



ŞMS KOPUZ



PRODUCT CATALOGUE



SMS KOPUZ – A Reliable Partner, A Strategic Link

Founded in 1974, SMS KOPUZ is a leading supplier and solution partner with a strong business network in national and international markets, empowered by deep-rooted family values. The roots of our company go back to the KOPUZ Family Group Companies, established by the father of our Chairman of the Board, Mr. Şemsi Kopuz. Built upon these solid foundations, our company has become a symbol of trust and sustainability in the market with more than half a century of experience.

With his sectoral knowledge and visionary approach, Mr. Şemsi Kopuz founded SMS KOPUZ Group Companies not only as a commercial structure but also as an organization that pioneers reliable, sustainable, and strategic business partnerships.

Today, under the leadership of our Vice Chairman of the Board, Mr. Burak Kopuz, from the second generation of managers, we continue our operations with an integrated structure that combines modern management principles with traditional values. Thus, SMS KOPUZ is not only a company that supplies products, but also a strategic partner among final producers and a business partner that creates value by supporting its partners in reaching their goals with sustainability. With end-to-end solutions provided throughout the supply chain, SMS KOPUZ offers its partners competitive advantage, developing efficient and long-term business partnerships.

As SMS KOPUZ, we continue to be a reliable, visionary, sustainable, and strategic solution partner in local and international markets by blending our half-century experience with today's global needs.



Şemsi Kopuz

Chairman of the Board

Burak Kopuz

Vice Chairman of the Board



500+

OUR REFERENCES



100+

WIDE PRODUCT
PORTFOLIO



100+

CUSTOMER
SATISFACTION





VISION & STRATEGY

"With our strong financial structure, expert team, and wide product portfolio, we continue to grow together with you"

ŞMS Kopuz stands out as a reliable, innovative, and respected brand in the food industry with its strategic business partnerships and perfectionist approach. By focusing on the principles of trust and sustainability, it embraces as a corporate responsibility to provide high-quality, rapid and effective end-to-end solutions in national and international markets.

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Cocoa

We provide our customers with a wide range of cocoa powder options that contain all the characteristics of cocoa beans from different origins, offering natural and alkalized varieties with different fat contents, presenting a broad spectrum of colors and flavors. Cocoa powder, cocoa mass (liquor), and cocoa butter, which are essential raw materials for the chocolate industry, are fundamental components in production processes.



NATRA

A Spanish-based company, it is one of the leading European producers and distributors in the field of chocolate products and cocoa components. We serve our customers with Alkalized 10-12% fat Cordoba cocoa powder (red color) and Alkalized 10-12% fat Toledo cocoa powder (light alkalized) options.

● Cordoba ● Toledo



JB COCOA

The Malaysian-origin JB Cocoa brand's JB800 Alkalized Cocoa Powder with 10-12% fat content is supplied by our company, offering a rich color and flavor profile and high performance in industrial applications.



FAVORICH

We serve with cocoa powders produced under the Favorich brand from Pasir Gudang, Malaysia. We supply alkalized cocoa powders coded GP-960-11 oreo black and GP-390-11B.





KOP COCOA

Kop K10

A Turkish-origin cocoa powder developed specifically targeting color intensity, alkalized and reduced in fat. With its deep dark brown tone, it gives products a rich visual effect.

Kop K9

A Turkish-origin cocoa powder with balanced flavor and medium brown color, alkalized and reduced in fat, offering a wide range of applications.

Kop K9-T

It is a premium Alkalized cocoa powder that is produced from high-quality raw materials. Distinguished by its unique reddish-brown tone. With its balanced cocoa flavor and low fat content it gives products a sophisticated appearance. It is a Turkish-origin product that stands out both in taste and in visual appeal.



KOP COCOA

Kop Abe-10

A cocoa powder obtained from high-quality EU-based cocoa beans, alkalized and reduced in fat. This product, distinguished by its color intensity, provides a deep and rich brown tone in applications. It also offers a pleasant aromatic profile.

