



Tastes from the green paradise that will change the taste of the world...



**Bursa
Food
Point**



Turkey
Discover
the potential





**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 tastes is the fertile lands of Bursa...



Cluster Brands



İbrahim Burkay

*Bursa Chamber of Commerce and Industry,
President of the Board of Directors*



Distinguished trading partner;

Bursa, which succeeds in exporting the goods and services it produces to 195 countries, is an important center of richness with its fertile lands and strong industry based on agriculture. As the Bursa Chamber of Commerce and Industry, it is one of our most important goals to bring the richness of our lands together with the world, thanks to the strength that we receive from our members.

As a necessity of our national politics, we have brought our companies active in the food sector under the corporate identity of 'Food Point' within the context of the supports that we offer our exporters under the leadership of our Ministry of Economy.

Having the advantage of reaching a population of 1,5 billion with a 3-hour-flight, the most important players of the food sector in Bursa continue their activities rapidly to establish new trade links under the corporate identity of 'Food Point'.

Within the scope of our corporate activities, we first brought together more than 150 business people from 26 countries

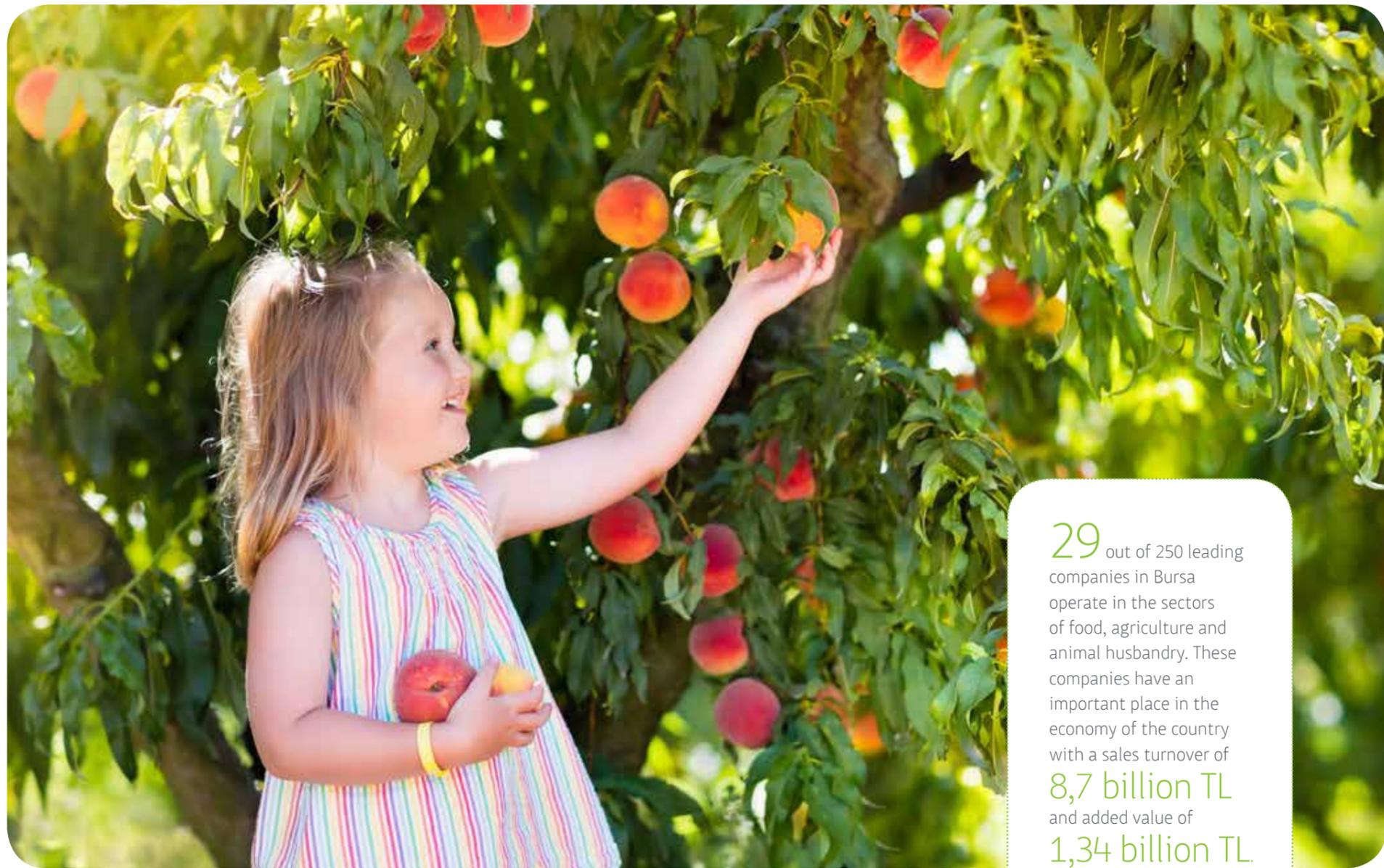
operating in the food sector with our companies. The high quality that our companies have caught up to in the sector from the production facilities to the final product and the great potential that we carry as the city opened the way to new commercial agreements.

I believe that strong trade links will be established with your valuable participation both during the 2nd Buyer Delegation event which will be held in Bursa between September 28-29, 2017 and at the Anuga Fair which will be held in Germany between October 5-9, 2017.

We will continue to guide our companies in their journeys in the world markets with the faith that "Bursa Grows, Turkey Grows".

I take this opportunity to invite you to take the advantages of the richness of Bursa.

