



kaRya
AGRO

We Make a Difference

For the best taste...

About Us



Karya Agro who is a pioneer company in manufacturing and exporting of herbs and spices has been established in Izmir, Turkey in 2007.

Our factory that is located in Izmir-Torbali/Turkey has a 5000 square meters indoor area, 10.000 square meters open area and is equipped with the state of the art machinery. Our branch offices are located in USA and UAE.

We pay the utmost attention to hygiene conditions in every step of production and focus on persistency in quality by setting the proper quality management specific to our products and processes, selection, sorting, producing and packaging of the products It is about picking the right stuff from the qualified farmers and so we do...

We are fully cooperating with our farmers -from seed to harvest- enabling us to pre-control all the phases of plantation which is the core of our business to manage the quality as well as educating our farmers and bringing value to the sustainability of our industry. In this regard, we strongly believe that the raw material quality is the main parameter for the final product's quality. This attitude allows us to transform raw material to high quality, customized and ready to consume products in our modern factory.

As a social responsibility, we are working with local women in regions. We involve women labor to improve their social-economic lives and create qualified Karya Agro value.

As our motto "We make a difference", we aim to create a difference in quality for production, sales & marketing, customer satisfaction and to be competitive at the global market as well.



Mission & Vision



Our Company Mission

Our mission is to educate our industry by means of our cooperators, suppliers and our employees to manufacture and deliver the products with the latest global standards with competitive prices & continuous improvement in our processes for absolute customers' expectations.



Our Company Vision

Our vision is to be a leading global supplier of the highest quality products with full material traceability and developing production techniques to achieve sustainable efficiency for any future needs.

Core Values

- Excellence
- Continuous Improvement
- Quality
- Customer Focus
- Ethics

Team Spirit

“

A TEAM IS NOT A GROUP OF
PEOPLE WHO WORK TOGETHER.
A **TEAM IS** A GROUP OF
PEOPLE **WHO TRUST EACH OTHER.**

We definitely believe that. We care about our team.
We believe in people and that means believing in
the future of our employees and our company.
We build our future together in KARYA AGRO!



A large industrial steam sterilization unit is shown in a factory setting. The unit consists of a tall, cylindrical spiral tube with a hopper at the top for product input and a collection bin at the bottom. The unit is made of stainless steel and is surrounded by various pipes, valves, and control panels. The factory floor is concrete, and there are large windows in the background.

Steam Sterilization

A NEW CUTTING EDGE STEAM STERILIZATION TECHNOLOGY IS NOW AVAILABLE IN OUR FACTORY IN TURKEY!

We have the capacity to meet the required demands in our state-of-the-art steam sterilization unit. 99.98% of all microorganisms, including pathogens, can be destroyed in sterilization using dry steam. This method is not only natural and healthy, but also it can offer hygienic products to the consumer by extending its shelf life of the products. All of this is done while maintaining the colour and odour of the herbs. Our in-house steam sterilization process for microbial reduction, a well maintained and up to date in-house Lab for pathogen testing, and quality assurance safety programs with 3rd party audits guarantee a clean & safe processing environment.

FACT SHEET

- The product enters the spiral tube at a constant flow rate.
- The product is heated up by direct contact with the hot tube and progresses inside the tube under the effect of its vibrations.
- A small amount of steam, usually around 5 to 10%, is then injected to highly reduce the remaining micro-organisms, preserving as much as possible the organoleptic properties of the product.
- The product is stabilized and cooled down in a vibrating fluidized bed by HEPA filtered air.
- The product exits at around “ambient temperature +10°C” and it is ready for packing.

OLD STYLE AUTOCLAVE STEAM STERILIZATION

- Batch Type
- No mixing
- Non-uniform treatment
- No precise control
- No cooling
- High risk of recontamination
- Damage of color
- Slow

KARYA STEAM STERILIZATION

- Continuous
- Constant Mixing
- Uniform Treatment
- Cooling with hepa filtered air
- Guaranteed elimination of pathogens
- No recontamination
- No color change
- Fast





Laboratory



Our laboratory is equipped with modern, easy and fast to use devices, where all kinds of physical, chemical, instrumental spice analysis encapsulated under European standards can be made.

We continue to strengthen our bonds with our team mates, our farmers and suppliers, who have created innovative R&D cuisine and tasting rooms.

Karya Agro has a relentless commitment to quality that extends beyond the quality team. Every employee of Karya Agro has a stake in the quality claim. Food safety and customer satisfaction are the key points of our quality policy.

