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tarım

FRUIT & VEGETABLES PRODUCT CATALOG

We aim to provide service for our customers, by using the latest products of technology.



ABOUT US

We aim to provide service for our customers, by using the latest products of technology. Getting the quality products within the sector of fruit growing is extremely important as well as preserving them within the proper storehouse conditions. It is made expense and, not least, endeavored for each fruit plucked from its branch. It is necessary to preserve the products at best conditions, until high time, according to supply and demand equilibrium of the market in order to respect for labor and convert the expenses into the profit. The period during which fruit was stored traditionally and according to classical methods has come to an end. The quality fruits have been started to be produced in the gardens established by modern methods in our country. However, the fruits procured with a great effort and high expenses cannot be preserved within the cold air containers which have modern methods and technology-equipped machine equipments. Therefore, we take honor and pride in presenting our cold air storages which the latest technology and systems are used for our customers. We thank in advance our customers who prefer to work with us on this area.

There are three kinds of cold air storages; normal, control atmosphere system and dynamic control atmosphere. Our moisturizing and cooling systems are made with automatic machines for all storages including our normal storages. Evaporation method is used for moisturizing. The panels of our rooms have non-combustible and air tight features. Our automatic moisturizing and cooling machines are integrated into central automation track and trace system. Thus, our customers can track the products via telephone message or internet for 24 hours. As of season-end, heat and moisture values within time taken from the product storage entrance to the product storage exit can be given you as a daily graphic report. We would like you to know in advance that your products will be preserved according to National norms and the EU standards.

The products in our rooms are controlled by leading technical experts and our engineers every day. Periodically, the products are subjected to starch, toughness and weight loss tests. According to modern data, heat, moisture, oxygen and carbon dioxide rates are arranged. In this reason, we cannot make our apples listen to classical music, but we would like you to know that we protect them from hostilities better than anyone else. We use the latest technology in order to preserve them as fresh as they were on the branch. Our storages are unique in Turkey which have dynamic control atmosphere feature with the latest technology.

Our quality will add the extra quality to your products; SARAYLIM Cold Air Storages will be a brand in its area. We appreciate your preference on the quality and brand, and wish you nice and prosperous days.

Chairman of the Executive Board

Mustafa ILICA



OUR MISSION

To present the fresh, healthy and quality products like the fruits in their branch. To transport our products by packaging them according to their type, color and length within the scope of EU Standards to the consumers. To be a brand preferred and demanded in domestic and foreign markets. To preserve any kind of fruit and vegetable from our producers under control of leading expert teams in our storages with the latest technological equipments. Finally, our mission is to enrich the current market conditions with sound, high quality and diverse packaging techniques that are innovative as well as modern.

OUR VISION

To increase the our available 6.000 ton capacity to 14.000 ton in order to preserve the products of our fruit producers long period of time in our country and region under favorable conditions and within our modern storages. To avail our customers of our storages which have control atmosphere and dynamic control atmosphere established with the latest technology. To transport the products with quality and healthy packages by classifying the products under color, dimension, basis weight to the consumers in order to provide standardization within the scope of the EU standards. To be a model for our people by raising different products as the quality and variety in our fruit gardens, to share our experience, to support our producers to be invested in this area, to play a locomotive role. To use alternative production methods, to contribute to the national economy by using effectively our idle lands.



*healthy
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COLD AIR STORAGES

The building of first Phase Cold Air Facility has been started with 3.000 tones capacity in 2014 and this capacity has been increased to 6.000 tones in 2016 in Çorum Organized Industrial Site. Also, since 2010, there is a cold air storage which has 400 tones capacity, established and in service. The latest technological opportunities have been used in the building of our storages. 3.000 tones of them are control atmosphere and another 3.000 tones are dynamic control atmosphere. Before the products go into our storages, they are sterilized in our special pools against the diseases from the gardens. The transfer of bacteria from the produce to the consumer is prevented.

95% of cold air storages around Turkey are classic storages, the remaining 5% of them are control atmosphere. In Europe, 95% of them are control atmosphere, 5% of them are classic storage. A part of our storages are control atmosphere, the other part of them are dynamic control atmosphere. Dynamic control atmosphere storages have the latest technology and their numbers are limited. As of now in Turkey, the cold air storage which has ONE dynamic control atmosphere and is active, belongs to us except for the ones owned by the research institutions.

