

Corporation

As one of the leading hazelnut processing companies, our main objective at ISTANBUL FINDIK is to provide premium natural and processed hazelnuts to the international markets.

To excel in customer satisfaction and ensure a healthy supply chain from the farmer to the customer's warehouse, each product specification requirement from the clients is carefully reviewed, then related traceable raw merchandise is procured from then market and processed accordingly.

ISTANBUL FINDIK's plant, conveniently located in Hendek/Sakarya since 1987, is one of the most sophisticated factories in its field. The multi-tiered production facility with annual cracking and processing capacity of 11.750 tons hazelnut kernels each, covers an area of 8.133 m² and complemented by a temperature controlled warehouse of 1.200 m², silos for 1.000 tons cold storage, where hazelnut freshness is conserved for longer periods.

Our facility houses premium roasting chambers, sorting, dicing, grinding, refining equipment. The strictest hygienic conditions are implemented with extreme care. ISTANBUL FINDIK's certificates seal the produces quality.

Products



IN-SHEL HAZELNUT KERNELS

Type: Akçakoca, Levant, Giresun Size: 9-11, 11-13, 13-15 mm or any single caliber Packaging: 10-25 kg. Vacuum Packages, 50-80 kg. Jute Bags, 1000 kg.

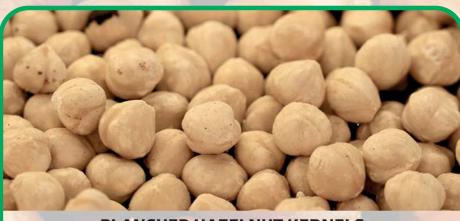
Big-Bags (Well-aired or aluminium lined)



NATURAL HAZELNUT KERNELS

Type: Akçakoca, Levant, Giresun Size: 9-11, 11-13, 13-15 mm or any single caliber Packaging: 10-25 kg. Vacuum Packages, 50-80 kg. Jute Bags, 500, 750 and 1000 kg.

Big-Bags (Well-aired or aluminium lined)



BLANCHED HAZELNUT KERNELS

Type: Akçakoca, Levant, Giresun **Size:** 9-11, 11-13, 13-15 mm or any single caliber **Packaging:** 10-25 kg. Vacuum Packages, 500, 750 and 1000 kg.

Big-Bags (Well-aired or aluminium lined)

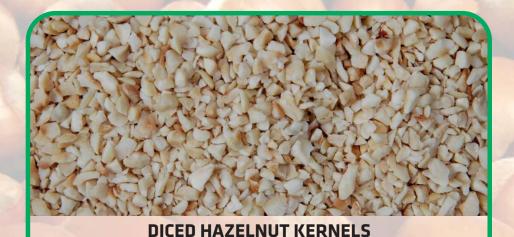


ROASTED HAZELNUT KERNELS

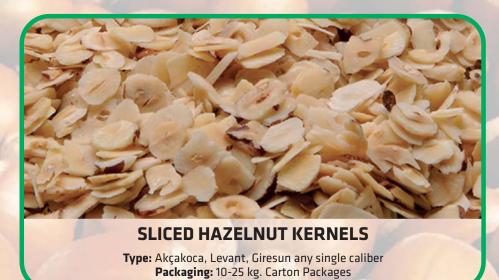
Type: Akçakoca, Levant, Giresun **Size:** 9-11, 11-13, 13-15 mm or any single caliber **Packaging:** 10-25 kg. Vacuum Packages, 500, 750 and 1000 kg.

Big-Bags (Well-aired or aluminium lined)

Products



Type: Akçakoca, Levant, Giresun **Size:** 1-3, 2-4, 4-6, 5-8 mm or any single caliber **Packaging:** 10-25 kg. Vacuum Packages



HAZELNUT MEAL

Type: Akçakoca, Levant, Giresun Size: 0-2 mm

Packaging: 10-25 kg. Vacuum Packages, 50 kg. Jute Bags, 1000 kg. Big-Bags



Quality

PHYSICAL ANALYSIS

Physical tests are performed at each step of the production according to our Quality Plan and also to meet the expectations of our customers.

CHEMICAL ANALYSIS

All chemical tests that are necessary for hazelnut products, such as the determination of the peroxide and FFA levels are performed in our laboratory.

TOXIC ANALYSIS

The Aflatoxin Analysis is being conducted with the latest technology. An advanced HPLC system is used for this measurement. Afluorometer method is also used to double check the accuracy af this important parameter for the health of our customers. Also, the external laboratory tests are periodically used for the verification of our test devices.

MICROBIOLOGICAL ANALYSIS

İstanbul Fındık is well equipped of executing all the necessary microbiological tests.

All of İstanbul Fındık products are going through the microbiological analysis before final delivery.

The sanitation of the equipments: production area and the emplayees are also ensured with microbiological tests. Despite having complete set equipment and knowledge, for the safety of the products. External laboratories are still used for the tests of pathogens.

RAW MATERIAL MANAGEMENT

All of the approved raw materials are labeled with the tracking numbers, and these materials are labeled to ensure maximum traceability of our products and also stored in the area that is desingnated for each of them.

STORAGE AREA MANAGEMENT

Our raw materials, semi products and finished goods are hold for inspection and all of them are stored in different areas that are designated for them to prevent any cross contamination.







Quality

The processing facility combines the latest technology with hard to replace human touch to maintain top quality processing throughout the entire production. The strictest hygienic conditions are observed with extreme care. Total Qualty Management principles are followed at each stage of production and random samples are analyzed by multiple testing procedures. İstanbul Fındık controls all incoming good in İstanbul Fındık's own fully equipped lab for the promised consistent quality. Only quality assured hazelnuts are further processed for production.

istanbul Findik plant is equipped with the highest technology laboratory standards and is able to perform the latest techniques of food analysis for chemical, physical, toxic and microbiological quality control. The Quality Department monitors the Quality Assurance and Food Safety Management Program of our company witch regard to the process control, finished product control, and the factory and employee hygiene.

Statistical Process Control applications help to control the critical process parameters. The figures are always shared with the production team and any fluctuation istaken under control before a parameter goes out of the specifications.

For each batch of production, witness samples are collected and stored in our Quality Department.



















ISTANBUL FINDIK SAN. ve TİC. A.Ş.

Phone: +90 0264 614 85 00 (pbx) • Fax: +90 0264 614 85 04 web: www.istanbulfindik.com.tr • e-mail: info@istanbulfindik.com.tr

Address: Rasimpaşa Mah. Atatürk Bulvarı No: 69/A54300-Hendek/SAKARYA-TURKEY

