



kesebetler

frozen and dried fruit

CONDITENT



- [Our Company](#)
- [About Us](#)
- [Our Products](#)
- [Our Factory](#)
- [Our Quality and Production Processes](#)

OUR COMPANY

KESEBETLER FOOD DRIED FRUIT CO. LTD.

Kesebetler Food, which has been operating since 1992, is a leading food production company with an international identity in the fresh, dried, and frozen fruit products sector in Turkey and in the world. In addition to fresh fruit production, Kesebetler Food continues to export its quality to many countries in the world with its wide range of frozen products that are constantly developing.



OUR COMPANY

ABOUT US

As Kesebetler Food, we operate as a competent food producer preferred in the dried, frozen, and fresh fruit products sector with an international identity. All products in our product range are grown in the unique climate and fertile soils of Anatolia, and they are processed and carefully prepared with the combination of experience and high technology. Our understanding of production aims to present food products without turning them into an industrial products, by combining the traditional production approach with technology and preserving their naturalness.

OUR VALUES

- To maximize customer satisfaction.
- To be honest and open in our commercial and social relations.
- To take the necessary precautions regarding the environment.
- To ensure a sustainable future by optimizing the use of all kinds of resources in all processes.
- To maintain our management approach that prioritizes respect and open communication towards our employees.
- To continuously develop the team spirit at every stage of our activities.

With our certificates valid both in our country and around the world, we emphasize the care we show for our quality standards.



BRC: BRC Global Standards is a leading safety and quality certification program. Standards guarantee the standardization of quality, safety and operational criteria and enable manufacturers to fulfill their legal obligations and protect the end consumer.



EU Organic: The EU organic farming logo gives consumers confidence in the origins and quality of their food and drink, and its presence on any product ensures compliance with the EU organic farming regulation.



NOP National Organic Program: USA's national organic program. Organic products to be sent to the USA must be certified according to the standards agreed within the framework of this program.



COR Canada Organic Regime: The Canadian Organic Regime is administered by the Canadian Organic Office, which is part of the Canadian Food Inspection Agency (CFIA). The COR's framework is the OPR 2009 Organic Products Regulations, which set requirements for the various actors and infrastructure for organic product labeling and enforcement.



Turkish Organic Law and Regulation: Turkish Organic Agriculture Law and Regulation has been made in order to make organic agriculture an alternative production system and to accept the products of Turkish producers as 'organic'.



Kosher: Kosher foods are foods that are appropriate or allowed to be eaten, meaning kosher, that complies with the regulations of the Jewish Halakh legal framework.



Halal: Halal (meaning legitimate or legal) is a term denoting any object or action that is permitted to be used or performed under Islamic law. The term is used to denote foods that are permitted under Islamic law.



GLOBALG.A.P.: GLOBALG.A.P stands for Good Agricultural Practice, and GLOBALG.A.P is the worldwide standard that provides it. It's a global organization with a very important goal: safe, sustainable worldwide agriculture. It sets voluntary standards for the certification of worldwide agricultural products, and harmonizes more and more manufacturer, supplier and buyer's certification standards.



FDA: It is a document that must be obtained by foreign companies that offer products such as food, medicine, medical devices, etc. to the US market. The FDA Certificate is one of the documents requested by the US government for the products coming from abroad to enter the domestic market.



FSMA: FSMA is a system that focuses on preventing food safety problems before they occur. This law offers FDA a high level of compliance with preventive and risk-based food safety standards, and the chance to prevent and respond to problems.



GRASP: Grasp is the abbreviation of English words (GLOBALG.A.P. Risk Assessment on Social Practice) and its meaning can be defined as GLOBALG.A.P. Social Practices Risk Assessment Module. It is a standard that aims the occupational health & safety and welfare of the personnel working on the farms.



ISO 9001:2015: The ISO 9001:2015 Quality Management System Standard, which is based on the principles of customer focus, leadership, employee participation, process approach, improvement, evidence-based decision making and relationship management, defines the conditions for customer satisfaction and ensuring valid legal requirements.



Union for Ethical BioTrade: Union for Ethical BioTrade is a non-profit association that promotes "Sourcing with respect" of ingredients from biodiversity.



ISO 22000:2018: The ISO 22000:2018 standard includes all processes that can affect end product safety in the food chain. This standard, which defines the requirements of a comprehensive food safety management system, also covers the principles of Good Manufacturing Practice (GMP) and Hazard Analysis and Critical Control Points (HACCP).



