



ULUSOY
Flour Mills



WE

**CREATE VALUE
FOR LIFE**



We Are

- ★ 4th Biggest Food Company in Turkey
- ★ Leader of Domestic Flour Market with 410.000 Ton sales
- ★ Leader of Turkish Flour Export with 250.000 Ton sales to more than 90 countries
- ★ Leader of Turkish B2C flour market with the most known consumer brand of Turkey
- ★ One of the leading global grain traders with more than 3 million tons annual volume

WE ARE

Adding value to Baked Goods all around the world since 1969.

Ulusoy Foods is the owner of leading brands in consumer and professional bakery market.

It delivers its product portfolio with a value chain starting from a single wheat crop to the baked goods for end users and professional consumers in more than 90 countries.


ULUSOY
Flour Mills



ROLWEG
SWITZERLAND

We create value for life

Flour Milling

4

Production
Facilities

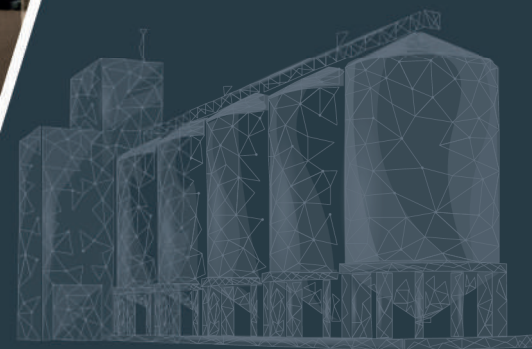
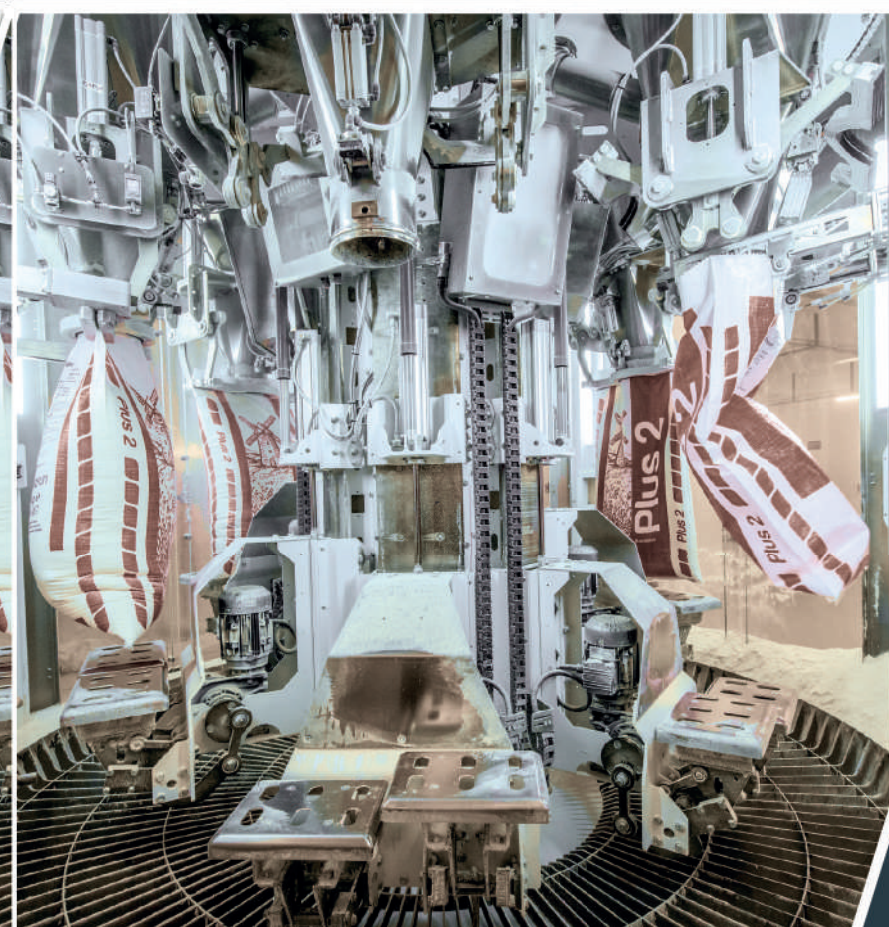
3.925