With my best regards...



29 out of 250 leading companies in Bursa operate in the sectors of food, agriculture and animal husbandry. These companies have an important place in the economy of the country with a sales turnover of **8,7 billion TL** and added value of **1,34 billion TL**.



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

Fresh fruits and vegetables, livestock and processed food hold an important place in Bursa, which is the second exporter city of Turkey. The export amount of Bursa in terms of fresh vegetables, livestock and processed food was 257 million dollars last year. When the product processing capacities are examined, Bursa is remarkable with figures. According to the Top 250 Large Companies Research carried out by the BT50 (Bursa Chamber of Commerce and Industry) in 2015, 29 out of 250 leading companies in Bursa operate in the sectors of food, agriculture and animal husbandry. These companies have an important place in the economy of the country with a sales turnover of 8,7 billion TL and added value of 1,34 billion TL.



32%

32% of the total tomato paste production of our country is met by facilities established in our city. Added value is created by processing the tomatoes of these lands.



26%

26% of the total fruit juice in Turkey is produced in the factories in Bursa.



13%

Gemlik olive is one of the symbol products of Bursa which is registered with its geographical indication. Bursa meets 13% of our country's table olives with 10 million 100 thousand olive trees and produces 2.228 tons of olive oil per year.



45%

The sector has gained a significant momentum in terms of frozen food and 45% of the frozen food of Turkey is produced by the companies located in our city.



99%

Bursa produces almost all of the chestnut candies which is a product identified with our city. The companies producing confectionery, jam and halva expand their product ranges day by day.



With the latest technology applications concerning bakery products, economic results are obtained in accordance with the standards.



Bursa, which has significant achievements in animal husbandry, is also the capital of white meat. Live chickens and chicks are exported from Bursa to all over the world. White meat exports are carried out in modern facilities and the needs of the domestic retail market are being met.



The villages and meadows of Bursa are strengthened concerning animal husbandry and Bursa impresses with its branded processed dairy products.

The Black Fig of Bursa is the only product that makes our country a brand in the international fruit market where Turkey has no competitors.



The Black Fig of Bursa solely constitutes
60%
of the total fig exports of our country.



31%
of the total area of Bursa is reserved for agriculture.



31% of the total area of Bursa is reserved for agriculture. While peaches, cherries, raspberries, blackberries, strawberries, peppers, tomatoes and a wide variety of vegetables are among the most important products, Bursa lies in the first rank in terms of production and export of black figs. The Black Fig of Bursa is the only product that makes our country a brand in the international fruit market where Turkey has no competitors. The Black Fig of Bursa solely constitutes 60% of the total fig exports of our country. Today even the British Royal Family finds healing in the Black Fig of Bursa. Deveci pear is also a fruit with a geographical indication that is exported to many countries.

Bursa, the first capital of the Ottoman Empire, is also a center from the gastronomic point of view.



The most beautiful examples of the Turkish and the world cuisine attract people from all over the world and promote tourism, and important investments are drawn in ready-made meals and packaged foods.





**BURSA
GROWS
TURKEY
GROWS**

“Improvement of International Competitiveness of Food Industry in Bursa” Clustering Project which is organized under the roof of the BTSO that works with the motto of “Bursa grows, Turkey grows” develops strategies and implements them in

order to track new food technologies, accelerate R&D investments and enable the manufacturers to meet new markets. The companies of the cluster operate as per the technical standards of HACCP, ISO 22000, IFS, Halal Food, BRC, GLOBALGAP.



The availability of an accredited research institute in Bursa affiliated to the Ministry of Food, Agriculture and Livestock and its laboratories facilitate the penetration of the food companies of Bursa into the global markets.

With the development of the food companies located in Bursa and increase and growth of competitiveness Bursa is growing, Turkey is growing.



160 Business people from 20 countries were in Bursa for co-operation

A buyer delegation program for the food sector within the Commercial Safari Project of the Bursa Chamber of Commerce and Industry (BTSO) took place. Around 160 representatives of the business community from 20 countries, including Abdul Khaliq Bin Dawood, Member of Board of Directors of Bin Dawood Market Chain of Saudi Arabia who came to Bursa for the first time for commercial co-operation, met with the Bursa companies.



Bursa
Food
Point

Cluster
Brands



Brand

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About

Founded in Bursa in 1980 with the brand ASBAL, the company first started production of Marmaris pine honey. In the following years, Asbal started to produce flower honey and became an integrated facility towards the end of the 80s that produces conforming to the standards and the Turkish Food Codex. Asbal had a wide range of products at the beginning of the 90s by adding products such as tahini, molasses, jam and halva to its production in addition to honey and carries out production according to the Turkish standards in all its products. Asbal also has international ISO 22000 and HACCP quality certificates. Within the scope of the project carried out by the Bursa Provincial Directorate of Agriculture in 2006, Asbal was the first company to receive the White Plate Award in Bursa, which is granted to the facilities producing in conformity with the standards. Asbal has 17 employees today.

Customer satisfaction is essential for Asbal, which manufactures in accordance with its activity area and related environmental awareness and in compliance with all legal regulations at the highest level. A type of honey of the company was selected the best honey of the world in 2017 by an international delegation.





Brand



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About

The company, which has carried out the bakery business from 1880s to today thanks to its experience from generation to generation, has been active under the roof of Aydınç Un Gıda ve Süt Mamülleri Limited Şirketi since 1985 and has further expanded its product range with its new branch opened in 2015. Aydınç Gıda, which continues its investments being aware of the importance of growth by institutionalization in today's conditions, operates with full capacity in the bakery and pastry business with its more than 12 employees. Aydınç Un Gıda ve Süt Mamülleri Limited Şirketi offers 24/7 service with its head office and branch.

