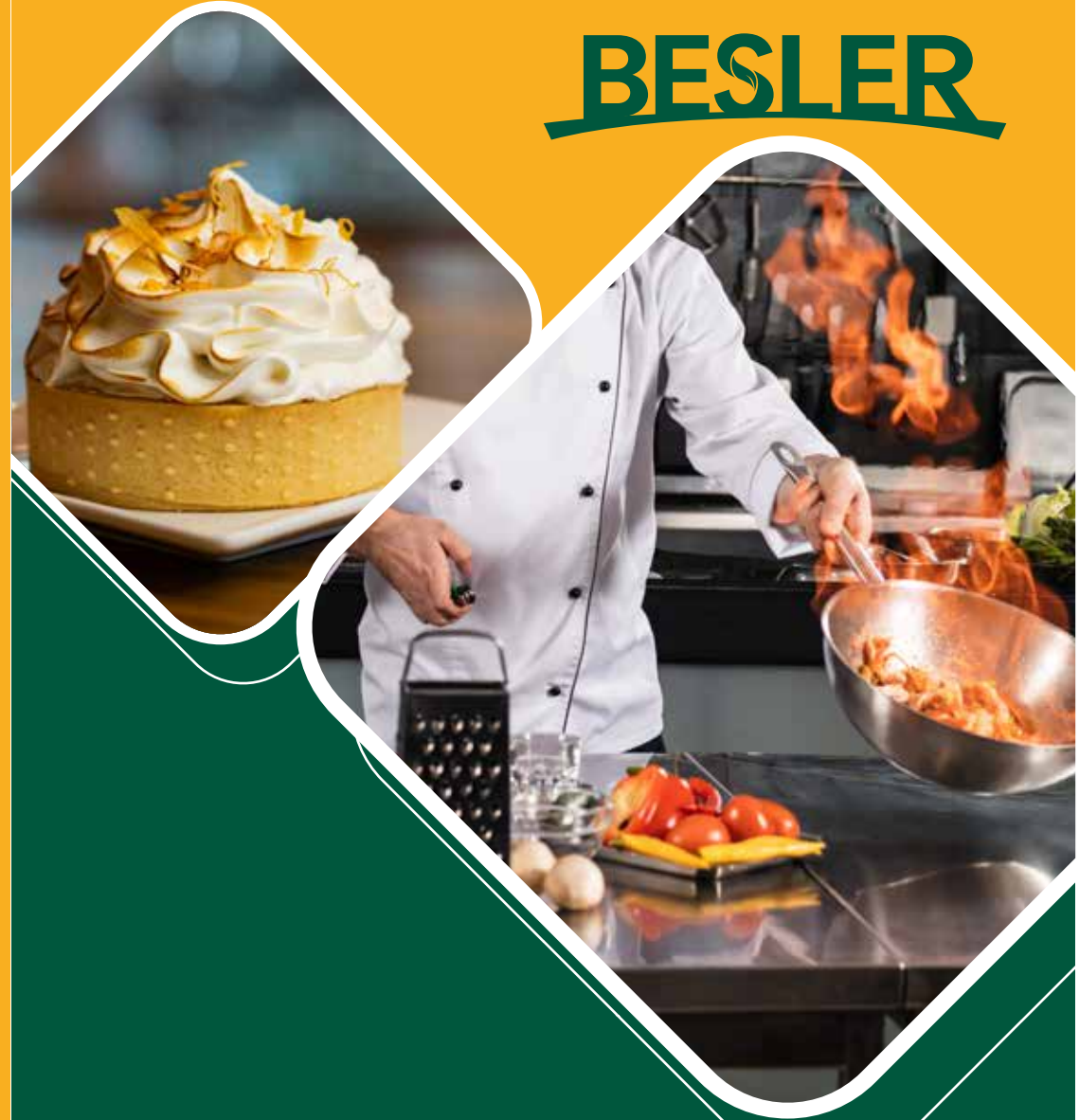


BESLER

BESLER



CATERING & BAKERY



BESLER

WORLD'S LARGEST MARGARINE PRODUCER

Exporting to More Than 50 Countries Across 5 Continents

We are the pioneers of food production in Türkiye since 1922.

