
sadef


Pioneering
the food
of the future

ABOUT SADEF

Founded in Aydın in 2021, Sadef brings together agricultural sourcing, specialized fruit processing, and value-added manufacturing within an integrated food-production model.

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

Our 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.

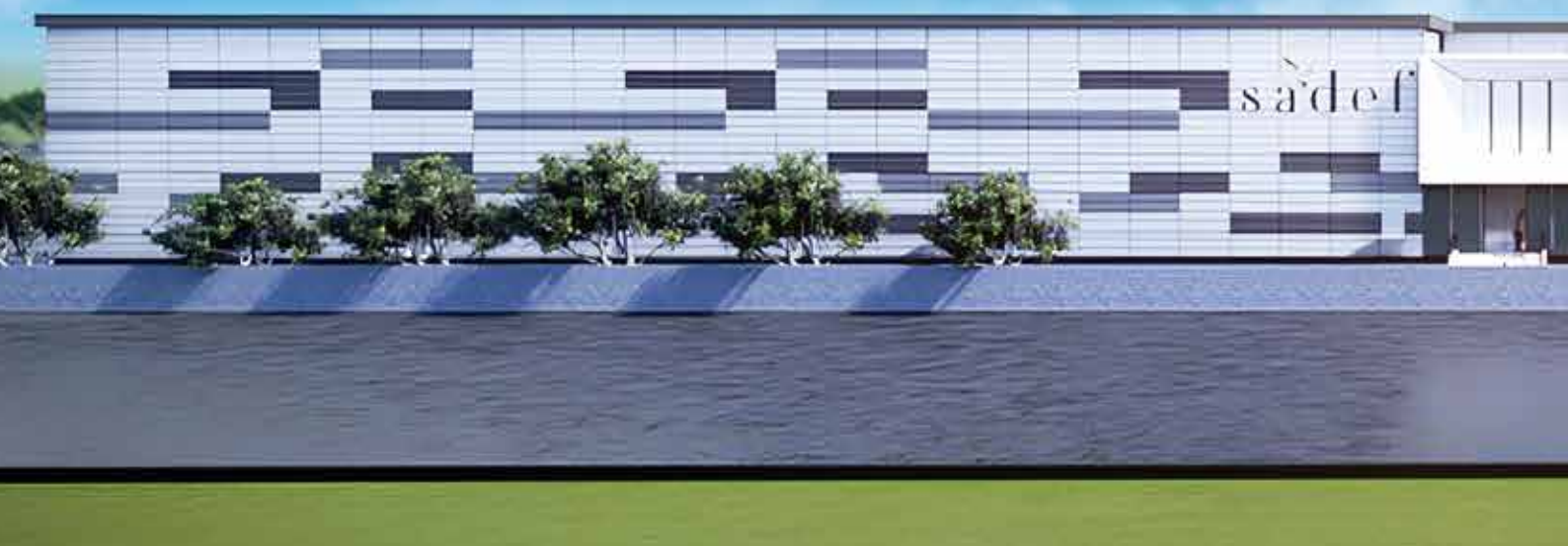


FACTORY OF
THE FUTURE

“High-capacity infrastructure in Aydın”

Located in Aydın, Türkiye, the Sadef Gıda production facility spans **112,000 m^2,** including **30,000 m^2 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 energy-supported 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.









ADVANCED **PROCESSING.** CONSISTENT **QUALITY.**



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.













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, foodservice, industrial processing, and further manufacturing applications.

> **Advanced Freezing Technology at the Sadef Facility**













CONTROLLED DRYING

FOR NATURAL QUALITY THAT LASTS

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.

Additive-Free Processing
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 Coating 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 chocolate-coating and processing lines designed for controlled and consistent production.

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

Operational since January 2026

UPHOLDING EXCELLENCE
GLOBAL STANDARDS



Food Safety
Systems supporting hygienic processing, product safety, traceability, and regulatory compliance.

Quality Management
Defined specifications, process controls, testing, and continuous monitoring.

Social Compliance
Commitment to responsible working practices and ethical supply chain principles.

Environmental Responsibility
Operational practices focused on responsible resource use and continuous improvement.