Product Range

Bread: (Regular bread made of white flour, whole wheat bread, rye bread, toast bread, wholemeal bread, village bread, griddle bread types, wheat germ bread etc.)

Bakery Products: (Salty & sweet cookies, chocolate cakes, cakes, cakes with special designs (covered cakes with sugar paste icing etc.), milk desserts (rice pudding, kazandibi (a type of caramelized milk pudding), tavukgöğsü (a dessert made with chicken meat), chocolate pudding, profiterole etc.), cheesecake, tiramisu, baklava (a rich, sweet pastry made of layers of filo filled with chopped nuts and sweetened with syrup), börek (a family of baked filled pastries made of a thin flaky dough), yeasted bakery products, simit (a circular bread, typically encrusted with sesame seeds), Ramadan pita, lavaş (soft and thin flatbread), tulumba dessert (a fried batter soaked in syrup), home-made baklava, şekerpare (a dessert prepared by baking some soft balls of almond based pastry dipped in thick lemon-flavored sugar syrup) etc.)



Brand



“Our only profit is your health”

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About

Established in 1979 under the leadership of the municipality, BESAŞ Halk Ekmek Fabrikası (Public Bread Plant) officially started production in 1982 and currently produces a total of 70 million breads annually and meets 20% of the bread necessity of the city. The main aim is to produce quality, healthy, hygienic and economical types of bread, bakery products, milk and dairy products for the people of Bursa and to become a balance element in the market. BESAŞ Public Bread Plant is the largest bread production facility in Bursa and the third in Turkey. BESAŞ has TS-ISO-



EN 9001: 2008 Quality Management System, TS-ISO-EN 22000 Food Safety Management System, TS OIC / SMIC 1 Halal Food Conformity Certificate and TS Service Competence certificates which are the most important quality systems of the food sector. It is one of the 250 largest companies determined by the Bursa Chamber of Commerce and Industry every year. BESAŞ also started production and



sales of milk and dairy products, which are also among the main food sources. The R&D facility of BESAŞ has the technical competency with the state-of-the-art machinery and equipment which enables the academic staff and the students of the Uludağ University to conduct researches and experiments on bread and bakery products. BESAŞ serves at 450 sales points.



Brand



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Can Ersoy
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About

Brusa created the concept of Chocolate & Ice Cream by combining real handmade boutique

chocolates and ice cream made of fresh fruits and milk. The aim of the firm is to promote the Bchoco and Chocodoner brand with the franchise system and at the same time, to sell wholesale chocolate sauces and chocolate drops. Brusa, which produces chocolate, confectionery and ice cream, opened the Chocodoner brand in Bursa Zafer Plaza Shopping Mall in the first month of 2015 after 2 years of R&D study with the motto of "Offers New Generation Tastes". The Bchoco brand, which sells pastry and chocolate products, took place in Bursa



Zafer Plaza Shopping Mall in 2016. The company opened its first foreign branch in Baku, Azerbaijan and its second branch in Cyprus. The

products of Brusa have attracted attention in the national press, the internet, in Turkey and abroad, and through the franchise system begun to take place especially in the shopping malls as it has no competitors. Brusa aims to have 10 enterprises by the end of 2017.



Brands

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Özkan Dangaç



About

Bursa Gurme Ltd. Şti. was founded in 2002 in order to carry out the sales, marketing, distribution, dealership and company partnerships of the jams produced by Özarı Gıda in the domestic and international markets. Bursa Gurme has come out with the motto of "Live Life Naturally" under the DOĞBES brand. Then, the second registered brand Bursa Gurme was established. The third registered brand of the firm has become "ANNE" (Mother) believing that the taste of everything made with the hands and love of a mother is different. The company, which adopts the principle of producing natural foods in the food sector, produces in Bursa which is one of the most beautiful cities in Turkey. The firm that aims at being natural and producing and marketing all kinds of natural

food from the first day of its establishment takes firm steps forward. Bursa Gurme preserves the naturalness of every kind of food and produces jams with care and daintiness as if home-made, using the possibilities provided by technology. While only sugar and fruits are used in natural jams, organic jams that are produced without sugar have also started to take place on the tables. Bursa Gurme is the most well known company producing boutique jams in the domestic market. It carries out production according to all the principles and legal rules related to the national and international food safety and human safety in its production area and in its products. The company has ISO 22000, HACCP, HALAL and ORGANIC PRODUCT ENTREPRENEUR certificates.





Brands

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About

Founded in 2014, Dekatlon Gıda produces frozen bakery products (mille-feuille, pizza, mantı (dumpling)), fresh or frozen bakery products (Varieties of börek (a family of baked filled pastries made of a thin flaky dough) -su böreği, gül böreği, kol böreği, çatal börek, kalem börek, puf börek, kare börek, sigara böreği - varieties of poğaç (a bakery product), simit (a circular bread, typically encrusted with sesame seeds), stuffed grape leaves prepared with olive oil, cake bases.





Brand



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Mehmet Sait Dündar



About

Erpa Yöresel Peynirleri (Regional Cheese) offers consumers a variety of centuries-old cheese and cheese varieties starting from the plateau culture with the OBALI brand. Erpa does not ignore the quality and taste of the products that are produced in 100% natural, healthy and hygienic conditions. The company, with unconditional customer satisfaction, enables the customers to reach the familiar taste of

the past with the Obali products. The company, which was founded in 2008, continues its production with 8 employees.

