



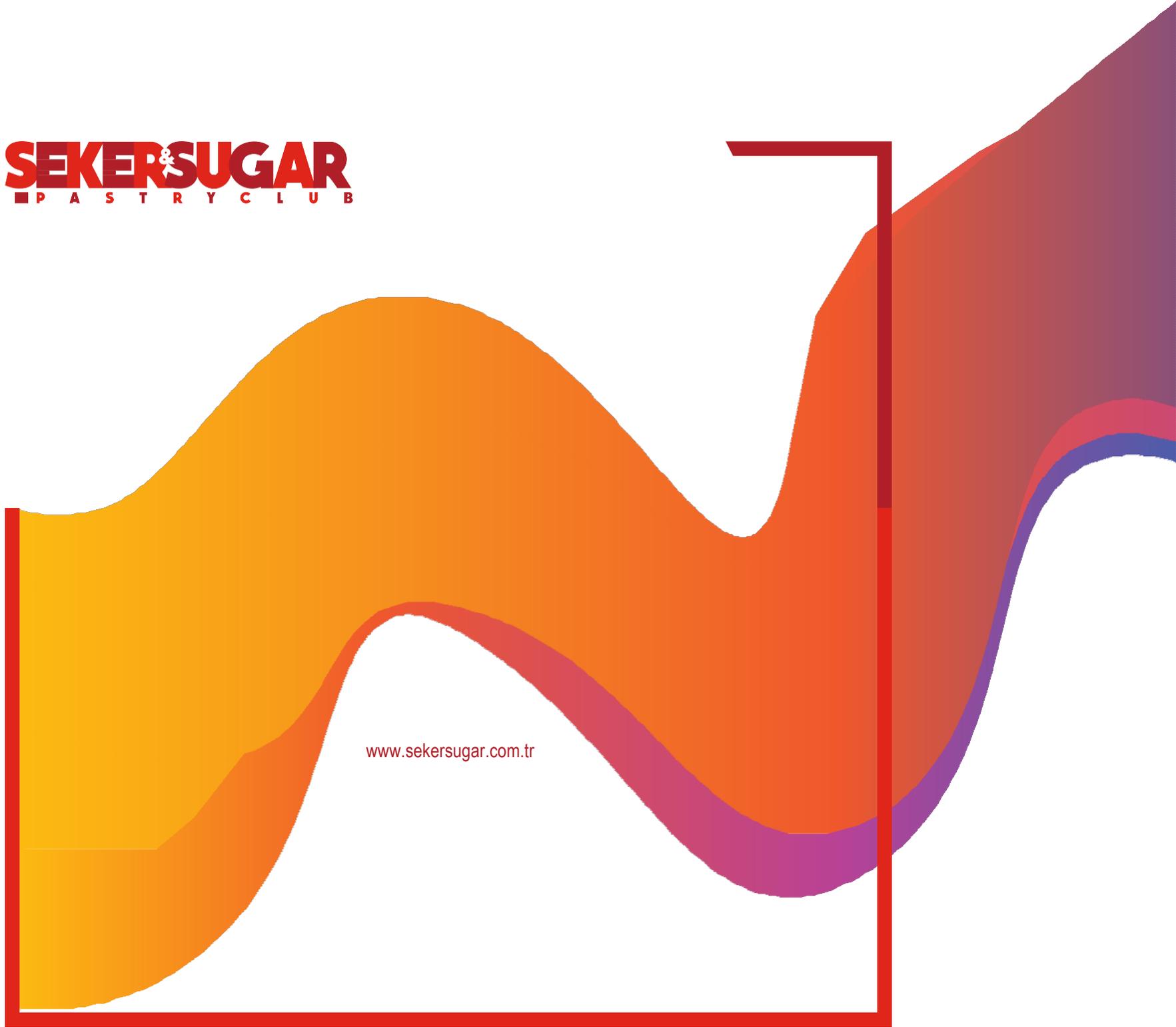
DESIGN TASTE

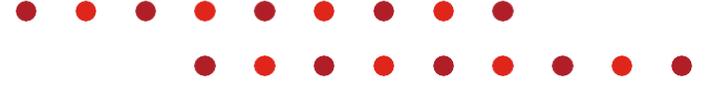


SEKERS & SUGAR
P A S T R Y C L U B

SEKERS&SUGAR
P A S T R Y C L U B

www.sekersugar.com.tr





ABOUT US

Our company was established as a family business by Bayram Pak, which is known for its research and innovative aspect in the sector, and has provided important services to the pastry industry for years. In order to bring innovation to the sector, he started to travel to Italy in 1996 and started to work for the production of Sugar Dough for the first time in Turkey in 1999 with the knowledge and accumulation support of Renato Bossi, the famous cake decoration technician. In 2000, he founded Pak Decorative Cake Ornaments Company and started to sell under this brand name by creating Şeker & Sugar brand. Thanks to its creative and innovative approach, our company, which developed 1100 kinds of cake decoration products (animals, flowers, Christmas models, writing plates, etc.), has pioneered the sector significantly in this sense. In 2004-2006, it started to produce Chocolate Transfer Gelatins with modern machine investments and R&D studies for new products and strengthened its place in the sector. With its vision and innovative attitude that always embraces development, it has been on the offensive especially since 2012. With its large investments in the Product Development Department, it has rapidly developed its product range and introduced the sector to many new products. By observing the basic needs of the sector, it has launched many more innovative products such as dough for modeling, chocolate products to capture different flavors, edible healthy food glue, Lace Powder, Lace Dough, Royal İcing, Isomalt, Edible Fabric to maximize the art of decoration in the pastry sector. By