OUR COMPANY



























ABOUT US

Soyyiğit Group started out in business life in the 1960's under the name of Soyyiğit Biraderler Kollektif Şti. with half a century of experience in the food industry today, Soyyiğit Group with its experience in FMCG sector in the past as authorized dealer and distributor of leading companies turned to production and began offering self-produced products to domestic and foreign markets.





In order to grow and expand its scope of services in the evolving economic and commercial business conditions, Soyyiğit Group changed its organizational structure, acquired and created its own brands, and established manufacturing plants.

The first of the group companies, Soyyiğit Gıda San ve Tic. A.Ş began production in the 1990's. This company manufactures all products sold and marketed by Soyyiğit Group, at the Esenyurt / Istanbul manufacturing plant which also serves as the company's headquarters, powdered foods are produced. Edible vegetable oils are produced at the manufacturing facilities in Hayrabolu / Tekirdag and Kurtköy / Istanbul.

The products are branded with the product category and the market they will be offered taken into consideration. Soyyiğit Group offers a wide range of products for domestic consumption and for professional channels with more than 500 products under the brands: Kent Boringer, Trix, Cici Mama, Yiğit, Fresher's, Ice and Kıvılcım.

Another one of the group's companies, Kent Boringer Dış Ticaret Ltd. Şti., has been established in order to manage the process better while focusing on an extensive exporting network of 120 countries. Founded in 1995, the company is in charge of the overseas sales and marketing of all powdered foods and oils produced at Soyyiğit Group manufacturing plants.

Soyyiğit Group made consistent investments over the years for the modernization of manufacturing plants, technology parks and the building of capacity with a systematic perspective. With its three manufacturing plants equipped with the latest technology machinery in an area over 62,000 m² with 36,000 m² indoors, and a staff of 450 people specializing in the field, today Soyyiğit Group operates in four continents with the brands it created and its consumer-oriented vision.





Soyyiğit Group went international for the first time in 2003. Its rapidly increasing expansion and retention strategies have continued to this day.

Kent Boringer's foreign trade operations are carried out with an organization of management divided into 6 regions according to the company's production, marketing and transportation dynamics.

With its wide range of products and effectiveness of its distribution channels, Soyyiğit Group exports 60 percent of its production to 120 countries and has a presence in 4 continents with its brands. It is a market leader in many product groups abroad.

According to an announcement made by the Turkish Exporters Union, Soyyiğit Group is amongst the top 500 companies in recent years in terms of export amount. With its grand volume of exports, Soyyiğit Group acquires new visions and this accumulation reflects in the quality of its products and services.



























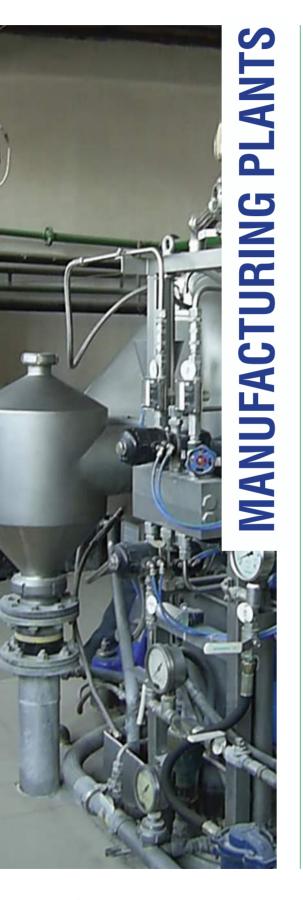
The powdered food manufacturing plant in Esenyurt / Istanbul has a production capacity of 30,000 tons of powdered food and 8,000 tons bouillon per year. In an area of 19.000 m² with a covered area of 28,000 m², the production facility is equipped with the latest technology machinery park. The plant consists of manufacturing, R & D, quality control & improvement, planning, and raw material warehouse areas. It is 30 km from Istanbul Ataturk Airport, and 20 km from Ambarlı Customs office.

The oil manufacturing plants are located in Hayrabolu / Tekirdağ and Kurtköy / Istanbul, on a land of 15,000 m² with 8,000 m² of indoor space. With a total of 480,000 tons annual production capacity of finished oil, sunflower, corn, canola and olive oils are produced at these plants.

