



Özmen Un
on every table

**Taste
Collection**



01

on every table

to Seed, to Agriculture,
to FUTURE...



With anatolia's grain
and craftsmanship,

our adventure begins

Taking its inspiration from the agricultural heritage of Mesopotamia, Özmen Un continues to support its mission of producing healthy and delicious flour as an Anatolian brand with its investments in technology. The search for flavor, which begins with the story of the blonde brides carried in the memory of a wheat grain, ends in skillful hands.

For Özmen Un, who trusts Anatolia, the agricultural industry and craftsmanship, producing the flour of the future is a sign of respect and gratitude to the fertile lands of Anatolia.

Özmen Un supports fair sharing in food by making the necessary investments for sustainable food and agriculture.

Believing in local and local labor, Özmen Un continues to contribute to the Anatolian agriculture and food industry by making innovative investments in the industry with its experience of half a century and advanced technology. Following in the footsteps of the geographic mark, Özmen Un, a supporter of local and registered seeds, pioneers contracted agricultural activities with licensed warehousing.



SECRET OF THE SEED



Root, origin, trace, future...

Özmen Un, who follows the secret of the seed, follows the traces of the grain with the power and excitement it takes from its roots, and produces the flour of the future with the legacy of the seeds entrusted to the soil and raw materials for the food of the future from the inspiration of the trace. It offers decades of experience to the hands that turn grain into flour in the noble and ancient lands where the seed yields a thousand.

Özmen Un catalog has been prepared as a result of a long-lasting feverish work just like our flours in order to share with you the grain and craftsmanship heritage of Anatolia. Are you ready to be a guest with a tale and hit the road after the seed?

We hit the road by taking the legacy of grain and craftsmanship with us.

Our greatest inspiration in our history, which has passed half a century, is the craftsmanship of Mesopotamia that has taken the traces of grains and handmark of dozens of different civilizations.

Following this craftsmanship, we wandered across Anatolia, kneaded dough, listened to legends and accumulated new memories. We have decided to share all the insatiable travels that lasted for months in our catalog. This catalog you are holding in your hand contains the magical journey of a wheat grain from seed to the table, and the richness of Anatolia's flavor.

From the customs cooked
in the kitchen of history

seeding of the future

Since our establishment, we have met with the stories of craftsmen, following the traditions that have been cooked in the kitchen of history. Our aim is to carry the products from these lands into the future with the taste of the first day. For this, we combined craftsmanship and engineering, transformed our precious grains into flour with Industry 4.0 Technology and cleaned every particle with a piling system and laser. Knowing the value of every flavor that seeds, soil and rain add to a grain of wheat, we strive to bring them to the table. With our investments in technology, our biggest goal is to produce flour suitable for food safety without losing the miraculous nutritional values of the grain and preserving its aroma.

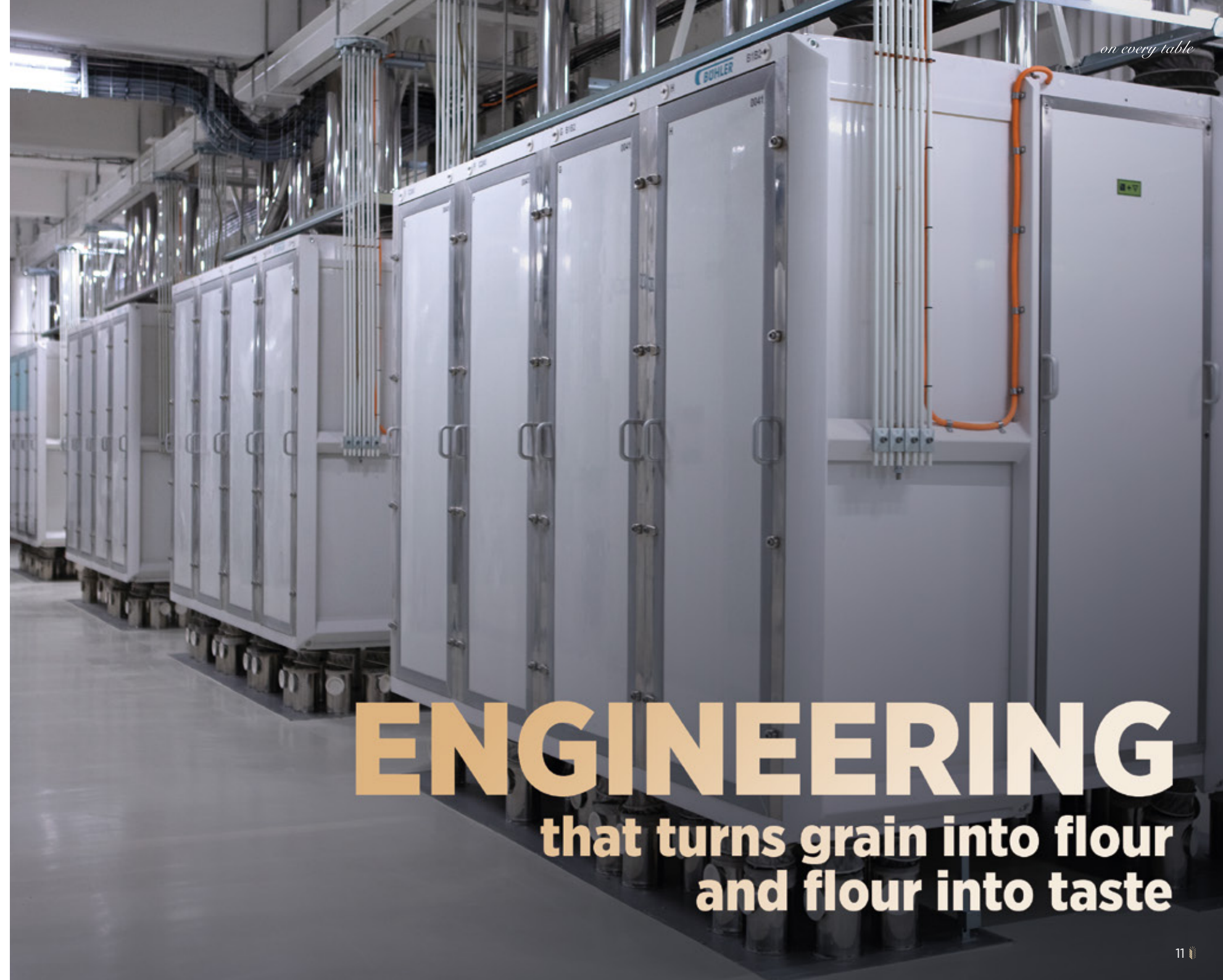
In Mesopotamia, where life and wheat production first started, the sun reflects on the soil differently. Because; the genetics of the wheat are mixed with the soil here. Thousands of years of winds whisper in Çukurova in the spring, the April rains grow the wheat, and the summer sun gives life to the seed. In our journey of half a century; The grain and craftsmanship heritage of Anatolia continues to inspire our products, investments and dreams.

