



NAZ GROUP, is one of the leader food manufacturing companies in Turkey and also a leading manufacturer of agricultural products which are operating in the modern world technology and the highest capacity, producing high quality products within and above the world standards.

Naz GROUP is one of the leading players of our economy, taking the Turkish economy to higher levels since 1980 with giant business enterprise operating in many areas. It represents Turkey in foreign in many fields from the food sector. Performing the majority of its activities in export channels with engaged in sales to more than 65 countries, most of its own brands are the market leader especially in Middle East and Africa markets.

Due to the fact that NAZ GROUP using carefully selected raw materials in the production, the product quality is very well and worldwide recognized. In the factory which are well installed with most advanced technology and computer control system, different shapes of best quality agricultural products are produced and continuously quality controlled by the experts in the electronically equipped laboratories, in every step of production. We also have ISO 9000 and ISO 22000 quality Certificate and GOST-R, FDA certificates.



Premium Quality
طعام صحي حياة صحية



طعام صحي حياة صحية

Premium Quality



1L



1L



1.8L



3L



5L



18L

1. ORGANİZE SANAYİ BÖLGESİ 83102 NOLU CADDE NO:20 ŞEHİTKAMİL / GAZİANTEP / TÜRKİYE

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Premium Quality
طعام صحي حياة صحية



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RBD Palm Olein
Packing
Jerry Can:3 L

RBD Palm Olein
Packing
Jerry Can:5 L

RBD Palm Olein
Packing
Jerry Can:20 L

RBD Palm Olein
Packing
Jerry Can:25 L



Shortening 36-39
Packing
Carton:20 Kg

Shortening 38-40
Packing
Carton:20 Kg

Shortening 40-42
Packing
Carton:20 Kg

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Type - 550

● FEATURES

% Humidity proportion :	14.5	Max
% Cinder proportion (K.M.):	0.55	Max
% Protein :	11.5	Min
% Wet Gluten :	27.5	Min
Index :	80	Min
Sedimentation :	33	Min
Delayed Sedimentation :	38	Min

● ALVEOGRAPH AMOUNTS

Energy (Fb) :	180 10E-4J	Min
Resistance(T) :	57 mmH2O	Min
Elongation(A) :	110 mm	Min
Water absorption (HYDHA) :	55.0 %	Min

● USING AREAS

It can be used for all types of bread production

● USING CHARACTERISTICS

Good baking and roll dough by knife
Bright shell formation
You can not see slit or split on shell
Homogeneous form for bread
Late Stale

● PACKAGE TYPE

In 50 kg sack
5kg packet of flour
2 kg packet of flour
1 kg packet of flour

Flour for Cake- Patty

● FEATURES

% Humidity proportion :	14.5	Max
% Cinder proportion (K.M.):	0.55	Max
% Protein :	12.6	Min
% Wet Gluten :	31.0	Min
Index :	90	Min
Sedimentation :	40	Min
Delayed Sedimentation :	55	Min

● ALVEOGRAPH AMOUNTS

Energy (Fb) :	240 10E-4J	Min
Resistance(T) :	60 mmH2O	Min
Elongation(A) :	120 mm	Min
Water absorption (HYDHA) :	56.5 %	Min

● USING AREAS

It can be used for all types of patty, cakes and pastry

● USING CHARACTERISTICS

You can get more product thanks to high water absorption
Intense and easy to process dough feature
When you are cooking, this dough has good colour and after cooking it is crispy
Under suitable condition, it remains fresh and soft for a long time

● PACKAGE TYPE

In 50 kg sack
In 25 kg sack
10 kg paper sack
In 5 kg packet of flour
In 2 kg packet of flour
In 1 kg packet of flour

Type - 650

● FEATURES

% Humidity proportion :	14.5	Max
% Cinder proportion (K.M.):	0.65	Max
% Protein :	11.8	Min
% Wet Gluten :	29.0	Min
Index :	85	Min
Sedimentation :	35	Min
Delayed Sedimentation :	42	Min

● ALVEOGRAPH AMOUNTS

Energy (Fb) :	200 10E-4J	Min
Resistance(T) :	58 mmH2O	Min
Elongation(A) :	115 mm	Min
Water absorption (HYDHA) :	55.5 %	Min

● USING AREAS

It can be used for all types of bread production

● USING CHARACTERISTICS

You get more product based on high water absorption
Good baking and roll dough by knife
Bright shell formation
You can not see slit or split on shell
Homogeneous form for bread
Late Stale

● PACKAGE TYPE

In 50 kg sack
In 25 kg sack

Flour For Pita

● FEATURES

% Humidity proportion :	14.5	Max
% Cinder proportion (K.M.):	0.65	Max
% Protein :	12.4	Min
% Wet Gluten :	30.0	Min
Index :	87	Min
Sedimentation :	37	Min
Delayed Sedimentation :	47	Min

