resistant to fat bloom and oil migration.
- Suitable for non-lauric processes.



Advantages of Cocoa Butter Equivalent Fats on Products”

- Perfect eating property
- Strong chocolate taste in the product
- Long term shelf life
- Easy to use, crystallizing quickly
- Organoleptic structure that does not leave a waxy feeling in the mouth
- Brightness in the product
- High heat resistance
- Fat bloom and oil migration resistance



Usage Areas

- Biscuits
- Cakes
- Wafers
- Corn flakes (muesli) bars



Z-35



Product Description: Zer Compound Fat (CBR)

Areas of Use: Vegetable anhydrous fat used for cocolin coating production. It is in the group of Non lauric CBR.

Technical information:

Melting Point (°C): 36 - 38 °C

Hardness Degree

N 20: - N 30: - N 35: - N 40: -

Storage Conditions: Cool, away from direct sunlight

It should be stored below 20°C, in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: For bulk products, heated and insulated tanker. For packed products, 20 kg carton polyethylene bag in a box. It should be shipped on pallets.

Z-37



Product Description: Zer Chocolate Fat

Usage Area: It is vegetable anhydrous oil for Industrial soft bouillon production. Its Oxidation stability is high. It has a structure supporting soft bouillon structure .

Technical information:

Melting Point (°C): 36 - 38 °C

Hardness Degree

N 20: - N 30: - N 35: - N 40: -

Storage Conditions: Cool, away from direct sunlight. It should be stored below 20°C, in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: For bulk products, heated and insulated tanker. For packed foods in 20 kg boxed polyethylene bags and should be shipped on pallets.

Z-40



Product Description: Zer Cocoa Butter Equivalent (CBE)

Usage Areas: It is equivalent of Cocoa butter.

It is ideal vegetable anhydrous fat for the production of chocolates production.

Technical information:

Melting Point (°C): 36 - 38 °C

Hardness Degree

N 20: - N 30: - N 35: - N 40: -

Storage Conditions: Cool, away from direct sunlight. It should be stored below 20°C, in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: For bulk products, heated and isolated tanker. For packed products, in a 20 kg boxed polyethylene bags on palettes.



Chocolate Solutions

List Of Products

Z-71



Product Code	Product Name
11672	Zer Z71- Vegetable Margarine Cream Fat 20 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
20000 gr	20.57 kg	BOX	8681407001672	-

Z-30S CBS



Product Code	Product Name
15167	Zer Z-30- Vegetable Margarine CBS 20 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
20000 gr	20.57 kg	BOX	8681407015167	-

Z-41



Product Code	Product Name
12334	Zer Z-41 Vegetable Margarine Cream Chocolate 18 Lt. x 1 Tin

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
16380 gr	17.78 kg	Tin	8681407002334	-

Z-42



Product Code	Product Name
12440	Zer Z-42 Vegetable Margarine Filling Cream 18 Lt. x 1 Tin

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
16380 gr	17.78 kg	Tin	8681407002440	-

Spreadable Chocolate Cream Solutions

Main Products:
Z-41
Z-17
Z-Flow





Spreadable Chocolate Cream Solutions

Anhydrous vegetable fats used in the production of chocolate cream spreads, are resistant to fat separation, and are specially formulated for chocospread applications at room conditions. It provides high performance in the production of products similar to multicooker. It is ideal for the production of homogeneous, smooth and delicious cream chocolate. It provides a long shelf life to the final product.



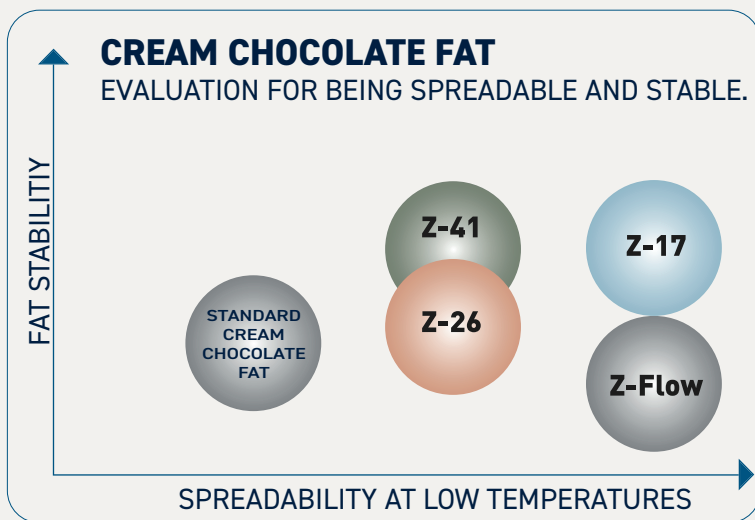
Spreadable chocolate cream fats; provides excellent shelf life and end product stability. Also, it increases the taste and spreadability when taken the product out of refrigerator.

