





The company was founded in Turkey as a joint venture of;

- *NICOLA D'AVANZO SRL- ITALY and,*
- *FUTEM GIDA VE TIC. LTD -TURKEY*

Its active since 1994 in the fields of various fruit processing.

The product range consist of FRESH FRUITS - CANNED FRUITS - GLACE FRUITS - FRUITS IN BRAINSMARMALADES for mainly industries but also for the end users.

Major article processed is CHERRIES in all sorts and additionally many other fruits grown in Turkey are also in the production portfolio.

The production facility contains high tech machineries and hygiene is the number one priority. Employees are very well equipped and coming from technical backgrounds such as Food Engineering.

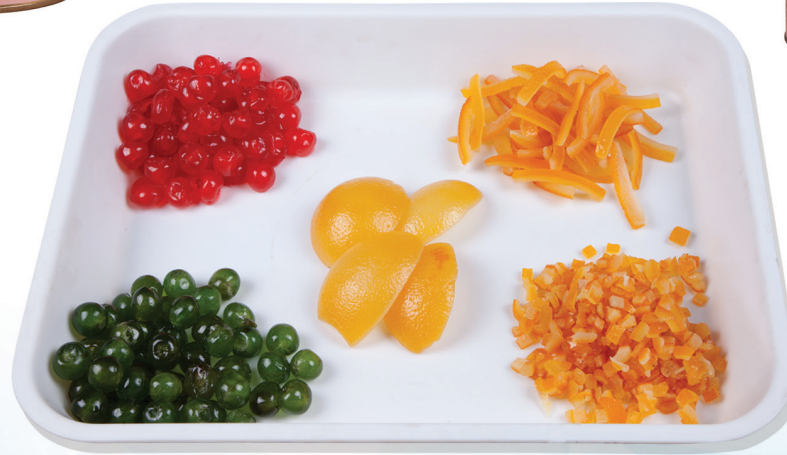
Packing materials, chemicals and additives are being supplied by well know and specifically approved suppliers. Company holds ISO 14000 and ISO 22000 Certificates.

Sales focus of the company is mainly export but there are sales to domestic market also. Exports are mainly to the western World countries.

The head office is in Istanbul and the production facility placed in an area of 32.000 square meters and located in the industrial zone of Eregli - KONYA – TURKEY, employing over 150 workers.



Products



Canned Fruits



Pitted Half Apricots in Syrup



Pitted Sour Cherries in Syrup



Pitted Half Pear in Syrup



Pitted Half Peach in Syrup



Pitted Half Quince in Syrup



Pitted Cherries in Syrup



Pitted Half Plums in Syrup

Canned Fruits	Red Colour Pitted Cherries in Syrup	Pitted Sour Cherries in Syrup	Pitted Half Plums in Syrup	Pitted Half Apricot in Syrup	Pitted Half Quince in Syrup	Pitted Half Peach in Syrup	Pitted Half Pear in Syrup
Ingredients: Fruits, Water, Sugar Physical - Chemical Properties:							
Fruit	Cherries	Sour Cherries	Plum	Apricot	Quince	Peach	Pear
Ingredient	Water + Sugar	Water + Sugar	Water + Sugar	Water + Sugar	Water + Sugar	Water + Sugar	Water + Sugar
Colour	√	—	√	—	—	—	√
Erytrosine	√	—	—	—	—	—	—
Citric Cacid	√	—	√	√	√	√	√
Citric Chloride	√	√	√	√	√	√	√
Glucose	—	—	—	—	—	—	—
Brix	14 - 17	17 - 22	14 - 17	14 - 18	14 - 17	14 - 17	14 - 17
Ph.	3,5 - 4	3,0 - 3,5	3,4 - 3,8	3,4 - 3,8	3,4 - 3,8	3,4 - 3,8	3,4 - 3,8
Fruit Size	22 - 24	18 - 24	Half	Half	Half	Half	Half
Apperance	Shining Red Cherries in Reddish Clear Syrup	—	Shining Purple	—	—	—	—
Flavour	Typical Cherries in Syrup	Typical of Sour Cherries in Syrup	Typical of Plums in Syrup	Typical of Apricot in Syrup	Typical of Quince in Syrup	Typical of Peach in Syrup	Typical of Pear in Syrup
Smell	Characteristic, Without any of Odor	Characteristic, Without any of Odor	Characteristic, Without any of Odor	Characteristic, Without any of Odor	Characteristic, Without any of Odor	Characteristic, Without any of Odor	Characteristic, Without any of Odor
Aspect	Whole Cherries Without Stone and Stern	Whole Cherries Without Stone and Stern	Half Plums Without Stone and Stern	Half Apricots Without Stone	Half Quince Without Stone	Half Peach Without Stone	Half Pear Without Stone
Microbiological Characteristics:							
Total Living Beings	<10 KOB / G						
Yeast / Mold	<10 KOB / G						
E. Coli	Absent						
Shelf Life and Storage Conditions	24 Months From the Date of Manufacure Under Ambient Storage Temperatures						
Packing	1 / 2 - 1 - 2 - 3 - 5 Kg Tins						

