

HOME PAGE

*Our journey from land to table began with a mill...*

*Quality products for bakery since 1935...*



*Our aim was to produce  
high-quality products for healthy generations...*



*And we have done so since then...*



**flour**





## ABOUT US

Yörükoğulları has been in wheat flour business since 1935 starting with a small mill that served the local area. After many years of successful commerce, the first factory was established in 1973 with a capacity of 40 tons per day. Today our production capacity has reached 350 tons per day. The products from these facilities are being shipped to countrywide of Turkey and to the rest of the world.

## MISSION

In today's competitive environment, customers in the wheat flour business are seeking out specific quality traits or characteristics to satisfy a growing quality of a strong brand. The company will be able to reap the full advantages of operating where its customers are located as it builds an international milling company that will have the strong support of its customers around the world.

## VISION

With over 82 years of experience and knowledge, Yörükoğulları Gıda Sanayi is a pioneer in wheat flour industry at the western part of Turkey. Acclaimed for both the quality of its products and its people, Yörükoğulları is embarking on the next stage of growth: becoming a truly international enterprise that cares for and contributes quality of wheat flour business.



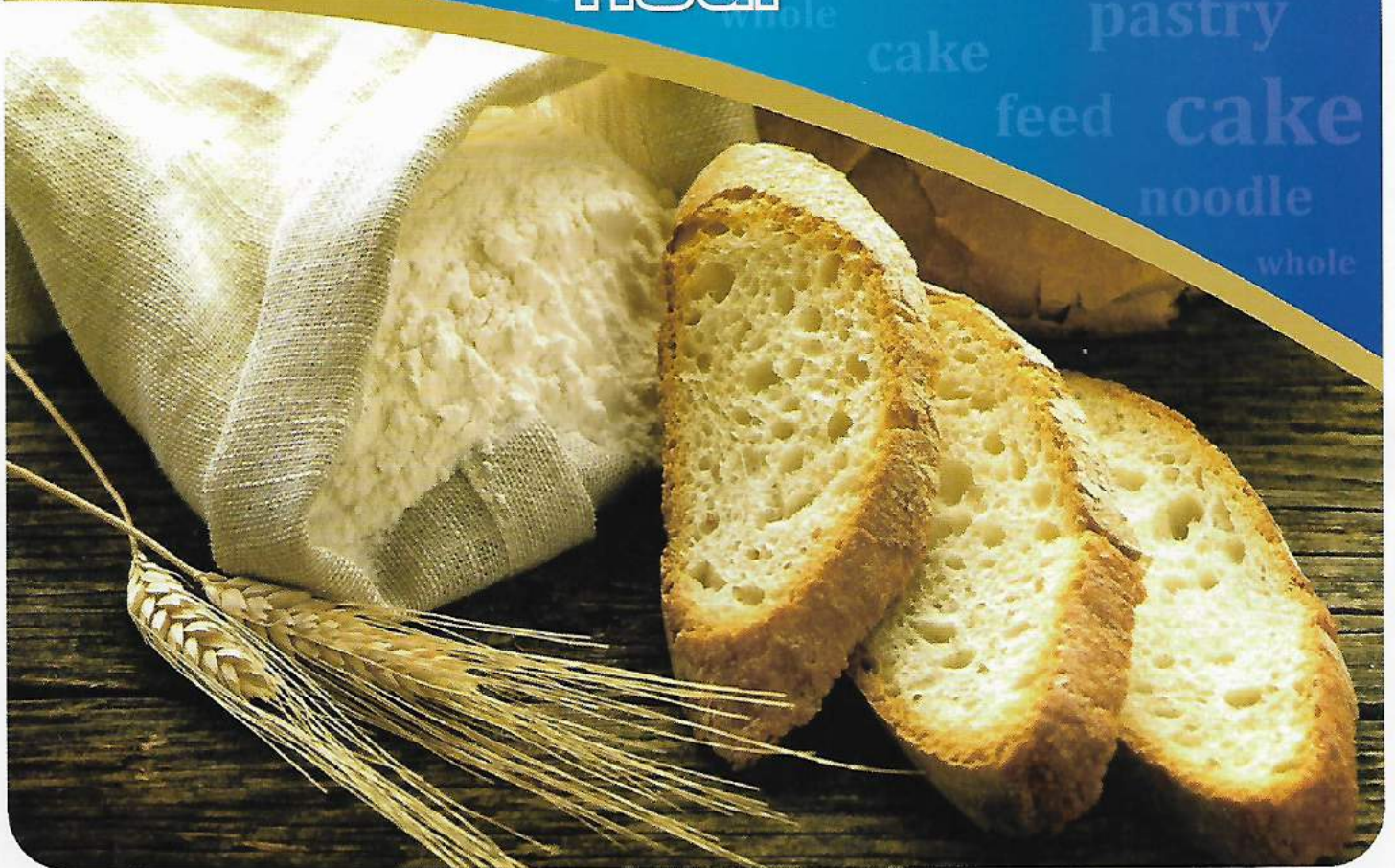
## QUALITY ASSURANCE

Our traditional quality is the most important treasure of us. Our customers value the consistent quality of our products. And we work hard to ensure it stays that way. We set very high quality standards for our products.

