



**YAYLA AGRO GIDA
SAN. VE TİC. A.Ş.**

CATALOGUE



Mersin Factory / TURKEY

About YAYLA

Our company, YAYLA AGRO GIDA SAN. VE TIC. A.S., has been making the best efforts to achieve quality and good service in the sector since its establishment. We have improved the quality standards of our company and the and reached our well-deserved position.

We serve with a value-added product range through our facilities that keep customer satisfaction and needs ahead and our supply chain that adds value to our end consumers and our business partners.

Using state-of-the-art technology at our high-capacity facilities, we make high-quality and sustainable production. Our plants do not produce any waste harmful to the environment and our production process takes the necessary precautions to protect our future and nature.

About LEGURME

While Yayla Agro has established a network with 65 distributors in the domestic market and presenting its products to its customers at more than 60.000 sales points including national stores in 81 city, it also aims to be a leading brand in the world. Therefore, Yayla Agro has started to produce it's own products under Legurme brand and distribute them to the world. Now our company continues its commercial activities in more than 100 countries with Legurme brand which is now Yayla Agro's global face in the international market.



Ankara Factory / TURKEY

Milestones



1996

It was established in Ankara as "Durukan Gıda ve İhtiyaç Maddeleri A.Ş."

2007

Ankara factory was officially opened and started its operation.

2010

Our company title was changed to Yayla Agro Gıda San.ve Nak.A.Ş. Mersin Branch was established.

2014

We have created the world's largest serving of fried rice weighs 3,150 kg and made into **the Guinness Book of World Records**.

2018

In terms of production-to-sales, it was ranked 229th in the **ISO 500** Türkiye list and 230th in the **Fortune 500** Türkiye list.

Yayla Agro Gıda established the first R&D Centre in Mersin in the Turkish legumes industry. The company developed a line of Ready-to-Eat foods with the projects supported by the Scientific and Technological Research Council of Türkiye (**TUBITAK**).

2020

In terms of production-to-sales, it was ranked 233rd in the **ISO 500** Türkiye list and 206th in the **Fortune 500** Türkiye list.

Our new investment, **Niğde Ready Meals Factory**, has been started.

Our company's brand "**Legurme**" was supported by the Ministry of Commerce, within the Brand Support Program of the **TURQUALITY** support program.

1998

Hasan Gümüş (single partner as of 2019) has acquired 25% of the company's shares from the co-founders.

2008

Foreign Trade department was established and we began to mark our footprints all over the world.

2013

Mersin factory investment was completed and started full capacity production.

2015

In terms of production-to-sales, it was ranked 214th in the **ISO 500** Türkiye list.

Yayla Agro Gıda, which started its R&D activities, has increased its R&D investments to produce value-added products in its field.

2019

Yayla Ready-to-Eat Food and Yayla Boiled product range launches were made. In terms of production-to-sales, it was ranked 233rd in the **ISO 500** Türkiye list.

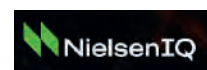
In the **EBA 2019** Türkiye Champion/European Business Award Competition, Yayla Agro Gıda ranked 1st among companies with a turnover of 150 Million Euros and above and, represented our country in Europe.

A'Design Award and Competition Award/Yayla Gourmet series awarded with the Bronze Award in A'Design Award and Competition. It was ranked 214th in the **FORTUNE 500** list.

