



aksoy group



SPICE
PRODUCTS

BAHARAT ÜRÜNLERİ

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ISOT PEPPER

-SPICE PRODUCTS

In summer, Urfa pepper is left to dry on a clean ground by removing the seeds in the sun-exposed flat areas.

Since the dried peppers are red in color, they are moistened with hot water every day until they darken, and they are expected to darken in transparent big bags. Then the dried peppers are pounded, olive oil and some salt are added to make isot.

Nutritional Values Calories 100 gr 318 kcal Carbohydrate 56.6 g Protein 12 g Fat 17.3 g Nutrition Value Per 100 Grams



LARGE CHILI PEPPER

-SPICE PRODUCTS

In traditional production, red peppers are dried whole and stemmed in the open on hard ground or serges. During the sun drying process, which usually lasts 5-10 days, the peppers are covered at night.

When drying is complete, the product is mostly sold to pepper processing establishments. In the industrial production method, the peppers, which are put into operation as moist, are first subjected to the stem pulling process. The peppers, which are then washed and filtered, are purified from their seeds by a process called blasting.

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CHILI PEPPER

-SPICE PRODUCTS

The most distinctive feature of house chili peppers, which distinguishes them from other peppers, is that they are roasted with olive oil. In traditional production, red peppers are dried on hard ground or in sergens as whole and stemmed.

During the sun drying process, which usually lasts 5-10 days, the peppers are covered at night. When drying is complete, the product is mostly sold to pepper processing establishments. In the industrial production method, the peppers, which are put into operation as moist, are first subjected to the stem pulling process.

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SUMAC

-SPICE PRODUCTS

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GOAT HORN

-SPICE PRODUCTS

Carob is a brown-colored plant that looks like a granular pod or pea. It is necessary to wait 15 – 16 years for carob trees to bear fruit. Carob is a natural tree that grows in the natural environment and has survived to the present day.

The carob tree is also seen in other countries with a Mediterranean climate. The carob tree, which grows easily in Cyprus, Libya and the USA, grows in many cities in Turkey such as Antalya Manavgat, Mersin Anamur, Muğla Datça.

**Nutrition Value Per 100 Gram % Daily Value * Calories 229 kcal
11.1% Carbohydrate 92 g 29.6% Fiber 41 g 170.8% Protein 5 g 9.6%
Fat 0.7 g 1.1% Cholesterol 0 mg 0.0% Sodium 5 g 208.3% Vitamin
A 14 IU 0.3% C Vitamin 0.2 mg 0.3% Potassium 852 mg 24.3%
Calcium 358 mg 35.8% Iron 3 mg 16.7%**



ROSEMARY

-SPICE PRODUCTS

This Mediterranean region plant, which belongs to the Hon-ybabagiller family (*Rosmarinus officinalis*), can reach 2 meters in height. Essence is obtained from the leaves and flowers of rosemary, which has fragrant, blue and lilac flowers. In addition, fresh or dried leaves of rosemary can be consumed as a spice or tea.

**Calories 56 kcal Carbs 8 g Fiber 3 g Protein Fat 3 g Cholesterol 0
mg Sodium 8 g Vitamin A 52 IU Vitamin C 0 mg Potassium 157
mg Calcium 211 mg Iron 5 mg**



CORIANDER

-SPICE PRODUCTS

Aş Otu veya Kinzi olarak bilinen Kışniş Otu, Maydanozgiller ailesinin üyesidir. Yaprakları maydanozun yapraklarına benzer yapıdadır. Boyu 20-60 santim arasında değişim gösteren bir bitki türüdür. Kurutulmuş meyvesine de tohum biçiminde olanına da Kışniş denir. Kışniş Otu, mutfaklarda daha çok baharat şeklinde bulunuyor. Akdeniz ikliminde yetişebilen Kışniş Otu, Afrika ve Asya'da yetişebiliyor. Baharat olarak özellikle yemeklere tat vermesiyle biliniyor.

Besin Değeri 100 Gramında Kalori 6 kcal Karbonhidrat 0.3 g Lif 0 g Protein 0.6 g Yağ 0 g Kolesterol 0 mg Sodyum 0 g A Vitamini 0 IU C Vitamini 0 mg Potasyum 0 mg Kalsiyum 0 mg Demir 0 mg



MINT

-SPICE PRODUCTS

Mint is a herbaceous perennial herb whose leaves are dried for fresh and long-term use. When mint is dried, it largely retains its aroma and acquires a stronger flavor. It has a pure, refreshing smell and taste.

It is generally used in salads, soups, meat, chicken and fish dishes. It is also added to flavor confectionery and drinks. Today, North Africa is known as the place where mint grows most intensively.

