



Turkish Cereals, Pulses and Oil Seeds

Anatolia, with her favorable earth and climate conditions which guarantee top quality, has been the cradle of grain agriculture for ages. Globally renowned for its supreme quality, Anatolian wheat enables the production of highest quality flour, pastries and pastas, making it an international favorite of the industry. Bulgur, an authentic form of wheat special to Türkiye, is getting more and more acclaimed in the field of health as in the global cuisine for its countless nutritional benefits which outdistance widespread staples.

As another priceless gift from Mother Nature, Anatolia's abundant fields and mild weather assures the production of world's best quality vegetables, which are poured into golden elixirs to make the highest quality of vegetable oils with supreme nutritional quality and aroma.



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Superfoods with Tradition





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Industry Facts


 30% of the total Turkish agricultural production


 World leader in Bulgur export and production

 Exported to 216 countries and regions

 Europe's 2nd, world's 4th largest exporter in pasta

9.5
MILLION
TONS Annual volume trade: 9.5 million tons

 5,094 active exporters

 World leader in wheat flour export

 Exports 650 different products



Product Range:

- Wheat flour
- Biscuits
- Bulgur
- Sugar
- Sugary products
- Dried Beans
- Cakes
- Vegetable oils
- Lentils
- Cocoa products
- Pasta
- Chickpea



Reasons Why You Should Prefer Turkish Cereals And Pulses

01 Best quality in wheat flour and Bulgur production

High capacity production in good quality Vegetable Oil **02**

03 World's best grain seeds with centuries of tradition

Intensive agricultural methods **04**

05 Smart and tasteful product innovations

Countless product species enable a wide range of aromas **06**

07 Flexibility and competitive prices

Proximity to major markets and logistic advantages **08**