



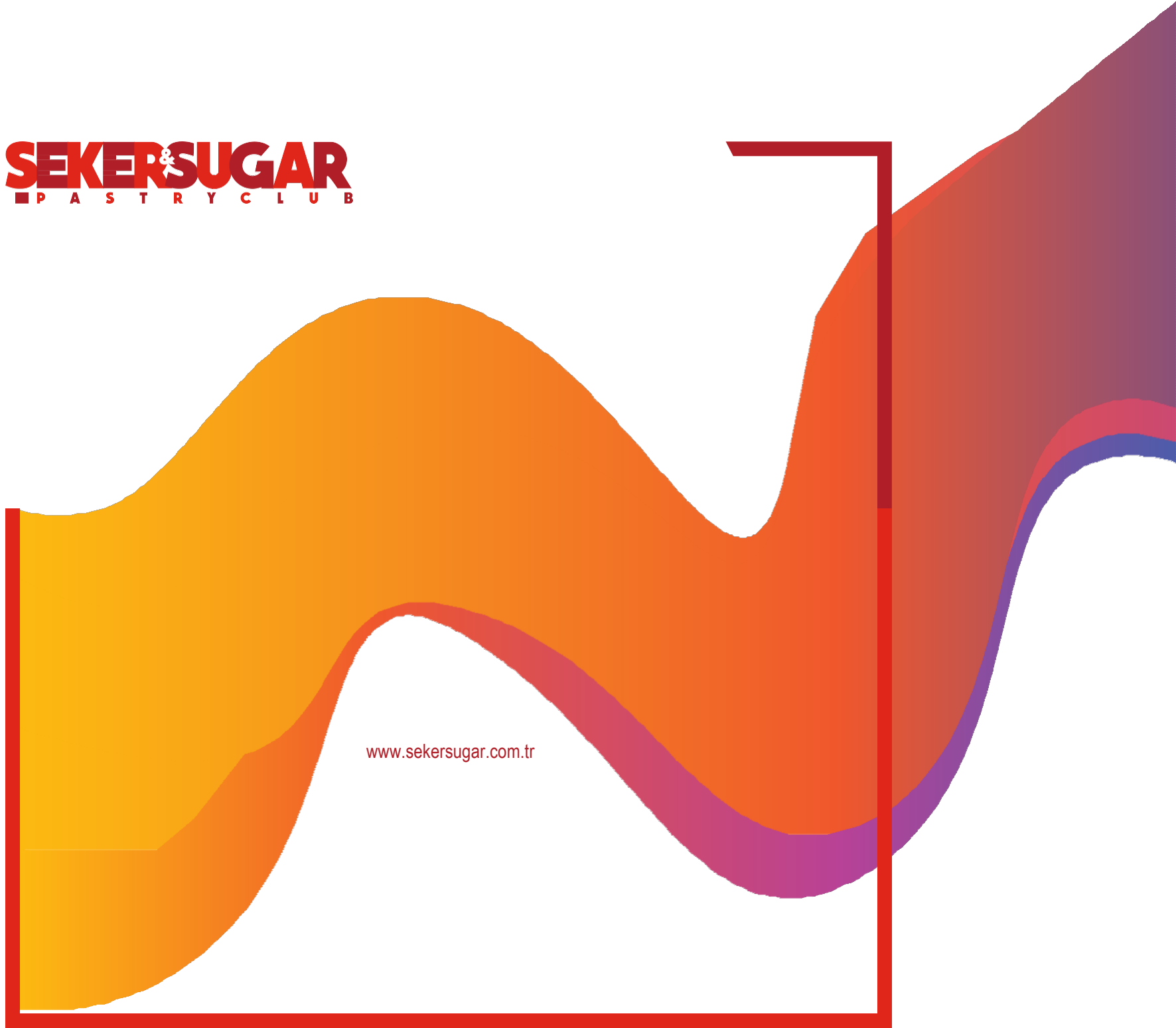
# DESIGN TASTE



**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](http://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.



# PRODUCT LIST

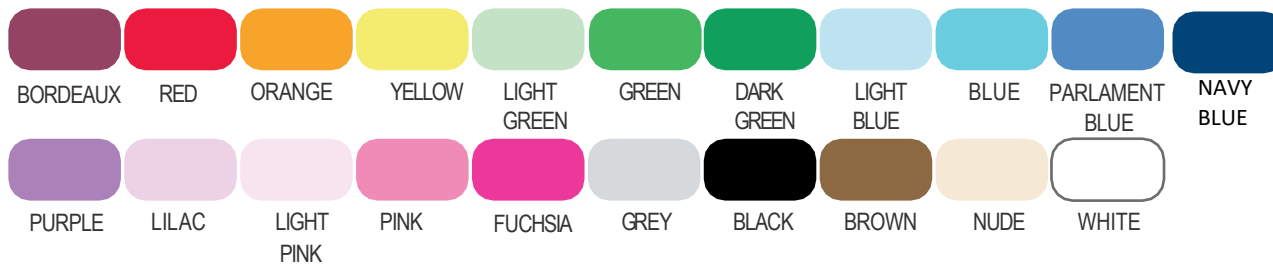
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# SUGAR PASTE