The working principle of the control atmosphere system in our storages is as follows. The doors which have a special manufacture and 0% tightness feature are closed and locked with the special devices after the fruits are stored within the storage. Air within the storage is cleaned out with the modern devices and almost 0, 5-1% oxygen remains within the storages. The gases taken from air are separated with the electronic devices and nitrogen gas which is obtained by separating from air is given inside without any chemical and additional agent. Ethylene gas released from the fruit is an odor aroused from deterioration. Cleaning out oxygen from inside the storage and giving nitrogen gas stops ethylene gas emission. Because of the fact that specific weight of nitrogen gas is much more than ethylene gas, nitrogen gas covers the fruit, gas does not move, the fruit falls fast asleep before dying. This method is the fainting system used in the operations and we make use of this method within our storages. Therefore, vitality of fruit seeds determinately continues, the fruit preserves its color, aroma and freshness like the first day. In normal storages, although the fruits remain for 5-6 months, these products can be preserved up to 10 months within our storages.



The storages which have dynamic control atmosphere are the latest technology system arrived at in this area in the world. The biggest difference of this system than the control atmosphere storages is that the reaction of the fruit grounds on anaerobic environment through the sensor within the storage. While the oxygen of storage inside is cleaned out by electronic devices, the rate of carbon dioxide is increased. When oxygen reaches an almost average of 0, 5, the fruit gets stressed and starts to give a reaction. The vibrations are evaluated like heart graphics in electronic medium and less anaerobic environment in which the fruit can stay fresh without dying is determined. This medium is always under control with the electronic devices. When the fruit needs the machines give oxygen inside the storage or they decrease the amount of oxygen if it is not necessary. This way, the fruit can be preserved for 12 months with its first day freshness without making use of applications such as Smartfresh, and Sancyfresh. This is the latest technology arrived at in cold air storage in the world. This technology comes with us to Çorum and is taken into all of our producers and traders' service.

There are automatic moisturizing and heat arrangement units in our storages. All kinds of arrangements are provided with the electronic devices. Our storages have traceable features. The instant watch of heat, moisture, oxygen, carbon dioxide and nitrogen rates in storages can be possible for 24 hours by the computer, distance internet, cell phone. In addition, storage medium in the period from the date the product goes into the storage to the time the product is sold, can be taken in written report for each 10 minutes intervals, if required, all data can be given all customers.

According to future developments in the field of fruit storage, we will always follow the most modern facilities of the world and modernize our available facilities according to this. We will do more what the capacity of cold air storage needs about fruits and vegetables in Çorum and bring the cooling facilities of our region which have the maximum capacity to our city. We will studiously preserve the fruits and vegetables our public grows except the fruits we produce from our garden. We will assume a locomotive role especially in the field of fruit growing in order that Çorum is an open market in the future.





APPLE

Apple trees are cultivated worldwide and are the most widely grown species in the genus *Malus*. The tree originated in Central Asia, where its wild ancestor, *Malus sieversii*, is still found today. Apples have been grown for thousands of years in Asia and Europe and were brought to North America by European colonists. Apples have religious and mythological significance in many cultures, including Norse, Greek, and European Christian tradition.

Apples grown from seed tend to be very different from those of their parents, and the resultant fruit frequently lacks desired characteristics. Generally, apple cultivars are propagated by clonal grafting onto rootstocks. Apple trees grown without rootstocks tend to be larger and much slower to fruit after planting. Rootstocks are used to control the speed of growth and the size of the resulting tree, allowing for easier harvesting.

There are more than 7,500 known cultivars of apples. Different cultivars are bred for various tastes and uses, including cooking, eating raw, and cider production. Trees and fruit are prone to a number of fungal, bacterial, and pest problems, which can be controlled by a number of organic and non-organic means. In 2010, the fruit's genome was sequenced as part of research on disease control and selective breeding in apple production.

- 1.1 - RED DELICIOUS
- 1.2 - GRANNY SMITH
- 1.3 - GOLDEN DELICIOUS
- 1.4 - FUJI
- 1.5 - CRISPY PINK
- 1.6 - AMASYA MISKET



eat an apple every day



good food, good future



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*kiwi may be eaten raw, made into juices,
used in baked goods, prepared with meat or used as a garnish*

Kiwi

Kiwifruit (often shortened to kiwi in North America and continental Europe) or Chinese gooseberry is the edible berry of several species of woody vines in the genus *Actinidia*. The most common cultivar group of kiwifruit (*Actinidia deliciosa* 'Hayward') is oval, about the size of a large hen's egg: 5–8 centimetres (2–3 inches) in length and 4.5–5.5 cm (1+3/4–2+1/4 in) in diameter. It has a thin, fuzzy, fibrous, tart but edible light brown skin and light green or golden flesh with rows of tiny, black, edible seeds. The fruit has a soft texture with a sweet and unique flavour.