Kop K5

A natural cocoa powder that it is not alkalized, preserving its natural form. Light brown in color, it stands out with its mild cocoa flavor.





gerkens
a *Cargill* brand

CARGILL/GERKENS

Gerken's is a part of Cargill Cocoa & Chocolate and it is one of the world's leading cocoa brands. We supply Alkalized cocoa powders with 10-12% fat content, coded DB82, DB400, and GT50.



BARRY CALLEBAUT

BARRY CALLEBAUT

Barry Callebaut is one of the Europe's leading cocoa producers. Barry Darko and Alkalized cocoa powder is reliably supplied by our company, meeting quality and performance expectations at a high level.



ECOM

ECOM

In our portfolio, European-origin Tulip Alkalized and Natural cocoa powders with 10-12% fat content are included and are supplied as ideal cocoa powders for various applications.



ALTINMARKA
GIDA SANAYİ VE TİCARET A.Ş.

ALTINMARKA

In our product range, there are Alkalized S9 and Alkalized S8 cocoa powders with 10-12% fat content, as well as Natural cocoa powder with a completely natural content.



ÜLKER

ÜLKER

Ülker Alkalized cocoa powder (Yma 641), with a fat content of 10-12%, is a product that offers a rich color and aroma profile.

Ülker Natural cocoa powder (Yma 153), with the same fat content, offers a lighter flavor because of its natural structure.

COCOA BUTTER

Cocoa butter is a natural and edible vegetable fat obtained during the processing of cocoa beans. We supply two types of cocoa butter: Deodorized and Natural.

COCOA LIQUOR

Cocoa mass, obtained by grinding roasted cocoa beans, is a completely pure and additive-free cocoa product. It is also called cocoa liquor or chocolate liquor, but this product contains no alcohol. We supply Alkalized and Natural cocoa mass.

ŞMS KOPUZ

BUNGE

Specialty Fats

Specialty fats include products that are tailor-made for certain applications in the food industry. Playing an essential role in the production of chocolate, confectionery, bakery, ice cream, biscuits, and snacks, these fats have the vital function of enhancing the taste, texture, durability, shelf life, stability, nutritional value, and brightness of products. Our company provides high quality and efficiency to industrial food producers with its wide product range.

BUNGE

COBERINE 608 (CBE, COCOA BUTTER EQUIVALENT)

Coberine 608 is a CBE solution that is 100% compatible with cocoa butter. It contains shea in its high quality, sustainable and clean label formulation. Plays the same role as cocoa butter during the chocolate production, ensures consistency in consumer products.

Key Features:

- Full compatibility with cocoa butter
- Clean label approach
- High production consistency
- Matches the function of cocoa butter
- With the assurance of Bunge, the inventor of CBE technology

COBERINE 701, 901 (CBI, COCOA BUTTER IMPROVER)

Coberine 701 and Coberine 901 are cocoa butter improvers developed especially for chocolate manufacturers in hot climate conditions. Coberine 701 is a 100% shea-based cocoa butter improver. Because of their fully compatible structure with cocoa butter, they are easily integrated into production processes.

Key Features:

- 100% compatibility with cocoa butter
- Heat-resistant formulation and melting profile
- Clean label compliance
- Equivalent production role to cocoa butter

CBT GOLD

(CBA, INNOVATIVE COCOA BUTTER ALTERNATIVE)

CBT GOLD is a solution that combines the taste of real chocolate with the ease of producing compound chocolate, creating a difference for the industry. This innovation, awarded in 2022, offers cost advantages and high performance.

Key Features:

- *Taste and profile close to real chocolate*
- *More than 100% cost advantage*
- *No need for tempering and conching*
- *Enhanced cocoa butter compatibility*
- *Wide application range: molding, coating, dragee*
- *High success in panel tastings*
- *Contains no trans fat*

PRESTINE SMART 6FL

(BLOOM PREVENTION PREMIUM FILLING FAT)

Prestine Smart 6FL is a premium filling fat, especially for pralines containing high amounts of hazelnut/pistachio paste, preventing chocolate bloom and softening. It is a fat that provides a cooling mouthfeel and offers high efficiency.

