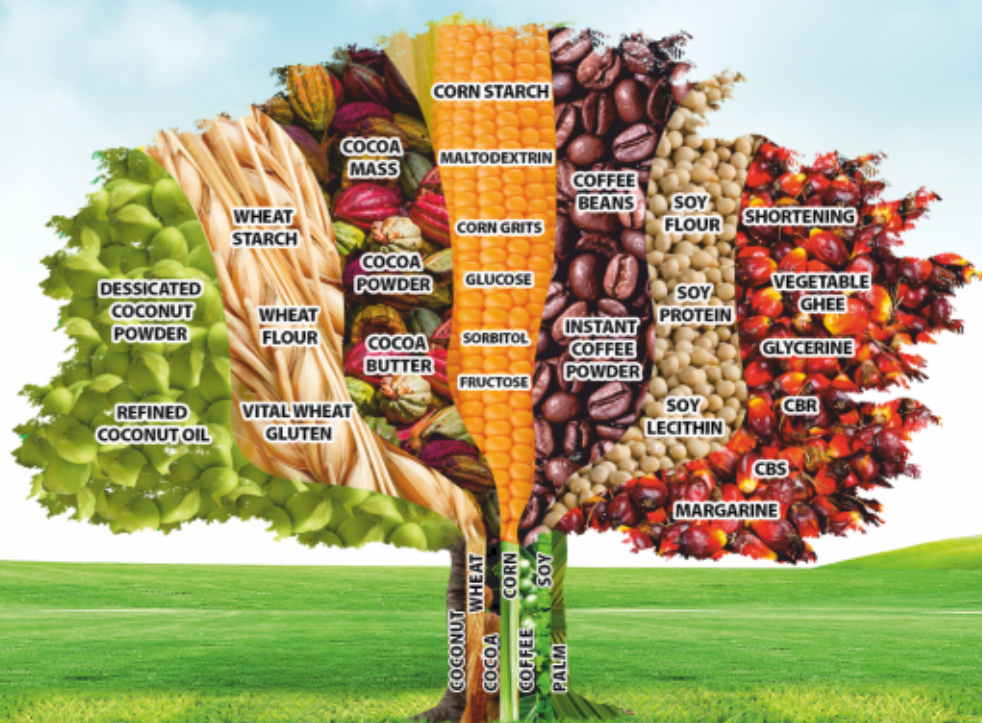




MAKENDI

INDUSTRIAL PRODUCTS

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





## ABOUT MAKENDI

Makendi is an international procurement company who has a worldwide network and makes not only production but also arranges the operational services such as importing and local distributions in the country of destination through its own offices and warehouses and with partners in several countries.

**MAKENDI**

Makendi is working on the field of food ingredients and agricultural products and makes its procurement, quality control and production in several countries. Makendi can give international distribution, transportation and storing services in all over 100 countries through its sister company which is a logistics group.

Makendi who is working on the procurement with cheaper input costs which is crucial especially for factories, and having the same quality; also provides important advantages for producers and exporters as well in all countries that Makendi is active.

Makendi is also supplying some of its products pharma grades like pharma grade starch.

Makendi products, the brief introductions for some of which, you will find in this catalog are native and modified starches like corn starch, potato starch, tapioca starch, wheat starch, rice starch; dextrins; sweeteners like high fructose corn syrup, glucose syrup, dextrose monohydrates, maltodextrin, sorbitol and stevia; granulated and liquid sugar; lactose; vital wheat gluten; soya products like soya flour, soya lecithin, soya protein; shortening; dairy products like skimmed milk powder, full cream milk powder, whey powder, coconut milk powder, goat milk powder; wheat flours; citric acids; cocoa powders, fruit powders, cereals, palm oils, gelatins, glycerins, coconuts.

## PROFIL DE COMPAGNIE

Makendi est une compagnie internationale d'approvisionnement, qui à un réseau mondial, ne réalise pas seulement la production mais organise également les services opérationnels comme l'importation ou la distribution locale dans les pays cibles gras a ces offices locaux dans divers pays.

La compagnie Makendi, étant dans le secteur alimentaire; contenant comme produit en général l'amidon, le glucose et les édulcorants, les farines, produits laitiers, les légumes, produits de cacao, les sauces de tomate et l'huile végétale; réalise son approvisionnement, son contrôle de la qualité et sa production dans les usines coopérées dans divers pays. En outre Makendi, gras aux compagnies coopérées, réalise la distribution internationale, le transport, le service de stockage dans plus de cent pays.

**MAKENDI**

Particulièrement, Makendi qui travaille pour l'acquisition des coûts des intrants le moins chers possible en gardant la même qualité, qui est crucial notamment pour les usines; fourni la matière première et le produit intermédiaire pour les producteurs et les exportateurs dans les pays qui Makendi est actif.

**MAKENDI**

**شركة ماكندي**  
حول شركة ماكندي :

ماكندي هي شركة مشتريات عالمية تمتلك شبكة عبر العالم ، وهي لا تصنع فقط المنتجات ولكن أيضاً تنظم الخدمات التشغيلية مثل الاستيراد والتصدير والتوزيع المحلي في البلد المقصود عبر مكاتبها ومستودعاتها وشركاتها في بلدان عديدة .  
ماكندي تعمل في مجال عناصر الطعام و المنتجات الزراعية و تقوم بتصنيع منتجاتها و ضبط جودة الإنتاج في بلدان عديدة .  
ماكندي تستطيع أن تقوم بتوزيع و نقل عالمي وخدمات التخزين في أكثر من ١٠٠ دولة عبر شركاتها الشقيقة التي هي مجموعة لوجستية .  
ماكندي التي تعمل على مشتريات مع تكاليف مدخلات بسيطة بشكل خاص من أجل المعامل بحيث تملك نفس الجودة ،  
أيضاً تقوم بتزويد مهمة من أجل المنتجين والمصدرين وذلك في كل البلدان التي ماكندي تعمل فيها .  
إن ماكندي أيضاً تدعم منتجاتها ذات رتبة المنتجات الدوائية مثل النشاء من رتبة الأدوية ((الفلرما)).

**منتجات ماكندي :** إنها مقدمة موجزة لبعض منتجات ماكندي ( والتي سوف نراها في هذه النشرة ) كالنشاء الطبيعي والمعدل وراثياً مثل : نشاء الذرة ، نشاء البطاطا ، نشاء التابيوكو ، نشاء القمح ، نشاء الأرز .  
و الصمغيات و المحليات مثل : سائل الجلكوز ، مونوهيدرات سكر العنب ، المالتو ديكتستين ، السوربيتول ، سكر الريميم ، سكر الفركتوز .  
و على شكل بلورات أو سائل مثل : اللاكتوز ، غلوتين القمح الحيوي .  
و منتجات فول الصويا مثل : طحين فول الصويا ، لبستين الصويا ، بروتين الصويا .  
و منتجات الألبان و الزبدة مثل : مسحوق الحليب منزوع الدسم أو كامل الدسم ، مصل اللبن المجفف ، مسحوق حليب جوز الهند ، حليب الماعز .  
طحين القمح ، حمض الستريك مسحوق الكاكاو ، مسحوق الفواكه ، الحبوب ، زيت النخيل ، الجلاتين ، جوز الهند و الجلسرين .

# MAKENDİ | Glucose Syrup

Mak-GLC-108

## DESCRIPTION:

Liquid Glucose is made from refined starch by acid hydrolysis or enzyme treatment following the process of refining and concentration. Our glucose syrup is produced according to Turkish Food Sugar Codex.

