



50 kg Hard Wheat Flour 25 kg Hard Wheat Flour 10 kg Hard Wheat Flour 5 kg Hard Wheat Flour



50 kg Leylak Flour 50 kg Orkide Lux Flour 50 kg Orkide Flour 50 kg Zambak Flour



10 kg Wheat Flour 5 kg Wheat Flour 2 kg Wheat Flour 1 kg Wheat Flour



Tekinak Gıda San. ve Tic. A.Ş.
Tekinak Food and Industry Co.

Küçük Sanayi Sitesi Karşısı 18200 Çankırı / TÜRKİYE
Tel: +90 376 218 13 76 (pbx) Fax: +90 376 218 13 78

info@berrakmakarna.com.tr



www.berrakmakarna.com.tr



Berrak, Around the Globe...

Tekinak Food Industry and Trade Co. Inc. first ventured into the industry with flour production in 1984, and since 1995, the range of products produced under three different brands, namely "Berrak Pasta-Flour-Semolina", "Gül Pasta," and "Pasta Vino," have been reaching consumers in Turkey and around the globe.

The resources allocated for infrastructure, the renewed production facilities, the quality control units, and the Anatolian durum wheat, all come together to help Berrak Pasta to produce delicious tastes with high standards and make Berrak Pasta an essential ingredient of memorable meals.

In addition to reaching consumers in every corner of Turkey thanks to a network of over 60 dealers and distributors spread across the country, Berrak Pasta exports its products to 65 countries in 5 continents.

As the volume of pasta export from Turkey steadily increases, Berrak Pasta continues to be the number one pasta exporter in the region, which also calls for setting higher goals on our behalf.

Berrak, as one of the few companies in Turkey doing business in pasta, flour, and semolina industry with integrated production, follows the industry trends and keeps its facilities up-to-

date. With added machinery in 2010, our production capacity has been significantly increased.

With the new investments in 2012, we increase our productive capacity to 300 tons per day.

The great value we invest into our brand enables us to produce high quality products, which are certified by TSE (Turkish Standards Institution), ISO 9001:2000 and have ISO 22000:2005 Food Safety Quality Management System certificates.

Human health is our utmost priority, and in Berrak production facilities, we make sure that a hygienic environment is maintained in all stages of production.

We are well aware that the future of Turkey lies in good education, and accordingly, we continually contribute to educational activities in our region.

By taking part in major exhibitions around the world, like the ones in Dubai (Gulfood), Japan (Foodex), France (Sial), and Germany (Anuga), Berrak introduces its products to greater masses, and we take legitimate pride in owning such brands that are in demand from every part of the world, thanks to the delicious taste and high quality of our products.





Berrak Bread Flour

Physical and Chemical Properties

Moisture	max 14%
Protein	11.5% (factor 5.7)
Gluten	min 28%
Ash (on dry basis)	0.60%
Taste and smell	In particular taste and smell
Color and appearance	In inherent color and appearance



Berrak Multi Purpose Flour

Physical and Chemical Properties

Moisture	max 14%
Protein	10.5% (factor 5.7)
Gluten	min 26%
Ash (on dry basis)	0.65%
Taste and smell	In particular taste and smell
Color and appearance	In inherent color and appearance



Berrak Biscuit Flour

Physical and Chemical Properties

Moisture	max 14%
Protein	9% (factor 5.7)
Gluten	min 20%
Ash (on dry basis)	0.55%
Taste and smell	In particular taste and smell
Color and appearance	In inherent color and appearance



Berrak Noodle (Soft) Flour

Physical and Chemical Properties

Moisture	max 14%
Protein	9.5% (factor 5.7)
Gluten	min 22%
Ash (on dry basis)	0.60%
Taste and smell	In particular taste and smell
Color and appearance	In inherent color and appearance

Berrak Hard Flour

Physical and Chemical Properties

Moisture	max 14%
Protein	12.5% (factor 5.7)
Gluten	min 31%
Ash (on dry basis)	0.55%
Taste and smell	In particular taste and smell
Color and appearance	In inherent color and appearance



Berrak French Baked Flour

Physical and Chemical Properties

Moisture	max 14%
Protein	10.5% (factor 5.7)
Gluten	min 24%
Ash (on dry basis)	0.60%
Taste and smell	In particular taste and smell
Color and appearance	In inherent color and appearance



Berrak Chapati Flour

Physical and Chemical Properties

Moisture	max 14%
Protein	10.5% (factor 5.7)
Gluten	min 26%
Ash (on dry basis)	1.00%
Taste and smell	In particular taste and smell
Color and appearance	In inherent color and appearance



Berrak Aqua Feed Flour

Physical and Chemical Properties

Moisture	max 14%
Protein	12.5% (factor 5.7)
Gluten	min 27%
Ash (on dry basis)	1.00%
Taste and smell	In particular taste and smell
Color and appearance	In inherent color and appearance

