

COLLECTION 2026

ZOYA

CAKES & DESSERTS

A moment worth serving.

THE SIGNATURE MENU · THE MARKET MENU · THE SPOON MENU

CREATED FOR CAFÉS, HOTELS & RESTAURANTS

A BRAND OF ZOYFEX · ZOYCAR GROUP

Three menus. One standard.

Our Signature Menu brings 19 desserts designed by ZOYA. The Market Menu and the Spoon Menu complete our range of 112 products. Every piece is made fresh, frozen at its best and ready to serve after a few hours in the fridge.

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A treasure worth cutting into.

Our own show pieces, each with a heart that flows when you cut it: the Jewel, Fruit, Nut and Atelier collections.



ZYJ-01

Gold Diamond

PISTACHIO · VANILLA · SOUR CHERRY

Vanilla mousse and a sour cherry layer on almond sponge and nut crunch, in a faceted shell of edible gold. Cut it open and a pistachio heart flows out.



FORMAT
Jewel dessert



STORAGE
Frozen at -18 °C



DETAILS
Weight and case size on request

Deep red. Pure indulgence.



ZYJ-02

Ruby

RASPBERRY · DARK CHOCOLATE · ALMOND

Raspberry mousse over dark chocolate cream and cocoa sponge, on an almond crunch, under a deep ruby glaze. A raspberry heart flows from the centre.



FORMAT
Jewel dessert



STORAGE
Frozen at -18 °C



DETAILS
Weight and case size on request

The colour of pistachio, the shine of a gem.



ZYJ-03

Emerald

PISTACHIO · ORANGE BLOSSOM · PRALINE

Pistachio mousse with orange blossom cream and praline crunch, under a glossy emerald glaze. A warm pistachio heart flows when you cut it.



FORMAT
Jewel dessert



STORAGE
Frozen at -18 °C



DETAILS
Weight and case size on request

Dark, bold and full of surprise.



ZYJ-04

Black Diamond

DARK CHOCOLATE · COFFEE · SALTED CARAMEL

Dark chocolate mousse, coffee cream and cocoa sponge on a crunchy base, in a faceted black shell. Its heart is flowing salted caramel.



FORMAT
Jewel dessert



STORAGE
Frozen at -18 °C



DETAILS
Weight and case size on request

A rare colour. A rare taste.



ZYJ-05

Tanzanite

BLUEBERRY · VANILLA · ALMOND

Blueberry mousse with vanilla cream and almond sponge on a crunchy base, under a sparkling violet glaze. A blueberry heart flows from inside.



FORMAT
Jewel dessert



STORAGE
Frozen at -18 °C



DETAILS
Weight and case size on request

Smooth outside. Sunshine inside.



ZYJ-06

Pearl

COCONUT · VANILLA · PASSION FRUIT

A coconut mousse sphere with vanilla cream, in a shimmering pearl shell on a crisp base.
Inside, a bright passion fruit heart.



FORMAT
Jewel dessert



STORAGE
Frozen at -18°C



DETAILS
Weight and case size on request

Soft as silk. Bright as silver.



ZYJ-07

Silver Silk

VANILLA · ALMOND · SALTED CARAMEL

Vanilla mousse with an almond flower set inside, on an almond crunch, in a white chocolate shell with a silver-toned glaze. A salted caramel heart flows out.

 **FORMAT**
Jewel dessert

 **STORAGE**
Frozen at -18 °C

 **DETAILS**
Weight and case size on request

A crescent of sunshine.



ZYF-01

Mango Crescent

MANGO · COCONUT · PASSION FRUIT

Mango mousse with coconut cream on a crisp coconut base, under a glossy mango glaze shaped like a crescent. A passion fruit heart flows out.



FORMAT
Fruit dessert



STORAGE
Frozen at -18 °C



DETAILS
Weight and case size on request

A fig made for the night.



ZYF-02

Midnight Fig

FIG · HONEY · WALNUT

Honey mousse with white chocolate cream on a walnut crunch, in a fig-shaped white chocolate shell with a velvet finish. A fig heart flows from inside.



FORMAT
Fruit dessert



STORAGE
Frozen at -18°C



DETAILS
Weight and case size on request

Soft as velvet. Sweet as summer.



ZYF-03

Velvet Peach

PEACH · VANILLA · ALMOND

Peach mousse with vanilla cream on almond sponge and a crisp almond base, in a white chocolate shell with a velvet finish. A peach heart with real fruit pieces flows out.