Glaze Fruits



Glaze Figs



Glaze Amarena Cherries



Glaze Sweet Cherries



Glaze Orange Fleto & Cubes - Peel Strip



Glaze Cherries



Glaze Mix Fruits



Glaze Sweet Cherries Packet



Glaze Orange Cubes - Peel Packet

Glace Fruits and Type Of Fruit Processes



Glace Fruits	Half Figs in Syrup	Glace Amerena Cherry	Glace Cherry	Glace Green Cherry	Glace Orange Fieto	Glace Orange Cubes	Glace Orange Strip
Ingredients: Fruits, Water, Sugar Physical - Chemical Properties:							
Fruit	Fig	Amerena	Cherries	Cherries	Orange Fieto	Orange Cubes	Orange Strip
Ingredient	Water + Sugar	Water + Sugar	Water + Sugar	Water + Sugar	Water + Sugar	Water + Sugar	Water + Sugar
Colour	—	E163	✓	✓	—	—	—
Erytrosine	—	—	✓	—	—	—	—
Citric Acid	✓	✓	✓	✓	✓	✓	✓
Calcium Chloride	✓	✓	✓	✓	✓	✓	✓
Glucose	✓	✓	✓	✓	✓	✓	✓
Brix	45 - 50	70	70 - 75	70 - 75	70 - 75	70 - 75	70 - 75
Water Activity (AW)	—	—	Min. 0,70 - Max. 0,74	Min. 0,70 - Max. 0,74	Min. 0,70 - Max. 0,74	Min. 0,70 - Max. 0,74	Min. 0,70 - Max. 0,74
Ph.	3,4 - 3,8	3,4 - 3,8	3,4 - 3,8	3,4 - 3,8	3,4 - 3,8	3,4 - 3,8	3,4 - 3,8
SO2 (Mg/Kg)	Max. 10	Max. 10	Max. 10	Max. 10	Max. 10	Max. 10	Max. 10
Microbiological Characteristics:							
Total Living Beings	<10 KOB / G						
Yeast / Mold	<10 KOB / G						
E. Coli	Absent						
Shelf Life and Storage Conditions	24 Months From the Date of Manufacture Under Ambient Storage Temperatures						
Packing	5 Kg Tins / 5 Kg Cartons						

Type Of Fruit Process				
Fruits	Canned	Fruits in Water	Glaze	SO2 - Brain
Sweet Red Cherries	✓	✓	✓	✓
Sour Cherries	✓	✓	✓	✓
Pears	✓	—	—	—
Plumps	✓	—	—	—
Apricots	✓	—	✓	✓
Quinces	✓	—	—	—
Peaches	✓	—	—	—
Figs	—	—	✓	✓
Orange	—	—	✓	✓