Key Features:

- *Prevents whitening and bloom in praline chocolates*
- *Special melting profile providing a cooling effect*
- *Contains no hydrogenated fat*
- *Contains no trans fat*
- *Efficient production with fast crystallization*
- *Compatible with cocoa butter*

KARIBON 173

(PREMIUM SPREADS AND PRALINE FILLING FAT)

Karibon 173 is a 100% shea-based premium fat solution developed for spreads, creams and praline fillings with clean content and high oxidation resistance.

Key Features:

- *High compatibility with nuts*
- *Soft filling texture*
- *High oxidation prevention capability*
- *Suitable for recipes containing up to 40% hazelnut paste*
- *Satisfying content with natural antioxidant*
- *Contains no trans fat*
- *Contains no palm oil*

CLSP 555E

(PREMIUM CBS FAT)

CLSP 555E is a CBS solution that increases production efficiency with its fast crystallization feature, does not require tempering and is easy to use.

Key Features:

- *Improved production speed*
- *No need for tempering*
- *Glossy surface and fine coating*
- *Contains no trans fat*
- *Versatile usage possibilities*
- *With the assurance of Bunge, the inventor of CBS technology*

CLSP 812

(COCOA BUTTER SUBSTITUTE CBS FAT)

CLSP 812, a cost-effective and practical alternative in production, stands out with its crystallization performance and gloss.

Key Features:

- *Economical solution*
- *Does not require tempering*
- *Gloss and non-stick performance*
- *Contains no trans fat*
- *Wide use in coating, dragee, and molding*

COUVA 255 NH

(CBR, NON-HYDROGENATED, TRANS-FREE FAT)

Couva 255 NH, developed for healthier products, stands out with its formula free from trans fat and hydrogenation.

Key Features:

- *Contains no trans or hydrogenated fat*
- *Used in cake, biscuit, and wafer coatings*
- *Used in heat-resistant creams and sugar doughs*
- *Does not require tempering*
- *Acts as a barrier preventing moisture migration*



CLSP 310 (MULTIPURPOSE COATING AND FILLING FAT)

CLSP 310, notable for its versatile use, is a fat that delivers high performance in various applications.

Key Features:

- Can be used in compound praline fillings
- Suitable for ice cream and ice cream coating
- Functionality with flavored milk and spreadable cheeses
- Wide industrial application area
- Production efficiency with fast crystallization



CLSP 604 (PREMIUM WAFER AND BISCUIT FILLING FAT)

CLSP 604 is a premium fat developed especially for wafer and biscuit fillings, providing a cooling mouthfeel, good aeration and offering high efficiency.

Key Features:

- Special melting profile providing a cooling effect
- Efficient production with fast crystallization
- Compatible with both chocolate and compound coatings
- Contains no hydrogenated fat



DURKEX 102/104 (SPREADS AND PRALINE FILLING FAT)

Durkex 102 and Durkex 104 are ideal fat solutions developed for spreads and praline fillings, offering high oxidation resistance.

Key Features:

- High compatibility with nuts
- Soft filling texture
- High oxidation prevention capability
- Suitable for recipes containing up to 20% hazelnut paste
- Contains no trans fat
- Does not require oil binder usage
- Contains antioxidant additive



BUNGE FLEXIBETTER (PLANT-BASED BUTTER ALTERNATIVE)

Bunge Flexibetter offers a plant-based butter alternative with sustainability-focused production. In terms of sensory experience and functionality, it competes with traditional butter.

Key Features:

- Same melting profile as butter
- Palm-free, vegan, and cholesterol-free
- Contains no trans fat
- Has dairy fat functionality
- Low environmental impact and sustainable production
- Cost advantage in plant-based dairy products



BOS 6262 (SPECIAL BUTTER-FLAVORED FAT FOR BAKLAVA)

BOS 6262, designed to reflect butter flavor in bakery products, provides superior performance especially in baklava and cookie varieties.