Also producing PL brands for major national and international supermarket chains, the plant is equipped with the latest technology and stainless steel production machinery. Goods are produced according to international quality standards and without compromising hygiene rules.

Important criteria; Hygiene: Before entering the production area, a hygiene dressing room is available for the entire staff to pass the sanitation band, and to wear work aprons, shoe covers and bonnets in preparation.





Production equipment and personnel hygiene are checked with periodically taken swope samples and microbiological tests. Hands-on training on hygiene is offered to the personnel by authorized instructors. Production areas, laboratory floors and walls are covered with epoxy to ensure food hygiene. Production area housekeeping staff performs its duties using industrial cleaning machines during hours of production.

Production Team: The expert team consisting of Production, Quality, R & D and Planning departments is particularly made up of food engineers, chemists and food technicians.

Machinery and Equipment: consists of production; raw material weighing, mix preparation and packaging departments. All equipment is made of stainless steel, and packaging is performed on automatic machines, untouched by human hands. Machinery acquired from German, Spanish, Italian and domestic firms is equipped with the latest technology features to produce all types of high quality products in low to heavier weights. The bouillon manufacturing plants with new investments made each day performs production at industry-leading quality standards.





Formulation and laboratory experiments for different tastes are conducted at the Soyyiğit Group that is becoming a well-known name domestically and overseas with its wide range of products day by day, while quality research and development work intensively continues on existing products.

In addition to R & D work on existing products, new products are being developed in line according to consumer demands and the sectoral orientation in the world while acting with the mission of making a difference in the industry. Completing the product line to fully meet customer demands and presenting the most effective solution are among the company's goals.

At the comprehensive microbiology laboratories, microbiological checks of raw materials and finished products are conducted and product quality checks are carried out on a regular basis through fat, moisture, pH, brix, ash, salt analysis and more. Product shelf life is measured with shelf life testing equipment prior to the preparation of the bills of identification and packaging specifications are accurately determined. An expert chef and a demo kitchen with professional kitchen equipment are available, and all products can be sampled from the user's perspective.





Soyyiğit Group aims to provide customer satisfaction in the sector it has been active in since 1960 by developing products that meet customer needs, and using the latest technology without compromising on quality or hygiene. TSE product qualification documents, HALAL certificate, ISO 22000 and ISO 9000 certifications of the company are the most important indicators of reliability.

ISO 22000: 2005 Certificate, ISO 22000 certification shows compliance of the business with food safety requirements and indicates that the products can be safely consumed by all age and consumer groups.

The company fulfilling all the conditions required by the Food Safety System has two on-site quality laboratories. Physical and chemical analyses are carried out in one of these laboratories, and microbiological analysis is performed in the other. Determination of moisture, salt, fat and pH measurement of the raw materials and products are carried out by qualified personnel.

Only raw materials conforming to specifications after physical, chemical and microbiological analyses are acceptable at the factory. Likewise, all finished products are dispatched after all the analyses in the quality plan and approval by sensory expert personnel are completed.

The company's food safety mission is to provide hygienic and safe products in accordance with national and international regulations and in line with customer demand, while continuously improving in all areas.

Food Safety Policy, To comply with relevant laws and regulations in all stages of the process starting from raw materials to finished products, in order to provide for the needs of consumers for high quality products while keeping in the forefront the health of consumers.





To identify all hazards associated with food safety and maintain control and to provide a working environment with personnel trained in their area with an emphasis on team work where individual and group achievements are constantly encouraged.

It is the concept to serve as an institution acting with continuous improvement and development in mind while instilling this view on all employees, and meeting the highest level of customer satisfaction.

ISO 9001: 2008 Certification, ISO 9000 System is an indication that the company performs production and shipment while keeping the consumer needs and customer satisfaction at the forefront. Superior quality of the products is the guarantee of success and the future of the establishment. Quality is the company's constant aim and common goal. In a competitive environment, only with these goals can constant improvement be possible.

