



Head Office

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Factory

Acıgöl Organize Sanayi Bölgesi, 4. Cad.
No: 9, Acıgöl, Nevşehir/TURKEY

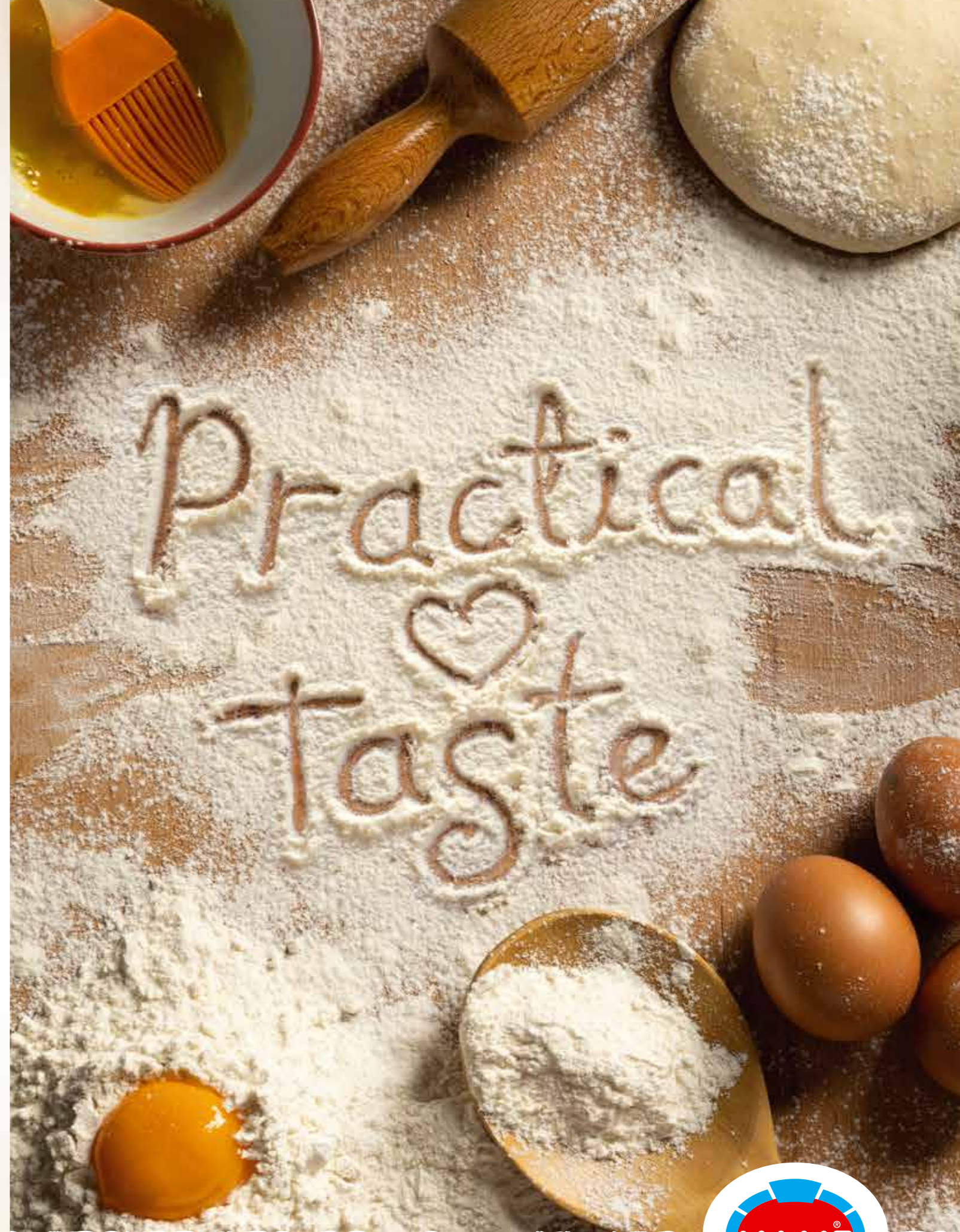
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FROZEN PRODUCTS CATALOGUE





**Our passion
is to spread our taste
worldwide!**

About Name Food

Name Food is a 100% Turkish family-owned company with confidence based on family's 30+ years of experience and expertise in the food business. The company was established in 2009 and started production with Kavala cookie. In order to meet the rapidly increasing demand and to improve R&D activities, the company moved to the 3,000 m² Gebze factory and continued its operations there.

