



BAKLAVA
KATAIFI
DESSERTS
PASTRY



Our Story...

Since 1970 until now...

Our company, which adopts the principle of offering unique tastes to our customers, was established in 1970 by Hacı Zeki AKTAŞ.

Hacı Hasan Oğulları which has business ethics, decency and understanding of "being a good person" at its roots had gone in an action with a small workshop in Gülbahçe, Bursa. Our company, which started to produce baklava under tough conditions, has acquired the labor and patience as its capital. Hacı Hasan Oğulları had played offensive by opening sales & display stores in the city center in 1983 and Setbaşı branch -which is still our favorite store- has become very popular in 1985. In 1995, Hacı Hasan Oğulları has entered to the period of growing and offering more quality service by coming out of its shell and having an institutional company identity. In 2005,

we made a decision of increasing the number of branch by giving franchising country-wide. By 2010,

Hacı Hasan Oğulları has succeeded being a model company thanks to its trusted hygiene standards, trustful employees and branches and became an exporting company.

No doubt, everything has not always gone well during 50 years of its history. There were days when we were in trouble due to the economic conditions in our country.

However, we managed to overcome these difficult days by not compromising our quality under any circumstances and without missing the smile on our faces.

Now, we keep carrying our brand to higher levels at every food stage by blending the knowledge gained from our elders with modern operating conditions and state-of-art technologies in our production.

We will keep working hard for better.... With love and respect...

Export

Hacı Hasan Oğulları whose foundation was constructed by Hacı Zeki AKTAŞ in 1970 aimed to introduce our traditional taste Baklava to whole world with its all diversity by not compromising its quality and to be prominent in its field by creating baklava supply chain where all expectations are fulfilled. Hacı Hasan Oğulları has proved its claim as being prominent baklava manufacturer by intensive export moves recently and became leading manufacturer in the sector by becoming the gateway of Turkey which is open abroad for the Antep Baklava. Our company that leaves its competitors in the dust thanks to its production quality, is making its mark in export world by drawing an ever-rising graph.

From Bursa to whole world...

Hacı Hasan Oğulları whose moves the adventure that started half a century ago forward with dedication and enthusiasm, is developed constantly in order to meet the increasing demand all over the world.

Hacı Hasan Oğulları whose the pioneer of quality baklava in Turkey, has gone further and made many steps in order to provide the quality baklava to whole world and reached its goal. Hacı Hasan Oğulları that is a great manufacturer and exporter continues its baklava sales and exports accelerately by taking courage from its deep-rooted past of 51 years. Our brand reaches hundreds of point country-wide with 10 sales branches and online sales channel in Turkish market. Baklava that is traditional Turkish dessert is being exported to 30 countries on 5 continents through Hacı Hasan Oğulları. Hacı Hasan Oğulları that mainly serves to USA-New Jersey, Germany, France, Italy, Poland, Switzerland, Spain, Croatia, United Kingdom, Palestine, Oman, Singapore, Maldives, Moritania and other many countries; is expanding its exporting countries day by day and represents Turkey in the world.

How our products are delivered to the countries demands an order?

Baklava that is ordered by customer, are produced in food-grade disposable aluminium trays which is designed specifically for export, trays are placed in a special designed internal boxes and outer boxes that has high strength, the outer boxes are aligned on a pallet, and are dispatched to relevant country. Hacı Hasan Oğulları assure safe delivery of goods to customer by making a comprehensive and details plan starting from raw material selection to composing production recipe, production and delivery. According to customer demand, the goods may be despatched respectively by airplane, truck or container/ship.

Hacı Hasan Oğulları.