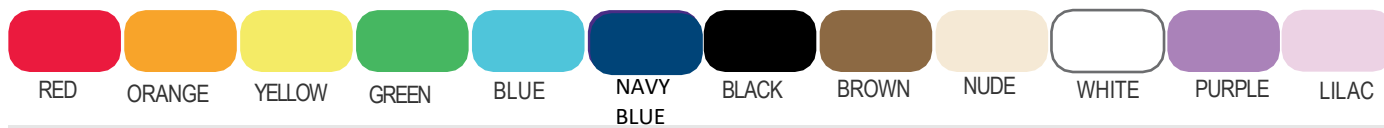
5 KG - 2.5 KG - 1 KG (BUCKET/BOX) - 500 GR - 200 GR



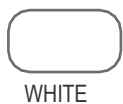
200 GR - 500 GR - 1 KG (21 COLOR SELECTION)



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  
EDİBLE

## 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

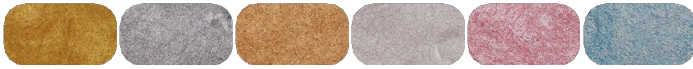


Easier and faster decoration product with its ready-to-use formula

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:

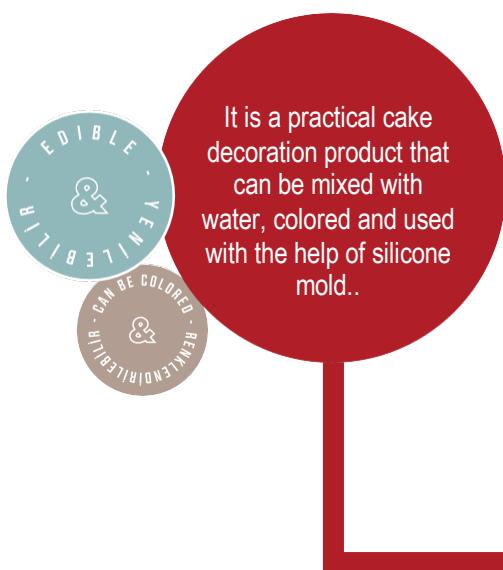
- Edible
- Ready-to-use formula
- Bright color options
- Permanent soft and flexible structure

## 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:

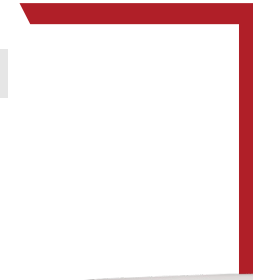
- Edible
- Amazing taste.
- Colorable
- Homogeneous appearance after coloring
- Smooth texture
- Does not break
- You can adjust the consistency according to the water ratio.

### 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



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

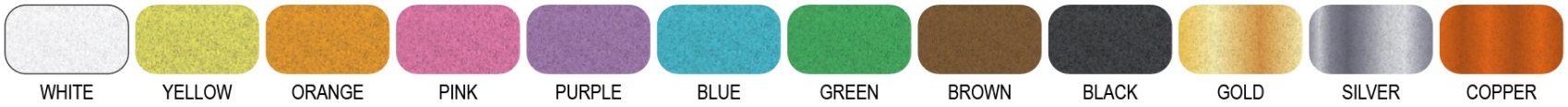
7 GR – 20 GR



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:

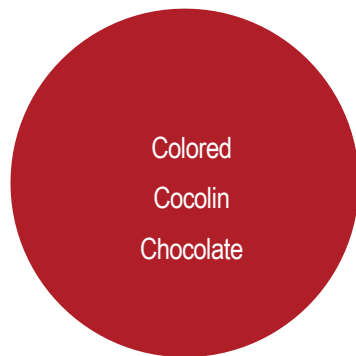
- Edible
- It is in two different forms as dust and sequin
- Vivid and permanent colors
- Wide range of colors
- Shiny glittery appearance
- Made from beef gelatin
- You can reuse

## 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)



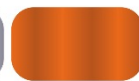
PEARL WHITE



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

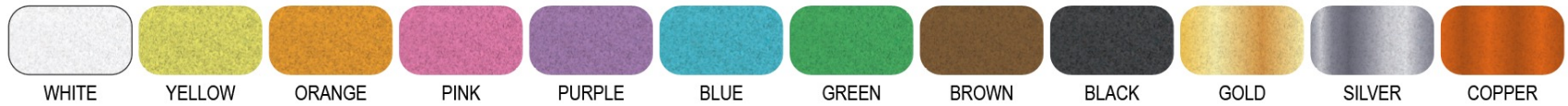
15 x 15 – 21 x 30 ( A4 SIZE )



