



We Bring Creative Solution
EXPORT PRODUCT CATALOG

Tellioglu
1982'DEN BUGÜNE



Tellioğlu Wheat Flour was established in 1982 in Balıkesir, Turkey. We are one of the largest flour mills in the country, our company fully automated facility covering 110,000 m² with a big production capacity .

We comply with international quality and safety standards and hold certifications BRC (Including ISO 9001, ISO 22000) Organic Certification and Halal. Our products are available in various sizes 50 kg, 25 kg, PP and craft paper bags, also 10 kg, 8 kg, 5 kg, 1 kg packaging options as craft paper bags and also Big Bags from 500 kg to 1000 kg (bulk). We export to over 50 countries across 5 different continent.

We also offer private label packaging services for international clients.



Export Products List

ALL PURPOSE FLOUR

BAGUETTE BREAD FLOUR

PIZZA FLOUR

SUGAR BREAD - TOST BREAD

CHAPATTI FLOUR

CROISSANT FLOUR

NOODLE FLOUR

CAKE FLOUR

BISCUITS FLOUR

BAKLOVA FLOUR

ARABIC BREAD FLOUR

PARATHA FLOUR

"KADAYIF" DESSERT FLOUR

TORTILLA FLOUR

RYE FLOUR

WHOLE WHEAT FLOUR

ORGANIC ALL PURPOSE FLOUR

HERITAGE WHEAT FLOURS "Siyez Wheat Flour / Kavılıç Wheat Flour / Karakılıç Wheat Flour"



All Purpose Flour



Protein (on dry basis): min 10,5 %

Wet Gluten: min 25 %

Ash (on dry basis): max 0,55 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



Baguette Bread Flour



Protein (on dry basis): min 11,5 %

Wet Gluten: min 28 %

Ash (on dry basis): max 0,55 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



Pizza Flour



Protein (on dry basis): min 12 %

Wet Gluten: min 30 %

Ash (on dry basis): max 0,50 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



Sugar - Tost Bread Flour



Protein (on dry basis): min 12,5 %

Wet Gluten: min 32 %

Ash (on dry basis): max 0,55 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft





Chapatti Flour



Protein (on dry basis): min 11 %

Wet Gluten: min 26 %

Ash (on dry basis): max 0,65 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



Croissant Flour



Protein (on dry basis): min 13 %

Wet Gluten: min 32 %

Ash (on dry basis): max 0,50 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



Noodle Flour



Protein (on dry basis): min 12,5 %

Wet Gluten: min 31 %

Ash (on dry basis): max 0,55 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



Cake Flour



Protein (on dry basis): min 9,5 %

Wet Gluten: min 25,5 %

Ash (on dry basis): max 0,85 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft





Biscuits Flour



Protein (on dry basis): min 9 %

Wet Gluten: min 25 %

Ash (on dry basis): max 0,6 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



Baklava Flour



Protein (on dry basis): min 12 %

Wet Gluten: min 30 %

Ash (on dry basis): max 0,50 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



Arabic Bread Flour



Protein (on dry basis): min 11 %

Wet Gluten: min 27,5 %

Ash (on dry basis): max 0,65 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



Paratha Flour



Protein (on dry basis): min 10,5 %

Wet Gluten: min 26 %

Ash (on dry basis): max 0,65 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft





"Kadayif" Dessert Flour



Protein (on dry basis): min 7 %

Wet Gluten: min 21 %

Ash (on dry basis): max 0,55 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



Tortilla Flour



Protein (on dry basis): min 12 %

Wet Gluten: min 29 %

Ash (on dry basis): max 0,75 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



Rye Flour



Protein (on dry basis): min 7 %

Ash (on dry basis): max 1,8 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



Whole Wheat Flour



Protein (on dry basis): min 10,5 %

Ash (on dry basis): max 2,5 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



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Organic All Purpose Flour



Protein (on dry basis): min 10,5 %

Wet Gluten: min 25 %

Ash (on dry basis): max 0,65 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



Tellioglu
1912'DEN BUGÜNE



Organic Whole Wheat Flour



Protein (on dry basis): min 10,5 %

Wet Gluten: min 25 %

Ash (on dry basis): max 1,2 %

Moisture: max 14,5 %

Packaging: 1-2-5-8-10 kg Craft
20-25-50 kg PP/Craft



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Heritage Wheat Flours

“Siyez Wheat Flour / Kavilca Wheat Flour / Karakılçık Wheat Flour”

Heritage flours are of great importance due to their high nutritional value and their contribution to preserving regional flavors. Produced from ancient wheat varieties that date back thousands of years, these flours not only remain untouched by the negative impacts of industrial agriculture but also play a crucial role in preserving the flavors and culture of Turkish cuisine. Heritage wheat flours, which you can use in bread making and pastries, are fundamental food ingredients with unaltered genetic make up that can have excellent effects on your health.



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Raw Material Warehouse 60.000 Tons

As Tellioglu Wheat Flour, our experienced team enables us to quickly meet different demands with various types of flour. By focusing on R&D, we will continue to lead innovation in the industry.



High Standard Production



High Standard Production
Daily 1.000 Tons of Wheat Milling
Also our capacity is enlarging day to day with new investments



Export to over 50 Countries



We provide our clients with timely and solution-oriented services through our robust **supply chain** structure.



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Food fairs are a key part of our growing exports. By attending these events fully, we stay updated on industry trends and strengthen our business relationships.



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Our company, prioritizes and values sustainability, through investments in solar energy panels, is making its business operations sustainable while also contributing significantly to the environment. We meet all the energy needs of our factory through sustainable and renewable sources, thereby greatly reducing carbon emissions and demonstrating our commitment to sustainability.

Contact Us



Bursa yolu 17. Km
Balikesir / Turkey



+90 266 246 14 50



tellioglu@tellioglu.com.tr



www.tellioglu.com.tr

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