It is the best choice for the final product with the desired fat diversity, as well as for new product studies.



Advantages of Chocolate Spreadable Cream on the product.

- Long shelf life
- Blocking structure that prevents oil overflowing at high temperatures. (oiling out)
- Easy to melt in the mouth
- Excellent gloss
- The final product with the desired fluidity



Spreadable Chocolate Cream Fats

Specifications	Z-41	Z-17	Z-Flow
Melting Point °C	18-25	33-35	Max. 20
N20	5-8	-	0-5
N30	2-5	-	-
N35	-	-	-

Main Products

Z-41



Product Group: Zer Chocolate Fat

Areas of Use: It can be used as chocolate cream and filling fat.

Technical information:

Melting Point (°C): 18-25 °C

Hardness Degree

N20: 5-8

N30: 2-5

N 35: -

Storage Conditions: Cool, below 20°C, away from direct sunlight. It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: Heated and insulated tanker for bulk products. For packed shipments, in 18 lt tins on palettes.



Z-17



Product Group: Zer Chocolate Cream Butter

Usage Areas: It is a type of fat developed for Industrial applications like hazelnut spread and chocolate cream. It prevents oil separation during shelf life of the product and provides spreadability and creamy structure even when taken out of the refrigerator.

Technical Information: Melting Point (°C) - 33 - 35 °C

Hardness Degree: N 20: -, N 30: -, N 35: -

Storage Conditions: Away from direct sunlight, cool below 20°C. It should be stored in dry, and odorless environment.

Shelf Life: 2 Years.

Packaging and Shipping: Heated and insulated tanker for bulk products. For packaged products, it should be shipped in 18 lt tins with pallets.

Z-Flow



Product Group: Spreadable Chocolate Butter (It ensures the suitability for use in prescriptions having Fat Bloom and Oiling Out Risk)

Usage Areas: It is a type of fat developed for industrial applications like hazelnut spread and chocolate cream. It prevents oil separation during shelf life of the product.

It helps to obtain a stable creamy structure and spreadability even when the product is out of the refrigerator.

Technical information:

Melting Point (0C): Max. 20 °C

Hardness Degree: N 20: 0-5, N 30: -, N 35: -

Storage Conditions: Away from direct sunlight, cool, below 20°C. It should be stored in dry and odorless environment.

Shelf Life: 2 Years.

Packaging and Shipping: Heated and insulated tanker for bulk products. For Packed goods, it must be shipped in a 20 kg polyethylene bags in boxes and on palettes



Spreadable Chocolate Cream Solutions

List Of Products

Z-41



Product Code	Product Name
12334	Zer Z-41 Vegetable Margarine Cream Chocolate 18 Lt. x 1 Tin

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
16380 gr	17.78 kg	Tin	8681407002334	-

Z-Flow



Product Code	Product Name
15433	Zer Z-Flow Vegetable Margarine 20 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
20000 gr	20.57 kg	Box	8681407015433	-

Filling Solutions

Main Products:
Z-41
Z-42
Z-17





Filling Solutions

Main Products

Z-41 - Z-42

They are ideal solutions for lauric coatings. It eliminates the lauric - non lauric incompatibility, which is one of the main causes of fat bloom. It can be produced high quality fillings which have stable softness throughout the shelf life. It can be used in biscuits, wafers, cakes, chocolate, cocolin and all confectionery products for fluid, soft, creamy fillings.



When Choosing Filling Fats

Issues to Consider

CONSISTENCY

- Soft
- Middle
- Hard
- Airy

PRODUCTION PROCESS

- Pre-crystallization (Tempering)
- The lauric component in the system Whether (Yes/No)
- Re-Processing

TASTE

- Pre-crystallization (Tempering)
- The lauric component in the system Whether (Yes/No)
- Re-Processing

RECIPE CONTENT

- Cocoa butter
- Hazelnut pistachio
- Water
- Lauric / Non-Lauric oil

TASTE

- Creamy
- Fast melting / cool feeling
- Clean

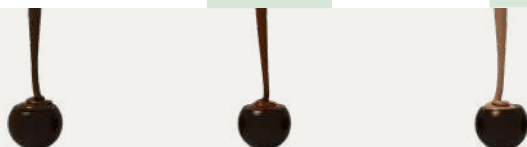


“Filling Fats Advantages on the Product”

- Suitability for use in prescriptions having risk of fat Bloom and oiling out.
- Usage suitability with high content of cocoa butter
- Suitability for use with fillings containing high percentage of hazelnuts, peanut purees.
- Suitability for use in Lauric / Non-Lauric systems
- Pre-crystallization (Tempering) is not required.
- Re-Processability.