Product Range

Milk and dairy products, varieties of cheese, olive, olive oil, honey.





Brand



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About

Founded in 1983 in Çalı, Bursa with 100% domestic capital, Etsa Et Entegre Sanayi ve Ticaret A.Ş. is one of the first private meat combine companies of Turkey. It has been producing healthy, hygienic and quality products without sacrificing quality ever since its foundation until today. Etsa produces new products by using technology together with the knowledge, know-how and experience that it has gained through the years and brings together these products which are produced under the ÇİMET brand with consumers. Cattle raised at the ranches in and around Bursa are taken in suitable conditions and slaughtered and processed at

the facilities of Etsa in accordance with the Islamic methods and the meat is offered to the consumers as a product. Soujouk, sausage, salami, roast, pastrami and jambon are produced under the ÇİMET brand. ÇİMET, which provides healthy, hygienic and quality products to consumers, continues to serve in the meat products sector with its wide product portfolio. With its professional staff ÇİMET, following the market and consumer trends and offering appropriate products according to the consumer trends, continues to offer quality products to the market with the best service concept for healthy generations.





Brand



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About

Evimden Gıda started its operation under the Waffle Art brand in the Çekirge district of Bursa in 2001 with 55 kinds of product options which is a first in Turkey. It created a different, healthy menu of fruits, chocolate, ice cream and milk. It enriched its menus with the vitamin bars, milkshakes, coffees, teas and fondues at the end of 2008. The company, which is the only one in Turkey in powder waffle production, is among the top 5 companies in the world. The company has ISO 22000 and ISO 2005 food safety and management certificates and Halal Food certificate. It is a

member of Ufrad, World of Franchise and Asso Franchising organizations. The company, which grows up with franchising, offers a variety of possibilities according to the locations desired by investors including stands, stands with seats in the center, kiosks, express, shops and bistros. As of 2017, there are a total of 50 franchise establishments in Turkey and abroad. The company continues its efforts in Turkey and abroad to create a global brand of Waffle Art. The target is to open branches belonging to the headquarters and franchise branches in important locations in Turkey and abroad in 2017.





Brand



Enjoy the freshness...

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Kemal Gümüş



About

Gümüştat Kuruyemiş, which was founded in 2011, has 16 years of experience. The company that produces dried nuts and fruits has a wide range of products including chocolate, candy, dry fruits and biscuits. There are 18 employees in the company. Gümüştat, serving the sector with almost 200 varieties of products, has a production and sales volume of 1200 tons per year in all product varieties.

Under the Gümüsoğlu brand, Gümüştat delivers its products to almost 300 locations solely in Bursa. The products of the company reach many points throughout the Marmara region. The company intends to increase its market share in the domestic market and export with especially

the experience to be obtained from the BTSO "Improvement of International Competitiveness of Food Industry in Bursa" Clustering Project. Gümüsoğlu Kuruyemiş, which continues its activities with growing customer potential every day, is an exemplary establishment with its service mentality based on quality, reliability and experience in the sector.





Brand

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About

HasTavuk, which meets 70% of Turkey's chick production, is the breeding company with the biggest hatchery capacity under one single roof of both Turkey and Europe with an annual incubation capacity of 180.000.000. It operates in all areas of poultry farming from layer parent stocking to chicks for eggs and broiler chicks, pullets and to feed and poultry production. Since its foundation in 1972, HasTavuk has been a raw material producer with the production of eggs, chicks and pullets and plays an active role in the national and international organizations of the sector, while fulfilling and documenting its quality standards rigorously. It is the only company that has been repeatedly awarded the "World Excellence Award" with its quality and outstanding achievements in the sector. The company lies among the top factories of the world with its slaughterhouse which was established in Susurluk in May

2013 with a 12,500 poultry processing capacity per hour. The feathers of chickens are softened with concentrated air instead of water due to the Aeroscalder system, which was established for the first time in Turkey with HasTavuk investments and received the "Golden Invention" award in Europe. This method enables the protection of the natural color, taste and odor of the products with a hygienic production. In the HasTavuk slaughterhouse, hand cutting is performed in accordance with Islamic conditions. HasTavuk products reach to the excellent quality thanks to the 4-stage hygiene bar which is applied continuously from farm to table. Quality, efficiency and productivity, success to be proud of are the initial three articles of the HasTavuk constitution.



Brand

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About

HHS Bitkisel Ürünler (Herbal Products) was established in 2002 as a marketing firm. The pharmacy market was formed with the idea of selling food products that are related to health at the pharmacy. The company was the first in this field. Today the company works actively with more than 5,000 pharmacies. The production is carried out under the roof of 3 different companies. The company established HHS SAĞLIK ÜRÜNLERİ TURİZM İNŞAAT TEKSTİL VE GIDA SAN. VE TİC. A.Ş. in 2006 in order to produce and market the imported and marketed products locally. The company produces its own patents and brands under

the HHS top brand or has them produced and distributes them to the pharmacies. 83% of the herbal tea market sold in pharmacies is provided by HHS. The company brings to the market teas and food supplements which are obtained by mixing herbs that have a medical value in special kinds and proportions in the laboratory environment and the herbal products which are supplementary to the treatments of important diseases. It has quite influential and interesting experiences in this regard. The company's goal is to offer new products to the market while continuing to be a leader in the field.