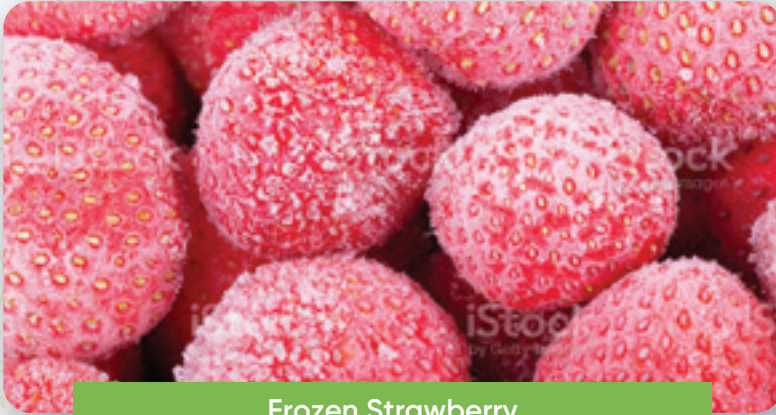
HACCP: HACCP is an abbreviation for Hazard Analysis and Critical Control Point. The system is a systematic approach that ensures that hazards affecting product safety are predetermined and controlled.



Rainforest Alliance: The Rainforest Alliance, founded in 1987 by Daniel KATZ, is a nonprofit that works to conserve biodiversity and ensure sustainable livelihoods by changing land use practices, business practices and consumer behavior.



