

# COMPANY MILESTONES



- EkoFood established in Akhisar, Turkey. Akhisar is 80 km away from Izmir city, where the export gateway of Turkey-Izmir Port located.
- Factory specialized in ecological IQF oven semi dried, sun dried, chargrilled & dehydrated vegetable / fruit production. High-tech machinery allows the products to be produced without any human touch with full machinery use in closed hygieneenvironment.
- In addition to variable available products, company also accepts customer specific production according to EU, US, UK, Canada, Japan and Australia health and quality standards.
- Quality management of farming also done by the company agricultural engineers. Raw products purchased as per yearly contracts directly from producers (farmers).
- All necessary microbiological, physical and chemical testing of raw and final products made by Eko Lab and third party institutes.

# OUR FACTORIES

# Frozen&Chilled Foods Factory



11.000m<sup>2</sup>

The frozen & chilled (site 1) product factory is 11000m2 including a 4000m2 closed area.

## Frozen & Chilled Site 2



5.000m<sup>2</sup>

Ekofood Site 2 will open in 2023. The factory is 5000m2 including the cold storage.

# **Canned Foods Factory**



10.000m<sup>2</sup>

Ekofoods's canned & ambient food factory with pasteurization and sterilization abilities in addition to packing jars, tins, cans, pouches, doypack, PP Trays as well as other packing options.

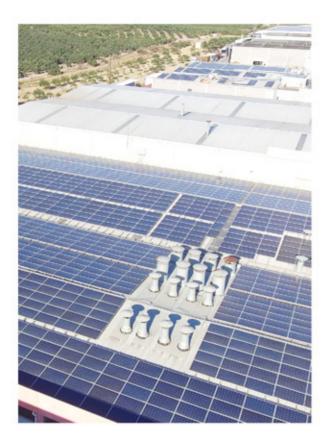
## **Distribution Center**

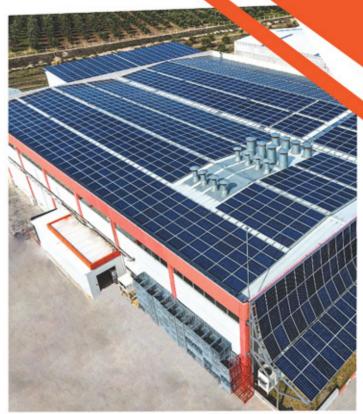


10.000m<sup>2</sup>

Ekofoods distribution center holds currently contracted products ready for shipment. All ambient products are stored here ready for shipping.







# OLAR ENERGY

Here at Ekofood we have 3 separate waste lines (production, human and others) which are refined at the local industrial zones recycling centre. In 2019 we started separating glass, plastic, carton and other wastes. We have a third party company coming daily to discard these wastes.

Ekofood believes strongly in the future of our planet and those living in it. Ekofood offers monthly donations for its worker's children's education. This ensures that the best possible education is given to the future generations globally. Ekofood also provides gift boxes containing its products as well as special presents during New Year's eve, as well as during special cultural / religious holidays.

Whenever new employees arrive at our factory, they are given special courses on their roles in Ekofood, as well as how to follow all safety regulations. We have experienced professionals coming from a third party organization to provide government approved courses.

One of the newest trends for companies is the measurement of water footprint. At Ekofood, we closely follow our water usage both in the factory, as well as in our farms. Once our tomatoes and peppers reach our factory, it is very important that we wash them properly by using only the necessary amount of water. Ekofood also measures its carbon footprint and aims to reduce it yearly.























macro⊾center



























OUR



REFERENCES















































**CERTIFICATES** 

**OUR** 

























# WE HAVE 5 AGRONOMIST ON FIELD

# FARM TO FORK TRACEABILITY



GOOD AGRICULTURAL PRACTICE SHARING

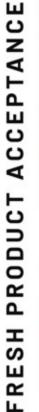


SUPPLY LOCATIONS



%100 CONTRACTED FARMING

QUALITY CONTROL OF FRESH PRODUCTS





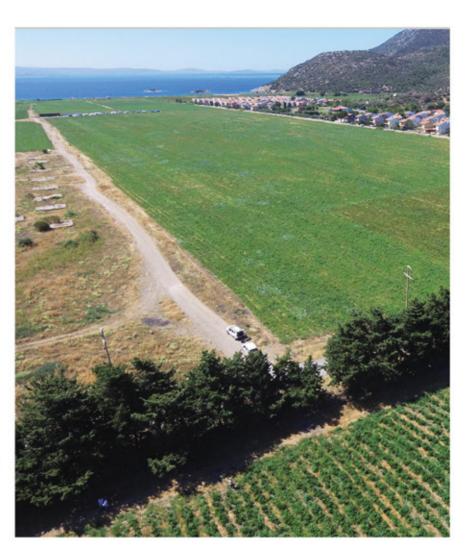
SUSTAINABILITY



ON-FIELD SUPERVISION VCF



# WE ARE FARMERS NOW



AS OF 2022 WE STARTED TO PLANT OURSELVES.
UP TO 25% IN TOMATOES.