Ton Daily
Production
Capacity



QUALITY CERTIFICATES

- TSE
- HACCP
- SNI
- HALAL CERTIFICATE
- BRCS
- ISO 22000
- ISO 9001
- ISO 14001
- ISO 27001
- GMP
- TSE 4500
- Kosher
- Organic Production
- Zero Waste



PRODUCTS

WHEAT FLOUR FOR BREAD BAGUETTE

- Protein (Nx5.7 on dry basis): 11.5 pct min
- Wet Gluten : 28 pct min
- Ash (on dry basis): 0,6 pct max
- Moisture: 14 pct max
- Packing: 22,5-25-45-50 kg PP / Craft



WHEAT FLOUR FOR BREAD SUGAR BREAD- TOST BREAD

- Protein (Nx5.7 on dry basis): 12 pct min
- Wet Gluten : 30 pct min
- Ash (on dry basis): 0,6 pct max
- Moisture: 14 pct max
- Packing: 22,5-25-45-50 kg PP / Craft



WHEAT FLOUR FOR BREAD CROISSANT

- Protein (Nx5.7 on dry basis): 12.5 pct min
- Wet Gluten : 32 pct min
- Ash (on dry basis): 0,55 pct max
- Moisture: 14 pct max
- Packing: 22,5-25-45-50 kg PP / Craft



WHEAT FLOUR FOR BREAD PASTRY

- Protein (Nx5.7 on dry basis): 11 pct min
- Wet Gluten : 26 pct min
- Ash (on dry basis): 0,65 pct max
- Moisture: 14 pct max
- Packing: 22,5-25-45-50 kg PP / Craft



WHEAT FLOUR FOR BREAD ARABIC BREAD

- Protein (Nx5.7 on dry basis): 10.5 pct min
- Wet Gluten : 25 pct min
- Ash (on dry basis): 0,65 pct max
- Moisture: 14 pct max
- Packing: 22,5-25-45-50 kg PP / Craft



PRODUCTS

WHEAT FLOUR FOR BREAD ORGANIC FLOUR

- Protein (Nx5.7 on dry basis): 10 pct min
- Wet Gluten : 25 pct min
- Ash (on dry basis): 0,65 pct max
- Moisture: 14,5 pct max
- Packing: 1 kg paper



WHEAT FLOUR FOR BREAD GLUTEN-FREE FLOUR

- Protein -
- Wet Gluten : -
- Ash -
- Moisture: -
- Packing: 250 gr paper



WHEAT FLOUR FOR BREAD RYE FLOUR

- Protein (Nx5.7 on dry basis): 7 pct min
- Wet Gluten : -
- Ash (on dry basis): 0,85 pct max
- Moisture: 14,5 pct max
- Packing: 25 kg craft



WHEAT FLOUR FOR BREAD PIZZA FLOUR

- Protein (Nx5.7 on dry basis): 12 pct min
- Wet Gluten : 30 pct min
- Ash (on dry basis): 0,6 pct max
- Moisture: 14 pct max
- Packing: 22,5-25-45-50 kg PP / Craft



WHEAT FLOUR FOR BREAD CHAPATI

- Protein (Nx5.7 on dry basis): 11 pct min
- Wet Gluten : 26 pct min
- Ash (on dry basis): 0,65 pct max
- Moisture: 14 pct max
- Packing: 22,5-25-45-50 kg PP / Craft



WHEAT FLOUR FOR BREAD NOODLE

- Protein (Nx5.7 on dry basis): 12.5 pct min
- Wet Gluten : 32 pct min
- Ash (on dry basis): 0,6 pct max
- Moisture: 14 pct max
- Packing: 22,5-25-45-50 kg PP / Craft



WHEAT FLOUR FOR BREAD BISCUIT

- Protein (Nx5.7 on dry basis): 10 pct min
- Wet Gluten : 22 pct min
- Ash (on dry basis): 0,65 pct max
- Moisture: 14 pct max
- Packing: 22,5-25-45-50 kg PP / Craft