Filling Fats

Specifications	Z-41	Z-17	Z-42
Melting Point °C	18-25	33-35	Max. 24
N20	5-8	-	6-10
N30	2-5	-	4-6
N35	-	-	-



Filling Solutions



Main Products

Product Description: Zer Chocolate Fat

Storage Conditions: It should be stored away from direct sunlight, in a cool, dry and odorless environment below 20°C.

Shelf Life: 2 Years.

Packaging and shipping: Heated and insulated tanker for bulk products. For packed products, in 20 kg boxed polyethylene bags on pallets.

Z-41



Product Group: Zer Chocolate Fat

Areas of Use: It can be used as chocolate cream and filling fat.

Technical information:

Melting Point (°C): 18-25 °C

Hardness Degree

N20: 5-8

N30: 2-5

N 35: -

Storage Conditions: It should be stored away from direct sunlight, in a cool, dry and odorless environment below 20°C.

Shelf Life: 2 Years.

Packaging and shipping: Heated and insulated tanker for bulk products. For packed products, in 20 kg boxed polyethylene bags on pallets.



Z-42



Product Description: Zer-Filled Cream Butter

Usage Areas: Cool, away from direct sunlight. It should be stored under 20°C, in a dry and odorless environment.

Technical information:

Melting Point (°C): Max. 24 °C

Hardness Degree

N20: 6-10

N30: 4-6

N 35: -

Storage Conditions: Cool, away from direct sunlight. It should be stored below 20°C, in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: For bulk products heated and insulated tanker. For packed goods in a 20 kg boxed polyethylene bag with palette.

Z-17



Product Group: Zer Chocolate Cream Butter

Usage Areas: It is a type of fat developed for such industrial applications as spreadable hazelnut and chocolate cream. It prevents fat separation during its life. It helps to obtain products having stable creamy structures and having spreadable form even when taken out of the refrigerator.

Technical Information: Melting Point (°C) - 33 - 35 °C

Hardness Degree: N 20: -, N 30: -, N 35: -

Storage Conditions: Away from direct sunlight, in cool place below 20°C. It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and Shipping: Heated and insulated tanker for bulk products. For packed goods, it should be shipped in 18 lt tins on palettes.



Filling Solutions

List Of Products

Z-41



Product Code	Product Name
12334	Zer Z-41 Vegetable Margarine Cream Chocolate 18 Lt. x 1 Tin

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
16380 gr	17.78 kg	Tin	8681407002334	-

Z-42



Product Code	Product Name
12440	Zer Z-42 Vegetable Margarine Filling Cream 18 Lt. x 1 Tin

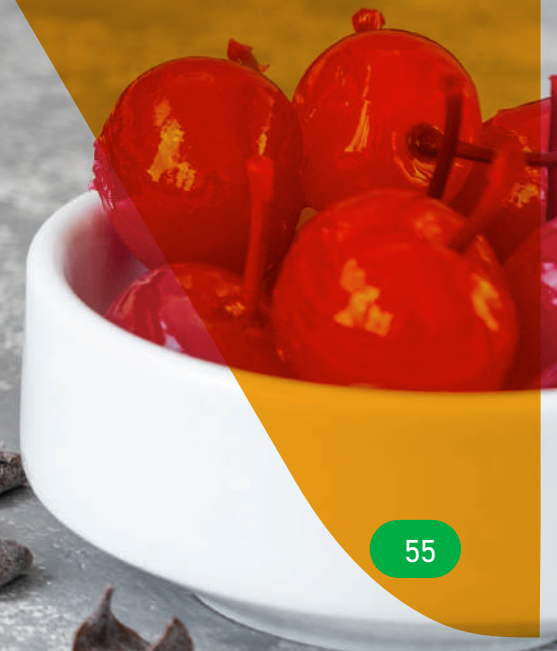
Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
16380 gr	17.78 kg	Tin	8681407002440	-

Cake Solutions

Main Products:

Z-15
Z-86





Cake Solutions



Main Products

Z-15

Zer cake fats increase the aeration and air retention capacity of the cake batter. It supports the springing of the product in the oven and provides perfect softness.

The cake fat wraps around the air bubbles, making the batter more stable. Cake fats carry the compounds involved in the formation of cake odor. Thus ensuring the long-lasting continuity of the odor and improving the organoleptic quality of the cake.

In addition, cake fats affect the homogeneous formation of the crust and inner structure of the cake, soften the inside of the cake, provide freshness in the product by preventing moisture loss, extend the shelf life of the product and increase its flavor.

