



KALE
FLOUR

www.kaleflour.com

“a world-class flour”

About Us...

Since our establishment in 1984, Kale Flour Milling has always pursued the latest and leading technologies in flour milling. By continuing our tradition of using the latest milling technology, we have become one of the best known producers of wheat flour in Turkey. A brief look at our history will show that, as a company, we have always strived to be a pioneer in the milling industry in our region. Today, we continue the practice of using the most efficient production methods available to produce the highest quality flour.

Quality in all aspects is a part of our corporate culture. This quality is ensured by the most critical asset of our business, the employees and staff. Our people, coupled with the support of state-of-the-art technology, ensure that only products of superior quality reach our customers.

Kale Flour Milling is currently exporting wheat flour to three continents. We are continually increasing our business relationships with other countries around the globe.

Production Unit...

Our daily production capacity is 250 MT/day of wheat milling in our modern production facilities.

Wheat Storage Capacity: 15.000 MT
Flour Silo Capacity : 1.000 MT
Sack Storage Capacity : 10.000 sacks of 50 kg bags

Our quality perceptiveness starts with the initial purchase of wheat and continues until the final product. Each production stage is carefully controlled by our food engineers and experts. Our quality is confirmed by International Standards. We have a ISO 9001:2008 Quality System and a ISO 22000:2005 HACCP Hygiene System. Our products are certified as HALAL.

We can provide any specification per customer requests and offer the best professional service with competitive prices. Our products can be packed according to customers' requirements.

We provide flour to:

- Bakeries
- Noodle Producers
- Biscuit Producers
- Import Agencies
- Wholesale and Retailers
- Food Service Distributors



Products...

Wheat Flour for Bread:

A very popular quality flour used for preparing straight dough to make bread and buns and other fermented goods, which possess the most appetizing aroma and flavour, with silky smooth texture and golden crust.

Applications: All kind of breads.

Wheat Flour For Noodle:

A high quality blend to produce the desired bright lemon yellow colour, good biting quality with better shelf-life.

Applications: Instant noodle, wet noodle, dry noodle, fried noodle.

Wheat Flour for Pastry & Cake:

High quality air-classified cake flour suitable for producing a wide range of cakes. It gives excellent volume with soft, fine texture to the finished product.

Applications: Pastry products and cakes.

Wheat Flour for All-Purpose:

All-purpose flour is a blended wheat flour with an intermediate gluten level which is marketed as an acceptable compromise for most household baking requirements.

Applications: hamburger and hot dog buns, rolls, pancakes, waffles, biscuits, scones, cookies, quick breads, pizza dough, breadsticks, tortillas, muffins, choux paste, pastries.

Wheat Flour for Biscuit:

A high quality flour specially formulated for products requiring low protein.

Applications: Biscuits, cookies, wafers, snack products, spring rolls skin.

Wheat Flour for Wholemeal:

Wholemeal flour is a high-protein high-fibre flour specially milled for the health-conscious consumers of wholemeal bread.

Applications: Whole wheat breads and rolls, multigrain breads, pita breads, specialty breads.

Certificates...



Work Permit



Food Registration Certificate



ISO 22000:2005



ISO 9001:2008



Halal Certificate





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“from fields to your meals”

KALE
FLOUR

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HALAL