establishing ŞEKER & SUGAR Academy between 2015-2017, our company, which actively trains our participants free of charge by pastry chefs with superior quality management understanding, tried to fulfill its social responsibility with great dedication for the development of the sector. Starting to work on intensive pigment food coloring in 2018-2019, our company presented these products to your liking towards the end of 2019. By establishing the Cake Flash brand in 2019, he introduced a very expected product in the sector, edible, printable, new generation picture paper to the sector as its own production. Pak Decorative Cake Ornaments, which always follow the world closely, are happy to share with you all the experience they have brought from the past and all the new products they have obtained with their innovative productivity. We wish you to make delicious cakes with a never-ending desire for art, and we offer our endless thanks for choosing us.

WITH GRATITUDE...



CAKE,
IT IS NOT JUST A
CONSUMABLE MATERIAL, A
FIELD OF DESIGN IN WHICH
CREATIVITY IS EXHIBITED IN
ALL DIMENSIONS.



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SUGAR PASTE

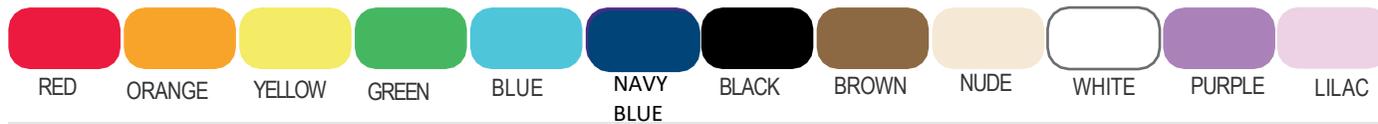
5 KG - 2.5 KG - 1 KG (BUCKET/BOX) - 500 GR - 200 GR



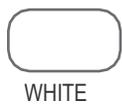
200 GR - 500 GR - 1 KG (21 COLOR SELECTION)



2,5 KG (13 COLOR SELECTION)



5 KG (1 COLOR SELECTION)



6

USAGE:

Coating & Decor Buttercream is also suitable for ganja and shunt plastered cakes.

FEATURES:

- Edible
- VEGAN
- Gelatin-free.
- Offers infinite creativity.
- Provides a smooth view.
- Does not crack or tear.
- Wide range of colors
- White and colored flavor of vanilla
- Black and brown flavor of cocoa

RECOMMENDATIONS:

You can use our Potato Starch when roll it out the product with rollers.