WHEAT FLOUR FOR BREAD PURPOSE FLOUR

- Protein (Nx5.7 on dry basis): 10.5 pct min
- Wet Gluten : 24 pct min
- Ash (on dry basis): 0,65 pct max
- Moisture: 14 pct max
- Packing: 22,5-25-45-50 kg PP / Craft



WHEAT FLOUR FOR BREAD INDUSTRIAL FLOURS

- Protein (Nx5.7 on dry basis): 12 pct min
- Wet Gluten : 28 pct min
- Ash (on dry basis): 1,00 pct max
- Moisture: 14 pct max
- Packing: 22,5-25-45-50 kg PP / Craft



Our rich product portfolio



Consumer Goods

Leader and the most known flour brand in Turkey



PRODUCTS

Söke Traditional Flour

The quality and taste of Söke flour have been increased by adding vitamins and minerals inherent to wheat. Söke Traditional Flour fortified with iron and folic acid helps you eat a healthier diet and improve your quality of life.
Constituents: Wheat flour (gluten), antioxidant (ascorbic acid), iron, folic acid.

Energy and nutrients	per 100 g	RI per 100 g*
Energy (kcal/kJ)	363/1526	18%
Fat (g)	1.5	2%
Saturated Fat (g)	0.3	1%
Carbohydrate (g)	73.8	28%
Sugars (g)	1.1	1%
Fiber (g)	2.4	10%
Protein (g)	11.5	23%
Folic Acid (µg)	60.0	30%
Iron (mg)	4.2	30%
Salt (g)	0.1	2%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal). The salt content is only due to sodium inherent to food.



Söke Flour for Baklava and Pastry

The quality and taste of Söke flour have been increased by adding vitamins and minerals inherent to wheat. Söke Flour for Baklava and Pastry fortified with iron and folic acid helps you eat a healthier diet and improve your quality of life.
Constituents: Wheat flour (gluten), antioxidant (ascorbic acid), iron, folic acid.

Energy and nutrients	per 100 g	RI per 100 g*
Energy (kcal/kJ)	362/1520	18%
Fat (g)	1.4	2%
Saturated Fat (g)	0.2	1%
Carbohydrate (g)	72.2	28%
Sugars (g)	1.1	1%
Fiber (g)	2.4	10%
Protein (g)	11.1	23%
Folic Acid (µg)	60.0	30%
Iron (mg)	4.2	30%
Salt (g)	0.1	2%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal). The salt content is only due to sodium inherent to food.



Söke Bran Flour

Söke Bran Flour is obtained by blending wheat flour with dietary fiber inherent to wheat and the bran part of wheat which is rich in terms of group B vitamins. It is a natural source of fiber with high rate of bran in its content.
Constituents: Wheat flour (gluten), wheat bran, antioxidant (ascorbic acid).

Energy and nutrients	per 100 g	RI per 100 g*
Energy (kcal/kJ)	335/1407	17%
Fat (g)	1.8	2%
Saturated Fat (g)	0.7	2%
Carbohydrate (g)	65.5	25%
Sugars (g)	1.7	2%
Fiber (g)	7.8	31%
Protein (g)	11.9	24%
Salt (g)	0.1	2%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal). The salt content is only due to sodium inherent to food.



Söke Whole Wheat Flour

Söke Whole Wheat Flour is obtained by grinding those parts of the wheat, such as bran and wheat germ, which are rich in vitamins and minerals, together with the outer shell without separating them from the wheat. It is a natural source of fiber with high rate of bran and wheat germ in its content.
Constituents: Whole wheat flour (gluten), antioxidant (ascorbic acid).

Energy and nutrients	per 100 g	RI per 100 g*
Energy (kcal/kJ)	340/1428	17%
Fat (g)	2.5	4%
Saturated Fat (g)	0.4	2%
Carbohydrate (g)	72.2	28%
Sugars (g)	0.4	2%
Fiber (g)	10.7	43%
Protein (g)	13.2	28%
Salt (g)	0.1	2%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal). The salt content is only due to sodium inherent to food.