Brands



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Deniz Utku Özdemir



About

İlka Şekerleme Mamulleri ve Gıda San. Ltd. Şti. started its production in Bursa in 1991 under the brand of Kardelen Kestane Şekeri (Candied Chestnut). The company employs 80 people and 500 tons of products are processed annually. The company produces with an institutionalized management manner and state-of-the-art machinery in its new facilities where it moved in 2007. As a result, the company, which received the ISO22000: HACCP quality certificate for the first time in its sector in Turkey continues to lead the sector with its expanding

distribution and service network, production investments and growing social responsibility. The company exports 12% of its production to 34 countries.





Brands



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About

The company has been in the coffee industry since 2006. The company founded İshlinkGastroStore in Bursa in 2013 after Germany. The BellussCoffee firm, which is located in the structure of the company, went into the branching process after the infrastructure and institutionalization activities and opened its first store on Bursa FSM Boulevard. The second branch opened in Bandırma. Continuing to work under the brand name BellussCoffee, the company continues its services with its cafe, restaurant, shop and book concept. As per the target, the company continues to work at full speed by initially giving franchising as BellussCoffee Shop and

Book in all cities of Turkey. The company aims to realize franchising branching with BellussTurkishCoffee concept in distinguished and brand cities of Europe, Middle East and the Turkic republics. The products of the company such as coffee, machines etc. are sold in wholesale and retail markets and supermarkets. The company, which is able to import all kinds of coffee from every region of the world, offers the best quality coffee of the world to the food&beverage sector, prestigious locations and coffee lovers with its distributors throughout Turkey. İshlinkGastroStore offers catering marketing and sales support for the cafes, restaurants and hotels concerning coffee and coffee equipment.





Brand

Beyzade®
Olive Oil

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About

Beyzade Olive Oil was founded in 2005 and produces in and exports from Bursa. The company aims to provide the best service to its customers with its reliable brand in the market and efficient activities in foreign trade due to its gained knowledge and experience. Beyzade Olive Oil exports its natural, high quality, different and healthy products. The products of the company reach all over Turkey through local markets, delis, hotels, restaurants and its online store www.e-beyzade.com.

The company is able to produce its olive oils of different qualities in very different packages.

The company has ISO 22000, halal food, FDA approved for the USA, TURKAK Turkey, IOAS European Union, USDA Organic USA certificates.



Brand



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Ahmet Kılıç



About

Milli Pazar, established in 1995 with 100% domestic capital, today has 27 stores with the support of its customers, suppliers, investors and staff, and employs 300 people. Milli Pazar applies an elaborate selection and control procedure prior to sale. Thus, no product of which the quality, freshness, healthy content, packaging and the source is not known is displayed on the shelves. The Training Department of Milli Pazar holds trainings for the staff at all ranks and locations. Milli Pazar is the only supermarket of Turkey having "Consumer Club" and protects the rights of its customers and raises consumer awareness. Ever since its foundation Milli Pazar carries out exemplary social responsibility activities. Support given to education and students, environmental awareness, healthy life and improvement of the sports of the country

are exemplary social responsibility activities. Milli Pazar follows up the social responsibility projects that it manages in line with the social needs determined in the regions it serves until the final stage. Focusing on customer satisfaction, Milli Pazar manages brand perception by placing great importance on the principles of innovation, efficiency, leadership, sensitivity and reliability in all its projects along with the social responsibility activities it has determined.



Brand

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About

As MEYVE ÜRETİCİSİ GIDA İth. İhr. San. ve Tic. Ltd. Şti., the company started its operation in the field of fresh, frozen, puree and concentrated fruit in 2010 and continues to grow and let grow with the support providing for sustainable and organic farming. The company has adopted the target and principle of offering the best service in the frozen fruit sector by giving particular importance to devoted and professional manner. Since its establishment, it has been continuing its goal of growing in harmony with producers. The firm, which leads the frozen fruit sector, strives to meet the expectations and the demands of the customers while taking firm steps by taking into consideration their opinions and thoughts. Since its establishment in order to meet the needs of the rapidly developing frozen fruit sector in our country, the company, which closely follows market needs, offers its customers the highest quality of service by constantly improving its production equipment, its food products, experienced and



expert team. The company transforms the carefully-selected raw materials from the agricultural fields of the Aegean, Marmara, Southeastern Anatolia, Eastern Anatolia regions and the other parts of Anatolia into products as per the standards demanded by the customers. The fruits frozen with the IQF (Individual Quick Freezing) technology are produced in accordance with the executive orders of the European Union and quality norms. All of the frozen products are produced and packed in such a way to protect the food values at the highest level. All physical and microbiological analyzes of raw materials, water used and finished products are carried out in the company laboratories and pesticide residue analyzes are carried out in official and accredited laboratories in Turkey and abroad.



Brands

nilüfer
TARIM ÜRÜNLERİ MEŞRUBAT ve GIDA SAN.LTD.ŞTİ.**germir****Address:**Küçük Balıklı Mah. Ordulu Cad. Emir Sk.
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www.nilufergida.com.tr

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Contact:Mustafa Köse
Ahmet Köse

About

Nilüfer Gıda was founded in 2004 primarily to operate in the field of frozen foodstuffs and named after Nilüfer, a district of Bursa where it was established. Nilüfer Gıda started its production activities in 2006 by purchasing a facility in Gelibolu belonging to TAT Konserve, following its activities that started with the sale and marketing of frozen food in Bursa and its vicinity. The company started to produce frozen bakery products under the GERMİR brand and frozen fruits and vegetables in 2009. The company keeps customer satisfaction at the forefront and targets quality in its products, continues to grow and to increase its services day by day.





