





**What is the Secret of
Banetti's Unique Flavor?**

Is it love? Is it passion?
Is it tradition? Is it taste?
Or Experience? All that and more...

Bringing Together Thousands of Years of Wealth and Quality

Produced in the gastronomic city of Gaziantep, Banetti combines the ambition, passion and quality of a region where traditional flavours intersect. It blends pasta, which has its roots in Italy, with the thousands of years of grain wealth of Anatolia and presents it to the world.

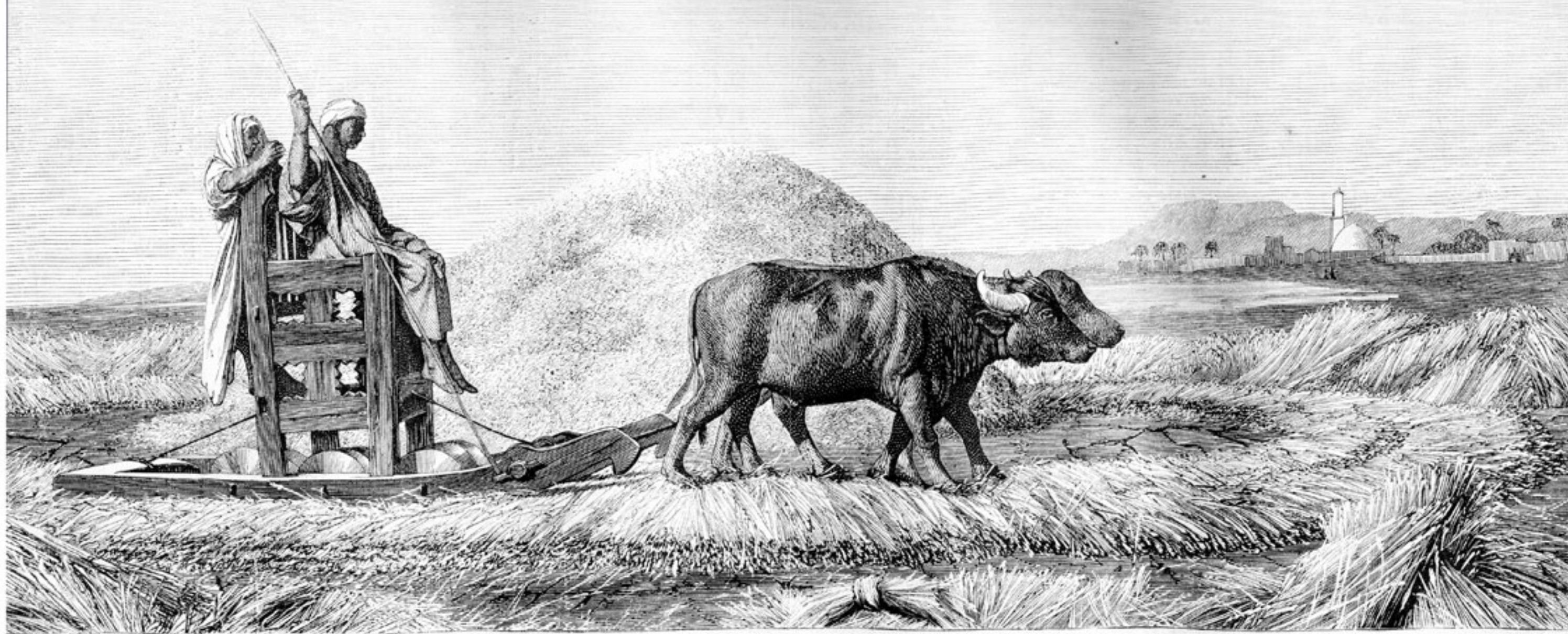




The Road To The Origins Of Flavor Passes Through Banetti

Banetti's story is based on a strong passion and a deep-rooted tradition whose foundation extends deep into history.

For Banetti, wheat is a gastronomic heritage that has taken root in Mesopotamia, the cradle of civilizations, where many grain goddesses are accepted. This heritage, in relation to the climate conditions and fertile soil structure of the region, retains the same value today without compromising its value.



From The Motherland Of Wheat, We Reach Out To The World

The secret is in the Motherland!

The symbol of the transition to settled life and agriculture is the motherland of wheat; it is the region known as Upper Mesopotamia and today defined as "Southeast Anatolia" in Turkey. Wheat (*Triticum Durum*) was cultivated in SouthEastern Anatolia for the first time in human history and spread throughout the world from here.