With the world's most advanced food safety system, piling system and laser cleaning, grains are prepared for professional kitchens by clearing all external factors.



Our most important
job is to produce
SAFE FOOD

Our aim is to transfer the thousands of years of genetic heritage of the seed to flour and product within the framework of food safety.



ENGINEERING
that turns grain into flour
and flour into taste

on every table



Bread of the Future

We produce flour for the future of the world with the seeds of the lands in which we take root. Healthy, high fiber, low glycemic index and protein-enriched flours will bring health to the tables not only in today's but also in the world of the future.

Agriculture, Future of the World

Self-sufficiency in agriculture is one of the basic responsibilities of societies as well as countries, and all stakeholders of the sector highly share their duties to become the world leader in agriculture. Supporting Anatolian agriculture can be made possible by designing the future of agriculture. Knowing what a strategic area agriculture is in the future of the world, Özmen Un travels across the Anatolian lands and produces customized flours suitable for food safety with its rich seed variety.

Investment into the future of agriculture and food with Industry 4.0

All wheat varieties that add flavor to flour with the contracted agriculture model and licensed warehousing infrastructure made all over Anatolia are carefully selected by our experts and transported to our mill. The dream of the dark mill grain is the unique structures where flour is transformed into art. Flours produced without human touch with Industry 4.0 Technology provide an enormous touch that will carry Anatolia's unique grain heritage to the future.

06

Half a century of experience

The future is possible with products made with healthier and protein-enriched flour. Undoubtedly, as water resources are depleted, agricultural production is becoming more challenging and requiring expertise day by day. Özmen Un experts, who witnessed every stage of the journey from seed to the arrival of the grain to the table, invest in the future of the sector and support local farmers with contracted agricultural projects for healthier and more delicious products. Flours that will make a difference in the world food industry are in the local varieties of Anatolia.

Unique touches made with barley, millet, oats and dozens of different grains turn flour into a health-friendly raw material. The limits of the flavors to be made with healthy flours are as endless as your dreams. Bread, the rising star of gastronomy, turns into diamond in master hands.

Flour Mill of The Future With Dark Mill

We are reaffirming our belief on the future of Turkey by producing flour to our craftsmen who will turn flour into precious jewels.



Our Inspiration is the legacy of craftsmanship and,

OUR DIRECTION IS ANATOLIA



Anatolia is the world's agricultural center. Thousands of years ago, agriculture was carried out for the first time in the world in Diyarbakır Karacadağ and Urfa Göbeklitepe. Seeds steeped in the shadow of craftsmanship for thousands of years now make a difference by being milled with Industry 4.0 Technology for the world's tables. There is a handprint and memory of Anatolian civilizations in every grain of grain that is milled.

We walked across Anatolia through the eyes of grain and traces of craftsmen. We became wheat grains in the water channels of the Urartians; we turned green, the Sumerians became our light; We kneaded thousands of dough, we met Assyrians in bakeries, we hugged cotton in the mound of minstrels, we witnessed the miracle of salvation with a slice of bread in the War of Independence. Before us, we dreamed after every trace that touched the bread, and offered our gratitude. In the struggle for liberation in Gaziantep, we contributed to the bread, turned the poison into ointment for our wounds, we saw the victory. Wheat, which was the hope of the world thousands of years ago on the wing of the Virgo bird, continues to be our guide today. With the seeds in our hands and the dream to come in our hearts, we took the smell of the soil on our back and met Anatolia.

In Kastamonu, we took a breath in the hopeful story of the world with a seed. We planted einkorn seeds for the future of gastronomy. We got into sweet dreams with the curved plum on a slice of einkorn. We returned to the day with Kastamonu's famous pastrami.

In Kars, We wrote poems to Kavlıca, we accompanied cheese and bread in Boğa Tepe. We took warm creams from sheeps, lambs and brand new, side by side sheep pens. One evening in the wide streets of Kars, we listened to the story of Kavlıca, who traveled the world starting from Kars, from century-old grandmothers.

In Vakfıkebir, we hit the road again with a piece of bread in our hands with harvest in our minds after Vakfıkebir Bread, which was cooked with a lot of difficulty. We kneaded dough in Vakfıkebir, whose reputation exceeds the world. From Master Artin to Master Ahmet, we listened to the heroes of the expatriate cake that migrated from Crimea after sourdough.

In Konya, we commemorated Rumi and arrived at night. We offered our gratitude to the rising sun, the pouring rain and the flying bird every morning, and celebrated the harvest. The harvested farmers welcome the seeds they entrust to the land with love and gratitude, just as the day comes in the morning. The harvest festival is the reward of the year in Anatolia. The women who collect the seeds that pile on the agony in Konya's plain lands eagerly to the future. Weddings and associations are established throughout the Anatolian steppes. Seeds placed in dowry chests are the most valuable legacy of the bride. If there is a seed, there is life in Anatolia. On such a day, we celebrated the harvest in Konya. Bulgur boilers were removed, the tandoori burned, the dough was kneaded, the dough came alive with the fire of the sun touching the skin. The dough, which started to bake as it burned and turned into bread as it was cooked, ended with the stories of those who had a propeller on fire. The slices of bread smelling like cereal that we took into our hands turned into Halil İbrahim's table where those who parted their bread met for the sake of salt bread at the Sufism table. Anatolia shares every piece of its bread, sometimes addition to Ezine cheese and sometimes accompanies the olive that comes from Ida.

In Ege, we went from light like a feather to clear like water, we took out boyozes from the oven, and the smoke of the Aegean. We caught chickpea yeast in Torbalı, we remembered our Cretan immigrant masters in the memories of ash yeast. We listened to the story of flowers and migration from Nuran from Germiyan. On a May morning we got up early and gathered the dew of the night, we picked yeast from the leaves, for the bread of the future. We fermented our story and our adventure.

Anatolia's seeds, soil and yeast have been our inspiration. As we fermented tradition, it became our dream that we would come before common era. We added our own handprint to the story of the seed that started in the 12th millennium BC and carried it to today. We shined with the light of mastery and transformed the seed into flour and the grain into flavor with the health of the grain growing in the bosom of the earth.

The magical story of grain has healed our flour, and your tables. Now, how about going on the road after this miraculous journey and secret?

With the seed's existence,
THE LIFE EXISTS!

WHEAT AND LIFE

Tapduk Emre says; “You conquer a country with a spear, and you can settle down with wheat, son.