We have been one of the biggest packaged food exporters since 1969 and today we are the leading Turkish margarine exporter. In addition to being one of the most established brands in the food industry, Marsa which is the part of the Besler is also the market leader in exports.

We produce the best quality edible fats and oils for home and professional use.

With an annual production of 200,000 tons of margarine and 100,000 tons of liquid oil, Marsa is the largest producer.

Marsa offers a wide portfolio with over 30 brands and more than 450 SKU's.



TIME TO BE PROFESSIONAL

As one of the leading companies in the food industry, Marsa has been serving Turkish consumers with high-quality, specialized products since its establishment in 1946.

In line with the needs of the sector, Marsa shifted its focus to out-of-home consumption in 1985; today, it produces oils for the pastry, food industry, and catering sectors under hygienic conditions with the latest technology, and reaches professionals through its USTAM brand.

USTAM MULTI-PURPOSE PASTRY MARGARINE

Multi-purpose margarine for pastries, cakes, and cookies with 84% fat. Ensures consistent rise and appearance. Trans fat-free and easy to handle.



General Description:	Multi-purpose professional margarine for all types of baked goods.
Application Area:	Suitable for pastries, cakes, cookies, and other dough-based bakery products.
Fat Content:	84%
Shelf Life:	12 Months
Net Weight:	10 kg
Package:	Food-grade nylon inner bag and 10 kg cardboard box



USTAM FOR PUFFY PASTRY

Premium margarine for laminated doughs like croissants and puffy pastry. Prevents sticking, no need to rest between folds. Delivers crisp, flaky, and airy results.



General Description:	Premium margarine for laminated doughs.
Application Area:	Designed for doughs rolled and folded with lamination techniques.
Fat Content:	81%
Shelf Life:	12 Months
Net Weight:	10 kg
Package:	Food-grade nylon inner bag and 10 kg cardboard box



USTAM FOR CREAM

100% vegetable fat for creams, sauces, and cookies. Neutral flavor with great shaping and whipping ability. Offers smooth texture and long-lasting results.



General Description:	100% vegetable fat for creams, sauces, cookies, and pastries.
Application Area:	Deal for cream fillings, chocolate sauces, butter cookies.
Fat Content:	100%
Shelf Life:	12 Months
Net Weight:	10 kg
Package:	Food-grade nylon inner bag and 10 kg cardboard box



USTAM BAKLAVA

It is a 100% vegetable fat, free from water or milk, suitable for all syrup-based desserts.

It provides the desired fluffiness and golden color to your desserts while helping them stay fresh for a long time.



General Description:	100% vegetable fat specially formulated for syrup desserts.
Application Area:	Suitable for baklava, şöbiyet, künefe, and all syrup-based traditional desserts.
Fat Content:	100%
Shelf Life:	12 Months
Net Weight:	16,38 kg
Package:	Tin



ULTRA USTA FOR PASTRY

Preferred by professionals for its taste, texture, and performance...

A 100% vegetable-based bakery fat, used in hot-served pastry varieties, dry pogaca, and boyoz.



General Description: 100% Vegetable fat

Application Area: Pastry varieties, dry pogaca, and boyoz.

Fat Content: 100%

Shelf Life: 12 Months

Net Weight: 10 kg

Package: Food-grade nylon inner bag and 10 kg cardboard box



USTAM CROISSANT

Margarine with buttery flavor designed for croissants and danishes. Thin sheet format supports easy folding and consistent layers. Ensures rich taste and texture.



General Description: Vegetable margarine with butter flavor for croissant and laminated dough applications.

Application Area: Ideal for croissants, puff pastry.

Fat Content: 84%

Shelf Life: 12 Months

Net Weight: 10 kg

Package: Individually wrapped in aluminum foil, packed in cardboard box



USTAM MILLEFEUILLE

Vegetable margarine for laminated doughs, ideal for puff pastry. No resting needed between folds, ensuring efficient and clean layers. Preserves flavor of fillings.



