



# Amasya® Flour Mill

*"Natural and High Quality"*









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## AMASYA GROUP OVERVIEW

Amasya Flour is one of the most important Mill Company in Black Sea Region in Turkey since 1978. Milling capacity has increased to 400 Mton per day from 40 Mton per day in 2006.

Our Sister company "Emka Hasbirlik Tarım ve Hayvancılık Limited Sti" purchased production farm for 500 livestock located at Kayabasi Village bound to Amasya city center on a area of 15'000 m2 and began its trade activities in 2011.





# INTRODUCTION

"Amasya Un Gıda San. Tic. Ltd." gives priority first to stability and quality since its launching date, has become a preferred trademark, which products are required in a short time. Our company, which develops its production technology permanently and increases its inventory capacity day by day with its storage area of 30'000 tons. Amasya Flour Mill reaches easily to domestic and international market by the railway 2 km away and Samsun Port 120 km away from production plants.

Export business began with Middle East and expanded to Africa, Asia and Central American countries.

With its experienced and professional employees, our company gained a corporate identity under second generation executives, who took over the duty after Mr. Ibrahim Gur, founder of our company, without sacrificing the principle "stability and quality".





Amasya Flour's current milling capacity which is 400 MTon/day will reach 600 MTon/day with new extensions. Production environment is highly hygienic.

The Mill is equipped with latest Ugur Technology 2013 and fully automated production systems.





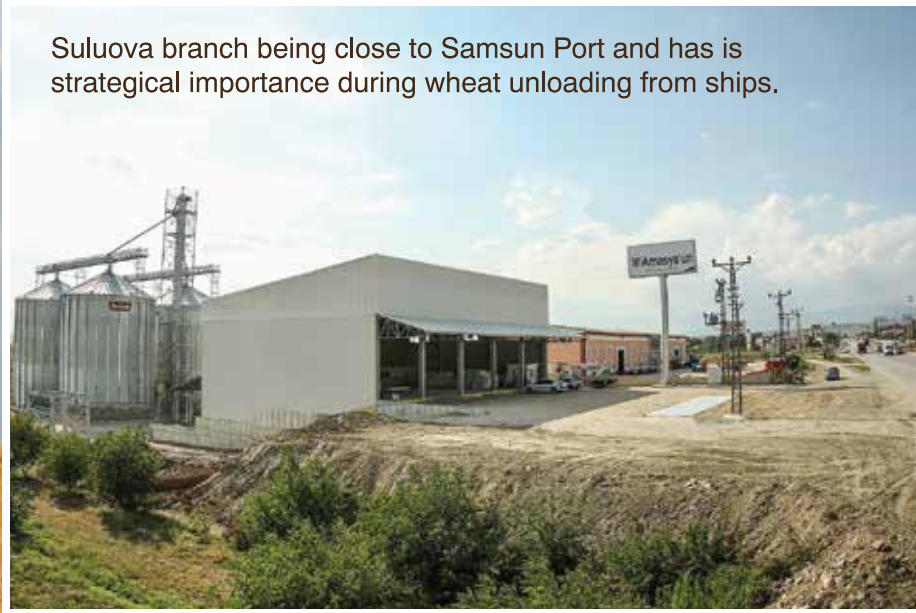
Production based on  
SNI, HACCP, ISO and HALAL standarts.



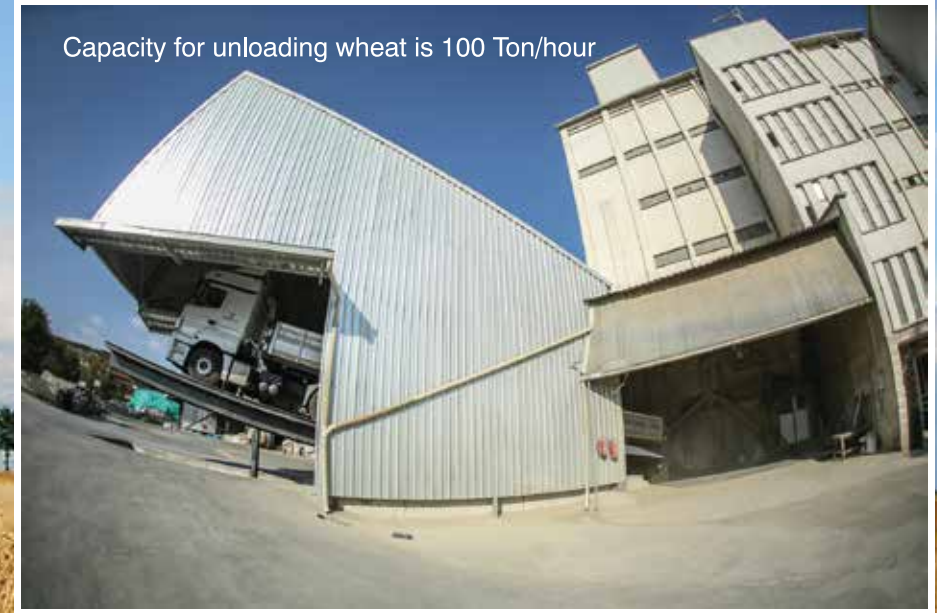
Laboraty includes latest technology for analysis with modern machines as Brabender, Chopin and Perten. Containers fit for food are loaded from factory zone.



