



IŞIK TARIM

CORPORATE PROFILE





About Us

With over 40 years of experience in growing, processing and exporting organic products, we are a leading processor, packer and exporter of organic dried fruits, frozen fruits and hazelnuts in Turkey. ISIK Tarım exports +27000 MT (60 Million lbs) organic products to over 40 countries each and every year. Our company has adopted the principle of long-term partnership planning with social and fair commercial projects and models which ensures full traceability from the field to the final product.

With organic agriculture, sustainable soil and farming, Işık Tarım strives for healthy products, healthy generations with respect to the customers, employees, farmers, business partners and the nature itself.



We are



+4000
FARMERS

4000 Registered Happy Village Farmers in 175 Villages

3
FACTORIES

Strategically located in the middle of relevant fruits and nuts

TOTAL
+1500
EMPLOYEES

In 3 Factories and Head Office in Turkey and US & UK Offices

2
SALES OFFICES ABROAD

We have offices in Unites States and United Kingdom

+40
COUNTRIES

We are exporting our Products to more than 40 countries

27.000MT
EXPORT

We export more than 27.000 MT Products to all over the world

15
MILLION M²

We have converted 15 million m² of land into organic

Our Mission

Meeting the requirements of consumers being conscious of healthy diet by means of our high-quality and safe products by transforming ancestral agricultural lands into “Happy Village” villages protecting the ecosystem owing to the responsibility of being the first organic food company in Turkey.

Our Vision

To be a world brand for producing fair and ecological products and putting them on the market by making eco-system compliant sustainable organic agriculture projects, “Happy Village” villages widespread.





Mehmet Ali IŞIK
Chairman

From Our Founder

Işık Tarım's Biggest Capital is People, Trust and Reputation

Mehmet Ali Işık attributes Işık Tarım's ability to grow and become such a respected brand to the fact that it works in harmony with life, people and nature. He states that we have all witnessed together that the work done with respect for nature turns into useful and productive work. Mehmet Ali Işık states that the trust of farmers, villagers, customers and business partners in his journey, which started with the trust of his family, is the most important factor that has brought Işık Tarım to this day. Işık Tarım started with the dream and belief of Mehmet Ali Işık and has come to life with the involvement of thousands of people under the roof of Işık Tarım which is a big community with its farmers, employees, customers, business partners, consumers now connected with trust-based ties.

