




UNiKA
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**TURKISH
SPECIALTY
BREAD
MIXES**

TURKISH SPECIALTY BREAD MIXES PRODUCT LIST



+ FRENCH BAGUETTE PREMIX

+ MULTIGRAIN BREAD PREMIX

+ RYE BREAD MIX

+ TOPPING A B C D



+ SMYRNA SULTANA BREAD AND BUN MIX

+ FITNESS BREAD MIX

+ RYE BARLEY BREAD MIX

+ SALT FREE CEREAL BREAD MIX

+ SEMOLINA BREAD MIX

+ PURPLE BREAD MIX

+ CHIA BREAD MIX

+ DARK RYE BREAD PREMIX

FRENCH BAGUETTE PREMIX



**STRENGTH
Point**

Specially prepared mixture for making French Baguette Bread and **Natural Rye 15 %**

Key Ingredient Wheat Flour (66.65%), Wheat Gluten(15%), Dextrose(2%)

PHYSICAL Cream color Humidity Max 10%

Country of Origin Product of Turkey / non GMO

Shelf-life & Storage 12 months Store in cool, dry, clean environment.
20 kg./bag



MULTIGRAIN BREAD PREMIX



**STRENGTH
Point**

Specially prepared mixture for making Multigrain Bread. **54% Grains Of 9 Types**

Key Ingredient

Sunflower Kernels(25%), Flaxseed(7%), Sesame(5%), Wheat Flakes(4%), Oat Flakes(3%), Rye Flakes(3%), Wheat Bran(2%), Rye Malt(1.5%), Natural Rye Sour(1.5%)

PHYSICAL

Cream color Humidity Max 10%

**Country
of Origin**

Product of Turkey / non GMO

**Shelf-life
& Storage**

12 months Store in cool, dry, clean environment.
20 kg./bag



RYE BREAD MIX



**STRENGTH
Point**

Key Ingredient

Specially prepared mixture for making Rye Bread.
Rye Flour 33.2%

Wheat Flour(63.765%), Rye Flour(32%), Dark Malt Flour(0.7%), Natural Rye Sour(0.6%), Rye Malt(0.6%)

PHYSICAL

Cream color Humidity Max 10%

**Country
of Origin**

Product of Turkey / non GMO

**Shelf-life
& Storage**

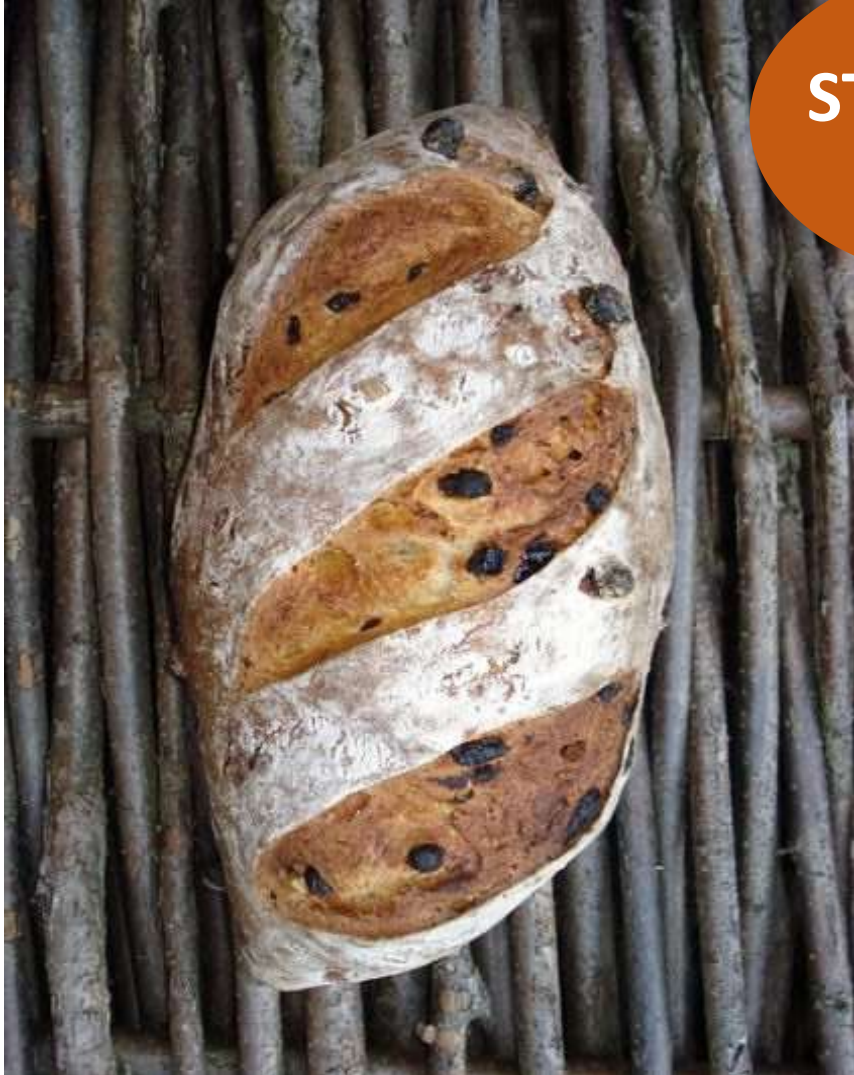
12 months Store in cool, dry, clean environment.
20 kg./bag



