



cheezmir



www.hasaltarim.com



@cheezmirofficial



Hasal is a family company established in 1930 and located in Izmir, Turkey. Our company, which sold food materials until 1954, entered the starch industry after 1954 and since then Hasal has been undertaking the sale of other food ingredients and starches. We are dealing in the trade of starches (native and modified), isoglucose, glucose syrups, fructose syrups, isoblends, dextrose, maltodextrin, stabilisers, fibers, enzymes, emulsion agents, egg powder, natural colorants, natural spice extracts, natural antioxidants. Additional to our trading part, we produce modified starches (for dairy / meat / sauce / confectionery industries), stabiliser mixtures, analogue and vegan cheese premixes. We also produce gluten free flour mixes, analogue & vegan cheese and fig molasses.

For more information: www.hasaltarim.com

PRODUCTS

TRADING PRODUCTS

NATIVE STARCHES
MODIFIED STARCHES
GLUCOSE SYRUPS
FRUCTOSE SYRUPS
MALTODEXTRIN
DEXTROSE
HYDROCOLLOIDS
EGG POWDERS
VEGETABLE FIBRES
ENZYMES
NATURAL HERBAL EXTRACTS
NATURAL ANTIOXIDANTS
NATURAL COLOURANTS

MANUFACTURED PRODUCTS

MODIFIED STARCH MIXTURES
STABILISER MIXTURES
ANALOGUE & VEGAN CHEESE MIXTURES
ANALOGUE & VEGAN CHEESES
GLUTEN FREE FLOUR
FIG MOLASSES

CERTIFICATES



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CHEEZMIR VEGAN CLASSIC

Cheezmir Vegan created for people who wants to enjoy high quality vegan, gluten free and lactose free cheese. It has got melting and shredding ability like a real cheese. Cheezmir Vegan comes in almost every form that traditional dairy-based cheese does.

CHARACTERISTIC FEATURES

STRETCHING	✗
MELTING	✓
SHREDDING	✓
BURNING	✗

PACKAGE TYPES

BLOCK	2 kg individual bags
SLICED	2 mm, 3 mm, 35 mm options
SHREDDED	0.5 kg to 5 kg bags





CHEEZMIR VEGAN-S

Cheezmir Vegan-S is a vegan cheese with superior stretching. It is a lactose free and gluten free cheese. Due to extraordinary textural and functional properties, we have achieved perfect melting, shredding and stretching while eliminating the burning. Cheezmir Vegan-S is easily sliceable, easy shredding, stretching ability with 0% dairy protein which is unique in the world.

CHARACTERISTIC FEATURES

STRETCHING	✓
MELTING	✓
SHREDDING	✓
BURNING	✗

PACKAGE TYPES

BLOCK	2 kg individual bags
SLICED	2 mm, 3 mm, 35 mm options
SHREDDED	0.5 kg to 5 kg bags





CHEEZMIR ANALOGUE

We have created Cheezmir Analogue to provide alternative ways to the traditional dairy habits. We are providing cost effective solutions to replace mozzarella cheese by offering our processed cheese to Horeca, pizza chains and dairy producers.

Normal mozzarella cheese price depends on milk prices, however unlike the normal mozzarella, our cheese has less fat and less protein inside due these facts we have lower cost despite of these melting, shredding and stretching abilities are same with normal mozzarella cheese.



CHARACTERISTIC FEATURES

STRETCHING	✓
MELTING	✓
SHREDDING	✓
BURNING	✗

PACKAGE TYPES

BLOCK	2 kg individual bags
SLICED	2 mm, 3 mm, 35 mm options
SHREDDED	0.5 kg to 5 kg bags





CHEEZMIR VEGAN SLICES

Slices are 2-35 mm thickness.

Dimensions: 10x10x4

Each package weighs 250 gr cheese.



CHEEZMIR VEGAN SHREDDED

Cheezmir Vegan Shredded comes in 0,5 kg to 5 kg packages.



CHEEZMIR VEGAN BLOCK

Dimensions: 30x8x8

Each package weighs 2 kg blocks.



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