



THE SULTAN OF NATURE
& TASTE, WHICH WE HAVE
GROWN WITH GREAT EFFORT.
TURKISH SULTANAS.

*From
Aegean
Lands*



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 **ÖZGÜR**





The best quality and taste

From World's best Vineyards...

From World's best Factories...

From the power of Aegean Sun...



from the best hands of best ones...

Our protagonist:
Özgür Foods

Özgür Foods was established in 1994 on the fertile soil of the Aegean region. Like hundreds of branches born from a sapling, It embraced the whole world, provided people with health and kitchens with delicacies.

Özgür Foods, who embodies years of experience to a small miracle of nature from the Aegean, has become the leading actor of a production adventure that has crossed oceans.

It continuously provides sultanas & raisins to more than 50 countries with its state-of-the-art production facility and high-quality products of wide variety. It is one of the leading sultanas & raisins exporters in the world with its 50 thousand m² production and storage facilities situated over an area of over 80 thousand m² in Saruhanli-Manisa.



LITTLE THINGS MAKE BIG DIFFERENCES

- Annual Production Capacity of 60 Thousand Tons
- Fully Automated Production Facility
- 300 Employees
- 15,000 Farmers
- Export to More Than 50 Countries
150+ Customers
- Dried Fruit Export Leader Since 2013

Key of the success

*The Largest Dried Fruit Exporter,
Awarded By Aegean Exporters Union Since 2013.*

big difference
little things



We continuously provide sultanas & raisins to more than 50 countries with its state-of-the-art production facility and high-quality products of wide variety. It is one of the leading sultanas & raisins exporters in the world with its 75 thousand m² production and storage facilities situated over an area of over 80 thousand m² in Saruhanli-Manisa.

We have been producing the best quality of sultanas & raisins in Manisa Saruhanlı with 300 employees since 2003.

Our factory generates her own electricity by one of the largest on-roof solar energy system in Manisa region and saves 1300 tons of Co₂ emission annually. The power generation of 1603 kW with the spirit of sustainable and green production, Özgür Foods takes the responsibility of protecting nature at the highest level and attaches great importance to its low carbon footprint.

New Generation *Agricultural Applications*

Grape, which requires intense human labor, takes 3 years from planting to harvest. It is pruned in January, blooms in April, matures in the summer and harvested in late August.

The ripe grapes are carefully collected, dipped in a special solution of olive oil and potassium carbonate to preserve their colour and flavor, and laid for drying under the sun.

The long and laborious cultivation process makes even single fruit of the grape valuable.

Thus, Özgür Foods pays great care to the product and the farmers to make the harvested grapes of highest quality, duly processed and delivered around the globe.



LITTLE THINGS
GRANT GREAT
HAPPINESS



Controlled Agriculture

Özgür Foods gives great importance to pesticide control so has established the IPM (Integrated Pest Management) system. It monitors all processes of the grape suppliers from planting, to harvest, provides consultancy services, supervises all elements from pesticides to be used, to irrigation techniques and aims to reach the ideal product. Thus, they ensure pesticide control from the beginning of cultivation.

Having protection the nature and human health as basic principles, Özgür Foods takes it as their duty to protect our world as well as continue production with sustainable agricultural production practices. Özgür Foods is part of FLA-harvesting the future project for implementing ethical standards in the vineyards.

IPM grapes, which have been dried and delivered to our factory, are transferred to special pallet boxes from our storage of 100.000 units. Each box is individually identified and recorded with a barcoding system that provides traceability.

Details for every stage of the production process are recorded in these barcodes.



IPM (INTEGRATED PEST MANAGEMENT)
WE ENSURE PESTICIDE CONTROL FROM THE BEGINNING OF CULTIVATION



How is the IPM Project implemented?



During the winter, we conduct our training/informative meetings with our farmers at our factory & villages on how to produce the product. Believing that good product quality can be provided from the very beginning, we analyze the soil of our growers, make reports on their physical characteristics and determine their needs. Farmers who will exclusively produce on behalf of Özgür Foods start the process with an IPM contract.



Spraying program to be implemented is developed with our agricultural engineers before the production year, whilst taking into account EU, EIB and FRUCOM criteria. Application time and usage amounts of the pesticides are determined and recorded, then they are stored in the warehouses.



Upon the first blooming, our agricultural engineers organize inspection trips to the vineyards in frequent periods. Necessary interventions are carried out against varying situations that may arise during the cultivation process.