We have processed everything in Anatolia to our flour in order to share the struggle of the people of Anatolia, the unique flavor layers that Anatolian civilizations added to the dough. The countries that are strong in agriculture, which have been holding agricultural production from past to present, have always survived and carried their culture to the future. In this sense, wheat means the future for Anatolia. With this awareness and mission, Özmen Un fermented Anatolia with the word “yeast” that our ancestors brought from Central Asia and turned wheat into sustenance.

Believing

Özmen Un is an ambassador who carries the soil to the plate with the belief that the soil will protect the seed, the raindrop will grow it and the sun will nourish it. Because it knows that; No craftsman can feed a seed that cannot be fed by the soil. Its investment in technology comes from the respect for craftsmanship and its belief in the future.

The dough is kneaded gently, without tiring or battering it. There is neither more nor less salt and water, everything should be in the right consistency. The true craftsman doesn't hold the secret, is after the secret. As the dough is cooked, it changes shape in mastery and becomes craftsmanship.

Secret of the Wheat

The Wise People says; The secret of wheat is in the belly of Elif, if you say what is the secret of the belly, that is where everything had started where God said “kūn” meaning “be”. As Özmen Un, we bring you together with the story of that miraculous meeting where the seed meets the soil, and what the soil and rain add to the grain. Özmen Un's flavor collection takes its secret from elif's belly of wheat and its skill from the skilful hands of craftsmen.

Tables set up all over the world, meet Özmen Un's flavor collection with taste and pleasure. With the exports we make to many countries of the world, we bring the Anatolian grain heritage together with different cultures and bring the taste of 12 thousand years to the tables.





Series of Craftsmanship

- for Baklava
- for Dessert
- for Kadayıf

- for Tulumba - for Lokma
- for Semolina





THERE IS LOVE IN ITS YEAST

The yeast of the craftsmen is, their good manner.

The dream of baklava masters; a rustle of only them, an aroma that will not be erased from the palate for centuries ...

Özmen Un prepares the **“golden ratio”** of each baklava master in order to realize their dream.

Personal flour is created from scratch for the masters who share the flour mixture they want. In this way, unique flours for baklava, each slice of which has your own flavor, come out. The design of the dough that will provide the most appropriate combination with pistachio, walnut and plain oil is taken from the inspiration in craftsmanship and perfect harmony.

Our inspiration is on the handprint of the craftsmen...

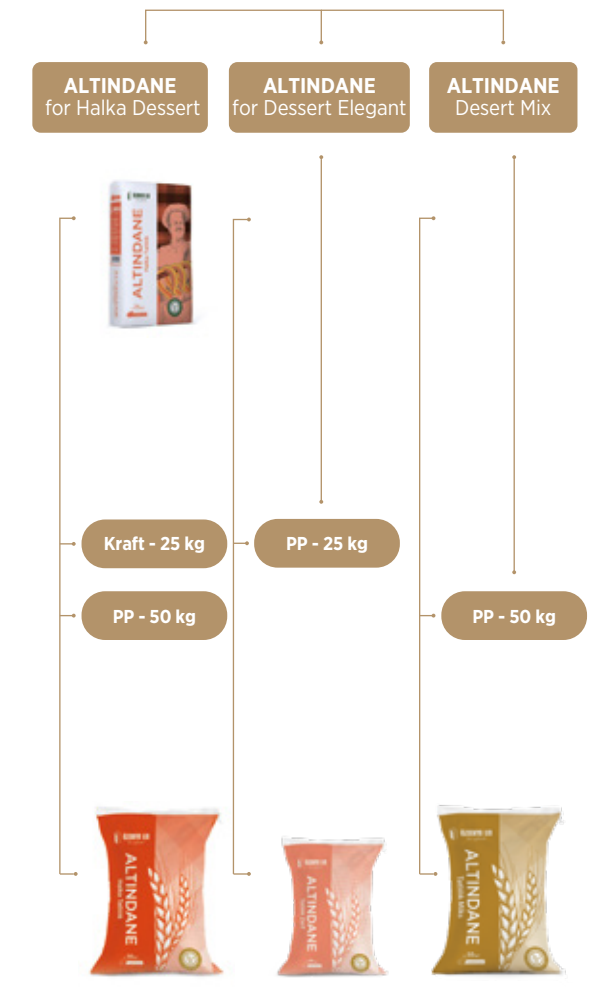
If you set out on a spring journey in Anatolia, the smells of creamy muffin waiting in a secluded area greet you first. Spring, which turns the winter that is longing for the yellowest sun, into summer, welcomes your morning with the sprouts of the seed longing for the earth. The road will take you to Gaziantep, the land of baklava masters who have turned dough into wafer and flour into art for hundreds of years.

It witnesses the master hands of history with its coppersmiths, Zeugma, mosques, inns and baths. Kneading dough takes patience and endurance, mastery turns the dough into wafer with a silky touch by knowing the secret. At the stop of the Silk Road for thousands of years, the artisans mingle the peanuts and sherbet into the dough while whispering the secret of life in every slice's rustle. With the sounds coming from Bakırcılar Bazaar, the end of a slice takes you to Baklavacılar Bazaar, where thousands of years of craftsmanship came from. The days, minutes, hands touching the dough with the masters are the inspiration of our craftsmanship series.

A seed carries thousands of years of genetic heritage of its species into the future. The craftsman's incumbent is; to protect this heritage and treat it like a diamond. But it is not easy to master. It takes effort and patience. Craftsman's yeast; is his goodwill.

"The Wise People say that; Apprenticeship is a period of ignorance and indifference, it requires patience and is difficult. Journeymen requires power, it takes effort to bring knowledge and consciousness together. However, mastery is like captain sailing in cool waters. But there is wisdom that cannot be beaten by its taste. It is called craftsmanship and turns the dough that it kneaded blindly to the fire."

Knowing the value of this wisdom, as Özmen Un, we dedicate this craftsmanship series to them. With respect and reverence to all craftsmen from past to future.



ANTEP UNU | for baklava



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|-----------------|-------------------|-----------------|
| Antep Flour 50% | Özmen Special 25% | Super Hışır 25% |
|-----------------|-------------------|-----------------|

Our craftsmen asked us for a new baklava flour that would break the routine. Our R&D unit has developed such a different flour for our masters that; It comes out of the oven early, its pistachio is green, its oil sign smells beautiful, it rustles while it disperses on the palate and keeps its freshness for a long time. It is up to you to create the baklava you want with Antep flour by adding the engineering of Özmen flour to baklava, the dessert of the palaces. You can reflect your craftsmanship on baklava slices by mixing with 100% Antep flour or with different flour alternatives.