Whole Rye Flour

Ground as a whole grain, Söke Whole Rye Flour is a source of natural fiber and contains a high amount of fiber. It gives an intense taste of rye and natural color to the product.
Constituents: Whole rye flour (gluten)

Energy and nutrients	per 100 g	RI per 100 g*
Energy (kcal/kJ)	347/1456	17%
Fat (g)	1.1	2%
Saturated Fat (g)	0.0	0%
Carbohydrate (g)	67.6	26%
Sugars (g)	1.6	2%
Fiber (g)	8.8	35%
Protein (g)	11.0	22%
Salt (g)	0.0	0%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal). The salt content is only due to sodium inherent to food.



Söke Organic Flour

Söke Organic Flour is produced by Orser authorized by the Ministry of Agriculture and Forestry (TR-01-01) in accordance with the Organic Farming Act No. 5262 and the Regulation on the "Principles and Implementation of Organic Farming" that entered into effect upon its promulgation in the issue of the Official Gazette no. 27678. You can use Söke Organic Flour in all pastries, muffins, cakes, cookies, pies, buns, and beignets. Because you well know that Söke is at the heart of taste.
Constituents: Organic wheat (gluten)

Energy and nutrients	per 100 g	RI per 100 g*
Energy (kcal/kJ)	363/1525	18%
Fat (g)	1.5	2%
Saturated Fat (g)	0.3	1%
Carbohydrate (g)	73.8	28%
Sugars (g)	1.1	1%
Fiber (g)	2.4	10%
Protein (g)	11.5	23%
Salt (g)	0.1	2%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal). The salt content is only due to sodium inherent to food.



Söke Pizza Flour

Söke Pizza Flour is produced by adding durum wheat flour and sourdough to wheat flour. You can prepare delicious pizzas with Söke Pizza Flour which is easy to spread.
Constituents: Whole wheat flour (gluten), durum wheat flour (gluten), antioxidant (ascorbic acid).

Energy and nutrients	per 100 g	RI per 100 g*
Energy (kcal/kJ)	352/1476	18%
Fat (g)	2.8	4%
Saturated Fat (g)	0.6	3%
Carbohydrate (g)	71.6	28%
Sugars (g)	1.2	1%
Fiber (g)	1.8	7%
Protein (g)	10.7	22%
Salt (g)	0.1	2%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal). The salt content is only due to sodium inherent to food.



Söke Einkorn Flour

Söke Einkorn Flour is a natural source of fiber. It is nutritive and tasty with its rich fiber content. You can use Söke Einkorn Flour to cook bread and pastries.
Constituents: Einkorn wheat flour (gluten).

Energy and nutrients	per 100 g	RI per 100 g*
Energy (kcal/kJ)	337/1411	17%
Fat (g)	2.4	3%
Saturated Fat (g)	0.8	4%
Carbohydrate (g)	69.3	24%
Sugars (g)	3.1	3%
Fiber (g)	10.2	40%
Protein (g)	10.8	22%
Salt (g)	0.0	0%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal). The salt content is only due to sodium inherent to food.



Our rich product portfolio



PRODUCTS

Söke Yellow Flour

Giving the product its color, Söke Yellow Flour is a nutritive and a natural source of fiber with its protein and fiber structure. You can use Söke Yellow Flour to cook bread, noodles, and pastries.

Constituents:
Durum wheat flour (gluten).

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	338/148	17%
Fat (g)	1.3	2%
Saturated Fat (g)	0.5	1%
Carbohydrate (g)	66.3	25%
Sugars (g)	1.6	2%
Fiber (g)	7.0	28%
Protein (g)	13.3	27%
Salt (g)	0.1	2%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal)
The salt content is only due to sodium inherent to food.



Söke Purple Flour

Comprised of wheat flour, purple and red fruit and vegetable extracts, Söke Purple Flour contains black carrot with a high content of anthocyanin, blackberries, blueberries, and black mulberries. It does not contain any colorant. You can use Söke Purple Flour to cook bread, cakes, pancakes, and salty and sweet pastries. Because you well know that Söke is at the heart of taste.

