



saidef
proud to produce

**FREEZE
DRIED**



proud to produce

SADEF

“Pioneering to the Food of the Future”

As SadeF Gıda, we believe that freeze-dried products are the **“food of the future”**. Driven by this vision, we realized one of the most prominent investments of not only Türkiye but also Europe, establishing ourselves among the world’s leading producers in the sector.

Guided by our core principle of **“Clean Food, Healthy Future,”** we consistently prioritize quality through our sustainable agricultural practices, state-of-the-art production lines, experienced team and strict compliance with global food safety standards.

We are dedicated to being a long-term solution partner for our clients, constantly ensuring reliability, quality, and excellence at every step.




proud to produce

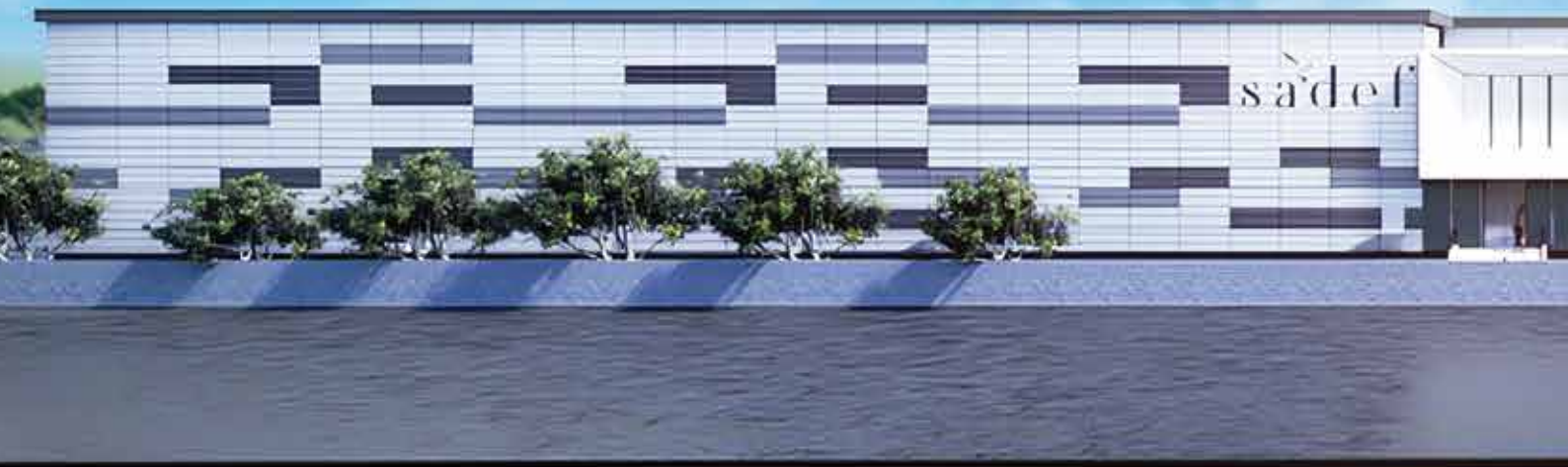
**FREEZE
DRIED**

FACTORY OF THE FUTURE

“Commitment to Innovative Excellence”

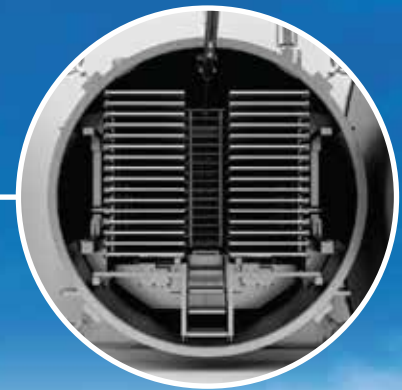
Located in Aydın, SadeF Gıda's production facility covers an area of 112,000 m², of which 60,000 m² is dedicated to a closed environment. Our journey began with the completion of the first 30,000 m² of this enclosed space, earning us the esteemed title of **“World's Most Hygienic and Modern Food Production Facility”**.

