





Seyrek Food has been supplying raw dried fruits to the biggest exporters of the region since 1998. By deciding to combine its knowledge on this domain with the production process, Seyrek Food built its own factory and became one of the well known dried fruit producers of the region in 2015. Today, thanks to its proactive and wise staff, the company holds Kosher, BRC food, organic food processing certificates and supplies the healthiest and top quality dried fruits to both local and foreign markets. Seyrek is also registered to the FDA. The company's core product is dried fig but dried apricots, strawberries, prunes, and dates are also processed and exported. Seyrek's primary target is customer satisfaction while a hygienic production process is adopted in the facility and the healthiest dried fruits are presented to buyers. Seyrek's strength is to be at the heart of the best figs grown in Turkey and also the knowledge on dried fruit domain. Seyrek will be proud of supplying the healthiest and the most delicious dried fruits to you. Choose us for a higher quality of life.





THE FINEST DRIED FRUITS FROM THE VERY BEST ORIGINS





Figs ;

Story of the fig begins with Adam and Eve and it was considered to be a divine fruit, the fruit of paradise, in all religions. It was the the symbol of abundance. The idiom “sitting under his own fig tree” is said to be used widely in ancient tribes as a sign of wealth. The existence of the fig, together with the grapevine olives in nature in the holy lands and the abundance it provides make it the divine fruit in all religions. Fig is naturally rich in much health benefiting phyto-nutrients, anti-oxidants and vitamins. Dried figs, indeed, are highly concentrated source of minerals and vitamins. A 1/2-cup serving of dried figs contains 7.3 g of fiber. Including more fiber in your diet can help lower your risk of chronic illness such as heart disease and diabetes. Dried figs contain both soluble and insoluble fiber. Soluble fiber slows digestion for appetite and blood sugar control and also helps lower blood cholesterol levels. Insoluble fiber adds bulk to stool, improving bowel function. According to the Institute of Medicine, healthy adult women need 25 grams of fiber a day, and adult men need 38 grams. Fig fruit tree is native to temperate climate of Asia Minor or Turkey, and today, it grown as an important fruit of commerce in the eastern Mediterranean region, USA, and Spain. Turkey covers nearly %70 of the World consumption.

Apricots ;

Apricots originated on the Russian-Chinese border in about 3000 BC and were imported along with peach seed into Europe through the “Silk Road” that extended camelback trading to the Mideast. The fruit grows as an escaped naturalized plant along modern roadsides in Turkey and Armenia today in abundant numbers. Apricots were known in ancient Greece in 60 BC and later introduced into the Roman Empire. The apricot trees are believed to have arrived in the early American colonies in seed form for growing into fruit trees by the French explorers of the 1700's in Gulf regions and in the Eastern United States and at California monasteries by Spanish explorers and missionaries. Healthy benefits of apricots are many—from Vitamin A, Vitamin B1, Vitamin B2, Vitamin C, Niacin, to the minerals Phosphorus, Potassium, Calcium, and Iron.

Dates ;

Historically the tropical appearance of palm trees was noted in ancient documents, and on stone inscriptions uncovered by archaeological excavations and from multiple references in the Bible Scriptures. Ancient civilizations revered palm trees as symbols of fertility, peace, and victory. Palm tree images were struck and minted on ageless coins of the Greeks and Romans. The trees were an economic resource for the exporting of high quality, edible dates into areas outside the Middle East and Africa. The Jews ate the palm tree dates; the tree juices were fermented into wine; the trunk of the palm tree was used as construction timber; and the palm leaves were woven into baskets, mats, brooms, beds, ropes and made into furniture. These delicious fruits contain oil, calcium, sulfur, iron, potassium, phosphorous, manganese, copper and magnesium which are all beneficial for health.

Raisin ;

Raisin, dried fruit of certain varieties of grape. Raisin grapes were grown as early as 2000 bc in Persia and Egypt, and dried grapes are mentioned in the Bible during the time of Moses. David (Israel's future king) was presented with “a hundred clusters of raisins” , probably sometime during the period 1110–1070 bc. Early Greeks and Romans adorned places of worship with raisins, and they were awarded as prizes in sporting events. Until the 20th century the chief raisin producers were Turkey, Iran, and Greece; by mid-century the United States had taken the lead. The health benefits of raisins include relief from constipation, acidosis, anemia, fever, and sexual dysfunction. Raisins have also been known to help in attempts to gain weight in a healthy way, as well as its positive impact on eye health, dental care, and bone quality.

Dried Plums ;

Plums (Prunus domestica) date back in writing to 479 B.C. They were prominent in the writings and songs of Confucius which include a listing of popular foods of Chinese culture. In 65 B.C., Pompey the Great introduced the plum to the orchards of Rome, and Alexander the Great eventually brought them to the Mediterranean regions. Early American colonists found wild plums growing along the east coast, but today the common European plum has replaced the native wild plum in popularity and as a commercial crop. Plums are now cultivated fruit in the world, second only to apples. Dried plums are often called prunes. This fruit may be dehydrated in an oven or in the sun, and they resemble large, black raisins. The leathery skin and moist flesh provide nutritional benefits. Consult your physician before eating dried plums to correct medical issues. Dried plums contain quite a bit of fiber – 12.4 grams per 1-cup serving. Eating them has long been a home remedy for constipation because of the fiber content.