Some of the analyses we have done in our laboratory and externally accredited laboratories are:

Accredited Laboratories

Pesticide

PA

(Pyrrolizidine Alkaloids)

PAH

(Polycyclic Aromatic Hydrocarbons)

GMO

(Genetically Modified Organism)

Allergen analyses

Microbiology analyses

Physical-Chemical Laboratory

Moisture

Ash

Acid-Insoluble

Ash

Volatile Oil

Sieve Analysis

Accredited Microbiological Laboratory

Yeast & Mould

E. Coli

Coliforms

Enterobacteriaceae

Staphylococcus aureus

Bacillus cereus

Salmonella Spp.

TPC

(Total Mesophilic Bacteria)

Quality Certificates



- ✓ Kosher Certificate
- ✓ ISO 22000 - 2018
- ✓ Halal Certificate
- ✓ FDA Member
- ✓ BRC Certificate
- ✓ Organic Certificated
- ✓ ASTA Member



Warehouse

Our warehouse has 5.000 m² closed and 15.000 m² total area along with two separate loading ramps. We can utilize the ramps so that loading and unloading can be performed separately. During entry, all of the merchandise is rigorously checked at the laboratory in the house to ensure that the product is up to our customers' highest standards. According to the lab report all of the awaiting merchandise is separated to either red, yellow, or green zones. After acceptance of the goods the bookkeeping is done through a barcode system, which allows us to monitor the merchandises life during the upcoming processes. During our products lifecycle, after each process step our products are stored separately. All these systems are in place in order to satisfy our FIFO (first in first out) principle.

In the course of our production hygiene is ensured with our cleaning staff and daily wipe downs. In addition, pest control is provided by a third-party company, and is carried out from entry through to the final loading stage. Finally, occupational health and safety (OHS) is not only required by law to be monitored but also endorsed since our company policy puts human health above all else.

OUR PRODUCT RANGE

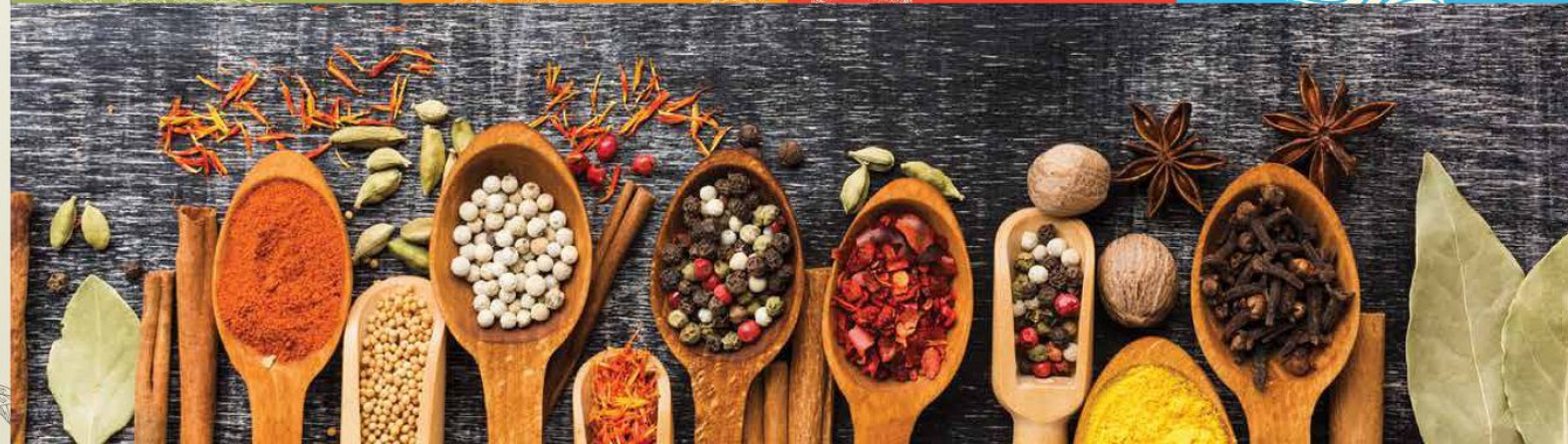


DRIED HERBS
MIXED HERBS & SEASONINGS

SPICES & SEEDS

DRIED FRUITS

SEA SALT



DRIED HERBS, MIXED HERBS & SEASONINGS



Oregano



Olive Leaves



Thyme



Sage



Rosemary



Basil



Sumac



Parsley



Laurel Leaves / Bay Leaves



Marjoram



Mint



Cistus



Herbes De Provence



Italian Seasoning



Mixed Herbs



Pasta Seasoning



Pizza Seasoning



Chili Pepper



Cumin



Blue Poppy Seed



Black Cumin



Aniseed



Cumin Seeds



Fennel Seeds



SPICES & SEEDS





DRIED FRUITS



Dried Apricot



Dried Apple Peel



Dried Fig



Rasin



Dried Tomato





Sea Salt



Violet Sea Salt



SEA SALT



Let's Pack
Together!