PACKING: Net 300 KG Plastic Drums

## SPECIFICATIONS:

PARAMETER	MIN.	MAX.	RESULT	REFERENCE METHOD
BRIX (20°C, %)	84,5	86,5	85,5	CRA E-34, TS ISO 1743
PH	4,5	5,5	5,1	CRA E-48
DS (%)	81,8	83,8	82,8	KY LB 60
DE (%)	43,0	45,0	43,9	TS EN ISO 5377
COLOR (ICUMSA)	-	20,0	5,0	CRA E-16
SO2 (ppm)	200	400	201	CRA E-67a
MALTROSE (%)	15,0	17,0	17,0	TS EN ISO 10504
DEXTROSE (%)	21,0	23,0	21,0	TS EN ISO 10504
MALTOSE (%)	12,0	14,0	14,0	
SULPHATED ASH	-	0,30	0,2	
STARCH	-	Absent	Absent	
<b>MICROBIOLOGICAL CHARACTERISTICS</b>				
MOLD <small>(25°C)</small>	-	100	< 10	TS 4580
OSMOPHILIC YEAST <small>(25°C)</small>	-	100	< 10	TS 3958, HARRIGAN IN.P.M.CANCE



## APPLICATIONS:

1. In confection industries: It is better to use it in candy production with tenacity and transparency instead of granulated sugar. Recrystallization is seldom occurred, which improves the quality and reduces the cost which is used popularly in confection industries as substitute of sucrose.
2. In beverages and dairy products: It has a lower moderate sweet, comfort feeling, anticrystallinity, lower freezing points and good chemical stability. So, it is widely used in beverages and dairy products.
3. In Bakery Food Industry: It has good deoxidation and is beneficial for fermentation in Bakery Food Industry.
4. In Enzymes as catalysts.

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# MAKENDİ



# MAKENDİ | Vegetable Ghee

Mak – VGH – 202

## DESCRIPTION:

MAKENDİ VEGETABLE GHEE

PACKED IN 1 KG OR 16 KG TINS

## SPECIFICATIONS:

FREE FATTY ACID, %WT AS PALMITIC ACID	0.2 MAX
MOISTURE AND IMPURITIES	0.1 MAX
SUP MELTING POINT, DEG C	38-42
IODINE VALUE	42-50
PEROXIDE VALUE, MEQ/KG	8 MAX
LOVIBOND COLOR 5.25* CELL, RED	6.5-7.5
APPEARANCE	SEMI SOLID
FLAVOUR	BUTTER

## APPLICATIONS:

Vegetable ghee is an all-purpose cooking fat. It is used to replace the traditional butter fat/ghee. Our vegetable ghee is for house cooking and restaurant use.



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# MAKENDI | Fructose Powder (CRYSTALLINE FRUCTOSE)

Mak-FRP-108

## DESCRIPTION:

Fructose, or fruit sugar, is a simple monosaccharide found in many plants. It is one of the three dietary monosaccharides, along with glucose and galactose, that are absorbed directly into the bloodstream during digestion. Crystalline fructose is the monosaccharide, dried, ground, and of high purity.

PACKING: 25 kg/Bag

## THE RESULTS OF ANALYSIS:

Item	Result
<b>Appearance</b>	White crystalline powder
<b>Assay</b>	99.4%
<b>Chloride</b>	<0.018%
<b>Glucose</b>	0.04%
<b>Hydroxymethylfurfural</b>	0.0025%
<b>Lead</b>	<0.1 mg/kg
<b>Loss on Drying</b>	0.10%
<b>Residue on Ignition</b>	0.05%
<b>Sulfate</b>	<0.025%



Our fructose powder is in conformity with FCCV standards.

## APPLICATIONS:

All forms of fructose are commonly added to foods and drinks for palatability and taste enhancement, and for browning of some foods, such as baked goods.

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# MAKENDİ | Pharma Grade Corn Starch

Mak-PCS-109

**DESCRIPTION:** Starch is a carbohydrate consisting of a large number of glucose units joined together by glycoside bonds. This polysaccharide is produced by all green plants as an energy store. It is the most important carbohydrate in the human diet. Starch occurs in nature in many ways. It is contained in such staple foods as potatoes, wheat, maize (corn), rice, and cassava. Corn Starch (also known as maize starch) is one starch derived from corn, and it is ground from the white endosperm at the heart of a kernel of corn. This product of ours is Pharmaceutical Grade Corn Starch.

**PACKING:** 25 kg/Bag with Plastic Bag and PE Inner

**SPECIFICATIONS (Pharmaceutical Aid, USP29NF24):**

Items	Specification	Result
Appearance	White to slightly yellowish, very fine powder	Conforms
Identification	A, B	Conforms
Solubility	Freely soluble in cold water, almost 100%	Conforms
Loss on Drying	15.0% Max	9.5%
Sulphated Ash	0.1% Max	0.1%
PH Value	4.0 - 7.0	5.3
Foreign Matter	No starch grains of any other origin are present	Conforms
Oxidizing Substances (H2O2)	20ppm Max	15ppm
Sulfur Dioxide	10ppm Max	Not detected
Iron	10ppm Max	Conforms
Heavy Metal	10ppm	Conforms
<b>Microbiological Analysis</b>		
Total Bacteria Count	1000 units/g Max	270 units/g
Molds and Yeasts	100 pcs/g Max	60 pcs/g
Escherichia Coli	Negative	Negative
Conclusion	The results conform to the Specification	



## APPLICATIONS:

Our pharmaceutical grade corn starch is used in various pharmaceutical formulations.

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# MAKENDİ | Dextrose Monohydrate

Mak-DXM-T04

## DESCRIPTION:

Dextrose Monohydrate is derived from refined cornstarch through enzymatic process. DE value of the powder is more than 90%.

PACKING: Net 25 KG Kraft Paper Bags

## SPECIFICATIONS:

Technique Index	
Items	Index
Appearance	White or yellowish, no visible impurities by naked eyes
Taste	High sweet taste, No particular smell

Physics Index	
Items	Index
Content(Glucose)	90%
DE value	90%
PH value	4.0-6.5
Moisture	10%
Sulphate ash	0.6%
Solubility	98%

Hygiene Index	
Items	Index
Pb(Pb2+)	0.5mg/kg
As(As3-)	0.5mg/kg
Coliforms (N)	30/ 100g
Total bacteria (N)	1500/g
Pathogens(salmonella)	Negative



## APPLICATIONS:

1. The sweet taste of dextrose mono is 60% - 70% of sucrose. It can be used in confections, cakes, beverages, biscuits, torrefied foods, medicinal drugs, jam, jelly, and honey products for better taste, quality and low cost.
2. For cakes and torrefied foods it can keep soft and taste, and extend shelf life.
3. Dextrose Powder can be dissolved. It can be widely used in beverages and cold food.
4. The powder is used in artificial fiber industries.
5. The property of Dextrose Powder is similar to that of high maltose syrup, so that it is easy to be accepted in market.

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# MAKENDİ | Desiccated Coconut Medium

Mak-DCM-902

## DESCRIPTION:

Desiccated coconut (also known as coconut powder) is a product of fresh matured coconut flesh that has been grated and dehydrated.

## PACKING

Standard Packing: 50 kg Polyethylene-lined multi layer kraft paper bags. Optional packing: 10 kg and 25 kg depending on customer requirements.

