

ALTINMARKA
COCOA
&
CHOCOLATE





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QUALITY BEGINS WITH THE COCOA BEAN



Quality in chocolate and cocoa products starts with the cocoa bean itself. This is why we take care to buy only the highest quality cocoa beans from Ghana and the Ivory Coast - preferred by all major chocolate producers for the classical, rich cocoa taste these beans provide.



In order to ensure that only the best beans reach our products, Altinmarka only uses direct imports from producer countries. Top quality “main crop” beans from Ghana and the Ivory Coast make up the bulk of our annual imports while “origin” beans from Trinidad and Tobago, Guatemala, Venezuela and Cameroon are used for colouring and taste accents. Our expert buyers make on-site inspections of each crop for such quality-critical factors as ripeness, fermentation, drying and storage quality, thus purchasing each season’s premium produce.



As the world’s second largest producer of industrial chocolate, we are a significant trading partner and an active participant in the local cocoa farming communities especially in Ghana, where we work closely with the local trade and community associations. As such, we are making significant contributions to several social responsibility projects for schooling and retirement programmes to support the sustainable economic and social development of these communities.

ALTINMARKA
ONLY SOURCES TOP QUALITY
COCOA BEANS.





ALMOST ALL PROCESSES IN COCOA FARMING MUST BE PERFORMED MANUALLY AND REQUIRE GREAT EXPERTISE.



EACH COCOA POD CONTAINS
ABOUT 20-50 BEANS.

STATE-OF-THE-ART TECHNOLOGY



Altinmarka's seamlessly integrated, high-tech cocoa and chocolate production facilities provide maximum capacity and superb flexibility for standard products as well as highly customized, tailor-made solutions.



Located on a 215,000 square metre site on the outskirts of Istanbul, Altinmarka's state-of-the-art cocoa factory first became operational in 1994. This was followed in 2005 by the establishment of Altinmarka's chocolate factory - a fully automated, latest generation facility - creating a vertically integrated, high-tech, high-capacity production system. Our experienced staff ensures that just the right taste, composition, technical properties and workability are achieved to exact specifications across hundreds of different products.



Working with the industry's most reputable European process technology specialists, best-in-class technology also permits us to provide the most efficient customized and tailor-made solutions - from the blending and roasting of the cocoa bean through to the dosing, mixing, refining, conching and moulding stages - for guaranteed quality to exact specifications.



TODAY, ALTINMARKA IS THE WORLD'S
2ND LARGEST MANUFACTURER OF INDUSTRIAL CHOCOLATE AND
THE WORLD'S 6TH LARGEST MANUFACTURER
OF INDUSTRIAL COCOA.





ALTINMARKA'S COCOA AND CHOCOLATE PRODUCTION FACILITIES / ISTANBUL-TURKEY.



ZERO TOLERANCE STANDARDS IN FOOD SAFETY AND HYGIENE



At Altinmarka, food safety and hygiene are absolute top priority. This is why all of our production, laboratory and packaging environments and processes adhere to the most stringent international food safety and production quality regulations.

The production environments at our plants have been designed in accordance with GHP (Good Hygiene Practices) and GMP (Good Manufacturing Practices) regulations. Furthermore, all of our laboratory and production facilities are in full compliance with the standards and regulations stipulated by the certifications of the BRC Global Food Safety Standards, the ISO 22000:2005 Food Safety Management Systems Standards and the ISO 9001:2008 Quality Management Systems Standards as well as the ISO 14001 Environmental Safety and the OHSAS 18001 Occupational Health and Safety Management Standards.

Our quality and food safety systems cover the entire spectrum of environmental and microbiological factors in all automated and non-automated processes throughout our plants: only stainless steel piping and storage tanks are used; floors and walls are covered with anti-bacterial, anti-fungal materials; ultra-sensitive air filtration systems eliminate air-born bacteria and particles; stringent precautions and continuous controls ensure maximum hygiene and safety standards for all personnel and equipment.



PRODUCTS ARE SUBJECT TO
CONTINUOUS ANALYSES TO ENSURE THAT
THEY MEET EXACT QUALITY SPECIFICATIONS
AT EACH STEP.



STRINGENT FOOD SAFETY AND HYGIENE STANDARDS ARE ENFORCED
THROUGHOUT ALL PRODUCTION AND LABORATORY FACILITIES.



TOTAL COMMITMENT TO SERVICE EXCELLENCE



At Altinmarka, we have a clear focus on excelling in our role as a supplier and outsourcing/manufacturing partner to industrial and large-scale commercial clients in the food manufacturing industries.