After the observations and controls, we start the pre-determined pesticide applications and we constantly communicate with our farmers via different means such as sms etc. The application starts with pesticide distribution.



Field inspections are carried out throughout the season. In case of bad weather conditions, natural disaster risks etc., we inform our farmers via SMS as precaution.



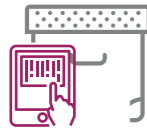
The opinions and suggestions are evaluated in our farmer meetings.



When the grapes are ripened, controls and measurements are carried out on the product. The ones meeting the required quality criteria are harvested.



Before the grapes are laid to dry, the conditions of the drying areas are inspected and necessary measures are taken to obtain the highest quality product.



IPM grapes, which have been dried and delivered to our factory, are transferred to special pallet boxes from our arsenal of 100.000 units. Each box is individually identified and recorded with a barcoding system that provides traceability. Details for every stage of the production process are recorded in these barcodes.

Furthermore, when raw materials are supplied from non-IPM farmers, necessary analyses of the product are carried out in laboratories before admission. The products that do not meet the requirements for pesticide regulations & laws of Turkey and the European Union are not accepted by our company and no further business is done with that grower again.



Grapes that are admitted into our factory are stored in healthy conditions. Each uniquely barcoded box can be monitored individually in a digital environment and they leave the warehouse according to the specifications of the production order. At this stage, the production process is completed, and the final product is delivered to our customers.



After a productive season, we meet with our farmers to discuss the ideas, suggestions and preparations for the next season.

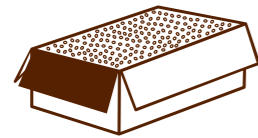
A collector that values

Earning its growers' trust with its principles, Özgür Foods is the biggest grape processor in its region. With the support provided by 15,000 grape growers, its supply network is strong, and more than 600 farmers are farming exclusively for Özgür Foods within the scope of IPM projects. Producing the best quality grapes with its latest technology equipment, Özgür Foods has set up a processing plant that surpasses the standards.

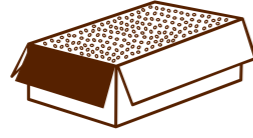
Grapes accepted to our factory are stored in healthy and traceable conditions. Each uniquely barcoded box can be monitored individually in a digital environment and they leave the warehouse according to the specifications of the production order.



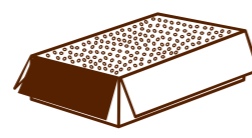
Vine Fruit Product Range & Packaging Types



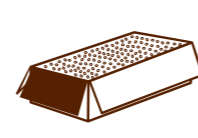
14 kg Carton



12,5 kg Carton



10 kg Carton



5 kg Carton



250 gr Box



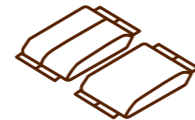
Block Bottom Pack



Doypack



Quattro Pack



Pillow Pack

Sultanas

In order to minimize the drying time and retain the light colour, grapes are dipped into a solution of potassium carbonate & olive oil. This cracks the exterior membrane on the grape and speeds up the drying process, and grapes dried via this process are called sultanas. Sultanas are graded in five types under 7,8,9,10,11, where 7 is the darkest colour, as 11 is the lightest. Sultanas and raisins are divided into six size grades of extra jumbo, jumbo, standard, medium, small and extra small.

Thompson

Turkish Thompson Raisins are very popular in global markets with its unique taste and dark color. Raisins are exactly the same grape variety with the sultanas. The difference comes from the drying process, where raisins are not treated with potassium carbonate & olive oil solution. This lengthens the drying process up to 3 weeks, where raisins stay under the sun for a longer period, and achieve their darker colour and unique flavour.

Mixed Fruit

Özgür Foods produces a dry fruit mixture of sultanas, raisins, currants and candied citrus peel, where the product achieves many colours of blue/black Corinthian currants, mid Brown sultanas, dark Brown raisins and orange & yellow citrus peel. The mixture has a sweet overall flavor with citrus notes, and varying texture of several fruits.

Sultanas & Thompson Paste

Sultana/Thompson is minced through 3 mm screen to produce paste and filled in the carton for industrial use.



SULTANAS & THOMPSON PASTE



%100 NATURAL SUGAR

DELICIOUS-NUTRITIOUS



Products with cellobag packaging can be produced with weight range of 25 gr to 5 kg and with 4 varying packaging types.