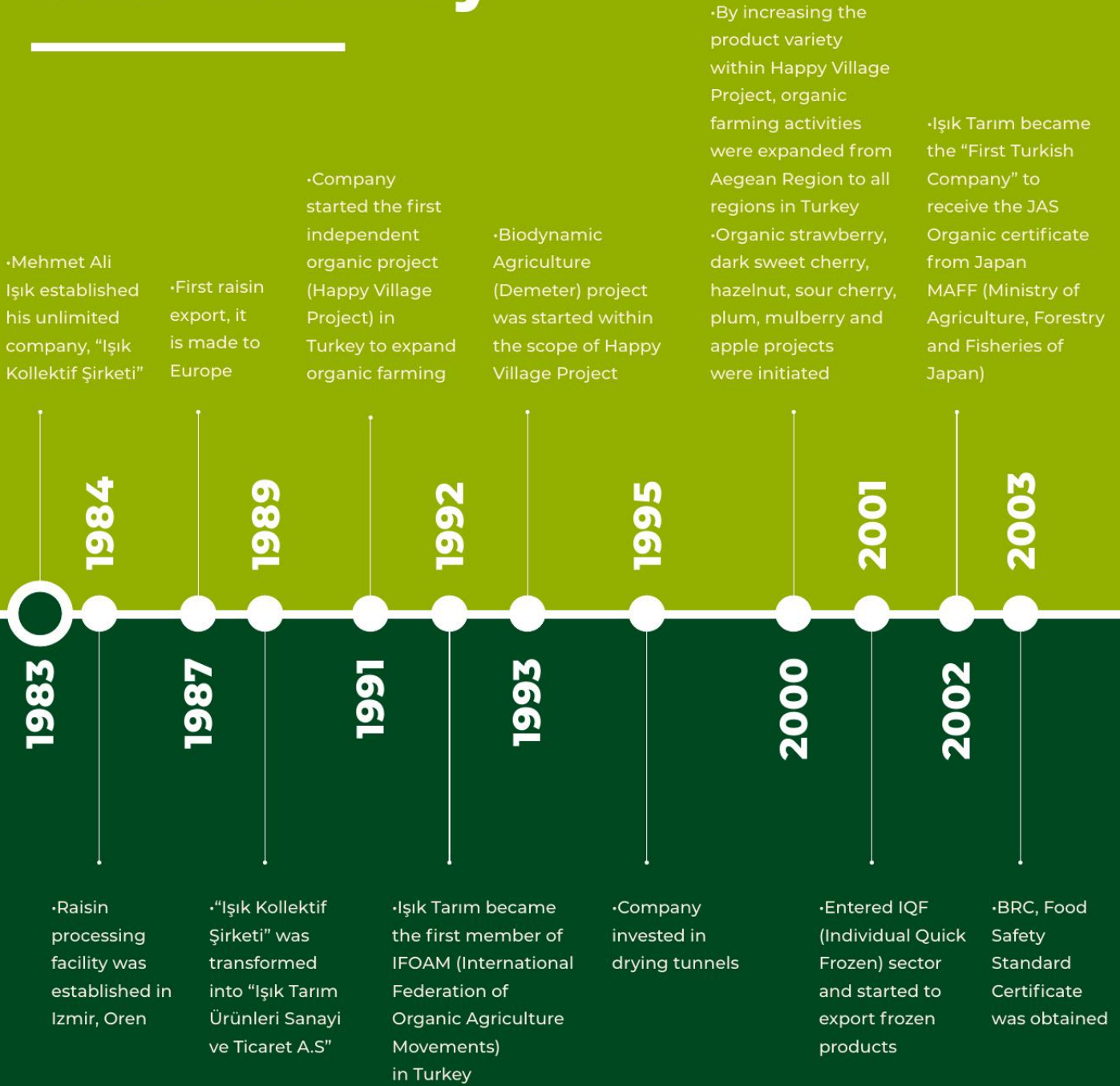
"Since our establishment, we have considered not only the benefits of our company, but also the contributions it will make to our sector and our country. We see contributing to our country's economy through our role in exports as one of our important responsibilities."

The work carried out with the customers of 20-25 years has turned into a very valuable cooperation, a strategic partnership and a fair business philosophy beyond trade.

In the words of Mehmet Ali Işık: "Human health, food safety and product quality are always at the forefront. Healthy nature, healthy wild life, healthy soil, healthy product, healthy generations! Every member of our team has adopted this philosophy. This is where Işık Tarım gets its strength from!"

Işık Tarım's philosophy is that people have access to healthy products and are nourished with a perspective of respect for nature. Işık Tarım continues to grow and develop in order to ensure sustainability without disturbing the balance of nature and to provide organic and healthy food.

Our History



·Production of IQF products was integrated into in-house operations in Afyon
·Bio Fair Trade (Fair Trade Sustainability Association) projects have started
·Entered the retail industry by investing in retail packaging lines

·Operational efficiency and capacity increase were achieved by implementing the "Lean Production" methods in dried fruit facility

·Happy Hazelnut Project started by establishing a standard with our project partner, then Happy Hazelnut Project certification was achieved

·Işık Tarım received 3rd Biggest Dried Fruit Exporter Prize in 2017 from 'Turkish Exporters Assembly'
·Işık Tarım received 2nd Biggest Dried Fruit Exporter Prize in 2017 from the 'Aegean Exporters Associations'
·With new technological investments, infused product group (strawberry, cherry, sour cherry) was added to the product range
·New facility investment was made for capacity increase and efficiency in dried fruit retail products

·Işık Tarım was entitled to become an accredited R&D Center
·In-house microbiology and pesticide laboratories were established
·A separate facility investment was made in Izmir for snack bar, ball, bites
·Plant and processing line investments were made for the production of further processed product groups in the hazelnut plant

2007

2009

2011

2013

2014

2015

2017

2019

2020

2021

·Our company, 'Happy Village Food Products Limited' was established in UK

·Our company, 'AKPINAR GIDA A.Ş.' was established in Afyon. Capacity was increased by investing in a new IQF facility
·Our company, 'ISIK ORGANIC CO' was established in USA
·SEDEX-SMETA social and ethical certificates were obtained

