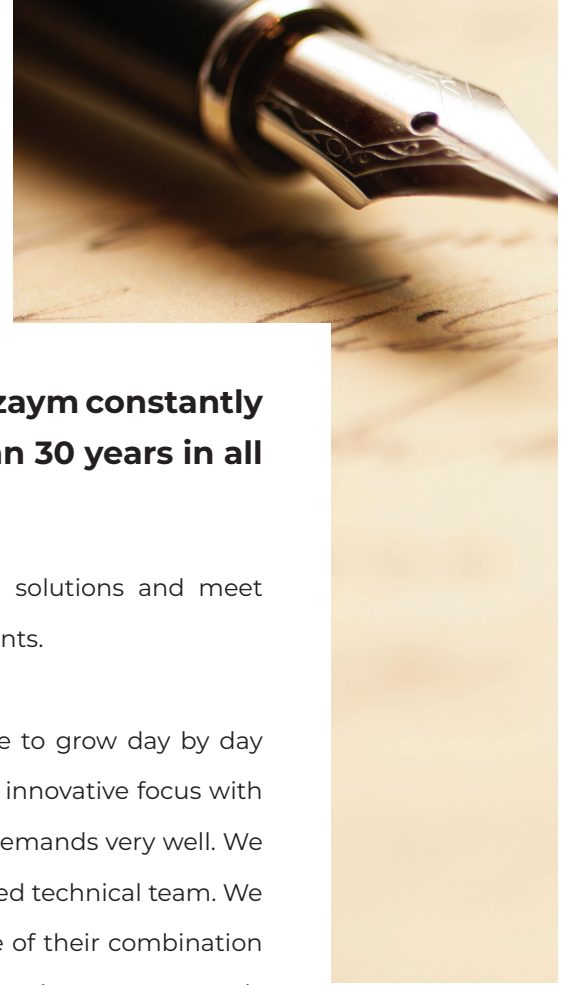


# The taste, The difference

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

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## About Us

**FERZAYM Gıda established in Istanbul / TURKEY Ferzaym constantly follows innovation with our experience of more than 30 years in all products containing enzymes an flour.**

Our objective is to meet our customer's expectations by providing solutions and meet consumer demand with high - quality and cost - effective food ingredients.

We as Ferzaym company export to many different countries continue to grow day by day with our distributors and partners. Ferzaym Works with a solution and innovative focus with its experienced staff who follow the changing market conditions and demands very well. We serve with our products focused on customer needs and our experienced technical team. We formulate enzyme premixes & mixes that have greater effects because of their combination Our work team works customer-oriented like tailor made solutions all the time Our success is based on our team that monitoring the ever - evolving enzyme technologies and to conduct sharing knowledge with R&D companies that gives us new enzymes developments. The enzymes that we use are carefully selected and complementary enzymes. Our company policy is to act fast and to give better solutions to changing demands on the market which we have penetrated. Our experts always keep sharing with our customers a wide range of ingredient solutions such as: enzymes, flour improvers, bread improvers, pastry products, raw materials, flavors, vitamins & mineral premixture, and other inspiring solutions such as for clean labeling Reaching more than 20 countries, Ferzaym s aim is to spread out its high quality products to all around the World. We export our products to the Balkan, Germany, France, Netherlands, Kazakhstan, Uzbekistan, countries Tajikistan, Turkmenistan, Qatar, Oman, Pakistan, Saudi Arabia, Jordan, Egypt, Libya etc.. in short, all over the world.

*Let's always be in touch.*





# Our Solutions

- MILLING INDUSTRY: All Enzymes, Premixture, Vitamin and minerals
- Artisan and industrial bakeries Premixes and raw materials for bakery products
- Industrial productions such BISCUITS ,CRAKERS, WAFER
- NOODLE & PASTA industry
- Fortification VITAMINS & MINERAL PREMIXES
- LABORATORY QUIPMENT FOR MILLS AND BAKERIES
- IMPROVER FOR INDUSTRIAL PRODUCTS ( TOAST BREAD, HAMBURGER BUNS,PITTA BREAD, TORTILA BREAD...)
- PATISERY PRODUCTS ( Baking powder, whipping agent, cake mix, sugar paste, Egg replacer )
- CHEMICALS FOR FOOD SECTOR ( raw materials )

# Pastry Product List



- Whipping Cream
- Cake Mix Powders
- Chrlotte Bavarois
- Powders
- Cake Gel Emulsifie
- Sugar Paste
- Cold Glazesr
- Filling Cream (Bake Stable)
- Decoration Topping Sauces
- Baking Powder
- Vanilin With Sugar
- Cream Patisserie Powder-Cold



# Vitamin and Minerals

Vitamin and mineral premixture, formulation is changeable depend on customer demand and country regulation.



