

AGRICULTURAL PRODUCTS

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SUSTAINABLE



RICE



GONEN BALDO RICE

It is demanded, in particular for its Turkish mouth-pleasing taste and it being incremental. It is planted in Gonen and Biga regions. Such rice type is special and has the highest consumption.

PRODUCTION REGION	GRAIN LENGTH	LENGTH TYPE	CLASS
MARMARA	LONG-GRAINED	A	1st CLASS



TRACE BALDO RICE

Among the rice types grown in Turkey, baldo rice has the largest grains. It is mostly preferred for rice dish (pilaff) due to the facts that, when cooked, the grains get separated; also it is light and has high water-absorption. In Anatolian climate conditions, it can be harvested once in a year; and is among the rice types which are highly consumed. It is mainly planted in Trace, Gonen and Biga regions.

PRODUCTION REGION	GRAIN LENGTH	LENGTH TYPE	CLASS
MARMARA	LONG-GRAINED	A	1st CLASS



OSMANCIK RICE

It is a rice type which is grown in Turkey. This rice type was developed by Edirne Agricultural Research Institute in 1997, which is predominantly planted in Ipsala region. It is also planted near Samsun-Bafra region.

PRODUCTION REGION	GRAIN LENGTH	LENGTH TYPE	CLASS
MARMARA	LONG-GRAINED	C	1st CLASS



CAMMEO RICE

The plantation of Cammeo rice in Turkey started in 2014 as certificated. Such rice is large and long-grained while also incremental. It has close qualifications to Baldo rice specs. Cammeo rice which is supplied from Gonen Region in Trace is the first in Turkey.

PRODUCTION REGION	TANE UZUNLUĞU	UZUNLUK TİPİ	SINIF
MARMARA	UZUN TANELİ	A	1.SINIF



BROKEN RICE

Broken rice is mostly preferable for deserts and stuffed vegetables. In its packaging, Baldo and Osmancık rice grains are broken. It is produced in Gonen region.

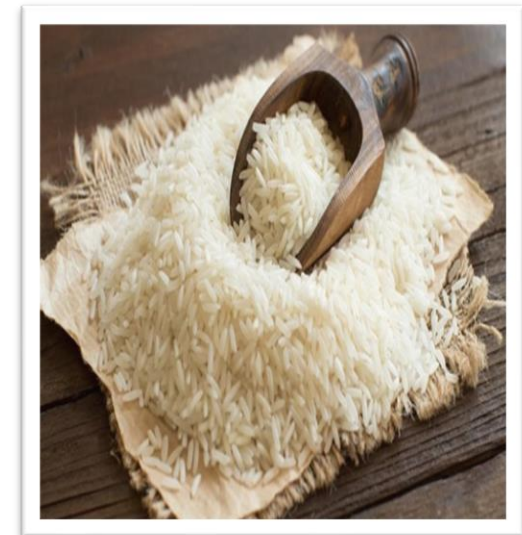
PRODUCTION REGION	GRAIN LENGTH	LENGTH TYPE	CLASS
MARMARA	-	-	Broken Rice



BASMATI RICE

Basmati rice, which is among the rarest rice types, while also known as “the prince of rice” in rice terminology, is also the queen of nice smells. It is planted scarcely in special soils and under special conditions in Himalayas’ foothills. The most prominent characteristics of Basmati rice are that it is the only rice type which, when cooked, grows larger as twice as its grain largeness; its natural aroma and its distinctive natural hazelnut smell.

PRODUCTION REGION	GRAIN LENGTH	LENGTH TYPE	CLASS
IMPORTED	LONG-GRAINED	B	1st CLASS



BROWN WHOLEGRAIN RICE

Wholegrain rice is harvested after husking rough rice as suited for its technique. In other words, wholegrains on the rice is preserved.

Although all rice types are eligible for wholegrain rice, Baldo rice is preferred in harvesting wholegrain rice. Wholegrain rice absorbs more water when being cooked.

PRODUCTION REGION	GRAIN LENGTH	LENGTH TYPE	CLASS
KARADENIZ MARMARA	LONG-GRAINED	A	1st CLASS



JASMINE RICE

It is named after its flower “Jasmine”. It is such rice type that releases jasmine flower smell which is natural aroma of Thailand soils.