We Carefully Select the Best Quality Durum Wheat

Sprouting in the fertile lands of Mesopotamia; ripening in its cool winds and scorching heat, the best quality durum wheat is carefully selected for Banetti. The precision in the selection of 100% durum wheat, which gives the pasta "al dente" consistency and forms a rich and high-quality protein content, is one of the most important characteristics that distinguishes Banetti from other pastas.

Durum wheat, which comes to life in the fertile lands of the ancient geography, which fascinates with its wealth, and displays its quality at first glance with its amber color and plump grains, meets the experience of Banetti experts and emerges with the unique taste of Banetti.

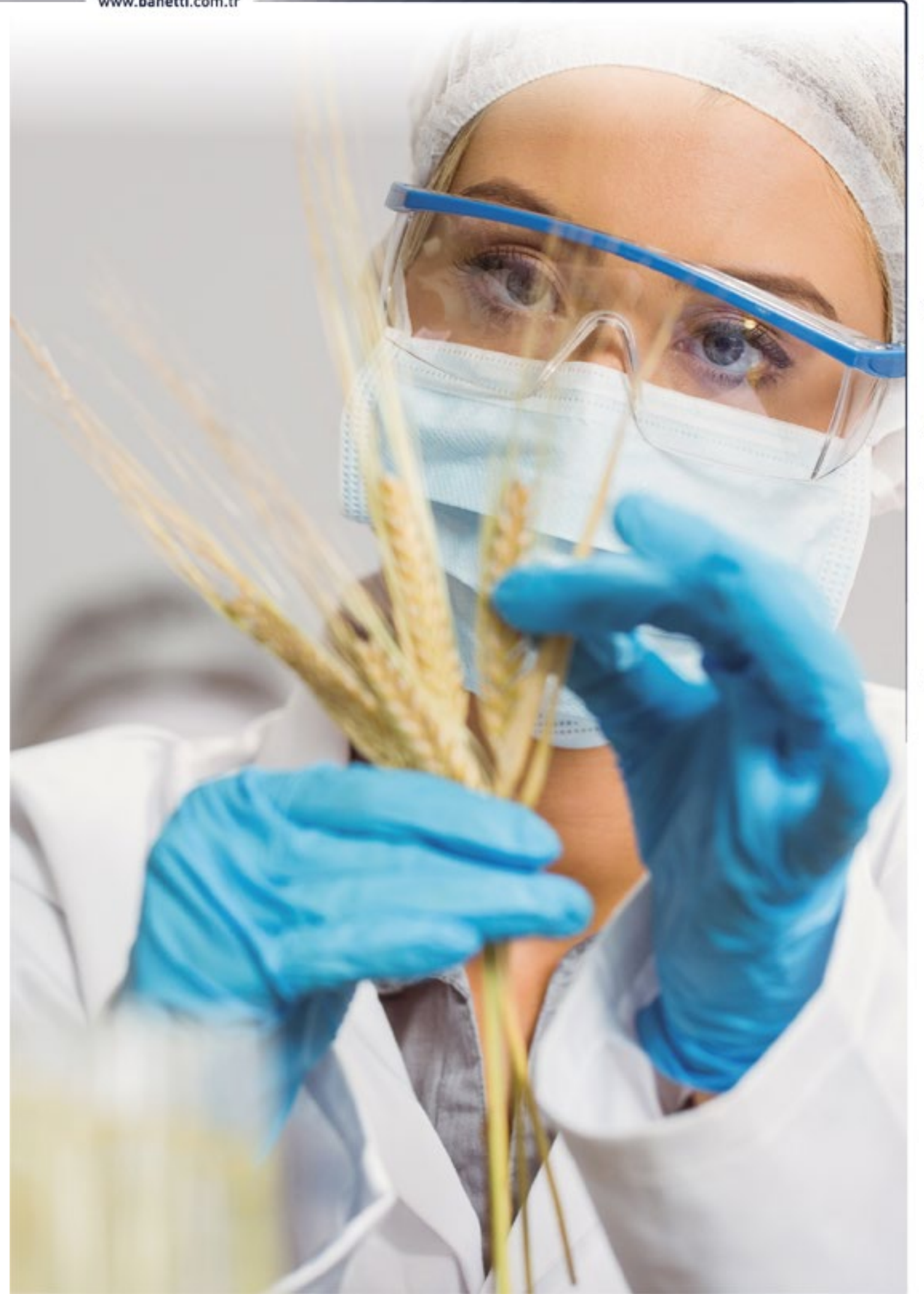


Good Isn't Enough, We Seek Perfection

Quality is never an accident!

Banetti always aims for perfection. Experts work diligently to ensure that wheat is at the highest values in terms of health and qualitative standards. Not content with the parameters required by legislation; Banetti competes with itself to deliver better.