SMYRNA SULTANA BREAD AND BUN MIX



**STRENGHT
Point**



Sultanina or Grape of Izmir is the mainland of dried raisin. Largest Seedless, Most Keep Juice and Taste Good in the **World**.

Smyrna Sultana

Mix with Wheat Flour, Sun Dried Raisins, Cinnamon, Sunflower Seed and Diverse Nutritional and Delicious Spices and Ingredients.

FITNESS BREAD MIX

STRENGTH Point



Fitness Bread

is a very good choice in healthy and well balanced diets and for who play sports.

It contains much more proteins, vitamins and fibers then any other types of bread because of it's whey powder content grains and cereals which have more protein and fiber.

It has a very pleasant aroma and long shelf life

RYE BARLEY BREAD MIX



STRENGTH Point

Rye and barley are different than wheat and have become more popular due to their **high** content of **fibers and health benefits.**

Rye and barley both have a very good positive effects on diabetic disease. Barley & Rye bread is dense and heavy bread with its **distinctive aroma and smell.**

Very delicious, one slice is enough to make you feel full. It regulates blood sugar. And it is highly recommended for diabetics.



SALT FREE CEREAL BREAD MIX



**STRENGTH
Point**



Salt Free Bread Mix

is a mixture of Rye, Barley, Wheat and Oat.
It has 4 Cereals and does not contain salt.

It has a unique flavor dense bread and also
very good in health benefits.

It is easy to produce and it has a long shelf life.

SEMOLINA BREAD MIX

**STRENGTH
Point**



Semolina Bread

is made of durum wheat (yellow wheat).

It's a **very delicious soft bread**, ideal for mini Sandwiches, Paninis, Ciabattas, Rolls and Big Breads. It has a golden crust and yellowish color.

You can call this bread as a “**Golden Bread**”.

It reminds the taste of Pasta. Because the Pasta Flour is also made of durum wheat.

PURPLE BREAD MIX

STRENGTH
Point



PURPLE BREAD

is very popular in nowadays because of it's different color and taste.

Just add water and yeast to the purple bread mix.

Natural color from **Purple Carrot and Beet Root Flour** and pieces.

You can also! make Cookies and Cakes with Purple Mix. You will use purple mix instead of white flour in your cookie or cake recipes.

CHIA BREAD MIX

STRENGTH
Point



PERFECT
KETO BREAD
GLUTEN FREE



Chia Bread Mix is very tasty, easy to make it and very **Nutritious & Healthy with High content of Fibers, Proteins, Vitamins.**

Chia is an ancient grain which is very popular nowadays among people who wants to be fit and **who wants to eat healthy breads.**

Chia bread mix also contains Pumpkin Seed, Sunflower Seed, Linseed, and Sun Dried Tomatoes Flour.

DARK RYE BREAD PREMIX

Selling Point

Dark Rye Bread Premix

Is easy and best way to **produce economic and very good quality rye breads.**

It contains rye sourdough and rye malt which allows to **make extra good smell and tasty real rye breads.**

You will add 2 kg of flour to 1 kg of dark rye bread premix.

Rye bread has long shelf life and suitable for diets and for diabetics.



DARK MALT FLOUR

**STRENGTH
Point**



Dark Malt Flour

is made of Barley Malt. It gives **Darker Color** and **Nice Aroma** to special breads like Country, Multigrain, Rye, Wholewheat. Should be added 300-1000g to 100kg of flour.

MULTIGRAIN TOPPING - FITNESS BREAD TOPPING



STRENGTH
Point



We use Multigrain Topping to decorate special bread. There are **3 types**.

Multigrain topping A/ Ingredients: Wheat Flakes, Rye Flakes, Sesame, Sunflower Seed.

Multigrain topping B/ Ingredients: Plus to Multigrain Topping A it contains Linseed.

Multigrain topping C/ Ingredients: Plus to Multigrain Topping B it contains Corn Semolina.

Fitness Bread Topping D/ Ingredients: Oat Flakes & Linseed.