PRODUCTION REGION	GRAIN LENGTH	LENGTH TYPE	CLASS
IMPORTED	LONG-GRAINED	B	1st CLASS



LONG-GRAINED BALDO RICE

It is preferred by consumers mostly for its economical price, being grainy after cooking, and its taste.

PRODUCTION REGION	GRAIN LENGTH	LENGTH TYPE	CLASS
TURKEY	LONG-GRAINED	A	1st CLASS



BULGUR



COARSE BULGUR

Coarse bulgur is produced prominently in Sanliurfa, as well as in Southeastern Region in Anatolia. It has distinctive taste and aroma. The most well-known and consumed type of bulgur is coarse one.

PRODUCTION REGION	VARIETY	LENGTH TYPE
SOUTHEASTERN ANATOLIA	1-BULGUR	3



EINKORN WHEAT

With its 14 chromosomes, it is known to be the first wheat type in the world still extant and genetically unmodified. Dating back to ten thousand years ago, and grown in mountainous terrains, the einkorn wheat is taken to be the ancestor of today's wheat. In Turkey, the einkorn wheat is grown in Ihsangazi district in Kastamonu. It is a very special type of wheat and has distinctive characteristics. It is biologically different from other types of wheat.

PRODUCTION REGION	VARIETY	TYPE
BLACK SEA	1-BULGUR	1



EXTRA FINE BULGUR

As suited for hard wheat technique, it is boiled, desiccated, and processed with finer crushing as compared to fine bulgur. Owing to its being thin and soft, it easily takes shape in cooking chee kofta/raw meatball.

PRODUCTION REGION	VARIETY	TYPE
SOUTHEASTERN ANATOLIA	1-BULGUR	6



BULGUR WITH VERMICELLI

It is a combination of coarse bulgur with vermicelli. Along with its roasted taste, the brittle nature of vermicelli offers a different flavour in bulgur.

PRODUCTION REGION	VARIETY	TYPE
CENTRAL ANATOLIA	2-SEASONED BULGUR	3



JAREESH FINE CRACKED BULGUR

It differs from normal varieties of bulgur, as it is processed from uncooked wheat. It is among the special products of Central and Southeastern Anatolia. Produced from hard wheat, such bulgur is easily stucked and holds together thanks to its high endurance. As it is important in cooking stuffed meatballs, it is preferred for such dish.

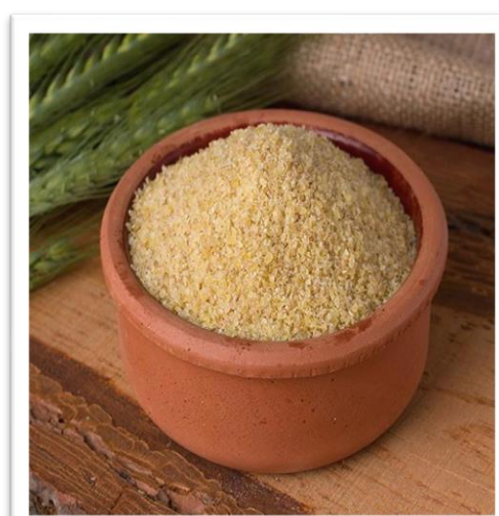
PRODUCTION REGION	VARIETY	TYPE
SOUTHEASTERN ANATOLIA	1-BULGUR	6



MEDIUM COARSE BULGUR

It is such bulgur type which is produced over hard durum wheat, which has the same characteristics as the coarse bulgur, and which is medium-crushed coarse bulgur. It is produced in Central Anatolia and Southeastern Region of Anatolia. It is used in soups and salads.

PRODUCTION REGION	VARIETY	TYPE
SOUTHEASTERN ANATOLIA	1-BULGUR	4



EXTRA GRAIN BULGUR

Extra grain bulgur is processed by husking and without crushing the wheat. It is produced near Konya and Karaman regions. It is found desirable by consumers due to its grainy, fibrous nature and mouth-pleasing taste.