Constituents:
Wheat flour, dried fruit and vegetable (black carrot, blackberry, blueberry and black mulberry), antioxidant (ascorbic acid) (gluten).

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	346/1449	17%
Fat (g)	1.4	2%
Saturated Fat (g)	0.5	1%
Carbohydrate (g)	70.3	27%
Sugars (g)	2.8	3%
Fiber (g)	4.6	18%
Protein (g)	10.1	20%
Salt (g)	0.4	7%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal) The salt content is only due to sodium inherent to food.



Söke Gluten-free Flour

Söke Gluten-Free Flour helps you to bring delicious recipes to your table, to eat a healthier diet and improve your quality of life by meeting your expectations for all gluten-free pastries.

Constituents:
Corn starch, rice flour, potato starch, dextrose, salt, thickeners (carob gum, xanthan gum, guar gum).
The gluten content cannot exceed 20mg/kg.

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	348/1455	17%
Fat (g)	0.0	0%
Saturated Fat (g)	0.1	0%
Carbohydrate (g)	85.0	33%
Sugars (g)	0.9	1%
Fiber (g)	1.0	4%
Protein (g)	1.5	3%
Fiber (g)	0.6	0%
Salt (g)	0.4	7%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal)



Söke Gluten-free Bread Flour

Söke Gluten-Free Bread Flour is ideal for bread making with the desired properties, porosity and flavor. It is very practical to make bread with the gluten-free flour and dried yeast found in the package of Söke Gluten-free Bread Flour. It is prepared by adding only water, oil and egg.

Constituents:
Corn starch, rice flour, potato starch, dextrose, salt, vegetable fiber (citrus fiber), thickeners (carob gum, guar gum), leavening agents (sodium pyrophosphate, sodium bicarbonate), flavorants.
The gluten content cannot exceed 20mg/kg.

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	345/1448	17%
Fat (g)	0.2	0%
Saturated Fat (g)	0.1	1%
Carbohydrate (g)	83.5	32%
Sugars (g)	0.0	0%
Fiber (g)	2.0	8%
Protein (g)	1.6	3%
Salt (g)	1.5	29%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal)



PRODUCTS

Söke Rye Flour Mix

With Söke Rye Bread Flour, a source of natural fiber, you can make square breads and enjoy delicious homemade breads with intense rye flavor.

Constituents:
Wheat flour, rye flour (15%), whole wheat flour, rye malt, sourdough, salt, wheat gluten and antioxidant (ascorbic acid). Contains gluten.

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	341/1424	17%
Fat (g)	0.9	1%
Saturated Fat (g)	0.5	2%
Carbohydrate (g)	67.7	26%
Sugars (g)	0.6	0%
Fiber (g)	4.7	18%
Protein (g)	13.2	28%
Salt (g)	1.6	27%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal)



Söke Whole Wheat Flour Mix

With Söke Whole Wheat Flour Mix, a source of natural fiber, you can cook nutritive homemade breads and enjoy the taste of hot whole wheat right out of the oven.

Constituents:
Wheat flour, whole wheat flour (24%), cracked wheat, sourdough, wheat gluten, salt and antioxidant (ascorbic acid). Contains gluten.

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	342/1431	17%
Fat (g)	1.1	2%
Saturated Fat (g)	0.6	3%
Carbohydrate (g)	69.4	27%
Sugars (g)	0.0	0%
Fiber (g)	4.0	20%
Protein (g)	11.3	23%
Salt (g)	1.5	26%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal)



Söke Wheat Germ Flour Mix

With Söke Wheat Germ Flour Mix, a source of natural fiber, you can cook nutritive homemade breads and season your table with the taste of wheat germ.

Constituents:
Wheat flour, whole wheat flour, durum wheat flour, wheat germ (8%), salt, wheat gluten, sourdough and antioxidant (ascorbic acid). Contains gluten.