LITTLE THINGS
RENDER GREAT
FLAVOURS



Daily Production Capacity
Of 250 Tons



Purpose built with the 40+ years of experience in the industry. Sustainable. with the 1,6 mW of Solar panel investment, sufficient to produce the factories own consumption by %100. Designed accordingly with the latest requirements of the most demanding Customers of the Food Industry. Whilst the experienced staff of Ozgur joined the brain storm, consultants of different aspects were on the table during the brainstorming and the design of the new factory. (Health and Safety, Food Hygiene and Quality Systems, Lean Manufacturing, Sustainability, Staff Comfort, Architecture and Civil Engineering) Availabilites on the means of space and infrastructure to further increase the capacity.

7 distinct aspirators on each line



5 Laser Sorters on each unique line*

X-ray scanners, In-Line and box metal detectors on each line



Washing lines with the automation modes enabling to decrease the water consumption at washing of the vine fruit.



Pattyn Packaging Automation & Palletizing Robots. 6 vertical retail packaging lines, pillow pack, quattro seal, block bottom, ro-pack and Doypack



Oven treatment facilities

State Of The Art Fully Automated
Production Lines.

First of its Kind in the Industry.

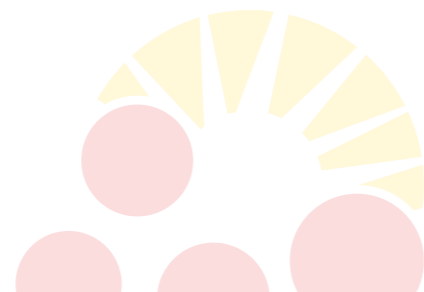


3,5 Bulk Production Lines
Each Fully Equipped.

Oven Treatment
Facilities

4 different types of cellobag packaging
capability with weights 25 gr to 5 kg

6 retail
packaging lines



Innovative
Studies

FIRST OF ITS KIND
OF THE INDUSTRY

Help to solve the desperateness of the plastic fibre contamination on which many of the other machinery are hopeless about.

Our bulk production lines incorporate 4 and a world unique 5 successively positioned laser sorters on each particular line. Line with 4 laser sorters has a new technology separation unit with a camera and a robotic arm.



Mechanical room is fully equipped with Ultraviolet disinfection system, Turbidex filter and Ultrafiltration units, which allows the vinefruit washing water to be filtered down to 1 micron.



“Quality is to offer to the customer the right product,,
at the right time and at the right price.”

Charles A. Mills

Quality Assurance



Özgür Foods, who pays most attention to quality of their products, has been awarded internationally recognized certificates such as BRC AA +, IFS Higher Level, Halal and Kosher. At the same time, it has an ECOCERT certificate in the production of organic grapes produced according to demand. Putting great emphasis on good manufacturing practices (GMP) & hazard analysis and critical control points (HACCP) with the approved quality we have been the approved suppliers of blue chip manufacturers and retailers since many years. Özgür Foods performs inhouse and outsourced hygiene, quality and customer requested analyses in laboratories, to ensure only the finest product is shipped to meet our customers' requirements.



LITTLE THINGS
FURNISH GREAT
SUCCESS



Tree Fruit Product Range & Packaging Types



Diced dried products find applications in breakfast cereals, muesli mixtures, chocolate, bakery items, fruit yogurt, and pastry products. Dimensions can be customized based on the area of usage and demand. Additionally, diced dried products can undergo extra drying in special ovens to achieve a more crunchy taste, as per demand. The muesli sector, in particular, presents an available target market for diced products.



In addition to cutting dried fruits such as Figs, Apricots, Natural Apricots, Prunes and Dates into diced, we can also produce diced products from pasted dried fruits using our innovative production techniques. All products undergo thorough quality checks, including metal and x-ray machine.



Chopped Dried Fruits



Sulfur Apricots



Natural Apricots



Chopped Figs

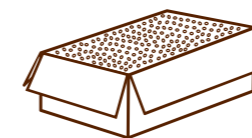


Chopped Prunes

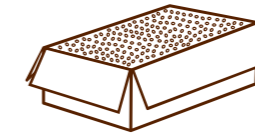


Chopped Dates

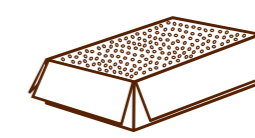
Dried Fruits of Natural Soils in All Packages



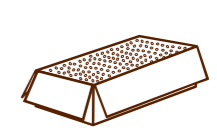
14 kg Carton



12,5 kg Carton



10 kg Carton



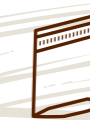
5 kg Carton



250 gr Box



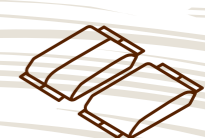
Block Bottom Pack



Doypack



Quattro Pack



Pillow Pack

Products with cellobag packaging can be produced with weight range of 25 gr to 5 kg and with 4 varying packaging types.