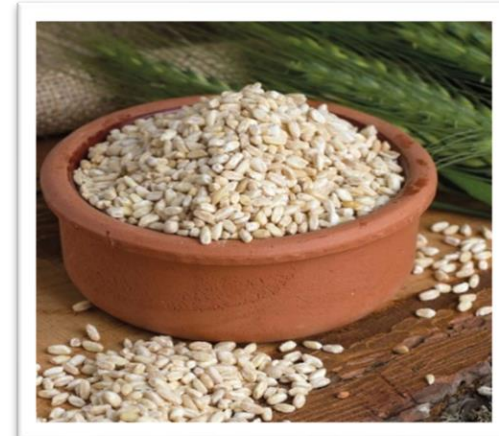
PRODUCTION REGION	VARIETY	TYPE
CENTRAL ANATOLIA	1-BULGUR	1



CRACKED BULGUR

It is processed from Anatolian hard wheat; after being boiled, decissated, cracked and its wholegrain is taken off. It is used in regional dishes such as kashkek and yoghurt soup..

PRODUCTION REGION	VARIETY	TYPE
SOUTHEASTERN ANATOLIA	1-BULGUR	1



FINE BULGUR

As suited for triticum durum hard wheat, it is processed by being boiled, decissated, and fine crushed. The due care in wheat selection and process is important in high quality bulgur production.

PRODUCTION REGION	VARIETY	TYPE
SOUTHEASTERN ANATOLIA	1-BULGUR	5



BROWN FINE BULGUR

Acquiring its colour from specialities of wheat, brown fine bulgur is fine-crushed one. It is preferred in particular by consumers who are on a diet. Used in cooking meatball and bulgur salad, such product is added on salads as garniture.

PRODUCTION REGION	VARIETY	TYPE
SOUTHEASTERN ANATOLIA	3-BROWN BULGUR	5



BROWN EXTRA COARSE BULGUR

Processed from hard durum wheat, extra coarse bulgur is brown, least-crushed coarsed bulgur. It is produced notably in Sanliurfa, but also in Southeastern Region of Anatolia; which has distinctive taste and aroma. It is an important source of fiber; and high in Magnesium, Vitamin-B, and Manganese.

PRODUCTION REGION	VARIETY	TYPE
SOUTHEASTERN ANATOLIA	3-BROWN BULGUR	2



WHEAT FOR ASHURA

It is the variety of wheat, which, since BC 1000-1900, it has been processed by boiling and desiccating. It is made of hard durum and white wheat. Processed from wheats in Izmir, Konya, Gaziantep and Sanliurfa, the wheat for Ashura is used in soups, main dishes, salads and desserts..

PRODUCTION REGION	VARIETY	TYPE
SOUTHEASTERN AND CENTRAL ANATOLIA	1st CLASS	DURUM WHEAT



SEMOLINA

It is processed from hard durum wheat as suited for its technique. It is used in cooking halva and dessert.

PRODUCTION REGION	VARIETY	SIZE
CENTRAL ANATOLIA	SEMOLINA	MIDDLE



PULSES



RED LENTILS

Red lentil is a type of lentil which is harvested after its shells have been pared, grains are separated and cleared from its shells. Such lentils have flat inner surface whereas their outer surface is round. Red lentil is planted in Southerneast Anatolian region.

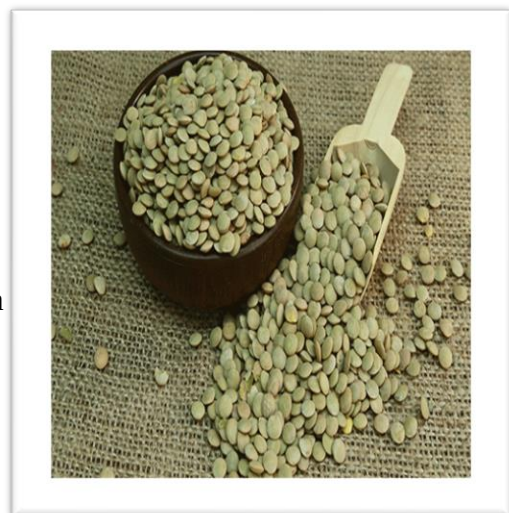
PRODUCTION REGION	GROUP	VARIETY	CLASS
SOUTHEASTERN ANATOLIA	INNER	RED LENTILS	1st CLASS



