



www.yesilkunefe.com

Product Catalogue

About Us

Yeşil Künefe Unlu Mamülleri Gıda San. Ve Tic. A.Ş. was established by Abdurrahman Usta in Sarayonu, Urfa in 1986 and started growing up in künefe and kadayıf industry in Kayseri by his son, Hacı Usta.

In our on-going branching adventure starting from the year 2012, we opened the second branch upon the huge demand of our customers, taking apart in many national franchise expo and Bayim Olur musun (Will you be my branch) campaigns which makes us proud and joyful to present our business model that reached 21 branches today.

In year 2014, we started to produce and sell baklava and Antep Katmer in our branches. Understanding mastery of künefe from father to son preserved its tradition like back in the days and always managed to keep its origin flavor at the highest level within an innovative approach.

And now, it aims to bring its products to consumers in domestic and foreign markets with its ready-to-eat frozen Baklava, Kunefer and Katmer products.





The taste behind **YESİL**

Gourmet

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Our Secret Of Flavor

Our Secret Of Flavor;

Produced by our local producers, comes from the organic plain butter of Urfa, super delicious grey kernel pistachio nuts of Antep & Urfa region, best sugar and Antakya cheese. All of the products are carefully selected.

We work with a team under the direction of local masters. As Yeşil Künefe family, we are at your service with all our branches by making no concessions to our quality and taste understanding.



It is prepared with wheat flour, beet sugar, vegetable oil or butter, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio or walnut.

Luxury Baklava

G1001 - G2001

Pistachio

Walnut



gourmet

06



It is prepared by using wheat flour, beet sugar, vegetable oil or butter, egg, wheat starch, corn starch, water, salt, cow's milk, whipped cream, chocolate, Gaziantep pistachio or walnut.



Walnut

Pistachio

G1002 - G2002

07



gourmet

Cold Baklava

It is prepared by using wheat flour, beet sugar, vegetable oil or butter, egg, wheat starch, corn starch, semolina cream, water, salt, Gaziantep pistachio or walnut.

Şöbiyet

G1002 - G2003

Walnut

Pistachio



gourmet

08



It is prepared by using wheat flour, beet sugar, vegetable oil or butter, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio or walnut.



Walnut

Pistachio

G1004 - G2004

09

Sultan



gourmet

It is prepared using wheat flour, beet sugar, vegetable oil, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio.

Pistachio Wrap

G1005

Pistachio



gourmet

10



It is prepared using wheat flour, beet sugar, vegetable oil or butter, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio.



Pistachio

G1006

11

Pistachio Roll



gourmet

Pasha Baklava



gourmet

It is prepared using wheat flour, beet sugar, vegetable oil or butter, eggs, wheat starch, using corn starch, water, salt, Gaziantep pistachio or walnut.

G1007 - B2005

Pistachio

Walnut

12



It is prepared by using wheat flour, beet sugar, vegetable oil or butter, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio or walnut.



Pistachio Walnut

G1008 - B2006

Carrot Slice



gourmet

It is prepared by using wheat flour, beet sugar, vegetable oil or butter, eggs, wheat starch, corn starch, water, salt, cow's milk, whipped cream, Gaziantep pistachio.