2021

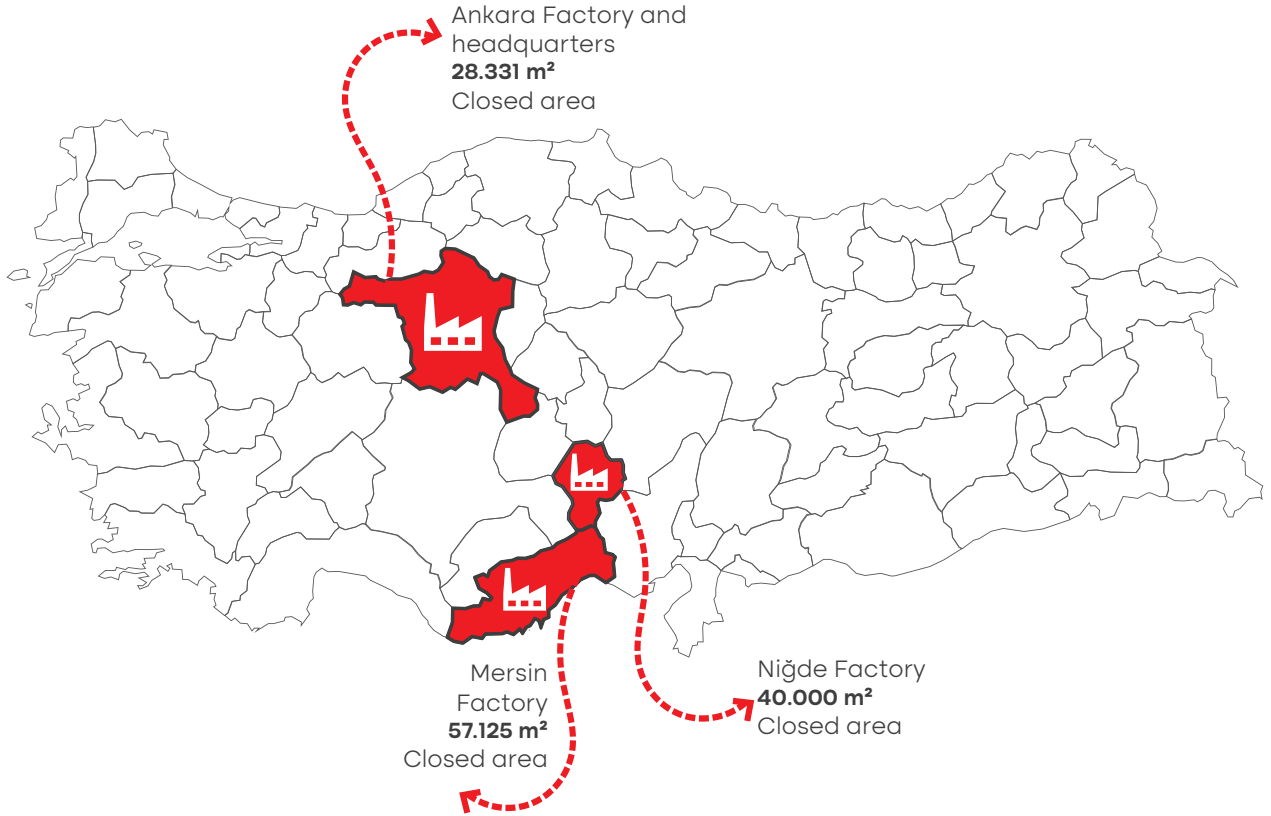
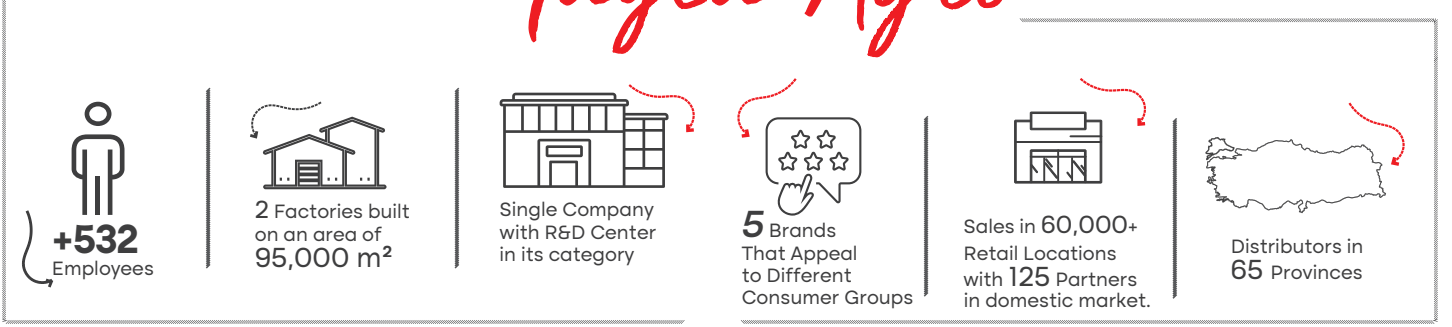
It won the **Silver Effie** award in the "Food" category of Effie 2021, an advertising and marketing competition.

It was awarded in the "Food" category of **Nielsen IQ BASES** groundbreaking innovations.



At a Glance

Yayla Agro



R&D Center

Our vision is to contribute to the raising of healthier generations with our innovative, principled approach that takes care of customer needs and the value-added products we develop, and our mission is; to contribute the valuable efforts of our farmers into high quality, innovative and reliable products in our modern production facilities and present them to our customers.

In this context, we carry out our R&D activities with the advanced laboratory infrastructure within the R&D center we have established in Mersin and a team of 25 researchers. We are proud of spending an average of 3.3 million TL on R&D in the last three years, by allocating a considerable part of our turnover to R&D every year.

In addition to R&D studies, we attach great importance to quality and food safety issues, and produce with our quality certificates that are valid in national and international markets.



25 Employees



6 Pieces
Commercial
Product

The values that make us who we are



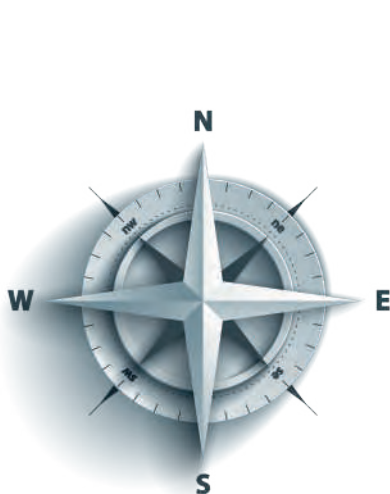
Being a pioneer brand in its sector by producing healthy and innovative products in Turkey, in accordance with changing global consumption habits.



To build a healthier future, we strive to be a brand that produces value-added products from soil to fork in the healthy food category with an innovative, principled and customer-oriented approach.



Our corporate structure is reliable, transparent, competitive, efficient; has ethical working principles, attaches importance to teamwork respecting the people and the environment and preserves products' naturalness with a working motivation that cares about the happiness of employees and consumers.