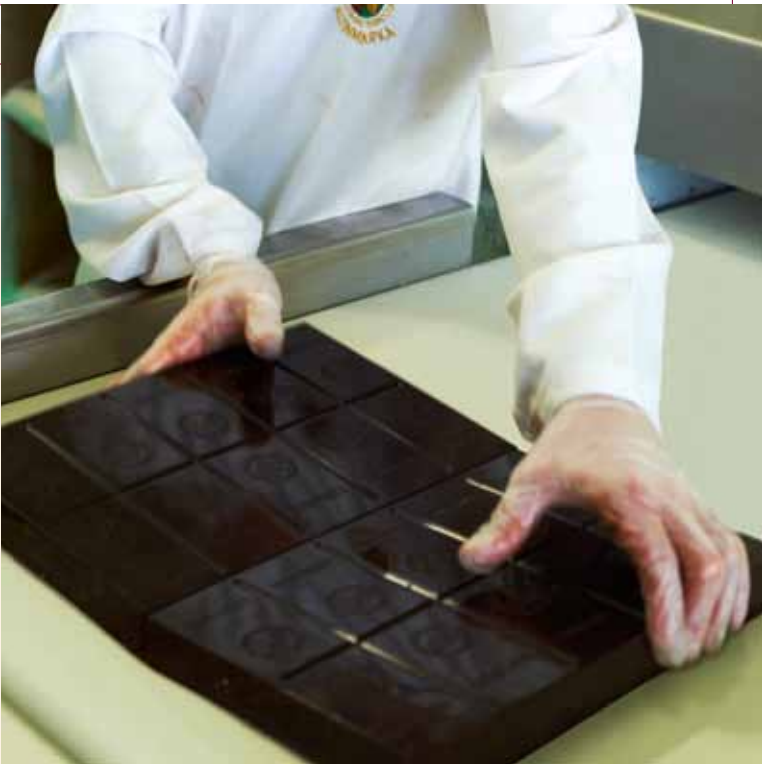


Four separate production lines and extensive R&D expertise help us provide fast, efficient solutions to customization requests and processes to achieve optimum quality results quickly and cost-efficiently. Our in-depth know how of consumer preferences and market dynamics in the region have made Altinmarka an ideal partner to all major brands in the chocolate, bakery and ice cream segments. It has been our privilege to help our clients successfully grow their businesses in their respective markets.



Our customization and tailor-made services include product development, product improvement and advice on recipe optimization. Our R&D services include state-of-the-art laboratory facilities and a full pilot chocolate production unit where we can perform trial runs to ensure perfect results in full production. Last but not least, our production engineers, technicians and the expertise of our world-renowned chocolatiers are at our clients' service throughout the entire process.





ALTINMARKA
OFFERS FULLY CUSTOMIZED SOLUTIONS AT ALL PRODUCTION STAGES,
FROM ROASTING THROUGH TO PRODUCT DEVELOPMENT, MOULDING AND
PACKAGING.

THE GREAT LOGISTIC ADVANTAGE



Altınmarka's geographic location, highly developed logistics capabilities and fast internal processes ensure that products reach the end consumer in top quality condition each time.

Product freshness is critical to the taste and quality of any chocolate product. Efficiency and speed in internal processes and logistics can significantly prolong a product's shelf life. Altınmarka's delivery fleet includes 45 state-of-the-art, heated liquid road tankers special high-tech refrigerated trucks, vans and silobuses. Our plant's location in Istanbul is ideal for direct overland delivery to most destinations in neighbouring countries and the wider geographic region within a few days. At present, we supply clients in more than 50 countries in the region and beyond as more and more food and chocolate manufacturers discover the concrete benefits of working with Altınmarka.



Our production capacity of 240,000 tons/year, our state-of-the-art production facilities and process flexibility, our family business structure that enhances speedy decision making, our highly experienced staff at all levels all add up to speed and efficiency throughout, allowing most customer orders to be fulfilled within a number of weeks, sometimes even days. Our quality guarantee systems ensure that top quality is preserved throughout all the wrapping, packaging, storage, shipping and logistics stages so that end customers may experience our clients' products in the best possible quality condition.





ALTINMARKA EXPORTS REACH OVER 50 COUNTRIES THROUGHOUT THE WORLD.





THE PRODUCTION PROCESS



FROM COCOA POD TO COCOA BEAN



Cocoa is the product of the fruit of the cocoa tree (lat. *Theobroma cacao*), which requires a hot, wet climate, a mean shade temperature of 27°C, and well-distributed rainfall. This is why it can only be grown in regions within 20° latitude of the Equator.

Although the cocoa tree is indigenous to Latin America, Africa today accounts for 70% of the world's cocoa bean production. Cocoa farming is mostly manual, requiring significant expertise and most cocoa in Africa is grown on small family farms of 2-5 hectares. Next to the Ivory Coast and Ghana, other major cocoa producing countries are Nigeria, Cameroon, Indonesia, Papua New Guinea, Malaysia, Ecuador, Brazil and Colombia.

The cocoa is a very unusual looking tree, with yellow, green and red coloured fleshy fruit pods, about 25 cm long, hanging directly from its trunk and branches. The cocoa beans are embedded within a sticky, white, sweet tasting pulp. At harvest, the cocoa bean has to have reached the proper level of ripeness as under-ripe or over-ripe pods will have a negative impact on the bean's cocoa flavour.

Raw cocoa beans are bitter and quite inedible. Two processes are required to turn the raw bean into the raw material for chocolate: fermentation and drying. Once the beans have been removed from the pods they are stacked, covered and left to ferment for 3-9 days. The process generates high temperatures of about 50°C activating enzymes

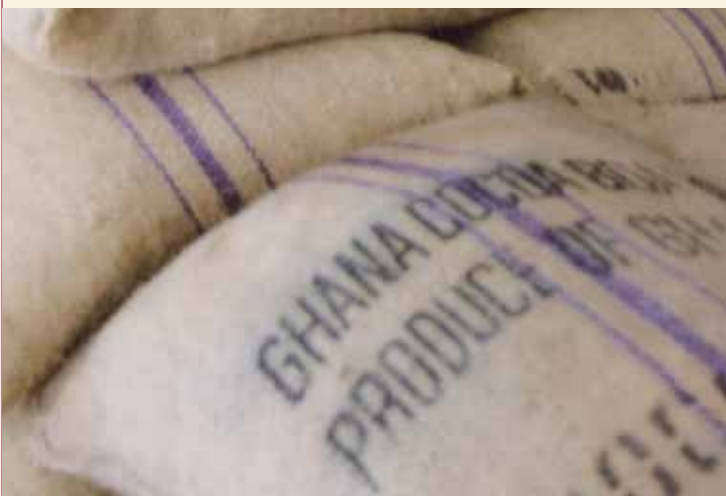
in the beans to form compounds that produce the chocolate flavour when the beans are roasted. The fermentation process must have been concluded properly. Too little fermentation and the desired cocoa taste does not develop fully, too much fermentation and undesirable "off tastes" develop.

After fermentation the beans are spread out on mats and usually left to dry in the sun for several days to keep them from spoiling. During drying, beans lose nearly all their moisture and more than half their weight. Finally, when the beans are dried, they are packed in 60-80 kg jute sacks for shipping.





AFRICAN COUNTRIES SUCH AS THE IVORY COAST, GHANA, NIGERIA AND CAMEROON TODAY ACCOUNT FOR OVER 70% OF THE WORLD'S COCOA BEAN PRODUCTION.





FROM COCOA BEAN TO COCOA LIQUOR

Cocoa liquor is the liquid cocoa mass obtained after the roasting and grinding of the cocoa bean. (Despite its name, cocoa liquor contains no alcohol whatsoever. It is also sometimes called “cocoa mass”.) The production process from cocoa bean to cocoa liquor is as follows:

BLENDING, MIXING, CLEANING

Where different origin beans are required for a specific recipe, they are blended and mixed in right proportion and fed into the cleaning machine where all foreign bodies such as sand, dirt and stones are removed.

ROASTING

The first critical step in the industrial process is the roasting of the cocoa bean as the typical chocolate flavour is first created during roasting. (The raw cocoa bean has no chocolate flavour.) Roasting may be conducted before the shelling of the bean as well as after shelling (called “nib roasting”). When the entire bean is roasted, the shell protects the cocoa “nib”, sealing aromatic oils. The amount of heat applied may vary according to the specific application. Low heat will dry the bean without roasting the inner nib. Some chocolates and cocoa recipes call for low-heat roasting. Alternatively, higher heat may be applied where darker colours and stronger roast flavours are required.

WINNOWING / SHELLING

Depending on the method used in each case, the beans are shelled before or after roasting, releasing the cocoa kernel or “nib” from the shell.

NIB ROASTING

Although roasting is mostly applied before shelling, some recipes call for nib roasting, resulting in darker hues and stronger flavours.



BEANS MAY BE ROASTED
BEFORE OR AFTER SHELLING.





GRINDING

The cocoa nib consists of 52-54% cocoa oil. Together with the heat generated in the grinding process, the cocoa mass turns into the liquid “cocoa liquor”.

Next to these standard processes, Altınmarka applies two additional critical processes at this stage: liquor flavour improvement and liquor refining - both of which have a significant impact on the quality of the final cocoa liquor product.

COCOA LIQUOR FLAVOUR IMPROVEMENT

This process improves the microbiological profile of the cocoa mass and allows for the development of different colouring and flavour notes. This assists in the customization of the product and creates costs savings by reducing conching periods at the chocolate manufacturing stage.

COCOA LIQUOR REFINEMENT

This additional process improves product texture and ensures that the exact specified particle size required for a specific application and recipe is achieved.