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	344/1437	17%
Fat (g)	1.3	2%
Saturated Fat (g)	0.3	2%
Carbohydrate (g)	69.4	27%
Sugars (g)	0.0	0%
Fiber (g)	4.0	20%
Protein (g)	11.7	24%
Salt (g)	1.4	23%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal)



Söke Gluten-free Village Bread Flour

Söke Gluten-Free Village Bread Flour is ideal for bread making with the desired properties, porosity and indispensable taste of village bread. It is very practical to make bread with the gluten-free village bread flour and dried yeast found in the package of Söke Gluten-free Village Bread Flour. It is prepared by adding only water, oil and egg.

Constituents:
Corn starch, sugar, vegetable fiber (citrus fiber), thickeners (pectin, guar gum, xanthan gum), salt, anti-caking agent (silicon dioxide), leavening agent (sodium bicarbonate).

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	340/1423	17%
Fat (g)	0.3	0%
Saturated Fat (g)	0.2	2%
Carbohydrate (g)	81.0	31%
Sugars (g)	2.9	3%
Fiber (g)	5.5	22%
Protein (g)	0.4	1%
Salt (g)	1.5	29%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal)



Söke Gluten-free Cocoa Cake Flour

It is very practical to prepare cakes with Söke Gluten-Free Cocoa Cake Flour. It is prepared by adding only oil, milk, egg and sugar. It offers moments of joy and taste at the table for those with a gluten-free diet who cannot do without the classic cocoa flavor.

Constituents:
Corn starch, rice flour, potato starch, tapioca starch, low fat cocoa powder (4%), leavening agents (sodium pyrophosphate, sodium bicarbonate), emulsifier (lactic and acetic acid esters of mono- and diglycerides of fatty acids), carob flour, thickeners (xanthan gum, guar gum), flavorants. The gluten content cannot exceed 20mg/kg.

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	340/1423	17%
Fat (g)	0.6	1%
Saturated Fat (g)	0.4	2%
Carbohydrate (g)	75.2	30%
Sugars (g)	0.0	0%
Fiber (g)	3.3	13%
Protein (g)	3.0	6%
Salt (g)	0.1	1%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal)



Söke Gluten-free Plain Cake Flour

It is very practical to prepare cakes with Söke Gluten-Free Plain Cake Flour. It is prepared by adding only oil, milk, egg and sugar. At the table, a feast awaits those who eat a gluten-free diet.

Constituents:
Corn starch, rice flour, potato starch, tapioca starch, leavening agents (sodium pyrophosphate, sodium bicarbonate), emulsifier (lactic and acetic acid esters of mono- and diglycerides of fatty acids), thickener (xanthan gum, guar gum), flavorant. The gluten content cannot exceed 20mg/kg.

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	344/1436	17%
Fat (g)	0.4	1%
Saturated Fat (g)	0.3	1%
Carbohydrate (g)	83.4	32%
Sugars (g)	0.0	0%
Fiber (g)	1.0	4%
Protein (g)	2.1	4%
Salt (g)	0.1	1%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal)



Söke Multigrain Flour Mix

With Söke Multigrain Flour Mix, you can make digestible, nutritious and delicious breads with high grain and fiber content and serve warm breads on your tables.

Constituents:
Wheat flour, whole wheat flour (11%), rye flour (9%), sunflower seeds, flaxseed, cracked wheat (2%), salt, wheat gluten, blue poppy, cracked oats (1%), sourdough, oat flour (1%), roasted wheat malt, barley malt extract, cinnamon and antioxidant (ascorbic acid). Contains gluten.

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	341/1424	17%
Fat (g)	2.9	1%
Saturated Fat (g)	0.5	2%
Carbohydrate (g)	67.7	26%
Sugars (g)	0.6	0%
Fiber (g)	4.7	18%
Protein (g)	13.2	28%
Salt (g)	1.6	27%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal)



Söke Oat Flour Mix

With Söke Oat Flour Mix, a source of natural fiber, you can eat a balanced diet and enjoy the taste of oats with homemade breads that have high nutritional value and offer longer satiety.

Constituents:
Wheat flour, rye flour (15%), whole wheat flour, rye malt, sourdough, salt, wheat gluten and antioxidant (ascorbic acid). Contains gluten.