In Banetti laboratories, all physical and chemical properties are controlled by the appearance of wheat grains. Production is carried out without compromising quality.



We Support Technical Tests and Analysis With Our Wheat Experience

Banetti is more of a pasta; it's the name of doing your job with passion. Therefore, in addition to the many tests and analyses it conducts in its laboratories, it measures the flexibility level and durability of the product with expert eyes and experienced touches.

Banetti blends the perfect balance of color, aroma and flavor with a perfect harmony.



Quality Not Quantity!

We grind the most valuable layer of wheat.

Banetti is produced with the policy of "quality not quantity of products" and the whole process from field to table is managed with this understanding.

During the grinding process performed using advanced technology, wheat is stripped of its layers until its most valuable part is reached.

Wheat is treasured during grinding, while pasta lovers are treasured at the table.



We Don't Prefer Ease, We Go For What Is Difficult

In Banetti production facilities, high quality pasta grain is obtained in accordance with the standards specific to Banetti and in accordance with the legislation, keeping the taste of the consumer in the forefront without reducing the quality of the grain.

Safe and healthy semolina, which is obtained fresh every day with the help of the best technologies, is the most important feature that characterizes Banetti and makes it unique.

It takes its place among the indispensable dishes with its unique density, taste and high standards and its structure that can adapt to every cooking taste and consumer preferences.



We Knead Semolina with Rich Spring Waters

The rich spring waters of the region are brought together with semolina, and 100% durum wheat is kneaded at the optimal temperature, without disturbing the integrity of the valuable gluten network.

We Process Special Dough With Care

Banetti's special dough reaches its special texture and final shape, which can absorb all kinds of sauce in production facilities controlled



Drying With Superior Technology

Wheat grains ripened in the sun are dried by being brought together again with the sun again in traditional methods after turning into pasta. The variable nature of air temperatures, the hygienic problems caused by open drying, make Banetti's use of innovative and superior technology necessary.

Banetti Pasta, which commenced production in 2003 by establishing one of the largest and most modern production facilities in Turkey, performs every stage of production with the highest hygiene standards and control.



Untouched By Human Hands Direct to Your Table

In order to create the best production standard, the entire process is carefully controlled in fully equipped plants, resulting in a completely consistent quality.

With its high quality and amount of gluten, protein content that maintains its structure and shape, a pasta with strong cooking strength, nutritious and unique flavor emerges.

Banetti Pasta, packed untouched by fully complying with all hygiene conditions and ending its production journey, is now ready to embark on a new journey to take its place in the world tables...





Banetti

OUR PRODUCTS





107

Spaghetti

Diameter : From 1.1 mm to 1.9 mm
Height : 260.2 mm



108

Fettuccine

Diameter : 1.32 mm
Height : 260.2 mm



109

Linguine

Diameter : 1.40 mm
Height : 260.2 mm



116

Rotini

Diameter : 6.6 mm
Height : 22 mm



117

Fusilli

Diameter : 7.9 mm
Height : 22 mm



118

Lumache Rigate

Diameter : 1.50 mm
Height : 13 mm



110

Bucatini

Diameter : 3.22 mm
Height : 260.2 mm



111

Penne Rigate

Diameter : 8.6 mm
Height : 35 mm



112

Thimbles

Diameter : 8.6 mm
Height : 35 mm



119

Shells

Diameter : 1.35 mm
Height : 12.5 mm



120

Small Elbows

Diameter : 5 mm
Height : 6 mm



121

Big Elbows

Diameter : 8.0 mm
Height : 10 mm



113

Rigatoni

Diameter : 6.8 mm
Height : 28 mm



114

Sedani Rigati

Diameter : 4.8 mm
Height : 28 mm



115

Beads

Diameter : 4.8 mm
Height : 5.5 mm



122

Charleston

Diameter : 6.5 mm
Height : 25 mm



123

Noodles

Diameter : 1.0 mm
Height : 20 mm



124

Couscous

Diameter : 2.0 mm
Height : 2.5 mm



125

Tripolini

Diameter : 1.3 mm
Height : 24.6 mm



126

Barley

Diameter : 2.2 mm
Height : 10 mm



127

Vermicelli

Diameter : 0.8 mm
Height : 15 mm



1100

Instant Noodle

Cup

1120 Chicken Flavour
1121 Vegetable Flavour
1122 Curry Flavour
1123 Tomato Flavour

Bag

1124 Chicken Flavour
1125 Vegetable Flavour
1126 Curry Flavour
1127 Tomato Flavour



128

Wheat Flour

1281 Pizza Wheat Flour
1282 Bread Wheat Flour
1283 Wheat Flour For Pastry
1284 Pita Wheat Flour
1285 Lavash Wheat Flour
1286 Phyllo Wheat Flour
1287 All Purpose Wheat Flour
1288 Tandoori Wheat Flour