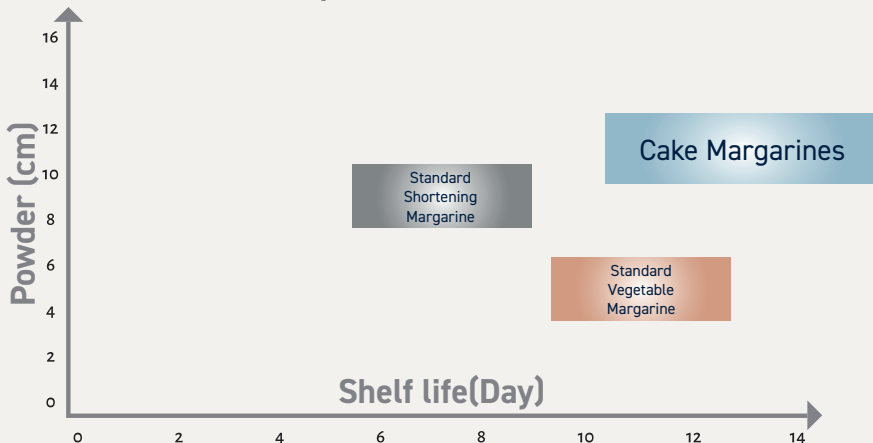
Specifications	Z-15	Z-86
Melting Point °C	36-39	38-45
N20	28-33	28-36
N30	13-17	10-18
N35	3-12	4-12



Cake Batter advantages for Product ”

- Suitable cake volume
- Homogeneous formation of the crust and inner structure of the cake.
- Preventing drying in the cake and providing freshness
- Long shelf life
- Affordable taste and eating quality

Cake Pasta / Shelf Life Performance



Main Products



Z-15



Product Description: Zer Cake Fat

Areas of Use: Sponge cakes, muffin cakes, soufflés and all vegetable anhydrous fat used in cake varieties.

Technical Data:

Melting Point (°C): 36 - 39 °C

Degree of Hardness

N 20: 28 - 33, N 30: 13 - 17, N 35: 3 - 12

Storage Conditions: Cool 20°C, away from direct sunlight. It should be stored in dry and odorless environment.

Shelf Life: 2 years.

Packaging and Shipment : Heated and insulated tanker for bulk products. Packed goods should be shipped in 20 kg boxed polyethylene bags on palettes.



Cake Solutions



Pan

Product Benefits of Fraying Pan Cake Fats

- Ideal separation of the Products from pan
- High viscosity and adhesion even to the vertical surface of the pan surface
- Smooth structure formation on the surface
- Easy cleaning of pans



Cake Filling Cream

Advantages of Cake Filling Cream Fats on the Product

- Melt in the mouth
- Easier processing
- Conformity of workability
- Homogeneous structure
- Stable structure
- Resistance to oxidation
- Odorless, neutral flavor
- Long shelf life

Specifications	Z-15	Z-86
Melting Point °C	36-39	38-45
N20	28-33	28-36
N30	13-17	10-18
N35	3-12	4-12



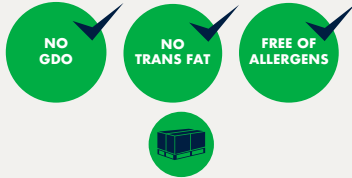
Cake Coating

Benefits of Cake Coating Margarines on Products

- Able to create ideal crystal structure by fast cooling and easy melting.
- Easy melting in the mouth
- Perfect gloss

Specifications	Z-15	Z-86
Melting Point °C	36-39	38-45
N20	28-33	28-36
N30	13-17	10-18
N35	3-12	4-12

Z-86



Product Description: Pastry Margarine with Zer Vitamin

Usage Areas: In order to produce them with vitamins, it is used in sweet and salty cookies, leavened doughs, all types of cakes, all dough such as bag biscuits.

Technical information:

Melting Point (°C): 38 - 45 °C

Hardness Degree

N 20: 28 - 36, N 30: 10 - 18, N 35: 4 - 12

Storage Conditions: It should be stored away from direct sunlight, in cool environment less than 14°C, and dry and odorless place.

Shelf Life: 1 Year.

Packaging and shipping: For bulk products Heated and insulated tanker. For packed products, in 10 kg boxed polyethylene bags on pallettes.



Cake Solutions

List Of Products

Z-15



Product Code	Product Name
11689	Zer Z15- Vegetable Margarine Cake Fat 20 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
20000 gr	20.57 kg	Box	8681407001689	-

Z-86



Product Code	Product Name
12419	Zer Z-86 Vegetable Margarine Vitamin 10 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
10.000 gr	10.30 kg	Box	8681407002419	-

Frying Oil Solutions

Ana Ürünler:

**Z-73
Z-76
Z-77**





Frying Oil Solutions

Main Products

Z-73

Z-76

Z-77

It provides high stability in frying applications. It enables late darkening, late foaming, high smoke and burning degree, long waiting time and good taste quality in fried products. Due to its high durability, it provides a cost advantage compared to other oil types. It contributes to obtaining a crispy and shiny surface in pre-frying applications.