Quality Policy, To be among the industry's leaders using modern food production technology in the powdered food and oil production industry, while holding customer needs and expectations in the foreground, keeping manufacturing quality products in a timely and hygienic manner, meeting quality system requirements with a philosophy of continuous improvement, and providing a team spirit with the participation of all employees is the quality policy of Soyyiğit team.

Halal Certification, HALAL certification is an indication of the company's compliance with the requirements of halal food. Alcohol, pork or derivative products are not available within the business. Soyyiğit Group is audited every year regarding Halal food production.

Halal Assurance System Implementation Objectives, To be among the industry's leaders using modern food production technology in the powdered food and oil production industry, while holding customer needs and expectations in the foreground, manufacturing quality products in a timely and hygienic manner in line with the Islamic law, meeting quality system requirements with a philosophy of continuous improvement and providing a team spirit with the participation of all employees, is the quality policy of Soyyiğit team.





Acting with the mission of providing practical, healthy and delicious products to facilitate the lives of individuals, Soyyiğit Group has a product range comprised of powdered food and edible oil products offered for retail and out of home consumption channels.

The powdered food group includes a wide range of products consisting of flavor enhancers, such as bouillon and composts; regional desserts, cake flour mixes, puddings, jelly, readymade desserts such as whipped cream; baking powder, sugar vanillin, cocoa, carbonate, auxiliary products such as powdered sugar; flour and starch mixtures, supplementary foods for infants and young children, ready-made soups, powdered and granule drinks. The oil group includes sunflower, corn, canola, soybean and olive oils offered with different weight and packaging options according to customer needs.

All products are branded and offered to consumers according to the product line, production techniques and specific market.



BAKING INGREDIENTS

- Baking Powder
- Vanillin with Sugar
- Carbonate
- Cocoa
- Dark Cocoa
- Powdered Sugar
- Juice Thickener
- Crocant Mix













FLOURS AND STARCHES

A-Flours

- Rice Flour
- Corn Flour
- Bread Crumbs

B-Starches

- Wheat Starch
- Corn Starch
- Potatoe Starch





CAKE MIXES

C-Cake Mixes

- Brownie Mix
- Pancake
- Fruit Punch Muffin
- Extra Chocolate Muffin
- Blueberry Muffin
- Semolina Dessert
- Sponge Cake Mix with Cocoa
- Sponge Cake Mix
- Moist Cakemix Vanilla
- Moist Cakemix Cocoa
- Moist Cakemix Orange
- Moist Cakemix Strawberry
- Carrot Cake Mix
- Cocoa Cake Mix
- Waffle Mix
- Trileche Three Milk Dessert
- Dessert Basbousah
- Dumpling Mix





BABY FOOD

A-Baby Food with Vitamins

- Rice Flour with Vitamin
- Rice Flour with 12 Vitamins
- Milky and Sugary Rice Flour with 7 Vitamins

B-Cici Mama Baby Food with Vitamins & Minerals

- 12 Vitamins 6 Minerals Rice Flour with Milk
- 12 Vitamins 6 Minerals Apple Rice Flour with Milk
- 12 Vitamins 6 Minerals Honey-Banana Rice Flour with Milk
- 12 Vitamins 6 Minerals Honey-Semolina Rice Flour with Milk
- 12 Vitamins 6 Minerals Honey-Semolina Rice Flour with Milk





DESSERTS

A-Puddings

- Cocoa Pudding
- Vanilla Pudding
- Banana Pudding
- Strawberry Pudding
- Puding with Chocolate Pieces
- Petit Beurre Flavoured Pudding
- Caramel & Toffee Flavoured Pudding
- Chocolate & Mint Pudding
- White Chocolate & Coconut Pudding

B-Traditional Turkish Desserts

- Rice Pudding
- Noah's Pudding
- Milk Pudding with Almond
- Milk Pudding with Mastic
- Intensive Chocolate Pudding
- Caramelised Milk Pudding (with Caramel Sauce)





DESSERTS

C-International Desserts

- Creme Brulee
- Panna Cotta
- Cream Caramel

D-Creams and Fillings

- Cream Patisserie
- Cocoa Filling Cream
- Whipped Cream
- Sugarfree Whipped Cream
- Cocoa Whipped Cream
- Strawberry Whipped CreamBanana Whipped Cream
- Plain Charlotte
- Cocoa Charlotte
- Strawberry Charlotte
- Tiramisu Flavoured Charlotte