Once cocoa liquor has been obtained, there are different routes this product can take:

Further processing at Altınmarka’s chocolate plant

Delivered in liquid form to clients in the chocolate, ice cream, confectionary and bakery manufacturing industries via Altınmarka’s dedicated high-tech, heated road tankers

Packaged in 25-kg carton boxes and delivered to clients in solid form

Further processing to obtain pure cocoa butter and cocoa powder

PRODUCTION PROCESS

COCOA SOURCING	Cocoa Farming <i>Harvesting Fermentation Drying Storage</i>	Cocoa Bean
COCOA FARMING	Cocoa Production Process <i>Blending, Feeding, Cleaning Roasting Winnowing/Shelling (Nib Roasting) Grinding Liquor Flavour Improvement Liquor Refinement Liquid Shipping or Packaging</i>	Cocoa Liquor
	Cocoa Butter <i>Pressing (and deodorizing) Liquid Shipping or Packaging</i> Cocoa Powder <i>Grinding (and alkalization) Packaging</i>	Cocoa Butter (natural or deodorized) Cocoa Powder (natural or alkalized)
COCOA BEAN	Chocolate Production <i>Mixing Pre-refining Refining 3-stage Conching (Liquid shipping)</i>	Liquid Chocolate Mass
	<i>Tempering Moulding Packaging</i>	Chocolate Couverture, Decorations and Inclusions





FROM COCOA LIQUOR TO COCOA BUTTER AND COCOA POWDER



PRESSING

When cocoa liquor is subjected to high pressure inside hydraulic presses, the liquid fat inside the liquor is separated from the cocoa solids. Called “cocoa butter”, this gold-coloured precious fat is separated from the cocoa solids for further use in the chocolate making process. It is also a highly valued ingredient in the cosmetics industry. Cocoa butter is either delivered in its natural state or subjected to a deodorization process, which removes all distinct odours and flavours. Cocoa butter can be delivered in liquid form inside heated direct delivery tankers or packaged in 25-kg carton boxes with plastic lining. (Cocoa butter turns into to an off-white solid mass when cooled.)

CRUSHING, COOLING, GRINDING

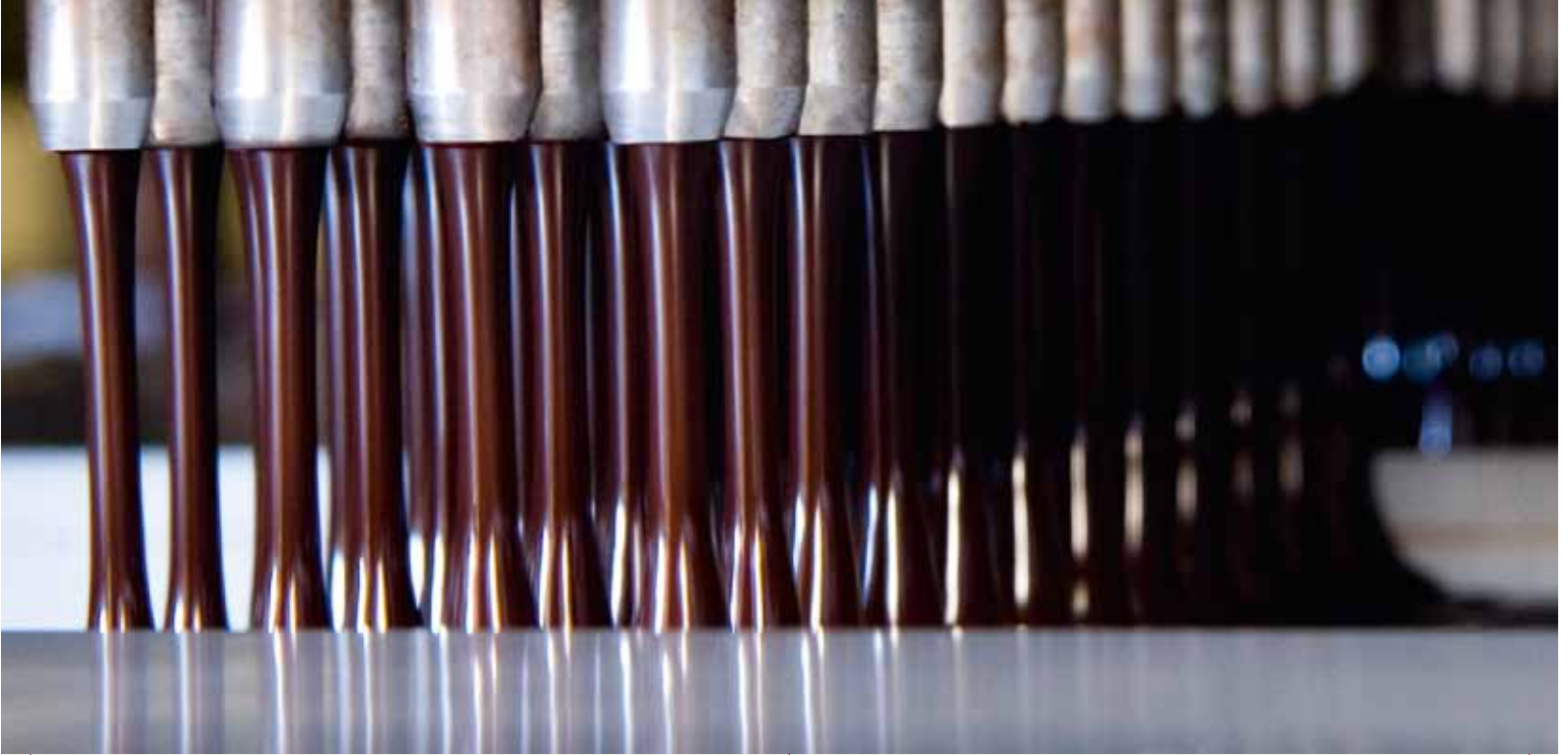
On the other side of the hydraulic presses, flat “cocoa press cakes” consisting of dry cocoa solids are obtained from the cocoa liquor. These cakes are first crushed, then cooled and then ground to produce fine cocoa powder. By adjusting the pressure levels inside the hydraulic presses, the cocoa butter content can be varied for different cocoa powder applications (10-12%, 12-20%, 20-22%). The cocoa powder can be used in its natural form or alkalized (also called “Dutching”) to produce darker shades with a milder taste and improved solubility. Natural or alkalized cocoa powders are packaged and delivered 25-kg kraft paper bags for bulk use.