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

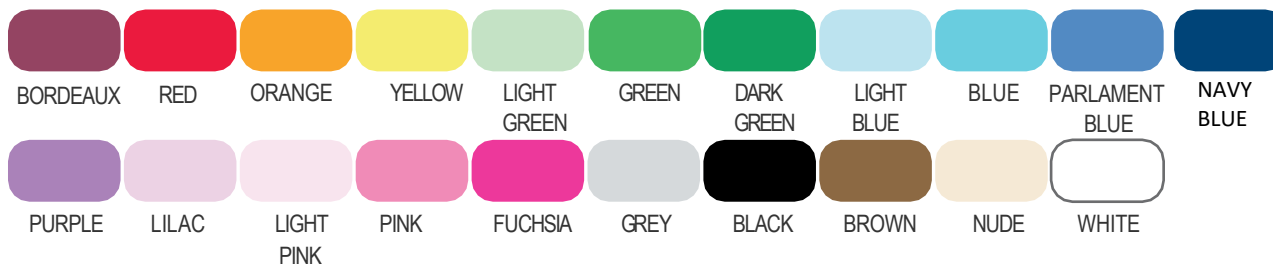
# SUGAR WINGS

1 KG- 2,5 KG- 5 KG

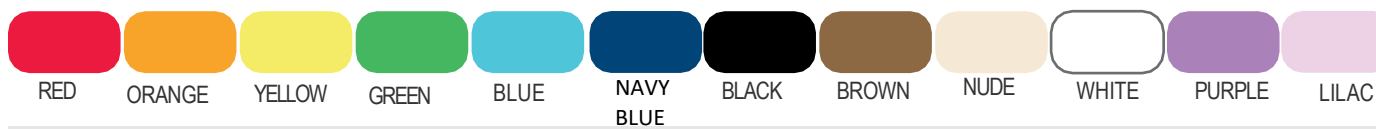


Coating and  
decor product

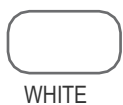
200 GR - 500 GR - 1 KG (21 COLOR SELECTION)



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

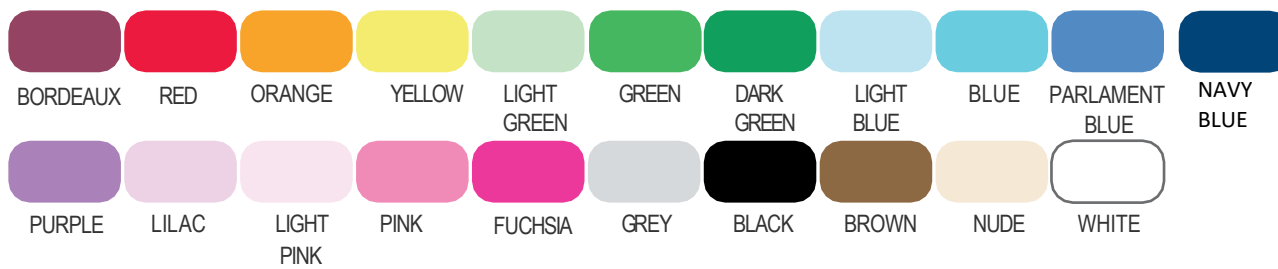
1 KG- 2,5 KG- 5 KG



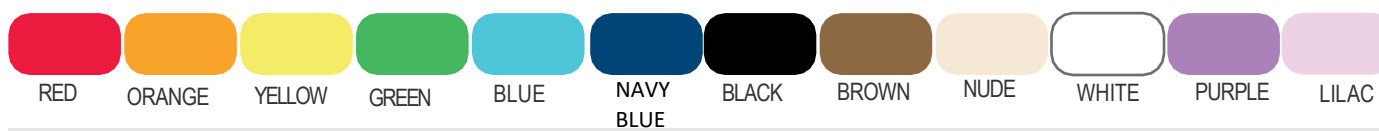
Coating and decor product



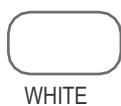
200 GR - 500 GR - 1 KG (21 COLOR SELECTION)



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..

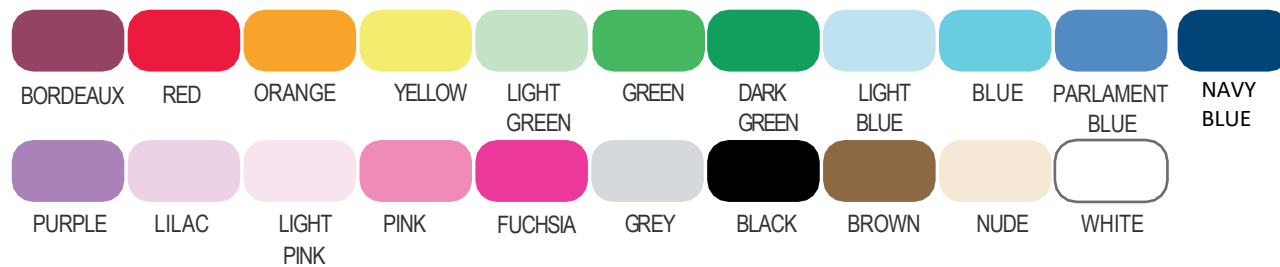
### FEATURES:

- 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.

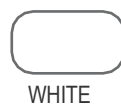
#### 200 GR - 500 GR - 1 KG (21 COLOR SELECTION)



#### 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.





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

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