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| allergen notice includes gluten. | moisture max 14,5% | protein min 12% | ash max 0,65% |
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ZİVAGO | for baklava



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|-------------|
| Zivago %100 |
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A brand new baklava flour from Özmen Un. Following the world's most excellent baklava flours such as Özmen Özel, Super Hışır, Zeugma and Antep Flour, Zeugma is a flour that you can easily roll out your dough in dry-humid conditions while preserving your products with high quality in any environment. Why is Zivago so assertive? Because we produce Zivago with the blend of wheat we harvest from ancestral seed varieties planted by contracted planting in the ancient plains of Harran, Göbeklitepe, Barak, Yavuzeli, where the sun is soaked uniquely. By applying Özmen flour engineering and Industry 4.0 technology to our wheat, which we harvest with the sweat of our farmers and the tastes of the sun, we protect the Anatolian agricultural heritage and thousands of years of taste memory. We present Zivago, our new baklava flour that breaks the rules, to you, our artisans. Please do not mix this unique flour with another flour.



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| allergen notice includes gluten. | moisture max 14,5% | protein min %12 | ash max %0,65 |
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SÜPER HIŞIR | for baklava



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| Super Hışır 50% | Özmen Special 25% | Antep Flour 25% |
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Süper Hışır, which is produced from our wheat that come to life with the sun of Mesopotamia, gets its inspiration from the amazing “crust” sound which is heard in every bite of a baklava. Thanks to the elasticity of the dough, light wafer like tulle and strong like iron are rolled out. Mastery is to preserve the unique flavors that are scattered on every layer and to bring them together with sherbet. With Super Hışır, you can either create the main body of your baklava or create a special baklava that you knead completely with it. New generation baklavas which crumble in palates and whose smell will stay in the people’s memory for hundreds of years with Super Hışır, are the favourite of the craftsmen.



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| allergen notice includes gluten. | moisture max 14,5% | protein min 12% | ash max 0,65% |
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ÖZMEN ÖZEL | for baklava



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| Özmen Special 50% | Super Hışır 25% | Antep Flour 25% |
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Baklava dough is hard and strong. Craftsmanship is being able to roll thin doughs from hard dough and reflect the fragility of the dough on a slice. Özmen Özel Baklavalık Flour, which is made with the hard-character regional wheat, is for those who want to reinforce their mastery.



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| allergen notice includes gluten. | moisture max 14,5% | protein min 13% | ash max 0,65% |
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ZEUGMA | for baklava



Zeugma 50% Özmen Special 25% Antep Flour 25%

You can make legendary baklavas or delicious katmers with our baklava and katmer flour, which is rolled with pleasure, crumbles on the palate, and carries its smell beyond time.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 13% | max 0,60% |

MAKİNE | for baklava



For Machine Baklava %100

Did you combine your business with technology and add engineering to your craftsmanship? Machine Baklava is just for you. Machine Baklava, which is resistant to rolling by a machine and does not lose anything from its smell and structure while being rolled easily, sets standards for high volume productions.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 13% | max 0,65% |

ALTINDANE | for halka dessert



Altindane for Halka Dessert 100%

Halka Desserts that are crispy on the outside, soft on the inside and crumbled in the mouth; are sometimes shared on a street and sometimes on Halil İbrahim Table. Halka desserts, the favorite product of recent years, whose taste defies centuries and the tradition of sherbet and frying has taken the dough to another level, now carries the tradition to the future with Özmen Flour's Altindane flour for Halka dessert. Produced from durum wheat, Altindane flour for Halka dessert offers a different taste experience in every bite with its crumbling in the mouth and its smell.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12,5% | max 0,85% |

ALTINDANE | for dessert elegant



Altindane for Dessert Elegenat 100%

Mesopotamia gave wheat to humanity with its ancient knowledge of Harran. It warmed it with its sun and tasted it with its rain, and now, with Altindane Tatlılık Zarif, we preserve the tradition of thousands of years old Anatolian dessert with syrup and carry it to the future. Its fine granule structure, smell, resistance to hot oil and superior performance in absorbing sherbet distinguish it from others. Beautiful tables that will create memories on the palate ...



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12,5% | max 0,85% |

ALTINDANE | for dessert mix



The taste of life is kept in every single bite. Tables are being renewed, habits are changing, what remains unchanged are the centuries-old tastes of artisans. Their crust is crispy on the outside and the dough is soft like a compliment. The combination of dough and hot oil gives the ring dessert its unique taste experience. Resistant to hot oil, ring desserts made with Altindane Mix gets its flavor from the fruitful sun of Mesopotamia. Granular structure is strong as it absorbs the syrup, daring while leaving unique flavors on the palate. The tables are now more delicious with the ring desserts blended with the flavors of dozens of different civilizations.

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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12,5% | max 0,85% |

MAKİNE | for kadayıf



Making kadayıf requires skill and patience. The doughs like white snow, which are rolled with a thin wire, bring together flavors that make the palate feel amazing with harmony with fire, oil and sherbet. Produced with Anatolian soft wheat, Machine Kadayıf flour was produced for the future of desserts to the service of the industry.

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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 9% | max 0,55% |

SARI BURMA | for kadayıf



Sari Burma for Kadayıf 100%

The magnificent burma kadayıf; Its silky structure, with its fine crumbling in the mouth, crowns its womb golden color meeting with plain oil. Yellow Flour for Burma Kadayıf is produced with the most special durum wheat, fried like pomegranate, with the fertile crescent. Its outer layer is crispy and soft inside and each piece is dazzling with its mastery... Offering a different flavor layer in each bite, kadayıf protects them from fire while being a unique home to the peanuts and walnuts it contains.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12% | max 0,65% |

BURMA MIX | for kadayıf



Burma Mix 50%
for Esmer Kadayıf 20%
for Diyarbakır Kadayıf 20%
for Machine Kadayıf 10%

Diyarbakır Burma has a very special place among the burma kadayıf. The thin flour for Burma Mix, which we obtain with a special mixture from different wheat varieties, takes its yellow from the glow of the sun and ensures that the kadayıf wire does not break, while its resistance against fire ensures that it is cooked early. While it is crumbling in the mouth without the need to chew, it maximizes the expectation from a dessert and makes its mastery unforgettable.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 14% | max 1,2% |

ESMER | for kadayıf



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| Esmer for Kadayıf 60% | Burma Mix 30% | Machine for Kadayıf 10% |
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Diyarbakır Burma is requested more red and dark color in some regions. As Özmen Un, we used different layers of Mesopotamian wheat with brown flour for Kadayıf, which we developed. We specially designed the taste and crunch that each piece of wheat will give to kadayıf. When you want a more pleasuring and delicious experience, you can take your pleasure to the next level with our brown flour for Diyarbakır Burma Kadayıf.