GREEN LENTILS

It is among the oldest plants belonging to ancient eras. It first spread to the world from Turkey, Syria and Iraq regions in around BC 8500 and BC 6000. The grains are rather flattened from the sidewise, round; whereas grain diameter is larger than 3 mm. It is planted in Central Anatolia Region

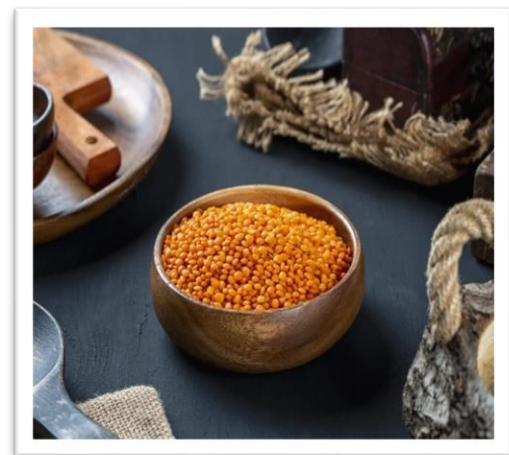
PRODUCTION REGION	GROUP	VARIETY	CLASS
CENTRAL ANATOLIA	HUSKED	FINE VARIETY LENTILS	1st CLASS



YELLOW LENTILS

It is a such type of lentil which is not husked and has amylaceous and lightly hazelnut taste. It is scattered when cooked too long. Therefore, it is mostly used in soups and mashed dishes. Notably in Izmir and Aydın, it is planted and preferred in Aegean Region.

PRODUCTION REGION	GROUP	VARIETY	CLASS
AEGEAN	INNER	GREENISH YELLOW LENTILS	1st CLASS



SPLIT RED LENTILS

Its first planting dating back to BC 5000-7000, the split red lentils is harvested after its shell has been pared and inner grain is cracked. It is planted in Southerneast Anatolian Region.

PRODUCTION REGION	GROUP	VARIETY	CLASS
SOUTHEASTERN ANATOLIA	INNER	RED LENTILS	1st CLASS



HUSKED LENTILS

Its grains having 3-4 mm diameter, its shells ranging from dark red to dark grey, and being curved, such lentil type is rather planted in Southerneast Anatolian Region.

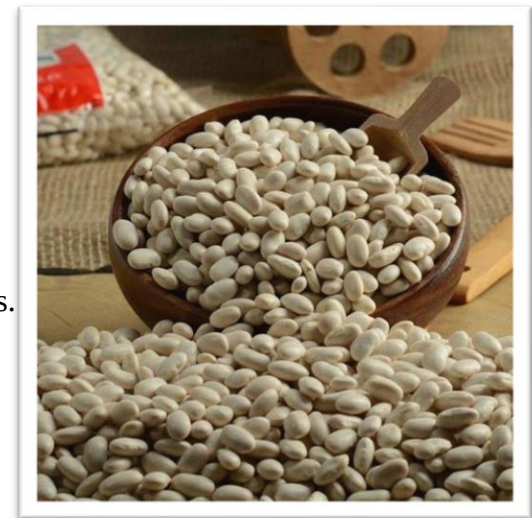
PRODUCTION REGION	GROUP	VARIETY	CLASS
SOUTHEASTERN ANATOLIA	HUSKED	RED LENTILS	1st CLASS



