



BESLER MILL

Wheat Flour - Farine de Ble - Harina de Trigo - دقيق القمح

Never Changing Quality For Years



SINCE 1992

The Leadeast Manufacturer and Exporter of Turkish Flour



www.beslerun.com



BEŞLER MILL

Wheat Flour - Farine de Ble - Harina de Trigo - دقيق القمح



PRODUCTION UNIT



FULLY AUTOMATIC PACKAGING UNIT



QUALITY CONTROL LABORATORY



RESEARCH AND PRODUCT DEVELOPMENT LABORATORY



Daily Milling Capacity

2.100 mt
4.700.000 lbs



Vals Plant

99



Wheat Storage Capacity

200.000 tons
441.000.000 lbs



Packaging Capacity
Per / day

1.700 tons
3.750.000 lbs



The Number Of Countries
Beşler Flour Goes

50

PACKAGE TYPES AND WEIGHTS

900 gr



KRAFT PAPER



907 gr / 2 lbs



KRAFT PAPER



1 kg



KRAFT PAPER



2 kg



KRAFT PAPER



2,26 / 5 lbs



KRAFT PAPER



4 kg



KRAFT PAPER



5 kg



KRAFT PAPER



PACKAGE TYPES AND WEIGHTS

10 kg



PP SACK



KRAFT PAPER



15 kg



PP SACK



KRAFT PAPER



22,7 / 50lbs



PP SACK



KRAFT PAPER



25 kg



PP SACK



KRAFT PAPER



45,4 kg / 100 lbs



PP SACK



50 kg



PP SACK



RETAIL FLOUR



BEŞLER GROUP



BEŞLER MILL



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BEŞSAN PASTA



www.beslermakarna.com

beş yem

"Paylaşmaya hazırız"



www.besyem.com.tr



BEŞLER Agro



www.besleragro.com



ASLI COMPANY



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Besfoods

Organization by besler Group



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TYPE 550 PREMIUM QUALITY WHEAT FLOUR

Farine de blé de qualité supérieure type 550

دقيق قمح عالي الجودة نوع 550



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14.5%
Protein	min. 11.0%
Gluten	min. 27%
Sedimentation	min. 35
Ash	max. 0.55%
Water Absorption	min. 55%
Stability of dough	min. 2 minutes
Energy	100 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



TYPE 650 ALL PURPOSE WHEAT FLOUR

Farine de blé tout usage type 650

دقيق قمح متعدد الاستخدام نوع 650



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14.5%
Protein	min. 11.5%
Gluten	min. 27.5%
Sedimentation	min. 35
Ash	max. 0.65%
Water Absorption	min. 55%
Stability of dough	min. 2 minutes
Energy	110 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



HIGH QUALITY FLOUR ALL PURPOSE

farina di alta qualità

دقيق عالي الجودة



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14.5%
Protein	min. 12.0%
Gluten	min. 28%
Sedimentation	min. 35
Ash	max. 0.65%
Water Absorption	min. 58%
Stability of dough	min. 10 minutes
Energy	130 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



CROISSANT FLOUR

farina di croissant

دقيق كروفاسان



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14.0%
Protein	min. 12.0%
Gluten	min. 30%
Sedimentation	min. 35
Ash	max. 0.65%
Water Absorption	min. 50%
Stability of dough	min. 10 minutes
Energy	100 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



ELITE ARTISAN FLOUR

Farina Artigianale Elite

دقيق حرفي النخبة



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14%
Protein	min. 12%
Gluten	min. 30%
Sedimentation	min. 40
Ash	max. 0.50%
Water Absorption	min. 58%
Stability of dough	min. 10 minutes
Energy	140 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



HIGH GLUTEN FLOUR

Farine à haute teneur en gluten

دقيق عالي الغلوتين



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14.5%
Protein	min. 15.5%
Gluten	min. 40%
Sedimentation	min. 45
Ash	max. 0.65%
Water Absorption	min. 55%
Stability of dough	min. 2 minutes
Energy	120 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



CAKES & PASTRIES FLOUR

Farine pour Gâteaux & Pâtisseries

دقيق الكعك والمعجنات



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14.5%
Protein	min. 11.0%
Gluten	min. 27%
Sedimentation	min. 35
Ash	max. 0.55%
Water Absorption	min. 55%
Stability of dough	min. 2 minutes
Energy	120 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



SELF RISING FLOUR

Farine auto montante

طحين ذاتي التخمر



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14.5%
Protein	min. 10.0%
Gluten	min. 27%
Sedimentation	min. 30
Ash	max. 1.80%
Water Absorption	min. 54%
Stability of dough	min. 20 minutes
Energy	125 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