# OUR NPD KITCHEN













NPD stands for New Product Development. Creating and testing new products with ingredients, recipes, techniques, packaging are just a few of the things that can be tested. NPD is all about bringing a new product to the market.

There are a few ways in order to develop new products such as the following:

- 1. Through market research (online)
- 2. Through customer feedback on current product (recipe, packaging etc.)
- 3. Through customer requests
- 4. Through production of current products

In the food industry, there are many ways to innovate. Some changes are small, such as tinkering with recipes, to larger changes, such as replacing product packaging. Here at Ekofood we are not afraid to make trial runs in our production lines in order to correct any potential errors that can arise. Also, all requested samples are prepared by hand with the assurance that the product can be made in the production line(s).

When it comes to ideas for NPD projects, our customer's ideas/concepts come first. Our state of the art kitchen enables us to produce products ranging from semi dried tomatoes to eggplant puree. This food industry kitchen was designed by a team of chefs and industry innovators in order to create a variety of products, and serve guests that wish to come and taste our products. Our state of the art testing counter enables us to serve up to 25 different products at once! With a maximum seat capacity of 6 people.

**SEMI DRIED TOMATOES** 



SUN DRIED **TOMATOES** 





**PRODUCTS** 

**VEGETABLE POWDER** 

> **GRILLED VEGGIES**





Bashar Jadallah Master Chef











CHERRY PEPPER

CHEESE STUFFED CHERRY PEPPER

**DIP SAUCES** 



DOYPACK **PRODUCTS** 

CANNED **PRODUCTS** 

**MEDITERRANEAN** DELICATES

**GRAPE LEAVES** 

STUFFED LEAVES





FIRE ROASTED **EGGPLANT** 

**GLUTEN FREE** PIZZA

VEGAN BURGER

SMOKED SLOW ROASTED TOMATO

CHARGRILLED ANTIPASTI

ROASTED PEPPER TAPENADE TAGINE

ROSE HARISSA PESTO / PASTE



VEGAN CHEESE

VEGAN SAUCES

# OUR PRODUCT



**Semi Dried Tomatoes** 



**Sun Dried Tomatoes** 



**Peppers** 



Semi Dried Vegetables



**Semi Dried Fruits** 



**Chargrilled Vegetables** 



Sauces / Spreads / Dips



Finger Food



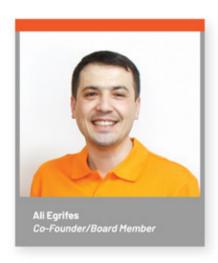
ACKAGING

# SEASONALITY CALENDAR

PRODUCT	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	0ct	Nov	Dec
				то	MATO P	RODUCT	s					
Standard Tomatoes							<b>(3)</b>		<b>*</b>			
Cherry Tomatoes												
Sun Dried Tomatoes												
Yellow Tomatoes	***	*	*	*	*	*	*	*	*	*	*	*
Organic Tomatoes												
				PE	PPER PI	RODUCT	s					
Cherry Peppers							*	***		*		
Jalapeno Peppers								<b>~</b>	<b>~</b>	<b>~</b>		
Capia Peppers								1				
Macedonian Peppers							*	*	×			
California Peppers						9	9	9	9	9		
Sweet Drop Peppers								<b>*</b>	<b>*</b>			
Organic Peppers								- ARI-	1	- AND		
				FRUI	TS & VE	GETABL	E PRODI	UCTS				
Mushrooms	20	2	9	2	9	20	2	2	2	20	9	2
Aubergine												
Courgette					2	2						
Gherkins					*	*						
0kra							10	10	100			
Figs								<b>(</b>	<b>(</b>			
Butternut Squash										1		



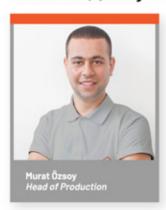


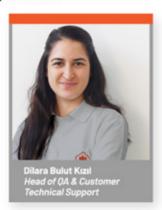






# Production, Quality & Agriculture









# Sales, Marketing & Business Development











# **GLOBAL SALES OFFICES**



**EUROPE PALLET DISTRIBUTION CENTERS**