·Hazelnut production in the Black Sea was included in in-house operations and the production

·Cooperation with EBRD (European Bank for Reconstruction and Development) was initiated for long-term projects
·Işık Tarım started its online branded sales

·Işık Tarım took its place among Turkey's Top 500 Largest Industrial Enterprises within the scope of ISO 500
·Innovative and new product range has been expanded

Facilities



İzmir - Ören Facility

Our R&D Center, dried fruit production facility and Headoffice is located in İzmir-Oren Campus. Sun dried fruits, soft dried fruits, infused dried fruits, snack bars, balls, bites are processed and packed in our İzmir-Oren facility. Organic fruits we source from our registered Happy Village Project farmers, are stored after the negative pesticide test results are received at the raw material acceptance stage. They are subjected to grading, washing and sorting processes in our high-tech lines including many Laser and X-Ray machines. According to the orders and demands of our customers in different parts of the world, the whole, cutting, crushing, infusing, shaping and packaging stages are completed.

The products, all necessary stages of which are completed in the bulk department, are packaged in different packaging types such as box, doypack, quadro, lunchbox, pillow pack in desired weights in our packaging department after laboratory analyses are completed.

Aiming to offer the best product to our customers, all production stages in our facility include the application stages of the certificates of the world's leading organic agriculture food standards. International food safety and product quality standards such as BRC and IFS are applied with precision in all production stages.

Our İzmir Ören facility has an important place in the transport network established with the important transfer points of our country and the world in terms of logistics. The fact that İzmir is a port city and its connection with other port cities in the world provides our company with a great advantage in transporting our products to many different regions of the world.



Afyon - Sultandağı Facility

Our Individual Quick Frozen Fruit, Afyon-Sultandağı facility is organised according to BRC Food Safety Management System requirements and is located in a very strategic location with its proximity to raw materials and its logistics advantage. Frozen strawberries, sweet cherries, sour cherries, raspberries, blackberries, apricots, figs, plums and pomegranates are processed in our IQF facility. The fruits supplied from our Happy Village Project are classified according to the product type after the raw material acceptance and test stage. Then, depending on the product type and demand, it goes through preliminary preparation processes such as washing, sorting, cutting and pitting. Finally, it is shocked and frozen with individually quick frozen technology.

All of the processes in our production facility are carried out using world-class special automatic sorting, product processing and packaging systems, including technologies such as X-Rays and Lasers. Our frozen products, which are packed with the requested packaging type are stored in our -18°C warehouses without breaking the cold chain and shipped in -21°C cold vehicles.

Let's make the world a better place to live while producing together!



Zonguldak - Ormanlı Facility

Işık Tarım, Zonguldak-Ormanlı Hazelnut Facility is located in a central location where our organic hazelnut projects are located. Hazelnuts produced within the scope of our Happy Hazelnut project are classified according to the organic or social certifications and stored in separate storage areas and silos in our factory after the tests at the raw material acceptance stage are completed. The crushing and processing capacity of our Zonguldak-Ormanlı facility is 28 thousand tonnes/year of shelled raw material. The crushed products are processed through lines with high technology Laser and X-Ray machines. After the machine control, the sorting processes are repeated by our workers eye-checking on the production lines. In our hazelnut factory, which is an integrated facility, roasted hazelnuts, raw hazelnuts, chopped hazelnuts, hazelnut flour and are also produced. Depending on the type of product and the demand of our customers, packaging operations are carried out with different packaging options from big bag, craft bag, bulk, vacuum and small weight packaging. IBC and HDPE plastic drums and metal drums are used for hazelnut puree. Finally, our packed organic products are passed through a metal detector, final quality controls are carried out and transported to our customers or consumers.

ORGANIC CERTIFICATES



DEMETER

Demeter is the brand for products from Biodynamic® Agriculture. Only strictly controlled and contractually bound partners are permitted to use the Brand. A comprehensive verification process insures strict compliance with the International Demeter Production and Processing Standards.



USDA ORGANIC

The national organic program of the USA. The organic products which are to be sent off to the USA need to be certificated according to the standards decided within the frame of this program.