As we forge ahead, setting new standards in the industry with our high-tech plant, SadeF Gıda is committed to increasing investments throughout the next three years to boost our capacity and continue innovative drive progress.



Freeze-Dried Production is Redefined at the Factory of the Future:

- The first GFSI 2020 J11-compliant facility.
- Member of the European Hygienic Engineering & Design Group (EHEDG).
- The world's first production facility in collaboration with EHEDG and its suppliers and construction firms.
- The first green factory in the fruit processing sector with low carbon emissions, recognized among the world's green buildings.
- A facility powered by renewable energy through solar panels.
- Equipped with an on-site accredited laboratory and R&D lab.
- The first freeze-dried production facility utilizing PEF (Pulsed Electric Field) technology.

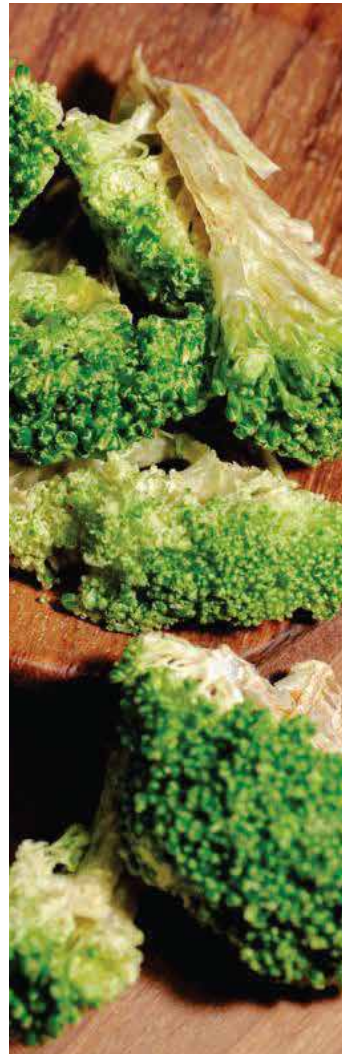


THE PINNACLE OF **INNOVATION**

**“Expanding Horizons
with High Capacity”**



Sadef Gida operates with 10 state-of-the-art freeze-dryers within a 30,000 m² enclosed production area, advancing towards becoming one of the world's premier production facilities in the sector. By the fourth quarter of 2025, with the integration of additional freeze-dryer production lines and advanced liquid freeze-dryer systems, engineered by industry leaders such as GEA and DEVEX, we will significantly expand our capacity. This strategic investment, which highlights our commitment to excellence, is set to solidify our position as one of the leading facilities globally.



Our high-tech IQF processing lines are integrated with freeze-dryers, ensuring continuous operation at peak efficiency. This integration provides the flexibility to process a wide range of products to meet diverse customer needs.

Furthermore, the continuous supply of premium-quality IQF raw materials, processed and provided by our group company Tabmey Gıda, reinforces our commitment to sustainable growth, assuring a reliable, stable supply chain. With this advanced technology and robust production infrastructure, Sadef Gıda is setting new standards in the industry.

What truly sets Sadef Gıda apart is our strong production capacity and pioneering technologies, which fuel our ambitious aspirations in the industry.



CUTTING-EDGE AGRICULTURAL PRACTICES

“Tradition Meets Innovation and Traceability”

SADEF is committed to enhancing the quality of freeze-dried products by processing fruits and vegetables grown on our own farms, thereby ensuring superior product safety and integrity. We are proud of not only being a processor and exporter but also an established agricultural grower with a solid infrastructure dating back to year 2018.

Our agricultural infrastructure is designed to supply at least 60% of the raw materials processed in our factories from our own farms and greenhouses, with the remaining supply sourced from contracted farms under the supervision of our agricultural team.

Sadef Gıda operates with a structure protecting the rights and interests of farmers in contract farming.

Furthermore, as of 2024, considerable progress has been made towards our sustainability goals by launching advanced greenhouse practices to reduce water consumption and produce natural foods with fewer resources.