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www.hacihasanogullari.com.tr

2023

Food Industry Events & Trade Shows

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INTERNATIONAL TRADE SHOWS



Anuga
Oct 7-11, 2023
GERMANY



Franchise Expo South
Sep 7-11, 2023
USA - Miami, FL



FoodAg
Aug 10-12, 2023
PAKISTAN



InterFood & Drink
Nov 8-11, 2023
Sofia/BULGARIA

NATIONAL TRADE SHOWS



Food Point
Oct 24-25, 2023
Bursa, TR



TURFOOD
Sep 28-30, 2023
Bursa, TR



WorldFood
Sep 6-9, 2023
Istanbul, TR

2024

Food Industry Events & Trade Shows

Follow and join us...

INTERNATIONAL TRADE SHOWS



NATIONAL TRADE SHOWS





Our Certification





BAKLAVA





Double Pistachio

Type : Half Size Tray X 2
Unit Net Wt : 6lbs(2700g)
Pcs in Tray : 72
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



Double Walnut

Type : Half Size Tray X 2
Unit Net Wt : 6lbs(2700g)
Pcs in Tray : 72
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



Chocolate with Pistachio

Type : Half Size Tray X 2
Unit Net Wt : 6.5lbs(2950g)
Pcs in Tray : 70
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



Mussel Shape with Pistachio (Midye)

Type : Half Size Tray X 2
Unit Net Wt : 5.5lbs (2500g)
Pcs in Tray : 80
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



BAKLAVA



**Carrot Slice
with Pistachio**

Type: Round Tray
Unit Net Wt: 3.5lbs (1590g)
Pcs in Tray: 16
Units in Case: 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



**Carrot Slice
with Walnut**

Type: Round Tray
Unit Net Wt: 3.5lbs (1590a)
Pcs in Tray: 16
Units in Case: 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



**Roll with Pistachio
(Fıstık Sarma-Dolama)**

Type: Half Size Tray X 2
Unit Net Wt: 5.5lbs (2500g)
Pcs in Tray: 96
Units in Case: 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



**Shobiyet
with Pistachio**

Type: Half Size Tray X 2
Unit Net Wt: 5.5lbs (2500g)
Pcs in Tray: 54
Units in Case: 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D





Square Slice with Pistachio

Type : Full Size Tray
Unit Net Wt : 6lbs (2720g)
Pcs in Tray : 54
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



Square Slice with Walnut

Type : Full Size Tray
Unit Net Wt : 6lbs (2720g)
Pcs in Tray : 54
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



Triangle Slice with Pistachio

Type : Half Size Tray X 2
Unit Net Wt : 5.5lbs (2500g)
Pcs in Tray : 48
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



Triangle Slice with Walnut

Type : Half Size Tray X 2
Unit Net Wt : 5.5lbs (2500g)
Pcs in Tray : 48
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



BAKLAVA



Lip Shape with Pistachio

Type : Half Size Tray X 2
Unit Net Wt : 5.5lbs(2500g)
Pcs in Tray : 80
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



Cocoon Shape with Walnut (Cevizli Koza)

Type : Half Size Tray X 2
Unit Net Wt : 6.2lbs (2800g)
Pcs in Tray : 90
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



Fig Shape with Walnut

Type : Half Size Tray X 2
Unit Net Wt : 6.2lbs (2800g)
Pcs in Tray : 70
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



Homemade Style with Walnut

Type : Half Size Tray x2
Unit Net Wt : 6.2lbs (2800g)
Pcs in Tray : 70
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D





Cold Milky with Pistachio

Type : Half Size Tray X 2
Unit Net Wt : 7 lbs (3170g)
Pcs in Tray : 48
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 3 D



Milky with Hazelnut (Sütlü Nuriye)

Type : Half Size Tray x 2
Unit Net Wt : 7 lbs (3170g)
Pcs in Tray : 48
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 3 D



FULL SIZE TRAY



HALF SIZE TRAY X 2



KATAIFI





Pistachio

Type: Half Size Tray X 2
 Unit Net Wt: 5.5lbs (2500g)
 Pcs in Tray: 16
 Units in Case: 5
 Shelf Life:
 (-18°C) 18 M
 (+4°C) 1 M
 (Room Temp) 7 D