Key Features:

- Similar melting profile and taste to butter/ anhydrous milk fat
- Special formulation for baklava
- Suitable for cookies and bakery products
- Can be used as a butter/ anhydrous milk fat substitute in different applications



LECITHIN BUNGEMAXX S-1000 (E322)

BungeMaxx S-1000 (E322) is standardized sunflower lecithin, consisting of a liquid phospholipid blend obtained from sunflower seeds. It is yellowish-brown in color and has a characteristic mild taste and odor.

Milk powder

Milk powder is widely used in many food sectors such as chocolate and confectionery production, bakery and pastry products, instant beverage mixes, ice cream and milk-based desserts, infant nutrition and diet products.



MILK POWDER

Milk powder is the form of liquid milk that has been dried into powder through special processes. The water content in the milk is evaporated and the remaining dry matter is turned into powder. Through this process, milk turns into a durable and easily transportable form.

SKIMMED MILK POWDER

A type of milk powder, obtained by drying skimmed milk using appropriate technologies.

- Fat content is generally below 1.5%.
- Rich in protein and lactose.
- Widely used especially in chocolate, confectionery, yogurt, bakery products, and milk-based beverages.

WHOLE MILK POWDER

It is obtained by drying fresh milk, using appropriate technologies without removing the fat or after a certain fat standardization.

- Whole milk powder retains the natural fat content of milk (approximately 26-28% milk fat).
- Rich in lactose, protein, minerals, and vitamins.
- Widely used especially in the production of chocolate, biscuits, wafers, ice cream, confectionery, milk beverages, instant soups, and sauces.

Whey Powder

Whey Powder and Lactose bring natural purity and high quality to your products. With its mild taste, balanced flavor, superior consistency and high nutritional value. It is reliably preferred in the food, pharmaceutical, infant formula and sports nutrition sectors. Controlled production processes, consistent quality and reliable supply assurance make your products stand out in terms of both taste and nutrition.

WHEY POWDER

Whey Powder is a functional dairy product obtained by drying liquid whey, which is released during cheese production, through special methods and contains high protein and lactose. With its fully water-soluble structure, it is widely used in the food industry. It is especially preferred in milk-based desserts, chocolate, bakery products, ice cream, instant beverages and sports nutrition.

Containing natural milk proteins and amino acids with high biological value increases the nutritional value of products while also contributing to texture, consistency, and flavor properties. High solubility and processability properties provide ease of use in production processes.

Its long shelf life, easy transportability, and low storage costs make whey an economically and functionally valuable dairy derivative. Thanks to these properties, it is safely used both in industrial production and in special food formulations.



LACTOSE

Lactose, naturally found in milk and dairy products and also known as milk sugar, is an important component in the food industry as a sweetener, thickener and in the production of fermented products. Lactose, obtained with high purity and controlled production processes, has a wide range of uses from infant formulas to bakery products, from the pharmaceutical industry to sports nutrition.

Starch

Corn-based starch is supplied as 100% GMO-free.



STARCH

Corn starch is a pure and white carbohydrate powder obtained from corn kernels. It is widely used in the industry as a thickener, binder and gelling agent. In food production, it is preferred in sauces, desserts, bakery products and ready-to-eat foods to improve texture and provide stability. It is also a low-cost and natural raw material.

ŞMS Kopuz offers 100% GMO-free corn-based starch products with high quality. Our products, certified with BRC, IFS, FSSC 22000, ISO 9001, 14001, 27001, OHSAS 18001, IP, KOSHER, and HALAL, have a wide range of uses in the food industry as thickeners, stabilizers and moisture retainers.

Our NGP (Non-GMO Project) approved starch solutions provide quality and sustainability in many sectors, from desserts to bakery, dairy products to sauces, through reliable production processes.



DEXTROSE / GLUCOSE

Glucose is a simple sugar obtained from natural sources (such as corn starch), easily digestible and providing quick energy. It is widely used in the food industry as a sweetener, humectant and fermentation source. It is preferred in confectionery, beverages, bakery, pastry products to enhance flavor and texture. In addition, due to its high purity and stability, it is considered a reliable raw material in production processes.