With a value-added product range,
Adding value to all its customers.

- Quality,
- Reliable,
- Service-Oriented,
- Transparent,
- Competitive,
- Efficient,
- Have Ethical Working Principles,
- Cares about Teamwork,
- Respectful to people and the environment,
- Being a brand that maintains product originality.



Capacity Factory



Capacity of Ankara



Total
production area
28.331 m²



Production
Capacity
160.800 tons / year



Capacity of Mersin



Total
production area
57.125 m²



Production Capacity
796.800 tons / year



Production Capacity of
Ready to Eat Products
34.560.000 pieces / year



Capacity of Niğde / New investment



INVESTMENT START - END YEAR
2022-2025



Total
production area
127.000 m²



Production Capacity of
Ready to Eat Products
70.839 tons / year



Production
Capacity
896.800 tons / year

CERTIFICATES

Our products are produced under the Turkish Food Codex and other relevant international quality management systems which are periodically audited and certified by legal and global inspection companies. Our facilities are certified by Food Safety and Quality Management Systems such as BRC, IFS, ISO, KOSHER, HALAL, CERES... We enhance the satisfaction of our clients through the effective application of those systems, including the assurance of conformity and applicable statutory and regulatory requirements.



Legurme

WHERE WE ARE



TURQUALITY[®]

OUR BRAND LEGURME IS IN TURQUALITY BRAND SUPPORT PROGRAM

Yayla Agro's global face Legurme is accepted to Turquality program which is the first and only state-supported-branding program in the world. Through this program, Legurme is on the way to distribute international and traditional flavors to the world.



We Care About Environment



We met the annual energy needs of **13.000** households with the energy we obtained from renewable energy sources.



We prevented an average of **24,500** tons of carbon emissions.



We produced **4** times the energy we use with our own renewable energy sources.



Despite the increase in personnel and production, we achieved **22%** savings in energy consumption.



We recycled a total of **326** tons of waste.



With our measures, we prevented the cutting of approximately **5,542** trees.



We reduced our natural gas consumption by **26%** and our water consumption by **19%** compared to the previous year.



By supporting sustainable food sources, we paved the way for healthy nutrition in the long term.



We contributed to sustainable production with our products containing vegetable protein.



We will continue to work for the protection of natural resources and the environment tomorrow as we do today.

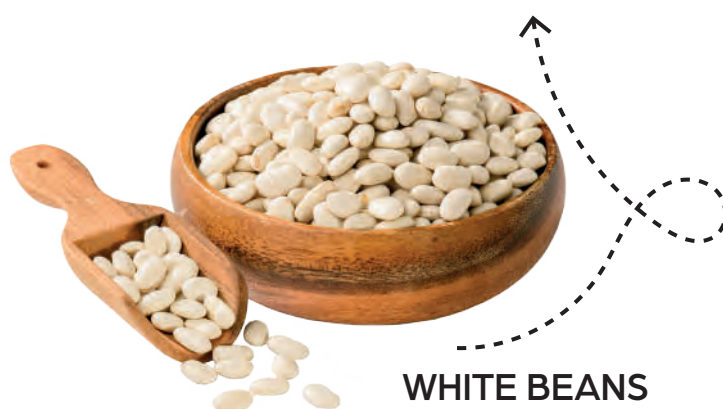
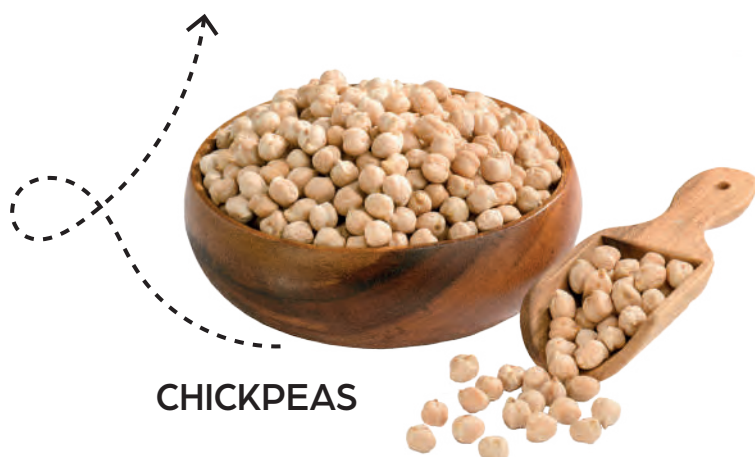
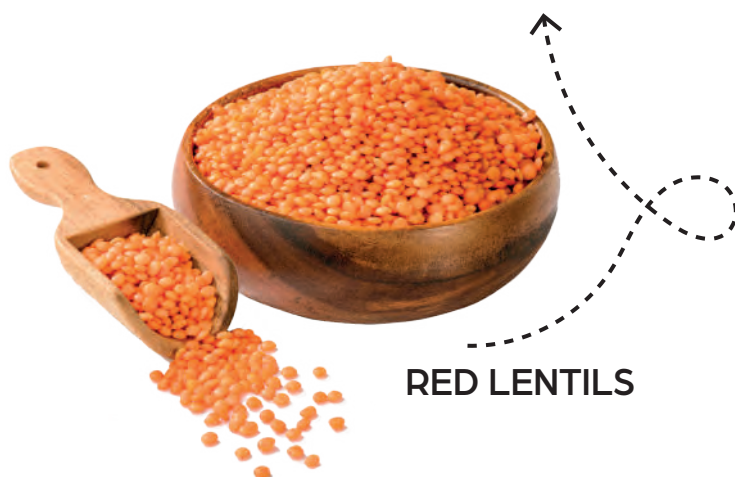
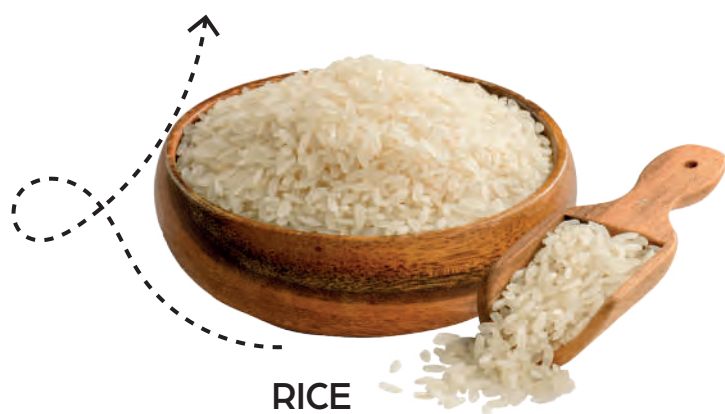


