

Brand and Product Introduction Catalog



D2 DONDURMA

D2 Ice Cream, leveraging 90 years of expertise from Saray Muhallebicisi, embarks on its journey aiming to become a strong brand that bridges tradition and the future.

With a commitment to producing products using the unique taste of fresh farm milk, **D2 Ice Cream** aims to deliver natural goodness to everyone, young and old alike.

Each day, **D2 Ice Cream** moves closer to achieving this goal with its strong mission and bold vision, initiated in 2023 through dedicated efforts and meticulous planning.

Who Are We?

D2 Ice Cream is dedicated to offering traditional ice cream flavors to today's consumers with authentic recipes. Beyond classics like cream and chocolate, our products such as salep and hot chocolate have gained consumer acclaim. We pride ourselves on introducing ice creams made from buffalo and cow milk, varying according to partner and industry needs, yet always upholding our commitment to authenticity.

- A Turkish company aiming to be a leader in its field
- An innovative producer skillfully bringing the traditional taste of authentic ice cream to the present day
- A visionary consumer group that evaluate its own products in every aspect



Our Story

Founded on principles of high quality, **D2 Ice Cream** aims to bring real and natural flavors to all, at affordable prices. Rooted in the values inherited from Saray Muhallebicisi, our customer-centric approach, dynamism, reliability, and entrepreneurial spirit drive us to pioneer the industry.

Since day one, our goal has been to produce only what we and our children would consume, maintaining a commitment to clean and honest production practices. With a focus on natural flavors and stringent production standards using fresh farm milk, **D2 Ice Cream** promises an unforgettable taste experience for all consumers.



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Mission

D2 Ice Cream is committed to meeting consumer expectations with the highest quality, utmost reliability, and affordable pricing.

Our products are designed not only for adults but also for children, ensuring safe consumption with each delightful scoop of ice cream made from fresh farm milk.



Vision

Internationally, D2 Ice Cream aims to introduce the world to ice cream made from fresh farm milk, catering to diverse palates. With a customer-focused approach, we aspire to establish ourselves as industry leaders, maintaining the timeless quality and taste standards set by Saray Muhallebicisi for generations.

D2 Ice Cream strives to be the preferred choice across all generations, today and in the future, guided by our core corporate principles.



Turkey's Fresh Farm Milk Ice Cream Sold in Markets

Available at Turkey's leading market groups, D2 Ice Cream welcomes adults and children alike to savor ice cream made from fresh farm milk.

Through widespread market presence and online accessibility across Turkey's cities, D2 Ice Cream ensures that the sought-after taste of buffalo and cow milk ice creams is within reach of all.

With products available at consumer-friendly locations, D2 Ice Cream has won over gourmet palates and warm hearts alike as "Turkey's fresh farm milk ice cream sold in markets."



Privileges Offered by D2 Ice Cream to Its Customers

At D2 Ice Cream, we use fresh buffalo and cow milk from our own farm, pasteurized by expert teams, ensuring natural goodness at every stage. Instead of pasteurized ready milk, we prioritize raw milk for its natural richness, complementing all our ingredients sourced from top-quality and locally produced foods.

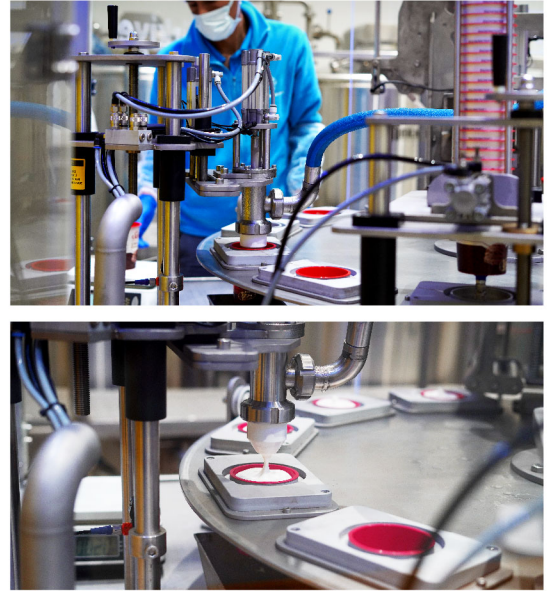
This commitment allows D2 Ice Cream to deliver a superior taste experience in its simplest form to consumers.

Center of Quality Production: D2 Ice Cream Production Facilities

Equipped with state-of-the-art technology, our production facilities boast an average daily capacity of 8 tons. We prioritize quality under all circumstances, continually developing innovative solutions to maintain flawless production processes with our partners.