MODELLING PASTE

1 KG

yenilebilir
edible

It is used to
make decorative
figures for your
cakes.



1 KG (6 COLOR SELECTION)



USAGE:

Figure modeling, bust and sculpture construction, extra stable decor development. It also takes the place of coating in hot weather conditions.

FEATURES:

- Edible
- Gelatin-free.
- Colour options
- Easy to shape
- Suitable for stick and wire use
- Dries quickly
- Quickly fuses, does not show additional trace
- Reduces the chance of collapse in standing models.
- Vanilla flavor

RECOMMENDATIONS:

Avoid prolonged contact with air as it has fast drying feature.

FLOWER PASTE

500 GR



It is used to
make decorative
flowers for your
cakes.

YENİLEBİLİR
EDIBLE

USAGE:

Making flowers and fine décor

FEATURES:

- Edible
- Gelatin-free.
- Colorable
- Can roll it out the dough thin
- Suitable for wire
- Having a soft and velvet structure
- Dries easily
- Vanilla flavor

RECOMMENDATIONS:

The parts that are completed by making with flower dough are sensitive and can be easily broken.

CHOCOLATE MODELLING PASTE

1 KG (BITTER AND WHITE CHOCOLATE)

yenilebilir
edible

Chocolate Modeling
Dough can be used
to coating your cake
and make
decorative figures.



USAGE:

- Figure modeling, bust and sculpture construction
- Extra stable decor development

FEATURES:

- Edible
- Gelatin-free.
- Colorable
- Taste of chocolate
- Bright appearance
- You can work long hours.
- Softens quickly with hand warmth
- Does not reveal additional traces
- It blends right in.

RECOMMENDATIONS:

- It is sensitive due to the oils in it and should not come into contact with sunlight for a long time
- Work in a cool and dry environment.

CAKE LACE DOUGH (READY MIX)

200 GR



Easier and faster decoration product with its ready-to-use formula

READY TO MIX  KARIŞTIRILABİLİR

edible / yenilebilir

200 GR (6 COLOR SELECTION)



GOLD

SILVER

COOPER

PEARL WHITE

PINK

BLUE

USAGE:

- Cake and cookie decoration
- Making clothes in figures

FEATURES:

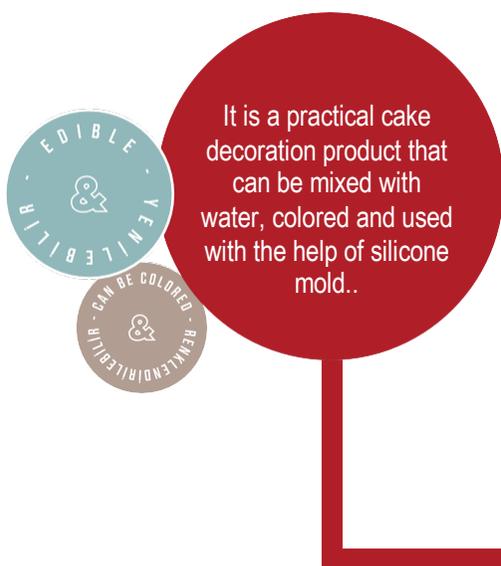
- Edible
- Ready-to-use formula
- Bright color options
- Permanent soft and flexible structure

RECOMMENDATIONS:

- Follow the operating instructions.
- Store the cooked product in such a way that it does not breathe.
- If the product has dried, gently run it in the steam of a kettle

CAKE LACE POWDER

200 GR



It is a practical cake decoration product that can be mixed with water, colored and used with the help of silicone mold..



USAGE:

- Cake and cookie decoration
- Making clothes in figures

FEATURES:

- Edible
- Easy to use
- Flexible
- Colorable
- Matte appearance
- Easy to remove from the mold

RECOMMENDATIONS:

- Follow the operating instructions.
- Do not overcook the product.
- Use original mold.
- Store the cooked product in such a way that it does not breathe.
- If the product has dried, gently run it in the steam of a kettle.