Towards Carbon Neutral

As Yayla AGRO, we started to work to reduce our Carbon Emission.

Wide range of products
with international standards.

Legurme Classical





GREEN LENTILS



YELLOW LENTILS



RED KIDNEY BEANS



BLACK BEANS



CRANBERRY BEANS



MUNG BEANS



BLACK EYED BEANS



POPCORN



BELUGA LENTILS



YELLOW SPLIT PEAS



GREEN PEAS



FAVA BEANS



CHIA SEEDS



BLACK QUINOA



WHITE QUINOA



RED QUINOA



PEELED WHEAT



BUCKWHEAT



Packaging



Vertical Packing



Flat – Bottom



Pillow Packing





Legürme

CLASSICAL



RICE OSMANCIK TYPE



LONG GRAIN RICE



RED LENTILS



GREEN LENTILS



COARSE BULGUR



WHITE BEANS



CHICKPEAS



RICE OSMANCIK TYPE



LONG GRAIN RICE



BASMATI RICE



PULSES



RICE



RICE OSMANCIK TYPE



LONG GRAIN RICE



PULSES / CHICKPEAS

Legurme
CLASSICAL





Gourmet

FROM THE WORLD TO YOUR TABLE



Packed in a protective atmosphere.



Legurme

GOURMET



CHIA SEEDS



FLAXSEED



BUCKWHEAT



MUNG BEANS



WHITE QUINOA



BLACK BEANS

READY TO EAT

SOUP



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TOMATO SOUP

PREPARATION TIME:	SHELF LIFE:
2 min	18 months

ALLERGENS:

PORTION 	NET WEIGHT:
	250 ml

INGREDIENTS

Water, tomato puree (18%), tomato paste (5%), vegetable oil (sunflower oil) (2%), corn starch, salt, sugar, onion, pepper paste, black pepper, garlic.



LENTIL SOUP

PREPARATION TIME:	SHELF LIFE:
2 min	18 months

ALLERGENS:

PORTION 	NET WEIGHT:
	250 ml

INGREDIENTS

Water, red lentils (11%), vegetable oil (sunflower oil) (4%), salt, carrots, turmeric.



LENTIL SOUP

WITH BULGUR

PREPARATION TIME:	SHELF LIFE:
2 min	18 months

ALLERGENS:

Contains wheat gluten.

PORTION 	NET WEIGHT:
	250 ml

INGREDIENTS

Water, red lentils (5%), vegetable oil (sunflower oil, olive oil) (3%), tomato paste (2%), wheat flour, salt, pepper paste, onion, garlic, dried mint, rice, bulgur (0,4%), red pepper flakes, paprika, cumin, black pepper.

YOU CAN HEAT IN 3 DIFFERENT WAYS



2 Minutes

Open 2-3 cm and heat in microwave



3 Minutes

Heat in saucepan



5 Minutes

Place unopened package in boiling water

You may add spices or salt

Description of Product	Weight(ml)	Qty per Carton	Carton Gross Weight(kg)	Carton per Pallet	Weight of Pallet(kg)	20 ft Cont. Pallet	20 ft Cont. Capacity	40 ft Cont. Pallet	40 ft Cont. Capacity
Ready to Eat Soup	250 ml	12	3,26	160	545	11	21.120	24	46.080

READY TO EAT

BULGUR



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BULGUR

WITH CHICKPEAS



PREPARATION TIME:	SHELF LIFE:
2 min	18 months

ALLERGENS:
Contains wheat gluten.

PORTION	NET WEIGHT:
	250 g

INGREDIENTS

Water, bulgur (durum wheat) (30%), chickpeas (11%), vegetable oil (sunflower oil, olive oil) (6%), salt, onion.