Kiwifruit is native to central and eastern China. The first recorded description of the kiwifruit dates to the 12th century during the Song dynasty. In the early 20th century, cultivation of kiwifruit spread from China to New Zealand, where the first commercial plantings occurred. The fruit became popular with British and American servicemen stationed in New Zealand during World War II, and later became commonly exported, first to Great Britain and then to California in the 1960s.



2.1 HAYWARD



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PEARS

Pears are fruits produced and consumed around the world, growing on a tree and harvested in the Northern Hemisphere in late summer into October. The pear tree and shrub are a species of genus *Pyrus* /'paɪrəs/, in the family Rosaceae, bearing the pomaceous fruit of the same name. Several species of pears are valued for their edible fruit and juices, while others are cultivated as trees.

The tree is medium-sized and native to coastal and mildly temperate regions of Europe, North Africa, and Asia. Pear wood is one of the preferred materials in the manufacture of high-quality woodwind instruments and furniture.

About 3000 known varieties of pears are grown worldwide, which vary in both shape and taste. The fruit is consumed fresh, canned, as juice, or dried.

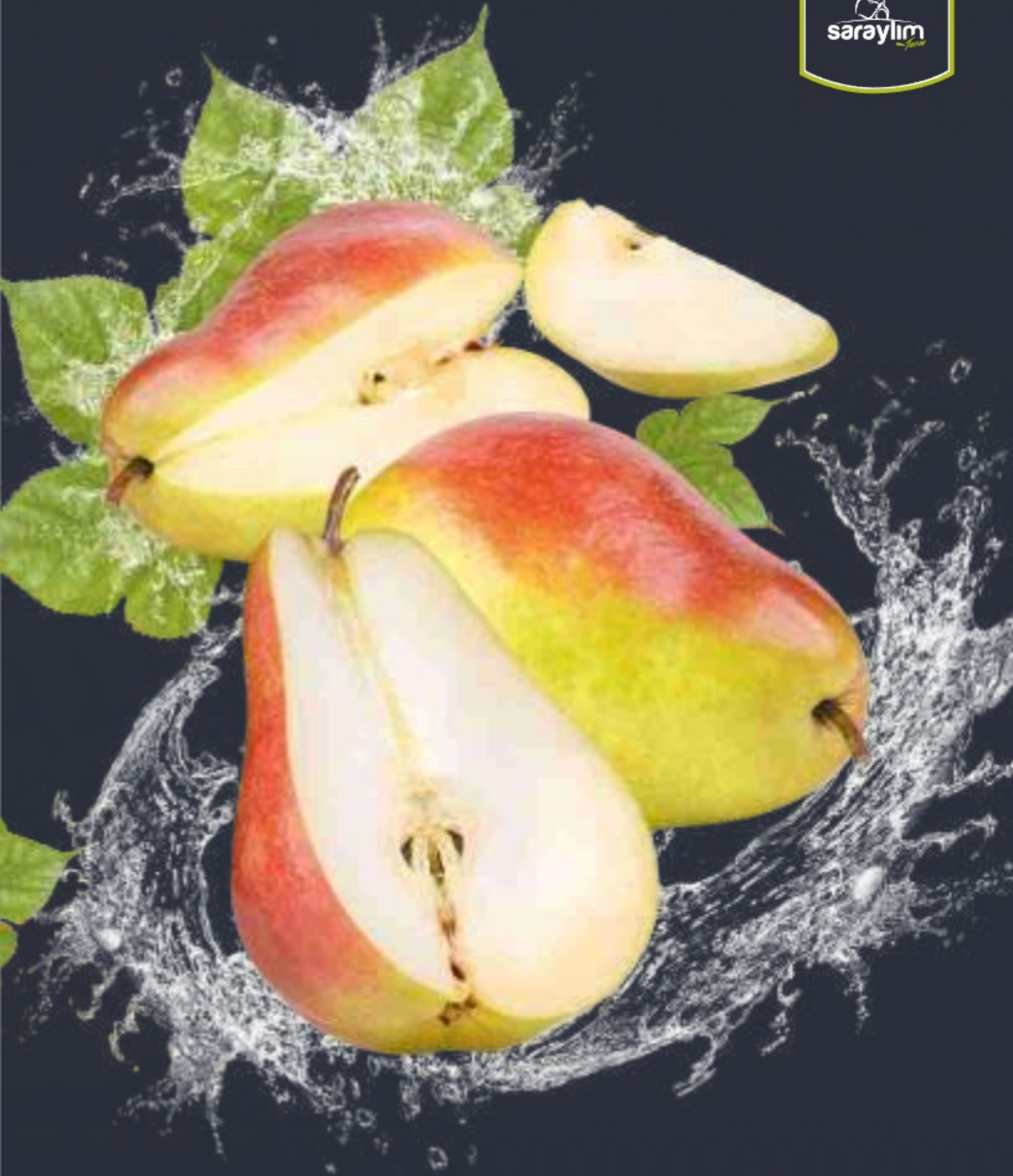
3.1 - SANTA MARIA

3.2 - DEVECI



Raw pear is 84% water, 15% carbohydrates and contains negligible protein and fat (table). In a 100 g (3+1/2 oz) reference amount, raw pear supplies 239 kilojoules (57 kilocalories) of food energy, a moderate amount of dietary fiber, and no other essential nutrients in significant amounts







QUINCE

It can be grown in almost any region at altitudes between 10 and 1000 m. It grows in sandy-loamy warm and permeable soils. It is resistant to cold. The temperature in the period of 7 °C is ideal for quince. Its production is done by seed, root shoots and cuttings. It is understood from historical studies that quince cultivation passed from Anatolia to Greece and Italy, was grown in Greece in 650 BC and spread to other European countries from there. Quince can be found in all countries of the world except Australia today. Turkey ranks first in quince production in the world.



quince is good for skin.



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PEACH

The peach (*Prunus persica*) is a deciduous tree first domesticated and cultivated in Zhejiang province of Eastern China. It bears edible juicy fruits with various characteristics, most called peaches and others (the glossy-skinned, non-fuzzy varieties), nectarines.