Our plant has a dedicated laboratory and staff to ensure that our products leave the mill in perfect condition. There is a strict specification for each product and flour won't leave our mill if it does not meet its specification.

At each stage of the milling process, we test samples from the mill to make sure that the flour is meeting its target specification. Before it is packed or delivered, it is again tested. We check for moisture and protein content as well as color. The laboratory staff uses sophisticated equipment to carry out these and many other checks.

Our plant complies with the ISO and HACCP requirements and follows HALAL production techniques.






  
**flour**

## EVREN BREAD FLOUR

### Physical and Chemical Characteristics

Gluten	min. 27
Protein	min. 10
Ash	max. 0,55
Moisture	min. 14
Sedimentation	min. 35
Stability of dough	min. 6 minutes
Energy	90 cm <sup>2</sup> (Extensograph)
Degree of softening	max. 80 BU
Water absorption	min. 58 %
Colour and appearance	In inherent color and appearance
Taste and smell	In particular taste and smell

**Usage areas** : The product is used for making all sorts of bread.





## EVREN CHAPATI FLOUR

### Physical and Chemical Characteristics

Gluten	min. 28
Protein	min. 10
Ash	max. 1,45
Moisture	min. 14
Sedimentation	min. 25
Stability of dough	min. 3 minutes
Energy	60 cm <sup>2</sup> (Extensograph)
Degree of softening	max. 120 BU
Water absorption	min. 63 %
Colour and appearance	In inherent color and appearance
Taste and smell	In particular taste and smell

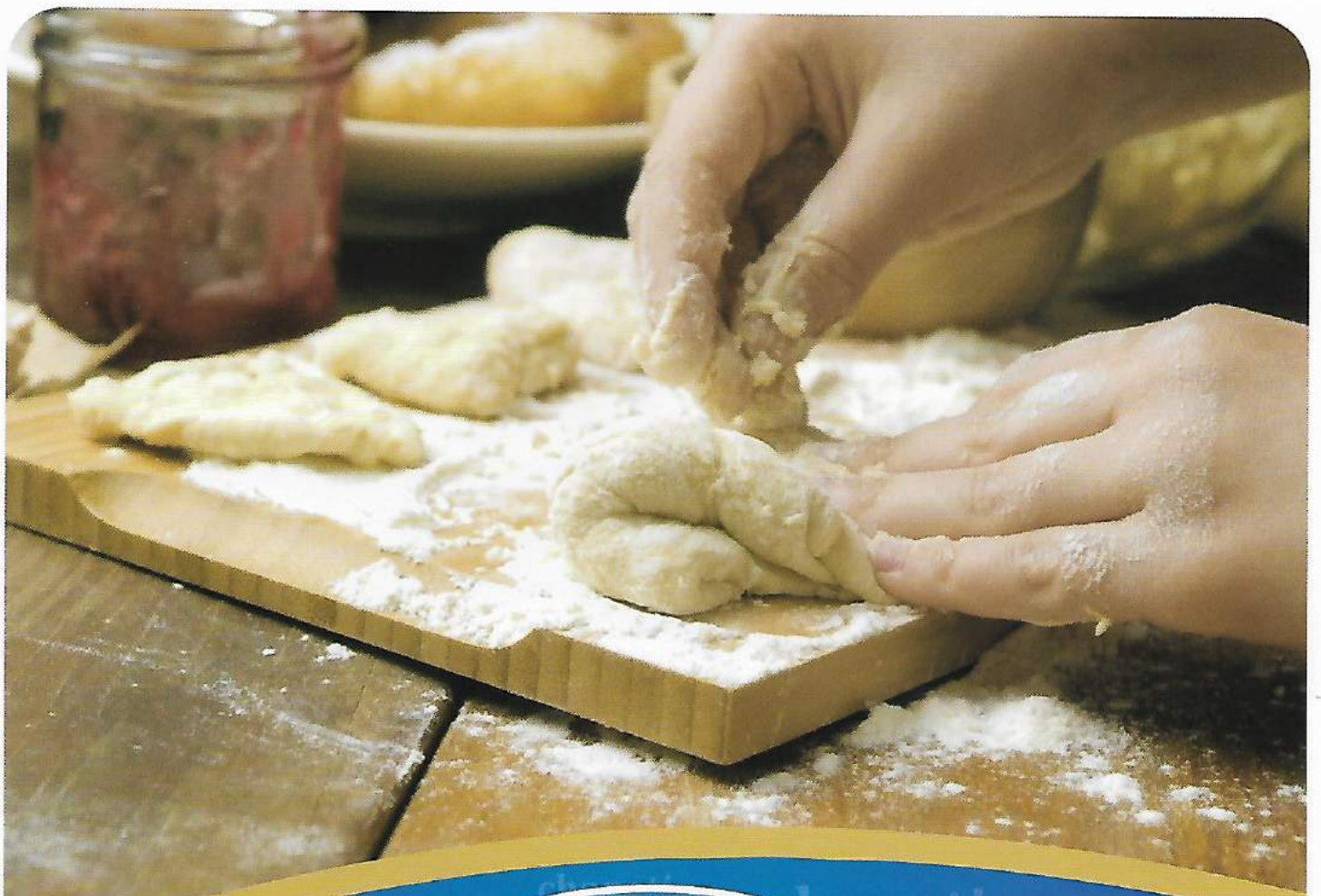
**Usage areas** : The product is used for making chapati bread.