BULGUR

WITH GREEN LENTILS

PREPARATION TIME:	SHELF LIFE:
2 min	18 months

ALLERGENS:
Contains wheat gluten.

PORTION	NET WEIGHT:
	250 g

INGREDIENTS

Water, bulgur (durum wheat) (30%), vegetable oil (sunflower oil, olive oil) (11%), green lentils (9%), salt, onion, garlic, black pepper.

BULGUR

WITH MUSHROOMS



PREPARATION TIME:	SHELF LIFE:
2 min	18 months

ALLERGENS:
Contains wheat gluten.

PORTION	NET WEIGHT:
	250 g

INGREDIENTS

Water, bulgur (durum wheat) (30%), mushrooms (11%), vegetable oil (sunflower oil, olive oil) (6%), salt, onion, garlic.



BULGUR

WITH QUINOA

PREPARATION TIME:	SHELF LIFE:
2 min	18 months

ALLERGENS:
Contains wheat gluten.

PORTION	NET WEIGHT:
	250 g

INGREDIENTS

Water, bulgur (durum wheat) (32%), vegetable oil (sunflower oil, olive oil) (7%), tomato (2%), quinoa (1%), salt.

YOU CAN HEAT IN 3 DIFFERENT WAYS



You may add spices or salt

Description of Product	Weight(g)	Qty per Carton	Carton Gross Weight(kg)	Carton per Pallet	Weight of Pallet(kg)	20 ft Cont. Pallet	20 ft Cont. Capacity	40 ft Cont. Pallet	40 ft Cont. Capacity
Ready to Eat Bulgur	250 g	12	3,3	128	450	11	16.896	24	36.864

READY TO EAT

PASTA



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    [/legurmeofficial](https://legurmeofficial.com)
[legurme.com](https://legurmeofficial.com)

PASTA

WITH ARRABBIATA SAUCE



PREPARATION TIME:	SHELF LIFE:
1 min	18 months

ALLERGENS:
Contains wheat gluten.

PORTION	NET WEIGHT:
	250 g

INGREDIENTS

Pasta (56%) (durum wheat semolina, water), Arrabbiata sauce (44%) [tomato puree (11%), water, vegetable oil (sunflower oil, olive oil) (5%), black olive (2%), salt, tomato paste, pepper paste, apple cider vinegar, sugar, corn starch, paprika, onion, black pepper, garlic, basil, thyme].

PASTA

WITH NEAPOLITAN SAUCE



PREPARATION TIME:	SHELF LIFE:
1 min	18 months

ALLERGENS:
Contains wheat gluten.

PORTION	NET WEIGHT:
	250 g

INGREDIENTS

Pasta (57%) (durum wheat semolina, water), Neapolitan sauce (43%) [tomato puree (10%), water, vegetable oil (sunflower oil, olive oil) (9%), salt, tomato paste, apple cider vinegar, sugar, corn starch, onion, black pepper, garlic, basil].

PASTA

WITH PESTO SAUCE



PREPARATION TIME:	SHELF LIFE:
1 min	18 months

ALLERGENS:
Contains wheat gluten and dairy products.

PORTION	NET WEIGHT:
	250 g

INGREDIENTS

Pasta (50%) (durum wheat semolina, water), Pesto sauce (50%) [water, vegetable oil (sunflower oil), cream, spinach, onion, corn starch, cheese powder (1.5%), garlic, salt, dried basil (1%), white pepper].

PASTA

WITH CREAMY MUSHROOM SAUCE



PREPARATION TIME:	SHELF LIFE:
1 min	18 months

ALLERGENS:
Contains wheat gluten and dairy products.

PORTION	NET WEIGHT:
	250 g

INGREDIENTS

Pasta (46%) (durum wheat semolina, water), creamy mushroom sauce (54%) [water, cream (11%), vegetable oil (sunflower oil), onion, dried mushroom (1%), corn starch, salt, garlic, yeast extract, white pepper].

PASTA

WITH BOLOGNESE SAUCE



PREPARATION TIME:	SHELF LIFE:
1 min	18 months

ALLERGENS:
Contains wheat gluten.

PORTION	NET WEIGHT:
	250 g

INGREDIENTS

Pasta (48%) (durum wheat semolina, water), Bolognese sauce (52%) [tomato puree (18%), water, vegetable oil (sunflower oil), roasted ground beef (4%), carrots, tomato paste, onion, pepper paste, salt, corn starch, beet sugar, apple cider vinegar, basil, yeast extract, black pepper, thyme, marjoram].

YOU CAN HEAT IN 3 DIFFERENT WAYS



Squeeze the package



Open 2-3 cm and heat in microwave

1 Minute



Heat in saucepan

3 Minutes



Place unopened package in boiling water

5 Minutes

You may add spices or salt

Description of Product	Weight(g)	Qty per Carton	Carton Gross Weight(kg)	Carton per Pallet	Weight of Pallet(kg)	20 ft Cont. Pallet	20 ft Cont. Capacity	40 ft Cont. Pallet	40 ft Cont. Capacity
Ready to Eat Pasta	250 g	12	3,3	128	450	11	16.896	24	36.864

READY TO EAT

RICE



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RICE

WITH RISONI



PREPARATION TIME:	SHELF LIFE:
2 min	18 months

ALLERGENS:
Contains wheat gluten.