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| allergen notice includes gluten. | moisture max 14,5% | protein min 16% | ash max 0,20% |
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DİYARBAKIR BURMA | for kadayıf



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|----------------------------------|---------------------------|-----------------------|-------------------------|
| Diyarbakır Burma for Kadayıf 50% | Burma Mix for Kadayıf 20% | Esmer for Kadayıf 20% | Machine for Kadayıf 10% |
|----------------------------------|---------------------------|-----------------------|-------------------------|

Unique flavors cooked in the mysterious kitchens of the East. Diyarbakır Burma's memories are hundreds of years old as well as its history. An enormous blend of flour that increases and adds value to the Burma kadayıf. One thousand and one shades of bronze gave color to the wheat and its fine structure to the kadayıf dough. We processed each layer of wheat separately and created a mixture worth gold. Now we transform flour into art and kadayıf into flavor. The feast of emotion you will experience is the kind that will be engraved in memories.



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| allergen notice includes gluten. | moisture max 14,5% | protein min 17% | ash max 1,20% |
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TEKİRA | for tulumba lokma



Tekira for Tulumba - Lokma 100%

If you live in Turkey, doesn't matter where in Turkey, you share the unique memories which tulumba dessert adds to your tables. Whether you buy a tulumba from a fast street vendor, or Lokma in Izmir, or a tulumba you tasted one evening in Diyarbakir, everyone has memories that will not be erased from the minds. While the Tulumba and the lokma dessert are fried at high temperatures, the fluid dough, which gains strength, becomes alive when it becomes one with boiling syrup. Its taste is in its strong fluid dough. The fluid but also elastic dough protects the crunch on its outer shell without softening when it meets the syrup as well as showing resistance against hot oils. Özmen Un mastery comes into play here. Special flours which are produced for Anatolian tastes, carries special quality standarts as well as special a hundred years old aromas to the product, in every bit.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12,5% | max 0,65% |

BURGOS | Semolina



Burgos Semolina 0-1-2-3 100%

There are some flavors that are not possible to describe, they have special feelings and feelings for that moment. Burgos crowns craftsmanship with four different varieties that bring such products into existence. Summer halvah prepared with Burgos, which we define as 0-1-2-3, takes you to childhood memories with halvah meetings between bread. For example, Hosmerim... Although it is made differently in every province, it is one of the unforgettable local flavors of memories. For example, Sivrihisar Hosmerim; It carries all the aroma that butter adds to semolina to a unique flavor level with sherbet. Four different types of our Burgos product add flavor and aroma to many different products according to their granular structure. You can make Hayrabolu dessert or add it as a thickener to içli köfte. Or you can prepare the legendary semolina halvah. Burgos Semolina, which you will add to the mixture you prepared for the Şöbiyet, will bring the mastery to the highest level.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12,5% | max 0,65% |



Series of Mastership

- for Börek - Baklava
- for Bread - Bazlama
- for Pizza

- for Cake - Börek
- for Çeşitlik
- for Manti

- for Machine Wafer
- for Lux Wafer
- for Uğralık

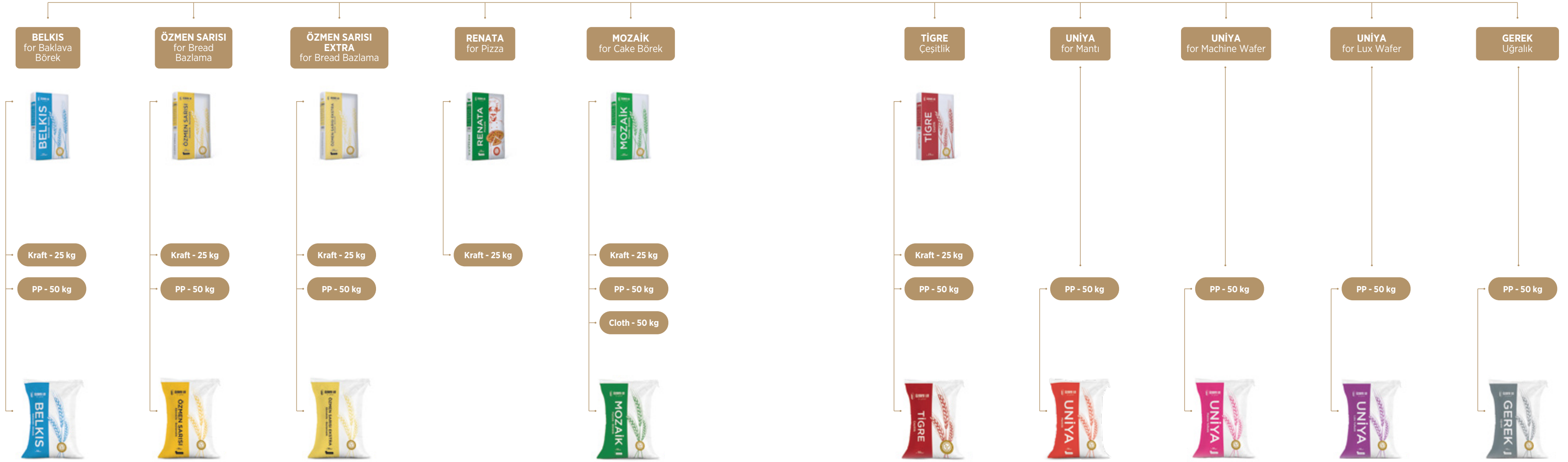




THE SECRET OF THE WORK IS IN THE MASTERY!

It's not about being a bread master, it's about being a master of one's own life ...

Those who allow dough to knead a person become masters, not those who knead the dough. It is the one who can pass the trace of mastery to the product. Özmen Un appreciates the master touches that turn flour into pleasure with the products inspired by the masters at every moment of life. Entrusting the seed to the soil, grinding the wheat expertly in the mill, being the master of the oven and working skillfully in the pastry shop are all processes that require hard work. Every work started with patience and calmness reflects the handprint of the master, his strong stance to life. Regardless of what they do, Özmen Un approaches everyone who skillfully does their job with respect and excitement. Every flour produced for them tells the story of turning the grain into jewelry by carefully grinding it. Mastery Series; It consists of the most valuable pieces of our collection dedicated to those who do their work with excitement and enthusiasm.