ROYAL ICING

500 GR



Product where you can capture creative patterns and textures with colorable, tightening bag and stencil

Can be colored

yenilebilir
edible

USAGE:

- Creating decor and texture
- Can be used with stencil, tightening bag and sense.

FEATURES:

- Edible
- Amazing taste.
- Colorable
- Homogeneous appearance after coloring
- Smooth texture
- Does not break
- You can adjust the consistency according to the water ratio.

RECOMMENDATIONS:

- Make sure that the whipping bowl is washed and dry before use.
- Follow the using instructions.
- Store the made product in a cool place in such a way that it does not breathe.

ISOMALT

500 GR- 2.5 KG- 5 KG

yenilebilir / edible

Product used in the construction of various effects (water, lake, etc.) with its colorable transparent structure



USAGE:

- Giving decor, shape and effect
- Croquant, making lollipops

PROPERTIES:

- Edible
- Additive-free granular structure
- Suitable for silicone molds
- Transparent appearance
- Colorable
- Aroma can be added.

RECOMMENDATIONS:

- Follow the using instructions.
- Do not forget to wear heat resistant gloves.
- Do not forget to polish your model with blowtorch.
- If you want to keep it for a long time, you may be injured by spray food varnish.

EDIBLE FABRIC

50X70 CM



You can use it in your cake decoration, figure decoration and cake coatings with its fabric appearance.

YENİLEBİLİR KUMAŞ
E D I B L E F A B R I C

50X70 CM (8 RENK SEÇENEĞİ)



USAGE:

- Making accessories on decor, figure, ribbon, model and cake coating

FEATURES:

- Edible
- Ease of application
- Gives fabric sensation and touch
- Has a flexible structure
- Suitable for cracking technique
- Bright color options

RECOMMENDATIONS:

- Carefully unpack the of the product. If you are going to make a coating, first cover your cake with sugar dough. Then cut the edible fabric according to the size of the cake surface. Use transparent glue for bonding.

LIQUID FOOD COLORING

20 ML- 150 ML

It is used to color products such as dough, cream and macaron etc.



USAGE:

Coloring products, brushing cake, spraying with Air Brush, decor and figure painting

FEATURES:

- Edible
- Vivid and permanent colors
- Intense pigment property

RECOMMENDATIONS:

Perform controlled coloring. Overuse may impair the product specification.

EDIBLE TRANSPARENT GLUE

100 GR



yenilebilir
edible

Product that can be used in cake and styrofoam coating, where you can paste your decorative materials such as figures, flowers, etc.

USAGE:

- In cake coating
- Decor, figure, model and sculpture fixing
- Edible fabric and wafer paper

FEATURES:

- Edible
- Transparent appearance
- Dries fast
- Does not reveal traces

RECOMMENDATIONS:

You can dilute it with water when its consistency is intense.

EDIBLE WHITE GLUE

100 GR

yenilebilir
edible

Product that can be used in cake and styrofoam coating, where you can paste your decorative materials such as figures, flowers, etc.



USAGE:

- Coating, decor and model fixing
- Extra helpful in styrofoam coating

FEATURES:

- Edible
- Vanilla flavor
- Dries fast
- As it dries it becomes transparent
- It has extra retaining feature

RECOMMENDATIONS:

After bonding, remove the overflowing part with a damp cloth..

CMC-TYLOSE

80 GR



Product that help the dough to harden quickly with the effect of 40,000 blooms

USAGE:

It helps to adjust the hardness and elasticity of the dough.

FEATURES:

- You can make modeling dough by adding normal decoration paste
- Quickly hardens and dries your dough
- 40,000 blooms effect

RECOMMENDATIONS:

Use the product gradually in a controlled manner. Excessive use of the product may disrupt the structure of the dough and cause cracks.

