MC SARIKAYA

PRODUCT CATALOG

Bringing Turkey's agricultural strength to the world's tables

Since the 1940s

www.mcsarikayagida.com
info@mcsarikayagida.com

MC SARIKAYA GIDA

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MC SARIKAYA GIDA

About Us

MC Sarıkaya Gıda is a fresh fruit and vegetable trading company backed by generations of family experience reaching back to the 1940s, supplying carefully selected produce from Turkey's most fertile growing regions to domestic and international markets. Our story stretches from handcart trading in Istanbul's historic wholesale markets to today's cold-chain export operation; Gül Tarım Ürünleri, which carries the family's roots, still operates at unit No: 304 of the Istanbul Bayrampaşa Fruit and Vegetable Market.

Today we ship 169 varieties across 38 products from 34 growing regions, each checked for caliber, ripeness, and visual quality and packed to market specification. An unbroken cold chain, flexible transport-mode planning (road, sea, air, or combined), and on-time delivery are the fixed standards of every shipment. From Russia and the CIS to the Middle East, the Gulf, and Europe, we aim to build long-term partnerships based on trust.

A wide supply network spanning Turkey's diverse production regions keeps our product range and supply continuity secure year-round.

CERTIFICATIONS

ISO 9001 2015

ISO 22000 2018

50+	38	169	34
Years of Experience	Products	Varieties	Sourcing Regions

FIVE STEPS FROM FIELD TO TABLE

01	02	03	04	05
Sourcing	**Quality Control**	**Packing**	**Cold Chain**	**Shipment**

MC SARIKAYA GIDA

Our Quality Control Process

Every product passes through multiple inspection steps, from the supply region all the way to shipment. This process safeguards the product's freshness and compliance with standards:

1

Sourcing & Selection

Products from our grower partners are assessed at the source for ripeness and compliance with visual standards.

2

Sizing & Grading

Products are classified by size, color, and degree of ripeness against the Extra, Class I, and Class II categories in the Codex Alimentarius and UNECE fresh produce marketing standards.

3

Standards-Compliant Packaging

Each product is packed with product-specific packaging suited to fresh fruit and vegetable trade requirements for its destination market.

4

Cold Chain & Storage

Products are kept in cold storage until shipment; transport is carried out in reefer containers with an uninterrupted cold chain.

MC SARIKAYA GIDA

Sustainability

To us, sustainability means acting responsibly at every step of the supply chain: building fair relationships with our grower partners, reducing post-harvest losses, and contributing to the rural economy.

1

Responsible Sourcing

We build long-term, fair-trade relationships with our grower network across Turkey's diverse production regions.

2

Reducing Food Loss

We aim to minimize post-harvest losses through correct temperature control and standards-compliant packaging.

3

Contributing to the Local Economy

We support rural employment and grower income by working with family-run farms across generations.

4

Responsible Resource Use

We favor grower partners who use water and soil resources efficiently.

MC SARIKAYA GIDA

Traceability

We offer a traceable supply chain by recording the source and journey of every shipment. Each batch is matched to its supply region and shipment records so the product's journey can be tracked end to end.

1

Sourcing & Region

The product is matched to the growing region it was sourced from.

2

Batch Number & Quality Control

Each batch is sized under its own batch number and passes quality control.

3

Cold Chain Record

Cold storage and reefer transport are reported with a temperature data logger on request.

4

Documented Delivery

The product reaches its destination with a phytosanitary certificate, invoice, and packing list.

MC SARIKAYA GIDA

Our Domestic and Export Markets

In the Turkish domestic market we supply supermarkets and retail chains on a regular basis; alongside this we are active in export markets, primarily Russia, the Middle East/Gulf countries, and European/global markets, and we are open to international partnerships.

1

Turkish Domestic Market

Weekly supply to supermarkets and retail chains, packed to fixed caliber and brand standards; private label available on request.

2

Europe & Balkans

Mainly refrigerated road transport; preparation to the caliber and labeling standards of retail chains.

3

Russia & CIS

The largest traditional market for Turkish fresh produce; high-volume, regular shipment demand in citrus, tomatoes, and grapes.

4

Middle East & Gulf

Strong demand in citrus and stone fruit; road, sea reefer, or air cargo combinations depending on route and product.

5

Distant Markets

Mainly reefer container shipments to Far East Asia and other overseas markets, supported by air cargo depending on product and deadline.