## SPECIFICATIONS :

### A. PHYSICAL:

1. Colour : Natural White, reasonably free from yellow and other discoloration.
2. Flavour : Mild characteristic of coconut with no off flavour.
3. Size : Coarse granules of coconut.
4. Impurities : Not more than 8 pcs/100 gr sample

### B. CHEMICAL

1. Moisture Content (%) : Max 3%
2. Total fat (%) : Min 64%
3. FFA (as Lauric Acid) (%) : 0.10 maximum
4. Residual SO<sub>2</sub> (PPM) : Not detection (<5) or 50ppm Max. upon request
5. PH : 6.1 to 6.7
6. Invert Sugar : 0.60 maximum
7. Lipase : Negative
8. Total Aflatoxin : Negative
9. Organophosphorus pesticide residues : Negative
10. Heavy metal (PPM) :  
Mercury (Hg) : <0.03  
Lead (Pb) : 0.5 maximum  
Copper (Cu) : 20 maximum  
Zinc (Zn) : 40 maximum  
Cadmium (Cd) : 0.05 maximum  
Arsenic (As) : 1.0 maximum

### C. MICROBIOLOGICAL

1. Total Plate Count : 5,000 cfu/gram maximum
2. Yeast : 50 cfu/gram maximum
3. Moulds : 50 cfu/gram maximum
4. E. Coli : Negative
5. Enterobacteriaceae : 190 cfu/gram maximum
6. Staphylococcus aureus : Negative
7. Salmonella : Negative

### G. PARTICLE SIZE (MESH)

1. 10 : 2-20 (%)
2. 12 : 15-32 (%)
3. 14 : 28-39 (%)
4. 16 : 16-28 (%)
5. 20 : 4-18 (%)
7. PAN : 1-6 (%)



## APPLICATIONS:

Desiccated Coconut is ideal for use as fillers, toppings and as ingredients, especially in the baking of biscuits, snack bars, cakes, cookies and so on.

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# MAKENDİ | Desiccated Coconut Fine

Mak-DCF-901

## DESCRIPTION:

Desiccated coconut (also known as coconut powder) is a product of fresh matured coconut flesh that has been grated and dehydrated.

## PACKING:

Standard Packing: 50 kg Polyethylene-lined multi layer kraft paper bags. Optional packing: 10 kg and 25 kg depending on customer requirements.

## SPECIFICATIONS :

### A. PHYSICAL

1. Colour : White, reasonably free from yellow and other discoloration.
2. Flavour : Mild characteristic of coconut with no off flavour.
3. Size : Fine granules of coconut.
4. Impurities : Not more than 8 pcs/100 gr sample

### B. CHEMICAL

1. Moisture Content (%) : 3% maximum
2. Total fat (%) :  $65 \pm 5$
3. FFA (as Lauric Acid) (%) : 0.10 maximum
4. Residual SO<sub>2</sub> (PPM) : Not detection (<5) or 50ppm Max. upon request
5. PH : 6.1 to 6.7
6. Invert Sugar : 0.60 maximum
7. Lipase : Negative
8. Total Aflatoxin : Negative
9. Organophosphorus pesticide residues: Negative
10. Heavy metal (PPM) :

Mercury (Hg) : <0.03

Lead (Pb) : 0.5 maximum

Copper (Cu) : 20 maximum

Zinc (Zn) : 40 maximum

Cadmium (Cd) : 0.05 maximum

Arsenic (As) : 1.0 maximum

### C. MICROBIOLOGICAL

1. Total Plate Count : 5,000 cfu/gram maximum
2. Yeast : 50 cfu/gram maximum
3. Moulds : 50 cfu/gram maximum
4. E. Coli : Negative
5. Enterobacteriaceae : 190 cfu/gram maximum
6. Staphylococcus aureus : Negative
7. Salmonella : Negative

### D. PARTICLE SIZE (MESH)

1. 14 : 01-10 (%)
2. 16 : 13-26 (%)
3. 20 : 33-50 (%)
4. 30 : 21-30 (%)
5. PAN : 0-12 (%)



## APPLICATIONS:

Desiccated Coconut is ideal for use as fillers, toppings and as ingredients, especially in the baking of biscuits, snack bars, cakes, cookies and so on.

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**MAKENDİ**

# MAKENDİ | Corn Starch (Native & Modified)

Mak-CSN-106

## DESCRIPTION:

Starch is a carbohydrate consisting of a large number of glucose units joined together by glycoside bonds. This polysaccharide is produced by all green plants as an energy store. It is the most important carbohydrate in the human diet. Starch occurs in nature in many ways. It is contained in such staple foods as potatoes, wheat, maize (corn), rice, and cassava. Corn Starch (also known as maize starch) is one starch derived from corn, and it is ground from the white endosperm at the heart of a kernel of corn.

PACKING: Net 25 KG Paper or PP Bags

## SPECIFICATIONS:

Parameter	Specifications
Color	White to slight yellowish
Moisture % (max)	14%
Ash % (max)	0.25%
Protein % (max)	0.6%
Solubles % (max)	0.5%
Ether extract % (max)	0.25%
Acidity (5 gm in 100 ml alcohol) (max)	1 ml of 0.1N NaOH
pH of 10% solution	4.5 to 7.0
Iron ppm (max)	40 ppm
Fluorescence	Absent
Oxidizing substance	As per test
<b>Microbial Limits</b>	
Total viable counts per gram (max)	5000 (max)
Total fungal count per gram	200 (max)
E.Coli per gram	Absent
Salmonella per gram	Absent



## APPLICATIONS:

- In Food Industry: Forms viscous dispersion when heated or in alkaline medium, forms irreversible gel upon quick cooling, good thickening properties, takes relatively less time to hydrate and develop viscosity, forms opaque and short textured paste, and is a texturizing agent. Applications: Turkish delights, bakery industry, canned and powdered soups, sauces, desserts, gravies, custard, ice-cream cones, pie fillings, puddings, salad dressings.
- In Textile Industry: Sizing of all variety of cotton and cotton blended fabrics like shirting, bottom weights, denim, terry towel, sheeting, and home furnishing. Finishing: Stiffness, smoothness, provides body, Calendering, Desizing, Biopolishing.
- In Paper Industry: Modified starches are used in the manufacturing of kraft, writing and printing, newsprint, tissue and specialty high end papers. The products are also used in the manufacturing of duplex board, paper sacks, corrugation and paper tubes and cones. Paper applications can be summarized as enzymatic refining aid, COD reductive, wet end and surface sizing, coating, corrugating, pasting.
- Also in Pharmaceuticals, Chemical Industry, Oil Well Drilling Industry and Adhesive Industry.

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# MAKENDİ | Refined Coconut Oil

Mak-RFO-903

## DESCRIPTION:

Refined Coconut Oil produced by physical refining of Crude Coconut Oil. The process involves de-gumming, bleaching, steam stripping and deodorization.

## PACKING:

This product can be supplied in Bulk, Drums, Tins and Plastic Jerrycans.

## TYPICAL CHARACTERISTICS:

Parameters	Specifications	Method
FFA (% as lauric) Max	0.1	AOCS Cc 5a-40
Moisture & Impurities (%) Max	0.1	AOCS Cc 2c-25
Iodine Value (Wt%)	7.5 - 10.5	AOCS Cd 1b-87
S&P Melting Point (°C) Max	26.0	AOCS Cc 3-25
Colour (5.25" Lowboard Cell) Max	1.5 Red	AOCS Cc 13b-45
Saponification Value	245 - 265	AOCS Cd 3-25



## APPLICATIONS :

It can be used extensively as frying oil in some regions where it is preferred as such. Physical blends and interesterified mixtures of this product and other hydrogenated oils are processed into margarines and shortening.