BELKIS | for baklava börek



The traditional food culture of Anatolia continues to inspire our products. Kol böreği and Kürt böreği are unique flavors that bring the taste of the past to the future and are the ancestor of the puff börek dough for thousands of years. Kürt and Kol böreği; It is a unique type of pastry made with dough meringues kneaded with flour, water and salt, followed by a special oil. The flavor of the pastry depends on the mastery and the strength of the strong dough obtained from our Belkis flour. The dough, which is divided into meringues, is kept for a certain time and then rolled thinly like a tulle in the hands of craftsmen. The power of the blown dough is hidden in the fingers of the masters, in the elasticity of our Belkis flour. When the strong dough is cooked, it gives taste lovers and gourmets a wonderful eating experience with a silky fluidity and crunch. Baking color, heat resistance of the dough, swelling, pulling the oil correctly, and all of these will be a tradition of thousands of years passed on by our Belkis flour and our masters to the future.



| | | | |
|------------------|-----------|---------|-----------|
| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 13% | max 0,55% |



ÖZMEN SARISI | for bread - bazlama



Favorite of Artisan bread makers, crown of bazlama, star of roll breads. We produced Özmen Sarısı flour, which takes its color from the brightest state of the sun to produce perfect bread varieties that make you feel a different smell at every bite and offer the scents of chamomile and crocus. With Özmen Sarısı, the apple of the eye of the new generation bakers, you will make your products unique while bringing your mastery to the top with the uniquely porous breads with excellent moisture content and sufficient crust thickness.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 14% | max 0,80% |



ÖZMEN SARISI EKSTRA | for bread bazlama



Either with rind pored or sourdough with lots of pores. Özmen Sarısı Extra Flour is the alternative solution partner of our masters, providing freshness for a long time by preserving the moisture inside, forming a thin shell with its elastic structure and carrying all the scents of spring. A gift of Mesopotamia for those who want better and follow in the footsteps of perfection.



| | | | |
|------------------|-----------|---------|-----------|
| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 13% | max 0,80% |

RENATA | for pizza



Who wouldn't want this Italian sourdough pizza. The unique aroma of wheat that gives the taste of pizza is the incense that the fire adds to the dough. Pizza dough is like a field of contest. It will be elastic, with its crunchy skillfulness, it will make the palates feel delicious and will host it in a friendly manner, no matter what is put on it. The dough that develops as it is kneaded, strong elasticity and strong dough against time should give the same quality experience in every pizza. Here, Renata brings all these secrets of Italian pizza to your table with the flour it creates.



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|------------------|-----------|---------|-----------|
| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 13% | max 0,60% |

MOZAİK | for cake - börek



Our Mosaic pastry flour, which covers everywhere with the scent of sponge cake when leaving the oven, gives the dry cakes its unique consistency and the softness of the wet cakes; we have produced it so that our masters use it blindly in all assertive pastry products and not to be left behind in the magnificent products they manufacture. An enormous flour whose specialty is pastry products and that draws its power from pastry makers from the Black Sea region. It harbors our admiration and respect for the Hamshen pastry masters who created the Anatolian donut tradition and patisserie culture inherited from the Levantines in all Anatolia.



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|------------------|-----------|-----------|-----------|
| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12,5% | max 0,65% |

TİGRE | çeşitlik



As you proceed from the back streets and secluded roads of Anatolia, you can smell a delightful bread or bakery product from somewhere. In some homes, sourdough breads are made, while some simit sellers produce cereals, trenches, and pastries. In fact, these scents are the smells of Anatolia's never-ending wheat heritage. As Özmen Un, we produced our Tigre Variety Flour to add flavor to this heritage.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12,5% | max 0,65% |

UNIYA | for mantı



The indispensable taste of our traditional cuisine, our mantı flour, which is easy to roll and resistant to breaking, gives a feast of taste when it meets the taste of minced meat. Our Uniya Mantılık flour offers satisfactory performance both in the fingers of craftsmen and in production with machinery. Uniya Mantılık is the strong flour produced for the art of mantı that adds flavor to the traditional dishes of Kayseri and is engraved in memories.

The most delicious mantı on palates is now turning into the handprint of professional kitchens with Uniya Mantılık flour. The only choice of masters with its flavor and strength structure... A century-old tradition where you can see all the reflections of patience adds to mastery in one spoon. The moment when a spoon turns into a great taste at the table where tradition meets the future, the mantı tradition of Anatolia is on the world tables with Uniya Mantılık.

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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12,5% | max 0,60% |

UNIYA | for machine wafer



While Anatolian bakery inspired the European continent thousands of years ago, Cappadocian bakers started pastry in Italy. As in the past, wafer, which is a Central Asian tradition, is opened to the world market by being produced in machines. For the machine dough, the dough obtained from our Uniya Wafer Flour; It is rolled with a stretching system and turns into thin doughs. The strength of the wafer, the durability of the machine and the taste story of the wafer make it unique. The long shelf life and the fact that it is not broken, separates it from other wafers in the flavor journey that it will come out with packaging. The higher the dough's water absorption, the higher the performance that the producer expects from flour. Özmen engineering carries the high quality you can obtain from Uniya machine Wafer Flour to your wafer, as in all our products.

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|------------------------|-----------------|----------------|------------|
| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12,5% | max 0,60% |



SERIES OF MASTERSHIP

UNIYA | for lux wafer



Flour produced for each flavor requires different engineering and mastery. Rolling the dough with a rolling pin, rolling it with a machine (trako), both forms of production are important from each other in order to keep Anatolian flavors alive and carry them into the future. In the standard dough rolling, starch is used to prevent the dough from sticking. However, some traditional masters use flours instead of starch. Structural features of dough used for occupation are different. The easy opening of the dough used for the cereal, not breaking up affects the quality of the wafer. The wafers are often cooked on a traditional sheet metal. Its resistance to sheet heat and short cooking time add flavor to its taste. The brightness of the wafer changes depending on the water absorption of the dough during irrigation. While the journey of flavor, which begins by packaging without breaking, ends on new tables, each wafer creates a new flavor story. Our Uniya Luxurious Pastry Flour is for you, our artisan craftsmen who have devoted their lives to wafer making...



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 13% | max 0,60% |

GEREK | uğralık



Each bakery product is a masterpiece of taste that emerged as a result of the gradual mastery of the tradition of thousands of years. Each master adds their own handprint to the product, while some touches make the food unique. Each dough creates unique taste experiences reflected on the palate in terms of both kneading and flour properties. Different mastership schools use a type of flour called isthmus instead of starch to roll dough. The use of occupation, which is a very old tradition, continues to increase. Özmen Flour, Both the granules of our occupational flour are very fine. These fine particles provide shine and a different flavor layer to the dough. The flour should remain on the dough in a sufficient amount, protecting it without sticking to the dough. It takes true engineering and product knowledge to pursue. While the flour on the dough allows the dough to roll easily, it also allows it to remain soft. The meeting of Özmen Flour Both Uğralık (Flour) and Uniya Luxury Pastry Flour reveals the layers of taste reflected on the palate.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 10% | max 0,55% |



Series of Bakery

- for Pita
- for Pita Extra
- for Ramadan Pita

- for French Bread
- for Artisan French Bread
- for Lavaş

- for Pita - Tandoori
- for Tozluk
- for Tandoori

- for İrmik Altı





WITH RESPECT AND GRATITUDE TO ANATOLIAN BAKERY!