Shipment Practices

→ Refrigerated truck loading: roughly 20-22 tons / 33 euro pallets

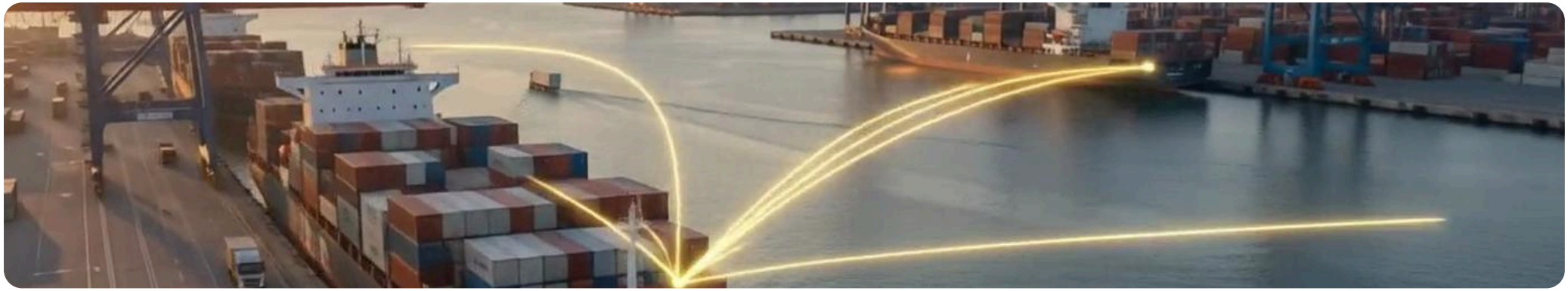
→ 40' reefer container: 20-23 pallets depending on product, with temperature logging

→ Minimum order: 1 pallet per product

→ Flexibility across EXW, FOB, CIF, and DAP terms

→ Private label packaging to buyer specification

→ Open to EDI (electronic data interchange) integration for corporate buyers



MC SARIKAYA GIDA

Our Shipment Standards

Preserving the freshness of fresh fruit and vegetables from source to destination is at the heart of our shipment planning.

1

Palletizing

80×120 cm EUR and 100×120 cm ISO pallets; corner boards and strapping.

2

Cold Chain

Pre-cooling and carriage at –1 to 14°C by product group; temperature data logger reporting on request.

3

Capacities

Refrigerated truck roughly 20-22 tons / 33 euro pallets; 40' reefer container 20-23 pallets by product.

4

Transport Mode Planning

The transport mode is never fixed; refrigerated road, sea reefer, air cargo, or combined transport are weighed together based on destination, shelf life, and delivery deadline.

Citrus

4 products · 35 varieties

CITRUS

Mandarin

Miho Wase, Okitsu, Primasol, Satsuma, Dobashi Beni, Clementine, Fremont, Robinson, Nova, W.Murcott, Minneola, Tango

The mandarin's homeland is Southeast Asia; citrus trees that reached the Mediterranean coast during the Ottoman era gradually became an indispensable part of Turkey's winter fruit culture.

REGIONS

Mersin, Adana, Hatay, Antalya, İzmir

SEASON WINDOW

September – April

J F M A M J J A S O N D

HS CODE

0805.21 (mandarin/satsuma) / 0805.22 (clementine) / 0805.29 (Minneola/tangelo)

TYPICAL BRIX

10-13° (typical)

TRANSPORT TEMPERATURE

5-8°C

Growing & Harvest

Mandarins are grown in open-field orchards along the Mediterranean coastal belt, where mild winters and long hours of sunshine reduce the risk of frost; greenhouse cultivation is not common for citrus. It typically takes a few years after planting before a tree bears its first meaningful crop, with full yields following as the tree matures. Fruit is picked by hand with clippers to avoid bruising and protect the peel, with each variety harvested within its own ripeness window based on peel color and sugar-acid balance.

Uses & Applications

Mandarins are grown mainly for fresh table consumption; their easy-peel habit and seedless varieties make them a convenient eating fruit, and they are also used in desserts, salads, and juice. Export buyers generally look for uniform size, glossy peel, and good shelf life; cold storage and careful handling after harvest are key to keeping the peel and fruit quality intact.