COCOA BUTTER AND
COCOA POWDER ARE OBTAINED FROM
COCOA LIQUOR.





FROM COCOA LIQUOR TO LIQUID CHOCOLATE



The chocolate-making process starts with cocoa liquor, which is then mixed according to the client's specific recipe and application with other ingredients. In principle, cocoa liquor is mixed with cocoa butter, sugar, milk powder (for milk chocolate), cocoa powder and emulsifiers. For white chocolate only cocoa butter, sugar and milk are used.

At Altınmarka, the full process - from the blending of ingredients, to refining and conching is fully automated and computer-controlled to guarantee reliable, perfect results each time. Our production process is as follows:

MIXING

All dry ingredients, i.e. sugar, milk powder, cocoa powder and other flavour ingredients are mixed and thoroughly combined with the liquid ingredients, according to the recipe's specifications.

PRE-REFINING

The mixture first goes through the pre-refining machine where it is ground smooth.

REFINING

The mixture then travels through 5-roller cylinders, which press the mixture until it turns from a dough-like consistency to a dry powder.

CONCHING

Conching is a critical process that develops the chocolate's flavour through a kneading process that can last from a few hours to several days, depending on the recipe and application and is performed inside high-tech conches. The product goes through three separate conching stages for maximum quality. After conching is completed, the liquid chocolate mass is stored in stainless steel tanks heated to approx. 45°C for final processing or delivery.





FROM LIQUID CHOCOLATE TO FINISHED CHOCOLATE PRODUCT

After conching is completed, the liquid chocolate is either sent to storage tanks for delivery in liquid form or is passed on to the tempering and moulding process lines to produce couverture chocolate or chocolate inclusions and decorations.

TEMPERING

Tempering is a carefully controlled process whereby the chocolate is subjected to a heating, cooling and reheating process. This reduces the size of the cocoa butter crystals and gives the chocolate a uniform sheen and crisp bite.

MOULDING

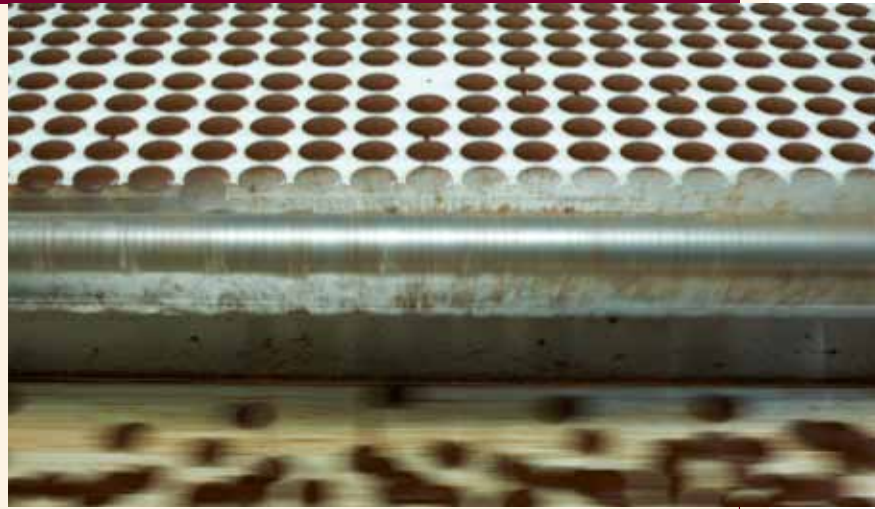
The chocolate is now ready for moulding according to the client's applications. At Altınmarka we supply couverture in the shape of 2.5 and 5 kg chocolate blocks and medium-sized chocolate coins. We also produce a range of chocolate drops, chunks, rolls etc. for inclusion or decoration purposes.