COR CANADA ORGANIC REGIME

The Canada Organic Regime is implemented by the Canada Organic Office, part of the Canadian Food Inspection Agency (CFIA). The framework for the COR is the Organic Products Regulations of OPR 2009 which set out requirements for organic product labeling and the various actors and infrastructure for implementation.



EU ORGANIC

The EU organic farming logo offers consumers' confidence about the origins and qualities of their food and drink and its presence on any product ensures compliance with the EU organic farming Regulation.



BIO SUISSE

Bio Suisse private organization is the umbrella organization (the protective force) of Switzerland organic farmers. More than 800 production and commercial firms have the license contract with BIO SUISSE (right to use this label).



JAS JAPANESE AGRICULTURAL STANDARD

It is the national organic program of Japan. The organic products which are to be sent off to Japan need to be certificated according to the standards decided within the frame of this program.



ORGANIC SAGARPA MEXICO

Control Union Certifications de Mexico is officially authorized by the Mexican Department of Agriculture (SENASICA - SAGARPA) to provide certification services according to the Mexican Organic Standard LPO (Organic Products Law).



NATURLAND

Naturland is one of the leading international organizations in organic farming, involving more than 65,000 farmers in 58 countries all over the world. Naturland is dedicated to the holistic principles of sustainable agricultural practices based on organic, innovative and fair approaches. These are defined and implemented through its own specific standards and certifications in the field of organic food.



CNOPS

China National Organic Product Standard. In combination with "The Rule on Implementation of Organic Products Certification" the scope, normative standard, certification procedure, requirements for certification bodies, use of organic product certification seal, labelling as well as importation of organic food products to China are defined.



TURKISH ORGANIC LAW AND REGULATION

Turkish Organic Agricultural Law and Regulation The regulation was made so that organic agriculture could be carried out as an alternative production system and the products of the Turkish producers would be accepted as 'organic'

SOCIAL CERTIFICATES



SEDEX

Sedex, the Supplier Ethical Data Exchange, is a non-profit membership organization dedicated to making improvements in responsible and ethical practices within global supply chains.



FAIR TRADE TSA

They are certification programs for fair trade, responsible supply chains and corporate social responsibility. It aims for a world where trade is a driving force for positive and sustainable change that benefits people and their environment.



NATURLAND & NATURLAND FAIR

Naturland is one of the leading international organizations in organic farming, involving more than 65,000 farmers in 58 countries all over the world. Naturland is dedicated to the holistic principles of sustainable agricultural practices based on organic, innovative and fair approaches. These are defined and implemented through its own specific standards and certifications in the field of organic food.



RAINFOREST ALLIANCE

The Rainforest Alliance is an international non-profit organization working at the intersection of agriculture and forests to make responsible business the new normal. It builds a union to protect forests, improve the livelihoods of farmers and forest communities, promote human rights, and help them mitigate and adapt to the climate crisis. The farms and products should meet the criteria of the "Rainforest Alliance Sustainable Agriculture Standard" to receive a certificate..



UEBT (THE UNION FOR ETHICAL BIOTRADE)

UEBT is a non-profit association that promotes the respectful use of resources. It works to revitalize nature and ensure a better future for people through ethical sourcing of biodiversity components. UEBT aims to contribute to a world where all people and biodiversity develop.



HAPPY HAZELNUT PROJECT

lorem ipsum dolor samet it dolor lorem ipsum dolor samet it dolor lorem ipsum dolor samet it dolor lorem ipsum dolor samet it dolor lorem ipsum dolor samet it dolor lorem ipsum dolor samet it dolor

QUALITY & OTHER CERTIFICATES



IFS

The IFS Food Standard has been developed to meet food safety and quality requirements (product specifications, customer focus, etc.) as well as applicable regulatory requirements in the country of destination of the products. This criteria is a standard recognized by the GFSI-Global Food Safety Initiative.



NON GMO PROJECT

The Non-GMO Project stamp is a food label developed for transparency in the voluntary use of genetically modified organisms (GMOs) for independent verification of non-GMO products. It is a standard that has rapidly become widespread in North America as consumer demand for it has increased.