Factory has also discharge unit for wheat and directly connected to the silos by internal system.



Suluova branch being close to Samsun Port and has is strategical importance during wheat unloading from ships.



Capacity for unloading wheat is 100 Ton/hour





**ISO 9001:2008**  
Quality Management System

**ISO 22000:2005**  
Food Safety Management System



Capacity to load 15 containers/day.



Amasya Flour Mill has 4 different branches which are strategically located in separated regions.



# Bread



Wet Gluten : min 28%  
Protein : min 12%  
Ash : max 0,60%  
Moisture : max 14%



Wet Gluten : min 25%  
Protein : min 11%  
Ash : max 0,65%  
Moisture : max 14%



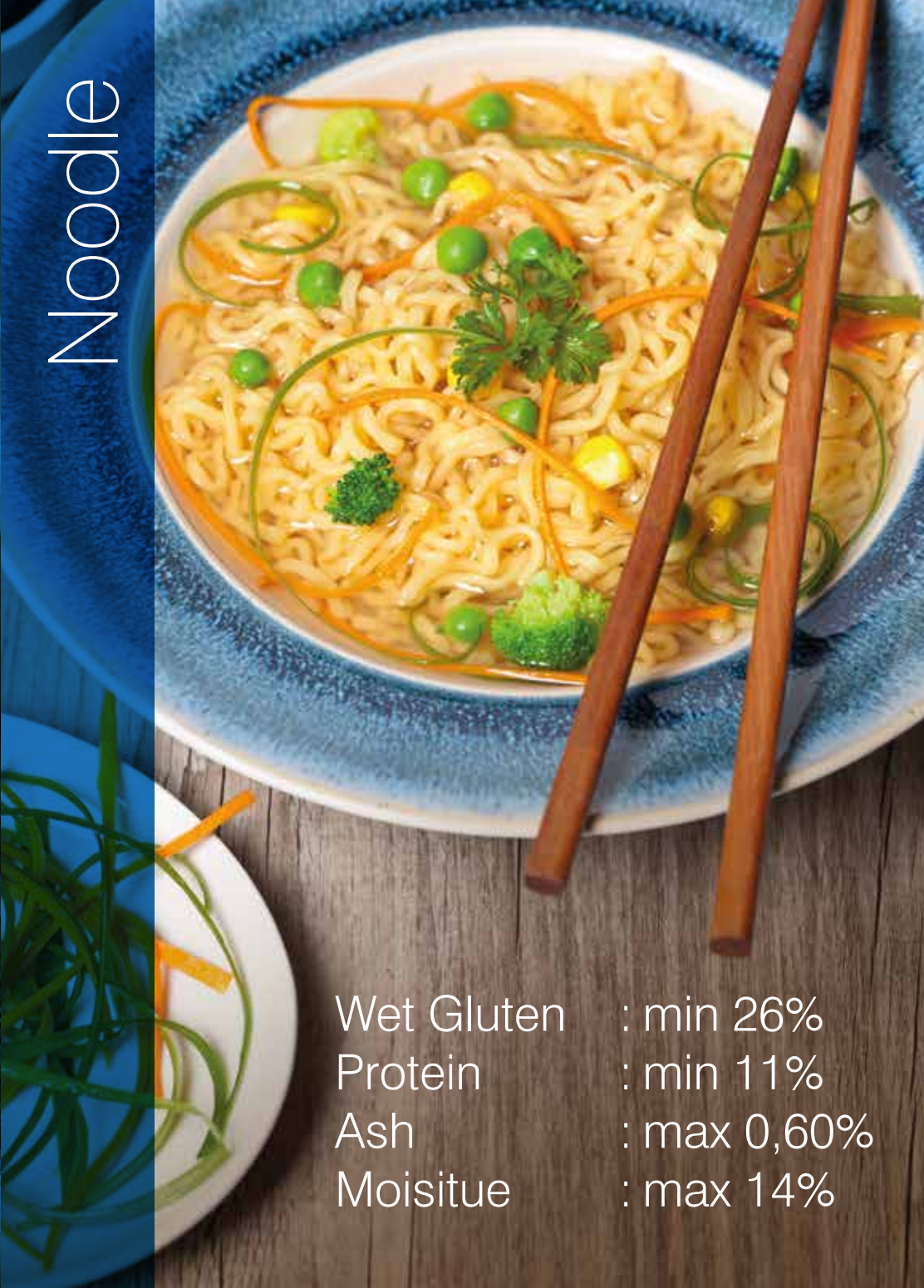
# Pita Bread

Wet Gluten : min 28%  
Protein : min 12%  
Ash : max 0,55%  
Moisture : max 14%



# Noodle

Wet Gluten : min 26%  
Protein : min 11%  
Ash : max 0,60%  
Moisture : max 14%





# Biscuits

Wet Gluten : min 20%  
Protein : min 10%  
Ash : max 0,65%  
Moisture : max 14%

# Acqua Feed

Wet Gluten : min 35%  
Protein : min 13,5%  
Ash : max 1%  
Moisture : max 14%



Wheat imported origine from Russia, Kazakistan, Ukrain and Australia.



Wheat flour exported in Africa, Asia, Middle East, Central America and South America to more than 20 countries.











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