## EVREN WHOLE WHEAT FLOUR

### Physical and Chemical Characteristics

Protein	min. 10
Ash	max. 1,5
Moisture	max. 13,5
Colour and appearance	In inherent color and appearance
Taste and smell	In particular taste and smell

**Usage areas** : The product is used for making homemade bread and other food products manufactured of dough.



## EVREN PASTRY FLOUR

### Physical and Chemical Characteristics

Gluten	min. 30
Protein	min. 12
Ash	max. 0,55
Moisture	min. 14
Sedimentation	min. 35
Stability of dough	min. 12 minutes
Energy	120 cm <sup>2</sup> (Extensograph)
Degree of softening	max. 60 BU
Water absorption	min. 62 %
Colour and appearance	In inherent color and appearance
Taste and smell	In particular taste and smell

**Usage areas** : The product is used for making every kind of flour product for pastry.





## EVREN BISCUIT FLOUR

### Physical and Chemical Characteristics

Gluten	min. 20
Protein	min. 8
Ash	max. 0,55
Moisture	min. 14
Sedimentation	min. 10
Stability of dough	min. 1 minutes
Energy	50 cm <sup>2</sup> (Extensograph)
Degree of softening	max.180 BU
Water absorption	min. 52 %
Colour and appearance	In inherent color and appearance
Taste and smell	In particular taste and smell

**Usage areas** : The product is used for making biscuits, wafers, cake and cornets.

## EVREN CAKE FLOUR

### Physical and Chemical Characteristics

Gluten	min. 20
Protein	min. 7
Ash	max. 0,55
Moisture	min. 14
Sedimentation	min. 25
Stability of dough	min. 2 minutes
Energy	40 cm <sup>2</sup> (Extensograph)
Degree of softening	max.100 BU
Water absorption	min. 52 %
Colour and appearance	In inherent color and appearance
Taste and smell	In particular taste and smell

**Usage areas** : The product is used for making every kind of cakes.





whole all chapati noodle bread pastry cake feed noodle whole biscuit cake all purpose

