



About WBT

WBT was established in 1988 to process carob, a crop native to the Mediterranean region of Turkey. In 1991, we expanded into processing herbs such as oregano, laurel, rosemary, and sage, which also grow naturally in the area. By 1993, we had added seeds, including aniseed, cumin seed, and fennel seed, to our product list, all processed in our facility. Most recently, in 2024, we installed a steam distillation machine for essential oil production, further broadening our portfolio.

Since its inception, WBT has been a reliable and leading source for Turkish herbs and spices. Today, we export products to North America, Europe, the Middle East, and Australia. Our dynamic approach, strong relationships, and mutual goals with partners promise even greater success in the future.

Facility

WBT's production facility spans 5000 square meters (55,530 sq ft) in the industrial zone of Antalya, Turkey. Over the years, we have continuously upgraded our processing equipment to meet customer needs and international standards. Our three independently operating processing lines include sifters, mills, air tunnels, destoners, gravity tables, drum cleaners, and magnets. Packing is performed with automatic machines equipped with metal detectors. All operations follow Good Manufacturing Practices (GMP).

Our facility is also **certified to process organic products**, ensuring that our organic production is handled with full compliance with international organic standards.

As of 2025, we have installed solar panels that generate more than enough energy for our operations, making our facility run entirely on **100% green energy**.

Products

We firmly believe that superior products come from superior raw materials. Our location provides access to Turkey's best naturally grown herbs and spices. In recent years, we have also expanded into contract farming with local farmers, ensuring adherence to proper agricultural practices. Our goal is to increase the number of farmers we collaborate with to further improve product quality and traceability.

Our products are not only natural but also **certified organic**, meeting international standards for organic cultivation and processing.

Current product offerings include:

*Herbs & Spices: Oregano, Laurel leaf, Rosemary, Sage, Aniseed, Cumin seed, Fennel seed, Sumac, and more.

*Essential oils via steam distillation:

- ◆ Oregano Oil
- ◆ Sage Oil
- ◆ Laurel Leaf Oil
- ◆ Lavender Oil

By working closely with suppliers and farmers, we ensure consistent quality and deliver only the most superior conventional/organic Turkish herbs and spices to our customers.

Quality Control

WBT operates a comprehensive in-house laboratory to ensure that every product meets the individual specifications of our customers. Both raw and finished products undergo strict monitoring and testing at every stage of production. Our experienced quality control staff oversee compliance with international standards. Packaging, steam sterilisation, and container fumigation can also be arranged according to customer requirements.

Accreditation

Production is carried out in accordance with the **Turkish Food Codex** and certified by Turkish authorities. GMP and GAP programs are rigorously applied. WBT holds internationally recognised certifications, including:

- **FSSC 22000 (Version 6)** – Food Safety System Certification
- **Kosher Certification**
- **Organic Certification**

These certifications reflect our dedication to producing safe, high-quality, conventional/organic, and sustainably sourced products.