

FLAVORS FROM GREEN PARADISE THAT WILL CHANGE THE TASTE OF THE WORLD...

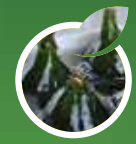
Türkiye



BTSO
BURSA CHAMBER OF COMMERCE AND INDUSTRY



**Bursa
Food
Point**





Green Bursa, which lies in the foothills of magnificent Mount Uludağ, is one of the rare cities that houses many identities.

It is a city of industry, tourism, history and above all, agriculture with important fertile lands. The meeting of the crystal waters of this city that flowed from Uludağ with the fertile lands of the plains yielded cornucopia. In addition to its developing industry and commerce, Bursa has always been famous for its agriculture and agricultural products, as well.



The secret of
this unique
richness and
unique tastes
is the fertile
lands of
Bursa...



Cluster
Brands



İbrahim Burkay

*Bursa Chamber of Commerce
and Industry President of the
Board of Director*



Bursa is among the leading brand cities of the world with its dynamic population, rising economy, historical values and cultural heritage due to being home to many civilizations.

Our city, which has a strategic location among the key markets in Europe, the Middle East and Russia, provides access to a population of 1.6 billion within a 4-hour flight distance.

Bursa, the production and export base of Turkey, is a global attraction center for investors with its foreign trade volume approaching 25 billion dollars, entrepreneurial ecosystem, innovative industries and socio-cultural living standards.

Today Bursa, which is known as the industrial capital of Turkey with 17 organized industrial zones and one free zone, has an important share in the food and agricultural production of our country with its agricultural resources, fertile lands and high production power in addition to its developed industry.

Thanks to its geographical structure and favorable climatic conditions, we have companies operating in almost every field in the food industry in our city, which produces agricultural products that are very rich in quality, quantity and variety.

Our enterprises are able to compete with the strongest companies in the world in their fields with the production quality they have achieved, especially fruit juices, canned foods, tomato pastes and frozen food products. As Bursa Chamber of Commerce and Industry, we also aim to showcase the economic and human wealth of our city in the global market with new collaborations.

For this purpose, we have brought together dozens of companies operating in different production areas in the food industry with the Development of International Competitiveness Project that we have initiated within our Chamber with the support of our Ministry of Trade.

While our companies gain the ability to act together with the corporate identity of "Bursa Food Point", they continue to develop their commercial connections in line with the work of our Chamber. As Bursa Chamber of Commerce and Industry, which is one of the long-established and most powerful institutions of our country with its more than 50 thousand members, we will continue to support the efforts to realize trade based on mutual gain.

In this context, I hope that your business negotiations with our participating companies will be beneficial and I extend my respects.



Bursa reveals its difference with fresh vegetables, fruits, canned food and dairy products. Bursa meets 26 percent of the total fruit juice production in Turkey. Adding modern agricultural techniques to increase fruit diversity among its production activities, Bursa also directs exports in the production of raspberries, strawberries and blueberries.



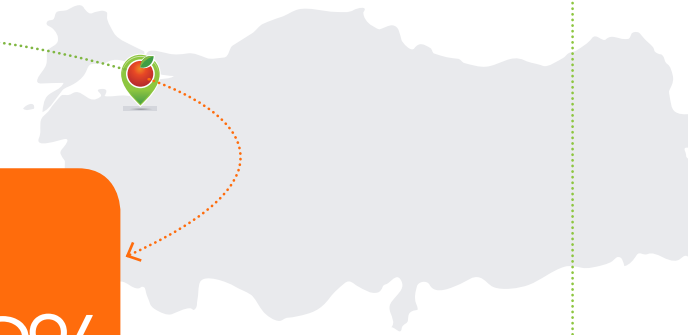
Bursa is one of the leading regions where food products are produced intensively.

Bursa, the city of fertile lands, is a city that offers its fertility to life with its fertile plain, water resources and agricultural products that are the gift of a favorable climate!

Bursa, which brings together the fertility of the soil in vast agricultural areas with dynamic export-oriented companies, modern processing facilities, agricultural market value, internationally accredited food analysis laboratories and industry is the Agriculture and Food Capital of Turkey with its unique products grown in its fertile lands and precious tastes.

When the production and product processing potential is examined, Bursa reveals its difference in numbers. 28 percent of the total surface area of Bursa, which has a perfect production structure that can meet the demands of the domestic and foreign markets in the food industry, is covered with agriculture.

28%





**BURSA
GROWS
TURKEY
GROWS**

This is the work of a great team united under the umbrella of the Bursa Chamber of Commerce and Industry, which contributes to the export-oriented growth journey with the motto “Bursa Grows, Turkey Grows”.

This is a global success that the companies which cooperate within the scope of the Development of International Competitiveness Project of Bursa Processed Food Producer Companies reaching new markets.



While exports in the food sector increased by 5% in Turkey in the 3-year period of the project, the exports of Bursa Food Point member companies, which serve according to the technical standards of HACCP, ISO 2200, IFS, Halal Food, BRC, GLOBALGAP, increased by 82% in the same period.



STRONGER TOGETHER!

In the first Development of International Competitiveness Project, which started in 2016, significant opportunities were acquired with 8 trainings and consultations, 4 buyer delegation events attended by more than 600 foreign buyers from nearly 40 countries, as well as foreign marketing activities in Cologne, Dubai and Paris.

Taking firm steps towards new achievements with giant brands, Bursa continues to be the pride of Turkey in production and exports.



Why Bursa?

Bursa is a special city... Whichever parameter you consider; it is one of the four most important cities of Turkey. First of all, it is a city of production. This production in industry and agriculture which takes one of the top ranks of the country adds dynamism to the city. Bursa is a city that cannot be defined with a single adjective. It is not a city of just industry, just agriculture, just history and just tourism. It is a city that houses all of them and is ahead in every area. Bursa has to be evaluated with all its aspects while defining and evaluating it.

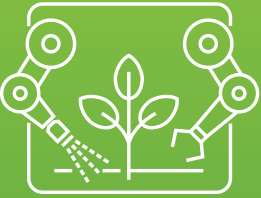
If we consider Bursa in terms of food,
below are the **10 features** for investments

1



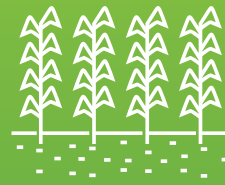
Availability of suitable irrigation water and climate and soil structure for the production of different agricultural products.

2



Availability of modern processing facilities.

3



Existence of potential for organic agriculture, good agricultural practices.

4



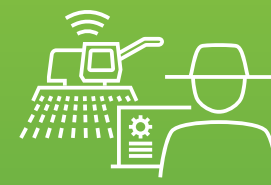
Availability of an agricultural production structure that can meet the demands of the domestic and foreign markets by processing and deep freezing in the food sector in addition to fresh consumption and export.

5



Existence of the Uludağ University Faculty of Agriculture and International Accredited Food Analysis labs.

6



Well-informed and conscious producers.

7



Existence of well-organized, dynamic foreign trade companies.

8



Easy access to raw and auxiliary materials.

9



Lack of transportation problems, proximity to major metropolises, advantages of maritime and air transportation.

10



High agricultural market value due to its importance in terms of history and tourism.



Cluster
Members



Brand



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About

Ahmet Atalay, the founder of Yörük Obası Natural Village Products brand, learned food production from soil to kitchen in Altıntaş Village of Orhaneli district where he was born and stepped into the food industry. As a father of two children, he looked for the answer to the question “How can I offer healthier and cleaner foods to my children and all children?” and produced noodles and tarhana (a dried food ingredient, based on a fermented mixture of grain and yoghurt or fermented milk, usually made into a thick soup with water) with vegetables and high nutritional value by combining additive-free and natural ingredients in the brand he founded while looking for the answer.