It is used in areas such as frozen products - pre-frying, potato chips, all frying applications (meat, vegetables, fish and coated products), nut frying applications.



Frying Process Temperature Degree Selection is Important.

Temperature Degree Selection:

- It is done according to desired product qualities and economical conditions.

If the temperature is high;

- * Process time gets shorter
- * Production speed increases

However,

- The free acidity of the used oil increases.
- Fluidity, taste and odor decreases
- The cost of the product increases while the usage time of the oil is reduced.

Desired product in temperature selection qualifications are also important

- In addition to desired crust formation on the surface and moist inside products are prepared at high temperatures. Thus, crust formation is reached fast.

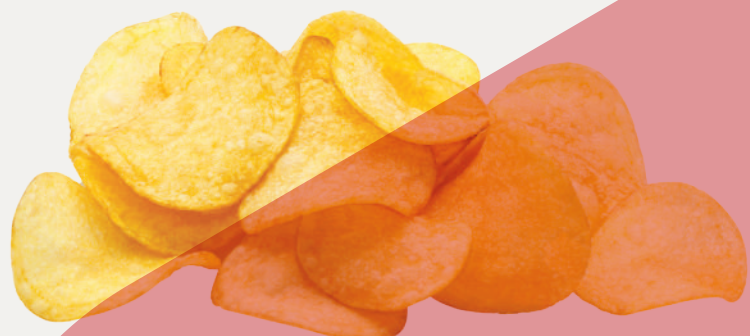


Frying Oil Regulation Limit Values / Issue 28290

Temperature (°C): ≤ 180

Polar substance : ≤ 25

Acid number (mgKOH)/g fat): ≤ 2.5

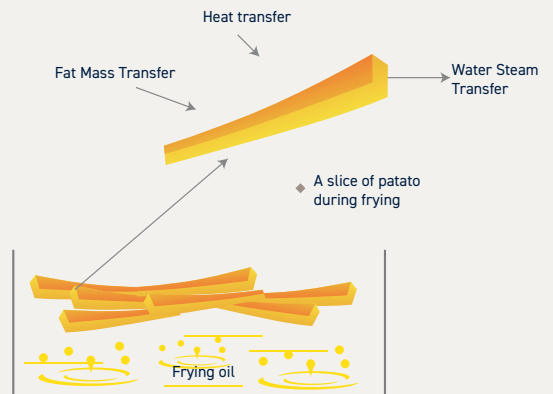




Frying Oil Solutions

Points to Consider in the Frying Process

- Frying temperature
- Polar matter measurement
- Frequent filtering of the oil to get rid of the burned parts
- Changing the oil, if oil emits smoke because of frying too many times at the same temperature for a period .



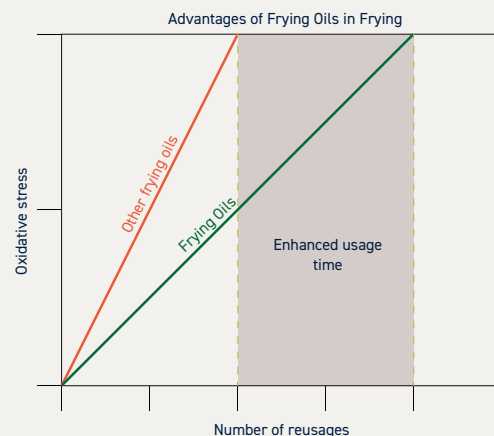
In the Frying Process The Number of Fries Is Also Important.

• It is important to measure chemical changes in the frying oil. The most important of these changes is polar substance quantity measurement. Amount of polar substance is evaluated in parallel to the frying times. Frying time is up to the amount of the substance in the oil.



Advantages of Frying and Chips Oils on the product

- High oxidative stability
- High smoke point
- Low soap value
- Soft aroma



Specifications	Z-73	Z-76	Z-77
Melting Point °C	18-24	18-24	18-24
N10	24-28	24-28	24-28
N20	3-7	3-7	3-7
N30	-	-	-

Product Description: Palm Based Vegetable Oil

Usage Area: For all kinds of fried products such as potatoes, croquettes, schnitzel and eggplant. It is a professional margarine produced by using high technology. It is used in the processes requiring superior performance, deep frying and sauteing processes.

(The suitable temperature for frying is max. 220°C. Oil can be used maximum 8 times)

Z-73



Product Description: Zer Frying Oil

Usage Area: It is used in the frying industry and in frying processes.