 **FORMAT**
Fruit dessert

 **STORAGE**
Frozen at -18 °C

 **DETAILS**
Weight and case size on request

A crown of deep red.



ZYF-04

Scarlet Pomegranate

POMEGRANATE · RASPBERRY · DARK CHOCOLATE

Dark chocolate mousse with vanilla cream and cocoa sponge, in a chocolate shell under a deep red pomegranate glaze. A pomegranate and raspberry heart flows out.



FORMAT
Fruit dessert



STORAGE
Frozen at -18 °C



DETAILS
Weight and case size on request

Sunshine in five petals.



ZYF-05

Lemon Blossom

LEMON · VANILLA · SHORTBREAD

Lemon mousse with vanilla cream on a buttery shortbread base, in a white chocolate shell with a soft lemon glaze. A bright lemon heart flows out.

 **FORMAT**
Fruit dessert

 **STORAGE**
Frozen at -18 °C

 **DETAILS**
Weight and case size on request

Tied with chocolate. Filled with
praline.



ZYN-01

Hazelnut Knot

HAZELNUT · MILK CHOCOLATE · PRALINE

Milk chocolate mousse with hazelnut cream and cocoa sponge on a hazelnut crunch, in a knotted milk chocolate shell. A hazelnut praline heart flows out.



FORMAT
Nut dessert



STORAGE
Frozen at -18°C



DETAILS
Weight and case size on request

The pistachio, opened.



ZYN-02

Pistachio Kernel

PISTACHIO · VANILLA · PISTACHIO PRALINE

Pistachio mousse rolled with vanilla cream and pistachio sponge on a pistachio crunch, in a white chocolate shell shaped like an open pistachio. A pistachio praline heart flows out.



FORMAT
Nut dessert



STORAGE
Frozen at -18 °C



DETAILS
Weight and case size on request

Crack it open for caramel.



ZYN-03

Walnut Caramel

WALNUT · MAPLE · SALTED CARAMEL

Maple cream and walnut sponge on a walnut crunch, in a milk chocolate shell shaped like a walnut. A salted caramel heart flows out.

 **FORMAT**
Nut dessert

 **STORAGE**
Frozen at -18°C

 **DETAILS**
Weight and case size on request

Polished like bronze. Melting like praline.



ZYG-01

Bronze Bloom

MILK CHOCOLATE · HAZELNUT · PRALINE

Milk chocolate and hazelnut mousse with vanilla cream and cocoa sponge, in a fluted chocolate shell with a bronze-toned edible finish. A praline heart flows from inside.



FORMAT

Signature dessert



STORAGE

Frozen at -18 °C



DETAILS

Weight and case size on request

Golden like honey. Rich like amber.



ZYG-02

Amber Honeycomb

HONEY · APRICOT · ALMOND

Honey mousse with apricot jelly cells and almond sponge on a crisp almond base, under an amber apricot glaze with a honeycomb pattern. A honey and apricot heart flows out.



FORMAT

Signature dessert



STORAGE

Frozen at -18 °C



DETAILS

Weight and case size on request

A rose that melts.



ZYG-03

Rose Gold Petal

RASPBERRY · ROSE · VANILLA

Vanilla mousse with rose cream and sponge on a crisp base, in white chocolate petals with a rose-gold edible finish. A raspberry heart flows out.



FORMAT

Signature dessert



STORAGE

Frozen at -18 °C



DETAILS

Weight and case size on request

Where chocolate begins.



ZYG-04

Cocoa Pod

DARK CHOCOLATE · COFFEE · CARAMEL

Dark chocolate mousse layered with coffee cream and cocoa sponge, in a dark chocolate shell shaped like a cocoa pod. A caramel heart flows out.



FORMAT

Signature dessert



STORAGE

Frozen at -18 °C



DETAILS

Weight and case size on request

Our everyday range.

77 products for cafés, shops and markets. Ask us for photos, weights and case sizes of any product.