Thanks to their focus on R&D and investment in production, company rapidly enriched its product range, including the products such as lahmajoun, soufflés and pies. As a result of the emerging trends in the market and the increasing business volume, feasibility study was started for a new and modern facility in 2014. The project was designed and implemented with hands-on cooperation of Turkish and German professionals.

Finally, the new and modern production facility, established in Nevşehir Acıgöl, became operational in September 2016. The factory has been equipped with the latest technology, on a total area of 35,500 m² with 10,500 m² indoor area.

The facility is a model with its European standards, food safety infrastructure, Quality and R&D laboratories. The increased production capacity and product diversity with new line investments led to producing more than 50 varieties with hundreds of different SKU's with diversified packaging alternatives. The new facility is producing salty and sweet, frozen and ready to eat products such as pizza, soufle, falafel, pie, kibbeh, lahmacun, cookie, pide etc.

To meet the global safety standards, Name Food obtained the BRC, ISO 22000, ISO 9001:2015 and Halal Food Certificates. The facility continues to be improved by monitoring the emerging trends and changes in consumer behavior.

Name Food is proud to distribute and sell its innovative, good quality and delicious products in 3 continents.

OUR VISION

To become a leading food brand in the global market via providing practical solutions to the consumers' healthy and sustainable product needs and expectations with halal, ethical, good quality and delicious products.



OUR MISSION

With high sensitivity to society and environment, considering the satisfaction of all our partners, to produce reliable, innovative, branded products.

As Name Food; we aim to progress towards leadership in the markets we serve, meeting the national and international conditions for safety and quality with high awareness.

Our most important commitment: Food Safety

All of our employees in our organization are aware that they should perform in line with their defined responsibilities, paying full attention to customer focus, quality and food safety rules, environmental responsibility and ethical principals. With risk-sensitive approach, our main principle is to take precautions to eliminate or minimize risks by determining the factors that shall cause deviations from our targets.

As Name Food, by constantly updating our systems and infrastructure, we commit

- ✓ To operate effectively with best process management,
- ✓ To pay attention to food authenticity at all stages from purchasing to production,
- ✓ To ensure product safety by taking the necessary precautions with a sensitive approach to risks,
- ✓ To review the effectiveness of the system with continuous improvement,
- ✓ To grant the top management's full support in quality and safety systems,
- ✓ To provide the required resources to achieve our goals.



Assertive in Innovation

Innovation is in the heart of our success. R&D activities, with priority since the first day, have enabled us to be the company offering a rich range of frozen and ready-to-eat bakery products to the market. As Name Food, we are proud of producing innovative solutions by constantly monitoring the local and global trends, developing the product range according to customer preference and leading the innovations in our industry.

Our passion is to spread our taste worldwide!

Production and Packaging Capability & Flexibility

In order to offer good quality, delicious and «home made» products, we constantly monitor consumers' changing needs and expectations in line with the trends. In addition, by following the ingredient trends, we continuously renew our raw material inputs with the best, natural and safest ones.

Our modern production approach includes not only technological innovation, but also the use of healthy and reliable materials.

Today, Name Food products are widely penetrated both to retail sales points and out-of-home (HORECA) channel. Our retail product range has ability to be packed with different and practical packaging sizes and forms. For out of home (HORECA) channel, we offer both packed and bulk packaging options suitable for industrial use.

In addition, we also serve Private Label products to the retail/chain stores, meeting their special, tailor made demands and expectations in the best way.

We are the preferred business partner for the corporate customers with our flexible technology both for product range and packaging/sizing.

Distribution Network

We are offering our brands and PL products not only in Turkey, but also to many countries in 3 continents. We both offer our own brands/PL products to the retail chain stores and prestigious locations and also deliver our products to our business partners in the out of home (HORECA) channel under the desired conditions.

Some examples to our business partners:

Retail:

- BIM (Turkey's leader discount retail with more than 8.000 sales points)

Food Service:


- Little Caesars (KSA)

Manufacturing:


- Nema Foods (USA), Frikom (Serbia)





 Weight/Unit

 Unit/Case


 Pallet Order


 Net Weight/Case


 Gross Weight/Case


 Case Sizes

 Shelf Life

 Pre and Cooking Heat

 Cooking Time

 Frying Degree

 Frying Time

 Barcode





MODERN TASTE
Souffle with Chocolate
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SOUFFLE WITH CHOCOLATE
 Half Cooked

180g	12	144 (12x12)
2160g	2400g	W: 200 L: 370 H: 165
12 Months	200°C	16 Minutes
869 9889 20271 5		

Cooking time and oven temperature values are for industrial ovens. The values vary according to taste preference, oven features and the amount of product that are cooked at the same time.