Milky Yeşil

G1009 - B2007

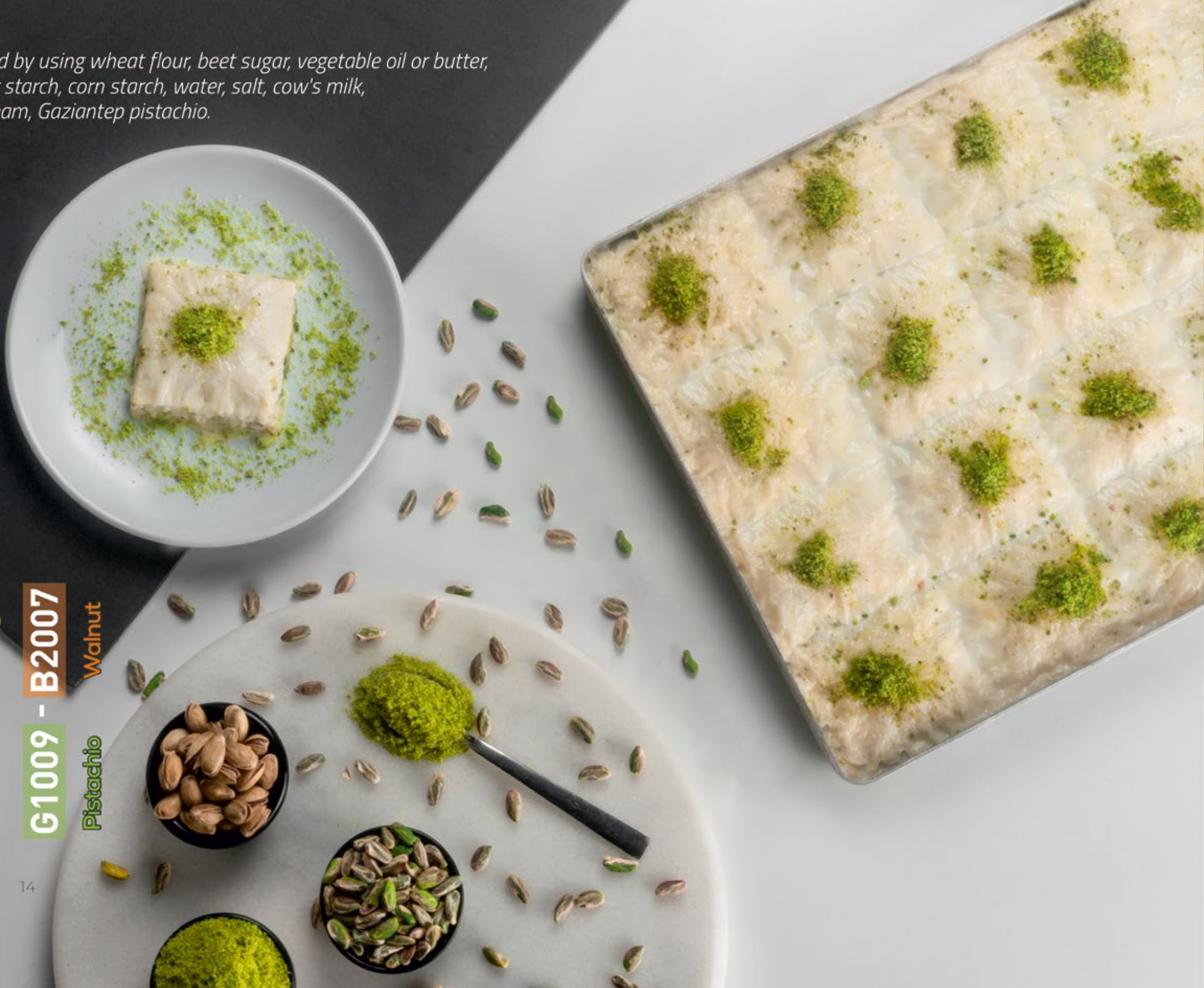
Pistachio

Walnut



gourmet

14



It is prepared by using wheat flour, beet sugar, vegetable oil or butter, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio or walnut.



Walnut

Pistachio

G1010 - B2008

15

Special Yeşil



gourmet

It is prepared with wheat flour, beet sugar, vegetable oil or butter, eggs, wheat starch, corn starch, water, salt, semolina cream, Gaziantep pistachio or walnut.

Mussel Baklava

G1011 - B2009

Pistachio

Walnut



gourmet

16



It is prepared by using wheat flour, beet sugar, vegetable oil or butter, eggs, wheat starch, corn starch, corn starch, water, salt, Gaziantep pistachio or walnut.



Pistachio

Walnut

G1012 - B2010

17



gourmet

Dry Baklava

Gourmet's
Will
Love it



Special
"gourmet"





It is prepared by using wheat flour, beet sugar, vegetable oil, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio or walnut.

Baklava

Y1001 - Y2001

Pistachio

Walnut



20



It is prepared by using wheat flour, beet sugar, vegetable oil, egg, wheat starch, corn starch, water, salt, cow's milk, whipped cream, chocolate, Gaziantep pistachio or walnut.



Walnut

Pistachio

Y1002 - Y2002

21



Cold Baklava

It is prepared by using wheat flour, beet sugar, vegetable oil, egg, wheat starch, corn starch, semolina cream, water, salt, Gaziantep pistachio or walnut.

Şöbiyet

Y1003 - Y2003

Pistachio

Walnut



22



It is prepared by using wheat flour, beet sugar, vegetable oil, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio or walnut.



Pistachio

Walnut

Y1004 - Y2004

Sultan

It is prepared using wheat flour, beet sugar, vegetable oil, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio.

