



**FOOD INDUSTRY INGREDIENTS**



**Exporting Company:**



**IMPORT & EXPORT**

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## Charlotte / Bavaroise Powders



**Preparation:** 200 grams of Meister charlotte powder, 250 grams of water (25°C), 1000 grams of slightly whipped cream

Mix Meister charlotte powder with water until the powder dissolves. While mixing, add the slightly whipped cream and continue mixing. Pour the mixture into the tart ring / mold which has a pre-cooked sponge cake layer at the bottom. Keep it in the fridge until it chilled and then remove the cake out of the mold. After decorating as you wish, the cake is ready to be served.



COCOA



RASPBERRY



TIRAMISU



BANANA



CARAMEL



KIWI



PLAIN



STRAWBERRY



## **Meister Pastry (Additives) Emulsifiers**

Meister pastry emulsifiers are designed according to the periodical and continuous mixing methods of medium to big size production plants.

Meister pastry emulsifiers can be used in the production of biscuits, cakes, tarts, pastry products, wafers, waffles, halvahs, cookies and gum candies (soft confectionary).



### **Packaging Options:**

**A)** 2 x 5kg plastic buckets / carton

**Carton Size:** 49 x 25 x 19 cm

**B)** 15 kg plastic buckets Size: 35.5 cm Radius, Height 27 cm



## **Meister Ice-Cream (Additives) Emulsifiers**



**Packaging:** 2 x 5kg plastic buckets / carton

**Carton Size:** 49 x 25 x 19 cm



## Meister Baking Powder

Meister Baking Powder allows pastry products to expand as desired, with consistent quality.



Packaging: 4 x 3 kg Plastic Buckets / Carton  
Carton Size: 41 x 41 x 16 cm

## Meister Pastry Cream Powder

**Preparation:** Mix 1 kg Meister Pastry Cream Powder with 2,5 kg milk or 3 kg water for 5 minutes. Chill the prepared cream for 30 minutes in the refrigerator for later use.



Packaging: 10 x 1 kg bag / carton  
Carton Size: 42 x 32 x 19 cm

*Easy to Use, Longer Shelf Life*

*Better Price, More Cream...*

## Meister Whipping Cream Powder

**Preparation:** Meister Whipping Cream is an ideal filling and decorative product for all sorts of pastries. It is vegetable based, and does not crack, collapse or fade.

Meister Whipping Cream can hold more water in comparison to other whipping cream powders, allowing more whipping cream for your money.



Packaging: 10 x 1 kg bag / carton  
Carton Size: 42 x 32 x 19 cm

## **Meister Creme Caramel**

**Preparation:** Mix an egg yolk with 500 ml of cold milk or water until fully combined. Then, pour the mixture into a pan and add 100 gr of Meister Creme Caramel Powder while constantly stirring on medium heat. Pour the mixture into pre-prepared caramel sauced molds and cool until it reaches room temperature. After that, chill them in the refrigerator. Before serving invert the mold on a plate.



**Packing:** 12 x 1 kg Tin Box / Carton  
**Carton Size:** 48 x 36 x 22 cm

