



All Season, Four Seasons

Frozen Fruits and Vegetables

















HISTORY

Kalkan Agriculture Ltd. is established by Ender Kalkan in 2007 in the main sweet / sour cherry and strawberry area of Turkey, Aksehir in province Konya.

We have 2 factories in the same area, one is 5.000 square meters and the second factory which started 2014, has a production area over 10.000 square meters.

Kalkan Family, which has been in the fresh fruit business since 1999, established the first IQF line in 2011 with the high experience it gained and started exporting frozen fruit and vegetables all over the world.

Experience...







MODERN FACILITIES AND TECHNOLOGIES

In 2011, the factory was completely restructured and modernized. From then on, the focus of the production has been, producing the best quality frozen fruits and vegetables. Kalkan reached the highest level of production standards with our new factory, which was established in 2014 and includes modern technologies.

Today, our factory in Konya, is one of the largest factories in the frozen fruit and vegetable sector in Turkey.

Our factory has a product processing capacity of 20 tons/hr. The products arriving at the factory are carefully cleaned and frozen with IQF technology, and effectively sorted by an optical sorter.

Only Values



PRODUCTION

We are not only a well qualified company that produces frozen and dried agricultural products but also a company that has many different processing options to offer the world's food producers, who would like to get the best products, so that they could get maximum efficiency in their production processes.

Frozen Fruits and Vegetables

Our products are exactly how you want...

What do you desire?

03

IQF Frozen Fruits

STRAWBERRY





IQF Frozen Fruits



IQF Frozen Fruits



IQF Frozen Vegetables

Red Cherry Tomatoes



Diced Onion



Yellow Cherry Tomatoes



Pepper Mix



IQF Frozen Vegetables

Red Pepper Diced



Yellow Pepper Diced



Green Pepper Diced



Red Pepper Sliced



QUALITY

Products that are carefully grown for a healthy life are frozen individually with IQF technology, preventing microbial growth in the product and extending its shelf life.

Fruits and vegetables harvested in the season are brought to your table, preserving the freshness of the first day.



Our products, which we do not compromise on food safety and quality, are produced by keeping them under control in all processes from seed to table.

With our team of experts in the field, we carefully process the products from the field and store them for you in the most suitable storage conditions.

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CERTIFICATES

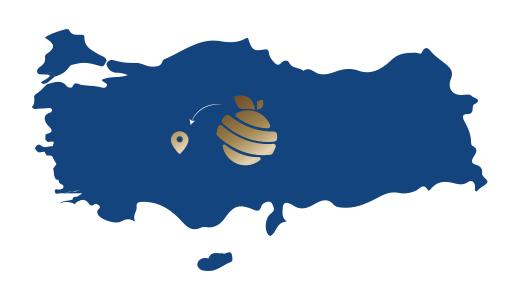
Our target is the highest quality and safety of our products. We try to keep our production process as high as possible.

We are certified with following certificates: BRCGS, ISO 22000, ISO 140001, ISO 9001, HALAL, and KOSHER

STRATEGICALLY PLACED



Our production plant is located in Akşehir. The place has a very long tradition of fruit and vegetable production.



The location of our plant offers the following strengths:

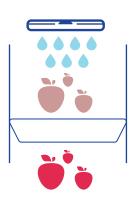
- Because of the unique microclimate of the region, the taste of our products such as sweet cherry, sour cherry, and strawberry is unique compared to the products of other regions.
- It is a typical agricultural area with high-grade soils
- The area is ecologically clean
- It has an excellent climate for vegetable and fruit farming
- A tradition of many generations, knowledge, and skills in vegetable and fruit farming
- The local growers have modern agro-technical machinery

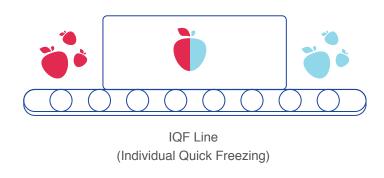
We are waiting for your visit

STRICT SUPERVISION OVER THE FRUIT VEGETABLE CULTIVATION AND PRODUCTION PROCESS

We control the production process right from the purchase of seeds, through continuous and strict supervision of each of our plantations and full control of the process of harvesting fruit and vegetables with our own state-of-the-art.

PREPARATION









After harvesting the product, it's carefully washed and cut according to the customer's instructions.

2 Freezing

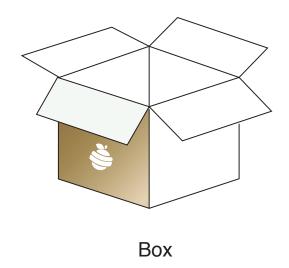
Products are processed in a deep freezing chamber that maintains all of their organoleptic properties for consumption.

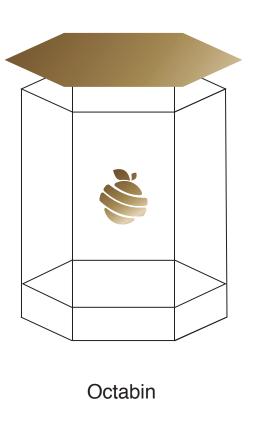
3 Packaging

In the packaging area, foods are turned into funnels, dosed out and packaged in the requested formats.

PACKAGING TAILORED TO CUSTOMERS NEEDS







PRIVATE LABEL

We manufacture selected product ranges in retail packaging under our customer's brand names.

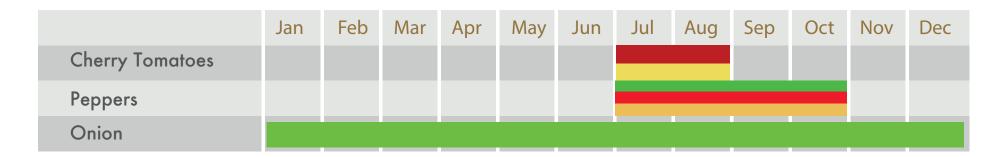




Fruits HARVESTING TIME

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Strawberry												
Sweet Cherry												
Sour Cherry												
Apricot												
Peach												
Green Fig												
Purple Fig												
Pomegranate												
Black Plum												
Orange												
Black Mulberry												
Blackberry												
Raspberry												

Vegetables HARVESTING TIME



HARVESTING & CONTRACT

To export the best quality products to our customers, we have prepared the Harvest Calendar showing the months when we can reach the fresh raw material.

According to the product type, we can start to make annual contracts 1 month before the harvest starts.



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