Sizes & Calibers

Size Code (mm)	Range
1-XXX	78 mm and above
1 / 1-X	63-74 mm
2	58-69 mm
4	50-60 mm
5	46-56 mm
7	41-48 mm
8	39-46 mm
10	35-42 mm

Packaging Options

5 kg corrugated carton
Ventilated, palletized shipping

40×30×18 cm carton
10 kg net, 100 boxes on a 100×120 cm pallet

10/15 kg carton or mesh bag
Bulk shipment on a 100×120 cm pallet

1-2 kg retail mesh or flow-pack
Shelf-ready packing on request

Featured Varieties

Miho Wase
Very early season, Satsuma type

J F M A M J J A S O N D

Okitsu
Early season, Satsuma type

J F M A M J J A S O N D

Primasol
Early season, low-seed

J F M A M J J A S O N D

Satsuma
Thin-skinned, seedless

J F M A M J J A S O N D

Dobashi Beni
Deep orange-red peel, Satsuma type

J F M A M J J A S O N D

Clementine
Easy-peeling, seedless

J F M A M J J A S O N D

Fremont
Clementine x Ponkan cross, mid-season

J F M A M J J A S O N D

Robinson
Clementine x Orlando tangelo cross, early season

J F M A M J J A S O N D

Nova
Orange-red peel

J F M A M J J A S O N D

W.Murcott
Late season, intensely sweet

J F M A M J J A S O N D

Minneola
Tangelo (mandarin×grapefruit); distinctive necked shape

J F M A M J J A S O N D

Tango
Seedless, very late season

J F M A M J J A S O N D

CITRUS

Lemon

Mayer, Interdonato, Lamas, Kutdiken, Eureka, Lime

Lemon trees have been grown along Turkey's coasts for centuries under the generous sun of the Mediterranean climate; being one of the few fruits that can be harvested year-round gives it a special place in exports.

REGIONS
Mersin, Adana, Antalya, Muğla, Hatay

SEASON WINDOW
August – June

J	F	M	A	M	J	J	A	S	O	N	D
■	■	▫	▫	▫	▫		▫	■	■	▫	■

HS CODE
0805.50

TYPICAL BRIX
By juice yield, not Brix

TRANSPORT TEMPERATURE
10-14°C

Growing & Harvest

Lemons are among the most cold-sensitive citrus types, so they are grown in open-field orchards along the coastal strip where frost risk is lowest and the sea helps moderate winter temperatures. A distinctive trait of the lemon tree is that it flowers more than once a year, which is why different varieties come to harvest in different months. Fruit is picked by hand, with peel color and firmness serving as the main indicators of readiness.

Uses & Applications

Beyond fresh table use, lemon is one of the most versatile citrus fruits in the kitchen, with both its juice and zest used in salads, drinks, marinades, and desserts. It is also processed industrially into lemon juice and essential oils. Export markets generally favor firm-skinned, juicy fruit with good shelf life; properly stored after harvest, lemons keep fresh for a comparatively long time next to many other fruits.

Sizes & Calibers

Size Code (mm)	Range
0	79-90 mm
1	72-83 mm
2	68-78 mm
3	63-72 mm
4	58-67 mm
5	53-62 mm
6	48-57 mm
7	45-52 mm

Packaging Options

40×30×18 cm carton
10 kg net, 100 boxes on a 100×120 cm pallet

38.7×29.2×29.6 cm telescopic box
15 kg net, common alternative format in international markets

0.5-1 kg retail net
Shelf-ready packing on request

Featured Varieties

Mayer
The season's earliest lemon, thin-skinned

J	F	M	A	M	J	J	A	S	O	N	D
							▫	■	▫		

Interdonato
Early season

J	F	M	A	M	J	J	A	S	O	N	D
								▫	■	▫	

Lamas
Winter season, harvested between November and February

J	F	M	A	M	J	J	A	S	O	N	D
■	▫									▫	■

Kutdiken
Turkey's most widely grown lemon variety; supplied from cold storage into early summer

J	F	M	A	M	J	J	A	S	O	N	D
▫	■	▫	▫	▫	▫					▫	■

Eureka
Autumn-winter harvest lemon variety

J	F	M	A	M	J	J	A	S	O	N	D
■	■	▫							▫	▫	■

Lime
A separate species (Citrus latifolia); distinct from lemon, supplied mainly autumn-winter

J	F	M	A	M	J	J	A	S	O	N	D
▫	▫								▫	▫	▫

CITRUS

Orange

Washington Navel, Navelina, Fukumoto, Cara Cara, Moro, Finike, Navelate, Valencia, Lane Late, Yafa (Shamouti)

The orange reached the Mediterranean via Old World trade routes; today the Mersin and Adana coastal strip is among Turkey's leading orange production regions.