It is an excellent spray oil for crackers and cookies and is used as a creaming fat in biscuit cream. In the ice cream industry, this product is an excellent ice cream chocolate couverture fat.

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# MAKENDİ | Cocoa Powder (FAT- REDUCED)

Mak-CCO-801

## DESCRIPTION:

Low fat cocoa powder obtained by pressure of cocoa paste and crushing  
In conformity with the European legislation in force

Ingredients: 100% cocoa powder coming from West Africa cocoa beans

PACKING: In 25kg bags

Appearance: Fine powder without lump	SEASON: ANY SEASON	Taste: Tastes of cocoa without off taste
Taste: Fine	Color: Brown	Odor: Tastes of cocoa without off taste

PHYSICAL AND CHEMICAL CHARACTERISTICS		Methodology
Fat content	10-12%	IOCCC 14
pH	8 Max.	IOCCC 15
Finesness <75µm	99,9% max	Granulometric laser
Moisture	2% max	IOCCC 1
Shell content	1,75% max	

MICROBIOLOGICAL CHARACTERISTICS		Methodology
Total germs	≤ 5000/g	ISO 4833
Enterobacterias	≤ 10/g	ISO 21528
Salmonella	Absence data / in 25g	ISO 6579
Yeast	≤ 50/g	ISO 7954
Molds	≤ 50/g	ISO 7954



## APPLICATIONS:

Cocoa is primary food ingredient, flavor, flavor enhancer and primary color in many food applications, e.g. chocolate, dairy, beverages, confectionery as well as baking applications.

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MAKENDİ

# MAKENDİ | Cocoa Powder (FAT REDUCED ALKALIZED)

Mak-CCO-802

## DESCRIPTION:

Low fat cocoa powder obtained by pressure of alkalized cocoa paste and crushing  
In conformity with the European legislation in force

Ingredients: Cocoa powder coming from West Africa cocoa beans, alkali.

PACKING: In 25kg bags/800 kg big bags.

Appearance: Fine powder without lumps	SENSORY PROPERTIES	Taste: Taste of cocoa without off taste
Texture: Fine	Color: Brown	Odor: Taste of cocoa without off taste

PHYSICAL AND CHEMICAL CHARACTERISTICS		Methodology
Fat content	10-12%	IOCCC 14
pH	7,3±0,2	IOCCC 15
Fineness <75µm	99,5% min	Granulometric laser
Moisture	5% max	IOCCC 1
Shell content	1,75% max	

MICROBIOLOGICAL CHARACTERISTICS		Methodology
Total germs	≤ 5000/g	ISO 4833
Enterobacterias	≤ 10/g	ISO 21528
Staphylococci	Absence class / in 25g	ISO 6579
Yeasts	≤ 50/g	ISO 7934
Molds	≤ 50/g	ISO 7934



## APPLICATIONS:

Cocoa is primary food ingredient, flavor, flavor enhancer and primary color in many food applications, e.g. chocolate, dairy, beverages, confectionery as well as baking applications.

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**MAKENDİ**

# MAKENDİ | Wheat Gluten

Mak – VWG – 404

## DESCRIPTION:

VWG is synonym with Wheat Gluten Powder and Wheat Meal.

Characteristics: White yellow flowing powder with normal taste.

PACKING : Net 25 KG Kraft Paper Bags or jumbo bag of 850 KG, 1000 KG.

## SPECIFICATIONS:

Items	Specification (Feed grade)	Specification (Feed grade)
Protein	73%~80%, on dry basis	70% min, on dry basis
Moisture	8% max.	9% max.
Ash	1% max.	1.8% max.
Water Absorption	1.50% min.	1.00% min.
Particle	99% min pass through 80 mesh(200 micron)	



## APPLICATIONS:

1. It can be used as natural additive to be added into flour to produce wheat powder for bread, dumpling and fine dried noodles.
2. It can be used in food industry to produce gluten, bran dough, ham sausage, steamed bean curd roll vegetarian 'chicken', luncheon meat and canned food, etc.
3. It can be used to replace a-starch to be used in the feed of eel and turtle, or used as a protein resource to replace fish powder.
4. It can be used in bulked feed to offer protein and improve the outlook of feed. Moreover, it also can be used to increase the vegetable protein assay of food.

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# MAKENDİ | Wheat Flour

Mak – WFL– 403

## DESCRIPTION:

Wheat flour is a powder made from the grinding of wheat used for human consumption.

PACKING : In 50 kg. PP bags

## APPLICATIONS:

Our wheat flour is all-purpose wheat flour. It is used in standard bakery applications, especially for bread production.

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## SPECIFICATIONS:

	Type 1	Type 2	Type 3	Type 4	Type 5	Type 6
<b>Protein</b>	12% min.	11,5% min.	11% min.	12% min.	11,5% min.	11% min.
<b>Moisture</b>	14% max.	14% max.	14% max.	14% max.	14% max.	14% max.
<b>Ash</b>	0.65% max.	0.65% max.	0.65% max.	0.55% max.	0.55% max.	0.55% max.
<b>Gluten</b>	28% min.	27% min.	26% min.	28% min.	27% min.	26% min.



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# MAKENDI CREAMER



**25 Kg. of Creamer**  
**Keep cool and dry**

# MAKENDİ | Defatted Soy Flour

Mak-DSF-604

## DESCRIPTION:

The ACTIVE defatted soy flour is a product made from grain selected non-transgenic (No - GMO), produced under strict quality control and process, with active enzyme system, high protein and caloric value, with excellent levels of soluble protein.

PACKAGING: The product may be packaged in two ways:

1. Packaged in multi-wall Kraft paper bag and internally with a transparent polyethylene bags, with net weights of 15.0 kg to 30.0 kg, which vary depending on the size of the product or the customer's need.
2. Packed in bags big bags.

## SPECIFICATIONS:

### Chemical physics characteristics

Volatile substances at 105° C	11,0% max.
Lipids	2,0% max.
Mineral fixed residue (ashes)	7,0% max.
Crude Fiber	4,0% max.
Crude Protein	50% min.
Carbohydrate	29% min.
pH solution at 1%	6,0 to 8,0

### Microbiological Characteristics

Coliforms at 45 °C (NMP/g)	10
Salmonella sp (in 25g)	Absent
Bacillus cereus (UFC/g)	max. 500

### Sensorial and Physics Characteristics

Flavour	Characteristic, mild smell of soybean
Odor	Characteristic, mild smell of soybean
Colour	N - Natural
Dirtyness / foreign materials	Absent



## APPLICATIONS:

It is used in food industries in general, implementation of diversified ingredient in the bakery industry (pre-mix, surface proteins, biscuits, breads) and raw materials for industry of texturing, protein concentrate and isolated.

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# MAKENDİ | Soya Flour (DEFATTED, TOASTED/UNTOASTED)

Mak-SYF-602

## DESCRIPTION:

Defatted Soya Flour (Toasted) is obtained by milling, from selected pre cleaned, cracked, dehulled and solvent extracted 'NON GMO' Soybeans. It is a natural product which does not contain additives or preservatives. Defatted Soy flour (Untoasted) is obtained, by milling, from selected pre-cleaned, cracked, dehulled and solvent extracted 'NON GMO' Soybeans through FDS (Flash Desolventising System) technology. It is a natural product which does not contain additives or preservatives.