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 also verified by internationally recognized, accredited third-party laboratories.

CULTIVATING **THE FUTURE**

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 on company-owned farms and in our greenhouses.

Contracted Agriculture
Additional raw 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 commercially grown 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

NATURAL GMO FREE PRODUCT · Vegan · GLUTEN FREE · NO ADDED SUGAR · NO ADDITIVES

Drawing on Türkiye's fertile soils, favorable climate, and the expertise of our agricultural and production teams, we process carefully selected fruits and vegetables using advanced freeze-drying technology.

Made from 100% fruit and vegetables with no added sugar or additives, our freeze-dried products are designed to preserve their natural color, aroma, flavor, and characteristic crisp texture while offering an extended shelf life. Suitable for direct consumption as well as a wide range of applications, they can be used in breakfast cereals, smoothies, bakery products, desserts, and innovative food concepts.







PRODUCT PORTFOLIO
FOR DIVERSE 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



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.

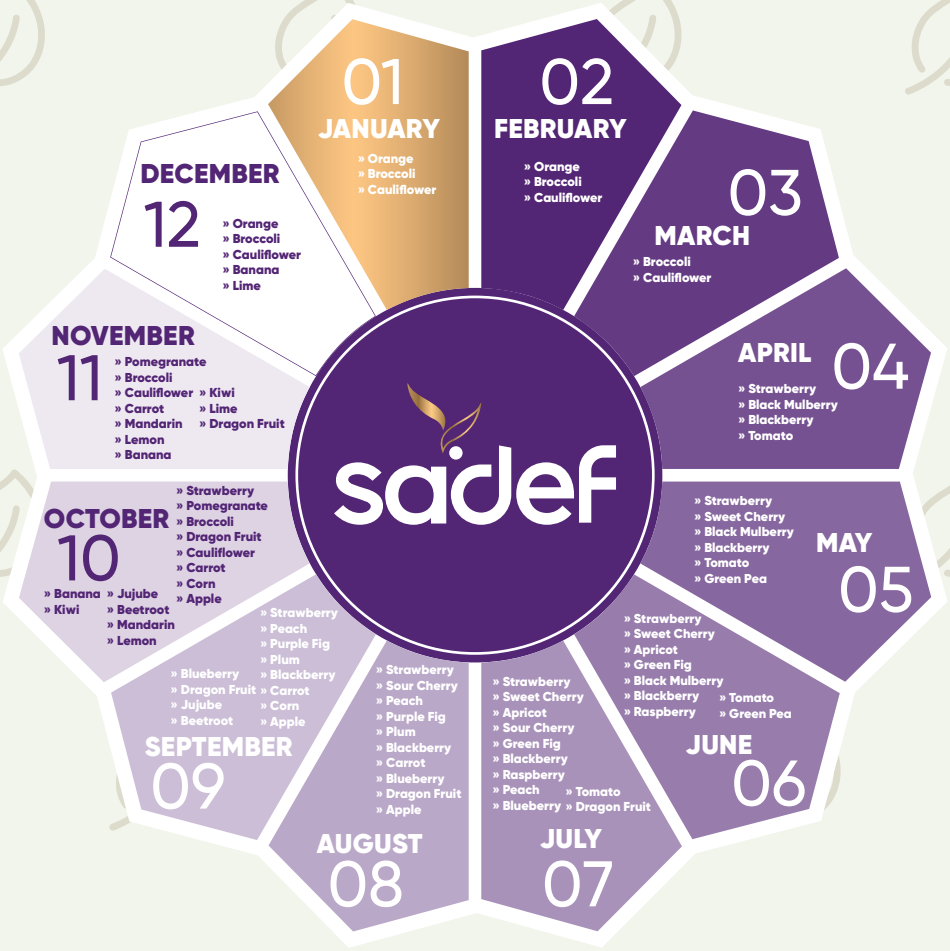
Retail & Private Label
Doypacks • Pillow Bags • Quadro Bags • Stand-Up Pouches • Tin Cans • Individual Packs
Private-label pack sizes: 150 g–2,500 g

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 an 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 agricultural irrigation in the surrounding region.

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

Parent company

sadef

IQF & freeze-dried food manufacturing facility.