DERMASON BEANS

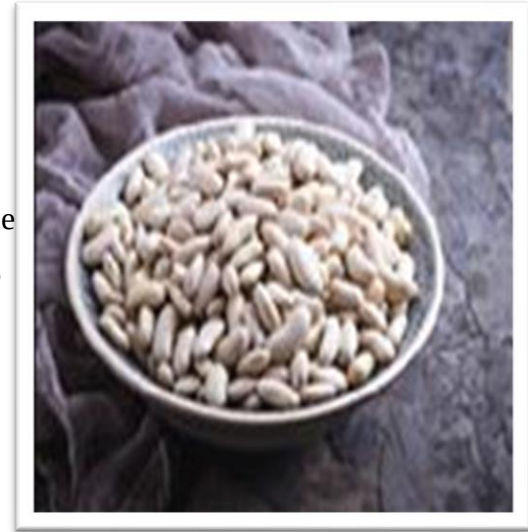
It is the mostly preferred beans by consumers because of its soil characteristics, snow-fed feature, thin husks, quickly cookable and its taste. It is large-grained, meaty, flat with one tip is plane where the other tip is oval, and the grains have vivid white colour. It is of great importance that the beans have regional differences and are homogeneous. It is rather planted in Central Anatolian Region, in Nevşehir, Derinkuyu, Niğde and Erzincan regions.

PRODUCTION REGION	VARIETY	CLASS
AEGEAN	DERMASON	1st CLASS



WHITE BEANS

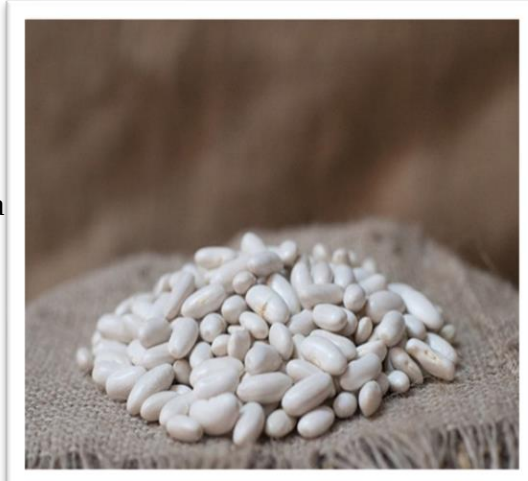
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PRODUCTION REGION	VARIETY	CLASS
CENTRAL ANATOLIA	DERMASON	1st CLASS

WHITE KIDNEY BEANS

It is flat, flattened and large-grained. Along with its use in dishes, thanks to its largeness, it is preferred in oried kidney-beans salad and cold White beans vinaigrette. White kidney bean is planted rather in Erzincan,Konya and Nevsehir cities.



PRODUCTION REGION	VARIETY	CLASS
CENTRAL ANATOLIA	WHITE KIDNEY	1st CLASS

BOMBAY BEANS

Its grains are white, oval, gross, while also much larger and meaty as compared to other bean types. It is grown in Göynük, Bolu in Turkey. Its production falls short from its consumption, as such it is imported from China and Poland.

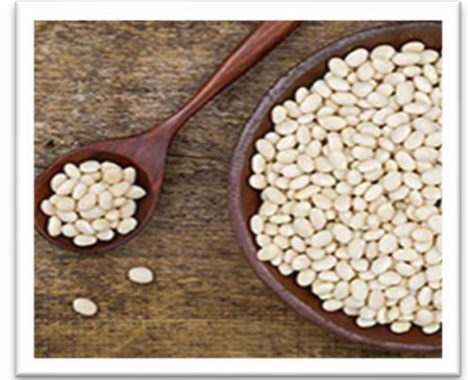


PRODUCTION REGION	VARIETY	CLASS
IMPORTED	WHITE BEANS	1st CLASS

ALUBIA BEANS

Its grains are white, thin and long. It is much preferred thanks to its taste.

PRODUCTION REGION	VARIETY	CLASS
IMPORTED	ALUBIA	1st CLASS



KIDNEY BEANS

Its grains have red-striped or multicoloured. The shape of its grains are oval, almost as round. As concerns the domestic production, it is planted in Nigde, Çamardı, Çayıralan, Yozgat, Elbistan and Black Sea Region. In recent years, its plantations have decreased and the domestic production falls short from affording consumption, as such it is imported.

PRODUCTION REGION	VARIETY	CLASS
AEGEAN	KIDNEY BEANS	1st CLASS



BROAD BEANS

In Turkey, it is grown in Çanakkale, Biga and Izmir regions. It is preferred rather in mashed broad beans, while also used in appetizers.