Nos Produits

TOAST BREAD FLOUR

Farina di pane tostato

دقيق الخبز التوست



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 14,2%
Gluten	min. 36%
Sedimentation	min. 47
Ash	max. 0,60%
Water Absorption	min. 60%
Stability of dough	min. 10 minutes
Energy	150 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



HAMBURGER BREAD FLOUR

Farine de pain hamburger

دقيق خبز الهامبرغر



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 11,5%
Gluten	min. 27,5%
Sedimentation	min. 35
Ash	max. 0,65%
Water Absorption	min. 55%
Stability of dough	min. 2 minutes
Energy	110 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



FRENCH BAGUETTE FLOUR

Farine de baguette française

دقيق الرغيف الفرنسي



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,0%
Protein	min. 12,0%
Gluten	min. 27%
Sedimentation	min. 35
Ash	max. 0,65%
Water Absorption	min. 58%
Stability of dough	min. 8 minutes
Energy	100 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



LAVASH FLOUR

Farine de lavash

دقيق لافاش



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 11,5%
Gluten	min. 28,0%
Sedimentation	min. 33
Ash	max. 0,65%
Water Absorption	min. 58%
Stability of dough	min. 2 minutes
Energy	50 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



PIZZA FLOUR TYPE 00

Farine à pizza type 00

طحين البيتزا نوع زيرو



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 14,5%
Gluten	min. 35%
Sedimentation	min. 40
Ash	max. 0,65%
Water Absorption	min. 58%
Stability of dough	min. 10 minutes
Energy	140 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



PIZZA FLOUR TYPE 01

Farine à pizza type 01

طحين البيتزا نوع ١



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 12,0%
Gluten	min. 30%
Sedimentation	min. 37
Ash	max. 0,65%
Water Absorption	min. 58%
Stability of dough	min. 10 minutes
Energy	150 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



PIZZA FLOUR GOLD TYPE

Farine à pizza type or

دقيق البيتزا النوع الذهبي



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 14,0%
Gluten	min. 35%
Sedimentation	min. 35
Ash	max. 0,60%
Water Absorption	min. 60%
Stability of dough	min. 10 minutes
Energy	140 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



PIZZA FLOUR GOLD SUPERIOR TYPE

Farina per pizza tipo superiore oro

دقيق البيتزا الذهبي الفاخر



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 16,0%
Gluten	min. 40%
Sedimentation	min. 45
Ash	max. 0,60%
Water Absorption	min. 60%
Stability of dough	min. 10 minutes
Energy	150 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



Harina de Trigo - دقيق القمح

BISCUIT FLOUR

Farine de biscuit

دقيق البسكويت



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 9,0%
Gluten	min. 24%
Sedimentation	min. 20
Ash	max. 0,65%
Water Absorption	min. 54%
Stability of dough	min. 15 minutes
Energy	30 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



WAFER FLOUR

Farine de gaufres

دقيق الويفر



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 9,0%
Gluten	min. 24%
Sedimentation	min. 20
Ash	max. 0,65%
Water Absorption	min. 50%
Stability of dough	min. 15 minutes
Energy	15 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



PITA FLOUR

harina de pita

دقيق بيتا



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 12,0%
Gluten	min. 28,0%
Sedimentation	min. 35
Ash	0,70-0,80
Water Absorption	min. 55%
Stability of dough	min. 2 minutes
Energy	90 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



ATTA FLOUR

Atta (farine

دقيق عطا



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 12,5%
Gluten	min. 27%
Sedimentation	min. 22
Ash	min. 1,20%
Water Absorption	min. 60%
Stability of dough	min. 8 minutes
Energy	80 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



TANDOOR FLOUR

Farine de tandoor

دقيق التندور



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 12,5%
Gluten	min. 28%
Sedimentation	min. 28
Ash	max. 1,20%
Water Absorption	min. 58%
Stability of dough	min. 2 minutes
Energy	70 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



WHOLE WHEAT FLOUR

Farine de blé entier

دقيق القمح الكامل



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 12,5%
Gluten	min. 27%
Sedimentation	min. 22
Ash	min. 1,20%
Water Absorption	min. 60%
Stability of dough	min. 8 minutes
Energy	75 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



NOODLE FLOUR

farina di pasta

دقيق المعكرونة



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14 %
Protein	min. 12,0%
Gluten	min. 30%
Sedimentation	min. 40
Ash	max. 0,50%
Water Absorption	min. 58%
Stability of dough	min. 10 minutes
Energy	150 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



BAKLAVA FLOUR

Farine de Baklava

دقيق البقلاوة



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 13,5%
Gluten	min. 31%
Sedimentation	min. 30%
Ash	max. 0,65%
Water Absorption	min. 60%
Stability of dough	min. 8 minutes
Energy	110 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell

