

 saidef





Pioneering
the food
of the future



ABOUT SADEF

Founded in Aydın in 2021, SadeF operates an integrated food-processing operation combining agricultural sourcing, specialized fruit processing, and value-added manufacturing.

Backed by an investment exceeding **€100 million from END Aluminum which is one of the biggest exporters in sector**, SadeF has developed a high-capacity production platform supported by advanced processing technologies and an expanding international supply network.

The group's agricultural activities date back to **2018**, providing an established foundation in fruit cultivation and agricultural sourcing.

Our operations integrate **agriculture, processing, quality management, research and development, and packaging** within a coordinated supply model designed to provide customers with consistent quality and reliable supply.

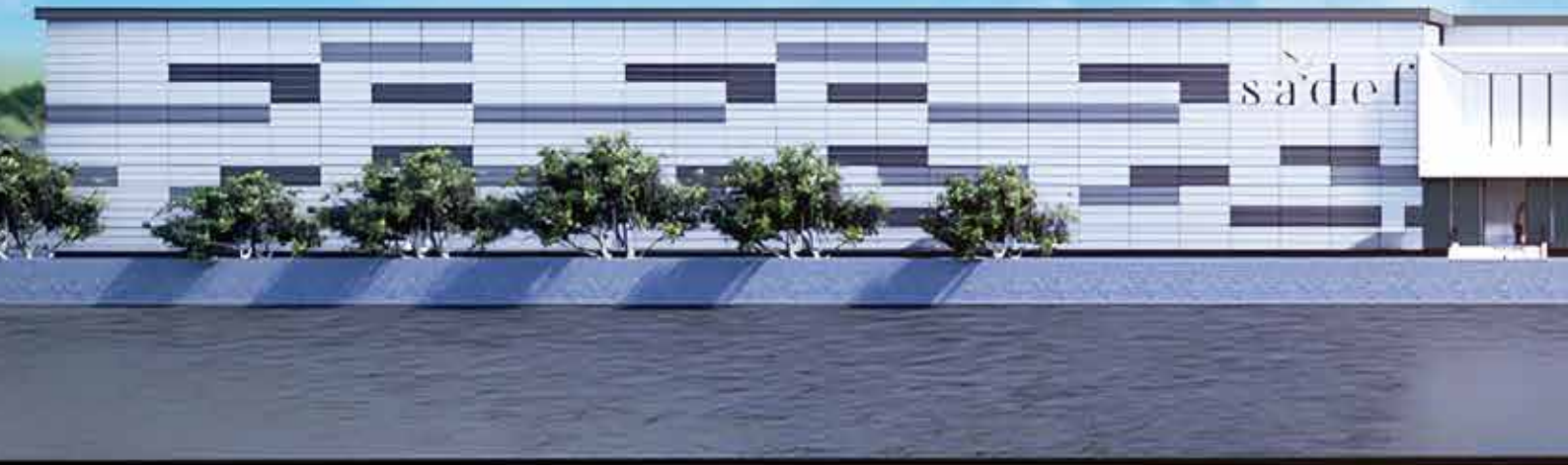


FACTORY OF THE FUTURE

“High-capacity Infrastructure in Aydın”

Located in Aydın, Türkiye, the Sadef Gıda production facility spans **112,000 m²**, including **30,000 m² of enclosed production and supporting areas.**

The facility combines high-capacity production lines with hygienic engineering, controlled processing environments, laboratory capabilities, and supporting infrastructure.



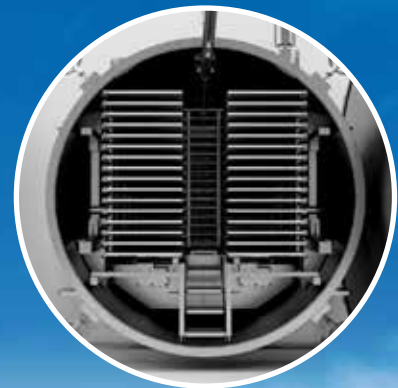
Facility Highlights

- GFSI 2020 JII-compliant facility
- Member of the **European Hygienic Engineering & Design Group (EHEDG)**
- Developed in collaboration with EHEDG, suppliers, and construction partners
- Solar-powered infrastructure
- On-site accredited laboratory
- Dedicated R&D laboratory
- **PEF (Pulsed Electric Field)** technology

Continuous Investment

Sadef continues to invest in **production capacity, technology, infrastructure, and process development.**

The **Tabmey chocolate coating facility**, operational since **January 2026**, further expands the group's value-added processing capabilities.



WE DELIVER **EXCELLENCE** IN **EVERY BITE.**



PRODUCTION

IQF



FREEZE DRIED



CHOCOLATE COATED



CONTROLLED FREEZING

FOR PRODUCT CONSISTENCY

At the SadeF facility, IQF technology rapidly freezes individual pieces of fruit, supporting the preservation of their natural characteristics throughout processing and storage.

Advanced Freezing Technology at the SadeF Facility

Production Capacity

Modern, automated lines designed for efficient and consistent global-scale production.

Hygienic Processing

Controlled production environments operated in accordance with international food-safety requirements.

Product Characteristics

Rapid freezing helps maintain color, texture, flavor, and nutritional characteristics.

Applications

Suitable for retail, food service, industrial processing, and further food manufacturing.



CONTROLLED DRYING

FOR LONGER-LIFE INGREDIENTS

Our freeze-dried products are manufactured at the SadeF facility through controlled drying processes that remove moisture while retaining the natural characteristics of the fruit.

“ Innovative Natural Solutions at the SadeF Facility

Production Capacity

Large-scale manufacturing supported by specialized freeze-drying technology.

Product Integrity

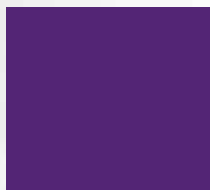
Processing is designed to retain the fruit's shape, aroma, flavor, color, and characteristic texture.

Natural Formulation

Additive-free processing for customers seeking natural fruit ingredients and products.

Applications

Suitable for snacks, confectionery, bakery, cereals, ingredients, and innovative food applications.



SPECIALIZED

VALUE-ADDED PROCESSING

Premium Chocolate Production at the Tabmey Facility



Tabmey is Sadef's dedicated chocolate coating facility in Sultanhisar, Aydın, specializing in chocolate-coated fruit and related confectionery applications.

Dedicated Facility

A specialized production environment focused on chocolate coating and dragee applications.

Production Technology

Automated coating and liquid chocolate lines designed for controlled and consistent manufacturing.

Customer Solutions

Capabilities supporting standard products, customized applications, and private-label requirements.

Operational since January 2026

UPHOLDING THE EXCELLENCE GLOBAL STANDARDS



STATE-OF-THE-ART IN-HOUSE LABORATORIES

ANALYTICAL CONTROL AND PRODUCT DEVELOPMENT

Our in-house laboratory and R&D capabilities support **food safety, regulatory compliance, product development, process optimization, and customer-specific requirements.**

R&D LABORATORY

Product Development

Development of new products and customer-specific concepts.

Process Development

Optimization of processing parameters and specialized freeze-drying solutions.

Market Alignment

Development guided by evolving customer and market requirements.

Stability Studies

Shelf-life and product stability evaluation.



QUALITY CONTROL LABORATORY

Instrumental & Residue Analysis

Testing for pesticide residues and relevant quality parameters.

Microbiological Analysis

Testing supporting food safety and pathogen control.

Physical, Chemical & Sensory Evaluation

Comprehensive assessment against defined specifications.

Environmental & Shelf-Life Monitoring

Continuous monitoring throughout production and product development.

Independent Verification

Selected analyses are additionally verified through internationally recognized, accredited third-party laboratories.

CULTIVATING THE FUTURE

A green tractor is shown from the side, moving through a field of young, green plants in neat rows. The background is a dense forest of tall evergreen trees under a soft, hazy sky. The overall scene is a representation of modern agriculture.

Sadef's agricultural infrastructure provides direct oversight of cultivation, harvesting, and raw-material sourcing.

Own Production

At least **60% of our raw materials** are grown through company-owned farms and greenhouses.

Contracted Agriculture

Additional materials are sourced from selected contracted farms and monitored by the **Sadef Agricultural Team**.

Organic & Responsible Cultivation

Our agricultural infrastructure includes **organic farming fields**, supported by responsible cultivation practices and long-term resource management.

International Sourcing

Fruit varieties not naturally cultivated in Türkiye are sourced internationally and processed according to Sadef's quality requirements.

OF FOOD

VISIBILITY ACROSS THE PRODUCT JOURNEY

Our integrated operating model provides close oversight from agricultural sourcing through processing, packaging, and finished-product delivery.

Strategic Sourcing

Our location within key agricultural regions supports efficient access to raw materials.

Timely Processing

Harvest coordination helps minimize the interval between harvesting and processing.

Traceable Supply

Documented sourcing and controlled production processes provide visibility across key stages of the supply chain.

Supply Continuity

Company-owned production, contracted agriculture, and diversified sourcing support reliable raw-material availability.



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 Gıda 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 crisp texture, 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.



FRUIT PRODUCTS

FOR MULTIPLE MARKET APPLICATIONS

FREEZE-DRIED

WHOLE FRUITS

PIECES & SLICES

POWDERS

FRUIT INGREDIENTS

IQF

WHOLE FRUITS

PIECES & CUTS

SELECTED FORMATS

INDUSTRIAL FORMATS

CHOCOLATE-COATED

FREEZE-DRIED FRUITS

FRUIT DRAGEES

FRUIT STICKS

VALUE-ADDED APPLICATIONS



online
catalog

for your
desserts



for your
yogurts



for your
cereals



healthy snacks | breakfast cereals | muesli and granola | fruit yogurts | ice creams and sorbets
cake decorations | bakery products | smoothie mixes | baby foods | vegan recipes | diet meals
protein bars | cakes and cookies | dessert sauces | salad toppings | instant dessert mixes | nut bars
candies and gummies | food supplements | chocolates and dragees

PACKAGING SOLUTIONS

CUSTOMIZED TO YOUR NEEDS

Sadef provides flexible packaging solutions adapted to product specifications, customer requirements, and target markets.