Ahmet Atalay, who started to work on baby tarhanas, feeling the need to produce a product that can be an alternative to the unhealthy content of the additives in packaged foods with the increase in ready-made food consumption in recent years, made extensive

research and experiments based on scientific articles with his teammates, who wanted to provide healthy food to their children, and prepared baby tarhana varieties that are easy to digest and highly nutritious for babies by establishing the Bebecim brand.

Ahmet Atalay, who avoided white flour and added whole wheat flour unlike other tarhanas, used lentils to increase iron level and chickpeas and vegetables to increase protein levels. Producing more than a bowl of soup by using buckwheat flour, which is an ancestor seed, and quinoa, Atalay has also made the final touch with black cumin that has countless benefits.

And finally, the company, which prepared a soup that is savory for mothers and healing for babies with its fast and practical preparation, offers various recipes that babies and children can enjoy along with its products.



Tea Production



Private Label Solutions



Coffee Manufacturing



Flavored Powder Drinks



Brand



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About

The company, founded by Dede Halil Erbey in Bursa Uzunçarşı in 1940, has carried out its institutional change and continues its activities by the 3rd generation manager Orhan Erbey.

Altıncızeve Gıda, which was initially engaged in dried coffee business, has increased its product variety and service network over time, manufacturing and wholesale distribution of over 100 products, mainly “fruit flavored beverages, Turkish tea and coffee”.

The company, which has been able to deliver its products, which it has been producing in closed circuit production with fully automatic machines in its factory since the beginning of the 1990s, to all corners of Turkey, has made many products used mainly in the out-of-home consumption channel among the leading brands in its category

throughout the country.

The company, which has added innovative products targeting the end consumer and retail channels to its portfolio since the beginning of the 2000s, works in this field through local market chains and dealers. Altıncızeve Gıda, which mainly supplies the domestic market, also exports to more than 20 countries.

The company, which continues its activities in its main factory with an indoor area of 8,000 m2 in the Yıldırım district of Bursa, produces by collecting fresh leaf tea from the villagers in its factory in the Ketenli village of Rize.

The company, which is regularly inspected by the concerned ministerial units, produces in accordance with the ISO HACCP standards. In short, the 3rd generation continues the trust and quality of Altıncızeve, which has not aged for many years.





Brand

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Servet Annaç



About

Serving every region of Turkey, Annaçlar Co. (Annaçlar A.Ş.) is a sales-marketing, logistics and distribution company that completes the principle of superior customer satisfaction with fast and quality service. Annaçlar, which started its activities in 1984 with the initiative of Salih, Abdülkadir and Servet Annaç brothers, serves with its modern technology warehouses and administrative offices in a 10 thousand m2 closed area in Demirtaş Organized Industrial Zone. It will increase the cold chain storage capacity and strengthen the chain link between the producer and the consumer with its new facility of 24 thousand m2 which will be active in 2023.

With its expert staff and a modern distribution fleet of 25 vehicles, Annaçlar carries out the sales-marketing, storage and logistics activities of approximately three thousand types of products, mainly food, including cleaning-hygiene systems, and delivers them to its customers on time.

Having started to serve the plastics and packaging industry with the Stretch Film Production Line established in the facility located at Demirtaş Organized Industrial Zone as of 2021, Annaçlar produces stretch films in different sizes and technical specifications in its innovative integrated facility.

The target market of Annaçlar is all mass consumption points, especially catering companies, factories, hotels, restaurants, fast food restaurants, chain stores, schools, military establishments, government institutions, patisseries and wholesalers. The company, which considers its customers and suppliers as business partners and undertakes the task of consultation for their problems, offers all the innovations and brands in the sector to its customers at the same time with the world. Annaçlar, which the world's leading companies trust for business partnership, undertakes the role of a perfect bridge between the world's giants and their customers.



Brand

aroma®

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About

AROMA Bursa Meyve Suları ve Gıda Sanayi A.Ş. (AROMA Bursa Fruit Juices and Food Industry Inc.) was established on a land of approximately 75,000 m² in the Gürsu district of Bursa in 1968. With the investment thrust that started in 1991, the amount of processed fruit has been increased day by day and Aroma has become one of the leading fruit juice filling facilities of the country. AROMA, which produces fruit juices, natural spring water and carbonated beverages, has a wide range of products. Semi-finished products (fruit concentrate and puree) and finished products are produced in its integrated facility.

Aroma offers its 100% fruit juice and nectars under Aroma and Meyöz, its new generation functional and detox products under Aroma Sa-de, its fruit drinks under Aroma Tropical, its flavored drinks under Meltem and its carbonated drinks and lemonade under Aroma brands.

The water of Aroma, which has been in the water market with the Aroma Ömer Duruk Doğal Kaynak Suyu

(Natural Spring Water) brand since 2004, comes out of the spring at an altitude of 2020 m at Mount Uludağ, and is healthy, delicious and easy to drink with its high pH value, rich mineral content and low sodium rate.

The export volume of Aroma, which aims to become a world brand, is also increasing every day. Currently, it is actively exporting to 6 continents.

Aroma, which has contributed significantly to the development of the fruit juice market by making many innovations since the day it was founded, is the pioneer and leader brand in the sector, and is unique by:

- Creating a brand new category in the sector by producing the first 100% fruit juice in Turkey and offering it to the consumer,
- Producing fruit juice in glass bottles of 1 lt for the first time,
- Leading the fruit juice market in glass bottles of 200 ml.



Brand



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About

The story of ASBAL, which started with the partnership of the Akan and Sökmen families in Bursa in 1980, continues to meet the consumers today with honey collected from all over Turkey.

The company, which was engaged in the sales of only honey between 1980 and 1987, left its partnership structure in 1987 and acceded to the management of the Akan family. The company then expanded its product range with tahini, molasses, jam and halva upon the demands of consumers. In addition, it started to appeal to out-of-home consumption as well and has increased its recognition in hotels, cafés and restaurants with the ASBAL brand.

The company opened its first retail sales point, ASBAL BALEVİ (Honey House) with a completely different concept on the Fatih Sultan Mehmet Boulevard in Bursa in 2013. With this concept, in addition to honey collected from the rarest

flowers of the country, Asbal started to bring together the organic and special production honeys that are not easily available to the consumers in big cities, and continued the Balevi concept by branching out with its store at Uludağ Cable Car Facilities, the supermarket chains and corners. Continuing its journey by adding different segments, Asbal expanded its production line and capacity in 2018, and moved to its new location with head office in Görükle, and turned its route and vision for exports. The company, which is increasing its business volume day by day, also has ISO 22000 and HACCP certificates. Asbal, whose mission is to make honey that is both healing and loved by everyone from all ages, an indispensable part of the table, aims to introduce it internationally by meticulously processing the natural honey of Turkey, which is already among the top in the world in honey production.





Brand



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About

Bursa Ceviz, which is active in the industrial nuts sector with the mottos “Our Name is Our Assurance” and “Health Comes from Naturalness”, continues its production with the importance it attaches to food safety on the way from nature to the table, and products suitable for the taste of the customers it addresses. In addition to industrial nuts, the company, which has made its claim on athlete nutrition with healthy portions, continues its commitment to providing the best and always high quality to its customers, while aiming at delivering quality at the most affordable price.

Bursa Ceviz, which aims to maintain its quality and self-confidence by continuing to develop its product range, has a wide marketing, sales and distribution network today. Aiming to carry its position among the leading companies in the domestic market

to higher ranks, Bursa Ceviz has started its activities to take its place in the foreign market as well. On the basis of its march to these goals is the management approach that never compromises on quality, employs expert and trained personnel in its field and uses high technology.

In addition to its commercial principles, Bursa Ceviz continues its progress towards its goals with confident steps with its commitment to its values and the excitement of the first day. Bursa Ceviz, which has the most advanced processing competence that enables it to produce thousands of tons of nuts with the most efficient sorting, classification, processing, roasting and packaging methods using the latest technology, considers the ISO22000 quality standards when determining its production processes. In order to retain this certificate, it continues to develop its production processes within the framework of standards.