This approach not only significantly improves our production process but also enhances our ability to maintain the highest standards of quality and traceability.



PRECISION IN **EVERY** PROCESS



**“Mastering
Quality with
Food Safety,
Technology and
Innovation”**



At SadeF Gıda, we follow the highest standards of traceability and quality management throughout our production processes, with a commitment to exceeding customer expectations. Each product manufactured in our facilities undergoes a stringent control process, starting from raw material acceptance and extending through to final packaging. Our cutting-edge production lines are supported by extensive chemical and microbiological analyses in our state-of-the-art laboratory, as well as precise physical inspections using X-Ray and laser sorting machines, ensuring full compliance with global food safety standards.

Our R&D department continuously focuses on new product development to address global consumption trends and meet our customers' evolving needs for innovative solutions.

A clean, industrial facility, likely a pharmaceutical or food processing plant. The scene is dominated by stainless steel equipment, including large cylindrical tanks, complex piping systems with valves, and a control panel with numerous buttons and indicators. The environment is bright and sterile, with a focus on precision and hygiene. The text is overlaid on the center of the image.

**NATURE'S GOODNESS
PERFECTLY PRESERVED**

UPHOLDING **GLOBAL STANDARDS**

“Validated Assurance: Our Pledge to Superior Quality and Food Safety”



Sadef maintains the highest levels of international quality and food safety standards throughout its production processes, supported by numerous prestigious certifications:



- **BRCGS: Compliance with global food safety standards.**
- **SEDEX Member – SMETA: Adherence to ethical trade and social responsibility standards.**
- **Global GAP: Implementation of global best practices and sustainability in agriculture.**
- **GRASP: Evaluation and management of agricultural risks.**
- **Organic Farming: Commitment to organic production and certification.**
- **EHEDG Member: Compliance with hygienic engineering and design standards.**
- **Zero Waste: Initiatives aimed at achieving zero waste in waste management.**

These certifications validate Sadef Gida's dedication to international food safety, ethical work standards and environmental responsibility. Our certified processes and rigorous quality control methods ensure that we deliver products of the highest reliability and superior quality to our customers.

The True Taste of Nature





DISCOVER FRUITS & VEGETABLES IN THEIR PUREST FORM



Harnessing the advantages of our country's fertile soil and favorable climate conditions, combined with the expertise of our seasoned agricultural and production teams, SadeF Gida processes high-quality raw materials using state-of-the-art technology into their most natural form.

Our freeze-dried products, made from 100% pure fruits and vegetables, are free from additives and always in season. They retain their original shape and structure, ensuring an extended shelf life. With their natural high vitamin content, rich aroma and satisfying crispy taste, these products offer an experience beyond typical healthy snacks. You can consume our products directly as a snack or add them to your breakfast cereals, smoothies and creative recipes to savor their exceptional flavor.



OUR **FREEZE DRIED** PRODUCTS

FREEZE DRIED FRUITS

STRAWBERRY (Whole, Slice or Cube)

RASPBERRY

BLACKBERRY

BLUEBERRY

BLACK CURRANT

BLACK & WHITE MULBERRY

PURPLE & GREEN FIG (Slice, Quarter or Cube)

APPLE (Slice & Cube)

PEACH (Segment & Cube)

APRICOT (Halve & Cube)

ORANGE (Slice)

LIME & LEMON (Slice)

MANDARIN (Segment)

POMEGRANATE (Kernel)

SOUR CHERRY

SWEET CHERRY

DRAGON FRUIT

JUJUBE

BANANA (Slice)

KIWI (Slice)

MIX FOREST FRUITS

TROPICAL FRUITS

FREEZE DRIED VEGETABLES

BROCCOLI (Floret)

CAULIFLOWER (Floret)

GREEN PEA

CARROT (Slice or Cube)

CHERRY TOMATOE

BETROOT (Slice)

FREEZE DRIED **FRUIT & VEGETABLE** POWDERS

STRAWBERRY

RASPBERRY

BLUEBERRY

BANANA

CARROT

BROCCOLI

BETROOT

FREEZE DRIED **CANDIES & MARSHMALLOWS**

INFUSED FRUITS

STRAWBERRY & SOUR CHERRY

PRESERVING TIMELESS FLAVOR AND FRESHNESS

"Versatile Packaging Solutions Tailored to Diverse Needs"

Sadef Gıda utilizes advanced packaging technologies and offers a diverse range of options, from bulk packaging to various retail formats. Whether under your own brand or the Sadef brand, we provide customized packaging solutions designed to meet all requirements.