Brands



CANNED FRUITS AND DRIED FRUITS

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Fax:

+90 224 373 20 61

Web:

www.odakkonserve.com

E-mail:

suleyman@odakkonserve.com

Contact:

Süleyman Cambaz



About

Odak Konserveçilik has been active in its facilities in Kestel, Bursa with the knowledge and experience it has gained through more than 22 years of production. The company, which produces all kinds of fruit and vegetable preserves, marmalades, fruit candies and dried fruits with its qualified team, enables the buyers to reach completely natural products since its foundation. The company has been recognized in a short time in all areas where fruit and vegetables can be processed thanks to the importance given to the quality and the determination to achieve the hard from the first day of its establishment and has never given up these principles. Odak Konserveçilik performs reliable production and activities as per the customer satisfaction, in accordance



with fully competitive market rules, at high quality and low costs.

The company produces as per 100% natural standards. As a requirement of this, the company has all the quality certificates, is a member of Green Environment Treatment Cooperative and uses only natural gas as fuel. Odak Konserveçilik, which works with the principle of success in the production and ensuring continuity and honesty and quality in service, is much honored to be in the sector.



Brand

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Contact:

Mustafa Özdemir



About

Özdemiroğlu's sweet adventure, which started in 1982 in Bursa, continues to provide the best taste experience with its four branches in Bursa today with its production mentality without compromising quality. Özdemiroğlu Baklava, which has become a national brand with the continuance of mastership throughout the generations, is also like a school which also raises baklava masters of Turkey. Özdemiroğlu Baklava, which enables the world to taste famous baklava of Antep-a pride of Turkish cuisine, offers the people in different geographies both in Turkey and abroad, ice cream, in addition to baklava and su böreği, with the principle of "quality taste" in its facilities where quality materials and manpower meet. Delivery of products that are prepared with domestic raw materials and with high manpower ratio such as baklava

to different corners of the world means to support both the economy of the country and to undertake an important cultural mission for Özdemiroğlu Baklava. The target of Özdemiroğlu, which grows rapidly both at home and abroad with nearly 100 employees, is to bring the taste of baklava, which is a national flavor, to the whole world.





Brand



Address:

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Web:

www.prusiasoliveoil.com

E-mail:

nihan@pinarmetal.com

Contact:

Nihan Pinar Oral



About

The company started olive cultivation in 2000. It produces about 50 tons of table olives and 10 tons of olive oil per year in its own area of 180 decares. Prusias Olive Oil is available for sale in tins of 250 ml, 500 ml and 5 lt. Olive oil, which is being sold in Turkey and the USA, is available at www.prusiasoliveoil.com. PRUSIAS olives are grown in a climate in Karacabey strait with strong northeaster.

The wind grows olive lovingly, same like a mother does for her baby. It creates an

indispensable smell and great flavor on it. Olive oil's being from the single type of olive and garden enriches this taste.

Every year olives are collected just in time and the production is done without losing time by cold pressing method. The youngest state of olive, type of collection and pressing in the same day ensure that the ratio of acid in oil is low which yields a fruity taste instead of a bitter one. Family members are involved in all stages of this oil produced boutique in a limited number.





Brands

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www.chestaste.com**E-mail:**info@kestat.com
irfanaydin@chestaste.com**Contact:**

İrfan Aydın



About

Founded in 1986 in the village of Fidyekızık, the company continued to produce Candied Chestnut as a business inherited from previous generations. The experience of Recep Aydın, the founder of the company, which is identified with chestnut, has led to the establishment of a more professional company. Candied Chestnut is produced with the best quality of

Ottoman chestnuts, a variety of Bursa that grows in the foothills of Mount Uludağ. The company that produces Candied Chestnut, which is identified with Bursa, acts firstly with the principle of quality and hygiene.

The company, which has reached an annual production of 900-1200 tons in time, followed the technology and expanded the machine park with a chestnut peeling machine imported from Italy in 2004. The company, which has 30-35 employees in the year, employs up to 150-200 people seasonally.

R.A. Aydınolu Gıda aims to be a leading company in the confectionary industry with an innovative understanding based on human beings and environment by getting strength from the chestnut civilization of Bursa.

Product Range

Candied Chestnut, Lokum (Turkish delight)



Brand

PORSİ10

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Organize Sanayi Bölgesi
Ali Osman Sönmez Bulvarı No: 18
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+90 224 242 58 12

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www.porsi10.com.tr

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info@porsi10.com.tr

Contact:

Miray Etkeser Çoban

About



Sadiogullari Gida has been serving as a solution partner to the service sector in hotel and restaurant channels with its ready-to-eat meals, olive oil dishes and appetizer types by providing shelf life without any preservatives with modified atmosphere technology and frozen production processes with the PORSİ10 brand since 2010. No additives are used in any of the dishes produced in the Porsi10 cuisine. Porsi10's flavor packs are prepared in ideal amounts for daily consumption. Hot packs are available in 10 servings and cold packs are available in daily quantities starting at 2.2 kg. The packages can keep their freshness in the refrigerator +4 degrees even after 2 days from opening. The shelf life of Porsi10 products with no additives and preservatives is 12-21 days. Raw materials used in products are brands which have gained the trust of consumers for years and have TSE certificate. It has ISO 9001, ISO 22000, ISO 14001, ISO 18001, FSSC 22000 and TSE-HYB certificates. The tastes produced in the Porsi10's cuisine are shipped in the freshest way with cooler vehicles, based on the cold chain principle where suitable conditions are prepared carefully.