The smell of sourdough has already hit the road...

We process the most special and most valuable local wheat of Anatolia in our dark mill so that the delicious smell of bread coming out of the oven can wrap around the table, and cheer the palates with the delicious crispy breads. We know that bakeries are changing, bakers are changing, breads are re-kneaded with sourdough in factories. We best understand the burdens of time on the masters and the breadwinner of bakers. Neighborhood bakeries come to life again, beautiful dreams are made in centuries-old bakeries. Apprentices start to work, journeymen are very enthusiastic about being masters in a short time. The hurry of the masters is for the better and the more beautiful.

**As Özmen Un, we produce flour that
will carry the tradition of bakeries
and the dreams of apprentices into
the future, and bring the bakeries
together with the neighborhood.**

Special flours for wood fire, rotary oven, base oven and all different ovens have been produced for you. With our respect and gratitude to Anatolian bakery ...





DARİEL | for pita



A good kebab emerges when a beautiful meat meets a soft nailed pita. Kneading hoofed pita dough requires skill and patience. Neither more nor less. Sometimes the nailed pita adds flavor to the meat, and sometimes it nourishes the yogurt. Wherever it is, it should be sometimes crispy and sometimes soft. The softness of the pita bread, the extraordinary swelling of the cuban bread, the elastic structure of the gobit bread, all these features are possible with Dariel Pita Flour. Dariel Pidelik Flour, inspired by Anatolian local flavors, is a durable, aromatic flour with high water-buoyancy.

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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12% | max 0,60% |

DARİEL | for pita extra



Some masters prepare some products for the best. Mastery means not being content with less, more swollen cuban bread requires gobit bread that never stale. Stronger, more elastic, more durable products can be made with Dariel Pita Bread Extra Flour, which is produced for special palates who want pita in summer and winter. Wheat, which reveals all its aromas in the fire, and its elasticity that does not lose its strength as it grows longer is all its trademark.

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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12% | max 0,60% |

DARIEL | ramadan pita



Not only in Ramadan, but throughout the year, the flavors created with pita flour specially prepared for those who want to enjoy pita are produced in reference to the history of pita. Artisanal pita flour with high water buoyancy, strong elasticity, resistant to heat caused by kneading. Pitas with a mixture of durum wheat, with plenty of pores and moisture content, are heat-resistant either in wood fire, in the base oven or in the rotary oven. The blessings of Ramadan are on our tables with Daríel Ramadan Pita flour.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12,5% | max 0,60% |

FLAMURA | for french bread



The happiness of starting the day with a warm bread and the feeling of confidence created by a loaf of bread brought home in the evening are priceless. We produced our Flamura French Flour, which offers high performance in all ovens, crunchy crust, plenty of pores and moisture inside, so that masterful fragrant breads are made.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12% | max 0,70% |

FLAMURA | for artisan french bread



Some masters want to crown their craftsmanship with wood fire. For them, the place where loaves of bread come to life is the stone-based black oven. The dough sleeps, wakes up, dreams, and eventually turns into bread. Dough that is propeller to fire must be durable, brave and resistant to heat. Here, Flamura Artizan is a type of flour specially prepared for craftsmen who are dedicated to French-Bread craftsmanship.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12% | max 0,70% |

BEZOSTA | for lavaş



Kebab sails to other worlds in a wrap. While a good meat feels good in a good thin bread, the unbearable aroma that meat gives to bread creates a taste that makes your palates feel magnificent. Sometimes it hosts garnishes of various cultures. Anatolian tastes, each more precious than the other, praise mastery on thin bread.



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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 12% | max 0,65% |

MOZAİK 2 | for pita tandoori



Tandoori breads occupy a special place in the historical bakeries of Anatolia, which contain centuries-old flavors. Their regulars do not change their tandoori bread for anything with its slightly broken color and soft structure.

Özmen Flour, which you can use when making both tandoori bread and pita bread, is a product of advanced engineering, Mozaik 2 Pita - Tandoori Flour is prepared with Anatolian wheat. Pita Bread - Tandoori flour, with its strong structure and strength suitable for every oven; It brings the local richness of Anatolian pita to modern tables. Konya's meat bread, fat loaf, Tire's döner pita, the future of the Black Sea pita tradition on modern tables.

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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 17% | max 1,20% |

TOZLUK



Centuries-old bakers, who have the mastery of hundreds of years in handprint, embrace innovation as much as they depend on their habits. The fine bran, which is used in the shoveling of all kinds of local and international bread types such as Ramadan pita, French baguette, Ciabatta, flower bread, may not be desired by the end consumers. Produced with advanced technology, Tozluk protects dough from high fire when used under bread types. At the same time, tozluk, which adds an extraordinary flavor to the bread, has a level of thinness which is edible. Small pieces of lahmacun and pita, which are cooked in a short time, between the dough and the stone base provide a miraculous taste. Used for many traditional flavors such as closed pita, open pita, country pita, Tozluk is now at work in professional kitchens. Produced with advanced technology, the Leggings appeal to those who want to bake the bread of the future...

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| allergen notice | moisture | protein | ash |
| includes gluten. | max 14,5% | min 11% | max 0,50% |

TANDIRLIK



Thousands of years of friendship now comes to our tables as new flavors. Tandirlik Flour, specially prepared for those who add Syrian bread, dry bread, tandoori bread and potatoes to the bread and soften it and think that brown bread is more delicious.

allergen notice
includes gluten.

moisture
max 14,5%

protein
min 14%

ash
max 1,20%

İRMİK ALTI



The secret of İrmik Altı is wheat shells called fine bran. The flavor of wheat takes products to another level. The mystery of a good lahmacun is hidden in the fine wheat particles coming from the crunchy dough. Small pieces of lahmacun and pita cooked in a short time between the dough and the stone base provide a miraculous taste. Prepared for many traditional flavors such as closed pita, open pita, pita bread, İrmik Altı Flour is now at work in professional kitchens. You can get unique tastes by adding some İrmik Altı Flour to the dough of Diyarbakır burma and halka dessert.

allergen notice
includes gluten.