POTATO STRACH

500 GR

EDIBLE

Compared to other potato starches, its whiter and brighter structure makes roll out your dough easier.



USAGE:

It is used to roll out sugar dough and chocolate dough.

FEATURES:

- Allows you to roll out dough comfortably
- Has a brighter structure
- Does not yellow your dough
- Does not leave much of a mark.
- It has the ability to fuse with sugar dough.

RECOMMENDATIONS:

Use the product gradually in a controlled manner. Excessive use of the product may disrupt the structure of the dough and cause cracks..

PEARL LIQUID FOOD COLORING

50 ML

**%100
EDIBLE
YENİLEBİLİR**

Water-based paint
product suitable for
air brush and direct
applications



1 KG (6 COLOR SELECTION)



USAGE:

Brush and Air Brush paintings

FEATURES:

- Edible
- Does not need a alcohol
- Water based
- Bright color options
- Closure feature

RECOMMENDATIONS:

Shake the product before use. If you are going to apply with a brush, apply it directly. Avoid excessive brush strokes. Dilute the product by adding water for Air Brush application.

DRIP CHOCOLATE

250 GR



Covering
and decor
item

EDIBLE

250 GRM (12 COLOUR OPTIONS)



USAGE:

Dripping on cake, Writing, Decorating, Cake Pop decoration, Cookie Decoration, Silicone Mold, Chocolate Decoration,

FEATURES:

- Edible
- Practical use
- Can be used in microwave
- Hot water bath available
- Vivid and Permanent Colors
- Wide Color Range
- You can reuse

RECOMMENDATIONS:

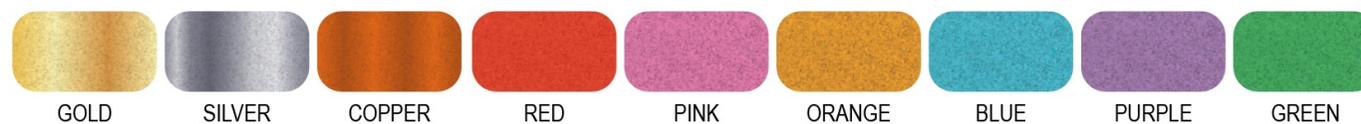
While heating, take it out at certain intervals and shake it. Rapid and high temperature melting deforms the structure of the product. Follow the instructions for use. You can use the product more than once.

GLITTERED DRIP CHOCOLATE

150 GR



150 GRM (9 COLOUR OPTIONS)



USAGE:

Dripping on cake, Writing, Decorating, Cake Pop Decoration, Cookie Decoration, Silicone Mold, Chocolate Decoration

FEATURES:

- Edible
- Practical Use
- Hot water bath available
- Vivid and Permanent Colors
- Shiny Glitter Look
- Wide Color Range
- You Can Reuse

RECOMMENDATIONS:

While heating, take it out at certain intervals and shake it.
Rapid and high temperature melting deforms the structure of the product.
Follow the instructions for use.
You can use the product more than once.
Do not put in microwave.

GLOW DUST

7 GR – 20 GR



yenilebilir
edible

With DUST and SEQUIN
form Both Decoration and
Food Coloring product

7 GR – 20 GR (12 COLOUR OPTIONS)



USAGE:

It is a glittery decoration product. You can use it as a liquid food coloring when dissolved with hot water.

FEATURES:

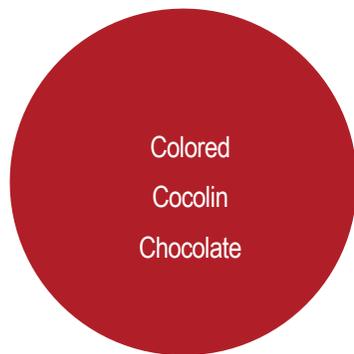
- Edible
- It is in two different forms as dust and sequin
- Vivid and permanent colors
- Wide range of colors
- Shiny glittery appearance
- Made from beef gelatin
- You can reuse

RECOMMENDATIONS :

- Follow the product's instructions for use.
- We do not throw away your food color, which you dissolve with water, when it solidifies keep it. To liquefy again, reheat in the microwave or use the bain-marie method.
- If you are going to use the product for decorative purposes, you can use our transparent edible glue to stick it.