Brand



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About

The company, which started production as Age Food in 2010 by Göksel Çakır of Cumalıkızık village and produced solely jam, established its second company in 2016 under the name Cumalıkızık Gıda Turizm San. ve Tic. Ltd. Şti. The company, which supplies the fruits of the jams it produces from the village of Cumalıkızık that gives its name to the brand, has focused on working in this direction in order to be fed with natural foods. The company, which has taken the path to branding with the desire to offer the most natural foods to its consumers, was registered with the Cumalıkızık Esma Hanım brand.

The company, which produces jams with only fruit and sugar, adhering to the principle of "Like Mom's Jam", does not contain any additives or food coloring in its products.

The company, which also works diligently in the bakery products group, does not use additives or chemicals in the production of noodles, couscous and homemade tarhana, as mothers do at home.

The company, which has the mission to keep customer satisfaction at the highest level by producing quality products, to aim at continuous development and to be open to innovations while producing in accordance with the relevant standards and laws, to produce under the control of its personnel in hygienic conditions by keeping human health in the foreground, and while doing all these to fulfill the responsibilities for human health, the environment and the universal values, is taking firm steps forward to become the supplier of domestic and foreign private companies by increasing its quality and hygienic product range.



Brand



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About

Founded in 1999, Çakin Gıda Ltd. Şti. (Çakin Food Co.) initially started its activities with the aim of utilizing the products produced in its own orchards, and increased its product variety and capacity in the following years. The specialty of the company, which offers the products produced for the pastry and catering sector under the brands Linora, Ekonora, Meybel, Pastavizyon, Ovalezz, is processing fruit and vegetables.

The company processes fresh fruits and vegetables grown in its own gardens in the fertile lands of Belenören Village of Keles district, located in the north of Uludağ which is the symbol of Bursa, in the form of canned foods, confectionery, purees, dried fruits, marmalades, ice cream sauces, pastry

fillings, olive products and pickles, and sells them through its dealers throughout Turkey and exports.

The company, which aims to increase its brand value by producing sustainable, high quality and competitive products in the overseas bakery products sector, has ISO 22000: 2005 and ISO 9001: 2008 Quality Management Systems and Halal Certificate in the production process.





Brand



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About

Ergül Şekerleme (Confectionery), which started its journey of flavor with the production of jam and Turkish delight in 1977 by Şaban Erdoğan, soon became famous with its traditional flavor and quality. Ergül Şekerleme, which started the production of tahini halva in the 1990s and cocoa hazelnut cream in 2010, continues to reach the consumers with different varieties by packaging many products such as molasses, tahini, honey and butter in addition to production. The company, whose reputation has spread from Bursa to Turkey with its 45 years of experience, collects all the fruits in season to provide the unique taste of fresh fruits in all four seasons, applies the washing and cooking processes in accordance with the hygiene rules, and bottles them untouched with the same care.

Those who prefer Ergül Şekerleme, which also has Catering Group products, enjoy this happiness.



Brand

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About

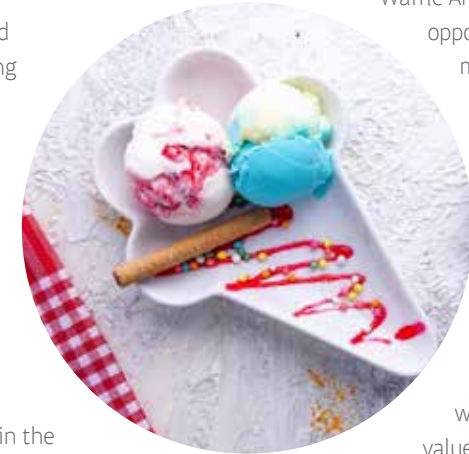
The company, which started to serve under the Waffle Art brand in 2001, is the first company in Turkey to offer 55 different product options to its customers.

Creating a different and healthy menu consisting of fruit, chocolate, ice cream and milk, Waffle Art enriched its menu by adding a vitamin bar, milkshake, coffee, tea and fondue at the end of 2008.

The company, which is the only one in Turkey in the production of powder waffles, has taken its place among the top five companies in the world. Having ISO 22000 and

ISO 2005 Food Safety and Management and Halal Food certificates, Waffle Art has focused on growing with franchise.

Waffle Art, which offers various opportunities such as stand, mid-section stand with seats, kiosk, express, shop and bistro according to the locations desired by its investors, aims to become a global leader with new investments having high added value by making a difference in the sector without compromising its values.





Brand

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About

Gümüşoğlu Kuruyemiş (Nuts) was established in Bursa in 1995. While completing 27 years in the sector, it has adopted the principle of gaining customer satisfaction by providing the highest quality service under the most economical conditions.

Continuing its activities with its customer potential growing day by day, Gümüşoğlu Kuruyemiş is an exemplary organization with its quality-based service approach, reliability and experience in the sector.

Gümüşoğlu Kuruyemiş, focusing on determining new strategies so that the products and services that will fully meet the needs of its customers, such as nuts and Turkish Delight, are appreciated and preferred in all respects, has adopted quality in service as a duty, not a privilege. The company, which took part in the first Food Development of International Competitiveness Project implemented by the Bursa Chamber of Commerce and Industry, aims to add experience and reach new markets with the renewed Bursa FoodPoint.

Acting with the motto of "Taste the Freshness", Gümüşoğlu delivers the freshest and best quality nuts to every corner of Turkey with its online sales infrastructure as well.



Brand



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About

Hacı Hasan Oğulları, the foundations of which were laid by Hacı Zeki Aktaş in 1970, aims to introduce baklava, which is a traditional Turkish flavor, to the world with all its diversity without compromising on quality and to become a pioneer in its field by creating a baklava chain where all expectations are met. Having proved this claim with its export moves in recent years and achieved its goal of becoming Turkey's gateway to abroad with Antep baklava, Hacı Hasan Oğulları has become one of the touchstones of Turkey in the export of baklava.

As a major producer and exporter at the same time, Hacı Hasan Oğulları continues its baklava sales and exports at full speed with the courage it takes from its long-established history of 51 years. As of today, with a

production facility of 2000 square meters, hundreds of employees and 9 branches, Hacı Hasan Oğulları reaches hundreds of locations in the Turkish market with 10 different sales points and online ordering channels. Baklava, which is a traditional Turkish flavor, reaches 21 countries in 5 continents through Hacı Hasan Oğulları. Serving mainly in New Jersey (USA),



Spain, Croatia, England and Mauritania abroad, Hacı Hasan Oğulları adds new countries to its sales network every day and represents Turkey worldwide.

Baklava which is requested by the exporting company is produced in trays specially developed for export, and after the packaging process specially designed for export, it starts its adventure to reach the buyer. Starting from the raw material selection process, creating the recipe, production, shipment and delivery of the products to the end consumer, all the processes are planned in detail and are under the guarantee of Hacı Hasan Oğulları. According to the demand of the receiving country, the products are delivered by air cargo, road or ship transportation.



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HHS Health Products (HHS Sağlık Ürünleri Gıda San. Tic. A.Ş.), which has been active since 2001, is one of the leading companies in Turkey with its experience of more than 20 years.

HHS, the manufacturer of food supplements, herbal teas, treatment support products, herbal cosmetics for hair and skin care, is the first company in Turkey to professionally produce and package herbal products.

All the products developed by HHS after years of extensive research and effort have been sourced from nature and formulated in accordance with nature.

The cosmetic group of HHS products, produced from special blends of herbal extracts, nutrients and aromatic oils, also has unique and highly effective formulas for all skin and hair types.

HHS also provides private label and contract manufacturing services for food supplements, hair care and skin care. It produces contract manufacturing according to the requirements of the parties and meets all related needs. Since its establishment, the company has been providing 100% customer satisfaction guaranteed service. The company, which continues its activities in its modern and sterile facilities, also has internationally valid documents and certificates.