Brand

SAYGIN
DOĞAL VE GERÇEK GIDA

"Doğal ve Gerçek Gıda Ürünleri"

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Web:

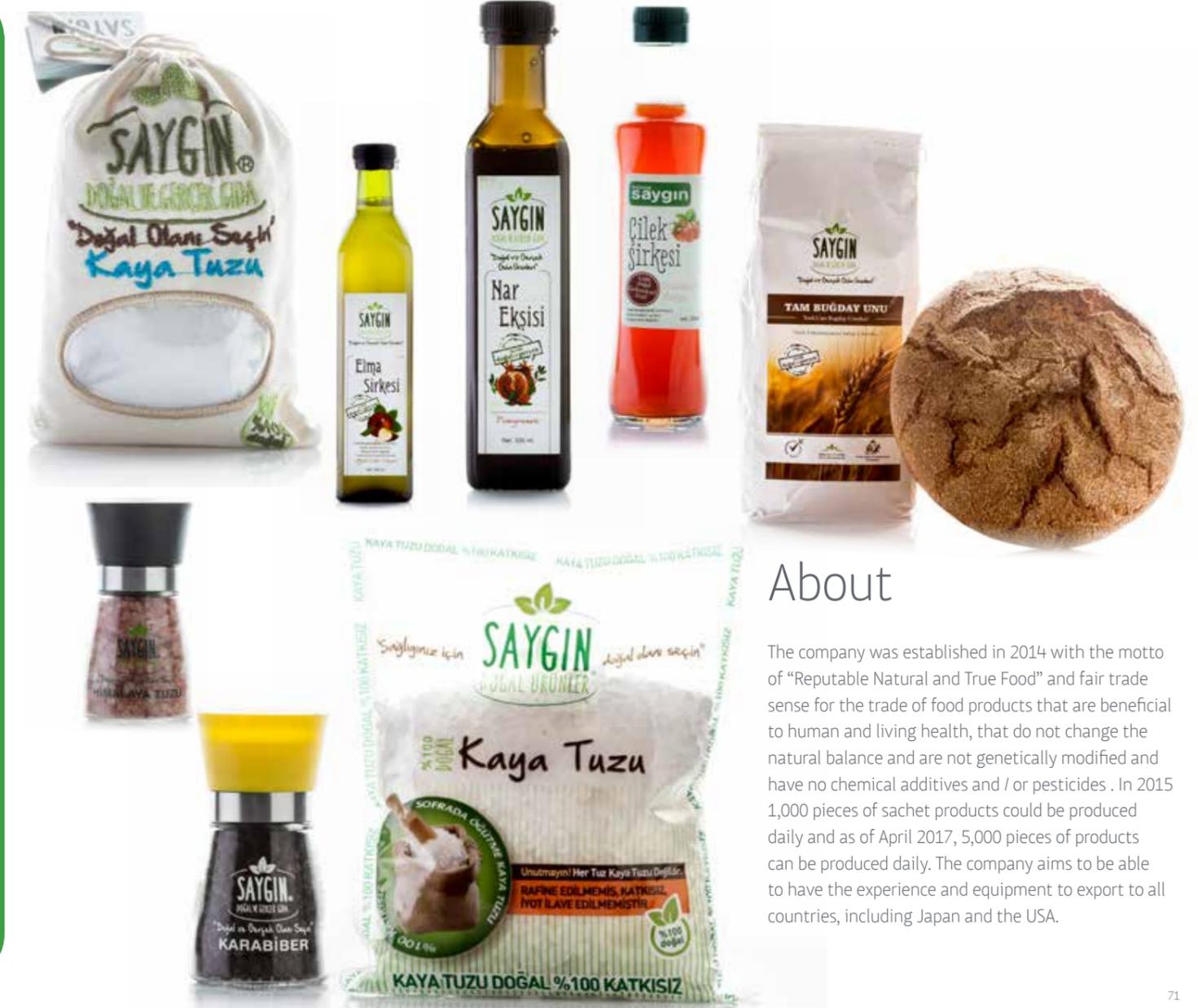
www.dogalvegercekgida.com

E-mail:

ozgur.aydogan@saygingida.com

Contact:

Özgür Aydoğan



About

The company was established in 2014 with the motto of "Reputable Natural and True Food" and fair trade sense for the trade of food products that are beneficial to human and living health, that do not change the natural balance and are not genetically modified and have no chemical additives and / or pesticides . In 2015 1,000 pieces of sachet products could be produced daily and as of April 2017, 5,000 pieces of products can be produced daily. The company aims to be able to have the experience and equipment to export to all countries, including Japan and the USA.