General Description: A flexible-textured margarine that allows consecutive folding (lamination) processes.

Application Area: Puffy pastry and all dough products

Fat Content: 84%

Shelf Life: 12 Months

Net Weight: 10 kg

Package: Food-grade nylon inner bag and 10 kg cardboard box



USTAM FOR PASTRY APPLICATION

Margarine for yeast-based doughs and cakes, made from vegetable fats. Delivers excellent rise and smooth consistency. 60% fat and trans fat-free.



General Description: Special vegetable fat for all yeast-based doughs and cake varieties.

Application Area: Ideal for yeast doughs and breads

Fat Content: 60%

Shelf Life: 12 Months

Net Weight: 10 kg

Package: Food-grade nylon bag inner packaging and 10 kg cardboard box.



USTAM FOR CREAM 20

A special vegetable fat for various types of biscuits, piped cookies, and other cookie varieties.



General Application: Vegetable fat for biscuits

Application Area: Biscuits, Piped cookies

Fat Content: 100%

Shelf Life: 12 Months

Net Weight: 20 kg

Package: 20 kg cardboard box



USTAM PAN SPRAY

Vegetable fat based spray for easy release in pans and molds. Ensures clean edges and reduces waste. Easy to apply, even on vertical surfaces.



General Description: Vegetable fat based spray oil for non-stick coating in baking pans and trays.

Application Area: Suitable for breads, cakes, muffins, cheesecakes, and similar products baked in pans or molds.

Fat Content: 100%

Shelf Life: 12 Months

Net Weight: 600 ml per can / 12 cans per box

Package: Box



USTAM UNY

Ustam UNY, which offers ease in making crispy pastries, is the preferred choice of pastry workshops thanks to its affordable price and superior performance.



General Description: Professional vegetable fat for sheeted-dough pastries.

Application Area: Ideal for all traditional börek varieties made using the serpme (stretching) method.

Fat Content: 100%

Shelf Life: 12 months

Net Weight: 20 kg

Package: Food-grade nylon inner bag and 20 kg cardboard box



USTAM BOREK

Specially developed for legendary pastry doughs, Ultra Ustam Pastry Margarine is a professional margarine produced to international quality standards, designed for products prepared using the rolling and folding method.



General Description: Vegetable margarine that ensures ideal puffing in laminated doughs

Application Area: Börek and other laminated doughs

Fat Content: 81% - 82% - 84%

Shelf Life: 12 months

Net Weight: 10kg

Package: Food-grade nylon inner bag and 10kg cardboard box



USTAM CATERING MARGARINE 6x2,5 kg

Vegetable fat based margarine for cooking and baking in Turkish and international cuisines. Delivers reliable performance in both hot dishes and bakery products. Trans fat-free and chef-friendly format.

General Description:	Vegetable margarine for cooking and baking in professional kitchens.
Application Area:	Hot and cold dishes
Fat Content:	82-84%
Shelf Life:	12 Months
Net Weight:	15 kg
Package:	6 x 2.5 kg blocks wrapped in aluminum parchment / Packed in a 15 kg cardboard box



USTAM A-24 FRYING OIL

Ustam A24 frying oil is a 100% refined and winterized oil, carefully developed for professional kitchens. Ideal for both hot and cold dishes, it's the perfect choice for chefs seeking balance, purity, and versatility in every application.

General Description:	Professional vegetable-based frying oil
Application Area:	French fries, potato chips, croquettes, schnitzels and other deep-fried items
Fat Content:	100%
Shelf Life:	12 Months
Net Weight:	16,38 kg
Package:	Tin



USTAM CATERING MARGARINE 48x250 g

Brick margarine for professional kitchens, ideal for precision and hygiene. Suitable for all cooking and baking needs. Trans fat-free and easy to handle.