The specific name *persica* refers to its widespread cultivation in Persia (modern-day Iran), from where it was transplanted to Europe. It belongs to the genus *Prunus*, which includes the cherry, apricot, almond, and plum, in the rose family. The peach is classified with the almond in the subgenus *Amygdalus*, distinguished from the other subgenera by the corrugated seed shell. Due to their close relatedness, the kernel of a peach stone tastes remarkably similar to almond, and peach stones are often used to make a cheap version of marzipan, known as *persipan*.

Peaches and nectarines are the same species, though they are regarded commercially as different fruits. The skin of nectarines lacks the fuzz (fruit-skin trichomes) that peach skin has; a mutation in a single gene (*MYB25*) is thought to be responsible for the difference between the two.

5.1 - PEACH

3.2 - NECTARINES



Raw peach flesh is 89% water, 10% carbohydrates, 1% protein, and contains negligible fat. A medium sized raw peach, weighing 100 g (3.5 oz), supplies 39 calories, and contains small amounts of essential nutrients, but none is a significant proportion of the Daily Value (DV, right table). A raw nectarine has similar low content of nutrients.[73] The glycemic load of an average peach (120 grams) is 5, similar to other low-sugar fruits







In a 100-gram amount, raw apricots supply 48 Calories and are composed of 11% carbohydrates, 1% protein, less than 1% fat, and 86% water (table). Raw apricots are a moderate source of vitamin A and vitamin C (12% of the Daily Value each).



APRICOT

The apricot is a small tree, 8–12 m (26–39 ft) tall, with a trunk up to 40 cm (16 in) in diameter and a dense, spreading canopy. The leaves are ovate, 5–9 cm (2.0–3.5 in) long, and 4–8 cm (1.6–3.1 in) wide, with a rounded base, a pointed tip, and a finely serrated margin. The flowers are 2–4.5 cm (0.8–1.8 in) in diameter, with five white to pinkish petals; they are produced singly or in pairs in early spring before the leaves. The fruit is a drupe (stonefruit) similar to a small peach, 1.5–2.5 cm (0.6–1.0 in) diameter (larger in some modern cultivars), from yellow to orange, often tinged red on the side most exposed to the sun; its surface can be smooth (botanically described as: glabrous) or velvety with very short hairs (botanically: pubescent). The flesh is usually succulent, but dry in some species such as *P. sibirica*. Its taste can range from sweet to tart. The single seed or "kernel" is enclosed in a hard shell, often called a "stone", with a grainy, smooth texture except for three ridges running down one side.