CAKE POP CHOCOLATE

500 GR – 1000 GR



500 GR (COLOUR OPTIONS)



1000 GR (COLOUR OPTIONS)



USAGE:

Dripping on cake, Cake Decorating, Silicone Mold, Cookie Decorating, Macaron Decorating

FEATURES:

- Edible
- Vivid and Permanent Colors
- Wide Color Range
- Can heat it in the microwave
- Can reuse
- Hot water bath available.

RECOMMENDATIONS:

While heating, remove at certain intervals and mix.
Rapid and high temperature melting deforms the structure of the product.
Follow the instructions for use.
You can use the product more than once.

METALLIC COLLECTION

200 GR – 1000 GR



Thanks to our sugar paste in metallic colors, you can make eye-catching decorations with self-glitter.

200 GR – 1000 GR (4 COLOUR OPTIONS)



PEARL WHITE



GOLD



SILVER



COPPER

USAGE :

- Coating & Decor
- Modelling
- It is also suitable for pastries covered with buttercream, ganache and whipped cream.

FEATURES :

- Edible
- Gelatin-free.
- Self-glitter metallic color appearance
- Pearl white can colorable with gel and liquid paint.
- Offers infinite creativity.
- Provides a smooth view.
- Vanilla flavor

RECOMMENDATIONS :

- Do not use Potato Starch.
- Open the product directly in marble.
- When coloring the pearl white, use the paint in a controlled manner.
- Take care to obtain soft colors.
- While coating the cake; use the panel covering (wrapping) method.

GLITTER POWDER FOOD COLORING

10 GR - 20 GR



10 - 20 GR (13 COLOUR OPTIONS)



USAGE:

Cake Coloring, Cookie Decorating, Coloring Cocktails, Isomalt Painting, Chocolate

FEATURES:

- Edible
- Soluble with Water
- Soluble with Oil
- Soluble with Alcohol
- Intense Pigment Feature
- Wide Color Range
- Shiny Glitter Look
- Applicable to All Floors
- Can be applied directly with a brush
- Gives color to cocktails

RECOMMENDATIONS:

For the brightest appearance, can be dissolve with alcohol.
Lay greaseproof paper on your work surface.
You can work with gloves.

EDIBLE GLITTERED FABRIC

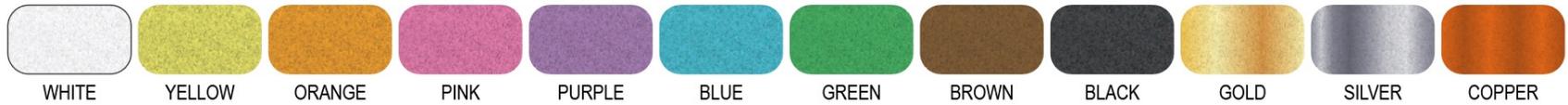
15 x 15 – 21 x 30 (A4 SIZE)



EDIBLE
YENİLEBİLİR

You can use it in your cake decoration, figure decoration and cake coatings with its sparkling fabric look.

15 x 15 – 21 x 30 (A4 SIZE) (12 COLOUR OPTIONS)



USAGE:

- Making accessories on decor, figures, ribbons, models and coating cakes

FEATURES:

- Edible
- Ease of application
- Gives the fabric feel and touch
- It has a flexible structure
- Suitable for cracking technique
- Glittery view

RECOMMENDATIONS:

- Carefully unpack the product. If you are going to make a coating, cover your cake with sugar paste first. Then cut the edible glittery fabric according to the size of the cake surface. Use transparent glue for bonding.

DECORATING ICING

40 GR - 100 GR

It is used for
decoration on
cookies, sugar
paste, etc.



USAGE:

- Creating decor and textures.