Brands

SEÇKİN ONUR

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Web:www.seckinonur.com
www.bizden.com.tr**Contact:**

Aytuğ Onur



About

The company started business in the 1950s in a 25 m2 office. The company, which has started its production activities in 1997, has introduced the BİZDEN brand and continues its production with its modern production facilities of 15.000 m2 and a total operational area of 40.000 m2 in Bursa Hasanağa Organized Industrial Zone, to which it has moved in 2004. The company operates with a distribution fleet of 200 vehicles in 17 cities and more than 400 employees and is active in the Western Anatolian, Aegean, Mediterranean and Marmara regions mainly in Eskişehir, Bilecik, Balıkesir, Çanakkale, İzmit, Adapazarı, Düzce, Uşak, Afyon, Kütahya and Yalova in addition to Bursa. The mission of the company is to offer the product, which is demanded by the customers as per the care and quality expected, in the desired place, time and form with the mentality "in order for a company to



be a brand it has to be especially a healthy and good product". The company aims to become a food company which grows stable and profitable with its customers and employees,

adopting honest, contemporary production and management techniques that comply with legal and business ethics, providing quality products with high social and environmental awareness and continuously improving itself. The vision of the company is to be Turkey's leading food company that adopts total quality production approach, cares about customer-oriented management system, acts in compliance with legal and ethical rules and produces with an approach that values the environment.



Brand

ŞENER[®]
Produces Quality...

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www.senergida.com

E-mail:

sener@sener.web.tr

Contact:

Burhan Sayılğan



About

The company which started its activities in 1993 in Konya has been continuing to operate in Bursa since 2010 with the changes in its structure. The company started to produce molasses based on an area of 200 m2 in 1993 and now produces jam, halva, tahini, hazelnut cream, akide candy and Turkish delight at the facilities based on an area of 5,000 m2 with its 100 employees. From the first day onwards, the company placed top priority on quality and fairness in production principles. The company currently has dealers in 20 cities of Turkey and central warehouses in Bursa and Istanbul. The company makes private-label products for many companies and its products are exported to about 30 countries through these companies. Adhering to the characteristics that make the company successful in the sector, to give speed to the R&D studies,



to improve the marketing network, to add value to the sector and the brand and to have a say in the world market are the primary goals of the company.



Brand



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Şerif Aydın



About

Kismet Tatlı started its operation in 1981 with pastry business. As a result of successful and determined working principle, it continues to serve its customers rapidly with a professional team and with modern devices taking into consideration the experiences gained through the years. In 1995, the company concentrated on milk dessert production and started mass production. The market is the leading elite supermarkets and catering companies of Turkey. The success of the company has been proven day by day with sales spreading to all regions of Turkey. The company employs 40 people. The production is 5,000 kg per day. It produces 30,000 pieces of packaged products per day. The daily production capacity is 12,000 kg.





Brands

Seyhanlar**Seyhan
ekspres****Seyhan**
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+90 224 549 2600

Web:www.seyhanlar.com
www.seyhanekspres.com
www.seyhanunlu.com**E-mail:**ebubekir.seyhan@seyhanlar.com**Contact:**Abdullah Seyhan
Ebubekir Seyhan

About

Seyhanlar Market which started marketing business in Bursa in 1978 is a family company. Seyhanlar Market, which opened its first branch in the Sırameşeler district of Bursa, later moved to the store in the Akpınar district and started its branching activities. It differentiates from its competitors by the personnel trainings, differences in store decorations, variety of products and the best prices offered to the customers and gained the appreciation of the people of Bursa. It aims to provide the best service to its customers with its qualified and experienced staff. It has made market shopping more enjoyable with its spacious shops and modern market equipment. With the campaigns and customer-friendly discount strategy, it has received the intensive support of the people. Bakery product ovens and production lines have been put into operation in order to offer bakery products in the stores

in a fresher and more reliable way. Seyhanlar Market, which always follows the technologies and innovations of the sector, has introduced the Seyhan Ekspres brand to the customers of Bursa in 2012 with the aim to serve in the concept of Express-Discount Merchandizing that the sector has just started to adopt. Today Seyhanlar Market Company serves with 31 supermarkets and 81 branches as express stores. Seyhanlar aims to provide its customers with online shopping services by 2017. In addition, by expanding its branch network in physical merchandising, it aims to be the most common store chain of South Marmara within 3 years.



Brand

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Yasin Öztürk



About

The company was established in Bursa in 2008. 165 tons of milk products are processed daily in 4 dairy farms. The facilities are in Çanakkale, Balıkesir, İzmir and Kars. YAME cheeses are always prepared with natural ingredients and traditional and regional recipes with great care and include a wide range of flavors. YAME, an abbreviation of You Are My Everything, means that the consumers mean everything to the company. The company produces about 40 varieties of dairy products such as bamboo cheese, dill cheese, thyme cheese, tomato cheese, walnut cheese, chili pepper cheese, Ezine cheese, sheep cheese, goat cheese, old kashar cheese, Mihaliç cheese, İzmir tulum cheese (cheese wrapped in goatskin) and butter etc. The company does not use any chemical inputs in production and adopts a controlled and certified form of agricultural production in every step of the process from production to consumption. With its young and dynamic team, the company aims to create awareness through

full harmonization of technology, discipline and dedication. The company, of which the R&D studies continue, added the bamboo cheese to its portfolio this year.

Product Range

Old kashar cheese, Ezine cheese, cultured cheese, fresh kashar cheese, braided cheese, hellim cheese, village cheese, chechil cheese, string cheese, curd cheese, goat cheese, İzmir tulum cheese, butter, cream, basket cheese with thyme, basket cheese with nigella seeds, basket cheese with chili pepper, basket cheese with dill, cheddar cheese, parmesan cheese, mozzarella cheese in water, cubed mozzarella cheese, Erzincan tulum cheese, sheep cheese, gruyere cheese, flavor balls, flavor sticks, black olive, olive with pepper, crushed olive, scratched olive, cocktail olive, Kalamata olive, smoked Circassian cheese, Mihaliç cheese, Van cheese with herbs, sliced kashar cheese, sliced cheddar cheese.





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