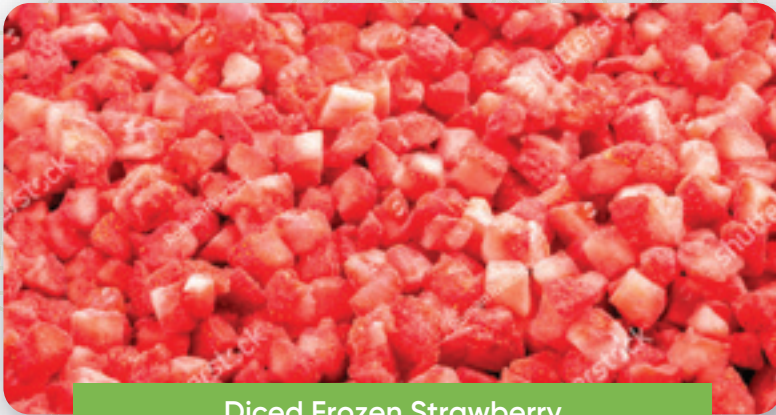
FROZEN FRUITS



Frozen Strawberry



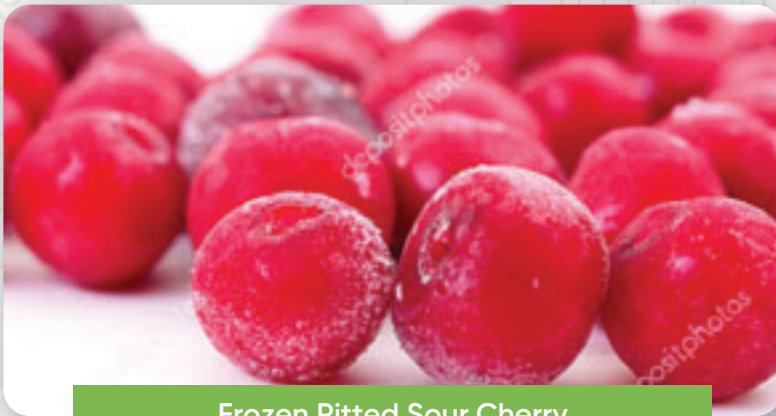
Sliced Frozen Strawberry



Diced Frozen Strawberry



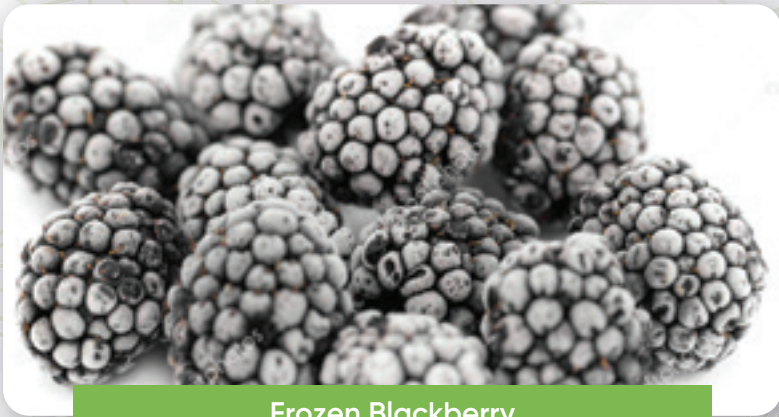
Frozen Raspberry



Frozen Pitted Sour Cherry



Frozen Pitted Sweet Cherry



Frozen Blackberry



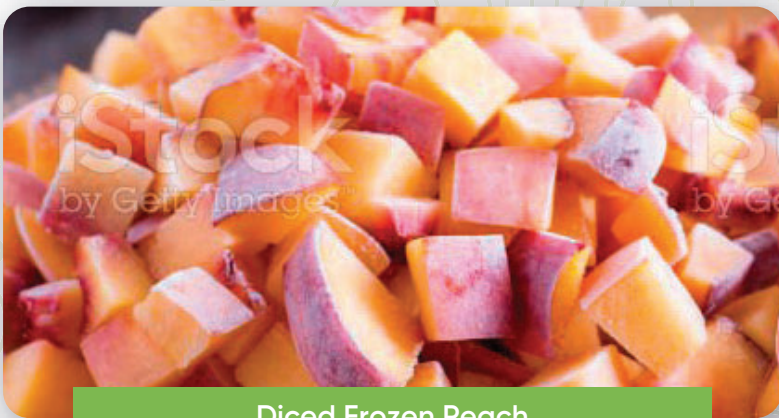
Frozen Plum



Frozen Fig



1/4 Frozen Fig



Diced Frozen Peach



Sliced Frozen Peach

FROZEN FRUITS

FROZEN FRUITS



1/2 Frozen Apricot



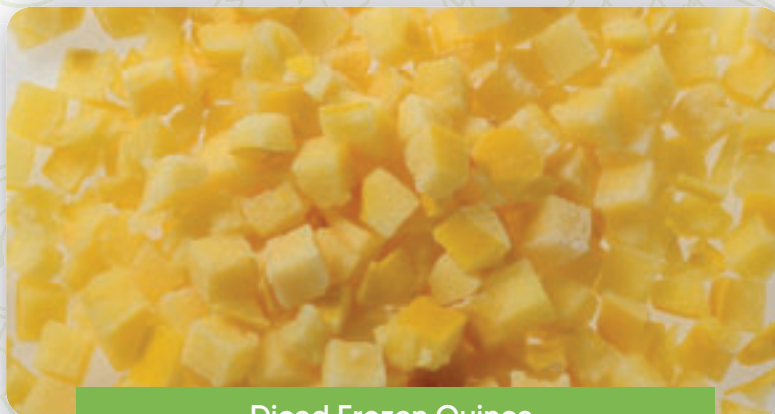
Sliced Frozen Orange



Frozen Dark Sweet Cherry



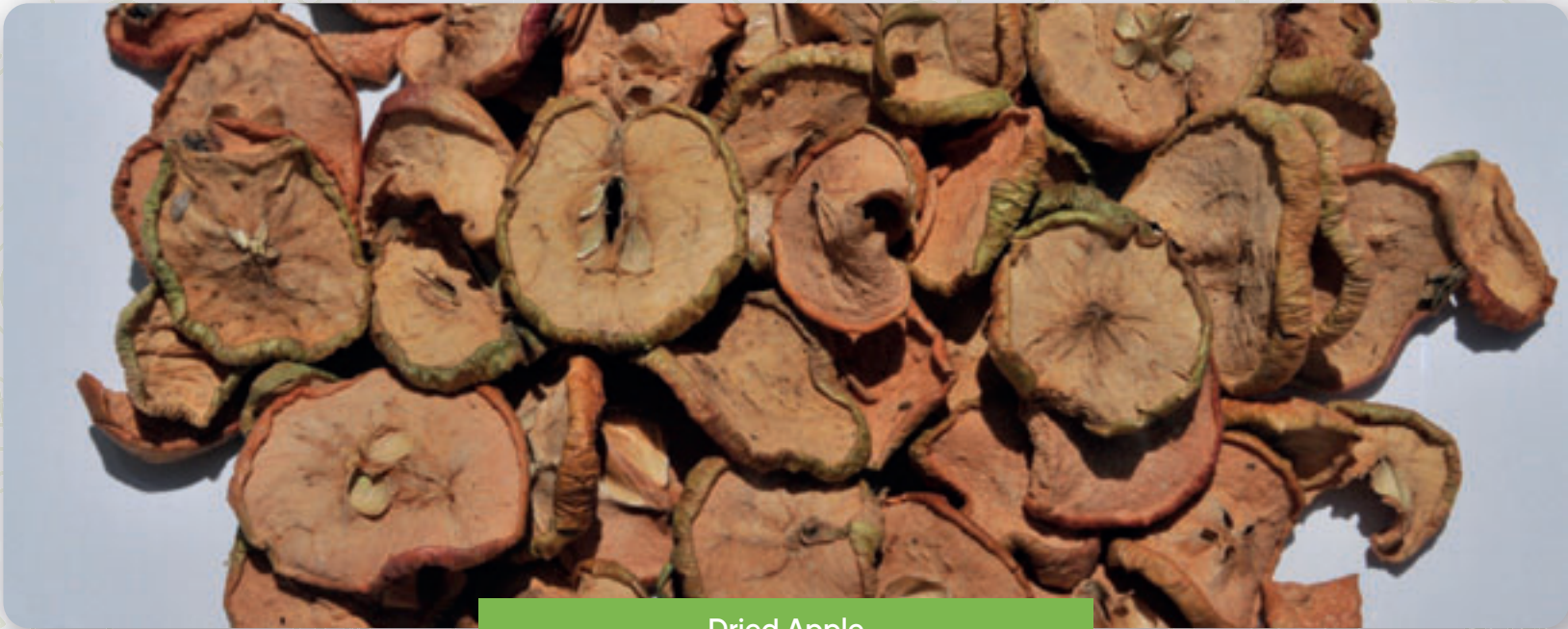
Frozen Pomegranate Seeds



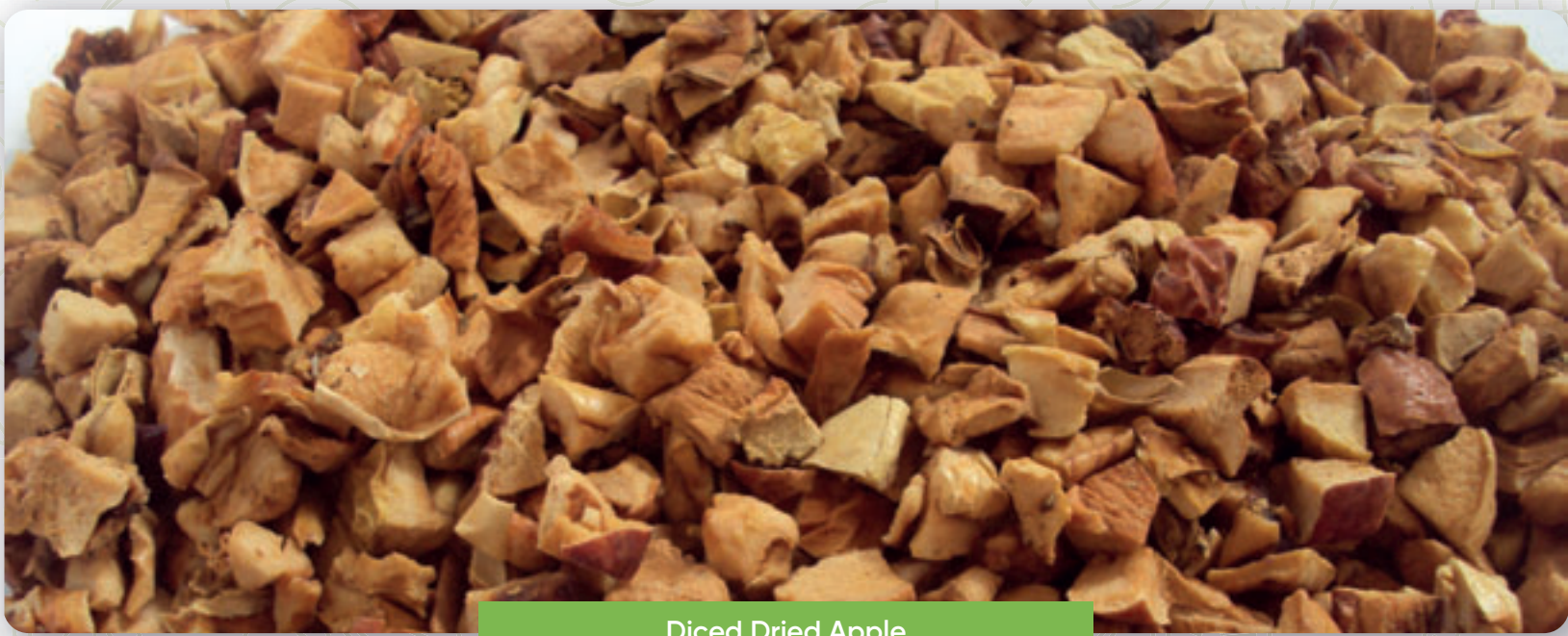
Diced Frozen Quince



Diced Frozen Apple



Dried Apple



Diced Dried Apple

DRIED FRUITS

DRIED FRUITS



Dried Sour Apple



Dried Apple Rings



Diced Peeled Apple



Diced Dried Sour Apple



Cut Dried Quince



Diced Dried Quince