CERTIFIED VEGAN

The Vegan Logo which is globally distributed and recognized is a registered trademark for products that do not contain animal products or by-products and have not been tested on animals.



GFCO (GLUTEN FREE)

The GFCO certification mark stands for independent verification of quality and integrity. The products carrying this mark represent infinite confidence that the strictest gluten-free standards are met.



KOSHER

Kosher foods are foods that comply with the regulations of the Jewish Halacha Law Framework, meaning that they are kosher, suitable or allowed to be eaten.



HALAL

The word Halal means legal or lawful. Halal is a term indicating any object or action that is allowed to be used or done according to Islamic law. This term provides the quality assurance standard used to indicate foods that are allowed to be consumed according to Islamic law.

QUALITY & OTHER CERTIFICATES



GLOBAL G.A.P.

ISO 9001 is an international standard that defines the requirements for a quality management system (QMS). Organizations use this standard to demonstrate their capacity to consistently provide products and services that fulfill specific regulations for their customers.

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ISO 14001

ISO 14001

ISO 14001 is a basic environmental management system standard established in accordance with countries' own legal standards in practice. This standard helps to control environmental aspects, reduce harmful effects on the environment and ensure legal compliance.

ISO 27001

ISO 27001

ISO 27001 is the leading international standard focused on information security. It details requirements for establishing, implementing, maintaining and continually improving an information security management system (ISMS) – the aim of which is to help organizations make the information assets they hold more secure.



Research & Development

In 2020, Işık Tarım became an accredited R&D center approved by the Ministry of Industry and Technology of the Republic of Turkey. Our company is the pioneer of research and development in its sectors. Our R&D team of more than 30 members includes food science and technology experts, biochemists, engineers, sensory science experts, microbiologists and technicians. Işık Tarım gradually increases its R&D investments every year in the light of scientific and technological developments. Işık Tarım R&D Center brings together the best minds of the food industry to develop innovative, healthy, nutritious, delicious and reliable products based on customer satisfaction. It also provides a scientific infrastructure for innovative food products, from research on food safety, nutrition and health to the development of product and packaging formulations.

Işık Tarım R&D Center conducts many analyses such as physical, chemical, microbiological and sensory tests. In addition, advanced chromatographic (residue-pesticide) analyses such as method development, optimization, analysis and result assessment are also carefully carried out during the food formulation development and quality assessment phase.

Our center coordinates national and international R&D projects supported by TÜBİTAK, EUREKA, TAGEM and carried out in cooperation with universities and various R&D centers, as well as advanced research projects developed with our own capital. Our R&D Center has physical, chemical, microbiology, instrumental analysis and product development laboratories.

Physical Analysis Laboratory

Işık Tarım R&D Center Physical Laboratory performs physical checks of food products from raw materials to the final product by performing analyses such as sample preparation, sample physical checks and shelf life tests. In the Physical Laboratory, the physical profile of existing and newly developed products is determined. The shelf life of new products is also determined in this laboratory. In addition, the physical laboratory has the potential to conduct studies on color, tissue, texture and other physical analyses as needed with the development of new products.

1



Chemical Analysis Laboratory

In the Chemistry Laboratory of Işık Tarım R&D Center, chemical analyses such as moisture content, water activity, acidity (pH), peroxide value, free fatty acids, etc. are performed to check the chemical quality of food products from raw materials to the final product. In the Chemistry Laboratory, new products are chemically profiled. This profile is created by routine methods or newly developed methods. The accuracy of new method studies is kept under control in various ways. Accurate and reliable results are provided with standardized analysis methods.

2



Microbiology Analysis Laboratory

Işık Tarım R&D Center Microbiology Laboratory performs microbiology checks (TPC, mold and yeast analyses and pathogen analyses), hygiene and sanitation checks of personnel and production equipment (SWAB) from the raw material to the final product. Microbiology analyses are performed using classical methods and Gene-UP PCR device. Beneficial micro-organism counts can be performed in the microbiology laboratory when needed. In addition, the microbiology laboratory has the potential to study many microorganisms and pathogens in line with the needs of new products and public health.

