

60 yıl



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Başakşehir- İSTANBUL

nesilden nesile artan kalite ile...

GOMA One Bag Mix

OBM adhesives derived from water-based starch derivatives stand out in corrugated cardboard production with their low cost, easy preparation, and long shelf life. With these features, GOMA provides both speed and quality in production processes.

- **Industrial Compatibility:** A specially processed starch-based product used in corrugated cardboard manufacturing. Once prepared, it can be stored without spoiling for 4–5 days.
- **Stable Viscosity Advantage:** Enables the production of durable corrugated cardboard with stable viscosity while requiring less adhesive.
- **Easy Preparation:** Any operator in the company can prepare it quickly, simply by knowing the amount of water and number of bags required.
- **Efficiency:** Thanks to its concentrated and quick preparation feature, it simplifies the drying process and increases production speed, saving personnel time.

Is Heat Processing Required?

- GOMA is prepared only with tap water; it requires no heating, cooking, or additional chemicals.
- It contains no caustic soda, making it suitable for global standards. Compared to adhesives prepared by cooking starch, it delivers a more efficient and higher-quality end product.



GOMA40

GOMA40 is a specially developed adhesive designed for the corrugated cardboard industry with a focus on exports, offering fast bonding and high efficiency. Thanks to its high dry matter content, it provides strong adhesion to paper surfaces while helping to reduce production costs, increase line speed, and improve overall efficiency.

The product, in white powder form, odorless, and soluble in cold water, is easy to prepare. With no need for additional heating or chemical additives, GOMA40 becomes a practical and reliable solution for businesses.

Advantages

- **High Speed – Strong Results:** With stable viscosity, it enables the production of stiffer and more durable cardboard using less adhesive.
- **Easy Preparation:** Prepared simply by mixing with water at room temperature—no heating or cooking required.
- **Economic Solution:** High dry matter content ensures lower consumption and reduced costs.
- **Practical Use:** The preparation process is simple, allowing any operator to prepare the product with ease.

Application Areas

- Corrugated cardboard production
- High-speed production lines
- Demand for rigid and durable cardboard
- Effective performance on various paper types



GOMAGEL

Gomagel is a special product obtained through the physical modification of starch, known as and pregelatinized gel. Also, in the market under the names of Pressed Coal Starch, Briquette Coal Starch, or Coal binder. It is 100% natural.

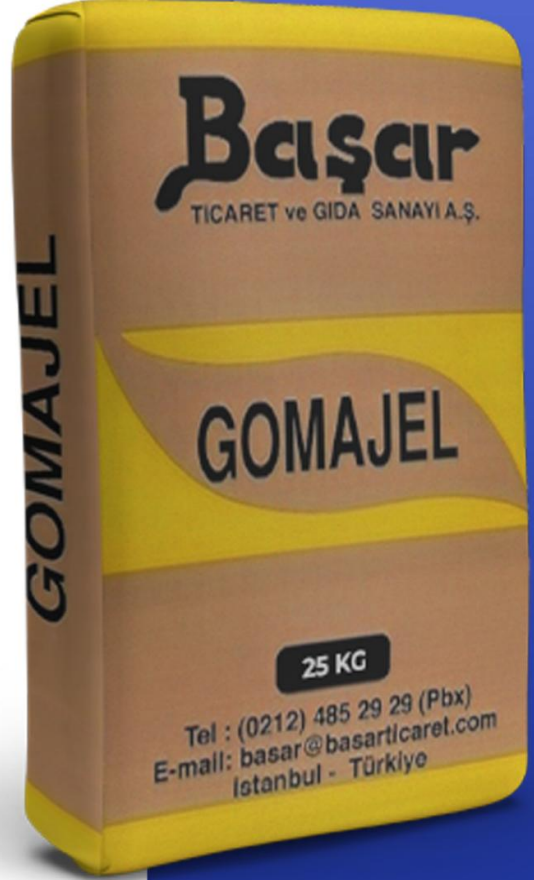
Odorless and in powder form, Gomagel is fully soluble in water and is particularly valued as a general-purpose thickener in products that do not require cooking. Thanks to the high water-holding capacity of the gel obtained, it provides hardness, firmness, binding, and filling properties, offering ease of use across many industries.