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POMEGRANATE

The pomegranate (*Punica granatum*) is a fruit-bearing deciduous shrub in the family Lythraceae, subfamily Punicoideae, that grows between 5 and 10 m (16 and 33 ft) tall. The pomegranate was originally described throughout the Mediterranean region. It was introduced into Spanish America in the late 16th century and into California by Spanish settlers in 1769.

The fruit is typically in season in the Northern Hemisphere from October to February, and in the Southern Hemisphere from March to May. As intact sarcotestas or juice, pomegranates are used in baking, cooking, juice blends, meal garnishes, smoothies, and alcoholic beverages, such as cocktails and wine.

Pomegranates are widely cultivated throughout the Middle East and Caucasus region, north and tropical Africa, Iran, the Indian subcontinent, Central Asia, the drier parts of Southeast Asia, and the Mediterranean Basin.



i

The edible portion of raw pomegranate is 78% water, 19% carbohydrates, 2% protein, and 1% fat (table). A 100 g (3.5 oz) serving of pomegranate sarcotesta provides 12% of the Daily Value (DV) for vitamin C, 16% DV for vitamin K, and 10% DV for folate (table). Pomegranate seeds are a rich source of dietary fiber (20% DV) which is entirely contained in the edible seeds

pomegranate sauce

In Turkey, pomegranate sauce (Turkish: nar ekşisi) is used as a salad dressing, to marinate meat, or simply to drink straight. Pomegranate seeds are also used in salads and sometimes as garnish for desserts such as güllaç.[43] Pomegranate syrup or molasses is used in muhammara, a roasted red pepper, walnut, and garlic spread popular in Turkey.





i

Raw plums are 87% water, 11% carbohydrates, 1% protein, and less than 1% fat (table). In a 100-gram (3+1/2-ounce) reference serving, raw plums supply 192 kilojoules (46 kilocalories) of food energy and are a moderate source only of vitamin C (12% Daily Value), with no other micronutrients in significant content

PLUMS

Plums may have been one of the first fruits domesticated by humans. Three of the most abundantly cultivated species are not found in the wild, only around human settlements: *Prunus domestica* has been traced to East European and Caucasian mountains, while *Prunus salicina* and *Prunus simonii* originated in China. Plum remains have been found in Neolithic age archaeological sites along with olives, grapes and figs. According to Ken Albala, plums originated in Iran.[5] They were brought to Britain from Asia.

An article on plum tree cultivation in Andalusia (southern Spain) appears in Ibn al-'Awwam's 12th-century agricultural work, *Book on Agriculture*.

The name plum derived from Old English plume or "plum, plum tree", which extended from Germanic language or Middle Dutch, and Latin *prūnum*, from Ancient Greek προῦμνον *proumnon*,[9] believed to be a loanword from Asia Minor. In the late 18th century, the word, plum, was used to indicate "something desirable", probably in reference to tasty fruit pieces in desserts.

8.1 - BLACK DIAMOND



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AVACADO

The avocado (*Persea americana*) is a tree originating in the Americas which is likely native to the highland regions of south-central Mexico to Guatemala. It is classified as a member of the flowering plant family Lauraceae. The fruit of the plant, also called an avocado (or avocado pear or alligator pear), is botanically a large berry containing a single large seed.[6] Avocado trees are partially self-pollinating, and are often propagated through grafting to maintain predictable fruit quality and quantity.

Avocados are cultivated in tropical and Mediterranean climates of many countries, with Mexico as the leading producer of avocados in 2019, supplying 32% of the world total.

The fruit of domestic varieties has a buttery flesh when ripe. Depending on the variety, avocados have green, brown, purplish, or black skin when ripe, and may be pear-shaped, egg-shaped, or spherical. Commercially, the fruits are picked while immature, and ripened after harvesting.