## Vitamins

- VITAMILL B1 (Thiamine)
- VITAMILL B2 (Riboflavin)
- VITAMILL B3 (Niacin)
- VITAMILL B6 (Pyridoxine)
- VITAMILL B9 (Folic Acid)
- VITAMILL B5 (Pantothenic Acid)
- VITAMILL B12 (Cobolamin)

## Minerals

- VITAMILL Fe (Iron -Ferrous)
- VITAMILL Zn (Zinc)
- VITAMILL VM





## **Improver for Bakeries and Industrial Bakeries**

## Product Name

## Description

VITABAKE MAX

Improver for bread -700gr/100kg wheat flour

VITABAKE TST

Improver for tosted bread-1000gr/100 kg wheat flour

VITABAKE PLUS

Improver for baguette bread-500gr/100 kg wheat flour

VITABAKE LVS

Improver for lavash, flat bread-200gr/100 kg wheat flour

VITABAKE PX

Improver for pizza -1000gr/100 kg flour

VITABAKE WB

Improver for whole wheat and bran bread-500gr/100kg flour

VITABAKE PAN

Improver for Panettone bread

VITABAKE GF

Improver for gluten free-1000gr/100 kg mixture

VITABAKE FT

Wheat flour tortilla improver

VITABAKE RY

Improver for rye bread

VITABAKE 1000

Improver for frozen dough- 1000gr/100 kg wheat flour

VITABAKE FRESH

Improver freshness-100gr/100kg wheat flour

VITABAKE SOFT

Increase Extensibility-20gr/100 kg wheat flour

VITABAKE WA

Increase water absorption value and stability

VITABAKE MLD

Anti- mould - 200-400 gr/100 kg wheat flour

VITABAKE ULTRA

Anti- mould - 100-300 gr/100 kg wheat flour

VITABAKE DTM

Diacetyl tartaric acid ester of mono and diglycerides

VITABAKE SSL

Sodium Stearoyl Lactylate

VITABAKE GMS

Mono and Diglycerides of Fatty Acids

VITABAKE GG

Guar Gum

VITABAKE SP

SAPP 28

VITABAKE CA

Encapsulated Citric Acid

VITABAKE ML

Encapsulated Malic Acid

VITABAKE SA

Sorbic Acid

VITABAKE PS

Potassium Sorbate

VITABAKE CP

Calcium Propionate

VITABAKE GLY

Glycerin

VITABAKE MLT

Dark malt Flour

VITABAKE G-PLUS

Egg Replacer

VITABAKE SD

Sour Dough powder







# Premixture for Flour Mills

## Product Name

- VITAMILL 1000
- VITAMILL BGT
- VITAMILL 6000
- VITAMILL 100
- VITAMILL 5000

## Description

- Improver Whole wheat flour
- Improver for baguette
- Improver for hamburger buns
- Improver for bread
- Improver for toast bread
- VITAMILL SFT
- Improver for lavash
- VITAMILL 7000
- Improver for croissant
- VITAMILL 8000
- Improver for pizza
- VITAMILL 2000
- Improver for Ciabatta bread
- VITAMILL 3000
- Improver for pitta bread
- VITAMILL 4000
- Improver for Lebyoshka, bread
- VITAMILL PST
- Improver for pasta
- VITAMILL 200
- Improver for low FN value flour



# Enzymes



## Product Name

- VITAMILL A
- VITAMILL A 180
- VITAMILL HMS
- VITAMILL BXL
- VITAMILL HMS 1000
- VITAMILL HMS 2000
- VITAMILL HMS 3000
- VITAMILL LPS
- VITAMILL GOX
- VITAMILL AMG
- VITAMILL CRST
- VITAMILL M
- VITAMILL TG
- VITAMILL ENG
- VITAMILL SOO FRESH
- VITAMILL FLV
- VITAMILL SSL
- VITAMILL DMT
- VITAMILL RL
- VITAMILL PRT
- VITAMILL PRT 40
- VITAMILL WX
- VITABAKE MLT
- VITAMILL SF
- ASCORBIC ACID
- VITAMILL PST
- VITAMILL PST CIR
- VITAMILL BOOSTER



# Description

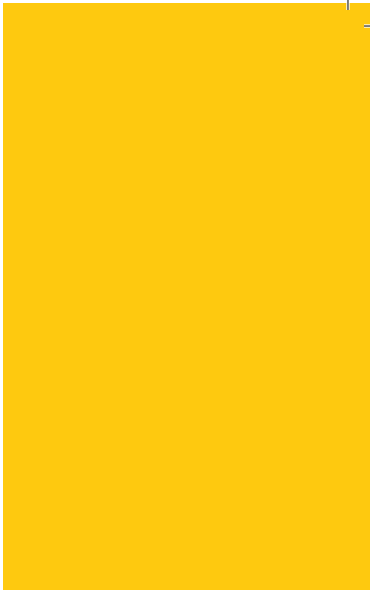
- Fungal alpha amylase
- Special enzyme for decreasing falling number
- Fungal Xylanase Enzyme
- Bacillus Xylanase
- Endo Xylanase Enzyme
- Pentosanase enzyme
- Hemicellulase for flat bread
- Lipase enzyme
- Glucose Oxidase Enzyme
- Amyloglucosidase enzyme
- Enzyme for crispy structure
- Emulsifier Replacer
- Transglutaminase Enzyme
- Vital Wheat Gluten Replacer
- Fresh keeping Enzyme
- Flavour for different products
- Sodium stearyl lactate
- Diacetyl tartaric acid ester of mono and diglycerides
- L Cysteine replacer, improve extensibility
- Protease enzyme
- Decrease index value for flour
- Protease enzyme for waffle
- Dark Malt Flour
- Soya Flour
- VITAMIN C
- Pasta Improver
- Yellow Colour for pasta
- Improve volume

















We are not only  
your **supplier**  
but also  
your **corporate**  
**solution partner.**



[www.ferzaym.com](http://www.ferzaym.com) | [info@ferzaym.com](mailto:info@ferzaym.com)



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İkitelli OSB. Mah. Milas Cad. No:7-11 Tem 34 Ekspres

İşyeri No:72 34490 Başakşehir / İSTANBUL

+90 212 803 54 67 - +90 533 159 60 07

info@ferzaym.com | export@ferzaym.com | sezayi@ferzaym.com