PRODUCTION REGION	VARIETY	CLASS
AEGEAN	BROAD	1st CLASS



SPANIOLA CHICKPEAS

It is planted in Turkey. Chickpeas have proteins and amylose in high amounts, as well as are rich in vitamins and minerals. It contains twice as much protein as compared to cereals. The chickpeas raised in Nevşehir, Urgup, Biga, Gonen, Ezine, Konya, Isparta and those who are large-grained are mostly preferred. Besides, those which are raised in Ankara, Eskişehir, Tokat, Gaziantep, Kilis, Çorum, Yozgat, Denizli.

PRODUCTION REGION	TYPE	CLASS	SIZE	CALIBER
CENTRAL ANATOLIA	SPANIOLA	1st CLASS	A – VERY LARGE	9 MM



WHITE CHICKPEAS

Tracing back to Southerneast Region of Turkey and near Syrian borders in BC 9000, the white chickpeas was first farmed thereabout. It is among the first planted plants in world history. It is rather preferred in salads. In Turkey, it is planted in small quantities near Canakkale, Biga, Gonen regions; however, due to incapability of affording the domestic consumption demands, it is imported from Mexico and India.



PRODUCTION REGION	TYPE	CLASS	SIZE	CALIBER
IMPORTED	SPANIOLA	1st CLASS	A – VERY LARGE	9 MM

POPCORN

It is among corn gramineae species. In Turkey, it is grown in Izmir, Denizli, Aydın, Kütahya, Ödemiş and Adana. The region of the corn bears importance as for its popping capability.



PRODUCTION REGION	TYPE	CLASS
KAHRAMANMARAŞ	CORN	1st CLASS

CRACKED CORN FOR SOUP

Processed thereby cracking corn, among gramineae, as suited for its technique, the cracked corn for soup is raised in Izmir, Denizli, Aydın, Kütahya, Ödemiş and Adana.

PRODUCTION REGION	VARIETY	CLASS
CENTRAL ANATOLIA	-	-





HEALTHY LIFE



AMARANTH

The homeland of amaranth is South America. It is among the oldest (BC 5000) and healthiest plants of history of humanity. It exists in all continents but Antarctica. It is among the cereals. Amaranth has many definitions. Due to it being one of notable foods for the Inka and the Aztecs, it is called as Inka-cereal.



WHITE QUINOA

Quinoa was first raised by the Inka in the Andes in South America around BC 4000. The quinoa, raised in tough conditions and with very small quantity of water, is believed to be elixir of life. The modern medicine has grown recognition towards the quinoa, after examination of humans lived long and healthily. NASA took benefit of quinoa when its astronauts embarked on a quest to go into space.



RED QUINOA

Quinoa was first raised by the Inka in the Andes in South America around BC 4000. The quinoa, raised in tough conditions and with very small quantity of water, is believed to be elixir of life. The modern medicine has grown recognition towards the quinoa, after examination of humans lived long and healthily. NASA took benefit of quinoa when its astronauts embarked on a quest to go into space. Richest in proteins among the cereals, the red quinoa has a light taste and provides many healthy benefits.



MIXED QUINOA

The taste and smell of quinoa is not really dominant. It has a distinctive flavour. Extremely and tasteful, you may use the quinoa in any dishes in which bulgur and rice is used.



BLACK QUINOA

The taste of black quinoa is much dominant as compared to white quinoa. It has apparent flavour. Besides, it is more crispy as compared to white quinoa, and at the least, it has hazelnut-like texture. As the grains do not stick together when boiled, it is mostly preferred in salad recipes..



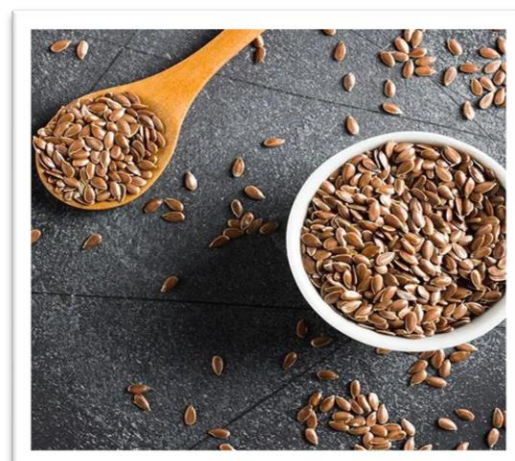
BELUGA LENTILS

Beluga lentil's first appearance in history dates back to BC 8000 in Anatolia-Mesopotamia; and BC 6000 in Nile, Tigris and Euphrates rivers. Called after beluga caviar, to which it shows resemblance in terms of its colour and appearance, beluga lentil is highly rich in nutriment and fibres just as other lentil types.