Retail & Private Label

Doypacks • Pillow Bags • Quadro Bags • Stand-Up Pouches • Tin Cans • Individual Packs

Private-label formats: 150 g–2,500 g

Industrial & Bulk

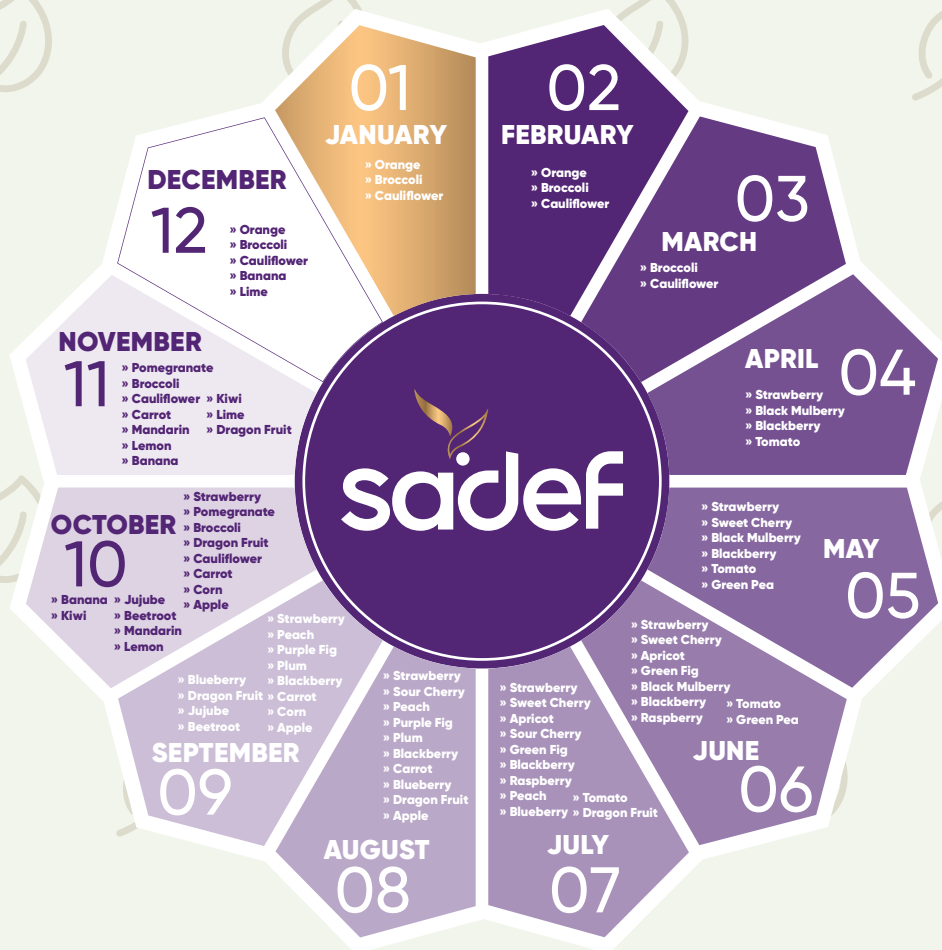
Cartons • Bulk Containers • Totes

Octabins • Bulk Bags

Packaging formats can be adapted according to product characteristics, handling requirements, market specifications, and customer needs.



Annual Harvest Calendar





ENVIRONMENTAL RESPONSIBILITY

& SUSTAINABILITY

"Commitment to a Greener Future"

RESOURCE EFFICIENCY THROUGHOUT OUR OPERATIONS

Sadef integrates environmental considerations into facility design, production operations, and resource management.

Renewable Energy

The facility's roof is equipped with solar panels, supporting renewable energy use across our operations. We continue to expand our solar infrastructure as part of our long-term energy strategy.

Energy Efficiency

Our specialized cooling system recovers and reuses approximately 30% of the energy consumed during operations, improving overall energy efficiency.

RESPONSIBLE WATER MANAGEMENT



Water management is integrated into our production and environmental systems, with emphasis on quality, treatment, recovery, and reuse.

Controlled Water Quality: Water used throughout the facility, including fruit-washing operations, is treated and controlled according to the requirements of its intended use.

Agricultural Reuse: Facility wastewater is centrally collected, treated in accordance with applicable environmental requirements, and reused for regional agricultural irrigation.

Recovery From Freeze-drying: Water naturally released from fruit during freeze-drying is captured, treated, and reused for landscape irrigation.

GET TO KNOW US BETTER!

CORPORATE STRUCTURE



END

Overarching corporate brand.

**sadeF**

IQF & Freeze-Dried manufacturing facility.

Tabmey

Chocolate facility.

Fruwy

Freeze-dried consumer brand.

MELMOND

Premium chocolate brand.

**sadeF**
zeytinyağı

Premium olive oil.



LET'S CREATE SOMETHING
EXTRAORDINARY
TOGETHER.



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