REGIONS
Mersin, Adana, Antalya, Hatay

SEASON WINDOW
October – June

J F M A M J J A S O N D

HS CODE
0805.10

TYPICAL BRIX
9-13° (typical)

TRANSPORT TEMPERATURE
3-7°C

Growing & Harvest

Orange trees are grown in open-field orchards on coastal plains where mild Mediterranean winters meet hot summers; sites with low frost risk and long sun exposure are preferred for new plantings. The trees begin bearing fruit within a few years of planting and are long-lived, with yields increasing over time. Harvest is done by hand; because peel color does not always match internal ripeness exactly, picking time is usually confirmed with brix (sugar) and acidity measurements.

Uses & Applications

Oranges are grown for both fresh table consumption and the juicing industry; seedless navel types like Washington Navel and Navelina go mostly to the fresh market, while late-season varieties like Valencia serve both table use and juice pressing. For fresh export, glossy, blemish-free peel and consistent sizing are key criteria; cold storage and careful handling after harvest help the fruit stay fresh over long-distance shipments.

Sizes & Calibers

Size Code (mm)	Range
0	92-110 mm
2	84-96 mm
4	77-88 mm
6	70-80 mm
7	67-76 mm
9	62-70 mm
11	58-66 mm
13	53-60 mm

Packaging Options

40×60×18 cm carton
Washington 12 kg (50 boxes on a 100×120 cm pallet) or Navelina/Finike 16 kg (50 boxes)

30×50×25 cm carton
Valencia 15-16 kg net, 56 boxes on a 100×120 cm pallet

30×50×22 cm plastic case
14 kg net, 64 cases on a 100×120 cm pallet

20×33×15.5 cm small carton
3.65 kg net, 198 boxes on a 100×120 cm pallet

Ventilated telescopic box (15-16 kg)
Common alternative format in international markets

1-2 kg retail net
Shelf-ready packing on request

Featured Varieties

Washington Navel
Navel, seedless

J F M A M J J A S O N D

Navelina
Early season

J F M A M J J A S O N D

Fukumoto
Early navel; deeply colored rind

J F M A M J J A S O N D

Cara Cara
Pink-red fleshed navel; high shelf appeal

J F M A M J J A S O N D

Finike
Washington Navel selection, Turkish PDO status

J F M A M J J A S O N D

Moro (Blood Orange)
Red-fleshed blood orange; midwinter harvest

J F M A M J J A S O N D

Navelate
Late navel; holds quality on the tree for months

J F M A M J J A S O N D

Valencia
Late season, table and processing use

J F M A M J J A S O N D

Lane Late
Very late season, navel

J F M A M J J A S O N D

Yafa (Shamouti)
Classic seedless table variety, mid-season

J F M A M J J A S O N D

CITRUS

Grapefruit

Star Ruby, Ruby Red, Rio Red, White Marsh, Henderson, Flame, Duncan

Grapefruit, introduced to the Mediterranean region in the early 20th century, is today an important part of Turkey's citrus export portfolio.

REGIONS
Mersin, Adana, Hatay, Antalya

SEASON WINDOW
November – April

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■	■							■	■

HS CODE
0805.40

TYPICAL BRIX
8-11° (typical)

TRANSPORT TEMPERATURE
12-14°C

Growing & Harvest

Grapefruit needs a higher heat accumulation than other citrus types, so in Turkey it is grown mainly in open-field orchards along the hottest, longest-summer stretches of the Mediterranean coast. The trees tend to be larger and more imposing than other citrus varieties. Fruit is picked by hand; for red-fleshed varieties, the depth of internal color and the sugar-acid balance are the main criteria used to judge harvest timing.

Uses & Applications

Grapefruit is grown primarily for fresh table consumption; it is commonly halved and eaten as a breakfast fruit, and also used in juices and salads. Red-fleshed varieties are favored in the fresh market for their vivid color and comparatively sweeter profile, while white-fleshed varieties are prized for their sharper, more classic grapefruit flavor. Export markets typically call for large-caliber, firm-skinned fruit; cold storage after harvest helps preserve grapefruit's relatively long shelf life.