DRIED FRUIT

Dried fruits have been widely accepted by people around the world in their daily lives. They are small but concentrated packages of nutrition, high in fiber, potassium. Easy to digest, they are good cleansers of blood and improve our digestive system.

Our product range includes dried orange, sour cherry, cherry, strawberry, prunes, lemon, persimmon, apple, mulberry, raisins and dates.

We know that every ingredient
that goes into a recipe must be
perfect. That's why we ensure
that all our clients get the best
dried fruits.

ART OF TASTE



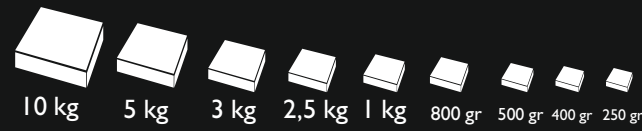


LERIDA



Package Sizes

1x10kg, 1x5kg, 4x3kg, 4x2,5kg, 12x1kg, 10x800gr, 24x500gr, 24x400gr
48x250gr



GARLAND



Package Sizes

48x250gr, 24x250gr, 60x200gr, 24x500gr



PROTOBEN



Package Sizes

1x10kg, 1x5kg, 4x3kg, 4x2,5kg, 12x1kg, 10x800gr, 24x500gr, 24x400gr
48x250gr

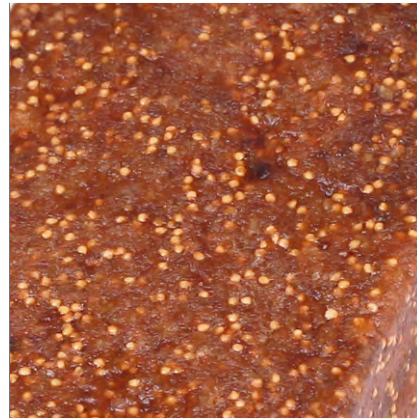
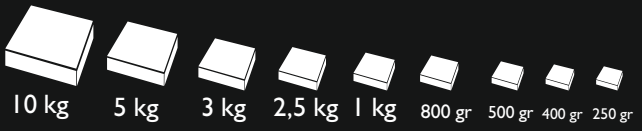
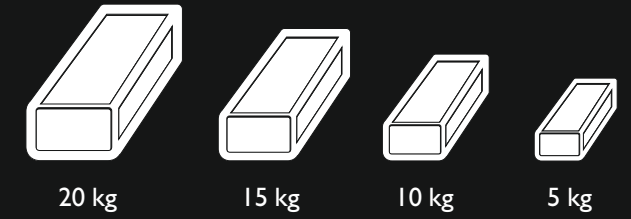


FIG PASTE



Package Sizes

5kg, 10kg, 15kg, 20kg

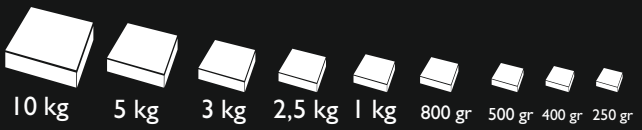


PULLED



Package Sizes

1x10kg, 1x5kg, 4x3kg, 4x2,5kg, 12x1kg, 10x800gr, 24x500gr, 24x400gr
48x250gr



DICED FIG



Package Sizes

5mmx5mm 5kg, 10kg
5mmx8mm 5kg, 10kg
8mmx8mm 5kg, 10kg
10mmx10mm 5kg, 10kg

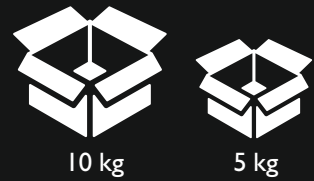


NATUREL



Package Sizes

5kg, 10kg

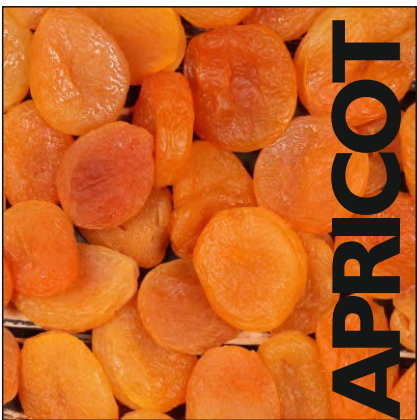


BAGLAMA



Package Sizes

4x3kg, 5kg, 10kg



SUN DRIED
APRICOT



Package Sizes

48x250gr, 24x400gr, 24x500, 10x800gr, 4x3kg, 1x5kg, 1x12,5kg



LAYER



Package Sizes

24x500gr, 24x400gr, 24x250gr, 48x250gr



QUALITY COMES FIRST

Our notable characteristic which distinguishes us from our competitors is to create added value on our best quality raw fruits by processing them in a hygienic facility in accordance with legislations and food safety principles. To create an international high standard brand which is identified with trust and quality. To sustain the reliability of our trade mark and to make it profitable by continuously following the sectoral and technological improvements. To continuously improve the quality management and food safety system. To cover the expectations of our customers, suppliers, and workers by building long term relations with them via consistent management. To improve the perfection of our workers and to reach our target all together.





Mesudiye Mah. Çağlayan Sk. No:8 Germencik/Aydın/Türkiye
T. +90 256 563 1014 F. +90 256 563 1015
info@seyrekfood.com

www.seyrekfood.com