Pistachio Wrap

Y1005

Pistachio



24



It is prepared using wheat flour, beet sugar, vegetable oil, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio.



Pistachio

Y1006

25



Pistachio Roll

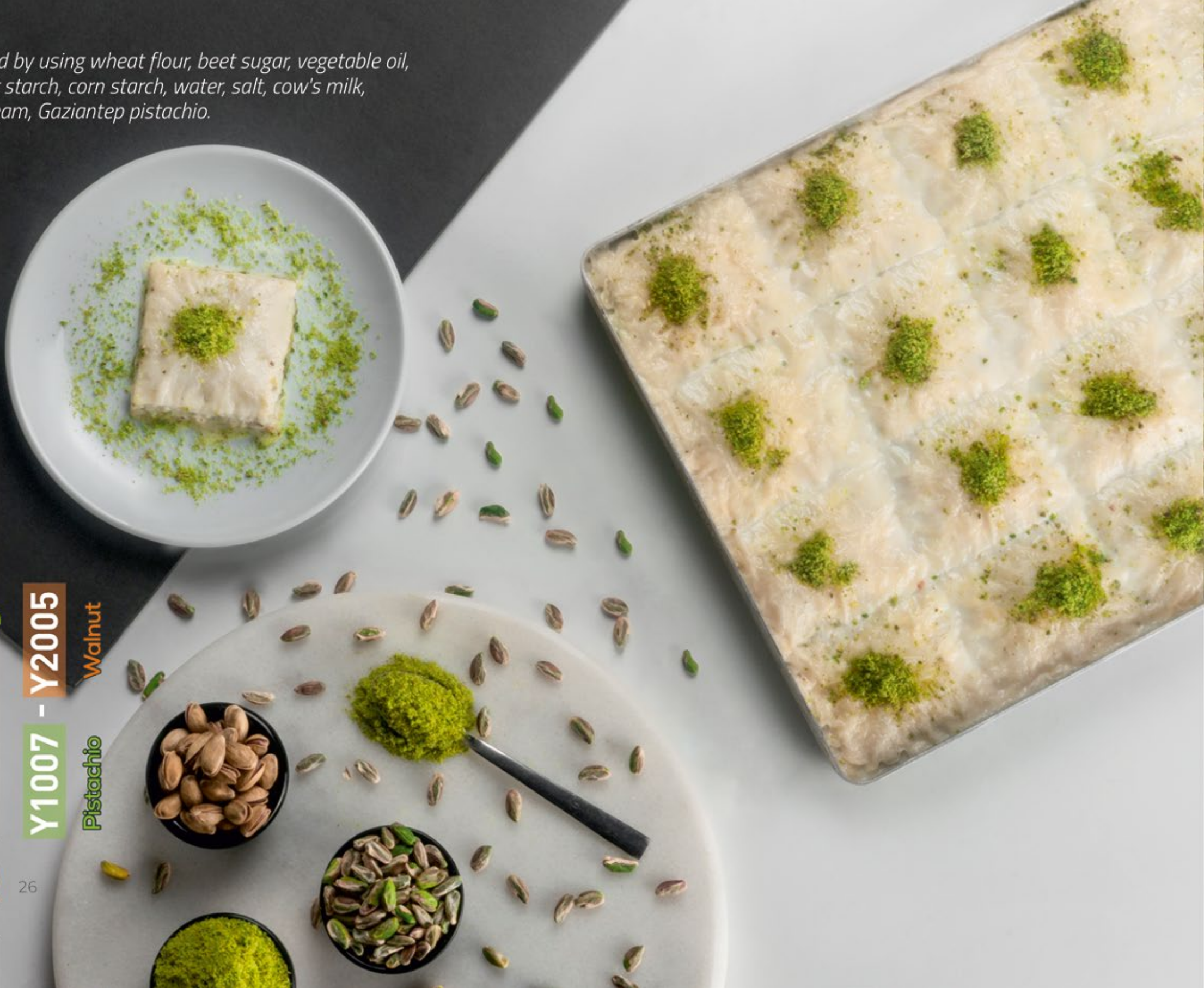
It is prepared by using wheat flour, beet sugar, vegetable oil, eggs, wheat starch, corn starch, water, salt, cow's milk, whipped cream, Gaziantep pistachio.