Sizes & Calibers

Size Code (mm)	Range
0	139 mm and above
1	109-139 mm
3	93-110 mm
4	88-102 mm
5	84-97 mm
6	81-93 mm
8	73-85 mm
9	70-80 mm

Packaging Options

40×60×18/21 cm carton
15 kg net, 45-50 boxes on a 100×120 cm pallet

30×50×22 cm plastic crate
14 kg net, 64 crates per 100×120 cm pallet

Ventilated telescopic carton (15-20 kg)
Common alternative format in international markets

1-2 kg retail net
Shelf-ready packing on request

Featured Varieties

Star Ruby
Red flesh

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■								■	■

Ruby Red
Red-pink flesh, original Texas red grapefruit

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■									■

Rio Red
Red flesh, sweet

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■									■

White Marsh
White flesh, seedless

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■									■

Henderson
Earlier-maturing red-fleshed variety, December-January

J	F	M	A	M	J	J	A	S	O	N	D
■										■	■

Flame
Red flesh, seedless; mid-to-late season, December-February

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■								■	■

Duncan
White flesh, classic seeded variety; winter–early spring season

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■	■								

Fruits

19 products · 97 varieties

FRUITS

Cherry

0900 Ziraat, Early Burlat, Lapins, Napoleon, Kordia, Regina

The cherry evolved across a range spanning Anatolia and the Caucasus; the Black Sea coastal city of ancient Kerasos (present-day Giresun) is traditionally regarded as the origin of the fruit's Latin name, 'cerasum,' and the region has been an important waypoint in the cherry's spread to Europe since Roman times.

REGIONS
Manisa, İzmir, Bursa, Isparta, Konya

SEASON WINDOW
May – August

J	F	M	A	M	J	J	A	S	O	N	D
				■	■	■	■				

HS CODE
0809.29

TYPICAL BRIX
14-16° minimum at harvest, higher at full maturity

TRANSPORT TEMPERATURE
–0.5 to 0.5°C

Growing & Harvest

Cherry trees need winter chilling and are sensitive to late spring frosts, so growers favor locations in Manisa, İzmir, Bursa, and Konya that get cold enough in winter yet carry relatively low frost risk during flowering. Harvest starts earlier in lowland orchards and later at higher elevations, which allows the same variety to be picked in succession across regions and stretches out the overall season. Because cherries stop sweetening once picked and can crack in the rain, they are hand-picked directly from the tree once they reach full color and flavor.

Uses & Applications

Cherries are consumed mostly fresh; firm-fleshed, large-sized varieties hold up better through the cold chain. Beyond fresh eating, cherries are also used for compotes and preserves. Rapid post-harvest cooling (pre-cooling) is an important step for preserving fruit firmness and freshness.

Sizes & Calibers

Caliber (mm)	Range
17-20 mm	Class I-II minimum caliber
20-22 mm	Standard caliber
22-24 mm	Medium-large caliber (Large)
24-26 mm	Large caliber (Extra Large)
26-28 mm	Extra-large caliber (Jumbo)
28-30 mm+	Premium caliber (Extra Jumbo), rising market demand

Packaging Options

5 kg perforated carton box
Standard wholesale format, approx. 30×40×13.5 cm

2×2.5 kg divided carton
Mid-tier/gift segment

250/350/500 g punnet
On request, multi-pack in a master carton

Featured Varieties

Early Burlat
Early variety that opens the season

J	F	M	A	M	J	J	A	S	O	N	D
				■	■						

0900 Ziraat
Harvested earlier in lowland areas, later in highland areas

J	F	M	A	M	J	J	A	S	O	N	D
				■	■	■	■				

Napoleon
Firm flesh, late season

J	F	M	A	M	J	J	A	S	O	N	D
					■	■					

Lapins
Late season, self-fertile, relatively crack-resistant

J	F	M	A	M	J	J	A	S	O	N	D
					■	■	■				

Kordia
Late season, firm flesh, export standard

J	F	M	A	M	J	J	A	S	O	N	D
					■	■	■				

Regina
Among the latest-harvested varieties, crack-resistant

J	F	M	A	M	J	J	A	S	O	N	D
					■	■	■				

FRUITS

Fig

Bursa Black, Bardacık

The fig has grown in the fertile soils of the Aegean region for thousands of years; fresh fig is a delicate, short-shelf-life summer fruit that calls for careful harvesting and rapid cooling.

REGIONS
İzmir, Muğla, Bursa, Aydın

SEASON WINDOW
July – October
J F M A M J J A S O N D

HS CODE
0804.20

TYPICAL BRIX
12-20° (typical)

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

The fig tree adapts well to hot, semi-arid climates and can produce a good yield even with limited irrigation; the hot summers and well-drained soils of İzmir, Muğla, Bursa, and Aydın suit fresh fig production. Fruit is hand-picked, generally every few days during the harvest season, once it has fully ripened on the tree. Because fresh figs are a very delicate fruit, careful handling is needed during harvest and transport.