**PACKING:** Net 25 KG multiwall paper / HDPE bags. 50 Kg HDPE bags with inner liner.

## SPECIFICATIONS:

PHYSICAL AND CHEMICAL STANDARDS	NON-GMO DEFATTED SOYA FLOUR TOASTED (FOOD GRADE)	NON-GMO DEFATTED SOYA FLOUR UNTOASTED (FOOD GRADE)
Appearance	Free flowing powder	
Color	Light brown	Crystalline White
Flavor	Typical of Soy Flour, free from off or undesirable flavor	
Moisture	8.0% maximum	
Protein (acid)	52% minimum	
Fat	1.0% maximum	
Total Ash	0.80% maximum	
Crude Fiber	0.60% maximum	
Unsaponifiables	0.10 mg/100 g of flour	-
Protein-Digestibility Index	30 - 35	-
Starch-Solubility Index	400 - 50	
MICROBIOLOGICAL STANDARDS:		
Total plate count	20,000 - g/m maximum	20,000 - g/m maximum
Col. Form	10 - g/m maximum	10 - g/m maximum
pH-Cat	Neutral - 6.5	
Salmonella	Absent - 10 g/m	
PACKAGE SIZE:		
	100% passing through 100 mesh (150 microns)	100% passing through 100 mesh (150 microns)
	100% passing through 200 mesh (75 microns)	100% passing through 200 mesh (75 microns)
	100% passing thru 100 mesh	100% passing thru 100 mesh



## APPLICATIONS:

Lecithin is used for dispersing, wetting & emulsifier in chocolate, wafers, dry bakery products, cocoa powder, milk powder, and in feed, pharmaceuticals and paint industry for various applications.

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# MAKENDİ | Soya Lecithin

Mak-SYL-601

## DESCRIPTION:

Soya Lecithin is clear amber colored, viscous fluid obtained from hydrated gums of soya crude oil (produced from NON GMO soybeans) by the process of drying and filtration. It consists all natural phosphatides in their original relative proportions and soybean oil.

PACKING: Net 240 KG HDPE Drums

## SPECIFICATIONS:

APPEARANCE	Semi Liquid
COLOR	10-12 Max on Gardner scale
MOISTURE	Max. 1.0%
ACID VALUE	Max. 20 KOH/g Max
PEROXIDE VALUE	Max. 5.0 m.eq
HEXANE INSOLUBLE	Max. 0.30 % C
ACETONE INSOLUBLES	Min. 62%
pH VALUE	7 By pH Meter
VISCOSITY	80-120 Poise
MICROBIAL COUNT	
TOTAL PLATE COUNT CFU / GM	2000 MAX
COLIFORMS CFU / GM	NIL
E. COLI CFU / GM	NIL
YEAST & MOULD CFU / GM	100 MAX
SALMONELLA 25/ GM	NIL



## APPLICATIONS:

Lecithin is used for dispersing, wetting & emulsifier in chocolate, wafers, dry bakery products, cocoa powder, milk powder, and in feed, pharmaceuticals and paint Industry for various applications.

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# MAKENDİ | Sorbitol Liquid

Mak-SBL-105

## DESCRIPTION:

Sorbitol is a new kind of sweetener made from purified glucose as material via hydrogenation refining, concentrating. When it was absorbed by human body, it spreads slowly and then oxidizes to fructose, and takes part in fructose metabolism. It doesn't affect blood sugar and uric sugar.

PACKING: Net 270 KG HDPE Drums

## SPECIFICATIONS:

Sense index				
Items		Vc grade	Food grade	Daily chemical industry grade
Appearance		Colorless or yellowish, clear and transparent liquid		
Chemical and Physical index				
Items	Unit	Vc grade	Food grade	Daily chemical industry grade
Content (dry basis)	%	99.5	70	80.92
Solid substance	%	80.92	70	70
DE (dry basis)	%	0.15	0.2	0.2
pH		5.0-7.0	5.0-7.0	5.0-7.0
Hygiene index				
Items		Vc grade	Food grade	Daily chemical industry grade
Heavy metal	5mg/kg	5mg/kg	5mg/kg	5mg/kg
Nitrite	1mg/kg	1mg/kg	1mg/kg	1mg/kg
Pb(Pb2+)	0.5mg/kg	0.5mg/kg	0.5mg/kg	0.5mg/kg
As(As3+)	0.5mg/kg	0.5mg/kg	0.5mg/kg	0.5mg/kg
Sulphate ash	0.1%	0.1%	0.1%	0.1%
Chloride	10mg/kg	20mg/kg	20mg/kg	20mg/kg
Sulphate	20mg/kg	20mg/kg	20mg/kg	20mg/kg



## APPLICATIONS:

1. It is used as a raw material for synthesizing Vitamin C.
2. Used as a moisture-keeping agent in Daily-use chemical industry, such as in toothpaste, tobacco, tanning and ink-making instead of glycerin;
3. Used as a plasticizer and anti-cold agent in aldol resin manufacture.
4. It is widely used in many industries such as pharmacy, non-sugar, functional food, beverage, cosmetic, chemical industries etc.

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# MAKENDI | Shortening

Mak – SHR – 203

## DESCRIPTION:

Shortening is formulated to make a crumbly, crusty and flaky texture and firm enough to support the weight of the fillings. Perfect for making of filling cream for sandwich cookies, decorative creaming, pastries. The reason it is called shortening is that it prevents cross-linkage between gluten molecules. Cross linking gives dough elasticity. In pastries such as cake, which should not be elastic, shortening is used.

Packing: Net 20 KG Carton Box

## SPECIFICATIONS:

ANALYSIS	METHOD	SPECIFICATION
FREE FATTY ACID (% PALMITIC), %	AOCS Cc 5a-43	0.1 MAX
MOISTURE, %	AOCS Cc 7a-84	0.1 MAX
IODINE VALUE (Wt/100g)	AOCS Cc 1a-67	54 MAX
SUPHEATING POINT (180°C/340°F)	AOCS Cc 9-35	36-39 or 40-42
COLOR (10" LOWBOND CELL)	AOCS Cc 13a-92	DR 30Y MAX

## APPLICATIONS:

- White Bread
- Biscuits
- Wafers
- Cookies
- Cream fillers
- Soft and hard candies

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# MAKENDİ | Potato Starch

Mak-PS-1001

**DESCRIPTION:** Starch is a carbohydrate consisting of a large number of glucose units joined together by glycoside bonds. This polysaccharide is produced by all green plants as an energy store. It is the most important carbohydrate in the human diet. Starch occurs in nature in many ways. It is contained in such staple foods as potatoes, wheat, maize (corn), rice, and cassava. Potato Starch is one starch derived from potato.



## APPLICATIONS:

Potato starch and potato starch derivatives are used in many recipes, for example in bakery, noodles, cocktail nuts, potato chips, hot dog sausages, bakery cream and instant soups and sauces, snacks and in gluten-free recipes.

It is also used in technical applications as wallpaper adhesive, for textile finishing and textile sizing, in paper coating and sizing and as an adhesive in paper sacks and gummed tape.

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**MAKENDİ**



# MAKENDİ | Industrial Margarine

Mak – MRG – 204

## DESCRIPTION:

Margarine is a semi-solid emulsion composed mainly of hydrogenated or refined vegetable fats and water. Our product is palm based.