LINSEED

Meaning “versatile” in latin, the linseed is among the first consumed nourishments since the first days of humankind. Archaeological studies manifest that linen was farmed in Mesopotamia around BC 7000, linen was put as food in burial chambers in Egypt, such burial chambers include paintings on walls showing the processing of linen. Linseed was highly valued by ancient humans thanks to curative characteristics, its oil was used in cooking dishes and producing cosmetics, whereas its pulp was used making fabric and cloth.



BLACK EYED PEAS

It dates back to pre-histocial era in India and Africa. Being a summer-growing plant, it has spread in South America, South Asia and Mediterranean regions. It was taken to America by Spaniards.



SUGAR BEANS

Being among the legumes family, is highly rich in proteins. Thanks to its texture including non-animal origin proteins and fibres, it is substitutable for red meat, as such it can be easily preferred in healthy nutrition diets.



MUNG BEANS

The mung bean has been raised by natives in India as a tasteful source for nourishment. In America, it was first consumed in the beginning of 18th century. It has long been used as medicine in India, China and South Asia.



BLACK BEANS

Having been consumed for over 7000 years in Mexico and Central America, the black bean was discovered by Spaniard explorers in Peru in 15th century, and taken to Europe. Having long shelf life, the black bean is rich in nutriment. In most recent years, it has been preferred in world cuisine. Salient for its resemblance to white beans which is among the essential pulses in Turkish cuisine, the black bean is highly healthy thanks to it containing large amount of vitamins and minerals..



RED BEANS

Having been consumed for over 7000 years in Mexico and Central America, the red bean became widespread in Europe, with the discoveries by Spaniard explorers in Peru in 15th century. It is estimated that the red bean agriculture in Turkey has started after other edible legumes, and has widespread for 200 years.



BUCKWHEAT

The history of the buckwheat dates back to ancient years. Its roots originate from South Asia. Firstly grown China and Japan, this plant was later spread to Russia and Europe, and from there, reached America in the beginning of 17th century. In time, it spread towards east and west, as well as rather colder climate areas



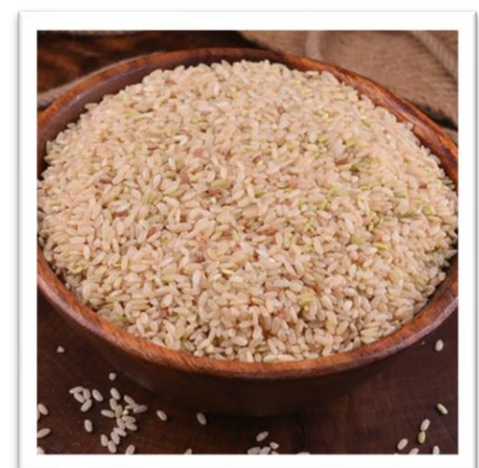
BLACK RICE

Accustomed to be provided for Chinese rulers in ancient eras, was, according to a story, prohibited for common folk other than Chinese rulers and senior bureaucrats as it is rich in nutriment and scarcely grown; as such it was called as “prohibited rice”. Rich in fibers and minerals, the black rice is highly preferred in far-east cuisine.



WHOLEGRAIN RICE

Rice is among the oldest cultivated plants. It is estimated that the gene center of rice is near South Asia, India and China. Widely farmed in tropical, subtropical and mild climates, such rice is the only cereal plant which is grown in water.



CHIA SEED

It was first used as nourishment around BC 3500. It gained importance as harvested product in Central Mexico in BC 1500-1900. It is found that chia seed was used by the Aztecs, painted, written in manuscripts. Chia is a seed which is acquired from a flowery plant and which is nutritious.





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