General Description:	Vegetable fat based cooking margarine for professional food service
Application Area:	Soups, rice, hot dishes, hamburger buns, toast breads
Fat Content:	70%
Shelf Life:	12 Months
Net Weight:	12 kg
Package:	48 x 250 g portion packs in a 12 kg cardboard box



USTAM SUNFLOWER OIL

It is a 100% refined and winterized sunflower oil, produced for light and tasty meals, mayonnaise-type cold sauces, various salads, all cold-served dishes, and fried foods.

General Description:	100% refined & winterized sunflower oil
Application Area:	Ideal for hot meals, salads, cold sauces, and dough-based frying
Fat Content:	100%
Shelf Life:	18 Months
Net Weight:	16,38kg
Package:	Gıdaya uygun naylon torba iç ambalajı ve 20 kg'lık mukavva koli.



NOTES



ÜLKER TEREMYAĞ

PREMIUM BUTTER LIKE TASTE

Teremyağ offers a wide and delicious product portfolio, primarily in the pastry product category, as well as in the dessert and consumer margarine categories, providing consumers with premium butter-tasting products.

TEREMYAĞ MULTI-PURPOSE PASTRY MARGARINE

This is a professional margarine with 84% fat, ideal for all types of doughs including yeast-based ones. It ensures excellent rise, texture, and shaping. Trans fat-free and hygienically packed for high-output bakeries.

General Description:	Multi-purpose professional margarine for all dough types, including yeast-raised doughs.
Application Area:	Suitable for breads, buns, savory pastries, and general bakery applications.
Fat Content:	84%
Shelf Life:	12 months
Net Weight:	10 kg
Package:	Food-grade nylon inner bag and 10 kg cardboard box



TEREMYAĞ PASTRY MARGARINE

Suitable for cookies, cakes, and tarts, it blends easily and supports consistent baking results. Made from high-quality vegetable oils. Ideal for yeast doughs and breads.

General Description:	Margarine for yeast doughs, cookies, cakes, tarts, and general pastry applications.
Application Area:	Sweet and savory cookies, sponge cakes, tart crusts, and fermented doughs.
Fat Content:	60%
Shelf Life:	12 months
Net Weight:	10 kg
Package:	Food-grade nylon inner bag and 10 kg cardboard box



TEREMYAĞ PUFFY PASTRY

Premium margarine for laminated doughs like croissants and puffy pastry. Prevents sticking, no need to rest between folds. Delivers crisp, flaky, and airy results.

General Description:	Premium puffy pastry shortening with 100% fat content
Application Area:	Puffy Pastries
Fat Content:	100%
Shelf Life:	12 months
Net Weight:	10 kg
Package:	Food-grade nylon inner bag and 10 kg cardboard box



ÜLKER
TEREM YAĞ

TEREMYAĞ FOR CREAM

Perfect for creams, cookies, and cake fillings with its clean, vegetable based formula. Whips easily and holds shape well. Adds a light crunch and creamy finish to all pastries.



General Description: Premium Quality, vegetable fat for creams, sauces, cookies, and pastries.

Application Area: Best for cream fillings, chocolate sauces, butter cookies, and various pastry applications.

Fat Content: 100%

Shelf Life: 12 months

Net Weight: 10 kg

Package: Food-grade nylon inner bag and 10 kg cardboard box



TEREMYAĞ FRYING OIL

Engineered for hot-served fried foods, delivering crispy outside and soft inside. Long-lasting and economical, suitable for deep-fryers. Maintains performance across multiple uses without breaking down.



General Description: Fries, chips, croquettes, schnitzels, eggplant, and other deep-fried items.

Application Area: Frying Food.

Fat Content: 100% fat

Shelf Life: 12 months

Net Weight: 16,38 kg

Package: Tin



TEREMYAĞ BAKLAVA

Specially made for syrup-soaked desserts like baklava and künefe. It ensures golden color and delicate layers. Professional-grade quality with hygienic packaging.



General Description: Premium Quality plant-based margarine. Specially formulated for syrup

Application Area: Great for baklava, söbiyet, künefe, and all syrup-based traditional desserts.