Sliced Dried Quince



Pomegranate Peel

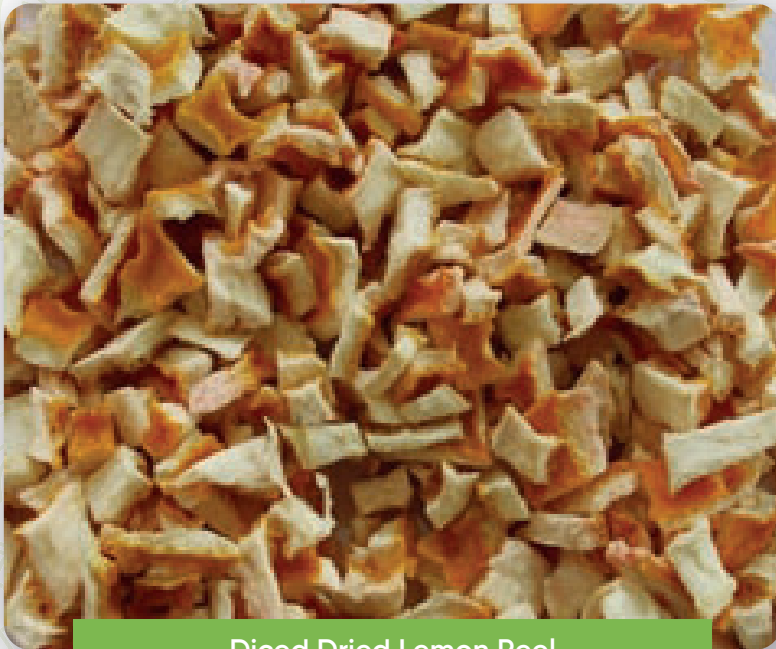
DRIED FRUITS



Dried Lemon Peel



Dried Lemon Peel



Diced Dried Lemon Peel



Dried Table Plums



Slice Dried Orange



Dried Orange Peel



Sour Plum



Sweet Plum

DRIED FRUITS

DRIED FRUITS



Dried Sweet Cherry



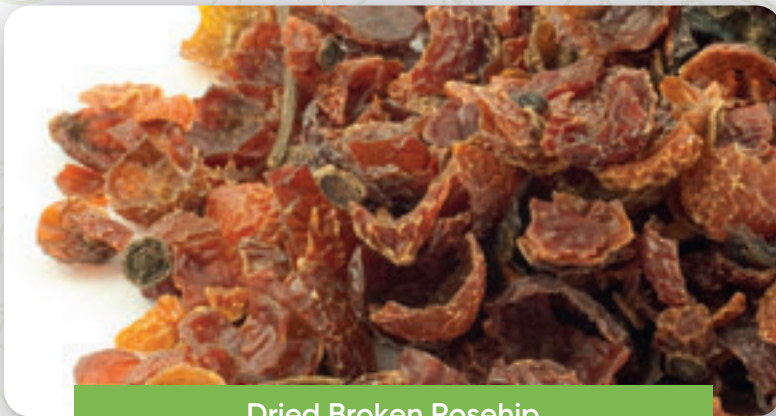
Dried Sour Cherry



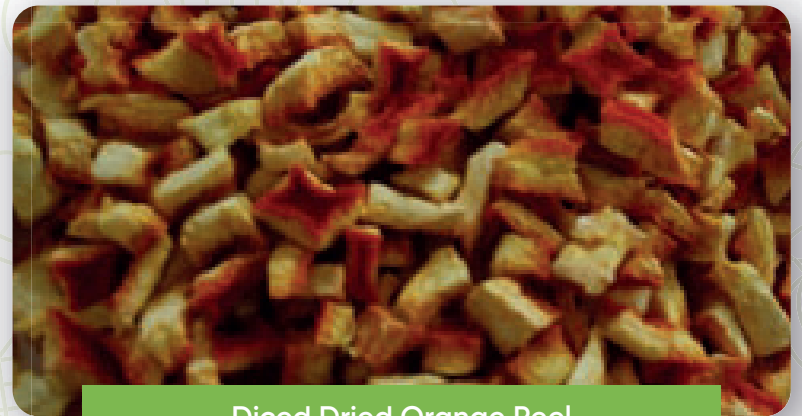
Dried Rosehip



Dried Pomegranate Seeds



Dried Broken Rosehip



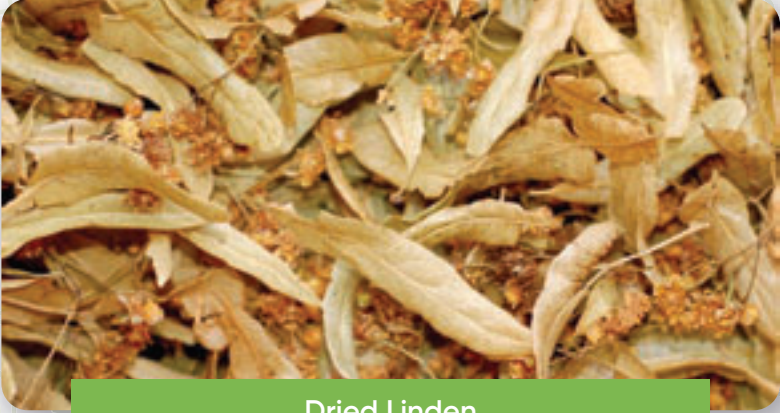
Diced Dried Orange Peel



Dried Hibiscus



Dried Chamomile



Dried Linden



Mixed Tea



Mixed Tea

DRIED NATURAL HERBS

OUR FACTORY

Our two factories, established on an area of 40,000 m² in Akşehir, which is one of the agricultural production centers of Turkey, have a closed area of 20,000 m². Our production capacity is 15 tons per hour and can reach up to 300 tons per day. We keep our products, which we carefully select each of them, in our special warehouses with a capacity of up to 10,000 tons in order to preserve the quality and nutritional values of them.