Chopped Dried Fruits

Product Lines



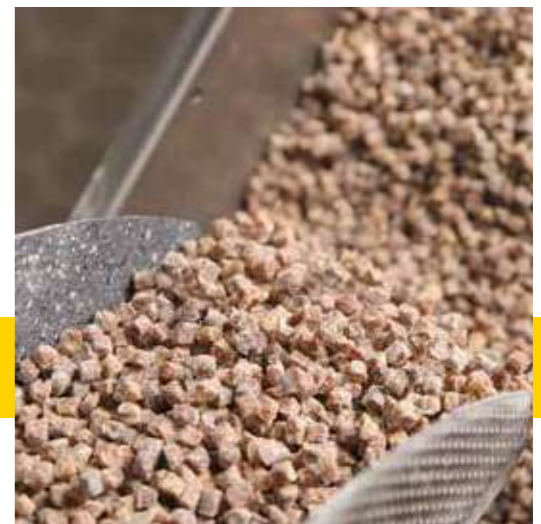
Özgür Tarım is one of the leading export companies in Turkey with 23 years of dried fruit production experience. Our company, which added products such as Diced dried apricots (sulphured/natural), Diced dried figs, Diced dates, Diced prunes to its raisin-based production range with new investments in 2023, produces Diced dried fruits in different sizes to meet customer needs. Our company, which has BRC AA+, HACCP, SEDEX certificates, has focused on state-of-the-art process investments with a focus on customer satisfaction and adopts the principle of ensuring that the product reaches the end customer in a completely healthy and high-quality manner. Özgür Tarım is one of the strongest agricultural producers in the region with an annual production capacity of 5000 tons without compromising its culture of customer satisfaction and producing healthy products.



- Hair burning unit
- 2 maserator seed separator



- Magnet metal detector
- X-ray scanner



A specialized team with different qualifications, that love what they do

Özgür Foods is a whole, which is composed of several qualified teams. It's the best example of what a professional team who loves their job can do. Our confidence thanks to the commitment, sincerity and expertise of our teams is based on solid foundations, important experiences and serious efforts. The success of Özgür Foods in fact arises from this qualified and professional team. Its agricultural engineers, food engineers, mechanical engineers, chemical engineers, biologists, and technicians in all fields strive to maximize the quality of production.



Starting with careful raw material and auxiliary material selection and then being packed untouched in our state-of-the-art production line, we deliver high quality raisins to our suppliers. As Özgür Foods, our most important goal is to produce the best quality product safely in accordance with all standards and to deliver it to our customers. Employee competence is increased with the personnel trainings supported by the company and we aim to bring difference to the raisin sector in the world by developing original and qualified products with R & D studies as a reflection of this.

Halis Günday
quality manager



The success of the world's and Turkey's best employers; is directly proportional to the value they give to their employees. A company with reliability, respect, equity and team spirit is always ahead in success of their business. One of the main reasons for the success of Özgür Foods is that it attaches great importance to the culture of mutual trust.

Nurten Kaya
HR manager



"For successful total quality management, quality awareness from top management to every employee is a must."

Armand V. Feigenbaum

Sedex®

Visionary management
valuing
different ideas

Özgür Tarım's managers have put their firm among the exemplary companies not only in the country but also in the world, thanks to the value they attach to employees, their visionary approach and their passion towards their duties.

The attention to detail at every stage of production allowed Özgür Tarım to become the pioneer in its sector with consecutive export championships.



With the understanding of continuous improvement and development, the management team not only elevated Özgür Foods to an important point in production automation, but also helped maximize product quality. It is continuing to add further success to its well-earned reputation, with 10 consecutive years of first place in dried-fruit export.

Knowing that making a quality product unique depends on good service, it always stands by its customers after sales.

Özgür Foods aims to make every customer has an experience the feeling of the happiness that grape leaves in the minds.



"Duty of management is leading, not controlling.
Quality is ensured in the board room"

W. Edward Deming

"Excellence is rare."

Plato

LITTLE THINGS
BIG DIFFERENCE