Besin Değeri 100 Gramında Kalori 375 kcal Karbonhidrat 44 g Lif 11 g Protein 18 g Yağ 22 g Kolesterol 0 mg Sodyum 0 g A Vitamini 1270 C Vitamini 8 mg Potasyum 0 mg Kalsiyum 931 mg Demir 66 mg



NIGELLA SAVITA

-SPICE PRODUCTS

It is a small herb native to Asia, with a one-year lifespan. Black Cumin has been used as a natural medicine in the Middle East and Far East countries for more than 2000 years. It is grown in Southern Europe in limited numbers. This plant is a little hard, upright, branches are separated and grained.

Except for black or brown, the inside of the white one is oily and durable. It has a pleasant aroma similar to nutmeg and a sharp spicy taste.

Nutrition Value **Calories per 100 grams** **375 kcal** **Carbohydrate** **44 g** **Fiber** **11 g** **Protein** **18 g** **Fat** **22 g** **34.3% Cholesterol** **0 mg** **Sodium** **0 g** **0.0% Vitamin A** **1270 IU** **Vitamin C** **8 mg** **Potassium** **0 mg** **Calcium** **931 mg** **Iron** **66 mg**



CUMIN

-SPICE PRODUCTS

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Nutritional Values **Calories** **100 gr** **318 kcal** **Carbohydrate** **56.6 g** **Protein** **12 g** **Fat** **17.3 g** **Nutrition Value Per 100 Grams**



LEAVE OF DAPHNE

-SPICE PRODUCTS

Aromatik bir bitki olan defnenin kokusu hoştur. Hem yemeklere lezzet vermek amacıyla kullanılır hem de tıbbi etkileri de bulunmaktadır. Öte yandan Yaprağı ve meyvesinin yağı ihraç edilir.

Besin Değeri 100 Gramında Kalori 48 kcal Karbonhidrat 8 g % 2.5 Lif 4 g % 17.4 Protein 1 g % 2.4 Yağ 1 g % 2.0 Kolesterol 0 mg % 0.0 Sodyum 4 g % 166.7 A Vitamini 98 IU % 2.0 C Vitamini 0 mg % 0.0 Potasyum 84 mg % 2.4 Kalsiyum 132 mg % 13.2 Demir 7 mg % 37.9



OREGANO

-SPICE PRODUCTS

Many benefits of thyme are known. Common thyme is actually not a very common herb. Its tiny leaves have an invigorating scent and ensure that all dishes made with meat have a pleasant taste.

Thyme is traditionally picked together with parsley and bay leaf and turned into a condiment called a French bouquet garni, which is added to soups, stews and some other main dishes. Small thyme leaves contain an essential oil that has significant antiseptic properties.

Nutritional Value Calories per 100 grams 276 kcal Carbohydrate 64 g Fiber 37 g 154.2 % Protein 9 g Fat 7 g 11.4% Cholesterol 0 mg Sodium 55 g Vitamin A 3800 IU Vitamin C 50 mg Potassium 814 mg Calcium 1890 mg Iron 124 mg



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POWDERED PEPPER

-SPICE PRODUCTS

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POWDERED PEPPER PLUS

-SPICE PRODUCTS

In the industrial production method, the peppers, which are put into operation as moist, are first subjected to the stem pulling process. The peppers, which are then washed and filtered, are purified from their seeds by a process called blasting. The remaining fruit flesh is sliced and dried in artificial dryers at 65-70 °C.

After industrially or traditionally dried peppers are crushed in hammer mills into desired particle sizes, they are stored in thin nylon and outer woven PVC bags.

Nutritional Values **Calories 100 gr 318 kcal Carbohydrate 56.6 g Protein 12 g Fat 17.3 g Nutrition Value Per 100 Grams**



Cinnamon, which is widely used for many foods and beverages, from desserts to meals and even herbal teas, is a valuable spice that is also very beneficial for health.

In addition to its flavor use, it is included in the food group, which is also called functional foods due to its benefits on health and can also be used as a supplement for improving health.

It is especially used as a flavoring in many dessert recipes. Although it has very important benefits, many functional foods are not preferred because they are tasteless and difficult to consume; It also draws attention with its cinnamon flavor.

Nutrition Value Calories per 100 grams 247 kcal Carbohydrate 81 g Fiber 53 g Protein 4 g Fat 1 g Cholesterol 0 mg Sodium 10 g Vitamin A 295 IU Vitamin C 4 mg Potassium 431 mg Calcium 1002 mg Iron 8 mg



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Aksoy Ar Danışmanlık Besicilik Hayvancılık Tarım Gıda İnşaat ve Turizm San.Tic.Lti.Şti.



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