Fat Content: 100%

Shelf Life: 12 months

Net Weight: 16,380g

Package: 18 L tin can or 20 kg PE bag in a cardboard box



ÜLKER
TEREM YAĞ

NOTES



TRADITIONAL DELICIOUS TASTE



Bizim Yağ, the meeting point of traditional delicious tastes...
With its wide portfolio and a variety of delicious products tailored to
your needs, it provides perfect consistency and performance."

BİZİM FOR PASTRY APPLICATION

This multi-purpose margarine contains 84% vegetable fat, perfect for yeast and non-yeast doughs. It offers excellent rise, texture, and shaping while reducing prep time. Neutral in taste, trans fat-free, and hygienically packed.

General Description: Multi-purpose margarine for a wide range of dough types, including yeast-raised products.

Application Area: Suitable for breads, rolls, savory pastries, cakes, and general baking needs.

Fat Content: 84%

Shelf Life: 12 months

Net Weight: 10 kg

Package: Food-grade nylon inner bag and 10 kg cardboard box



BİZİM PUFFY PASTRY

Specially formulated for laminated doughs like puff pastries and croissants. Ensures easy folding, golden flakiness, and crisp layers. Neutral flavor and reliable performance make it a pastry chef favorite.

General Description: Premium puffy pastry shortening with 82% fat content

Application Area: Puffy Pastries

Fat Content: 82%

Shelf Life: 12 months

Net Weight: 10 kg

Package: Food-grade nylon inner bag and 10 kg cardboard box



BİZİM PASTRY MARGARINE

Designed for yeast-based doughs with 70% fat content, it delivers soft texture and even rise. It enhances flavor subtly and ensures consistent results. Ideal for both sweet and savory applications.

General Description: Margarine formulated for yeast-based doughs and versatile bakery use.

Application Area: Suitable for fermented doughs, breads and savory pastries.

Fat Content: 60%, 70%

Shelf Life: 12 months

Net Weight: 10 kg

Package: Food-grade nylon inner bag and 10 kg cardboard box



BİZİM SPECIAL CROISSANT

A premium margarine with a buttery taste, perfect for croissants and folded doughs. Easy to handle with a sheet format, supports smooth folding and golden layers. Delivers artisan-quality results every time.

General Description: Premium margarine with buttery flavor for croissants and laminated doughs.

Application Area: Ideal for croissants, puff pastry, danish, and all folded dough applications.

Fat Content: 82%

Shelf Life: 12 months

Net Weight: 2 kg aluminum foil x 5 units, packed in a cardboard box

Package: Food-grade nylon inner bag and 10 kg cardboard box



BİZİM FOR CREAM

Made from 100% vegetable fat oils, perfect for cream fillings, sauces, and cookies. Whips easily and adds a light crunch with creamy texture. Neutral flavor and high reliability for professionals.



General Description:	Premium 100% vegetable fat margarine for cream fillings, sauces, cookies, and pastries.
Application Area:	Ideal for creams, chocolate sauces, butter cookies, and various pastry applications.
Fat Content:	100%
Shelf Life:	12 months
Net Weight:	10 kg
Package:	Food-grade nylon inner bag and 10 kg cardboard box



BİZİM FRYING OIL

High-performance frying oil for crispy and golden fried foods. Reusable and cost-effective, it maintains quality across batches. Works in all seasons and is trans fat-free.



General Description: Professional frying oil for hot-served fried foods.

Application Area:	Perfect for fries, chips, croquettes, schnitzels, eggplants, and more.
Fat Content:	100%
Shelf Life:	24 months
Net Weight:	16,38 kg
Package:	Tin



BİZİM PREMIUM BAKLAVA

A 100% vegetable fat margarine ideal for syrup-soaked desserts like baklava and künefe. Free from milk and water, ensuring crisp layers and golden finish. Offers clean melt and consistent results in every batch.