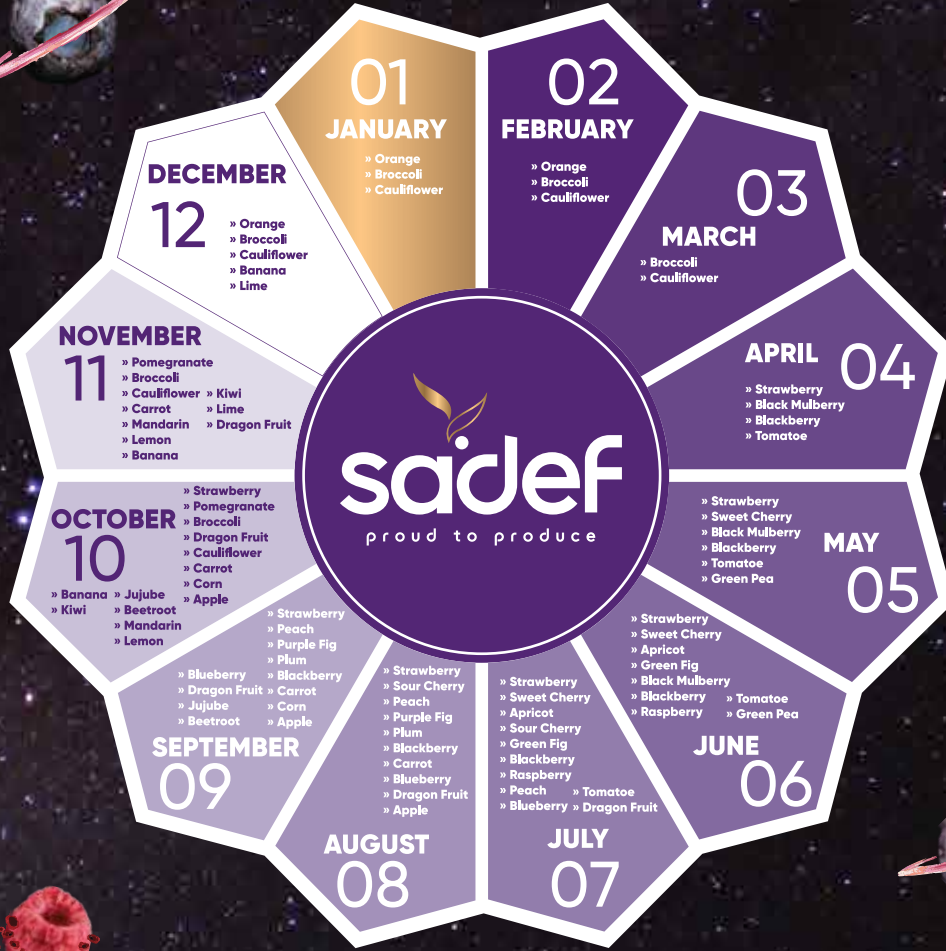
HARVEST TO **PRODUCTION BRILLANCE**

**“Optimal Processing
of Seasonal Raw Materials
with the Strategic Location”**



Thanks to the strategic location of our factory in the heart of key agricultural regions, we can swiftly transfer raw materials directly to our production lines. This proximity ensures timely availability of raw materials at their peak harvest season, thereby enhancing freshness and overall product quality.





Sadef Gıda Sanayi ve Ticaret A.Ş.

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KÖŞK / AYDIN - TÜRKİYE



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