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	346/1448	17%
Fat (g)	1.2	2%
Saturated Fat (g)	0.3	1%
Carbohydrate (g)	66.2	25%
Sugars (g)	0.0	0%
Fiber (g)	3.5	14%
Protein (g)	10.0	21%
Salt (g)	1.4	23%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal)



Söke Wheat Bread Flour Mix

With Söke Wheat Bread Flour Mix, you can make nutritive breads with a high fiber content, giving the taste of a traditional village bread that you have been longing for.

Constituents:
Wheat flour, whole wheat flour, rye flour, sourdough, salt, roasted wheat malt, barley malt extract, wheat gluten and antioxidant (ascorbic acid). Contains gluten.

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	342/1430	17%
Fat (g)	0.9	1%
Saturated Fat (g)	0.2	1%
Carbohydrate (g)	69.6	27%
Sugars (g)	0.0	0%
Fiber (g)	5.0	20%
Protein (g)	11.4	24%
Salt (g)	1.5	25%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal)



Söke Yellow Hard Wheat flour Mix

With Söke Yellow Hard Wheat flour Mix, you can prepare homemade breads of an authentic color and taste inherent to durum wheat flour, and spice up your tables with the taste of yellow hard wheat.

Constituents:
Wheat flour, durum wheat flour (40%), salt, Vitamin B2 (riboflavin). Contains Gluten.

Energy and nutrients	per 100 g	Ri per 100 g*
Energy (kcal/kJ)	346/1448	17%
Fat (g)	1.1	2%
Saturated Fat (g)	0.0	0%
Carbohydrate (g)	72.8	28%
Sugars (g)	1.1	1%
Fiber (g)	0.7	3%
Protein (g)	11.8	24%
Salt (g)	1.1	18%

* Values indicate the Reference Intake Level of an average adult. (8400kJ/2000 kcal)



Our rich product portfolio

Our rich product portfolio

OVER
50

YEARS OF EXPERIENCE
IN AGRICULTURAL
COMMODITY TRADE

- ★ Milling Wheat
- ★ Feed Wheat
- ★ Durum Wheat
- ★ Wheat Bran
- ★ Corn

- ★ Barley
- ★ Soybean
- ★ Soybean Meal
- ★ Sunflower Meal
- ★ Linseeds

- ★ Ddgs
- ★ Yellow Peas
- ★ Chickpeas
- ★ Sunflower Seeds

**OUR AGENTS IN
OVERSEAS**

Melbourne / Australia
Singapore / Singapore
Bangkok / Thailand

Jakarta / Indonesia
HCMC / Vietnam
Kuala Lumpur / Malaysia

Jakarta / Indonesia
HCMC / Vietnam
Kuala Lumpur / Malaysia

**WE
BUY
WE
SELL**

We source a wide range of grains, oilseeds and pulses from key origin markets by bulk and containers.

We trade over 3 million tons of agricultural commodities around the world annually.

HEAD TRADE OFFICE

Istanbul / Turkey

Phone : +90 212 603 6538

e-mail : trade@ulusoyun.com.tr



BLACK SEA

EU

AUSTRALIA

SOUTH AMERICA

INDIA

USA

MIDDLE EAST

Africa

Asia

Europe

OVER

3

MILLION
METRIC TONS ANNUAL
TRADE VOLUME



From tradition to the future



ULUSOY

Flour Mills



ULUSOY

Flour Mills

Ulusoy Foods Headquarters:

Denizevleri Mah. Alaçam Cad.
Ulusoy Un San. ve Tic. A.Ş.
Blok No:42 İç Kapı No:1 Atakum/Samsun
Tel : 444 55 34
Tel : 0362 266 9090
Fax: 0362 266 9094

İstanbul Office:

Levent Mah. Sener Sk. No:5 Levent
Beşiktaş / İSTANBUL
Zip Code: 34196
Tel : 0 212 603 6538
Fax: 0 212 603 6438

E-mail:

export@ulusoyfoods.com.tr



ULUSOY

Flour Mills

ulusoyun.com.tr
ulusoyuninvestorrelations.com