Milky Yeşil

Y1007 - Y2005

Pistachio

Walnut



It is prepared by using wheat flour, beet sugar, vegetable oil, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio or walnut.



Walnut

Pistachio

Y1008 - Y2006

27



Special Yeşil

Mussel Baklava

28

Y1009 - Y2007

Pistachio

Walnut

It is prepared with wheat flour, beet sugar, vegetable oil, eggs, wheat starch, corn starch, water, salt, semolina cream, Gaziantep pistachio or walnut.



It is prepared by using wheat flour, beet sugar, vegetable oil, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio or walnut.



Pistachio Walnut

Y1010 - 72008

Carrot Slice

Strawberry Cold

Pistachio Chocolate Baklava

Y1011

Pistachio

30

Wheat flour, Vegetable cream, Milk, Sugar, Vegetable oil,
Pistachio, Starch (wheat and corn), Strawberry juice Eggs, Salt.



Wheat flour, Vegetable cream, Milk, Sugar, Vegetable oil,
Pistachio, Starch (wheat and corn), Strawberry juice Eggs, Salt.



Pistachio

Y1012

31

Strawberry Baklava



Wheat flour, Sugar, Vegetable oil, Walnut,
Starch (wheat and corn), Pomegranate juice, Eggs,
Salt, Water.



Wheat flour, Sugar, Vegetable cream, Milk, Vegetable oil, Pistachio, Starch (wheat and corn), Banana flavour, Eggs, Salt.

Milky Baklava

Banana Walnut

Walnut

Y2010

33





the taste
behind
yeşil



It is prepared by using wheat flour, beet sugar, vegetable oil or butter, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio or walnut.