Package: In 20 kg carton boxes

## RESULTS OF ANALYSIS:

FREE FATTY ACID, %WT AS PALMITIC ACID	0.091
WATER CONTENT, %b/b	17.30
SLIP MELTING POINT, DEG C	37.0
IODINE VALUE	51.20
PEROXIDE VALUE, MEQ/KG	0.84
LOVIBOND COLOR 1" CELL, RED	3.5
APPEARANCE	SOLID
SALT, %	1.0



## APPLICATIONS:

Margarine can be used both for spreading or for baking and cooking. It is also commonly used as an ingredient in other food products, such as pastries and cookies, for its wide range of functionalities.

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# MAKENDİ | Maltodextrin

Mak – MLD – 102

## DESCRIPTION:

Maltodextrin is a low DE value product made from starch through low hydrolysis by adding acid or enzyme. Main ingredients include up 10 degree of polymerization and small down 10 degree of polymerization oligosaccharide.

Packing: Net 25 KG Kraft Paper Bags

## SPECIFICATIONS:

Dextrose Index			
Item	Standard		
	MD100	MD150	MD200
Appearance	White powder with yellowish shades, no irregular shapes, no visible impurities to naked eyes		
Smell	With the flavor of maltodextrins		
Taste	Sweetish or not, no odor smell		
Protein Index			
Item	Index		
	MD100	MD150	MD200
DE value	≤ 10%	≤ 15%	≤ 20%
Moisture	≤ 0.5%		
Solubility	≥ 95%		
PH value	4.5-6.5		
Scitrate ash	≤ 0.4%		
Lactose test	Negative		
Negative Index			
Item	Index		
	MD100	MD150	MD200
Pb (ppm)	≤ 0.5mg/kg		
As (ppm)	≤ 0.5mg/kg		
Cadmium	≤ 0.05mg/100g		
Total bacteria	≤ 3000cfu/g		
Pathogenic microorganism	Negative		



## APPLICATIONS:

1. Lower DE value maltodextrin can easily become gelatin in solution which taste is similar with oil. So it can find use in high oil content food, such as ice cream, fresh milk cake replacing of part oil to lower food heat and avoid change taste.
2. Maltodextrin has very good carrier function and fluidity without starch abnormal odor and doesn't cover other original taste and fragrance so it can find use in many kinds of powder flavors, cosmetics.
3. Maltodextrin also has very good coverage, sorption and viscosity so it can be used in surface coating of copperplate paper and can also find use in pharmaceutical, refine chemical and making refine machinery.

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# MAKENDİ | Glycerine

Mak – GLY – 201

## DESCRIPTION:

MAKENDİ REFINED GLYCERINE 99.5%  
PACKED IN 275 KG NET NEW HDPE DRUMS

### RESULT OF ANALYSIS

SPECIFICATION	RESULT
Glycerol content	99.98 PCT
Specific Gravity 25 Degree C	1.2620
Color in Alpha	<10
ASH	<0.01 PCT
Chlorides	< 10 PPM
Sulphates	< 20 PPM
Arsenic	< 1 PPM
Heavy Metals	< 5 PPM
Chlorinated Compounds	< 30 PPM
Fatty Acids & Esters (Ml 0.5 N NaOH)	0.35 PCT
Water Content	0.086 PCT
Appearance	CLEAN AND COLORLESS

## APPLICATIONS:

Various industries see glycerine in numerous applications. In foods and beverages, glycerine functions as a humectant, solvent, sweetener, and preservative. Glycerine is one of the most widely used ingredients in drugs and pharmaceuticals. It functions as a solvent, moistener, humectant, and bodying agent. Glycerine is also used in personal care applications, paper and printing, lubrication etc.

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# MAKENDİ | Corn Grits

Mak - CG - 101

## DESCRIPTION :

Our Mak-CG-101 product is made from corn and used in various food applications

## SPECIFICATIONS:

PHYSICAL	LIMIT
MOISTURE CONTENT	≤ 13%
FAT CONTENT	≤ 1%
BLACK POINTS	≤ 12 Count / 10 inc2
PARTICLE SIZES	LIMIT
1400 Micron	0-2/100gr
1180 Micron	9-16/100gr
800 Micron	50-60/100gr
710 Micron	15-22/100gr
600 Micron	9-13/100gr
425 Micron	0-6/100gr
300 Micron	0-1/100gr
Pan (%)	0-1

## APPLICATIONS:

Different types of corn grits are used for different applications. For example: traditional corn flake production, as a main food staple, extruded snacks production, as an ingredient in processed foods, bakery applications, dry mix applications, animal feeds and pet foods...

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# MAKENDİ | Dextrose Anhydrous

Mak-DXA-103

## DESCRIPTION:

Dextrose Anhydrous is D-glucose crystallized with a water molecule. Dextrose is glucose of vegetable origin, obtained through enzymatic hydrolysis of corn starch (Not genetically manipulated, absence of GMO). Its sweetener power (in 10% m/m solution) is equivalent to the 75% of the sucrose.

PACKING: Net 25 KG Kraft Paper Bags

## SPECIFICATIONS:

Executive Standard:	EP2000
Appearance	A white, crystalline powder, with a sweet taste, freely soluble in water, sparingly soluble in alcohol.
Identification	Conforms
Specific Optical Rotation	$\pm 52.5^{\circ}$ to $\pm 53.2^{\circ}$
Acidity or alkalinity	6.0g / 0.1M NaOH 0.15ml
Appearance of solution	Clear, odorless
Clarity Ethanol of Solution	Conforms
Chlorides	$\leq 125$ ppm
Water Content	$\leq 1.0\%$
Sulphates	$\leq 200$ ppm
Residue on Ignition	$\leq 0.1\%$
Calcium	$\leq 200$ ppm
Barium	Conforms
Iron	$\leq 0.001\%$
Heavy metals	$\leq 5$ ppm
Lead	$\leq 1$ ppm
Arsenic	$\leq 1$ ppm
Total Plate Count	$\leq 1000$ pcs/g
Mildew/leaf Mold	$\leq 100$ pcs/g
Intestines Bacillus	None
Pyrogen	$\leq 0.25$ Eu/ml



## APPLICATIONS:

As the essential element and most basic medical material, glucose enjoys wide functions and usage. Especially with the improvement of life condition, it is widely used in food industry as the substitute of saccharose.

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# MAKENDİ | Citric Monohydrate Acid

Mak – CA – 501-M

## DESCRIPTION:

Our Mak-CA-501-M product is a fruit acid, produced commercially.

Mesh Size: 8-40

Packing: Net 25 Kg.

Composite paper-plastic bags with PE liner.

## SPECIFICATIONS:

The product is in conformity with BP/USP/FCC/E330.

ITEM	UNIT	QUALITY STANDARDS
Description	---	White Crystalline Powder Colorless Crystals or Granules
Identification	---	Pass Test
Appearance of Solution	---	Pass Test
Assay	%	99.5-100.5
Sulphate	PPM	≤150
Chloride	PPM	≤100
Chloride	PPM	≤50
Heavy Metal (as Pb)	PPM	≤5
Cadmium	PPM	≤75
Iron	PPM	≤5
Sulphated Ash	%	≤0.05
Moisture	%	7.5-8.8
Readily Carbonizable Substances	---	Not Darker than Standard
Lead	PPM	≤0.5
As	PPM	≤1
Mercury	PPM	≤1
Aluminum	PPM	≤0.2
Barium	---	Pass
Bacteria Endotoxin	EU/mg	≤0.5
Volatile Organic Impurities	---	Pass
Trihalomethanes	PPM	≤0.1
Ultraviolet Absorbance	---	Pass



## APPLICATIONS:

Citric acid is used especially in food applications in order to give an acidic, or sour, taste to foods and soft drinks and to preserve food items. It is also used in industries such as paint, paper, pharmaceuticals, textiles etc.