OUR CORE VALUES

- Transparency
- Participation
- Organization
- Sharing
- Food safety





OUR QUALITY AND PRODUCTION PROCESSES

We provide high quality service to our customers with our farmers working in accordance with quality products and natural production standards, and our production network suitable for seasonal and climatic conditions. As Kesebetler Food, we achieve success with the long-term cooperation relationship we have established with the producers. Our farmers have adopted the principle of growing the best products and meeting the needs of the industry in order to maintain productivity. Each farmer is inspected by our agronomy team after a comprehensive academic-based survey. If approved, our company and the farmer agree on ensuring quality standards for fresh produce, a positive pesticide list, maximum hygiene standards and maximum social compliance standards.





SAFE FOOD AND FULL INSPECTION

As Kesebetler Food, we serve the global market. Each country has its own legislation on pesticide residues. With this awareness, we plan the agricultural production activity processes of the farmers or choose the producers operating in accordance with our standards. Exact and reliable traceability is an important requirement to guarantee the regulatory compliance of finished products. In this direction, we adopt as a principle to carry out our inspections completely from the beginning to the end of production.

RELIABLE FOOD
FULL AUDIT

A scenic landscape of rolling green hills under a bright sun, with a semi-transparent dark band across the middle containing white text.

**ORGANIC
FRESH
FROZEN DRIED
FRUIT**



Akşehir Organized Industrial Zone 4.Street
No:2 Akşehir/Konya/Türkiye.

sales@kesebetler.com.tr
www.kesebetler.com.tr