Brand



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About

Ishlink Gastronomi Gıda İnşaat San.ve Tic. Ltd. Şti. has been roasting meticulously selected coffee beans from different countries of the world with its unique roasting techniques and offering them to the Shop and HORECA sector since 2006. The company, which also provides custom order roasting, consultancy, profile development, and special blend preparation services, continues on its way with the aim of spreading the coffee culture and becoming one of the leading brands in the sector, in addition to all these services.

Ishlink, which offers different food products, coffee and machine types available in Europe and Turkey, under the brand name of "Belluss" to consumers not only in the country but also abroad, delivers quality food products and coffee beans to its customers in a fresh and safe manner with a sustainable quality and planning that keeps up with the speed of customer consumption. The company, which delivers its products to whole Turkey with cargo companies that have outstanding service quality, offers its products in

the wholesale and retail market online at www.bellus.com.tr (B2B Corporate) which has digital channels, Shop stores and exclusive chain stores.

There are coffee roasting machines, coffee grinders and foreign matter sorting machines in different scales and brands in the production facilities. Belluss, which aims to offer the carefully selected quality coffee beans to consumers and businesses with the best and fresh taste at an affordable price, received full marks from coffee lovers, businesses, local and foreign experts with its wholesale and retail brand Belluss, whose products were launched.

Produced by authentic roasting of special beans, adhering to the original recipe to assure a coffee experience of the same perfection every time, Belluss offers a wide portfolio to wholesale, retail and professional users with its products and varieties, local coffee and espresso options. The company aims to give Belluss Turkish coffee concept, Belluss Café Restaurant Shops, wholesale and retail sales, e-commerce and franchises.



Brand



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About

İlka Şekerleme Mamulleri ve Gıda San. Ltd. Şti. started its production in Bursa in 1991 under the brands of Kardelen Kestane Şekeri (Candied Chestnuts) Yaylacık and Cardelion. The company, which moved to its new facility with a closed area of 4000 m² on an open area of 6000 m² in 2007, continues its production with the institutionalized management approach and the machinery required by modern technology.

Continuing its investments towards the goal of integrated facility with the +5°C fresh chestnut storage warehouse with a capacity of 200 tons, chestnut peeling and packaging line and -18°C frozen chestnut storage warehouse with a capacity of 800 tons added to its structure, İlka Şekerleme received the FSSC22000 Food Safety Management System

quality certificate for the first time in its sector in Turkey as a result.

İlka Şekerleme, which continues to lead the sector with its expanding distribution and service network, investments in production and growing social responsibility, has integrated the modern production approach of candied chestnuts with informatics and industrial technologies with Kardelen.



The company, which monitors and keeps under control every stage of production from raw material supply to the shipment of the final products, as well as the post-shipment products, also produces industrial,

private label, catering and sub-industry products in addition to boutique products and directs its new investments to this field.



Brand



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About

Pişmaniye (a sweet in fine strands made by blending flour roasted in butter into pulled sugar) was first produced by a confectioner in the Kandıra district of Kocaeli. The continuation of the production was by an Armenian named Hacı Agop, one of the tradesmen of Kandıra. In 1919 İbrahim Çınar from İzmit learned about the production of pişmaniye and continued it in his own city. As years went by, the production of pişmaniye progressed rapidly in İzmit and Lütfü Canıgeniş, who worked as a master at Patir Confectionery at that time, laid the foundations of today by establishing İpek Pişmaniye in 1954.

After this year, İpek Pişmaniye, which has always broke grounds in the production of pişmaniye, has also trained many masters since its establishment. İpek Pişmaniye, which always acts with the responsibility of being the first in its field, has made it its mission to work in high quality, clean and hygienic conditions since the day it was established.

İpek Pişmaniye, which has always been innovating in its field, launched the chocolate-covered little pişmaniye balls called Candy for the first time in 1993, followed by Tropik and Chocolate Saray Helvası products.

İpek Pişmaniye is the strongest and biggest pişmaniye producer today with a closed area of 2200 m2. The company, which employs many experienced personnel who adopt the same quality understanding, continues to increase this number day by day.

İpek Pişmaniye, a world brand, also has a trademark registration and exports to Germany, USA, Netherlands, Romania, France, Italy, Saudi Arabia and UAE, in addition to many sales points in İzmit and throughout Turkey.

The company, which started its operations in Bursa in 2004 as İpek Chestnut Candy, aims to take the product quality further every day under the umbrella of this brand.





Brand



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Seyfi Taban



About

The late Ali Şakir Tatveren, the founder of the company, who brought the unique taste of chestnut candy, known as the taste of Mediterranean and European countries, to Bursa, presented his knowledge and experience in confectionery to the people of Bursa for the first time.

Ali Şakir Tatveren, born in Monastir, Yugoslavia, who learned the confectionery and pastry business from his father, established the Kafkas Collective Company in 1930 after continuing his family business in the Sankamış district of Kars and the Caucasus for a while. After Ali Şakir Tatveren's death in 1957, his wife Nedret Tatveren and his children Alparslan, Atilla and Yüksel Tatveren took over the management of the company. Atilla and Yüksel Tatveren, who took over from their father Ali Şakir Tatveren, made

important breakthroughs in chestnut candy and other products for many years.

Kafkas, which has become a favorite name in pastry and confectionery production, renewed its technological infrastructure towards the 1970s in order to meet the increasing demand. By increasing the varieties of chestnut candy in the 1980s, it gave franchises outside of Bursa. In this term, the company status of Kafkas, which took firm steps towards branding, was changed to incorporation in 1995. Thanks to the meticulousness of the family's confectionery business, which started on a small scale, and the quality products it produces, today Kafkas is a well-known brand in the production of chestnut candy. A new interpretation is brought to chestnut candy by transferring the secret of taste from generation to generation

in the family. Production with traditional methods has turned into production on an industrial scale over time. Kafkas gained the trust of its customers with its products manufactured in its modern facilities in compliance with hygiene and quality standards.

Kafkas continues its production today in its modern facilities with an indoor area of 6,500 m2 and an outdoor area of 12,500 m2, in accordance with ISO 9001/2000 and ISO 22000 standards. In the two production facilities in Bursa, which are operated by expert staff, especially chestnut candies, chocolate chestnut confectionery, chestnut purees, jams, marmalades, various confectionery, croquants and ice creams are produced. Various cookies and bakery products are also produced with the newly established lines in the enterprise.



Brand



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Aygün Çurkan



About

The story of Kinik began when Murat Arıç, who is known for his interest in hunting, discovered a natural mineral water spring while wandering around the foothills of Uludağ in 1952. With the idea of processing this spring that offers health and coolness, Murat Arıç laid the foundations of one of the long-established beverage brands of Turkey.

Kinik, which has been operating as a limited liability company following mechanization and installation, has managed to become the best-known natural mineral water of Turkey in a short time. Kinik Maden Suyu (Mineral Water), which was offered for sale as healing water in pharmacies, acquired the title of Kinik Maden Suları A.Ş. (Mineral Waters Inc.) in 1972 under the management of M. Rauf Arıç.

Kinik, which has reached the far corners of

Turkey by keeping up with rapid installations and technological developments, has become one of the top three brands of the sector with its effort to be worthy of the increasing number of natural mineral water consumers over the years. In 1991 and 1992, Kinik started offering non-returnable product ranges to its consumers with the production of non-returnable bottles by Paşabahçe.

With the sudden death of M. Rauf Arıç in 1993, Didem Arıç (Kurdoğlu) acceded to the management in the Kinik brand. With the investments in the early 2000s, Kinik started to produce 4 lines in an open area of 27,000 m² and a closed area of 9,500 m². Kinik, which produces products 24 hours a day with a filling capacity of 165,000 bottles per hour and 3 shifts, has started to deliver its products all over Turkey and the world.

In 2009, the “Kinik Healthy Beverage Group” strategy was created with moves aimed at increasing the product diversity. Within the scope of this strategy, in addition to plain mineral water, fruit-flavored mineral water Kinik Vio, the first and only mineral water in Turkey with real fruits and rich in vitamins and minerals Kinik Aktiv Extra, Kinik Lemonade and Kinik Gazoz started to be produced. Today, twenty Kinik products offer health and coolness to their consumers.

