

ICE CREAM



The Taste of Tradition,
The Essence of Nature



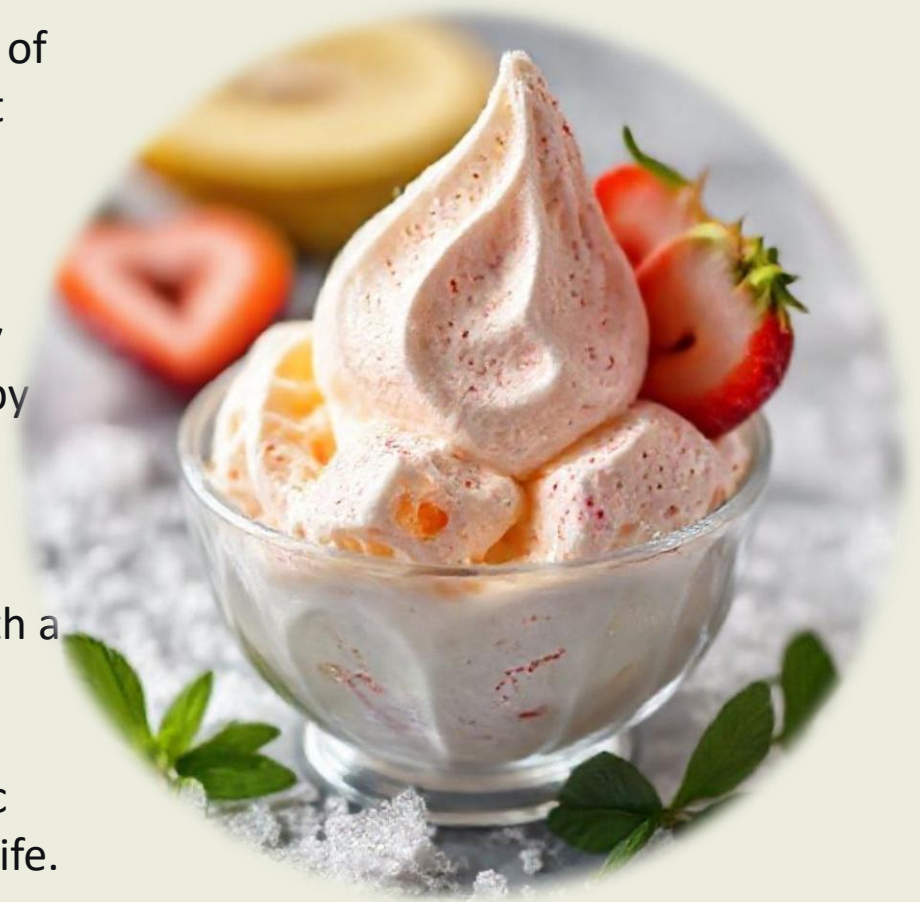
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WHO WE ARE?

- We are the representatives in Adana of a 300-year-old culinary tradition that originated in Kahramanmaraş and spread throughout the world.
- Our fundamental principle is to carry this authentic flavor into the future by using "only the most natural ingredients."
- This unique ice cream, registered with a geographical indication, is produced using the traditional "beating" technique and is known for its elastic texture and ease of cutting with a knife.



THE SECRET TO OUR FLAVOR: 100% NATURAL

➤ 🐐 The Source of Our Milk:

- ❖ In season: Milk from goats fed entirely on natural grasses.
- ❖ At other times: A mixture of goat and sheep milk.
- ❖ Milk from animals fed on herbs such as thyme and spiny broom gives our ice cream its unique flavor.

➤ 🍓 Our fruits:

- ❖ It contains no artificial flavors, colors, or preservatives.
- ❖ All the fruits used in our varieties are completely natural.



FLAVORS TO SUIT EVERY TASTE

All our products are made with
100% natural ingredients.

- Plain (The pure taste of tradition)
- Melon
- Strawberry
- Chocolate
- Blackberry
- Lemon



OUR SPECIAL FLAVORS

All our products are made with 100% natural ingredients.

- Italian Caramel (An international flavor touch)
- Baklava (An original fusion from Turkish cuisine)
- Pistachio (With the unique aroma of Antep pistachios)



MODERN FACILITY, TRADITIONAL QUALITY

- 📍 **Location:** Our production facility is located in the center of Adana.
- 🏭 **Capacity:** With a daily production capacity of 7 tons, we ensure a strong and sustainable supply.
- ✅ **Quality:** Our production is carried out in accordance with international food safety standards (ISO 22000, HACCP).



MELON ICE CREAM

This is one of the most challenging but also one of the most beloved varieties. The unique aroma of melon, combined with the flavor of milk, creates a very exotic taste.

Especially preferred in the summer months, this type of ice cream has a texture where the melon pieces stretch and become almost like chewing gum.



LEMON ICE CREAM



This is the variety that best balances the rich milk flavor of Maraş ice cream. It is prepared with real lemon zest and juice.

It is blended with special skill to ensure that the acidity of the lemon does not curdle the milk.

The result is a refreshing and uniquely "chewy" texture, a sweet and sour flavor characteristic of Maraş ice cream.

STRAWBERRY ICE CREAM

Made from field-grown strawberries with a high aroma, harvested in season.

Because real fruit is used instead of artificial flavoring, the color is not a very bright pink, but a more natural shade.

To prevent the water inside the strawberries from freezing, ice cream makers puree the fruit, season it with sugar, and incorporate it into the milk mixture.



PISTACHIO ICE CREAM



This is the "gold" standard for ice cream. It generally uses the finest, greenest pistachios, harvested before the usual season, known as "boz iç" (a type of pistachio kernel).

The pistachios are mixed into the ice cream both in a ground form and left in pieces, allowing for a bite-sized texture.

Their rich, oily texture further enhances the ice cream's consistency.

HONEY ALMOND ICE CREAM

It's a real energy boost. Almonds are first lightly roasted, then caramelized with honey before being added to the ice cream base.

The natural elasticity provided by the honey and the crunchiness of the almonds create a wonderful contrast with the firm texture of Maraş ice cream.

It's a denser and sweeter option compared to other varieties.



OUR SECRET OF FLAVOR



What makes these ice creams special are two fundamental elements, regardless of the fruit you add:

Salep: This is the wild orchid root that gives the ice cream its famous elasticity and firmness.

Goat's Milk: It contains less water and is fattier than cow's milk, which allows it to lock in the flavor of the fruits.

If you want to choose the one that best suits your taste, the fruity ones offer a refreshing experience; while the pistachio and honey ones provide a more satisfying dessert experience.

CONTACT US



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