3



Instrumental Analysis Laboratory

In the Instrumental Analysis Laboratory of Işık Tarım R&D Center, pesticide, residue and mycotoxin analyses are performed using LC-MS/MS, GC-MS/MS, GC-MS/HS, HPLC devices from raw material to final product. More than 800 residue and pesticide measurements can be made in the instrumental analysis laboratory. These parameters can be increased according to market needs. Each parameter can be measured with standard methods or new methods can be developed specific to the product or parameter. In addition to pesticides and mycotoxins, other parameters such as phenolic compounds, antioxidants and volatile components can be measured as needed.

4



Product Development Laboratory

Işık Tarım R&D Center Product Development Laboratory has a large number of innovative equipment. Many product development projects are carried out in the Product Development Laboratory. These projects can sometimes be on the development of a new product or on the improvement of existing products. Kitchen trials are carried out by applying the process in real production with pilot scale equipment. For products that are successful in these trials, tasting activities are carried out with target consumers and company employees. Only safe, delicious, healthy and sustainable products that are in line with market demands are offered to our customers and consumers.

5



Our Quality

As Işık Tarım, we have been producing with sensitivity to ensure food safety from field to dinner since the day we were founded. With the principles of “Quality” and “Safe Food” that we apply within our organization, we strive to minimize food safety risks in agricultural and production areas in accordance with our role in the food supply chain. Aware of the requirements of national and international legal regulations, we resolutely maintain our pioneering role in the sector by fulfilling quality and food safety requirements within the scope of our responsibilities towards ourselves and our customers.

In line with our extensive role in the food supply chain, we carry out continuous activities with our farmers, employees, solution partners, suppliers and customers to create and maintain a Food Safety Culture. Işık Tarım effectively manages food safety risks that may arise by following legal changes, scientific developments and newly developed processes, and makes the necessary investments to integrate innovations into the system. Our company produces organic, sustainable, healthy and safe products for society.

Raw Material

Işık Tarım food safety practices start from the field. Our company starts quality control activities from the field stage by performing soil, water and leaf analyses and provides consultancy to farmers on crop management with its experienced agricultural engineer staff. In order to control environmental contaminants, we organize widespread trainings and increase producer awareness. By collecting samples from different stages of production, it keeps the risks of chemical pesticide contamination under control. Işık Tarım effectively manages the threats that may arise along the supply chain by taking precautions against chemical, physical and biological hazards at the product/crop production stage, which is the first chain of food production.

Processing Process

Işık Tarım has organized its enterprises according to BRC and IFS Food Safety Management System requirements. It carries out Cleaning-Hygiene-Sanitation, foreign matter contamination measures, water management, product management, pest management, hygiene controls, Environmental Microbiological Monitoring Programs, Allergen management, Waste management programs in accordance with “Good Manufacturing Practices” and continuously improves itself according to the renewed conditions.

Final Product

The final products, which have passed all conformity checks during operation, are checked for the last time according to the final product control parameters determined according to customer conditions and legal requirements. After the physical, chemical and microbiological conformity assessment, they are assessed by the quality team according to the Product Release procedure and loading approvals are given. Işık Tarım Food Analysis Laboratories responds to the determined quality and food safety parameters in an accurate, reliable, impartial and fast manner and its competence is verified by participating in international competence tests. Qualitative tests and analyzes, which start in the field, continue in internal and external laboratories at the final product stage as well as during the cultivation process.



Physical Analyses

1

After the physical check carried out at the raw material stage, they are subjected to many different quality test and then physically analyzed again in our laboratories when they reach the final product stage. Physical quality checks are carried out on all product by using the following physical test in the final products.

- APPEARANCE
- NUMBER AND SIZE
- DEFECTS
- FOREIGN MATERIALS
- WEIGHT



Chemical Analyses

2

After different tests and analyses during the raw material acceptance and cultivation process, our products that reach the final product stage are also subjected to some chemical tests.

- MOISTURE
- WATER ACTIVITY
- SULFURDIOXIDE
- OIL
- PEROXIDE NUMBER
- ACIDITY VALUE
- FREE CHLORINE DETERMINATION



Microbiological Analyses

3

After different tests and analyses during the raw material acceptance and cultivation process, our products that reach the final product stage are also subjected to some microbiological tests.