FEATURES:

- Edible
- Ready to Use
- Fabulous Taste
- Vivid Colors
- Smooth Texture
- Does not break
- Wide range of colors

RECOMMENDATIONS:

Fold and tape the end of the bag so that the product does not dry out.

GEL FOOD COLORING

25 ML – 100 ML



It is used to color products such as dough, cream and macaron etc.



USAGE :

Coloring the products, painting the cake, decor and figure with a brush

FEATURES:

- Edible
- Vivid and permanent colors
- Intense pigment property
- Can dilute it with water and alcohol

RECOMMENDATIONS :

Perform controlled coloring. Excessive use can spoil product properties.

COLORED COCOA BUTTER

30 GR

It is used in the coloring and dyeing of products such as Chocolate, Macarons, Cakes.



USAGE:

Chocolate dyeing, coloring chocolate, dyeing macarons, etc.

FEATURES:

- Wide Range of Colors
- Vivid and permanent colors
- Intense pigment feature
- Can be applied with a brush or airbrush

RECOMMENDATIONS:

Follow the instructions for use.

WATER BASED POWDER FOOD COLOR

10 GR - 5 GR



EDIBLE
YENİLEBİLİR

Sugar Paste, Cream,
Royal Icing and
Cake etc. used for
coloring.



USAGE:

Painting on cake, coloring food products, airbrush etc.

FEATURES:

- Edible
- Vivid and permanent colors
- Water based
- Intense pigment feature

RECOMMENDATIONS:

Do controlled coloring. Excessive use may spoil the product properties.

OIL BASED POWDER FOOD COLOR

15 GR

It is used for coloring chocolate, sugar and oil based products.



15 GR



USAGE:

Coloring chocolate dough, Painting chocolate etc.

FEATURES:

- Wide Range of Colors
- Oil-based
- Vivid and permanent colors
- Intense pigment feature

RECOMMENDATIONS:

Do controlled coloring. Excessive use may spoil the product properties.

LEAF GELATINE

1 KG



It gives consistency to the liquid to which it is added, gels and solidifies.

USAGE:

It is used in dairy products, mousse, jelly beans, marshmallows, desserts and creams, etc.

FEATURES:

- Gives consistency
- High quality
- Halal

VANILLIN POWDER

50 GR – 1 KG

Gıda Aromasıdır.



USAGE:

It gives flavor and smell to food products.

FEATURES:

- High quality
- Strong odor
- Amazing taste
- Soft tissue

PURE SUGAR POWDER

1 KG



It is used in products such as cakes, confectionery, cookies, pastries, desserts, cream, etc.

USAGE:
Royal Icing, Ornament etc.

FEATURES:

- High quality
- Non-starch
- Does not clump
- White color
- Strong odor
- Great taste
- Soft tissue

SUGAR WINGS

1 KG- 2,5 KG- 5 KG



Coating and
decor product

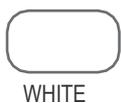
200 GR - 500 GR - 1 KG (21 COLOR SELECTION)



2,5 KG (13 COLOR SELECTION)



5 KG (1 COLOR SELECTION)



USAGE:

- Suitable for coating and decor
- Buttercream, ganache and whipped cream can be applied over plastering..

FEATURES:

- Edible
- Gelatin-free.
- Infinite creativity
- Smooth view
- Wide range of colors
- Vanilla flavor
- Does not contain gluten
- Halal

RECOMMENDATIONS:

You can use our Potato Starch when roll out the product with roller.

RENATO BOSSI

1 KG- 2,5 KG- 5 KG



Coating and decor product



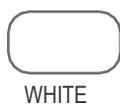
200 GR - 500 GR - 1 KG (21 COLOR SELECTION)



2,5 KG (13 COLOR SELECTION)



5 KG (1 COLOR SELECTION)



USAGE:

- Suitable for coating and decor
- Buttercream, ganache and whipped cream can be applied over plastering.