D2 Ice Cream's dedication to technological advancement and quality production standards positions us as a hallmark of excellence in the industry.

Our facilities span 1000 square meters, poised for expansion to meet growing demands.



Innovative Perspective Aiming for Perfection

Continual improvement drives **D2 Ice Cream**, maintaining meticulous standards across our facilities and expert workforce. Guided by seasoned food engineers and industry advancements, we are a preferred partner for innovators seeking to create cutting-edge products.

D2 Ice Cream's unwavering commitment to quality underscores our dedication to excellence in production and food safety, evident through various certifications.

International Food Safety Certificates Certifying High Quality Standards

Since inception, D2 Ice Cream has upheld stringent quality standards, evidenced by ISO 9001:2015 and ISO 22000:2018 certifications from the International Standards Organization. Adhering to meticulous BRC conditions from production areas to facility minutiae, we ensure consistency in flavor and naturalness for all consumers.

Visionary Brands Bringing D2 Ice Cream Quality to the Shelves

Partnering initially with Saray Muhallebicisi, D2 Ice Cream upholds the brand's century-long commitment to quality and natural taste. Expanding beyond cream and chocolate ice cream, our diverse product range caters to all generations, offering peace of mind with every delectable treat. Collaborations on new ice cream varieties and product lines in Turkey and global markets underline our commitment to excellence and innovation.

Privilege of Meeting Changing Demands with High Quality

Flexibility defines D2 Ice Cream, allowing us to tailor recipes to meet diverse brand and industry demands. With an unwavering focus on quality and naturalness, we guarantee the use of fresh, natural milk in all partnerships and products. Our commitment ensures products of consistent quality and enduring flavor, regardless of brand affiliation.



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Product Varieties

D2 Ice Cream introduces consumers to the robust flavors of ice cream made from fresh farm milk, tailored to industry needs. From cream and chocolate ice cream to salep and hot chocolate, each product exemplifies maximum flavor and natural goodness.



D2 Cream Ice Cream

Crafted from full-fat buffalo and cow milk, D2 Cream Ice Cream excludes artificial sweeteners, featuring only beet sugar and authentic Konya sugar. Raw milk from our farm undergoes pasteurization onsite, enhanced with additional milk fat and cream for a truly indulgent experience.



D2 Chocolate Ice Cream

Blending full-fat cow milk with 2% couverture chocolate, D2 Chocolate Ice Cream marries the richness of fresh farm milk with intense chocolate notes. This delectable option promises to be a favorite among chocolate enthusiasts, boasting a creamy texture and bold chocolate flavor.



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D2 Salep

Made from naturally dried and ground salep roots sourced from Turkey's Kastamonu region, **D2 Salep** contains no preservatives or artificial sweeteners. Pure, local, and national, it introduces new generations to authentic salep flavors with ingredients like farm milk, real salep powder, and beet sugar.



D2 Hot Chocolate

Combining real chocolate with fresh cow milk, **D2 Hot Chocolate** offers a premium alternative to powdered mixes. With a smooth consistency and intense aroma, this preservative-free recipe enhances the hot chocolate experience, appealing to refined tastes.



Natural Ingredients

D2 Ice Cream develops formulas centered on fresh farm milk, ensuring authenticity across all product varieties. Our commitment to natural flavors means using only fresh cow and buffalo milk from our farm, paired with beet sugar, extra milk fat, and cream.

Ready for Collaboration with High-Quality Products

Founded on Saray Muhallebici's legacy, D2 Ice Cream thrives on partnerships, maintaining industry leadership through innovation and quality. Beyond collaborations, we launch distinctive products under our brand, offering consumers a diverse array of flavors. D2 Ice Cream remains a trusted and leading partner, dedicated to excellence and reliability in the industry.

Why Should You Choose D2 Ice Cream?

- Combining 90 years of Saray Muhallebici's expertise with a unique approach, D2 Ice Cream brings consumers the essence of fresh farm milk.
- We ensure maximum customer satisfaction with flexible production capabilities, robust infrastructure, top-tier product quality, and expert staff.
- Using fresh buffalo and cow milk from our own farm defines D2 Ice Cream's production ethos.
- Our product range, free from artificial ingredients or preservatives, is tailored to customer preferences.
- Innovating continuously, D2 Ice Cream guarantees a natural and distinctive ice cream flavor experience with unwavering quality.

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