9.1 - HASS

9.2 - FUERTE



Raw avocado flesh is 73% water, 15% fat, 9% carbohydrates, and 2% protein (table). In a 100 gram reference amount, avocado supplies 160 calories, and is a rich source (20% or more of the Daily Value, DV) of several B vitamins (such as 28% DV in pantothenic acid) and vitamin K (20% DV), with moderate contents (10–19% DV) of vitamin C, vitamin E, and potassium. Avocados also contain phytosterols and carotenoids, such as lutein and zeaxanthin







i

Raw strawberries are 91% water, 8% carbohydrates, 1% protein, and contain negligible fat (table). A 100 gram reference amount of strawberries supplies 33 kilocalories, is a rich source of vitamin C (71% of the Daily Value, DV), a good source of manganese (18% DV), and provides several other vitamins and dietary minerals in small amounts. Strawberries contain a modest amount of essential unsaturated fatty acids in the achene (seed) oil

STRAWBERRY

The garden strawberry (or simply strawberry; *Fragaria × ananassa*) is a widely grown hybrid species of the genus *Fragaria*, collectively known as the strawberries, which are cultivated worldwide for their fruit. The fruit is widely appreciated for its characteristic aroma, bright red color, juicy texture, and sweetness. It is consumed in large quantities, either fresh or in such prepared foods as jam, juice, pies, ice cream, milkshakes, and chocolates. Artificial strawberry flavorings and aromas are also widely used in products such as candy, soap, lip gloss, perfume, and many others.

The garden strawberry was first bred in Brittany, France, in the 1750s via a cross of *Fragaria virginiana* from eastern North America and *Fragaria chiloensis*, which was brought from Chile by Amédée-François Frézier in 1714. Cultivars of *Fragaria × ananassa* have replaced, in commercial production, the woodland strawberry (*Fragaria vesca*), which was the first strawberry species cultivated in the early 17th century.

The strawberry is not, from a botanical point of view, a berry. Technically, it is an aggregate accessory fruit, meaning that the fleshy part is derived not from the plant's ovaries but from the receptacle that holds the ovaries.[4] Each apparent "seed" (achene) on the outside of the fruit is actually one of the ovaries of the flower, with a seed inside it.



FIG

The fig is the edible fruit of *Ficus carica*, a species of small tree in the flowering plant family Moraceae. Native to the Mediterranean and western Asia, it has been cultivated since ancient times and is now widely grown throughout the world, both for its fruit and as an ornamental plant. *Ficus carica* is the type species of the genus *Ficus*, containing over 800 tropical and subtropical plant species.

A fig plant is a small deciduous tree or large shrub growing up to 7–10 metres (23–33 ft) tall, with smooth white bark. Its large leaves have three to five deep lobes. Its fruit (botanically an infructescence, a type of multiple fruit) is pear-shaped, 3–5 centimetres (1.2–2.0 in) long, with a green skin that may ripen toward purple or brown, and sweet soft reddish flesh containing numerous crunchy seeds. The milky sap of the green parts is an irritant to human skin. In the Northern Hemisphere, fresh figs are in season from late summer to early autumn. They tolerate moderate seasonal frost and can be grown even in hot-summer continental climates.



Raw figs are 79% water, 19% carbohydrates, 1% protein, and contain negligible fat (table). They are a moderate source (14% of the Daily Value, DV) of dietary fiber per 100-gram serving (74 calories), and do not supply essential micronutrients in significant contents

When dehydrated to 30% water, figs have a carbohydrate content of 64%, protein content of 3%, and fat content of 1%.[39] In a 100-gram serving providing 249 calories, dried figs are a rich source (more than 20% DV) of dietary fiber and the essential mineral manganese (26% DV), while calcium, iron, magnesium, potassium, and vitamin K are in moderate amounts





*it contributes to the protection
of cardiovascular health.*



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Raw sweet cherries are 82% water, 16% carbohydrates, 1% protein, and negligible in fat (table). As raw fruit, sweet cherries provide little nutrient content per 100 g serving, as only dietary fiber and vitamin C are present in moderate content, while other vitamins and dietary minerals each supply less than 10% of the Daily Value (DV) per serving, respectively

CHERRY

A cherry is the fruit of many plants of the genus *Prunus*, and is a fleshy drupe (stone fruit).

Commercial cherries are obtained from cultivars of several species, such as the sweet *Prunus avium* and the sour *Prunus cerasus*. The name 'cherry' also refers to the cherry tree and its wood, and is sometimes applied to almonds and visually similar flowering trees in the genus *Prunus*, as in "ornamental cherry" or "cherry blossom". Wild cherry may refer to any of the cherry species growing outside cultivation, although *Prunus avium* is often referred to specifically by the name "wild cherry" in the British Isles.