Production Facilities



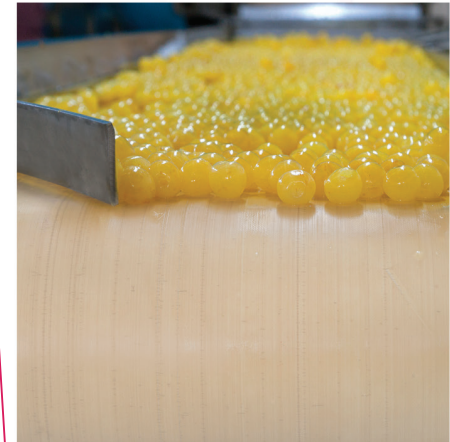
Calibration



Fresh Fruit Stemming + Calibration

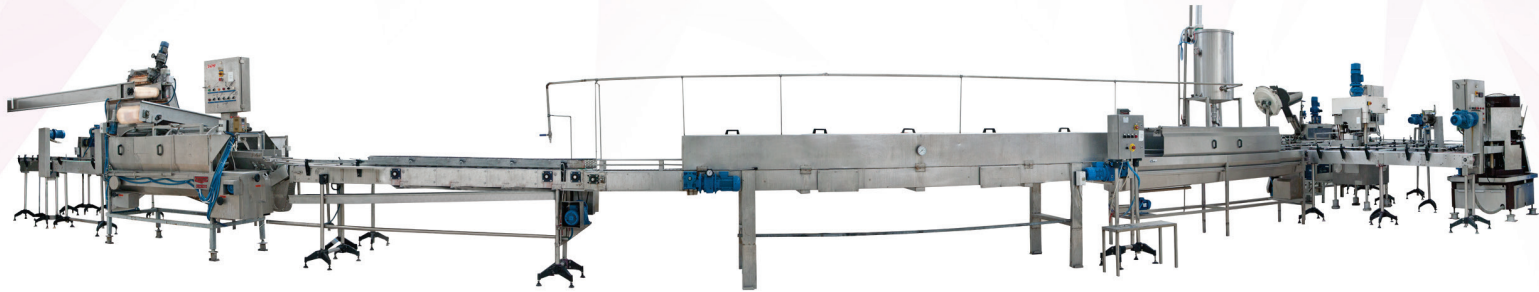


Production Facilities

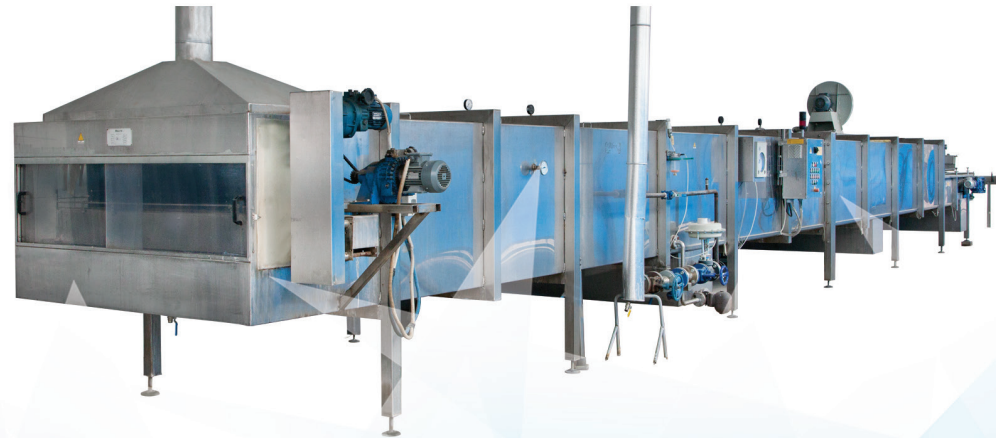


Stoning

Production Facilities



Canning Line



Production Facilities



Glace Line



Syrup Cookers



Head Office

Cherry Valley Gıda San ve Tic. Ltd.
Katip Mustafa Celebi Caddesi
Abdullah Sok. No: 7 D:1
Beyoglu - İstanbul / Türkiye
Tel : +90 212 249 65 46 / 53
Fax: +90 212 249 65 47

Factory Details

Cherry Valley Gıda San ve Tic. Ltd.
Organize Sanayii Bölgesi 2.Cadde No:1
Eregli - Konya 42310 Türkiye
Tel : +90 332 717 00 95 / 96
Fax : +90 332 717 01 00

www.cherryvalley.com.tr