E-Pastry Creams

- Pastry Cream
- Cocoa Pastry Cream

F-Sauces

- Chocolate Sauce
- White Chocolate Sauce
- Winter Fruity Sauce
- Summer Fruity Sauce







DESSERTS

G-Jellies

- Strawberry Jelly
- Peach Jelly
- Cherry Jelly
- Lemon Jelly
- Orange Jelly
- Mango Jelly

H-Custard Powders

- Plain Custard Powder
- Chocolate-Caramel Flavoured Custard Powder
- Strawberry Flavoured Custard Powder
- Banana Flavoured Custard Powder





SOUPS

A-Classic Soups

- Cream of Chicken Soup
- Cream of Tomato Soup
- Cream of Vegetable Soup
- Cream of Mushroom Soup
- Tomato Noodle Soup
- Yoghurt Soup
- Chicken Noodle Soup
- Lentil Soup
- Tarhana Soup
- Ezogelin Soup
- Tripe Soup

B-Traditional Soups

- Soup with Yogurt & Meat Filled Pastry
- Soup with Meatballs & Bulgur
- Soup with Wheat & Chickpeas
- Wedding Soup
- Tutmac Soup







SOUPS

C-Instant Soups

- Cream of Chicken Soup
- Cream of Tomato Soup
- Cream of Vegetable Soup
- Cream of Mushroom Soup
- Chicken Noodle Soup
- Lentil Soup
- Ezogelin Soup
- Broccoli Soup





SEASONINGS

A-Bouillons

- Chicken Bouillon
- Beef Bouillon
- Sheep Bouillon
- Mushroom Bouillon
- Vegetable Bouillon
- Shrimp Bouillon
- Butter Bouillon

B-Seasonings

- Meatballs Mix
- Coating Mix
- Bechamel Mix
- Mashed Potatoes
- Mashed Potatoes with Milk
- Salad Seasoning with Vinegar & Garlic
- Salad Seasoning with Basil & Thyme





SEASONINGS

C-Seasonings

- Garlic Seasoning
- Vegetable Seasoning
- Tomato and Onion Seasoning
- Vegetable Flake Seasoning

D-Sauces

- Demi Glace
- Cafe de Paris
- Roux with Tomato Paste

E-Spices

- Lemon Salt
- Red Hot Pepper
- Red Hot Flake Pepper
- Curcuma
- Black Pepper
- Ground Black Pepper





DRINKS

A-Fruit Flavoured Instant Powder Drinks

- Orange Flavoured Instant Powder Drink
- Lemon Flavoured Instant Powder Drink
- Sourcherry Flavoured Instant Powder Drink
- Peach Flavoured Instant Powder Drink
- Strawberry Flavoured Instant Powder Drink
- Mango Flavoured Instant Powder Drink
- Pineapple Flavoured Instant Powder Drink
- Mixberry Flavoured Instant Powder Drink
- Coctail Flavoured Instant Powder Drink
- Cola Flavoured Instant Powder Drink
- Banana Flavoured Instant Powder Drink
- Guava Flavoured Instant Powder Drink
- Pinecolada Flavoured Instant Powder Drink
- Watermelon Flavoured Instant Powder Drink
- Passion Fruit Flavoured Instant Powder Drink
 Guanabana Flavoured Instant Powder Drink





DRINKS

B-Cold Drinks

- Strawberry Milkshake
- Banana Milkshake
- Chocolate Milkshake
- Strawberry Chocolate Milkshake

C-Hot Drinks

- Classic Coffee
- 2 in 1 Coffee
- 3 in 1 Coffee
- Cappuccino
- Latte
- Mocha
- Hot Chocolate
- Hot Chocolate Strawberry
- Hot Chocolate Caramel
- Menthol Flavoured Winter Drink
- Salep