Cheesecakes 14

ZYA-01	Amber Crown
ZYA-02	Ruby Silk
ZYA-03	Citrus Sun
ZYA-04	Midnight Cream
ZYA-09	Lavender Mist
ZYA-10	Mango Glow
ZYA-11	Sultan's Filo
ZYA-12	Harvest Pumpkin
ZYA-13	Aegean Sun
ZYA-14	Blue Meadow
ZYA-15	Strawberry Blush
ZYA-16	Golden Crumb
ZYA-17	Island Breeze
ZYA-18	Pure White

Slice & layer cakes 19

ZYA-05	Café Velvet
ZYA-06	Honey Leaves
ZYA-49	Pistachio Layers
ZYA-19	Lavender Breeze
ZYA-20	Tropic Gold
ZYA-21	Blue Velvet
ZYA-22	Berry Noir
ZYA-23	Banana Toffee
ZYA-24	Orange Noir
ZYA-25	Citrus Velvet
ZYA-26	Deep Cocoa
ZYA-27	Snow Berry
ZYA-28	Cherry Night
ZYA-29	Cocoa Silk
ZYA-30	Peach Blossom
ZYA-31	Royal Swirl
ZYA-32	Crimson Cream
ZYA-33	Cocoa Mosaic
ZYA-34	Golden Nest

Mono cakes & bars 14

ZYA-35	Cocoa Summit
ZYA-36	Cherry Orb
ZYA-37	Snow Dome
ZYA-38	Cherry Fudge
ZYA-39	Caramel Fudge
ZYA-40	Citrus Square
ZYA-41	Café Square
ZYA-42	Pistachio Crown
ZYA-43	Golden Thread Bar
ZYA-44	Nutty Caramel Bar
ZYA-45	Dark Puffs
ZYA-46	White Puffs
ZYA-47	Hazel Latte
ZYA-48	Cherry Velvet Dome

Bakes, domes & soufflés 7

ZYA-07	Fudge Noir
ZYA-08	Lava Heart
ZYA-50	Pistachio Dome
ZYA-51	Spice Garden
ZYA-52	Orchard Pie
ZYA-53	Fruit Heart Muffin
ZYA-54	Cocoa Heart Muffin

Zoya originals 9

ZYO-01	Honey Falls
ZYO-02	Caramel Falls
ZYO-03	Berry Falls
ZYO-04	Sesame Gold
ZYO-05	Ruby Dome
ZYO-06	Cloud Puffs
ZYO-07	Mint Crunch
ZYO-08	Cookie Cloud Cup
ZYO-09	Cloud Puffs Cup

Sculpted desserts 14

ZYS-01	Mango Mirage
ZYS-02	Lemon Mirage
ZYS-03	Berry Mirage
ZYS-04	Coffee Mirage
ZYS-09	Blueberry Mirage
ZYS-10	Pistachio Mirage
ZYS-11	Cacao Mirage
ZYS-12	Peach Mirage
ZYS-13	Peanut Mirage
ZYS-14	Green Plum Mirage
ZYS-15	Passion Mirage
ZYS-16	Rose Pistachio Mirage
ZYS-17	Almond Mirage
ZYS-18	Strawberry Mirage

Served by the spoon.

Individual desserts in cups and cans, ready to serve with a spoon.

Dessert cups 8

ZYA-55	Blue Lemon Cup
ZYA-56	Mango Sun Cup
ZYA-57	Golden Nest Cup
ZYA-58	Cocoa Spoon Cup
ZYA-59	Café Velvet Cup
ZYA-60	Citrus Velvet Cup
ZYA-61	Golden Crumb Cup
ZYA-62	Strawberry Blush Cup

Cakes in a can 8

ZYS-05	Cocoa Tower
ZYS-06	Espresso Tower
ZYS-07	Ruby Tower
ZYS-08	Pistachio Tower
ZYS-19	Cherry Tower
ZYS-20	Orchard Tower
ZYS-21	Caramel Tower
ZYS-22	Peach Passion Tower

From freezer to plate.

Packing and handling for all ZOYA desserts. Weights and case sizes are confirmed with each order.



BOXES PER CARTON

10 boxes

Pieces per box: see each product



CARTONS PER PALLET

**Türkiye 24 ·
Export 30**

Mixed pallets on request



FROZEN

1 year at -18 °C

Keep frozen until use



THAWING

2–4 hours at +4 °C

In the fridge, in the closed box



AFTER THAWING

4 days at +4 °C

Do not refreeze



SERVED WARM

**Flowing-heart
cakes**

Warm briefly before serving

01 Plan the assortment

Pick the products and formats that suit your menu, freezer space and expected demand.

02 Thaw and serve

Move boxes to the fridge 2–4 hours before service. Pre-sliced, so there is no cutting and no waste.

03 Make it your own

Plate with your own sauces, fruit or ice cream. Serving ideas in this catalogue are suggestions only.

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ZOYA

CAKES & DESSERTS

*A collection to share.
A brand to grow with.*