General Description:	Premium vegetable fat. Specially formulated for syrup desserts.
Application Area:	Perfect for baklava, şöbiyet, künefe, and other syrup-soaked traditional sweets.
Fat Content:	82%
Shelf Life:	12 months
Net Weight:	18 lt
Package:	Tin Drum



BİZİM BAKLAVA BUTTER FLAVOR

Crafted for syrup-soaked delicacies like baklava and künefe, Bizim Baklava Vegetable Fat is a 100% plant-based margarine enriched with rich butter aroma. Free from milk and water, it ensures ultra-crispy layers, clean melt, and a golden finish in every bite.

General Description:	Vegetable fat with Butter aroma.
Application Area:	Perfect for baklava, şöbiyet, künefe, and other syrup-soaked traditional sweets.
Fat Content:	100%
Shelf Life:	12 months
Net Weight:	18 lt
Package:	Tin Drum



PROSER CREAM

PROSER cream is a premium vegetable fat designed for whipped creams, fillings, and delicate pastry applications. It delivers high volume, stable texture, and a clean flavor that enhances both visual and taste appeal. With its smooth whipping ability and light structure, it's a trusted choice for patisserie professionals.

General Description: High-performance vegetable margarine for creams, mousses, and pastry fillings

Application Area: Custard, dessert creams, cookies

Fat Content: 100%

Shelf Life: 12 months

Net Weight: 10 kg block

Package: PE bag inside cardboard box



PROSER PASTRY BLOCK MARGARINE

PROSER Block Margarine is a palm-based bakery margarine designed for high-volume baking applications like cookies, muffins, and cakes. It provides excellent structure, smooth texture, and consistent flavor. Perfect for professionals, it's trans fat-free and easy to work with in both manual and automated processes.

General Description: Vegetable block margarine for professional baking and pastry production

Application Area: Ideal for cookies, muffins, cakes, and baked goods

Fat Content: 83%

Shelf Life: 12 months

Net Weight: 10 kg - 20 kg

Package: PE wrapped blocks, packed in a cardboard box



PROSER BLOCK MARGARINE

PROSER Block Margarine is a versatile cooking margarine crafted for chefs who seek reliable taste and texture in hot dishes. With its smooth melt and light buttery flavor, it enhances stews, pilafs, and a wide range of savory meals. Perfect for professional kitchens, it is trans fat-free and delivers consistent performance with every use.

General Description: Vegetable margarine for hot dishes and sautéing

Application Area: Stews, dishes, soups, meals

Fat Content: 80% - 82%

Shelf Life: 12 months

Net Weight: 2,5 kg x 6

Package: PE-wrapped blocks in carton box



PROSER MILLEFEUILLE

Vegetable margarine for laminated doughs, ideal for puff pastry. No resting needed between folds, ensuring efficient and clean layers. Preserves flavor of fillings.

General Description: A flexible-textured margarine that allows consecutive folding (lamination) processes.

Application Area: Puffy pastry and all dough products

Fat Content: 84%, 70%

Shelf Life: 12 months

Net Weight: 2,5 kg x 6

Package: Food-grade nylon inner bag and 10 kg cardboard box



PROSER A-24

PROSER A-24 is a professional frying fat specially formulated for hot-served, deep-fried foods like fries, croquettes, and meatballs. It delivers golden crispiness on the outside while keeping the inside soft, without absorbing excess oil. Economical, reusable, and trans fat-free — it's the ideal choice for high-performance kitchens.

General Description:	Professional-grade frying fat made from refined vegetable oils
Application Area:	Ideal for French fries, meatballs, croquettes, schnitzels, and all deep-fried dishes
Fat Content:	100%
Shelf Life:	24 months
Net Weight:	5, 10, 12, 18 lt
Package:	Tin drum



PROSER VEGETABLE GHEE

Vegetable fat for cooking. Delivers high heat stability and clean flavor for your dishes and desserts like baklava and tulumba. Trans fat-free, economical, and consistent for professional kitchens.

General Description: Vegetable fat for cooking

Application Area: Ideal for cooking & desserts

Fat Content: 100% vegetable fat

Shelf Life: 24 months

Net Weight: 1, 2, 4, 5, 6, 12 lt tin

Package: Food-grade tin can