PACKAGING

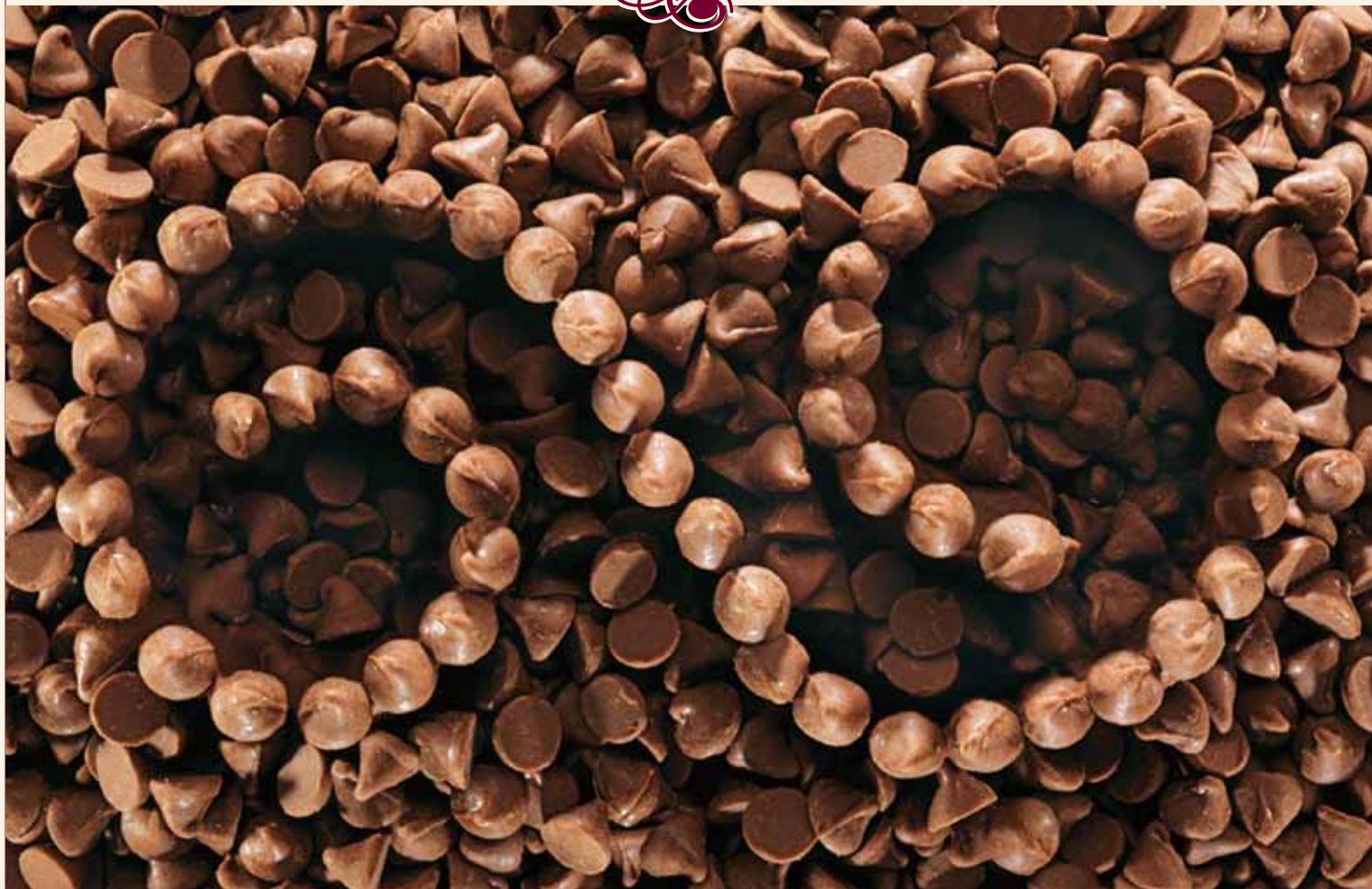
Top quality, appropriate packaging materials and systems are used throughout to package the chocolate product in a range of practical package sizes for easy storage, delivery and use. At delivery, smaller packages are shrink wrapped into larger batches to ensure that all products arrive in perfect condition. Altınmarka also offers specialized, tailor-made packaging solutions.