Coffee Creamer

Our high-quality EU-based coffee creamer, in powdered form, softens the intense taste of coffee and provides a smooth drinking experience. It offers a practical solution as a milk alternative and can be easily stored.

MOKATE

MOKATE
ingredients

COFFEE CREAMER

Powder coffee creamer is a long-lasting, practical, and flavor-enhancing product that meets modern consumer expectations. Coffee creamer, distinguished by its European based quality, is produced using the finest and natural raw materials. Its light cream-colored powder form not only provides ease of use but can also be easily integrated into various applications.

Developed as an alternative to traditional liquid milk or milk powder, coffee creamer is used not only in coffee preparation but also in many products such as chocolate, confectionery and bakery to improve texture and flavor. It provides a dense and smooth structure in applications such as praline fillings, truffle chocolates and spreadable creams. Its homogeneous structure prevents clumping in mixtures and helps to easily achieve the desired consistency. With these features, it offers significant advantages to manufacturers across a wide range of products, from hot beverage mixes to bakery goods.

Being in powder form provides significant advantages in storage and transportation; with its long shelf life, it facilitates stock management and ensures uninterrupted supply in production processes. In addition, by enhancing the creamy texture in chocolate, praline fillings, and hot beverages, coffee creamer is an ideal solution to add quality, flavor and functionality to your products.



Food Additives

Food additives are raw materials that are used safely and in compliance with standards to give taste, aroma, texture to foods and beverages or to prevent spoilage.



CITRIC ACID

Citric acid is a food additive that stands out with its versatile uses. It is preferred in the food industry for its preservative and flavor-enhancing properties. Our products are supplied in two forms: anhydrous and monohydrate. The anhydrous form is suitable for industrial applications, while the monohydrate form is preferred in the food and pharmaceutical industries.

SORBITOL

Sorbitol is an important component widely used in the food, cosmetics, and pharmaceutical industries with moisturizing, sweetening and structuring properties. Our products are supplied in compliance with international quality standards and are reliably preferred in various industrial applications.



FOOD ADDITIVES

Chemical substances used in food production are safely and standard-compliantly used for purposes such as extending shelf life, adding taste and color. Sweeteners provide flavor, while food supplements increase nutritional value. We supply products of many food additives such as sodium bicarbonate, citric acid, ammonium bicarbonate, guar and xanthan gum, ascorbic acid, potassium sorbate, etc.

Gelatin

Gelatin, with its strong gelling and thickening properties, offers a wide range of uses in the food, pharmaceutical and cosmetic industries. It is preferred as a reliable additive in confectionery, dairy products, capsule production and personal care products.

GELATIN

Bovine gelatin, with its halal compliance, high purity, natural structure, superior functionality, is among the first choices of manufacturers seeking thickening and binding properties.

In the food industry, gelatin contributes to achieving the desired texture in various products. It enhances the consistency and strengthens the stability of desserts such as jelly, Turkish delight, marshmallow, cheesecake and mousse. It is also used as a binder in sausages, salami, yogurt, and other dairy products, helping them maintain their form and create an ideal texture in the mouth. Thanks to these properties, gelatin is widely preferred in both traditional recipes and modern food applications.

In our portfolio, there are various bovine gelatin options with different mesh and bloom values. The bloom value indicates the gel strength of gelatin, and the bloom grade selected according to the application area directly affects the texture of the final product. A high bloom value provides a firmer gel texture, while a low bloom value is ideal for recipes requiring a softer structure.

The bovine gelatin products offered by our company are produced in compliance with Halal Food Standards. Thus, they provide a reliable and certified solution for manufacturers and brands that look for Halal certification.



Industrial Sugar Nuts

Our company offers a wide range of industrial sugar and nut products produced to high quality standards. In both product groups, we provide reliable solutions by meticulously monitoring supply chain management and hygiene processes. We meet the expectations of the industry with products that are suitable for our customers' needs, uncompromising in quality and consistency.