FEATURES:

- Edible
- Gelatin-free.
- Infinite creativity
- Smooth view
- Wide range of colors
- Vanilla flavor
- Does not contain gluten
- Halal

RECOMMENDATIONS:

You can use our Potato Starch when roll out the product with roller.

KOVE

1 KG- 2,5 KG- 5 KG



Coating and decor product



USAGE:

- Suitable for coating and decor
- Buttercream, ganache and whipped cream can be applied over plastering..

FEATURES:

- Edible
- Gelatin-free.
- Infinite creativity
- Smooth view
- Wide range of colors
- Vanilla flavor
- Does not contain gluten
- Halal

RECOMMENDATIONS:

You can use our Potato Starch when roll out the product with roller.

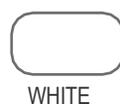
200 GR - 500 GR - 1 KG (21 COLOR SELECTION)



2,5 KG (13 COLOR SELECTION)



5 KG (1 COLOR SELECTION)



AGAR AGAR

40 GR



It is a kind of gelatin thickener obtained from agar algae.

USAGE:

It can be used in productions such as pastry, ice cream, jam production, sauce, marmalade.

FEATURES:

- Halal
- High quality
- Consistent

EDIBLE LIQUID FOR DECORAVITE

70 GR



USAGE:

It is used for painting and decorating the model cake and the objects on the cake.

FEATURES:

- Edible
- High quality

NON MELTING POWDER SUGAR

50 GR - 200 GR - 500 GR - 1 KG



It is used in products such as cakes, confectionery, cakes, cookies, donuts, sweets, etc.

50 GR VE 200 GR



BEYAZ



SARI



TURUNCU



PEMBE



KIRMIZI



MAVİ



YEŞİL



KAHVE



SIYAH

500 GR VE 1000 GR



BEYAZ

USAGE:

Ornament etc.

FEATURES:

- 50 gr and 200 gr color options
- Does not melt
- High quality
- Does not clump
- White color
- Sharp smell
- Amazing taste
- Soft tissue

GLUCOSE SYRUP

100 GR – 1000 GR

It is natural edible corn syrup. It is used for sweetening purposes in the pastry industry. It prevents the crystallization of sugar.



USAGE:

Used in chewing gum, caramel, jelly candies, fondant, nougat, ice cream and bakery products, etc. used.

FEATURES:

- High quality
- Natural

GLYCRINE

70 GR



It is added to foodstuffs and beverages, acts as a humectant, sweetener and solvent.

FEATURES:

- High quality
- Vegetable
- Transparent
- Odorless

GELATINE

1000 GR

It gives consistency to the liquid to which it is added, gels and solidifies.



USAGE:

It is used in dairy products, mousse, jelly beans, marshmallows, desserts and creams, etc.

FEATURES:

Gives consistency
High quality
Halal

CREAM OF TARTAR

40 GR



It is used to increase the consistency and provide fermentation in pastry and bakery products. It is especially preferred to give consistency to egg white.

USAGE:

It is widely used in meringue making, whipped cream, macarons and soufflés.

FEATURES:

-High quality

GRANULATED DECORATING SUGAR SPRINKLES

30 GR – 80 GR

It is used as decoration in food products.



USAGE:

Sugar paste decoration, Cake pop decoration, Cookie decoration, Cup decoration etc.

FEATURES:

- Wide Range of Colors
- Vivid and permanent colors
- Bright appearance
- Amazing taste

DEODORIZED COCOA BUTTER

200 GR - 1000 GR



Deodorized Cocoa Butter is a pale yellow, pure edible vegetable oil with a mild chocolate flavor and aroma.

USAGE:

It is used in chocolate and confectionery products, especially in dark chocolate.

FEATURES:

- Herbal

PAK DEKORATİF PASTA SÜSLERİ,

ISO 22000: 2005 food safety management system,

ISO 9001: 2015 quality management system,

ISO14001: 2004 environment management,

ISO18001: 2007 OHSAS management system,

HELAL2200: 2012 certificates.



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