- TOTAL AEROBIC BACTERIA
- MOLD
- YEAST
- ENTEROBACTERIACEA
- COLIFORM
- ESHERICHIA COLI
- BACILLUS CEREUS
- STAPHYLOCCOCUS AUREUS
- LISTERIA MONOCYTOGENES
- SALMONELLA SPP.



Instrumental Analyses

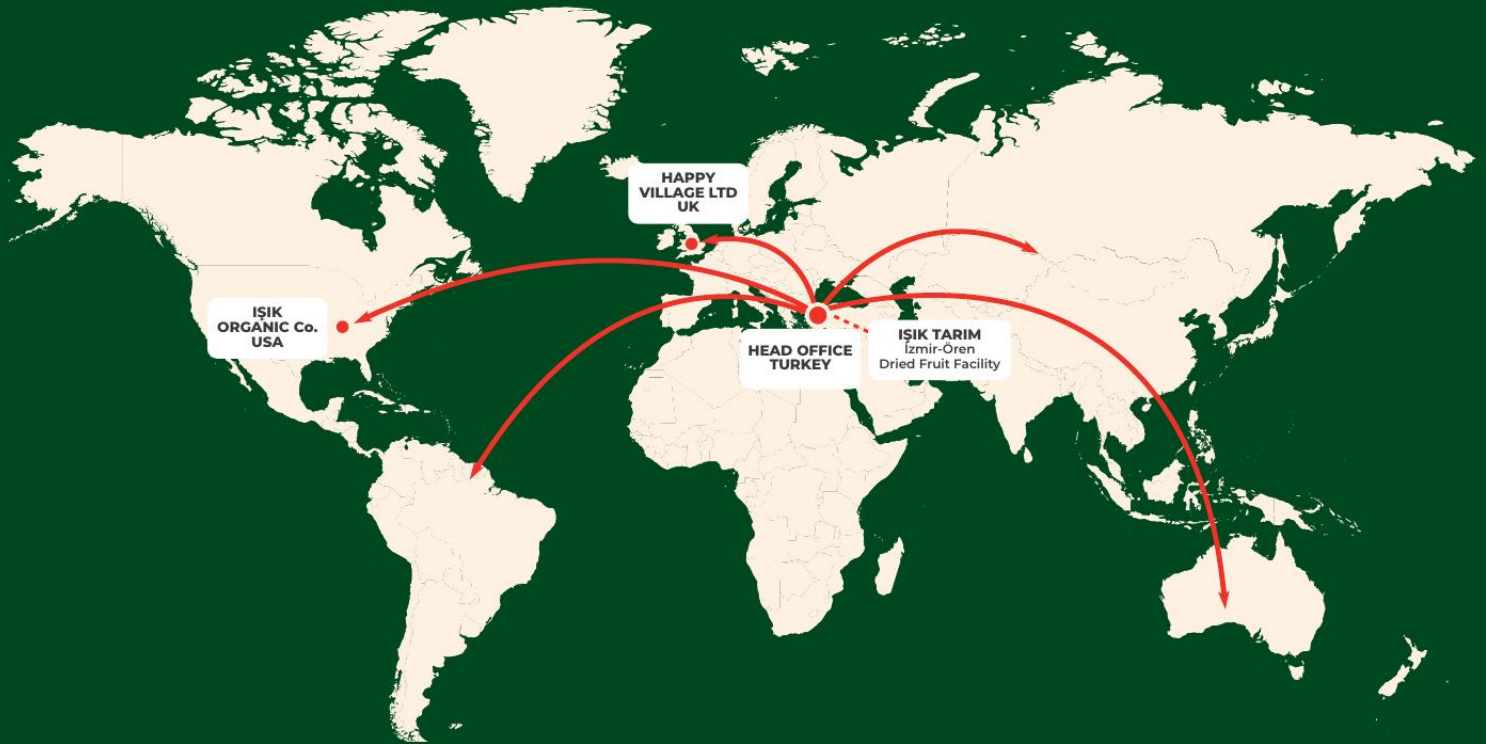
4

After different tests and analyses during the raw material acceptance and cultivation process, our products that reaching the final product stage are also subjected to the necessary instrumental tests.