You Choose Karya's World-class Recipes That
Makes A Difference,
We Pack It Together



We offer branding solutions from 2g to retail sizes and food service in our new factory.
According to structure of the product; we pack by hand and on the machine.

Our R/D Team keep following World trends and developing new formulas and recipes .
We are young, initiative and brave!

Karya Agro 'your co-packer in Macro!

Agricultural Equipments



Yanmar Center

Karya Agro is a "Yanmar Center" which makes us an authorized dealer of Yanmar Turkey to sell all agricultural equipment, especially Solis tractors, tillers, and transplanter. All of the details of the agricultural equipment can be accessed through Yanmar.

Solis is a Spanish word which is derived from Latin, it describes the sun as a source of power and productivity. The Solis brand aims to produce tractors that are as crucial to the farmers as the very Sun that grows the plants and radiates prosperity.

The blue used in the Solis logo is associated with the stability, strength, elegance, and formality. Calligraphy shows consistency and underlines the superb quality and consistency of our product.

Since 2017, Solis tractors has been started to meet with consumers with Yanmar assurance in Turkey as all over the world.

Today, ITL (International Tractor Limited), one of the Sonalika Group of companies in India, is one of the top six tractor manufacturers in the world. With Solis tractors which have been started to be produced in 1995, ITL blended their strong production capacity with the technology of the world's first portable diesel engine manufacturer, Japanese giant corporation Yanmar by performing a cooperation.

Since 2017, Solis tractors has been started to meet with consumers protected under Yanmar's assurance in Turkey, and around the world.

Solis tractors sold in Turkey are customized according to Turkish consumer's needs, and have a wide range of products including single and double energized options in the range of 26 to 90 HP.

Solis tractors whose installations are completed at the factory established in Menderes district of Izmir, Turkey with the cooperation of Solis and Yanmar, are committed to continuous improvement to serve the Turkish farmers in the best way possible by expanding the dealer network every.



Quality and Food Safety Policy

Karya Agro is in a sector where any mistake affecting quality and food safety may harm a human being, this is why Karya Agro, including its business partners and employees; with its legal and regulatory requirements agrees to produce products which are followed by an unbreakable food safety chain that will meet the expectations of our customers at the highest level.

Commitments Of Karya Agro

- ✔ To provide sustainable agriculture requirements.
- ✔ To produce reliable food that meets customer demands in compliance with regulations with high quality and food safety standards
- ✔ To ensure that our policies are explained, implemented and maintained at all levels of our organizations
- ✔ To ensure that our products comply with food safety requirements and legal regulations
- ✔ Working with specialized personnel, developing our employees with continuous trainings.
- ✔ Making necessary resource investments in the light of developing technology and science.
- ✔ To ensure the continuity of the food safety chain, while delivering reliable food to our customers, where the microbiological, chemical and physical hazards that meet food safety and quality requirements are kept under control.

Targets Of Karya Agro

- ✔ To deliver our products to a large consumer base on time with reasonable costs.
- ✔ To improve our employees' environment, occupational health and safety as well as the quality and food safety
- ✔ Branding in international markets
- ✔ To fulfill the highest sensitivity and requirements in the sector regarding the environment, occupational health and safety.



Social Responsibilities

We care about future...

Ege Special Children Foundation & Isildayan Special Children Education and Rehabilitation Center

The chairman of the board of KaryaAgro, Ms. Rabia Tekince, has established the Ege Autism Association and Isildayan Special Education and Rehabilitation Center in 2015. Since her son has been diagnosed with autism, she has been carrying out researches as well as communicating with individuals and organizations that perform health, education, and alternative studies regarding autism.

Isildayan Special Education and Rehabilitation Center is an innovative institution which aims to provide support in the early childhood period in consideration of the development areas that individual needs, based on modern and scientific practices.

By taking interactions and communications based programs into consideration, activities in the fields of language and speech therapy, ergo therapy, special education, psychology, painting, music, and physical education are planned to depend on the children's need at the institution. Simultaneously, necessary educational and psychological support is provided to families and schools.

Besides required arrangements are provided in home-school settings.

The interdisciplinary model that takes evidence-based scientific methods as the focus point is used in education and evaluation processes. A complete education is targeted via educating the families and increasing the social awareness with social responsibility projects that Ege Autism Association organizes every year.

We care about children...

for more information;

Ege Special
Children
Foundation

Isildayan Special
Children Education and
Rehabilitation Center



We care about environment...

We plant each year
1000 trees.



In a world filled with finite resources, products and we know the importance of adapting and embracing sustainable practices that benefit consumers and the planet.

We are using
recycling packages

kaRya
AGRO



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