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# MAKENDİ | Citric Acid Anhydrous

Mak – CA – 501-A

## DESCRIPTION:

Our Mak-CA-501-A product is a fruit acid, produced commercially.  
Mesh Size: 30-100  
Packing: Net 25 Kg. Composite paper-plastic bags with PE liner.

## SPECIFICATIONS:

The product is in conformity with BP/USP/ECC/E330.

ITEM	UNIT	QUALITY STANDARDS
Description	---	White Crystalline Powder Colorless Crystals or Granules
Identification	---	Pass Test
Appearance of Solution	---	Pass Test
Assay	%	99.5 – 100.5
Sulfate	PPM	≤ 100
Chloride	PPM	≤ 100
Chloride	PPM	≤ 50
Heavy Metal (as Pb)	PPM	≤ 5
Cadmium	PPM	≤ 0.5
Iron	PPM	≤ 5
Unphosphated Ash	%	≤ 0.05
Acid-base	%	≤ 0.5
Residually Contaminable Substances	---	Not Darker than Standard
Lead	PPM	≤ 0.5
Ar	PPM	≤ 1
Manganese	PPM	≤ 1
Aluminum	PPM	≤ 0.2
Barium	---	Pass
Bacterial Endotoxin	Uniting	≤ 0.5
Visible Organic Impurities	---	Pass
Trisulphates	PPM	≤ 0.1
Ultraviolet Absorbance	---	Pass



## APPLICATIONS:

Citric acid is used especially in food applications in order to give an acidic, or sour, taste to foods and soft drinks and to preserve food items. It is also used in industries such as paint, paper, pharmaceuticals, textiles etc.

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# MAKENDİ | Gelatin (Food Grade)

Mak-GLT-1101

## DESCRIPTION:

Gelatin (or gelatine) is a translucent, colorless, brittle (when dry), flavorless solid substance, derived from collagen obtained from various animal by-products. Our gelatin product is the result of partial hydrolysis of collagen contained in bovine hides. Beef Gelatin 220 Bloom and 250 Bloom types are available.

## TECHNICAL SPECIFICATIONS OF BEEF GELATIN 220 BLOOM:

### PHYSICAL-CHEMICAL CHARACTERISTICS

PARAMETERS	LIMITS	ANALYTICAL METHOD
BLOOM	220 – 240 g	LB-PR-008
VISCOSITY	≥ 28 mp	LB-PR-005
Ph	5,2 – 6,5	LB-PR-003
GRAIN SIZE	4,8,10, 18, 20, 26, 30, 40 and 60 Mesh	LB-PR-012
HUMIDITY	8 – 12 %	LB-PR-015
ASHES	Less than 2,0 %	LB-PR-011



### MICROBIOLOGICAL CHARACTERISTICS

PARAMETERS	LIMITS	ANALYTICAL METHOD
TOTAL AEROBIC BACTERIA	Less than 100 CFU/g	BC-PR-009
COLIFORMS (30°C)	Absent /g	BC-PR-010
COLIFORMS (44,5°C)	Absent /g	BC-PR-011
ANAEROBIC SULPHITE-REDUCING	Absent /g	BC-PR-007
STAPHYLOCOCCUS SP.	Absent /g	BC-PR-012
LIQUIFIERS	Absent /g	BC-PR-018
MOULDS AND YEAST	≤10 CFU/g	BC-PR-013

## APPLICATIONS:

Common examples of foods that contain gelatin are gelatin desserts, trifles, aspic, marshmallows, candy corn, and confections. Gelatin may be used as a stabilizer, thickener, or texturizer in foods such as yogurt, cream cheese, and margarine; it is used, as well, in fat-reduced foods to simulate the mouthfeel of fat and to obtain volume without adding calories.

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**MAKENDİ**

# MAKENDİ | Instant Coffee

MAKENDİ INSTANT COFFEE

Mak-ICF-701

## DESCRIPTION:

Instant coffee is a free flowing, water-soluble product extracted from selected coffee beans using water as the medium of extraction.

Our product has been extracted from selected and branded Robusta coffee beans.

It has typical Robusta coffee flavour, strong body, strong coffee taste with desirable bitter taste.

## PACKING:

It is packaged in bulks with net weight of 30kg or 25kg using corrugated carton with PE bag as packaging material.

## SPECIFICATIONS:

Caffeine:  $\geq 3.0\%$

Coliform:  $< 10$  cfu/g

Moisture:  $\leq 4.0\%$

TPC:  $< 3000$  cfu/g

Fluidity: free flowing

## APPLICATIONS:

Instant coffee powder

Iced coffee preparations

Desserts / Ice cream

Confectionary products

Can coffee preparations

Cappuccino products

Puddings

Other milk based mixtures



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# MAKENDİ | High Fructose Syrup (F42/F55)

Mak-HFC-106

## DESCRIPTION:

High Fructose Syrup is processed from hydrolyzed corn starch and contains fructose a simple sugar carbohydrate, just like sucrose. It is about 75% sweeter than sucrose, less expensive than sugar, and mixed well in many foods. The content of fructose is more than 42% of total carbohydrates.

PACKING: Net 280 KG HDPE Drums

## SPECIFICATIONS:

Sensory Index			
Color	colorless or yellowish light transparent and viscous liquid		
Smell	smell of fructose		
Flavor	sweet taste, no peculiar smell		
Physical Index			
Item	Index		
Dry solids	71.0%		
Fructose	42.0%		
Glucose + Fructose	92.0%		
PH value	3.5-4.5		
Color (BBU)	50 (BBU)		
Insoluble granule	0.0mg/kg		
Sulphate ash	0.05%		
Transparency	100%		
Hygiene Index			
Item	Top grade	First grade	Second grade
PH(N=2 +1)		0.5mg/kg	
As(Ac3)		0.5mg/kg	
SO2		10mg/kg	
Coliforms (N)		30 MPN/100g	
Total bacteria(N)		1500 cfu/ml	
Pathogens (Salmonella)		Negative	



## APPLICATIONS:

Breads and rusks, biscuits and cookies, breakfast cereals, cakes and muffins, fruit drinks and nectars, carbonated soft drinks, sport and energy drinks, ice creams.

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# MAKENDİ | Glucose Syrup

Mak-GSY-107

## DESCRIPTION:

Glucose syrups are produced from corn starch by the hydrolytic action of enzymes or acids. They are produced with respect to their specifications to decrease the energy consumptions and raw material cost in a certain limit.

PACKING: 25 Kg cans

## SPECIFICATIONS:

Makendi glucose syrups are in accordance with Turkish Food Sugar Regulations.

## APPLICATIONS:

Glucose syrups are used in Turkish delights, baklavas, chewing gum, hard candies, caramel, nugatte, ice-cream, jelly candies, marshmallow, halva, jam, ice-cream, ketchup, caramel, marmalade etc.