● ALVEOGRAPH AMOUNTS

Energy (Fb) :	220 10E-4J	Min
Resistance(T) :	58 mmH2O	Min
Elongation(A) :	130 mm	Min
Water absorption (HYDHA) :	56.0 %	Min

● USING AREAS

It can be used for all types of pita and lavash

● USING CHARACTERISTICS

Intense and easy to process and shape dough feature
You can get more product thanks to high water absorption
High elasticity dough
Dough provides efficient and regular work due to dough resistance against time
Easy to roll dough and good colour feature
When you are cooking, it does not dry and wheat
Under suitable condition it remains fresh and saves feature

● PACKAGE TYPE

In 50 kg sack

Type - 850

● FEATURES

% Humidity proportion :	14.5	Max
% Cinder proportion (K.M.):	0.85	Max
% Protein :	11.6	Min
% Wet Gluten :	28.0	Min
Index :	80	Min
Sedimentation :	30	Min
Delayed Sedimentation :	32	Min

● ALVEOGRAPH AMOUNTS

Energy (Fb) :	180 10E-4J	Min
Resistance(T) :	56 mmH2O	Min
Elongation(A) :	115 mm	Min
Water absorption (HYDHA) :	55.0 %	Min

● USING AREAS

It can be used for all types of bread, pita, lavash, bagel and tandoori bread production

● USING CHARACTERISTICS

High elasticity dough
Good baking and roll dough by knife
Bright shell formation
You can not see slit or split on shell
Homogeneous form for bread
Late stale

● PACKAGE TYPE

50 kg sack

Flour for Pastry

● FEATURES

% Humidity proportion :	14.5	Max
% Cinder proportion (K.M.):	0.55	Max
% Protein :	12.8	Min
% Wet Gluten :	32.0	Min
Index :	90	Min
Sedimentation :	40	Min
Delayed Sedimentation :	57	Min

● ALVEOGRAPH AMOUNTS

Energy (Fb) :	250 10E-4J	Min
Resistance(T) :	63 mmH2O	Min
Elongation(A) :	125 mm	Min
Water absorption (HYDHA) :	56.5 %	Min

● USING AREAS

It is suitable for all types of Pastry.

● USING CHARACTERISTICS

More products based on high water absorption
High elasticity and intense dough production
To roll dough thin easily and not to slit
When you are cooking, it does not make thick side.

● PACKAGE TYPE

In 50 kg Sack

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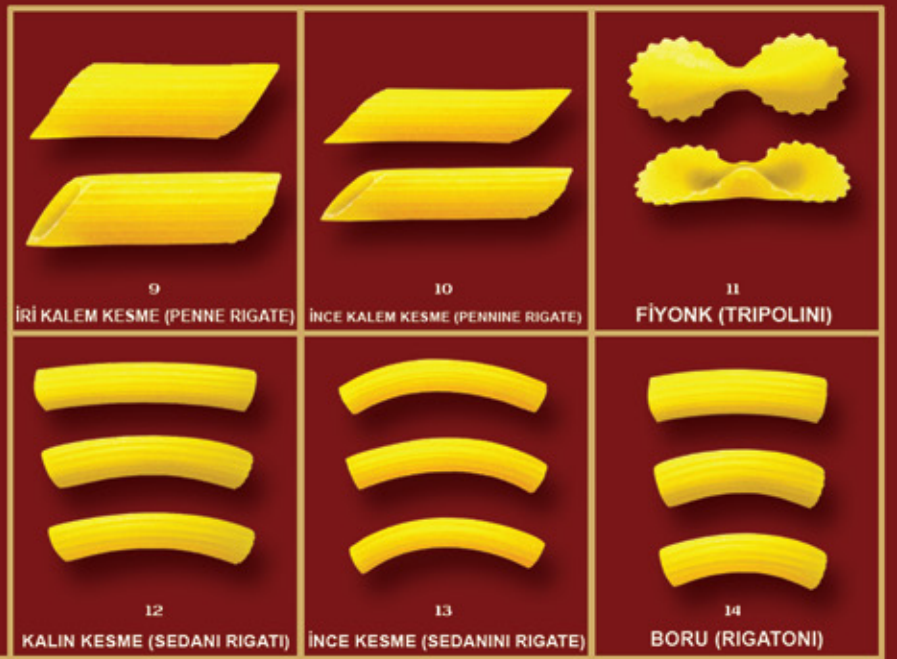
Good Food

Good Life...



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400 Gr



800 Gr



2 KG



4.5 KG



420 Gr



500 Gr

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