Kinik, which directs the beverage industry in Turkey, is proud of being a well-established beverage brand that is consumed fondly in the country and around the world, with its expertise of more than 60 years, technological production capability, storage power, widespread distribution and sales organization.



Brand



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Mesut Şişman



About

The story of Makam as a producer of traditional flavors is based on the reproach of a Spanish tourist, who, after visiting the Dolmabahçe Palace, could not find a special beverage belonging to the culture itself, which can make a magnificent palace, in the palace cafeteria. Ömer Kaya, the founder of the company, revives these forgotten tastes with the brands “MAKAM” and “Şerbetçi İbrahim Arif” as a result of his research on this story, which he heard from the administrator of the palace during his visit to Dolmabahçe Palace.

Inspired by the beverage culture used in the Rich Palace Kitchens of the Turks dating back about 500 years, Makam branded beverages are obtained from the miraculous fruits, plant roots and seeds of Anatolia, and are not subjected to purification or chemical processes. They are pasteurized without spoiling its natural structure and preserved in

healthy glass bottles, giving it a tasteful form that will appeal to consumers with its most beneficial aspect.

The company prepares its products in two categories under the names of Makam Gold to refer to the products sweetened with apple juice instead of sugar, and Makam White to refer to the products sweetened with beet sugar. In parallel with these studies, the company launched a natural and healthy product under the “Plantae” brand which does not contain aspartame, glucose and corn syrup, artificial flavoring, colorants and chemical preservatives and does not cause addiction, taking into account the tastes of today.



Brand



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About

Master Choco Gıda, which started its activities with the production of wafers in 2018, has diverted to continuous investments with the great leap in sales since its establishment. The company, which produces in a closed area of approximately 3,500 m2, has started to offer different flavors with its newly developed taste and variety in wafer production.

Master Choco Gıda, which attaches great importance to quality as well and has acquired ISO 9001 + HALAL 1500 certificates since its establishment, easily integrating into the 21st century biscuit and wafer industry, continues its investments equivalent to the growing world and Turkish economy every day with its employees, closed area, production line and wide product range.

The company, which is one of the widely preferred brands with its affordability and quality in the regional markets where it operates in Turkey and the world, is among the respected brands of Turkey with its product variety and an average daily product capacity of 12 tons. Although Master Choco is a newly established brand, it also sets an example for many new companies with its success.





Brands



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Fatih Demir



About



Beyzade Zeytinyağı (Olive Oil) has been bringing olive oil, the miracle of nature, to our kitchens since its establishment in 2005. Meticulous and careful controls are behind the success of the company, which keeps its consumers in the forefront by investing in its brand, and has an important place in the sector without sacrificing quality. The company carries the 'Immortal Tree' to eternity with its sustainability-based approach by offering options according to different tastes and continuing to bring the unique taste from nature to our tables.



Working to provide the olive oil obtained from the fruit of the 'Immortal Tree' as it deserves, with the control processes and sensitive quality criteria it has developed, the company has become a reference brand in the olive oil sector with the importance given to control and quality at every stage. The company, which reaches all parts of Turkey via local networks and sells through supermarkets, delicatessens, hotels, restaurants and www.beyzadefood.com, has ISO 22000, Halal Food, FDA approved USA, TÜRKAK Turkey, IOAS European Union, USDA Organic USA certificates.





Brand

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About

Providing wholesale shopping opportunities, Gross Mağazacılık A.Ş. (Merchandising Co.) opened its first branch in 2020, at the address of Millet Mahallesi Derya Caddesi No:98 Yıldırım / Bursa, as a result of 35 years of experience. Later, by opening the Görükle, Yıldırım, Üçevler and Stadium branches respectively, GROSS Mağazacılık A.Ş.,

which is one of the first chain markets in Bursa to allow wholesale shopping, GROSS Mağazacılık A.Ş., with its 5 branches with at least 2.000 m2 and 4.000 m2 indoor shopping area, has become one of the shopping places that Bursa Metropolitan residents frequently prefer in all central districts.

Gross Wholesale & Retail, which is one of the markets that attract Bursa residents with its wide range of products as well as reasonable prices, expresses that it appeals to the budgets of the citizens with the slogan of “The Cheapest One by One, Cheaper Box by Box Wholesale Market”.

From the first day it came to Bursa, it became the locomotive of the sector in Bursa, by breaking new ground as the first local market chain, then the first Gross Wholesale & Retail Stores chain with a brand new concept in large square meters.



Brands

LOKUM DÜKKANI



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Sebahattin Gafuroğulları



About

Merter Food has been a part of beekeepers union and fruit and vegetables growers association for more than forty years. We specialize especially in providing high quality raw honey to the honey packers industry as well in supplying fruit top reserves producers in our domestic market.

Our quality assurance system has been adopted by our parents, who had been engaged for long time on the management of government enterprises dealing with food producing. Most valuable information they left us is the data of the vendors, whose integrity has been proven and their ability to meet our purchase criteria. We have very strict requirements for suppliers' quality. Our quality approach starts beyond the four walls of the enterprise, on the very early stage, at the field. We monitor and inspect regularly all raw materials at the growing site before the product is admitted in the delivery point. All information data for the vendors are recorded in their score cards to rate the suppliers' ability to meet the requirement standards. This protects us from the increasing cost of the final products due to poor supplier quality and enables us to be more competitive in the market. Our well trained and educated quality

management staff is an essential part of our business. We believe that the production of high quality products can only be done with well trained and motivated staff. Every one of us knows well her/his responsibility to provide the consumers with safe, wholesome foods. We know also that safety is not an option, but an essential part of the planning, preparation and production of foods. We ensure providing the best quality food and satisfying all expectations of our customers. On the other hand, our quality staff focuses on monitoring each step of production on providing confidence that the quality requirements will be fulfilled. Our commitment is simple; To satisfy all our customers. To reach greater levels of customer satisfaction gives us enthusiasm and motivates all of us to be stricter about product quality. We believe healthy living style should not be a matter of choice, but it should be an accessible right for everyone .This brings us happiness and enthusiasm.

We encourage people to live a healthier life style by having convenient healthy food on the table.





Brands



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About

Our company has been serving in Gemlik Olive Wholesale Market for approximately 30 years. In 2017, we combined the latest technology and hygiene in a closed area of 800 m² and have been continuing to serve at Marzim Olive Processing Center.

Mirtaş Gıda, which collects the rarest olives of Gemlik and the region from processing in their own ponds according to the harvest time, packs them in hygienic conditions on the production line and delivers them to its customers, uses the products of its partners in the best conditions with a progressive and innovative approach under the brand of Sude Zeytin (Olive), taking into account the principles of universal cooperatives without deviating from the principle that teamwork makes the dream work. Aiming to be a pioneer in the country's olive and olive oil sector by protecting the interests of cooperatives and producer partners in the developing



world conditions, the company brings its customers together with its marketers, partners and employees the olive and olive oil products that it produces and develops with traditional quality and assurance from the branch to the table, with a sustainable competitive model, with the quality and standards of the

national olive and olive oil sector of the Union of Cooperatives. Focusing on achieving the same success in the international arena, the company offers world-class service quality to all its customers, from raw materials to final products, and strives to be an innovative and producer in the olive oil market. The company, which creates an environment where completely

honest, reliable relations are established with its customers and where the expectations are fully met, works to provide the desired service in the shortest time possible with a customer-oriented service approach.



Brand

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Orhan Şen



About



Continuing its growth strategy without slowing down, Nisaqua Port Services Food Drinks Inc. increases the number of its customers day by day with the price advantage and ease of payment it provides. Nisaqua is engaged in the wholesale and export of brands with high consumer awareness of national and international companies operating in Turkey in product categories such as water, soda, fruit juice and olive.