- AFLATOXIN
- OCHRATOXIN
- PATULIN
- POLAR PESTICIDES
- HYDROCYANIC ACID
- GC-MS/MS
- LC-MS/MS
- HS-GC-MS

Our Markets

With over 40 years of experience in growing, processing and exporting organic products, we are a leading processor, packer and exporter of organic dried fruits, frozen fruits and hazelnuts in Turkey. We are exporting to more than 40 countries in 6 continents, to retailers, brands, food manufacturers, importers, distributors..



WHO WE SERVE

We reach our markets through

-
- | | | |
|------------------------|--------------------|-----------------------|
| • HEALTH / DRUG STORES | • DISTRIBUTORS | • FOOD RETAILERS |
| • WHOLESALERS | • MEMBERSHIP CLUBS | • BROKERS / IMPORTERS |
| • SUPERMARKETS | • CO-PACKERS | • BIO / ECO SHOPS |
-

WE SERVE FOOD INDUSTRIES GLOBALLY

We are supplying our bulk products to wide range of manufacturers in food industry

Muesli/Granola Producers



Bar Producers



Food Preparations



Chocolate Manufacturers



Bakeries



Biscuit Manufacturers



Jam Producers



Toddler Food Producers



Smoothie Producers



Yogurt Manufacturers



Sauce Producers



Fruit Juice / Puree Manufacturers



Snacks



Hazelnut Oil Producers



Freeze Dried Manufacturers





ORGANIC DRIED FRUITS

We offer organic dried fruits in many different forms such as whole, chopped, infused, soft, paste as an ingredient to the food industries; such as chocolate, biscuit, jam, muesli, bakery, baby food or bar manufacturers.



ORGANIC FROZEN FRUITS

We offer organic frozen fruits in many different forms such as whole, halve, chopped, diced as an ingredient to the food industries; such as food preparation, yogurt, smoothie, sauce, fruit juice, fruit puree and jam manufacturers.



ORGANIC HAZELNUTS

We offer organic hazelnuts in many different forms such as whole, halve, chopped, flour, puree as an ingredient to the food industries; such as food preparation, biscuit, chocolate, bakeries, smoothie and sauce manufacturers.



Product Groups

We're deeply involved at every stage of our supply chain, which allows us offering end-to-end traceability and transparency promise with greater supply reliability.



Happy Village Project



The Happy Village Project, initiated by Işık Tarım in 1991, is a holistic sustainability and social responsibility project. The Happy Village Project not only enables more than 4000 farmers registered in the project to switch to organic agriculture, but also focuses on the protection of environment and enrich ecosystem by supporting natural life balance in the land and gardens, and attaches great importance to the training of farmers and their seasonal workers in this regard. The main elements of the project are supplying improvement and sensitivity on awareness of environment and ecosystem, to train farmers and workers working in the fields and gardens of our organic farmers registered in the Happy Village Project as a part of crop management, fair trade, food safety, solidarity and social responsibility to meet their needs and to contribute to rural development.

+4000
FARMERS

6
REGION

+175
VILLAGES

15
MILLION M²
OF LAND IS CONVERTED
INTO ORGANIC



Işık Tarım is dedicated to fostering a sustainable future through various key objectives

This includes advocating for organic farming and environmentally friendly agricultural practices. Collaboration is at the heart of our approach, as we strive to build strong connections among the Işık Tarım community, clients, growers, and the broader society. We prioritize the well-being of harvest workers and their families by ensuring favorable working conditions. Our commitment to transparency allows consumers to trace the origins of each fruit and hazelnut directly to the source and the respective farmers. Beyond agriculture, we actively support rural development initiatives, aiming to improve the lives of individuals in rural areas and contribute to community prosperity. Overall, our comprehensive strategy integrates environmental responsibility, collaborative strength, worker welfare, product transparency, and rural empowerment.

WORKING CONDITIONS

We ensure good working conditions for harvest workers and their families.

ENVIRONMENT

We promote organic farming and good agricultural practices for environmental protection.

COLLABORATION & SOLIDARITY

We create a big synergy among Işık Tarım people, clients, growers, consumers and everybody in our community.

TRACEABILITY & TRANSPARENCY

All fruits and hazelnuts we offer can be traced directly to the source and farmer who grew them.

RURAL DEVELOPMENT

We support rural development by making lives easier and better rural areas.

Be part of it...



Read the QR code and
visit our website



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