



# A WORLDWIDE TOMATO COMPANY

WITH 40+ YEARS  
OF EXPERIENCE

# HIGH-QUALITY, LOW COST

We strive to produce high-quality, nature-friendly, tasty and safe products at the lowest cost. It is essential for us that all practices in Merko's quality system comply with all applicable legal regulations and management practices.



Tepecik is a state-of-the-art factory in the production of tomato paste and peeled tomatoes (diced tomatoes). The aim of the facility is to achieve high quality with high efficiency for more customer satisfaction and better profitability by using the latest technologies.



## THE MERKO EFFECT 40+ YEARS OF EXPERIENCE

**The main factors that make Merko stand out in terms of raw materials are:**

Implementation of the contract farming model, Using the Sustainable Agriculture Registration System, Providing technical support from variety selection to harvest date, Processing the raw material as soon as possible by making daily harvest planning...

# QUALITY AND SUSTAINABILITY

We use tomatoes, which have become one of the most important raw materials of the world food industry, to ensure that they reach the consumer in the healthiest way without losing their flavor, and we ensure that the desired quality product is obtained by monitoring every stage of production with physicochemical and microbiological analyzes.



As in all Merko operations, the Tepecik factory attaches great importance to the production chain from seed to final product. We believe that quality starts with the farmer.

Therefore, we implement a monitoring and registration process for all farmers and their fields. We use the Sustainable Agriculture Tracking System MUDDY BOOTS program to ensure the highest quality.

# ENVIRONMENTAL SAFE & HEALTHY PRODUCTION



One of our indispensable principles is to follow the necessary regulations for quality, hygiene and safety in all steps of the progressive food processing chain. We aim to bring the safest product by protecting human and environmental health. We carefully select all suppliers in

the production process, by supervising and supporting their system developments. All stages of the process are analyzed with the HACCP product safety system and implemented preventive practices against errors and non-conformities.



## TOMATO PASTE AND SAUCES

All of our products undergo rigorous quality control, with only ripe tomatoes harvested during the optimal season making it to the production line. After washing and sorting, the tomatoes are subjected to enzyme inactivation in Eldorado preheating units. The tomato juice, which is separated from the seeds and peels through a sieving process, undergoes condensation in evaporators to achieve the desired Brix value. The resulting tomato paste is then sterilized in aseptic filling units, cooled, and packaged.

### PASTE TYPES

Cold Break 28/30%, 30/32%, 36/38%

Hot Break 28/30%

### PACKAGING

217 lt Metal Drum  
IBC (Goodpack)



# L L THE TONE



## ASEPTIC DICED TOMATOES

In the production of Aseptic Diced Tomatoes, harvested ripe tomatoes are first checked at the raw material control station and those with the desired characteristics are accepted into the production process. The tomatoes that have passed are taken to the tomato pools and then they are passed through several washing operations. After going through the washing operation, firstly the small ones are calibrated and only the suitable sized ones are fed to the production line. Then, it passes through optical sorting machines and is sorted according to color. Only the good red ones pass into the process line.

### CUT SIZES

10x10 mm (3/8") with or without CaCl2  
13x13 mm (1/2") with or without CaCl2  
16x16 mm (5/8") with or without CaCl2  
19x19 mm (3/4") with or without CaCl2

### PACKAGING

217 lt Metal Drum  
IBC (Goodpack)



# S O F T O M A T



## CANNED WHOLE PEELED TOMATOES

Long tomatoes are sometimes preferred for the production of whole peeled tomatoes. Available on pre-order.



### PACKAGING

2,5 kg (A9) Can / 2,95 kg (10) Can  
800 g Can



## CANNED DICED TOMATOES



### CUT SIZES

10×10 mm (3/8") with or without CaCl2  
13×13 mm (1/2") with or without CaCl2  
16×16 mm (5/8") with or without CaCl2  
19×19 mm (3/4") with or without CaCl2



### PACKAGING

2,5 kg (A9) Can / 2,95 kg (10) Can  
800 g Can / 400 g Can

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## PASSATA & PIZZA SAUCE



**PACKAGING**  
700 g Glass Jar

**PACKAGING**  
4100 g Can

## DRYED TOMATOES

Semi & Sun Dried



**PACKAGING**  
Vacuum bag / 10 kg cartons (bulk)  
Glass jars (from 210 ml to 3000 ml)  
Cans (1/2, 1/1, A9, A10, A12)



# 100% CONTRACT FARMING TO ENSURE THE BEST QUALITY CERTIFICATES

Certificates enable us to sustainably protect quality from seed to the end consumer.

BRCA (British Retail Consortium) Food Safety Certificate with international validity. All stages of production are controlled and a system is created in accordance with ISO-9000 standards at all stages, and production is ensured with Hygiene, Food Safety and HACCP practices.

Halal (Halal) Certificate of conformity with Islamic Rules of all stages of production.

Kosher A certificate of conformity with the Jewish Code of all stages of production.

Sedex 4 Pillar SMETA 6.1 Responsible Sourcing / Ethical Trade Certificate SMETA audit monitors Labour Standards, Health & Safety, Environment and Business Ethics.

Herewith the certification body ARS PROBATA GmbH (being ISO / IEC 17065 accredited for IFS certification and having signed an agreement with IFS Management GmbH) confirms that the processing activities of MERKO GIDA SAN. VE TİC. A.Ş.



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