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**MAKENDİ**

## MAKENDI WHEY POWDER



**Wheymak 70**

**SWEET WHEY POWDER, 70% DEMINERALIZED**

**Whey from 100% cow milk cheese manufacture.**

<b>Color</b>	Homogeneous
<b>Taste</b>	Light sweet
<b>Scorched Particles (ADMI)</b>	8
<b>Insolubility (ADMI)</b>	0.1 ml
<b>Preservatives, Coloring Agents, Other Additives</b>	None
<b>Moisture</b>	2 %
<b>Fat</b>	0.5 %
<b>Protein (Nx6.38)</b>	8 %
<b>Minerals</b>	4 %
<b>Lactose, m/m</b>	79 %
<b>Titreable acidity (ADPL as Lactic Acid)</b>	0.12 %
<b>pH (10 % solution)</b>	6.4
<b>Nitrates</b>	None
<b>Total plate count</b>	5000 in 1 g
<b>Coliforms</b>	None in 1 g
<b>E.Coli</b>	None in 1 g
<b>Yeasts and Moulds</b>	None in 1 g
<b>Salmonella</b>	None in 100 g
<b>Applications</b>	Bakery, Blends, Chocolate, Confectionery, Desserts, Dry Mixes, Ice Cream, Yoghurt, and other applications.

### **Distribution & Storage Conditions**

Shouldn't be exposed to direct sunlight or strong odours. Should be stored under low relative humidity (< 65%) in warehouse. It stays fresh for one year under suitable storage conditions and temperatures (22-25 °C) unless the package is opened.

### **Shelf Life**

1 year from the manufacturing day

### **Packaging**

25 kgs per kraft bag, bags are multiwall with polyethylene inner liner



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## Milkmak - FCMP FULL CREAM MILK POWDER

### Typical Values:

Moisture, m/m	% 4
Fat, m/m	% 26.5
Protein (Nonfat Dry Matter), m/m (Nx6.38)	% 35
Ash, m/m	% 6
Lactose, m/m	% 38
Titrateable acidity (L.A.)	% 0.15
pH (in 10 % solution)	6.70
Density, g/cm <sup>3</sup>	0.650
Solubility index, ml	0.5
Scorched Particles	A

Taste, Odour, Flavour	Typical
Colour	Yellow/Cream

### Applications

Ice Cream, Dairy Based Beverages, Chocolate, Processed Cheese and Spreads, Ready to Cook Dishes, and other applications.

### Distribution & Storage Conditions

Shouldn't be exposed to direct sunlight or strong odours.  
Should be stored under low relative humidity (< 65%) and max 30 °C in warehouse

### Shelf Life

12 Months

### Packaging

25 kgs per kraft bag, bags are multiwall with polyethylene inner liner



Produced according to Turkish Food Codex Condensed Milk and Milk Powder Bulletin (12.04.2005 - 25784) and Turkish Food Codex (16/10/1997 - 23172) / ADPI



## Milkmak - IFCMP

### KENDI INSTANT FULL CREAM MILK POWDER

KENDI instant full cream milk powder is made from fresh pasteurized cow milk of the highest from which only water has been removed by "spray" process. It is a delicious and nutritious drink. It dissolves instantly in hot & cold water. Ideal for use in baking,, cooking, icecream & chocolate.

#### Product Name

Chemical

Butter fat

Moisture

Protein

Lactose

Minerals /Ashes

Titrateable Acidity

Solubility Index

Scorched Particles

Antibiotics

Microbiological

Plate count.

Coli form

Staphylococci Aurous

Bacillus Cereus

Yeast and moulds

Physical

Color

Flavor and Odor

: Instant Full Cream  
Milk Powder

: 28% min.

: 3,5% max.

: 26,0% approx.

: 37,0% approx.

: 6,0% approx.

: 0,15% max.

: 0,5 ml max. (ADPI)

: Disc Bor better

: 0,004 IU/ml

: 10.000 gr.max

: 10/.gr.

: Negative

: 100/gr.

: 10 gr.

: White to creamy white

: Free from rancid, tallow or  
other objectionable flavor.



# MAKENDİ | Short Cut Pasta

Mak – SCP – 402

**DESCRIPTION:** Short cut pasta is a product made from semolina which is obtained from Triticum durum wheat by kneading, shaping and drying up to technical specifications.

**PACKING :** 20x500 Grams pcs. in 10 kg carton cases

Analysis Type	Test Method	Limit - 1 <sup>st</sup>	Limit - 2 <sup>nd</sup>	Results
<b>1. Physicochemical Analysis</b>				
* Moisture (%)	Sensory Method	13.0 (Max.)	13.0 (Max.)	11.9
* Protein (% Dry Weight)	Kjeldahl Method	10.8 (Min.)	10.8 (Min.)	11
* Ash (% Dry Weight)	Dry Digestion	1.00 (Max.)	1.00 (Max.)	0.88
* Acid Insoluble Ash (% D.W.)	Dry Digestion With HCl	0.10 (Max.)	0.10 (Max.)	0.04
<b>2. Microbiological Analysis</b>				
* Total and Mouldy (pcs./gr.)	Membrane Filtration	100 ± 100 (Max.)	1000 No search (Max.)	12 ± 20
* Aerobic Plate Count (pcs./gr.)	Membrane Filtration	10.000 (Max.)	10.000 (Max.)	110
* Escherichia coli (pcs./gr.)	Membrane Filtration	0	No Search	0
* Shigella (pcs./gr.)	Membrane Filtration	No Search	100 (Max.)	0
<small>(Limit : 1<sup>st</sup> Turkish Standards Institution - Number 14/21 of pasta standard Limit : 2<sup>nd</sup> Turkish Food Codex - Microbiological Criteria)</small>				

## APPLICATIONS:

Short cut pasta is a delicious food item for human consumption.

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**100%**

We can supply  
high quality spaghetti  
which is only made  
from 100% Semolina



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# MAKENDİ | Spaghetti

Mak – SPG – 401

## DESCRIPTION:

### MAKENDİ SPAGHETTI 1.2 MM

Long Pasta is a product made from semolina which is obtained from Triticum durum wheat by kneading, shaping and drying up to technical specifications.

Packing: 20x500 Grams pcs. in 10 kg carton cases

## SPECIFICATIONS:

Analysis Type	Test Method	Limit - 1 *	Limit - 2 **	Results
<b>1- Physicochemical Analysis</b>				
* Moisture (%)	Sartorius Mech.	13.0 (Max.)	13.0 (Max.)	11.9
* Protein: (% Dry Weight)	Kjeldahl Method	10.5 (Min.)	10.5 (Min.)	11
* Ash: (% Dry Weight)	Dry Digestion	1.00 (Max.)	1.00 (Max.)	0.88
* Acid Insoluble Ash: (% D.W.)	Dry Digestion With HCl	0.10 (Max.)	0.10 (Max.)	0.04
<b>2- Microbiological Analysis</b>				
* Total and Moulds (pcs./gr.)	Membrane Filtration	100 - 100 (Max.)	1000 - No search (Max.)	12 - 25
* Aerobic Plate Count (pcs./gr.)	Membrane Filtration	10.000 (Max.)	10.000 (Max.)	11.6
* Escherichia coli (pcs./gr.)	Membrane Filtration	0	No Search	0
* Staphylococcus (pcs./gr.)	Membrane Filtration	No Search	100 (Max.)	19

Limit - 1: Turkish Standards Institute - Number: 5020 of pasta standard  
Limit - 2: Turkish Food Code - Microbiological Criteria



## APPLICATIONS:

Spaghetti is a delicious food item for human consumption.

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**MakEndi**

GOOD FOOD

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