





IS ONE OF THE BIGGEST

and leading Wheat Flour Manufacturer in the region with production capacity 90,000Mt/Year, together with the latest technological machinery and features.

WE MAINLY EXPORT TO

Middle Eastern & African countries





In addition, domestic market

Altin Un Factory

IS LOCATED ONLY 10 KM AWAY FROM MERSIN PORT

Which is one of our unique advantages as closest Flour factory to Mersin Port in our region to deliver our products with the lowest logistics costs with competitive price.

In accordance with Turkish Food Codex standards, without compromising Product quality.





in Şanlıurfa city canter with Storage 20000MT storage capacity for supplying both red and quality wheat and do grain trade.

OUR COMPANY HAS

ALTIN UN





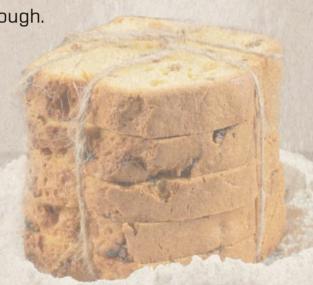


PASTRY FLOUR

USAGE AREAS:

Cakes, Croissants, Pastries and all kinds of dough.

Humidity	max. %14.5
Protein	min %11.0
Gluten	min. %27.0
Sedimentation	min. %35
Ash	max. %0.55
Water Absorption	min. %55
Stability of Dough	min. 2 Minutes
Energy	120 cm2 (Extensograph)





BAKLAVA FLOUR

USAGE AREAS:

Used in making baklava.

Humidity	max. %14.5
Protein	min. %13.5
Gluten	min. %31
Sedimentation	min. %30
Ash	max. %0.550
Water Absorption	min. %60
Stability of Dough	min. 60 Minutes
Energy	110 cm2 (Extensograph)
Organoleptic	The product has a unique
All The Control of th	taste and smell





BURGER BREAD FLOUR

USAGE AREAS:

Used in making Burger bread.

	Company of the Compan
Humidity	max. %14.5
Protein	min. %11.5
Gluten	min. %27.5
Sedimentation	min. %35
Ash	max. %0.65
Water Absorption	min. %55
Stability of Dough	min. 2 Minutes
Energy	110 cm2 (Extensograph)
Organoleptic	The product has a good
	taste and smell





ALL PURPOSE WHEAT FLOUR

USAGE AREAS:

It is used in the production of Simit, pastry, Lavash and Pita.

Humidity	max. %14.5
Protein	min. %11.5
Gluten	min. %27
Sedimentation	min. %35
Ash	max. %0.65
Water Absorption	min. %55
Stability of Dough	min. 2 Minutes
Energy	110 cm2 (Extensograph)
Organoleptic	The product has a good
	taste and smell



BAGUETTE FLOUR

USAGE AREAS:

It is used in making baguette bread.

STRUCTURAL FEATURES:

Humidity max. %14.0 Protein min. %12.0 Gluten min. %27 Sedimentation min. %35 Ash max. %0.65 Water Absorption min. %58 Stability of Dough min. 8 Minutes 110 cm2 (Extensograph) Energy Organoleptic The product has a good taste and smell



SYRIAN BREAD FLOUR

USAGE AREAS:

Used in making Syrian type bread

STRUCTURAL FEATURES:

Humidity max. %14.5 min. %12.0 Protein Gluten min. %25 Sedimentation min. %35 max. 0.80-0.70 Ash Water Absorption min. %55 min, 2 Minutes Stability of Dough Energy 90 cm2 (Extensograph) The product has a unique Organoleptic taste and smell



PIZZA FLOUR

USAGE AREAS:

Used in making Pizza.

STRUCTURAL FEATURES:

Humidity max. %14.5 Protein min. %13.4 Gluten min. %31 Sedimentation min. %37 max. %0.65 Ash Water Absorption min. %58 Stability of Dough min. 10 Minutes 150 cm2 (Extensograph) Energy Organoleptic The product has a unique taste and smell





LAVASH FLOUR

USAGE AREAS:

Used in the production of all kinds of products such as Lavash Bread Pita Bread, Diyarbakır Bread, Mixed Grain Bread.

Humidity	max. %14.5
Protein	min. %11.5
Gluten	min. %28
Sedimentation	min. %33
Ash	max. %0.65
Water Absorption	min. %58
Stability of Dough	min. 2 Minutes
Energy	50 cm2 (Extensograph)
Organoleptic	The product has a unique
	taste and smell



PITA FLOUR

USAGE AREAS:

Used in making baguette bread.

STRUCTURAL FEATURES:

Humidity	max. %14.5
Protein	min. %12.0
Gluten	min. %27
Sedimentation	min. %35
Ash	max. %0.65
Water Absorption	min. %58
Stability of Dough	min. 8 Minutes
Energy	100 cm2 (Extensograph)
Organoleptic	The product has a good
	taste and smell



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OUR BRANDS

25-20kg bag of HIGH QUALITY WHITE FLOUR





1-2-5KG BAG OF HIGH QUALITY WHITE FLOUR





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