Walnut

Type: Half Size Tray X 2
 Unit Net Wt: 5.5lbs (2500g)
 Pcs in Tray: 16 pcs
 Units in Case: 5
 Shelf Life:
 (-18°C) 18 M
 (+4°C) 1 M
 (Room Temp) 7 D



Diyarbakir Burma with Pistachio

Type: Half Size Tray X 2
 Unit Net Wt: 5.5lbs (2500g)
 Pcs in Tray: 20 pcs
 Units in Case: 5
 Shelf Life:
 (-18°C) 18 M
 (+4°C) 1 M
 (Room Temp) 7 D



Diyarbakir Burma with Walnut

Type: Half Size Tray X 2
 Unit Net Wt: 5.5lbs (2500g)
 Pcs in Tray: 20 pcs
 Units in Case: 5
 Shelf Life:
 (-18°C) 18 M
 (+4°C) 1 M
 (Room Temp) 7 D





**Royal
with Pistachio**

Type : Half Size Tray X 2

Unit Net Wt : 5.5lbs (2500g)

Pcs in Tray : 16

Units in Case : 5

Shelf Life:

(-18°C) 18 M

(+4°C) 1 M

(Room Temp) 7 D





Muska Shape with Pistachio

Type : Half Size Tray x 2
Unit Net Wt : 6.5 lbs (2950g)
Pcs in Tray : 24
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D
• UNIT UPC 746241018434
• CASE SCC 10746241018431



Halep Burma with Pistachio

Type : Half Size Tray x 2
Unit Net Wt : 4.5 lbs (2000g)
Pcs in Tray : 54
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 3 D
• UNIT UPC 746241147776
• CASE SCC 10746241147773



Classic Balloriya with Pistachio (Klasik Billuriye)

Type : Half Size Tray X 2
Unit Net Wt : 6.1 lbs(2760g)
Pcs in Tray :60
Units in Case :5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D



Gold Balloriya with Pistachio (Altın Billuriye)

Type : Half Size Tray X 2
Unit Net Wt : 6.1 lbs (2760g)
Pcs in Tray : 60
Units in Case : 5
Shelf Life:
(-18°C) 18 M
(+4°C) 1 M
(Room Temp) 7 D





PASTRY DESSERT





Riddled Cookies in Syrup
(Kalburabasti)

Type: Half Size Tray X 2
Unit Net Wt: 4.6lbs (2080g)
Pcs in Tray: 50
Units in Case: 5
Shelf Life:
(-18°C) 18 M
(+4°C) 7 D
(Room Temp) 3 D



Semolina Cookies in Syrup
(Şekerpare)

Type: Half Size Tray X 2
Unit Net Wt: 4.6lbs (2080g)
Pcs in Tray: 48
Units in Case: 5
Shelf Life:
(-18°C) 18 M
(+4°C) 7 D
(Room Temp) 3 D



Ekmek Kataifi
Turkish Bread Dessert

Type: Round Tray
Unit Net Wt: 5.5lbs (2500g)
Units in Case: 5
Shelf Life:
(-18°C) 18 M
(+4°C) 7 M
(Room Temp) 3 D



Tulumba
Classic

Type: Half Size Tray X 2
Unit Net Wt: 5.3lbs (2400g)
Units in Case: 5
Shelf Life:
(-18°C) 18 M
(+4°C) 7 D
(Room Temp) 3 D





BOREK





Three Cheese Pastry
(Uc Peynirli Su Boregi)

Type Half Size Tray x 2
Unit Net Wt : 5.5lbs (2500g)
Pcs in Tray : 16
Units in Case : 5
Shelf Life (-18°C) :18 M
(+4°C) 3 D



PALLETIZATION



BAKLAVA

KATAIFI

SWEET

	Case Dimensions		Pallet Dimensions
460 x 340 x 280 mm		100 x 120 x 212 cm	
(LxWxH)		(LxWxH)	

	Cases in Layers		Layers in Pallet		Cases in Pallet
6	x	7	=	42	