Storage Conditions: Away from direct sunlight, Cool below 20°C. It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Technical information:

Melting Point (°C): 18-24°C

Hardness Degree

N 10: 24-28

N 20: 3 - 7

N30: -

N 35: -

Packaging and Shipping: For bulk products, heated and Insulated tanker. If package, it is shipped with 18 lt tins on pallets.

Z-76



Product Description: Zer Plam

Usage Area: It is used in the frying industry and frying processes.

Storage Conditions: Away from direct sunlight, Cool below 20°C. It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Technical information:

Melting Point (°C): 18-24°C

Hardness Degree

N 10: 24-28

N 20: 3 - 7

N30: -

N 35: -

Packaging and Shipping: For bulk products, heated and insulated tanker. For package shipments, it is delivered with 25 lt drums on pallets.



Z-77



Product Description: Zer Aseptic Frying Oil

Usage Area: It is used in the frying industry and frying processes.

Storage Conditions: Away from direct sunlight below 20°C. It should be stored in a dry and odorless environment.

Shelf Life: 2 Years.

Technical information:

Melting Point (°C): 18-24°C

Hardness Degree

N 10: 24-28

N 20: 3 - 7

N30: -

N 35: -

Packaging and Shipping: For bulk products, heated and Insulated tanker. For packed goods, 20kg aseptic and carton boxes with pallets.

Frying Oil Solutions

List Of Products

Z-73



Product Code	Product Name
11375	Zer Z-73 Frying Oil 18lt x 1 Tin Bucket

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
16.380 gr	17,78 kg	Tin Bucket	8681407001375	-

Z-76



Product Code	Product Name
11688	Zer Z-76 Vegetable Cooking Oil 25lt x 1 Drum

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
22750 gr	-	Drum	8681407011688	-

Z-77



Product Code	Product Name
12532	Zer Z-77 Frying Oil 20 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
20.000 gr	20,61 kg	Box	8681407002532	-

Baked Product Solutions

Main Products:

Z-71
Z-75
Z-78
Z-83
Z-85
Z-86





Baked Product Solutions

Main Products

Z-71 Z-83
Z-75 Z-85
Z-78 Z-86

Although the fats used in applications vary, It is very important to have the right infrastructure in this regard.

As stated in most sources, there are some standardized fat applications. Technical team is able to meet the demands of the customer by preparing projects.



The taste of bakery products and performance is directly related with the features and quality of the fat used.



Advantages of the Cookie Dough Fats on Products

- Homogeneous structure
- Quickly dispersing in the mouth, crispy and delicious products
- Volumizing
- Stable structure



Cookie Dough Fats

Specifications	Z-71	Z-75	Z-78	Z-83	Z-85	Z-86
Melting Point °C	36-45	36-39	33-38	40-45	38-45	38-45
N20	26-33	30-39	26-32	35-45	28-36	28-36
N30	13-17	17-23	12-17	15-32	10-18	10-18
N35	3-12	6-17	3-12	10-21	4-12	4-12



Main Products

Z-71



Z-75



Z-78 %55

%58 - %60 - %70



Product Description: Zer Cream Fat

Areas of Use: It is used in all types of sweet, salty cookies dispersed in the mouth.

Storage Conditions: It should be stored away from direct sunlight, below 20°C, in a dry and odorless environment.

Shelf Life: 2 Years.

Packaging and shipping: For bulk products, heated and isolated tanker. For packed goods, 20 kg polyethylene bag in the box. It should be shipped with pallets.

Technical information:

Melting Point (°C): 36-45 °C

Hardness Degree

N 20: 26-33 N 30: 13-17 N 35: 3-12

Product Description: Zer Pastry Margarine

Areas of Usage: It is used in sweet and salty cookies, leavened doughs, all types of cakes, all dough such as bag biscuits.

Technical information:

Melting Point (°C): 36-39 °C

Hardness Degree

N20: 30-39

N30: 17-23

N35: 6-17

Storage Conditions: Cool, away from direct sunlight below 14 °C degrees. It should be stored in a dry and odorless environment.

Shelf Life: 1 Year.

Packaging and shipping: Packed goods must be shipped in 10 kg polyethylene bags in boxes and on pallets.

Product Description: Zer Vegetable Margarine

Usage Areas: It can be used in breakfasts, omelets, cakes and all pastries.

Technical information:

Melting Point (°C): 33-38 °C

Hardness Degree

N20: 26-32

N30: 12-17

N 35: 3-12

Storage Conditions: Cool, away from direct sunlight, below 14°C degrees. It should be stored in a dry and odorless environment.

Shelf Life: 1 Year.

