



ALTIN UN

**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.





## ALSO OUR COMPANY HAVE A GRAIN STORAGE AND CORN DRYING FACILITY

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

## OUR COMPANY HAS





# OUR GOALS

Since the Wheat Flour is the one of basic ingredients for Humans we seek to increase our production points around world to reduce with lowest distribution costs, without compromising Product quality.



# PASTRY FLOUR

### USAGE AREAS:

Cakes, Croissants, Pastries and all kinds of dough.

### STRUCTURAL FEATURES:

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.

### STRUCTURAL FEATURES:

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 taste and smell





# BURGER BREAD FLOUR

### USAGE AREAS:

Used in making Burger bread.

### STRUCTURAL FEATURES:

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 cm <sup>2</sup> (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.

## STRUCTURAL FEATURES:

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
Energy	110 cm2 (Extensograph)
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
Protein	min. %12.0
Gluten	min. %25
Sedimentation	min. %35
Ash	max. 0.80-0.70
Water Absorption	min. %55
Stability of Dough	min. 2 Minutes
Energy	90 cm2 (Extensograph)
Organoleptic	The product has a unique 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
Ash	max. %0.65
Water Absorption	min. %58
Stability of Dough	min. 10 Minutes
Energy	150 cm2 (Extensograph)
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.

### STRUCTURAL FEATURES:

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 cm <sup>2</sup> (Extensograph)
Organoleptic	The product has a good taste and smell



# OUR BRANDS

25-20kg bag of  
HIGH QUALITY WHITE FLOUR





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