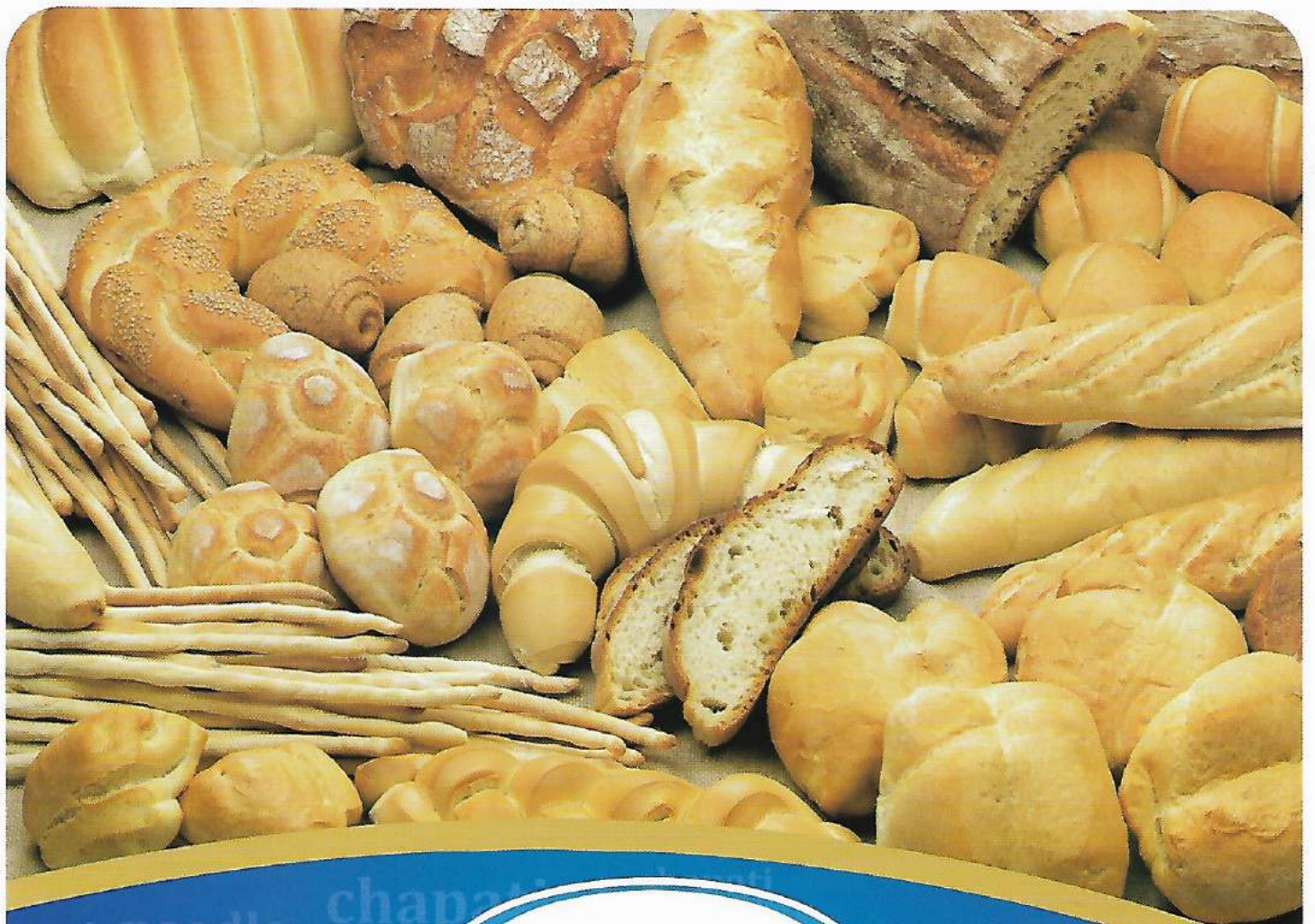
## EVREN NOODLE FLOUR

### Physical and Chemical Characteristics

Gluten	min. 27
Protein	min. 10
Ash	max. 0,55
Moisture	min. 14
Sedimentation	min. 30
Stability of dough	min. 4 minutes
Energy	80 cm <sup>2</sup> (Extensograph)
Degree of softening	max. 120 BU
Water absorption	min. 58 %
Colour and appearance	In inherent color and appearance
Taste and smell	In particular taste and smell

Usage areas : The product is used for making noodle.





## EVREN ALL PURPOSE FLOUR

### Physical and Chemical Characteristics

Gluten	min. 27
Protein	min. 10
Ash	max. 0,55
Moisture	min. 14
Sedimentation	min. 30
Stability of dough	min. 5 minutes
Energy	80 cm <sup>2</sup> (Extensograph)
Degree of softening	max.120 BU
Water absorption	min. 58 %
Colour and appearance	In inherent color and appearance
Taste and smell	In particular taste and smell

**Usage areas** : The product is used for making all sorts of pies sweets, pastries, cake, homemade bread and other food products manufactured of dough.

## EVREN FEED FLOUR

### Physical and Chemical Characteristics

Gluten	min. 30
Protein	min. 13
Ash	max. 0,80
Moisture	max. 14
Colour and appearance	In inherent color and appearance
Taste and smell	In particular taste and smell

**Usage areas** : The product is used for making shrimp feed.



# Packing Types

## KRAFT PAPER BAG



1kg.



2kg.



5kg.



10kg.



25kg.

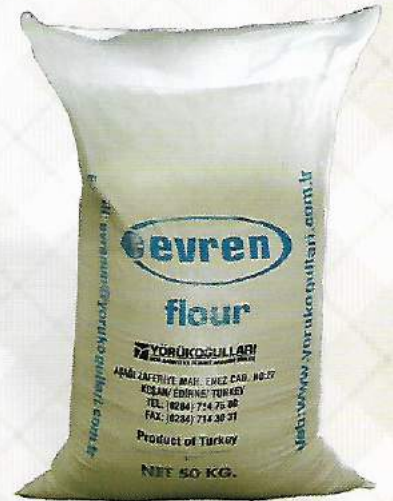
## POLYPROPYLENE BAG



10kg.



25kg.



50kg.

## P.P. KRAFT BAG



50kg.

## BIG BAG



1 ton



*With a motto of  
“Being able to produce the best quality”,  
we have been working  
for 82 years...*



**flour**

YÖRÜKOĞULLARI  
GIDA SAN. ve TİC. A.Ş.

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