PORTION	NET WEIGHT:
	250 g

INGREDIENTS

Rice (55%), water, vegetable oil (sunflower oil, olive oil) (9%), roasted risoni (durum wheat semolina, water) (4%), salt.

RICE

BASMATI WITH TURMERIC



PREPARATION TIME:	SHELF LIFE:
2 min	18 months

ALLERGENS:

PORTION	NET WEIGHT:
	250 g

INGREDIENTS

Basmati rice (61%), water, vegetable oil (sunflower oil) (9%), salt, spice mix (coriander, salt, cumin, black pepper, black cumin, cardamom, cloves, cinnamon), onion, turmeric (0,2%), garlic.

RICE

WITH CHICKPEAS



PREPARATION TIME:	SHELF LIFE:
2 min	18 months

ALLERGENS:

PORTION	NET WEIGHT:
	250 g

INGREDIENTS

Rice (52%), water, chickpeas (11%), vegetable oil (sunflower oil, olive oil) (9%), salt.

RICE

WITH GARNISH



PREPARATION TIME:	SHELF LIFE:
2 min	18 months

ALLERGENS:

PORTION	NET WEIGHT:
	250 g

INGREDIENTS

Rice, water, vegetable oil (sunflower oil, olive oil) (9%), carrot (4%), green peas (4%), frozen sweetcorn (3%), salt.

YOU CAN HEAT IN 3 DIFFERENT WAYS



You may add spices or salt

Description of Product	Weight(g)	Qty per Carton	Carton Gross Weight(kg)	Carton per Pallet	Weight of Pallet(kg)	20 ft Cont. Pallet	20 ft Cont. Capacity	40 ft Cont. Pallet	40 ft Cont. Capacity
Ready to Eat Rice	250 g	12	3,3	128	450	11	16.896	24	36.864

READY TO EAT STEW WITH BEEF



READY IN
2
MINUTES

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WHITE BEANS STEW WITH BEEF



PREPARATION TIME: 2 min
SHELF LIFE: 18 months

ALLERGENS:

PORTION 

NET WEIGHT:
250 g

INGREDIENTS

Water, white beans (18%), beef (11%), beef broth (6%), tomato puree (5%), sunflower oil (3%), pepper paste (2%), salt, onion, garlic, black pepper.

CHICKPEAS STEW WITH BEEF



PREPARATION TIME: 2 min
SHELF LIFE: 18 months

ALLERGENS:

Contains wheat gluten.

PORTION 

NET WEIGHT:
250 g

INGREDIENTS

Water, chickpeas (23%), beef (11%), beef broth (5%), tomato puree (4%), sunflower oil (3%), pepper paste (2%), wheat flour, salt, onion, garlic, black pepper, cumin.

YOU CAN HEAT IN 3 DIFFERENT WAYS



You may add spices or salt

Description of Product	Weight(g)	Qty per Carton	Carton Gross Weight(kg)	Carton per Pallet	Weight of Pallet(kg)	20 ft Cont. Pallet	20 ft Cont. Capacity	40 ft Cont. Pallet	40 ft Cont. Capacity
Ready to Eat Stew with Beef	250 g	12	3,28	162	555	11	21.384	24	46.656

READY TO EAT

BEANS IN SAUCE



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BORLOTTI BEANS

IN TOMATO SAUCE



PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:
Contains wheat gluten.

PORTION 	NET WEIGHT:
	400 g

INGREDIENTS

Borlotti beans (39%), water, potato (7%), carrot (6%), vegetable oil (sunflower oil, olive oil) (5%), tomato puree (4%), tomato paste (2%), salt, apple cider vinegar, pepper paste, wheat flour, sugar, dried onion, dried garlic, black pepper, cumin, basil.

RED KIDNEY BEANS



IN MEXICAN SAUCE



PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:
Contains wheat gluten.

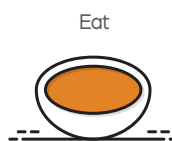
PORTION 	NET WEIGHT:
	400 g

INGREDIENTS

Water, red kidney beans (49%), Mexican sauce (22%) [tomato puree (7%), capia pepper (3%), jalapeno pepper (3%), vegetable oil (sunflower oil, olive oil) (5%), pepper paste (2%), tomato paste, apple cider vinegar, salt, wheat flour, sugar, dried onion, dried garlic, paprika, cumin, rosemary]



Open



Eat



Enjoy your Meal!

Description of Product	Weight(g)	Qty per Carton	Carton Gross Weight(kg)	Carton per Pallet	Weight of Pallet(kg)	20 ft Cont. Pallet	20 ft Cont. Capacity	40 ft Cont. Pallet	40 ft Cont. Capacity
Ready to Eat Beans In Sauce	400 g	12	5,13	128	680	11	16.896	24	36.864

READY TO EAT COMPOTE



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GRAPE COMPOTE

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

PORTION 	NET WEIGHT:
	250 g

INGREDIENTS

Water, sugar (13%), raisins (6%), cinnamon, cloves.



