



BESLER MILL

Wheat Flour

Farine De Ble

دقيق القمح

Never Changing Quality For Years

BAGUETTE FLOUR LAVASH FLOUR WHOLE WHEAT FLOUR PIZZA FLOUR WHOLE WHEAT FLOUR

BAGUETTE FLOUR LAVASH FLOUR WHOLE WHEAT FLOUR PIZZA FLOUR WHOLE WHEAT FLOUR



SINCE 1992

The Leaded Manufacturer and Exporter of Turkish Flour



OICSMIC 1
SQR-HB-23.036

www.beslerun.com

RETAIL FLOUR



BEŞLER GROUP®



BEŞLER MILL



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BEŞSAN PASTA



www.beslermakarna.com

beş yem

"Paylaşmaya hazırız"



www.besyem.com.tr



BEŞLER Agro

FARIM ÜRÜNLERİ A.Ş.



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ASLI COMPANY



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BEŞLER MILL

Wheat Flour - Farine De Ble - دقيق القمح



PRODUCTION UNIT



FULLY AUTOMATIC PACKAGING UNIT



QUALITY CONTROL LABORATORY



RESEARCH AND PRODUCT DEVELOPMENT LABORATORY



Daily Milling Capacity

2.100 mt
4.700.000 lbs



Vals Plant

99



Wheat Storage Capacity

200.000 tons
441.000.000 lbs



Packaging Capacity

Per / day
1.700 tons
3.750.000 lbs



The Number Of Countries
Beşler Flour Goes

50

PACKAGE TYPES AND WEIGHTS

900 gr

907 gr / 2 lbs

1 kg

2 kg

2,26 / 5 lbs

4 kg

5 kg



KRAFT PAPER ✓



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PACKAGE TYPES AND WEIGHTS

10 kg

15 kg

22,7 / 50lbs

25 kg

45,4 kg / 100 lbs

50 kg



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Our Products

TYPE 550 PREMIUM QUALITY WHEAT FLOUR

Farine de blé de qualité
supérieure type 550

دقيق قمح عالي الجودة نوع 550



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 11,0%
Gluten	min. 27%
Sedimentation	min. 35
Ash	max. 0,55%
Water Absorption	min. 55%
Stability of dough	min. 2 minutes
Energy	100 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



TYPE 650 ALL PURPOSE WHEAT FLOUR

Farine de blé tout
usage type 650

دقيق قمح متعدد الاستخدام نوع 650



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 11,5%
Gluten	min. 27,5%
Sedimentation	min. 35
Ash	max. 0,65%
Water Absorption	min. 55%
Stability of dough	min. 2 minutes
Energy	110 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



FRENCH BAGUETTE FLOUR

Farine de
baguette française

دقيق الرغيف الفرنسي



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,0%
Protein	min. 12,0%
Gluten	min. 27%
Sedimentation	min. 35
Ash	max. 0,65%
Water Absorption	min. 58%
Stability of dough	min. 8 minutes
Energy	100 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



HAMBURGER BREAD FLOUR

Farine de pain
hamburger

دقيق خبز الهامبرغر



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 11,5%
Gluten	min. 27,5%
Sedimentation	min. 35
Ash	max. 0,65%
Water Absorption	min. 55%
Stability of dough	min. 2 minutes
Energy	110 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



CAKES & PASTRIES FLOUR

Farine pour Gâteaux &
Pâtisseries

دقيق الكعك والمعجنات



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 11,0%
Gluten	min. 27%
Sedimentation	min. 35
Ash	max. 0,55%
Water Absorption	min. 55%
Stability of dough	min. 2 minutes
Energy	120 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



SELF RISING FLOUR

Farine auto montante

طحين ذاتي التخمير



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 10,0%
Gluten	min. 27%
Sedimentation	min. 30
Ash	max. 1,80%
Water Absorption	min. 54%
Stability of dough	min. 20 minutes
Energy	125 cm2 (Extensograph)
Organoleptic	Pleasant smell, typical taste & color



Nos Produits

PIZZA FLOUR TYPE 00

Farine à pizza
type 00

طحين البيتزا نوع 00



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 14,5%
Gluten	min. 35%
Sedimentation	min. 40
Ash	max. 0,65%
Water Absorption	min. 58%
Stability of dough	min. 10 minutes
Energy	140 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



PIZZA FLOUR TYPE 01

Farine à pizza
type 01

طحين البيتزا نوع 01



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 12,0%
Gluten	min. 30%
Sedimentation	min. 37
Ash	max. 0,65%
Water Absorption	min. 58%
Stability of dough	min. 10 minutes
Energy	150 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



PIZZA FLOUR GOLD TYPE

Farine à pizza
type or

دقيق البيتزا النوع الذهبي



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 16,0%
Gluten	min. 40%
Sedimentation	min. 45
Ash	max. 0,60%
Water Absorption	min. 60%
Stability of dough	min. 10 minutes
Energy	140 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



HIGH GLUTEN FLOUR

Farine à haute
teneur en gluten

دقيق عالي الغلوتين



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 15,5%
Gluten	min. 40%
Sedimentation	min. 45
Ash	max. 0,65%
Water Absorption	min. 55%
Stability of dough	min. 2 minutes
Energy	120 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



BISCUIT FLOUR

Farine de biscuit

دقيق البسكويت



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 9,0%
Gluten	min. 24%
Sedimentation	min. 20
Ash	max. 0,65%
Water Absorption	min. 54%
Stability of dough	min. 1,5 minutes
Energy	30 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



WAFER FLOUR

Farine de gaufres

دقيق الويفر



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 9,0%
Gluten	min. 24%
Sedimentation	min. 20
Ash	max. 0,65%
Water Absorption	min. 50%
Stability of dough	min. 1,5 minutes
Energy	15 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



منتجاتنا

PITA FLOUR

harina de pita

دقيق بيتا



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 12,0%
Gluten	min. 28,0%
Sedimentation	min. 35
Ash	0,70-0,80
Water Absorption	min. 55%
Stability of dough	min. 2 minutes
Energy	90 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



ATTA FLOUR

Atta (farine

دقيق عطا



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 12,5%
Gluten	min. 27%
Sedimentation	min. 22
Ash	min. 1,20%
Water Absorption	min. 60%
Stability of dough	min. 8 minutes
Energy	80 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



LAVASH FLOUR

Farine de lavash

دقيق لافاش



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 11,5%
Gluten	min. 28,0%
Sedimentation	min. 33
Ash	max. 0,65%
Water Absorption	min. 58%
Stability of dough	min. 2 minutes
Energy	50 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



TANDOOR FLOUR

Farine de tandoor

دقيق التنور



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 12,5%
Gluten	min. 28%
Sedimentation	min. 28
Ash	max. 1,20%
Water Absorption	min. 58%
Stability of dough	min. 2 minutes
Energy	70 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



WHOLE WHEAT FLOUR

Farine de blé entier

دقيق القمح الكامل



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 12,5%
Gluten	min. 27%
Sedimentation	min. 22
Ash	min. 1,20%
Water Absorption	min. 60%
Stability of dough	min. 8 minutes
Energy	75 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell



BAKLAVA FLOUR

Farine de Baklava

دقيق البفلاوة



PHYSICAL AND CHEMICAL PROPERTIES

Humidity	max. 14,5%
Protein	min. 13,5%
Gluten	min. 31%
Sedimentation	min. 30%
Ash	max. 0,65%
Water Absorption	min. 60%
Stability of dough	min. 8 minutes
Energy	110 cm2 (Extensograph)
Organoleptic	The product has a unique taste and smell