Baklava

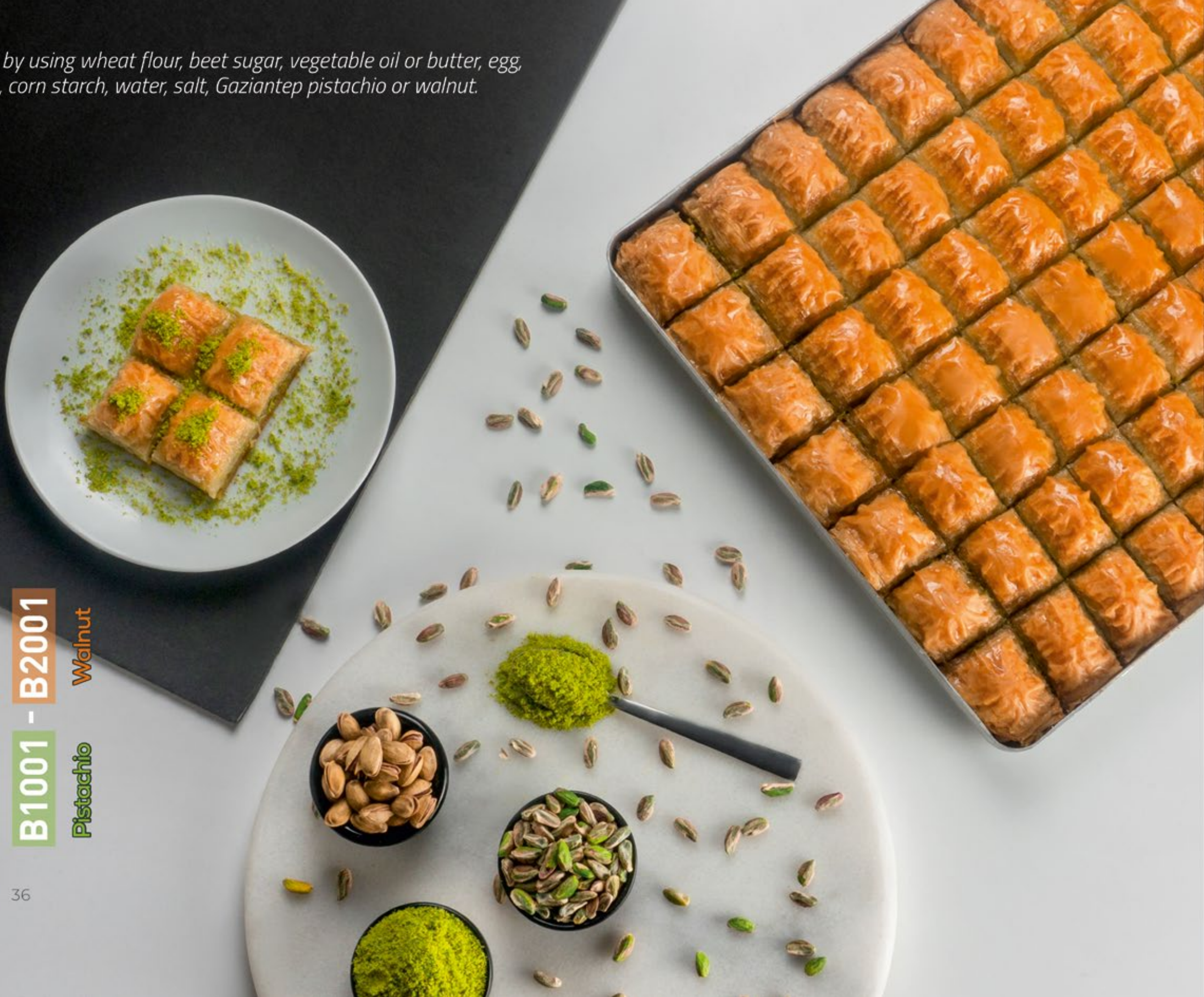
B1001 - B2001

Pistachio

Walnut



36



It is prepared by using wheat flour, beet sugar, vegetable oil or butter, egg, wheat starch, corn starch, water, salt, cow's milk, whipped cream, chocolate, Gaziantep pistachio or walnut.



Pistachio Walnut

B1002 - B2002

Cold Baklava

It is prepared using wheat flour, beet sugar, vegetable oil, egg, wheat starch, corn starch, water, salt, Gaziantep pistachio.

Pistachio Wrap



B1003

Pistachio

38



It is prepared by using wheat flour, beet sugar, vegetable oil or butter, egg, wheat starch, corn starch, semolina cream, water, salt, Gaziantep pistachio or walnut.



Pistachio

Walnut

B1004 - B2003

Şöbiyet



BALDAN
TATLI

“TATLININ USTASI”

İMALATTAN HALKA

REASONABLE PRICE, HIGH QUALITY

“BALDAN TATLI”
IS A PRODUCT OF
yeşil co.

Let's
Sweeten
the Event :)

BALDAN TATLI
"MASTER OF DESSERT"
Tastes from Anatolia
Pistachio Baklava
Net Weight : 400 g e
PISTACHIO BAKLAVA

BALDAN TATLI
"MASTER OF DESSERT"
Tastes from Anatolia
Pistachio Roll Kadayif
Net Weight : 300 g e
PISTACHIO ROLL KADAYIF

BALDAN TATLI
"MASTER OF DESSERT"
Tastes from Anatolia
Cold Pistachio Baklava
READY TO SERVE
Consume Cold
Net Weight : 400 g e
COLD PISTACHIO BAKLAVA

BALDAN TATLI
"MASTER OF DESSERT"
Tastes from Anatolia
Walnut Baklava
Net Weight : 400 g e
WALNUT BAKLAVA

BALDAN TATLI
"MASTER OF DESSERT"
Tastes from Anatolia
Walnut Roll Kadayif
Net Weight : 300 g e
WALNUT ROLL KADAYIF

BALDAN TATLI
"MASTER OF DESSERT"
Tastes from Anatolia
Cold Walnut Baklava
READY TO SERVE
Consume Cold
Net Weight : 400 g e
COLD WALNUT BAKLAVA

BALDAN TATLI
"TATLININ USTASI"
MALATTAN HALKA

BALDAN TATLI
"MASTER OF DESSERT"
Tastes from Anatolia
Pistachio Baklava
Net Weight : 250 g e
PISTACHIO BAKLAVA

BALDAN TATLI
IS A PRODUCT OF
yeşil co.

Bagel Chocolate



A wonderful flavor that melts in the mouth with the energy of thinly rolled special katmer dough, ground Gaziantep pistachio and delicious chocolate. Excellent energy source

K1001

Pistachio



*İnce çekilmiş özel katmer hamuru, öğütülmüş Gaziantep fıstığının enerjisiyle
ağızda eriyen harika bir lezzet. Mükemmel enerji kaynağı*

Pistachio

K1002

43

Cream Square





Production Center

🏠 Yeşilyurt Mahallesi 2750. Sokak No:13 Melikgazi/KAYSERİ
✉ bahadirsurer@yesilkunefe.com 🖱 www.yesilkunefe.com
📞 +90 541 743 79 53