

# MISSION

At Foodas, we are dedicated to infusing the excellence of our team into our products. We strive to cultivate work environments that prioritize the rights and freedoms of our employees as individuals. By doing so, we aim to offer our customers the opportunity to savor the authentic and premium flavors of dried fruits cultivated in our country.

# VISION

Our vision at Foodas is to establish ourselves as a distinguished international brand renowned for its commitment to naturalness. We aspire to showcase Turkish fruits, produced under stringent hygiene and quality standards, with superior taste and added value. Through this commitment, we aim to contribute to both regional and national prosperity.



At Foodas, we do more than dry fruit, we cultivate trust, deliver consistency, and engineer reliability. With over 40 years of experience, Foodas has grown from a family business in agricultural machinery into a trusted global producer of dried fruit. We operate two modern factories with a total area of 6,000 m<sup>2</sup>, producing around 6,000 tons of fruit each year. Our packaging lines can prepare up to 24 million packs annually, serving private labels, distributors, and retailers across the world.

Our range includes infused, oven-dried, powdered and freeze-dried fruits. Every product is made under strict hygiene standards, with full traceability from the orchard to the final pack. Clean, controlled facilities and dedicated teams ensure the highest level of food safety. What makes Foodas different is our commitment to natural farming. We grow fruit in our own orchards and work with contracted farmers who follow strict rules—no hormones, no off-season growing, and careful control of pesticides. This means every fruit is harvested at its best and processed under certified quality.



# FOODAS

Sweeten Your World



## Contact Us

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Turkey  
Discover  
the potential



## OVEN DRY

Conventional dried fruits are processed in specially designed ovens at low temperatures without the use of any preservatives. With this method, the true taste, color, vitamins, minerals, and nutritional components of the fruit are fully preserved. Only the fruit itself! Form options include whole, sliced, diced, and powdered.



Orange



Lime



Lemon



Watermelon



Melon



Red Apple



Persimmon



Tangerine



## INFUSED DRY

A carefully cultivated selection of fruits, dried at low temperatures in specially designed ovens and meticulously processed, creates a delightful feast of flavors. Fruits, sourced from fresh and individually quick frozen (IQF) selections, are treated with apple juice concentrate or natural sugars, then brewed to preserve their original taste and color while retaining their vitamin, mineral, and other nutritional values. Processed in specialized ovens, these fruits evoke a soft and juicy sensation in the mouth while preserving the high nutritional content found in dried fruits.



Orange Peel



Orange Peel Stick



Orange



Melon



Strawberry (Diced)



Blueberry



Cherry



Strawberry



Sour Cherry



## FREEZE DRY

Freeze drying is a drying method that preserves the freshness and nutritional value of vegetables and fruits. The freeze-drying process begins with the freezing of the fruit/vegetable. Freezing causes the water in the product to crystallize. Then, under vacuum, the water inside the product directly evaporates from the frozen state, reducing the moisture content of the product. This process preserves the flavor, texture, and nutritional values of the food without disrupting its texture.



Watermelon



Melon



Lime



Strawberry



Blackberry



Our company, with over 50 years of experience in soil, manages all processes from growing to processing organic products according to food safety policies and international standards with its own team. We embrace the principle of long-term partnership planning by providing full traceability from the field to the final product through social and fair trade projects and models. Foodas is an organization dedicated to respecting its customers, employees, farmers, business partners, and nature, striving for healthy products and healthy generations.