APRICOT COMPOTE

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

PORTION 	NET WEIGHT:
	250 g

INGREDIENTS

Water, sugar (13%), raisins (6%), cinnamon, cloves.



MIXED FRUIT COMPOTE

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

PORTION 	NET WEIGHT:
	250 g

INGREDIENTS

Water, sugar (13%), sour cherries (4%), dried apricots (3%), raisins (2%), dried plums (2%), cinnamon, cloves.



Open



Eat



Enjoy your Meal!

Description of Product	Weight(g)	Qty per Carton	Carton Gross Weight(kg)	Carton per Pallet	Weight of Pallet(kg)	20 ft Cont. Pallet	20 ft Cont. Capacity	40 ft Cont. Pallet	40 ft Cont. Capacity
Ready to Eat Compote	250 g	12	3,26	160	545	11	21.120	24	46.080

READY TO EAT BOWL



**OPEN
EAT**

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MEDITERRANEAN BOWL

SWEET MIX

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:
Contains gluten and almonds.

PORTION 	NET WEIGHT: 150 g
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INGREDIENTS

Durum wheat (21%), einkorn bulgur (18%), freekeh (18%), black rice (8%), sweetcorn (7%), honey (4%), almonds (3%), vegetable oil (sunflower oil, olive oil), coconut, sugar, salt, lemon juice, dried mint, cinnamon.



MEXICAN BOWL

SPICY MIX

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

PORTION 	NET WEIGHT: 150 g
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INGREDIENTS

Red kidney beans (26%), black eyed beans (20%), green lentils (13%), sweetcorn (9%), jalapeno pepper (5%), capia pepper (4%), dried tomato (3%), vegetable oil (sunflower oil, olive oil), lemon juice, red pepper powder, salt, sumac, black pepper.



MEDITERRANEAN BOWL

SOUR MIX

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

PORTION 	NET WEIGHT: 150 g
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INGREDIENTS

Mung beans (26%), green lentils (18%), carrots (9%), black quinoa (5%), red quinoa (5%), capia pepper (5%), chickpeas (3%), dried tomato (3%), green olives, vegetable oil (sunflower oil, olive oil), lemon juice, salt, sumac, thyme, dried mint, black pepper.



Enjoy your Meal!



Description of Product	Weight(g)	Qty per Carton	Carton Gross Weight(kg)	Carton per Pallet	Weight of Pallet(kg)	20 ft Cont. Pallet	20 ft Cont. Capacity	40 ft Cont. Pallet	40 ft Cont. Capacity
Ready to Eat Bowl	150 g	12	2,09	162	365	11	21.384	24	46.656

READY TO EAT

BOILED



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COLORANTS
ARTIFICIAL FLAVORS



BOILED CHICKPEAS

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

PORTION	NET WEIGHT:
	400 g
	DRAIN WEIGHT:
	220 g

INGREDIENTS

Boiled chickpeas (57%), water, salt.



BOILED WHITE BEANS

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

PORTION	NET WEIGHT:
	400 g
	DRAIN WEIGHT:
	220 g

INGREDIENTS

Boiled White beans (57%), water, salt.



BOILED RED KIDNEY BEANS

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

PORTION	NET WEIGHT:
	400 g
	DRAIN WEIGHT:
	220 g

INGREDIENTS

Boiled red kidney beans (55%), water, salt.



Open

Add to Meals,
Soups or Salads.



Enjoy your Meal!




Description of Product	Weight(g)	Qty per Carton	Carton Gross Weight(kg)	Carton per Pallet	Weight of Pallet(kg)	20 ft Cont. Pallet	20 ft Cont. Capacity	40 ft Cont. Pallet	40 ft Cont. Capacity
Ready to Eat Boiled	400 g	12	5,13	128	680	11	16.896	24	36.864



BOILED CHICKPEAS

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

APPROX. PORTION	6 	NET WEIGHT:
		700 g
		DRAIN WEIGHT:
		400 g

INGREDIENTS


Boiled chickpeas (57%), water, salt.



BOILED WHITE BEANS

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

APPROX. PORTION	6 	NET WEIGHT:
		700 g
		DRAIN WEIGHT:
		400 g

INGREDIENTS


Boiled White beans (57%), water, salt.



BOILED RED KIDNEY BEANS

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

APPROX. PORTION	6 	NET WEIGHT:
		700 g
		DRAIN WEIGHT:
		400 g

INGREDIENTS

Boiled red kidney beans (55%), water, salt.



Open

Add to Meals,
Soups or Salads.



Enjoy your Meal!



Description of Product	Weight(g)	Qty per Carton	Carton Gross Weight(kg)	Carton per Pallet	Weight of Pallet(kg)	20 ft Cont. Pallet	20 ft Cont. Capacity	40 ft Cont. Pallet	40 ft Cont. Capacity
Ready to Eat Boiled	700 g	9	6,73	98	685	11	9.702	24	21.168



BOILED CHICKPEAS

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

PORTION 12	NET WEIGHT: 2500 g DRAIN WEIGHT: 1500 g
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INGREDIENTS

Boiled chickpeas (57%), water, salt.



BOILED WHITE BEANS

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

PORTION 12	NET WEIGHT: 2500 g DRAIN WEIGHT: 1500 g
-------------------	--

INGREDIENTS

Boiled White beans (57%), water, salt.