Tabmey

Chocolate-coating facility.

Fruwy

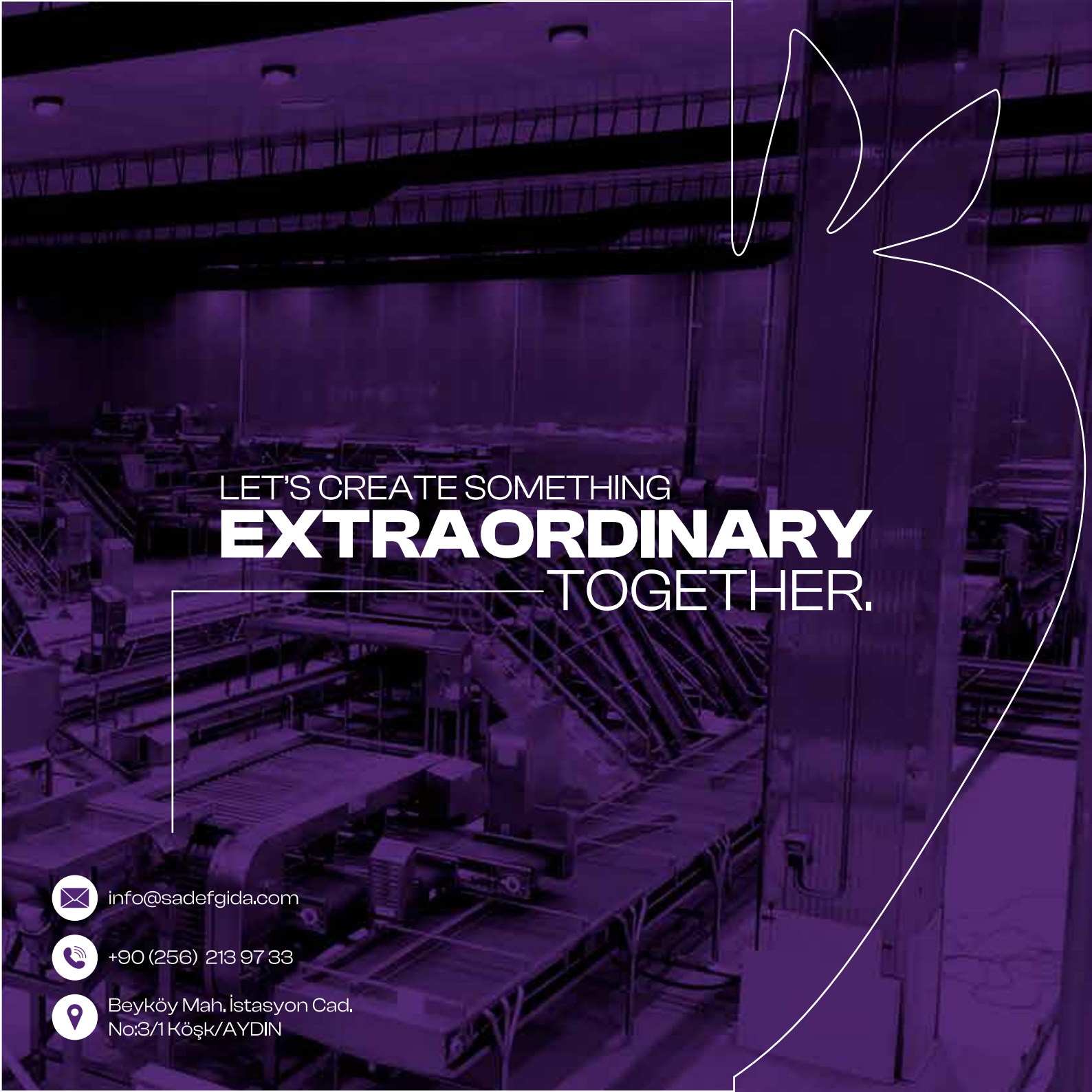
Freeze-dried consumer brand.

MELMOND

Premium chocolate brand.

sadef zeytinyağı

Premium olive oil brand.



LET'S CREATE SOMETHING

EXTRAORDINARY

TOGETHER.

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