COOKIE WITH CHOCOLATE
 Uncooked

400g	20	42 (6x7)
8000g	8700g	W: 295 L: 390 H: 258
12 Months	160 °C	17 Minutes
869 9889 20272 2		

MODERN TASTE
Cookie with Chocolate
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TRADITIONAL PASTRY
Spiral Pie
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SPIRAL PIE WITH CHEESE

Uncooked

400g	10	90 (15x6)
4000g	4750g	W: 235 L: 235 H: 305
12 Months	180°C	30-35 Minutes
869 9889 20266 1		



SPIRAL PIE WITH SPINACH & CHEESE

Uncooked

400g	10	90 (15x6)
4000g	4750g	W: 235 L: 235 H: 305
12 Months	180°C	30-35 Minutes
869 9889 20239 5		



SPIRAL PIE WITH POTATO

Uncooked

400g	10	90 (15x6)
4000g	4750g	W: 235 L: 235 H: 305
12 Months	180°C	30-35 Minutes
869 9889 20224 1		

TRADITIONAL PASTRY

Mini Spiral Pie

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MINI SPIRAL PIE WITH CHEESE

Uncooked

400g	20	56 (7x8)
8000g	8400g	W: 295 L: 390 H: 258
12 Months	180°C	30 Minutes
869 9889 20145 9		



MINI SPIRAL PIE WITH SPINACH & CHEESE

Uncooked

400g	20	56 (7x8)
8000g	8400g	W: 295 L: 390 H: 258
12 Months	180°C	30 Minutes
869 9889 20146 6		



MINI SPIRAL PIE WITH POTATO

Uncooked

400g	20	56 (7x8)
8000g	8400g	W: 295 L: 390 H: 258
12 Months	180°C	30 Minutes
869 9889 20147 3		

TRADITIONAL FOOD

Pide

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PIDE WITH KASSERI CHEESE

Half Cooked

420g	12	42 (6x7)
5040g	5640g	W: 365 L: 395 H: 280
12 Months	200°C	5-7 Minutes
869 9889 20267 8		



PIDE WITH KASSERI CHEESE & TOMATO

Half Cooked

420g	12	42 (6x7)
5040g	5640g	W: 365 L: 395 H: 280
12 Months	200°C	5-7 Minutes
869 9889 20268 5		



TRADITIONAL FOOD
Mini Pide
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MINI PIDE WITH KASSERI CHEESE
 Half Cooked

300g	12	78 (13x6)
3600g	4080g	W: 295 L: 240 H: 290
12 Months	200°C	5-7 Minutes
869 9889 20269 2		



MINI PIDE WITH KASSERI CHEESE & TOMATO
 Half Cooked

300g	12	78 (13x6)
3600g	4080g	W: 295 L: 240 H: 290
12 Months	200°C	5-7 Minutes
869 9889 20270 8		

Cooking time and oven temperature values are for industrial ovens. The values vary according to taste preference, oven features and the amount of product that are cooked at the same time.



TRADITIONAL FOOD
Lahmajoun
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LAHMAJOUN WITH MINCED MEAT
 Half Cooked

450g	9	60 (12x5)
4050g	4500g	W: 250 L: 250 H: 397
12 Months	200°C	5 Minutes
869 9889 20160 2		



LAHMAJOUN WITH VEGETABLE
 Half Cooked

480g	9	60 (12x5)
4320g	4870g	W: 250 L: 250 H: 397
12 Months	200°C	6 Minutes
869 9889 20167 1		

Cooking time and oven temperature values are for industrial ovens. The values vary according to taste preference, oven features and the amount of product that are cooked at the same time.

TRADITIONAL FOOD
Kibbeh
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KIBBEH WITH MEAT

Uncooked

300g	20	56 (7x8)
6000g	6700g	W: 295 L: 390 H: 258
12 Months	170-180°C	5-6 Minutes
869 9889 20144 2		



KIBBEH WITHOUT MEAT

Uncooked

300g	20	56 (7x8)
6000g	6700g	W: 295 L: 390 H: 258
12 Months	170-180°C	5-6 Minutes
869 9889 20165 7		

