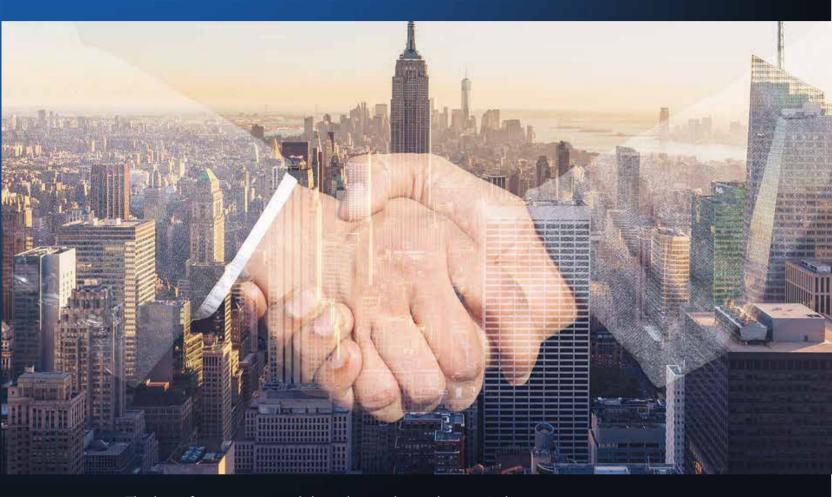








# TOGETHER WE GROW



The key of our success and the value we have always tried to protect is the trust we build with our partners. As a company being on both supplier and buyer parts, we are well aware of the importance of timing and taking business positions in commodity markets. We always feel the responsibility of not only providing our high quality wheat flours but also providing the tools to our partners them to be competitive in their fields. We are approved counter party of leading commodity suppliers such as ADM, Bunge ,Cargill,Louis Dreyfus, Glencore , Viterra , Olam and many others, the close relations we have with these experienced companies gives us the advantage of closely following the world grain market. In today's world, commodity markets are unpredictable and in order to help our partners to minimize the risks and facilitate the business management,we provide them business plans by keeping them updated with market trends.





## OUR PRODUCTS



#### **Biscuit Flour**

The flour of taste. It can be applied in the fabrication of biscuit, wafer, cakes, samosa and anjera bread... Protein %9,5 min. Gluten %22 min. Ash %0,65 max. Moisture %14 max.



#### **Multi Purpose Flour**

Too many functions in it. It can be applied in the fabrication of cakes, pastry products, chapati and roti breads
Protein %10,5 min.
Gluten %25 min.
Ash %0,65 max.
Moisture %14 max.



#### **Noodle& Pasta Flour**

The taste in your table. It gives an excellent color to end products. It can be applied in the fabrication of noodles and pastas...
Protein %13,5 min.
Gluten %32 min.
Ash %0,55 max.
Moisture %14 max.

















#### **Baker Flour**

A quality-cost balanced bakery flour. Our best seller wheat flour. It can be applied in the fabrication of baguette, batard and francala breads...
Protein %11,5 min.
Gluten %27 min.
Ash %0,65 max.
Moisture %14 max.

#### **Baker Plus Flour**

High quality and high performance wheat flour for bakeries. It can be applied in the fabrication of baguette, batard and francala breads...
Protein %12,5 min.
Gluten %29 min.
Ash %0,60 max.
Moisture %14 max.

#### **Super Baker Flour**

Specially designed hard wheat flour with more yields. It can be applied in the fabrication of hamburger bread, white loaf, toast bread...

Protein %13,0 min.
Gluten %32 min.
Ash %0,55 max.
Moisture %14 max.

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### OUR OPERATION

The journey of our flours starts with selection of special wheats, continues with our experience in milling and management, ends with delivering our flours to final destinations. No matter by container, by truck or by bulk vessel, we make sure that the journey of our products is comfortable. Our operation ability and quality comes from our desire to deliver you our high quality wheat flours in their best conditions and performances.

## LOADING QUALITY

BULK LOADING





CONTAINER LOADING





TRUCK LOADING









### RESEARCH AND DEVELOPMENT

Our market approach and understanding have always led us to have a remarkable market share in our export destinations. One of the first steps we take in new business opportunities is to analyze customer's needs and develop a special formulated product accordingly. We are always in search of excellency for our flour quality and thanks to our fully equipped modern labarotary and professional food engineers, we deliver our very best flours in the hands of our customers.

# QUALITY CERTIFICATES













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