Advantages of GOMAGEL

- **Odorless and Neutral Structure:** Does not alter the appearance or smell of products.
- **High Capacity:** Swells quickly in water, contributing to efficiency and productivity.
- **No Cooking Required:** Can be used directly without thermal processing.
- **Versatile Functions:** With its hardness, firmness, binding, and filling properties, it adapts to different production processes.

Industries Where GOMAGEL is Used

- Coal Industry



Dextrin S-2

Dextrin are special products obtained by modifying starch with acid and roasting it under heat. **Dextrin S-2** has a solubility of over 96%, making it a preferred product across many different industries. Its color range, from yellow to brown, allows it to adapt to various production needs. It forms a good adhesive.

It finds wide application in the **chemical, foundry, textile, paper, adhesive, core, and lamination industries**. Its shelf life is 1 year, and to maintain quality, it is recommended to store the product in dry environments.

Why Choose Dextrin S-2?

- **Superior Solubility:** With solubility above 96%, it ensures maximum performance in formulations.
- **Color Variety:** Its yellow to brown tones easily adapt to different production processes.
- **Versatile Use:** Reliably used across industries from chemicals to lamination.



Dextrin M-90

Similarly obtained through acid modification and roasting, **Dextrin M-90** is a reliable product with solubility above 90%. With its nearly white color, it stands out especially in applications where color sensitivity is important. It also forms a good adhesive.

It enhances production efficiency in the **chemical, foundry, textile, paper, adhesive, core, and lamination industries**. It should be protected from high humidity and used within its 1-year shelf life.

Why Choose Dextrin M-90?

- **High Solubility:** With solubility above 90%, it provides consistent results in industrial applications.
- **Near-White Shade:** Offers advantages in productions requiring light or white color.
- **Industrial Compatibility:** Suitable for a wide range of applications, from chemicals and foundry to textiles, paper, and lamination.



Bizim Starch

Corn starch, derived from corn, is the most widely known type of starch in our country. In addition, there are other varieties such as wheat, and potato starch, each with its own unique properties. Therefore, their areas of use also differ.

Corn starch, however, is a widely preferred product both in kitchens and in industry. It stands out especially with its affordability, high production capacity, and versatile applications. While it can be used as a thickener, binder, and flavor balancer in recipes, it also finds broad use in various industrial fields.

Culinary and Industrial Uses

- **In Kitchens:** Serves as a thickener, binder, and stabilizer in many recipes, from desserts to sauces.
- **In Industry:** Provides an economical and efficient raw material solution in sectors such as paper, textiles, food, and many more.

Advantages of Bizim Starch

- **Economic:** Easily available in the market at affordable prices thanks to its high production capacity.
- **Versatile Use:** Serves different purposes both in kitchens and across industries.
- **Natural and Reliable:** Plant-based, making it an environmentally friendly and sustainable choice.
- **Quality Solutions:** Ensures consistent results in taste, texture, and binding across all applications.





Başar Ticaret ve Gıda Sanayi A.Ş.

Establishment and History

Our company was founded in 1963 as Başar Ticaret Refik Tarakçı, and since 1982 it has continued its operations under the name Başar Ticaret ve Gıda Sanayi A.Ş. With over half a century of experience, it has become a trusted and leading brand in its sector.

Our Corporate Principles

In production, our company is based on dynamism, innovation, and quality; in customer relations, it emphasizes trust and satisfaction. With its qualified team and environmentally conscious approach, it aims to serve the industry for many more years.

R&D and Production

With a strong R&D Department and an integrated production model, our company combines more than 60 years of knowledge with modern technologies. Thanks to its high-quality standards and innovative solutions, it is reliably preferred in both national and international markets.

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