Wholesalers, traders, grocers, markets, supermarkets, specialized retailers, hotels,

restaurants and cafés constitute the general customer portfolio of the company. It is possible to group the company's product portfolio as branded products and private label products.



company of the Turkish wholesale industry with its corporate strategy and strong organizational structure.

Nisaqua Inc., one of the leading companies in the wholesale food industry, continues its rapid progress towards becoming the leading

Nisaqua will continue to offer its branded and high quality private label products with price advantage and ease of payment as the best choice for all customer groups in 2022, which is positioned as the "investment in the future" period in which all functions are reviewed in order to achieve more profitable sales.





Brand

nuts'all
YER FISTIĞI EZMESİ
∞

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Merve Ülker



About

Merve Ülker, founder of Nuts'all and General Manager of NTAZE Doğal Gıda San. Trade Inc., describes the story of her brand as “starting a new life”. Merve Ülker, who started to compete in the white-collar life, first in street running and then in the trail conditions called ultra-marathon, began to question her outlook on life thinking about the struggle for existence in nature and her existence among the plaza windows. After a while, Merve Ülker, who decided to make a change in her diet, started not to consume red meat and found the solution for her high protein needs by eating peanuts... Merve Ülker, who first prepared peanut butters for races and training, and then shared this preparation with her friends, one day said goodbye to her 15-year white-collar life by saying “that’s all for me” and went after peanuts. By taking care of every process from the construction

of the machines to the establishment of the facility, she started the production of peanut butter, which has the most different varieties in Turkey and the world, by researching the issue of aflatoxin, which is one of the important problems of peanuts, hazelnuts and products in this food group, and by searching for the best raw materials. The story that started in Istanbul continues in Bursa in line with the increasing business volume and demands. All the employees are women. Merve Ülker, who says that the understanding of meticulousness and quality in women’s production is very important to them, says that the biggest gains as a brand are the consumers who value her and encourage her on her path and adds “This process of production like therapy, which began by peeling off the shells with my own hands one by one, reminded me of what I

really wanted from life. Who would know that peanut butter, my protein source at ultra-marathon tent camps, would one day be the beginning of my new life? I would run on long mountain roads just by eating them, turning days into nights. They did everything, spread from spoon to spoon, from ear to ear. Their story, which started on the ground tables and backpacks in the camps, now continue on the shelves and breakfast tables in the most beautiful places in Turkey. Everyone who opens her/his home and workplace to my dreams is the hero of this tale, just as much as I am...”



Brand



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Veysel Özbek



About

Özbek Kuruyemiş and Nizamoğlu Kuruyemiş branded products, which are manufactured from products grown in the rich lands in and around Bursa, are sent to many regions of Turkey through the e-commerce site of “kuruyemisstore.com”.

The company, which always aims to combine quality with affordable prices and offer it to the consumers in healthy conditions, has been serving the consumers for many years without sacrificing quality. The company, which has achieved a modern line by incorporating the latest technologies into traditional nuts production, aims to offer Özbek Kuruyemiş and Nizamoğlu Kuruyemiş branded products to the taste of consumers in many parts of the world in the near future, as in Turkey.

The most popular varieties of dried nuts and fruits, which have a protective effect on the health of many organs, especially the heart and blood vessels, with their high unsaturated fat, many vitamin groups and protein-rich properties, and which are one of the beneficial and enjoyable elements of daily nutrition with their unique flavors, are available at kuruyemisstore.com. The only thing left to do for the lovers of dried nuts and fruits is to choose the most suitable one that best suits the taste buds, which can be easily accessed on kuruyemisstore.com.





Brand

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About

Our olive trees produce an olive oil with an intense green colour, fruity grassy flavour and distinctive aroma, rich in precious vitamins and low acidity. Olea olive oil is the highest grade olive oil, containing high amounts of natural antioxidants, polyphenols, vitamin E, healthy fats and many more beneficial elements. Our special olives and olive oils are produced on the shore of the Iznik Lake, which is located in the Gemlik province of the Marmara Region, and produced by cold-pressing method without using any chemicals in our own production site. Our production site is located in 8700 m2 olive grove. Also we have 750 m2 production facility, which is working with zero waste motto by cutting edge technologic methods. We acquire ecological fuel from olive pomace. Our production area just near the extensive transportation network and we have 4000 ton seasonal cold press capacity. Our Acid value was determined as 0.4%. We have low acidity and range of flavours. The company, which adopts the principle of increasing its quality day by day with its expert staff working at various stages of production and post-production, continues its activities with the aim of bringing its customer-oriented services to the standards and quality level accepted in the international market.





Brand

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Lokum

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Metin Pehlivan



About

Turkish delight, a traditional Turkish dessert dating back to the 15th century, has been produced in the Turkish delight manufacturing facilities of Özdilek Afyonkarahisar since April 20, 1996, with the quality and assurance of Özdilek. Özdilek Turkish delights, which are produced daily with a traditional handcraft method and an uncompromising hygiene understanding, aim to meet the need for sweets with natural and healthy methods and to offer new flavors in addition to the traditional ones

Özdilek Lokum (Turkish delight), which contains nostalgic and modern tastes, brings together new store-specific flavors to Turkish delight lovers at Özdilek Lokum



stores opened at Özdilek Bursa and ÖzdilekPark İstanbul, which have a modern design and a special concept. Özdilek Lokum store, which brings together Turkish delight, modern architecture, unique concept and boutique service with its visitors, offers its guests different and more varieties of Turkish delight. In addition to Sultan Turkish delight varieties, the company also has nostalgic rose, honey, wick, double pistachio and classic square delight varieties, and produces in

completely natural, traditional style and hygienic conditions.

Özdilek Lokum, which uses 100% sugar beet and natural ingredients instead of glucose syrup, artificial colorants and similar substances in production, provides the genuine Turkish delight flavor. Özdilek Lokum is also sold in all branches and cafés and restaurants of Özdilek.





Brands

ÖZHÜNER
Gıda Sanayi Ltd. Şti.



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Hüseyin Çiçek



About

Hünkâr Kuruyemiş, the inventor entrepreneur of the dried nuts and fruits industry, has become one of the most innovative companies in Turkey thanks to the interesting ideas it has developed. Hünkâr Kuruyemiş, which has more than 60 years of production knowledge and experience, today produces a wide range of dried nuts and fruits, Turkish delight, dried coffee and confectionery in packaged and bulk form in its 1800 m2 closed area located in Bursa. The company, which offers the taste and flavors of traditional products to the consumers with its experienced sales staff in 4 different sales stores, continues to expand rapidly throughout the country and increase its production quality with the responsibility and awareness of being the leader in its market.

The company, which produces its Turkish delights in small cauldrons with the old-fashioned methods, with its long years of

experience in order to preserve the consistency and freshness of its delights, reveals the difference of Hünkâr with the dried nuts and fruits that it chooses the best quality and uses abundantly.

The company, which also prepares gift alternatives in packages specially designed for its Turkish delights in different flavors, carries out every stage with great care and attention, from the procurement of the raw product to its processing, quality control to the distribution network created to reach the consumer in the freshest way, with its experienced managers. The

products of Hünkâr Kuruyemiş are produced in a hygienic environment with the state-of-the-art technology due to the importance it attaches to the protection of human health and nature. The company, whose products are ready for packaging by roasting in special ovens and packaged untouched by modern machinery, always aims to raise the product quality to the highest level with its experience and gains in the sector, to be a preferred company and brand in the market, to take the quality further with the investments it will make in its business, and to take its place in both domestic and foreign markets as a leading company and brand.





Brands



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www.dogbes.com.tr
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www.annerecel.com.tr
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Contact Person:
Özkan Dangaç



About

Established by Food Technician Özkan Dangaç in Bursa in 2002, the company Özkan Dangaç Gıda Ltd. Şti. (Food LLC) continues to produce by growing every year. The company, which aims to produce and market all kinds of natural food from the first day of its establishment, takes firm steps forward on this path. The company, which does not use preservative additives, food dyes and chemicals at all in the production of its products, maintains the naturalness of all kinds of food and carries out production with care and meticulousness at home.