SPECIALIST CERTIFICATION

At Altınmarka we can also manufacture products in conformity with special legislation, religious rules, directives and regulations.



A BRIEF HISTORY OF CHOCOLATE



1000 BC (APPROX.)

“FOOD OF THE GODS”

Cocoa was cultivated and used by the Maya, Olmec, Toltec and Aztec peoples of Mexico and Central America for over two thousand years. They considered the cocoa tree, the “Food of the Gods Tree” sacred. Probably called “Xocolatl”, they drank it as a bitter, frothy drink made from ground, roasted beans that were mixed with red chilli and other spices. In the 14th century, the Aztecs started to use it also as a form of payment.

1518

EUROPE’S PASSION FOR CHOCOLATE

Although Columbus first discovered cocoa it went unnoticed until the Spanish *conquistador* Cortés brought cocoa to Europe after having conquered Mexico and the Aztecs. The Spanish began to grow cocoa and retained a monopoly over the product for over one hundred years. (The cocoa tree was later introduced to the Caribbean, the East Indies and the Philippines. The two principle producers today, Ghana and the Ivory Coast, adopted cocoa as cash crops in 1879 and 1905, respectively.) In fact, Spain remained the centre for chocolate production and consumption in Europe well into the 18th century. Cocoa started to become popular in Europe when sugar was added and the drink was consumed hot. Chocolate was consumed initially more for its health benefits than as a sweet treat. And although the whole of Europe became engulfed in a “chocolate craze”, it remained an expensive treat that only aristocrats and the very well to do could afford.

1693

CHOCOLATE IN TURKEY

The first mention in historical records of chocolate on Turkish soil (what was then the Ottoman empire) belongs to the 17th century Italian adventurer and traveller *Giovanni Francesco Gemelli Careri* (1651-1725) who is reported to have offered a chocolate drink to a Turkish *Aga* at Smyrna (present-day Izmir) in December 1693. Chocolate remained an imported foreign luxury item for the very few until the foundation of the modern Turkish Republic in 1923, when the founder of the Republic, Mustafa Kemal Atatürk, granted the country's first local chocolate manufacturer, *Lion Melba*, a 10-year tax exemption in order to incentivise local chocolate production. Next to *Lion Melba*, other local manufacturers such as *Giorgos Eleftheropoulos* ("Elit"), *Melopoulos* ("Golden"), *Ethnopoulos* ("Royal"), *Michael Pagiotis* ("Mabel") and *Philip Lenas* ("Baylan") greatly contributed to the development of chocolate and European-style pastry manufacturing in the early Republican era.

18TH CENTURY

MASS PRODUCTION BEGINS

As with almost all other manufactured goods, the Industrial Revolution enabled the mass production of chocolate. New machines and inventions followed each other in quick succession: In 1800, the Frenchman *Antoine Brutus Menier* built the first industrial manufacturing facility (although only for the medicinal use of chocolate), in 1828, the Dutchman *Coenraad van Houten* invented the cocoa press to separate cocoa solids from cocoa butter and thereby revolutionized chocolate production. He also invented the alkalizing process (still called "Dutching" today) that gives cocoa powder a darker colour and milder flavour. Van Houten's invention made the preparation of the chocolate drink much easier and helped further popularize chocolate across Europe.

19TH CENTURY

FROM CHOCOLATE DRINK TO CHOCOLATE BAR

In 1847, British chocolate maker *Joseph Fry* first invented the chocolate bar. Until this point, chocolate had always been consumed as a drink, both by the ancient peoples of Mesoamerica as well as in Europe. Fry's invention made chocolate a sweet treat to be eaten as a portable food without need for further preparation. His chocolate bars became an immediate success and quickly made him the world's leading chocolate manufacturer. The flood gates had been opened: In 1826 in Switzerland, *Philippe Suchard* invented the first chocolate mixing machine, in 1867 *Henri Nestlé* invented powdered milk and partnered with the chocolate manufacturer *Daniel Peter*, who in 1879 combined powdered milk with chocolate to create the very first milk chocolate bar. In the same year, *Rudolphe Lindt* invented the conching machine that turned the previously grainy chocolate into a deliciously creamy mass. These inventions put the Swiss in the forefront of chocolate production, who started to export their fine chocolates across Europe and the world.