INDUSTRIAL SUGAR



Beet sugar, distinguished by its natural content and purity, has a wide range of uses from bakery products to beverages. In industrial production, it ensures a homogeneous structure and excellent taste balance while also extending the shelf life of products. ICUMSA 45 Brazilian sugar is in the refined sugar category with one of the highest purity levels worldwide. Due to its low ash content and bright crystal white color, it is preferred in premium product formulations.

In confectionery and pastry applications, its viscosity feature ensures stability and creates a difference in terms of consistency, brightness, and texture during the production process. It demonstrates superior performance in dragees, fondants, chocolate fillings, jellies, and syrups.

NUTS - DRIED FRUITS

Nuts and dried fruits are natural and nutritious ingredients used in many areas from traditional recipes to modern food production. With their rich content and flavors, they add value to confectionery, pastry and bakery products.

Nuts such as hazelnuts and almonds, rich in protein, vitamins, and healthy oils add flavor, texture, softness, and long shelf life to products. They are frequently used in chocolate coatings, brittles, praline fillings, and energy bars and are also preferred in various forms in pastry.

Dried fruits such as raisins, figs and apricots stand out as natural sweeteners and decorators. With their high sugar content, they reduce the need for added sugar and add flavor and color to desserts. At the same time, as they are rich in fiber and minerals, they are also used in functional products.

OVERSEAS REPRESENTATIONS

- Albania
- Algeria
- Armenia
- Azerbaijan
- Bangladesh
- Bosnia and Herzegovina
- Brazil
- Bulgaria
- Chile
- Colombia
- Egypt
- Georgia
- Germany
- Iraq
- Jordan
- Kazakhstan
- Kosovo
- Kuwait
- Kyrgyzstan
- Libya
- Mexico
- Montenegro
- Nigeria
- North Macedonia
- Oman
- Pakistan
- Palestine
- Peru
- Philippines
- Qatar
- Russia
- Saudi Arabia
- Serbia
- Tajikistan
- Tunisia
- Turkmenistan
- UAE
- Uruguay
- USA
- Uzbekistan
- Yemen

Strong Solution Partners with
Uninterrupted Supply

Shaping the Future with Our Sustainable
Supply Chain

R&D STUDIES

We add Value to the Industry with R&D and Technical Consultancy

As ŞMS Kopuz, operating in the food industry with the goal of high quality and sustainable success, we are not only a company supplying products but also the one that blends knowledge, technology and experience to provide our business partners with end-to-end solutions.

We consider every collaboration as a strategic partnership and embrace being a reliable solution partner in helping our business partners achieve their goals. By closely following the constantly evolving sector dynamics, we develop innovative and practical solutions.

With our R&D activities and team of expert technical consultants, we provide active support at every stage, from product development processes to production efficiency.



R&D STUDIES

We add Value to the Industry with R&D and Technical Consultancy

Values

- Special Technical Consultancy Services
- Recipe and Formulation Development Solutions
- Continuous and On-Site Technical Support

We draw our strength from our R&D and expert teams, creating a difference in the food industry with our innovative approach.



AUTHORIZED DISTRIBUTORSHIPS AND DEALERSHIPS

BÜNGE

Natra

MOKATE
ingredients

FAVORICH

MARSA

JBCOCOA

Tezkim

SUNAR
MISIR

TAT NIŞASTA

Türkşeker

GEREDE
JELATİN

BESLER

Besan
nişasta

REFERENCES

A Strong Step into the Future!

BARRY CALLEBAUT

ÜLKER

DANONE

ALTINMARKA
GIDA SANAYİ TİCARET A.Ş.

elit
1924

Unilever

ETİ

Bifa

DÖHLER
NATURAL FOOD & BEVERAGE INGREDIENTS

tat

DyDo
CHOCOLATE TURKEY

YASIN
OVALETTE

Bind
CHOCOLATE

Freşa

PINAR

MADO
"Gençlik İnovasyonu"

KOSKA

kent

Nestlé

Seyidoğlu

kervan

Beyoğlu

Elvan

BAHÇIVAN

DİMES

REFERENCES

A Strong Step into the Future!

				
				
				
				



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