The company, which continues its production without compromising the principle of "Naturalness from Field to Kitchen", moved to its new site in Kestel Barakfakih Organized Industrial Zone at the end of 2021 in order to increase the capacity to meet the demand for its brands. The company, which aims to increase its daily production capacity from 5 tons to 10 tons in its new facility, by closely following the developing

technologies and production processes with its long years of experience and professional team, produces and markets an average of 75 kinds of jam, 2 kinds of marmalade, honey and molasses groups. The company, of which sugar-free products it produces with completely fruit and apple juice concentrate are also in high demand among the jam and marmalade varieties, started this sweet and delicious journey with the Dogbes brand and now continues with the Bursa Gurme, Anne, Anne Organik, Yalova Life and Datluca brands finally this year, being among the well-known brands of the industry for more than 20 years. The production facility has ISO 22000:2018 certificate. The company, which continues to expand its product range day by day, has opened its first factory sales store next to its production facility as of this year, as well as delivering the products produced in its own facility to its consumers both at home and abroad through its dealers, sales points and online sales channels.



Brands



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About

The company, which includes the ÖZTAD S.Ö. and KESTEL brands, started production as Öztad Gıda San. Ltd Şti. In 2006 thanks to the years of experience and with the support of Sami Özalp. Adopting quality and hygiene as its vision, the company first started production with industrial-type products and then included retail products in its production portfolio with the best quality in line with customer demands. The company produces mainly chestnut candy and its varieties, various jams and fruit candies such as green walnut jam, green fig jam and pumpkin candy in its facility located in the Kestel district of Bursa.



Brand



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Serhat Öztürk



About

The company, which started with the first hotel management, boutique tea and short-bread house in Rize in 1953, and manufacturing bakery and pastry products in Ankara in 1985, continues to grow with cake, dessert, ice cream and café investments that started in Istanbul after 2002. In parallel with the price and competitive environment in the developing food industry, it offers quality and reliable products that are suitable for all aspects of customer requests, keeping human and environmental health in the foreground.

By giving importance to the health of its customers as much as its own, it works with a focus on food safety in all its activities from raw material procurement to delivering its products to its customers. Ak Katılım aims to identify its name with quality and trust, to provide production technology and product quality based on respect for human health, to apply regulations and hygiene rules in its activities, to improve the qualifications of its personnel, and to be a constantly developing and permanent company in competitive markets.



Brands



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Metin Deniz



About

Sadu Gıda, which produces nut spreads, chocolate spreads, finger-biting snacks made of dried fruits and nuts, 100% pure fruit juices and natural vinegars for families and individuals who care about their health with Fruitforce and Chokoforce registered brands, has been exporting to many countries for years.

Offering clean and natural food products to end users with slogans such as “Pamper yourself and your family members with Chocoforce” and “Let your inner child free”, Sadu Gıda does not offer any product in the market that they cannot offer to their loved ones.

Sadu Gıda is very skilled and experienced in developing innovative products by noticing the food preferences and developments in the world much earlier than its competitors and using ancient knowledge. Sadu Gıda, which adopts the elements of health, benefit, taste, cleanliness and reasonable price in its products, wants to grow with new business partners with its experience in international trade.



Brand



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About

The adventure of “Saygin Historical Tastes” began in 2014 when the paths of 3 experienced idealists, who wanted to purify the tables polluted by biological and chemical means and ensure the health of their consumers, crossed paths in a world where access to natural products is difficult. At “Saygin Gıda”, where 3 idealists with different life experiences are chasing the same dream, production methods that will not disrupt the natural cycle and ecological system are applied. With a respectable trade ethic/understanding like its name, Saygin Gıda (Respectable Food Co.) produces healthy products that are not genetically modified, non-hybrid and free from artificial and chemical sweeteners, colorants and thickening agents. The company, which is passionate about the health of its consumers and taste, is defined as a location where the highest quality organic products are available.

The company, whose products are handcrafted and which keeps both health and taste in the forefront, does not use any preservatives, additives or chemicals to preserve the naturalness of its products and to make its consumers feel as if plucked from the branches.

Considering the diversity of the past times and the simplicity of the production when producing its products, Saygin Gıda aims to bring together the longed-for tastes with people.

The company, which takes care to ensure that each product, of which all inspections have been made and analysis reports are available, is at the highest standards, also has GIMDES Halal Food Certificates. Other brands owned by the company besides “Saygin” are Saygin Bio and D&G.



Brands

SEÇKİN ONUR



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Aytuğ Onur



About

Seçkin Onur Gıda A.Ş., which started its business life with a 25 m2 trading house in the 1950s, brought the BİZDEN brand to life with the production activities it started in 1997. Continuing its production with a modern production facility of 15,000 m2 in the Bursa Hasanağa Organized Industrial Zone and a total working area of more than 40,000 m2 since 2004 due to its developing product range, the company has a distribution fleet of 200 vehicles and more than 400 employees in 17 provinces. Apart from Bursa, Seçkin Onur A.Ş. also provides services to the Western Anatolia, Aegean, Mediterranean and Marmara Regions, primarily the provinces of Eskişehir, Bilecik, Balıkesir, Çanakkale, İzmit, Adapazarı, Düzce, Uşak, Afyon, Kütahya and Yalova. The food product groups produced by the company under the brand name of BİZDEN consist of rice, pulses, pasta, flour and bakery products, semolina, starch, rice flour, vanilla, baking



powder, powdered sugar, sugar and Turkish coffee. In addition, it produces rice and pulses under the MEMLEKET brand, garbage bags, refrigerator bags, stretch films, aluminum foils, fireproof oven bags, dish sponges, scouring pads, spare mats, glass cloths and cleaning cloths under the CLEAN HOUSE brand,

degreasers, bathroom cleaners, kitchen cleaners, rust and lime removers and glass cleaners under the CLIO brand and liquid hand soaps, toilet papers, napkins and paper towels under the PEM brand.

The company, which adopts the idea of “In order for a product to be a brand, it must be a particularly healthy and good product” as its mission, produces the product desired by its customers with the care and quality in accordance with their expectations, and offers it at the desired place, time and in the desired way. Seçkin Onur Gıda A.Ş. aims to be the leading food company in Turkey that adopts a total quality production approach, attaches importance to the customer-oriented management system, acts in accordance with the laws and ethical rules and produces with an approach that values the environment.



Brands



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About

After being established in Erzurum in 1974, Sesler started to develop and branch out in Bursa in 1996, and by renewing itself in the developing Bursa economy, it showed its presence not only in the electricity sector, but in the food and machinery sector as well. The company, which managed to make a name for itself in a short time by gaining new product groups with its continuous strong R&D studies in all sectors of its presence, has become a group company with Sesler Elektrik, Kırkağaç Gıda, Aronia and the production of Master Light Laser tube.

As Sesler Group, it entered the food sector with Kırkağaç Gıda in 1999 by importing food and thought about what unusual food products it could bring to the sector. Going beyond the impossible in the Tahini Halva sector, it produced halva cream under the brand of Tahonez, by breaking new ground after an R&D study of about 4 years. Sesler Group, which has set an example for the sector and gone beyond the

impossible by enabling this product that was not in the food literature to enter the food codex, currently manufactures and markets its tahini-halva, tahini, molasses, jam, honey, cocoa & plain hazelnut cream varieties in different weights under the brands of Kırkağaç, Tahonez, Tahonella, Şoko Ben, ŞokoHappy and Şoko Maxi, mainly the Tahonez cream halva, at its new large premises of approximately 6000 m2.

The company, which makes sales at other points, primarily in the catering / mass consumption group in our country and abroad, has the necessary production & quality certificates from authorized institutions and meticulously fulfills its requirements.