DRINKS

D-Fruit Flavoured Granule Drinks

- Orange Flavoured Granule Drink
- Lemon Flavoured Granule Drink
- Cherry Flavoured Granule Drink
- Rosehip Flavoured Granule Drink
- Mint-Lemon Flavoured Granule Drink
- Cinnamon Flavoured Granule Drink
- Green Apple Flavoured Granule Drink
- Linden Flavoured Granule Drink
- Kiwi Flavoured Granule Drink

E-Fruit Flavoured Granule Teas

- Lemon Flavoured Granule Tea
- Apple Flavoured Granule Tea
- Peach Flavoured Granule Tea





OILS

A-Olive Oils

- Extra Virgin Olive Oil
- Pure Olive Oil
- Pomace Olive Oil

B-Sunflower Oils

C-Corn Oils

D-Canola Oils

E-OMEGA-3 Vegetable Oil

F-Vegetable Fat For Frying



















SYRUPS

- Caramel Flavoured
- Chocolate Flavoured
- Pineapple Flavoured
- Hazelnut Flavoured
- Irish Cream Flavoured
- Mint Flavoured
- Vanilla Flavoured
- Melon Flavoured
- Pomegranate Flavoured
- Lime Flavoured
- Kiwi Flavoured
- Raspberry Flavoured





TOPPING SAUCES

A-Topping Sauces with Fruit

- Strawberry
- Kiwi
- Banana
- Raspberry

B-Flavoured Topping Sauces

- Chocolate
- Caramel Flavoured
- Strawberry Flavoured
- Kiwi Flavoured
- Raspberry Flavoured
- Banana Flavoured





CREAM AND FRUIT FILLINGS

A-Cream Fillings

- Caramel Flavoured
- Vanilla
- Chocolate

B-Fruit Fillings

- Strawberry
- Sourcherry
- Apricot
- Fig
- Orange Rind
- Apple
- Blackberry





PASTRY JELLIES

A-Cold Pastry Jellies

- Transparent
- Cocoa
- Caramel Flavoured
- Sourcherry Flavoured
- Kiwi Flavoured
- Raspberry Flavoured
- Orange Flavoured
- White
- Banana Flavoured

B-Hot Pastry Jellies

- Transparent
- Strawberry Flavoured
- Apricot Flavoured







SUGAR PASTES

- White
- Red
- Brown
- Green
- Blue
- Yellow
- Pink
- Black





PASTES FOR PASTRY AND ICE CREAM

- Lemon
- Banana
- Sourcherry
- Strawberry
- Blackberry
- Kiwi
- Pinacolada (Coconcunt&Pineapple)
- Tiramisu Flavoured
- Caramel Flavoured
- Cappuccino Flavoured























BRAND REGISTRY

There are 4 designed, 1 petty patent and 65 different class brand registries in domestic market. In overseas market there are 222 brand registries in different classes.



Afghanistan Angola Albania Algeria Australia Azerbaijan Bangladesh Barbados Belaium Belize Benin Bolivia

Bosnia Herzegovina Bulgaria Burkina Faso Cape Verde Curacao Cameroon Canada Chile Colombia Comor Islands

Chad China

China Urumqi

Dibouti

Democratic Congo

Dominica Dubai England

Equatorial Guinea

Ethiopia Egypt Greece Gabon Gambia Georgia

Ghana

Guinea Bissau

Guinea Conakry

Grenada Guiana Germany Haiti

Hong Kong India Iraq

Ivory Coast Jordan Jamaika

Japan Korea Kosovo Kuwait Kazakhistan

Kenya

Kampuchea Kyrgyzstan

Libya Lebanon

Madagascar Macedonia

Maldives Mali

Malta Mauritius

Mauritania Myanmar Могоссо Nepal Nigeria

Norway Pakistan **Palestine** Panama Oatar

Saudi Arabia

Sao Tome and Prencipe Islands

Senegal Serbia Singapore Slovakia Somali Somaliland St Martin

St Vincent Sudan Surinam Svria Sweden Switzerland South Africa South Sudan

Tajikistan Togo Trinidad Tunisia

Turkmenistan The Seychelles

The Dominician Republic

The Netherlands

Turkish Republic of Northern Cyprus

U.S.A. Uganda Yemen



İstanbul Production Plant



























Tekirdağ Production Plant

























www.soyyigit.com.tr / www.kentboringer.com.tr



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