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MELON

A melon is any of various plants of the family Cucurbitaceae with sweet, edible, and fleshy fruit. The word "melon" can refer to either the plant or specifically to the fruit. Botanically, a melon is a kind of berry, specifically a "pepo". The word melon derives from Latin melopepo, which is the latinization of the Greek μηλοπέπων (mēlopepōn), meaning "melon", itself a compound of μήλον (mēlon), "apple, treefruit (of any kind)" and πέπων (pepōn), amongst others "a kind of gourd or melon". Many different cultivars have been produced, particularly of cantaloupes.

Melons originated in Africa or in the hot valleys of Southwest Asia, especially Iran and India, from where they gradually began to appear in Europe toward the end of the Western Roman Empire. Melons are known to have been grown by the ancient Egyptians. However, recent discoveries of melon seeds dated between 1350 and 1120 BC in Nuragic sacred wells have shown that melons were first brought to Europe by the Nuragic civilization of Sardinia during the Bronze Age.







WATERMELON

Watermelon (*Citrullus lanatus*) is a flowering plant species of the Cucurbitaceae family and the name of its edible fruit. A scrambling and trailing vine-like plant, it is a highly cultivated fruit worldwide, with more than 1,000 varieties.

Watermelon is grown in favorable climates from tropical to temperate regions worldwide for its large edible fruit, which is a berry with a hard rind and no internal divisions, and is botanically called a pepo. The sweet, juicy flesh is usually deep red to pink, with many black seeds, although seedless varieties exist. The fruit can be eaten raw or pickled, and the rind is edible after cooking. It may also be consumed as a juice or as an ingredient in mixed beverages.

Kordofan melons from Sudan are the closest relatives and may be progenitors of modern, cultivated watermelons. Wild watermelon seeds were found in Uan Muhuggiag, a prehistoric site in Libya that dates to approximately 3500 BC. Watermelons were domesticated in Egypt by 2000 BC, although they were not the sweet modern variety. Sweet dessert watermelons spread across the Mediterranean world during Roman times.

Considerable breeding effort has developed disease-resistant varieties. Many cultivars are available that produce mature fruit within 100 days of planting. In 2017, China produced about two-thirds of the world total of watermelons.



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CHESTNUT

Chestnut trees are of moderate growth rate (for the Chinese chestnut tree) to fast-growing for American and European species. Their mature heights vary from the smallest species of chinkapins, often shrubby,[19] to the giant of past American forests, *C. dentata* that could reach 60 m. Between these extremes are found the Japanese chestnut (*C. crenata*) at 10 m average; followed by the Chinese chestnut (*C. mollissima*) at about 15 m, then the European chestnut (*C. sativa*) around 30 m.

The Chinese and more so the Japanese chestnuts are both often multileadered and wide-spreading, whereas European and especially American species tend to grow very erect when planted among others, with little tapering of their columnar trunks, which are firmly set and massive. When standing on their own, they spread on the sides and develop broad, rounded, dense crowns at maturity. The foliage of the European and American species has striking yellow autumn coloring







i

Raw grapes are 81% water, 18% carbohydrates, 1% protein, and have negligible fat (table). A 100-gram (3+1/2-ounce) reference amount of raw grapes supplies 288 kilojoules (69 kilocalories) of food energy and a moderate amount of vitamin K (14% of the Daily Value), with no other micronutrients in significant content.

GRAPE

Grapes are a type of fruit that grow in clusters of 15 to 300, and can be crimson, black, dark blue, yellow, green, orange, and pink. "White" grapes are actually green in color, and are evolutionarily derived from the purple grape. Mutations in two regulatory genes of white grapes turn off production of anthocyanins, which are responsible for the color of purple grapes.

Anthocyanins and other pigment chemicals of the larger family of polyphenols in purple grapes are responsible for the varying shades of purple in red wines. Grapes are typically an ellipsoid shape resembling a prolate spheroid.



16.1 - SULTANI



VEGETABLES

1 - POTATOES

2 - TOMATOES

2.1 - ROUND

2.2 - CHERRY

2.3 - PINK

3 - PUMPKIN

3.1 - SQUASH

3.2 - ZUCCHINI

4 - CUCUMBER

5 - CALIFORNIA PEPPER

6 - CHILLIE PEPPER

7 - EGGPLANT

8 - GARLIC

9 - CARROT

10 - CAULIFLOWER

11- CABBAGE

11.1 - WHITE

11.2 - RED

12 - LEEK

13 - CELERY

14 - TURP

15 - BEET

16 - PUMPKIN







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