129

Semolina

1290 Durum Wheat Semolina Type 0
1291 Durum Wheat Semolina Type 1
1292 Durum Wheat Semolina Type 2
1293 Durum Wheat Semolina Type 3





Spaghetti



Bucatini



Fettuccine



Small and Big Elbows



Beads



Thimbles



Linguine



Penne Rigate



Fusilli



Charleston



Noodles



Barley



Rigatoni



Sedoni Rigati



Shells



Vermicelli



Lumache Rigate



Couscous

Turkey's First Instant Noodle Brand









Spaghetti



Penne Rigate



Spaghetti Carton



Short Cut Carton



Semolina



All Purpose Wheat Flour



Semolina Carton



Wheat Flour Carton



Cup & Bag Noodle



Cup Noodle Carton



Bag Noodle Carton



Horeca & Catering



5 kg Wheat Flour



10 kg Wheat Flour



25 kg Wheat Flour



50 kg Wheat Flour



Bundle Spaghetti
5X100 g



Metal Box
5X400 g Spaghetti



5x400 g



Macaroni & Cheese





Spaghetti



Short Cut



Spaghetti Carton



Short Cut Carton



Spaghetti



Short Cut



Spaghetti Carton



Short Cut Carton



Spaghetti



Short Cut



Spaghetti Carton



Short Cut Carton



Spaghetti



Short Cut



Spaghetti Carton



Short Cut Carton



Spaghetti



Short Cut



Spaghetti Carton



Short Cut Carton



Spaghetti



Short Cut



Spaghetti Carton



Short Cut Carton



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**International
Taste Institute**

International Taste Institute Superior Taste Awards

Banetti applied to the International Taste and Quality Institute in Brussels in 2019 and 2020, crowning its noodles, flour, semolina and pasta with the "Outstanding Taste Award" given to food and beverages with excellent taste and quality.

In Belgium, Banetti, who has been awarded in the blind tasting examinations made by the award-winning chefs and Michelin-starred Chef & Sömeliye Committee, who are members of Europe's most prestigious cook associations since 2005, It has successfully passed the evaluations that covered it and documented its taste and quality.





Covid-19 Safe Production Certificate

Banetti, who puts the safety and health of its employees, customers and the people it contacts with above everything else, has taken all kinds of security measures in its production facilities and administrative departments against the COVID-19 epidemic that emerged in 2020 and affected the whole world; It has adopted the principle of managing the process in the most accurate way by raising awareness of all personnel about measures with regular information flow

By diligently applying the hygiene, infection prevention and control standards developed by TSE for industrial establishments under the leadership of the Ministry of Industry and Technology; has been one of the first companies in the food sector to be entitled to receive the Safe Production / Safe Service certificate.



Certificates

Banetti has certificates such as ISO 9001, DIN EN ISO 22000, ISO 14001, ISO 45001, HALAL, KOSHER, TSE and BRC that guarantee its quality.

The R&D unit continues its efforts to increase product variety and product quality and to meet market needs by focusing on the needs of the consumer.

Acarsan, which adopts continuous development and improvement as its principle, ensures that its employees receive the necessary trainings related to their departments and that food safety, occupational safety etc. It provides awareness with trainings.