Continuing to offer new flavors with the slogan "The most enjoyable time of breakfast", Kırkağaç Gıda continues its production in a faster and hygienic environment by following the rapidly changing and developing technologies of the world without being bound by traditions.



Brands

SPEŞİAL GIDA



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Gani Çay



About

Established in 2009, Spesial Gıda serves the leading food companies in the sector with its special products. Producing special products that save labor and time under the Sosomet, FruitDream and Avni Bey brands, Spesial Gıda manufactures filling products, jelly varieties, lemonade and şıra (slightly fermented grape juice) extract drinks, and apple and apricot marmalades.

Spesial Gıda, which has become a rapid favorite solution partner with quality and innovative products suitable for today's conditions by renewing itself day by day, has adopted an understanding that emphasizes customer-oriented honesty and trust with its innovative, contemporary and entrepreneurial structure. The mission of the company, which becomes more valuable with each new customer, is to be an honest, respectful, fair and leading community with its employees and suppliers and to provide products with the highest ethical and high quality standards for its customers. Spesial Gıda aims to be a company that makes a difference with after-sales support in line with the needs and expectations of its customers, which are constantly increasing.



Brand

ŞENER

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About

The company, which started its activities in Konya in 1993 with the production of molasses in an area of 300 m2, made a structural change in 2010 with the joint decision of the company partners and shifted its production factory to Bursa. Family members constitute the main stage of Şener Pekmez Helva Reçel Sanayi (Molasses Halva Jam Industry), which still continues its production in an area of 5,000 m2 in Kestel.

The company, which produces approximately 40 tons of halva, jam, tahini, molasses, Turkish delight, candy, cocoa hazelnut cream in the main groups, produces



about 300 active barcode products of different varieties and weights in these main groups. The prominent product groups of the company, which claims to be of high quality in all its products, are Turkish delight, halva, jam, tahini and molasses. The company, which makes direct sales in Bursa with its marketing team of approximately 20 people, also delivers its products to sales points in 30 provinces in Türkiye through its dealers.

The company, which exports its products to around 30 countries as private label besides the Şener, Çerçioğlu, Pekmezci Şener and Chocolate brands, aims to double the number of countries it exports in 3 years, while increasing its export share day by day.



Brand



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Pınar Doğan



About

Tatlı Karınca Gıda, which started operating in Bursa in 2013, set out with the aim of being the new alternative of the entire pastry and waffle world with the importance it attaches to quality and innovation and understanding of service.

Tatlı Karınca Gıda offers different Karmelon Waffle Sauces (Milk, Bitter, Cocoa Hazelnut, White, Coconut, Pistachio, Almond, Walnut, Banana, Strawberry, Raspberry, Caramel) for waffle producers, all pastry products that pastry masters need (Karmelon Block of Compound Chocolate) , Karmelon Ganache, Karmelon Drop, Karmelon Matte Pistachio, Karmelon Filling Creams) and Karmelon Cocoa Hazelnut Cream and Hazelnut Paste, which are indispensable for breakfast tables.

Offering literally hundreds of ranges of liquid or molded chocolate recipes for chocolate product chocolate ingredients, additives, toppings and finished chocolate products while supplying the highest quality cocoa powder, cocoa butter and cocoa mass, the company distinguishes itself as Tatlı Karınca, especially in customized and personalized services for product development, improvement and recipe with its high-tech infrastructure, advanced R&D capabilities, rapid internal decision-making processes, and highly educated staff who are dedicated to their work.



Brand



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Çiğdem Buran



About

Tirilyeden is a brand that looks to the future by aiming at sustainable agriculture that is natural and values health, fed from olive trees whose roots go back to 1897...

The current managers of Tirilyeden, the last representatives of the gardens that have been carefully cared for by their families who have been engaged in agriculture for 4 generations, offer the "naturally preserved and hidden treasures" of Tirilye, for which it is named, to consumers with the motto of healthy nutrition and quality life.

In Tirilye, where they ran and played in the narrow streets when they were little in the 1980s, company managers who fed on olive trees, dipped their bread in extra virgin olive oil and sprinkled thyme on it from the stone press oil house on the way to school, gained

management experience in global and corporate companies in Istanbul, where they came after higher education. These new generation managers, who saw the desire of everyone around them, especially families with children, wanting to have a quality diet with an easy access to natural and healthy products and without incurring the cost of intermediaries, continue their way with www.tirilyeden.com.

Tirilyeden, whose products include early harvest and mature harvest olive oil, olive paste, mother-baby special series high polyphenol low acid olive oil, aims to introduce olives and olive oil containing high polyphenols that are unique to this region and are supported by various clinical and scientific studies proving that they are very valuable in terms of health, both to Turkey and to the world.





Brands

TURKOLİVE

**ANATOLIAN
GOLD®**

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About

Anatolia is the region where olives were born, domesticated, produced as a product and traded, and it has spread all over the world from here. Each of the ancient civilizations of Anatolia has a story about olives. Those living on this beautiful peninsula have used the olive tree, leaf, fruit and oil of its fruit at every point of their lives. The Anatolian olive tree has received more favor in the geographies where it has spread for millennia and has distributed health, abundance and well-being.

The place of olive in the food culture of Anatolia, unlike other geographies, is the intense consumption of its fruit. The world's best table olives are produced in Turkey and mostly consumed here. The main dish of breakfast is the black olives. In recent years,

a serious movement has started in Anatolia for qualified products concerning olive oil. The Anatolian Gold brand was created to bring Anatolian olive oil to the world in the Premium segment.

Focusing on the history, people, art and texture of sacred Anatolia while working on the brand and creating its corporate identity, the company has also shaped its bottle with an elegant, motherly and noble Anatolian woman. Turkolive has chosen its labels and catalogs from the thousands of years of motif heritage of the looms and narrated each one of them with olives. The documents owned by Anatolian Gold, which is launched as a gift from the hardworking people living on this land to the whole world, are listed as follows: ISO 9001, ISO 22000, Halal Certificate and FDA.



Brands

**Vitamin
grup**

herbal farma

Raşıtoğlu

HUMRE

Abi Sayat

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Betül RAŞİTOĞLU



About

Vitamin Group is enthusiastic to share its over 30 years of marketing experience and the knowledge and experience it obtained from 20 years of production with you, our valued customers.

Our company with the expert team in its field produces both various food supplement and personal care products in its own name and contract herbal teas, food supplement, cold-pressed and volatile oils, vitamins, herbal cosmetics upon incoming requests. The company evaluates and answers the incoming contract requests in the most correct way by blending its experience with its good manufacturing practices, GMP- ISO 9000 - ISO 22000 Haccp Certificates and an inquisitive team of chemical engineers, chemists and pharmacist with a strong scientific background.

Vitamin Grup with the name of Herbal Farma & Raşıtoğlu, has become a sought-after brand in the country with its quality, reliability and stability in the field of herbs and cosmetics. Since its establishment export to European, Middle Eastern and Asian countries, it aims to be a worldwide brand.





Brand



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About

Zeykur A.Ş., which took its name from the “Olive Establishment” (Zeytin Kuruluşu) and was founded in 2010, continues its logistics and management activities in Bursa, and its production, packaging and storage activities in its enterprise in the Akhisar district of Manisa. The company, which carefully presents quality and naturally produced olives to the end consumer at hundreds of exclusive sales points in Turkey, has managed to gain a say in the table olive sector in a short time.

Zeykur, which has taken its place among the indispensable taste values of Turkey by enabling the sector to gain a quality perspective and momentum, has a quality that will not leave any room for hesitation by understanding

the importance of olive, which is one of the indispensables of the tables.

Adopting the motto “We have more than one difference”, Zeykur also reveals its most important difference by preferring only natural methods for olive that is the ‘fruit of heaven’, whose numerous benefits for human health have been scientifically determined.

The company, which eliminates the waiting time and argues that the olives obtained by using chemical methods do not contribute to humanity and the sector, leads the way by encouraging other stakeholders in the sector to have this production system by performing a completely natural production.



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Türkiye