20TH CENTURY TO THE PRESENT

THE PEOPLE'S FAVOURITE

For much of its history, chocolate has been an unattainable luxury item for ordinary people, especially for those outside of the developed world. This changed dramatically after World War II and is continuing to change with the spread of global economic development. Today, developed chocolate markets have consumption rates of 8-10 kilos per person. Although Europe and the USA still account for the lion's share of world chocolate production, growth has been confined in recent years mostly to high-end and "origin" chocolates. In contrast, volume growth in developing chocolate markets has been phenomenal. In Turkey, for example, the market has been growing at 15-20% since 2005, attracting almost all major global producers such as Cadbury, Nestlé, Kraft and Unilever to Turkey. The country's major local producers have also grown exponentially and started to become significant regional players in their own right. Almost all across the globe, people now have access to high quality, real chocolate, and its rising popularity in new markets ensures that it will continue to be a great people's favourite everywhere.

ALTINMARKA PRODUCT OVERVIEW

COCOA PRODUCTS

COCOA LIQUOR

Available as liquid or solid. Solid products are packaged in 25 kg packs.

Natural Cocoa Liquor

Alkalized Cocoa Liquor



COCOA BUTTER

Available as liquid or solid. Solid products are packaged in 25 kg packs.

Natural Cocoa Butter

Deodorized Cocoa Butter



COCOA POWDER

Available in 100-250-500-1000 g and 25 kg packs.

Natural Cocoa Powder

(with 10-12%, 12-20% or 20-22% cocoa butter content)

Alkalized Cocoa Powder

(with 10-12%, 12-20% or 20-22% cocoa butter content)





CHOCOLATE PRODUCTS

LIQUID CHOCOLATE

Dark / Milk / White

Delivered via liquid storage tanks.



CHOCOLATE COUVERTURE

Dark / Milk / White

Couverture blocks are available in 2.5 and 5 kg individual packs and 25 kg bulk packs.

Coins are available in 25 kg kraft paper bags.

Couverture Blocks

Couverture Coins



CHOCOLATE INCLUSIONS AND DECORATIONS

Dark / Milk / White

Available in 250 g, 1 kg and 2.5 kg packages and bulk packs of various sizes.

Drops

Chunks

(Glazed, Bake-stable/Normal)

Other

(Sticks, rolls etc.)



COMPOUNDS

COMPOUNDS

Dark / Milk / White

Available in 2.5 kg individual packs and 25 kg bulk packs.

ALTINMARKA GROUP

Altınmarka was first founded in 1992, importing cocoa and coffee for the Turkish market. In 1994, the company set up a high-technology industrial cocoa processing plant on the outskirts of Istanbul to satisfy the growing demand of local manufacturers for high-quality cocoa liquor, cocoa butter and cocoa powder. Since then, the company has continued to grow exponentially, continuing to invest in the most sophisticated technology available with a single-minded focus on quality, reliability and efficiency. The company supplies over 90% of the local market and exports its products to over 50 countries worldwide.

Today, the group is listed among Turkey's top 100 corporations. Its principal companies are ALTINMARKA COCOA, the world's sixth largest industrial cocoa producer and ALTINMARKA CHOCOLATE, the world's second largest industrial chocolate producer for semi-finished chocolate products.

DETAY, a latest-generation chocolate production facility for finished chocolate products, was set up in 2009 servicing the local Horeca market as well acting as an outsourcing partner for local and international brands. The group has also set up support companies for electricity supply, construction and logistics, making it a self-sufficient, vertically integrated conglomerate that can rely largely on its own resources for all critical support processes, ensuring top quality products and services throughout the entire production and supply chain.

The group also includes ALTINKILIÇLAR COFFEE, a leading coffee- roasting and grinding facility supplying high-quality instant, bean and powder coffee products; KAHVE DÜNYASI, Turkey's largest local retail chain of coffee shops with over 90 cafés across the country, and BAYLAN, Turkey's oldest surviving pastry shop and confectionary brand, acquired by Altınmarka and relaunched as a boutique, high-end brand.

COCOA, CHOCOLATE AND COFFEE PROCESSING AND PRODUCTION COMPANIES

ALTINMARKA COCOA

Start of operation: 1994
Production capacity: 100,000 tonnes/year

ALTINMARKA CHOCOLATE

Start of operation: 2005
Production capacity: 140,000 tonnes/year

ALTINKILIÇLAR COFFEE

Start of operation: 2003
Production capacity: 30,000 tonnes/year

DETAY

Start of operation: 2009
Production capacity: 40,000 tonnes/year

**Altınmarka Group Total Production and
Storage Area: 215,000 m²**

SERVICE COMPANIES (Serving group companies only)

ALTINMARKA LOGISTICS

Start of operation: 1994
Fleet: 22 stainless steel, high-tech road tankers, 12 trucks, 9 delivery vans and 2 silobuses for delivery of cocoa and chocolate products in liquid, solid and bulk form.

ALTINYAPI CONSTRUCTION

ALTINMARKA ELECTRICITY COGENERATION

RETAIL OUTLETS

KAHVE DÜNYASI

Start of operation: 2004
Branches: 123 (2014)

BAYLAN

Start of operation: 1923 (relaunched in 2010)
Branches: 2



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