Packaging and shipping: 200gr and 250gr packages. Inbox quantities can be 20, 24, 30 and 48 pieces. Boxes should be shipped on pallets.



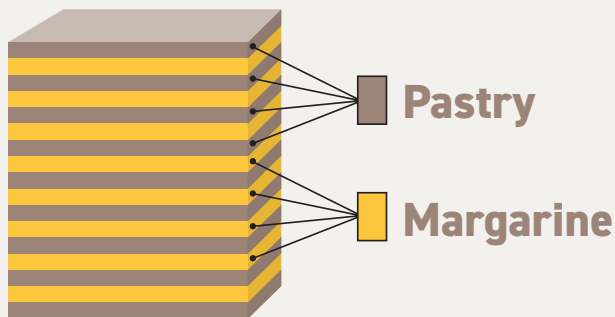
Baked Product Solutions



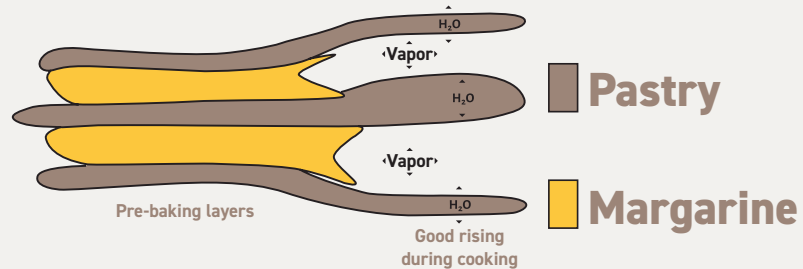
Laminated Products

Fat has always the leading role for the products such as puff pastry and croissants. Therefore, it is listed among the products those require high efforts and sensitivity. It is important to obtain volume, elasticity and non-brittle structure for the laminated products.

Dough and margarine in puff pastry



Puff pastry during the baking process



Advantages of Lamination Fats on the Product

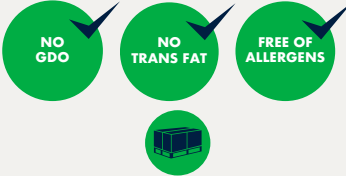
- Homogeneous lamination structure
- Direct cooking or freezing application
- Swelling
- Plasticity



Laminated Products Pastry Fats

Specifications	Z-71	Z-75	Z-78	Z-83	Z-85	Z-86
Melting Point °C	36-45	36-39	33-38	40-45	38-45	38-45
N20	26-33	30-39	26-32	35-45	28-36	28-36
N30	13-17	17-23	12-17	15-32	10-18	10-18
N35	3-12	6-17	3-12	10-21	4-12	4-12

Z-83



Product Description: Sliced Puff Pastry and Pastry Fat
Areas of Use: For use in layered and rounded pastries is ideal.

Technical information:
 Melting Point (°C): 40-45 °C

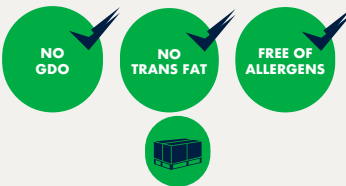
Hardness Degree
 N20: 35-45
 N30: 15-32
 N 35: 10-21

Storage Conditions: Away from direct sunlight, cool below 14 °C. It should be stored in a dry and odorless environment.

Shelf Life: 1 Year.

Packaging and shipping: The packed goods are shipped in 10 kg polyethylene bags in boxes and on pallets.

Z-85



Product Description: Pastry Butter
Areas of Use: It is used in all fermented pastries.

Technical information:
 Melting Point (°C): 38-45 °C

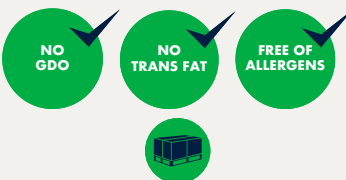
Hardness Degree
 N20: 28-36
 N30: 10-18
 N 35: 4-12

Storage Conditions: Away from direct sunlight, cool below 14 °C. It should be stored in a dry and odorless environment.

Shelf Life: 1 Year.

Packaging and shipping: The packed goods are shipped in 10 kg polyethylene bags in boxes and on pallets.

Z-86



Product Description: It can be used for production of Pastry Fat with Zer Vitamin.

Areas of Usage: Sweet and salty cookies, yeast dough, all with vitamins in all dough products such as cakes and bag biscuits.

Technical information:
 Melting Point (°C): 38-45 °C

Hardness Degree
 N20: 28-36
 N30: 10-18
 N 35: 4-12

Storage Conditions: It should be stored away from direct sunlight, in cool environment less than 14°C and dry and odorless place.

Shelf Life: 1 Year.

Packaging and shipping: The packed goods are shipped in 10 kg polyethylene bags in boxes and on pallets.

