PataR®

From Tradition To The Future in Food Production

ABOUT US

The foundations of Patar Gıda date back to the business life of our founder, Dursun Patar, who started trading at a young age in 1947. The journey, which began with bakery and pita making in the early years, took a new direction in the 1960s with the production of kadayıf. Production, which started on a 1.5-meter hand stove, has today reached modern automatic lines with a diameter of 17 meters. In 1996, Patar Gıda Sanayi ve Limited Şirketi gained its corporate identity. Today, Patar Gıda serves both Turkish and global markets in a 7,000 m² indoor facility by combining traditional methods with modern production technology.

QUALITY AND FOOD SAFETY POLICY

As Patar Gıda, we are a food company that prioritizes consumer health and satisfaction, bringing together traditional flavors with a modern production approach. We are committed to ensuring quality at every stage of our products and to continuous improvement.

Main Principles of Our Policy:

Compliance with Food Safety Principles:

✓ To comply with ISO 22000 Food Safety Management System and all relevant national and international legislation and standards in our production, storage, and distribution processes.

Hygiene and Sanitation:

✓ To maintain the highest level of hygiene conditions in our facilities and provide regular training for our employees in hygiene, cleaning, and GMP (Good Manufacturing Practices).

Customer Satisfaction:

✓ To understand customer needs and expectations, and continuously improve our product and service quality by considering feedback.

Training and Awareness:

✓ To regularly provide training for all employees to increase knowledge and awareness regarding quality and food safety.

Continuous Improvement:

✓ To update our production technologies and quality control methods, and to continuously improve our system through both internal and external audits.

Respect for the Environment and Society:

✓ To carry out environmentally friendly production by using our resources efficiently and to contribute to society by fulfilling our legal responsibilities.

✓ This policy is adopted by all our employees and its implementation is supported by management.

✓ At Patar Gıda, our primary commitment is to produce high-quality, safe, and healthy products.

Kadayif / Shredded Pastry

Description : A product made from wheat flour dough, poured in thin strands using special machines and baked. It consists of fine, long pastry threads widely used in traditional Turkish desserts.
Uses : Kadayıf dessert, stuffed kadayıf, cheese kadayıf.
Packaging Options : 450 g – 900 g paper bag.
Shelf Life : 13 months.

Oven-Baked / Pudding Kadayif

Description : Baked kadayıf broken into small pieces, creating fine, crispy strands used in various desserts.
Uses : Pudding, trilece, dessert cups, ice cream topping, chocolate fillings, for dubai chocolate.
Packaging Options : 200 g.
Shelf Life : 13 months.

Hazelnut Products

Roasted Hazelnuts

Description : Shelled hazelnuts roasted at suitable temperature and durationto achieve desired color, taste, and aroma.
Uses : Snack, bakery, chocolate industry, confectionery.
Size : 13–15 mm
Moisture Content : 0.85–1%
Packaging Options : 20 g, 50 g, 100 g, 500 g, 1000 g, 5000 g OPP / CPP bags.
Shelf Life : 12 months.

Chopped Hazelnuts

Description : Roasted hazelnuts diced or granulated.
Uses : Cakes, cookies, wafers, chocolate fillings.
Size : 2–4 mm.
Packaging Options : 250 g, 5000 g, OPP / CPP bags.
Shelf Life : 12 months.

Hazelnut Flour

Description : 100% natural roasted hazelnuts ground into flour.
Uses : Gluten-free flour alternative for cakes, cookies, pastries.
Packaging Options : 100 g, 5000 g, OPP / CPP bags.
Shelf Life : 12 months.

Natural Hazelnuts

Description : Unshelled, raw hazelnuts with no processing.
Uses : Snack, bakery, chocolate industry, confectionery.
Size : 13–15 mm.
Packaging Options : 250 g OPP / CPP bags.

Sweetened Hazelnut Paste

Description : A sweet, chunky-textured hazelnut product made by mixing roasted, ground hazelnuts with sugar in specific proportions.
Uses : Breakfast.
Packaging Options: 300 g glass jar – 600 g glass jar.
Shelf Life : 12 months.

Sugar-Free Hazelnut Paste

Description : A plain and nutritious chunky-textured hazelnut product made from carefully selected hazelnuts, roasted and ground without adding sugar.
Uses : Breakfast; can be mixed with honey, molasses, mulberry powder; suitable for diabetics.
Packaging Options : 300 g glass jar.
Shelf Life : 12 months.

Cocoa Hazelnut Cream (30% Hazelnut)

Description : This special flavor is prepared by carefully roasting and grinding natural hazelnuts, combining 30% hazelnut content with the rich aroma of hazelnuts and the unique taste of cocoa. Its formula contains no additives or trans fats, offering a healthy and nutritious snack alternative.
Uses : Breakfast spread, cream, filling material.
Packaging Options : 310 g glass jar.
Shelf Life : 12 months.

HAZELNUT PRODUCTION LINE

Bahçelievler Mahallesi Kadayıfcı Sokak No:32 İç Kapı No:1 Bulancak/Giresun / TÜRKİYE
Telephone: +90 454318 52 00
E-mail: info@patargida.com
www.patar.com.tr