moisture
max 14,5%

protein
min 14%

ash
max 1,20%

LUCİLLA | whole wheat flour



Whole grain flours are a baker's dream: Conversion of each wheat grain to 100% flour and flavor. In this way, carrying all the healthy values of wheat to the table. Insatiable flavors added to the wheat grain by the Mesopotamian sun and Anatolian rains. Özmen Un, in its Industry 4.0 mill, cleans the grains with the laser peeling system and all health & sensory properties of the grain are carried to the flour. A grain of wheat stores thousands of years of memories and experience in its memory. With Lucilla, centuries-old tastes and insatiable flavors will bring the real flavor of wheat to our palates. Sourdough whole wheat bread, whole grain pastries, crispy snacks will now be prepared with Lucilla. Lucilla is produced for those who look for beyond bread and dedicated to all artisans whose mastery is to transform flour into flavor.

allergen notice
includes gluten.

moisture
max 14,5%

protein
min 12,5%

ash
max 1,40%





FOR THE ONES THAT KNOW THE VALUE OF BREAD AND BUTTER

We know what one's bread and butter is, and with this awareness, we produce flour that will add value to the industry and craftsmanship.

Neighborhoods are transforming, the footsteps of the new generation masters are heard in the bakeries. Turkey is expanding its Anatolian bread brand with its own grains.

As Özmen Un, we create value for the future of bakeries with our investments in technology. Bakeries are now designing flavors that will go down in history with their own stories, strong and confident.

The historical bakeries, where the street, the neighborhood and memories digest, now bake the bread of the future. The fire turns the dough into bread.



Personalized Flours Exclusive to The Brand



Inimitable flavors for bakery brands that want to create the brands of the future will undoubtedly increase their competitive power in the market.

Özmen Un enables you to make products with the taste and aroma values you want with flour alternatives special for you only. Flavors that make the palate feel amazing with flour alternatives with high protein value, enriched with folic acid, energy values special to you, in all the particles of flour. Every craftsman wants to see his own fingerprint on his work. The difference of the flavors to be created expertly can be provided by carrying your trace of life. Özmen Un perceives the flavor of your fingerprint to the product as the most valuable decoration of the world. Personalized flours carry the traces of your brand, craftsmanship and dream to your tables.

For the taste of your dreams, let's produce special flours for your brand together and bring out inimitable flavors.

THE AWARD OF THE MASTERY IS, HANDPRINT...



"TASTE DESIGN"

The special sensations of what we eat are designed with advanced technology.

The only thing you need to do is taste design for foods designed with grains suitable for changing climatic conditions that will carry your brand to an unrivaled place. It is now very easy to create centuries-old flavors specific to your brand such as Vakfıkebir bread, gum mastic cookies and Maraş kete. Whether you are a local bakery or run an international bakery, producing unique products made with healthy raw materials in the future of food will be our biggest challenge.

In the next decade, agricultural products will be enriched in protein and vitamins, thanks to genetics and biomolecular science. The shape of the plate, the crunch of the bread, the sound of the baklava, the hum in the background are all factors that affect the taste and pleasure of what we eat. The story of the food often brings us together with our childhood memories.

The flavor ingredients of the future, the perception of food, and the concept of health are undoubtedly possible with a strong food industry. Refined reality, aromatic sounds, controlled lighting tricks will all be part of the nutritional perception of the future. While consuming food made with grains, the image of Göbeklitepe flowing in the background undoubtedly conveys the fact that it is a part of ancient kitchens to the brain and also directs the taste receptors. Robotics masters, 3D printed design cakes will bring success to those who invest in the food industry of the future.

In a period when technology is developing this much, it is possible to create special flavors only with strong suppliers. Modern man has taken very enthusiastic steps to carry the taste memory of the last thousand years into the future. In the coming years, we will discover new flavors we never knew.

Turning flour into art is in your hands...



YOUR BRAND YOUR TASTE!





Series of Home Consumption



- Flour for Cake - Börek - Baklava
- Semolina
- Flour for Pizza

- Whole Wheat Flour
- Sarı Durum Wheat Flour





WORLD'S BEST COOK ARE MOTHERS!

World's most beautiful tables are set in homes.

On tables with loving laughter, bread shared with hope, and bright red colored teas sipped with tears of joy and which the crown of the tables are brought together with bread. The smell of the street simit on Sunday morning, the taste of the baked simit on the feast morning, every dessert that gives taste to special occasions. Flavors that make every moment of life unique are now carefully prepared for you in the markets with the difference of Özmen Un.

**With the intention of turning everybody
into the masterchef of their homes,
and make them share the life.**

SERIES OF HOME CONSUMPTION

1)



2)



3)



4)



5)



OUR INSPIRATION IS THE MASTERS OF THEIR HOMES!



on every table

Homemade birthday cake. Baklava wafer thinly rolled that will make the baklava masters of decades jealous, sourdough bread with a fragrant smell coming out of the oven.

Knowing the value of the happiness that a pinch of salt, a bite of bread, enough flour, as much water and a spoonful of butter adds to our lives, the only purpose of Özmen Flour is to turn wheat into flour and life into an insatiable adventure with advanced engineering.

Özmen Un produces flour suitable for every oven and furnace by making the necessary professional touch to home-type flours and turns amateur hands into masters of their work.

We Wish Success To Your Brand, Taste To Your Table

AND HEALING TO YOUR LIFE

In our flavor palette, there are traces of the rainbow that warms Mesopotamia, touching the ground. We share our excitement, inspiration and products with you with our catalog we prepared for you, our valuable stakeholders, who transform Anatolia's grain and seed heritage into art.

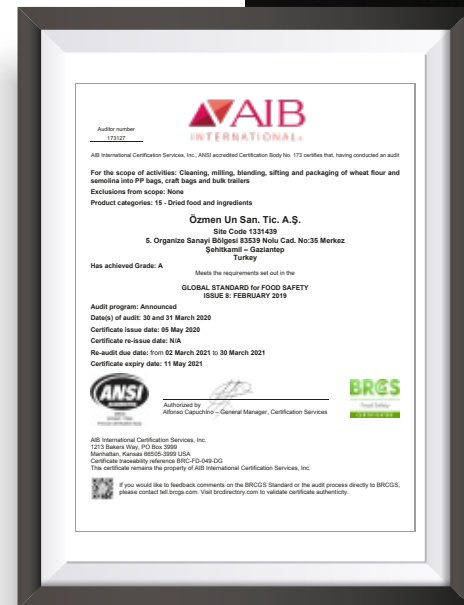
We followed the path of the seed, what we found was craftsmanship and grain heritage.

With the catalog in your hand, we share our delicious stories and taste meetings with you.

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Taste Collection Story: Mine Ataman (Bread Master – Writer)

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Quality Management and Food Security CERTIFICATES



özmen un
on every table



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