Industrial Margarine Fats

Specifications	Z-71	Z-75	Z-78	Z-83	Z-85	Z-86
Melting Point °C	36-45	36-39	33-38	40-45	38-45	38-45
N20	26-33	30-39	26-32	35-45	28-36	28-36
N30	13-17	17-23	12-17	15-32	10-18	10-18
N35	3-12	6-17	3-12	10-21	4-12	4-12

Baked Product Solutions

Product List

Z-71



Product Code	Product Name
11672	Zer Z71- Vegetable Margarine Cream Fat 20 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
20.000 gr	20,57 kg	Box	8681407001672	-

Z-75



Product Code	Product Name
11511	Zer Z-75 Vegetable Margarine Pastry 10 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
10.000 gr	10,30 kg	Box	8681407001511	-

Z-78



Product Code	Product Name
15403	Zer Z-78 Vegetable Margarine 200gr x 24 Package

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
200 gr	4,9 kg	Box	8681407005403	-

Z-83



Product Code	Product Name
12402	Zer Z-83 Vegetable Margarine Mille-Feuille and Patty 10 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
10.000 gr	10,30 kg	Box	8681407002402	-

Z-85



Product Code	Product Name
12341	Zer Z-85 Vegetable Margarine Pastry 10 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
10.000 gr	10,30 kg	Box	8681407002341	-

Z-86



Product Code	Product Name
12419	Zer Z-86 Vegetable Margarine Vitamin 10 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
10.000 gr	10,30 kg	Box	8681407002419	-

Notes :

Baklava Solutions

Main Products:
Z-80
Z-81



Baklava Solutions

Main Products

Z-80

Z-81



Baklava consumers and baklava industry have expectations regarding quality, taste, shelf-life characteristics. Baklava that meets these expectations; enhances the stability, firmness (crunchiness), absorption of oil in dough and redness.



Specifications	Z-80	Z-81
Melting Point °C	35-38	35-38
N20	22-30	22-30
N30	6-10	6-10
N35	3-7	3-7



Baklava margarines; provides volume to dough, makes it fry in gold color and gives wonderful butter flavor taste.



Baklava Margarines Advantages on the Products

- Oxidation resistance
- Fast crystallization
- Ability to maintain strength
- Volumizing
- Fast melting feature in the mouth



Butter
Flavored

Z-80



Product Description: Zer Baklava Margarine

Usage Areas: It can be used for Baklava making and all other syrupy type desserts by adding aroma.

Technical information:

Melting Point (°C): 35 - 38°C

Hardness Degree

N20: 22-30

N30: 6-10

N 35: 3-7

Storage Conditions: It should be stored away from direct sunlight, in Cool environment less than 14°C and dry and odorless place.

Shelf Life: 2 Years.

Packaging and shipping: For bulk products Heated and insulated tanker.

For packed products, it should be delivered in 18 Lt tins on palette.



Z-81



Product Description: Zer Plain Baklava Margarine

Usage Areas: It can be used for Baklava making and all other syrupy type desserts.

Technical information:

Melting Point (°C): 35 - 38°C

Hardness Degree

N20: 22-30

N30: 6-10

N 35: 3-7

Storage Conditions: It should be stored away from direct sunlight, in Cool environment less than 14°C, and dry and odorless place.

Shelf Life: 2 Years.

Packaging and shipping: For bulk products Heated and insulated tanker.

For packed products, it should be delivered in 18 Lt tins on palette.



Baklava Solutions

List Of Products

Z-80



Product Code	Product Name
15281	Zer Z-80 Baklava Margarine 18 lt x 1 Tin

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
16380 gr	17 kg	Tin	8681407005281	-

Z-81



Product Code	Product Name
11702	Zer Z81 - Pure Baklava Margarine 18 lt x 1 Tin

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
16.380 gr	17,78 kg	Tin	8681407001702	-

Other Solutions

Z-44



Product Description: Zer Bouillon Fat

Uses: It can be used for Industrial tablet bouillon production.

Technical information:

Melting Point (°C): 35 - 39°C

Hardness Degree

N 20: min-84

N30: 25-30

N 35: 15-20

Storage Conditions: It should be stored away from direct sunlight, in cool environment less than 14°C. It should be stored in dry and odorless place.

Shelf Life: 2 Years.

Packaging and shipping: For bulk products heated and insulated tanker. Packed goods must be shipped in 20 kg polyethylene bags in boxes and on pallets.

Product Code	Product Name
17964	Zer Z-44 Vegetable Margarine 20 kg x 1 Box

Net Weight	Box Gross Weight	Outer Package	Product Barcode	Box Barcode
20000 gr	20,5 kg	Box	8681407007964	-