Banetti



BANETTI PRODUCT FEATURES																
NAME OF THE PRODUCT	SHELF LIFE	PACKAGE			CARTON			CARTON			PALLET					
		WEIGHT	BARCODE	DEPTH	PRODUCT SIZE (MM) WIDTH	LENGTH	WEIGHT	BARCODE	DEPTH	CARTON SIZE (MM) WIDTH	LENGTH	PALLET SIZE (CM)	SEQUENCE BASE	HEIGHT	TOTAL NUMBER OF CARTONS	NET PALLET WEIGHT
Spaghetti	24 ay	500 g	8697893211075	17	85	270	20X500 g	869789331027	130	300	275	80X120	22	5	110	1,100
Bundle Spaghetti	24 ay	500 g	8697893501183	20	105	310	20X500 g	8697893601371	215	280	207	80X120	14	6	84	840
Linguine	24 ay	500 g	8697893211099	17	85	270	20X500 g	8697893311034	140	300	275	80X120	20	5	100	1,100
Fettuccine	24 ay	500 g	8697893211082	17	85	270	20X500 g	8697893311041	140	300	275	80X120	20	5	100	1,100
Bucatini	24 ay	500 g	8697893211105	20	100	270	20X500 g	8697893311058	140	380	280	80X120	17	5	85	850
Rotini	24 ay	500 g	8697893211174	36	165	220	20X500 g	8697893311058	295	400	275	80X120	8	6	48	480
Sedani Rigati	24 ay	500 g	8697893211143	35	140	200	20X500 g	8697893311072	260	390	215	80X120	9	7	63	630
Rigatoni	24 ay	500 g	8697893211136	35	155	210	20X500 g	8697893311089	290	400	245	80X120	8	6	48	480
Penne Rigate	24 ay	500 g	8697893211112	35	165	220	20X500 g	8697893311096	295	400	275	80X120	8	6	48	480
Thimbles	24 ay	500 g	8697893211129	38	150	210	20X500 g	8697893311102	290	400	250	80X120	8	6	48	480
Big Elbows	24 ay	500 g	8697893211211	35	155	210	20X500 g	8697893311119	290	400	245	80X120	8	6	48	480
Small Elbows	24 ay	500 g	8697893211204	35	140	200	20X500 g	8697893311119	280	360	200	80X120	9	7	63	630
Lumache Rigate	24 ay	500 g	8697893211181	40	165	230	20X500 g	8697893311140	315	440	285	80X120	8	5	40	400
Shells	24 ay	500 g	8697893211198	50	160	230	20X500 g	8697893311128	295	400	375	80X120	8	4	32	320
Charleston	24 ay	500 g	8697893211228	40	170	220	20X500 g	8697893311133	295	400	285	80X120	8	5	40	400
Beads	24 ay	500 g	8697893211150	25	150	190	20X500 g	8697893311164	260	390	195	80X120	9	8	72	720
Noodles	24 ay	500 g	8697893211235	25	140	195	20X500 g	8697893311188	260	370	170	80X120	9	9	81	810
Couscous	24 ay	500 g	8697893211242	25	130	185	20X500 g	8697893311171	260	350	165	80X120	9	9	81	810
Tripolini	24 ay	500 g	8697893211310	45	160	240	20X500 g	8697893602040	295	400	255	80X120	8	6	48	480
Barley	24 ay	500 g	8697893211266	30	140	195	20X500 g	8697893311195	260	350	165	80X120	9	9	81	810
Vermicelli	24 ay	500 g	8697893211273	25	150	210	20X500 g	8697893311201	260	370	200	80X120	9	8	72	720
Bag Noodle Chicken Flavour	24 ay	75 g	8697893501244	25	100	120	40X75 g	8697893601449	220	330	245	80X120	11	7	77	231
Bag Noodle Tomato Flavour	24 ay	75 g	8697893501275	25	100	120	40X75 g	8697893601470	220	330	245	80X120	11	7	77	231
Bag Noodle Curry Flavour	24 ay	75 g	8697893501268	25	100	120	40X75 g	8697893601483	220	330	245	80X120	11	7	77	231
Bag Noodle Vegetable Flavour	24 ay	75 g	8697893501251	25	100	120	40X75 g	8697893601456	220	330	245	80X120	11	7	77	231
Cup Noodle Chicken Flavour	24 ay	65 g	8697893501206	97	97	115	24x65 g	8697893601401	240	275	350	80X120	8	6	48	75
Cup Noodle Tomato Flavour	24 ay	65 g	8697893501237	97	97	115	24x65 g	8697893601432	240	275	350	80X120	8	6	48	75
Cup Noodle Curry Flavour	24 ay	65 g	8697893501220	97	97	115	24x65 g	8697893601425	240	275	350	80X120	8	6	48	75
Cup Noodle Vegetable Flavour	24 ay	65 g	8697893501213	97	97	115	24x65 g	8697893601418	240	275	350	80X120	8	6	48	75
Wheat Flour 1 kg	12 ay	1000 g	8697893219002	65	110	190	10X1000 g	8697893211075	225	350	195	80X120	10	8	80	800
Wheat Flour 2 kg	12 ay	2000 g	8697893219019	90	145	230	8X2000 g	8697893211075	280	385	220	80X120	8	7	56	896
Wheat Flour 5 kg	12 ay	5000 g	8697893219026	120	195	285	3X5000 g	8697893211075	185	415	300	80X120	9	4	50	750
Semolina 500 g	18 ay	500 g	8697893501299	50	85	140	20X500 g	8697893211075	180	300	280	80X120	15	6	90	900
Semolina 1 kg	18 ay	1000 g	8697893501343	60	105	175	10X1000 g	8697893211075	220	340	190	80X120	10	8	80	1,280



The Best and The Truest



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