BOILED RED KIDNEY BEANS

PREPARATION TIME:	SHELF LIFE:
Open Eat	36 months

ALLERGENS:

PORTION 12	NET WEIGHT: 2500 g DRAIN WEIGHT: 1500 g
-------------------	--

INGREDIENTS

Boiled red kidney beans (55%), water, salt.



Open

Add to Meals,
Soups or Salads.



Enjoy your Meal!



Description of Product	Weight(g)	Qty per Carton	Carton Gross Weight(kg)	Carton per Pallet	Weight of Pallet(kg)	20 ft Cont. Pallet	20 ft Cont. Capacity	40 ft Cont. Pallet	40 ft Cont. Capacity
Ready to Eat Boiled	2500 g	6	15,6	40	650	11	2.640	24	5.760

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With your own brands and designs, we can produce products in the weight and packaging type you want as Private Label (PL, OEM).

We can produce the products you want with your ready-made designs and brand, as well as helping you in your design and packaging choice.



250 g - 500 g - 1 kg



500 g - 800 g - 900 g - 1 kg



500 g - 800 g - 900 g - 1 kg - 1,4 kg - 2 kg - 4 kg - 5 kg



5 kg - 10 kg - 15 kg - 20 kg - 25 kg - 50 kg

Fast-reliable- quality delivery to your home...



 No preservatives and colorants added.

In today's world where technology changes instantaneously, Yayla AGRO which understands consumer expectations and attaches great importance to acting in this direction, opened its doors to the online sales channel in order to offer its value-added product range directly to its customers with Amazon Europe in 2021.

WE ARE ON
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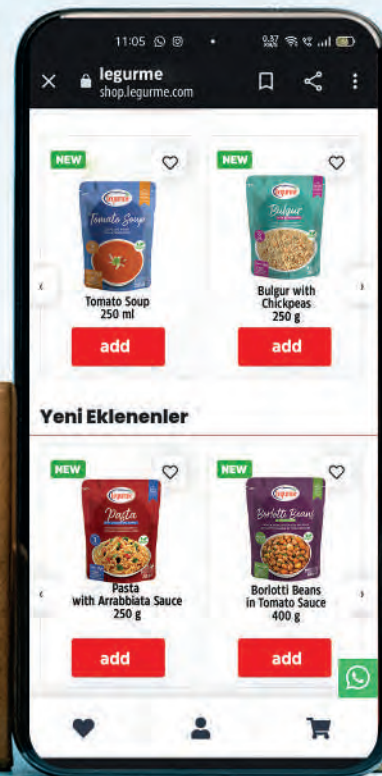
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How to Store Dry Legumes?

Legumes are dried seeds of plants.

Legumes such as beans, peas, lentils and chickpeas are among the most nutritious and affordable foods. Moreover, it needs to be stored under suitable conditions to benefit from its durable structure that does not break down easily, and its protein, mineral and other nutritional values. In order to benefit from legumes for a long time, you should first review the beans after buying them and eliminate the ones that may cause insects.

You should store your legumes in a dark, cool and dry environment.

As with all dry foods, legumes are highly sensitive to oxygen, heat, and humidity.

Oxygen degrades of natural bean oils and hardens the beans. If exposed to oxygen and heat, their vitamin content deteriorates. When it is kept in high humidity areas, it becomes the mould.

It shows signs such as bad smell, visible mould and discolouration to understand that the legumes are spoiled. Legumes stored under suitable conditions can be consumed in a healthy way and their nutritional value is preserved for years.

You can use the following storage methods to store fibre, protein and vitamins such as chickpeas, lentils, beans, peas, and broad beans:

Airtight Glass Jars

If you want to prolong the shelf life of dry legumes you get from the market, as disturbing factors such as insects and moisture can easily penetrate packages, the first thing to do is remove the food from the plastic bags and put them in airtight jars. You can also prevent moths by storing foods such as white beans and rice in large jars. You can also consider adding a bay leaf after you pour your legumes into the jars. It eliminates the risk of worming because moths do not like intense smell of bay leaves. If the legumes in the jar are stored in a dry, cool and dark place, they have a shelf life of up to three years.

The dried legumes you buy may contain lice, worms and moth eggs. These pests can invade your food by continuing to breed even after you place the food in the jar.



Freezer

You can store legumes in the freezer section of the refrigerator to protect your food from heat, light and insects with an almost unlimited shelf life. Simply put your food in the freezer with locked refrigerator bags. If you intend to remove the legumes from the fridge and transfer them to glass jars, try not to place them in closed boxes before room temperature is reached. Otherwise, over condensation may ruin your food.

Vacuum Food Bag

Vacuum bags are used to extend the shelf life of food. You can continue to consume your legumes stored in vacuum food bags for long years because there is very little air left in them.

You may also consider adding oxygen absorbers along with your food to destroy the low amount of moisture and air remaining in the bag. Oxygen-absorbing substances without odour do not cause any damage to food and improve the storage conditions of food by preventing the formation of bacteria and mould. You should store your food in a cool, dark place.





Legurme

For new routes, new flavors



**For New Routes
New Flavors**

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