Uses & Applications

Fresh fig is a delicate, short-shelf-life fruit meant for quick consumption; it is eaten on its own and also used in fruit platters, salads, and some desserts. Because of its short shelf life, rapid cooling after harvest and an unbroken cold chain are key to preserving fruit quality.

Sizes & Calibers

Size Uniformity (in-package diameter spread)	Range
Layer-packed	Maximum 5 mm diameter spread
Bulk-packed	Maximum 10 mm diameter spread

Packaging Options

20×30 cm single-layer tray
750 g net (8-16 pieces), 10 trays per carton, palletized shipping

200 g-1 kg retail punnet/tray
Shelf-ready packing on request, multi-pack cartons

30×40×7 cm single-layer carton box
2.3 kg net, export wholesale alternative

2.5-12.5 kg wholesale carton
Some formats with an acetate window, for wholesale market shipment

Featured Varieties

Bursa Black
Suitable for fresh consumption, Turkey's leading fresh export variety
J F M A M J J A S O N D

Bardacık
İzmir local variety, pear-shaped, thin-skinned; strictly for fresh consumption
J F M A M J J A S O N D

FRUITS

Apricot

Hasanbey, Alyanak, Sekerpare, Ninfa, Tomcot, Kabaasi, Hacihaliloglu, Soganci

The apricot spread from Central Asia to Anatolia via the Silk Road; Malatya and its surroundings are today regarded as one of the world's most important apricot-growing centers. The dry, sunny climate of the Euphrates Valley has offered ideal conditions for apricot cultivation for centuries, making the region a world leader in both table and dried apricots.

REGIONS
Malatya, Mersin, Kahramanmaraş, Antalya, Isparta

SEASON WINDOW
May – August
J F M A M J J A S O N D

HS CODE
0809.10

TYPICAL BRIX
10°+ (typical)

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

Apricot trees flower early and are therefore sensitive to late spring frosts; Malatya's continental climate, with cold winters that supply the chilling hours the trees need and hot, dry summers, provides favorable conditions for apricot growing; Bursa is a complementary production region. In orchards stretching along the Euphrates Valley, fruit is generally hand-picked in several passes once it reaches full color and flavor; because apricots ripen only to a limited extent after picking, harvest timing has a direct effect on fruit quality. Their soft texture calls for careful handling during picking and packing.

Uses & Applications

Malatya apricots supply both fresh consumption and the region's world-famous dried apricot production; table varieties are grown mainly for fresh eating, while apricots are also widely processed into jam, marmalade, juice, and especially dried apricots. Because ripe apricots are a delicate fruit, getting them to the consumer quickly through the cold chain is important for preserving fresh quality.

Sizes & Calibers

Caliber (mm)	Range
C	30-35 mm
B	35-40 mm
A	40-45 mm
AA	45-50 mm
AAA	50-55 mm
AAAA	55-60 mm

Packaging Options

30×50×10 cm single-layer carton
2-3 kg net, 144 boxes on a 100×120 cm pallet

17×26×10 cm small carton
2 kg net, 378 boxes on a 100×120 cm pallet

30×40×14 cm single-layer tray box
5 kg net, preferred alternative in international markets to prevent bruising

5-10 kg large carton
Wholesale shipment format

Featured Varieties

Hasanbey
Malatya's leading table apricot variety
J F M A M J J A S O N D

Ninfa
Very early; opens the Mediterranean season
J F M A M J J A S O N D

Alyanak
Early-mid season; large table variety with a red blush
J F M A M J J A S O N D

Sekerpare
Local variety, high sugar
J F M A M J J A S O N D

Tomcot
International early variety
J F M A M J J A S O N D

Kabaasi
Native Malatya variety; dual-purpose
J F M A M J J A S O N D

Hacihaliloglu
Malatya's most widely planted variety; mainly for drying
J F M A M J J A S O N D

Soganci
Native Malatya variety, large and fleshy
J F M A M J J A S O N D

FRUITS

Pomegranate

Hicaznar, Ernar, Wonderful, Beynarı, Fellahyemez, Katırbaşı, Lefan

The pomegranate is regarded as a symbol of abundance and fertility in Anatolia and the ancient cultures of the surrounding region; it is one of the oldest fruits of the area.

REGIONS
Mersin, Antalya, Muğla, Adana

SEASON WINDOW
August – February

J	F	M	A	M	J	J	A	S	O	N	D
■	■						■	■	■	■	■

HS CODE
0810.90

TYPICAL BRIX
12-16° (typical)

TRANSPORT TEMPERATURE
7°C

Growing & Harvest

The pomegranate tree is highly drought-tolerant and thrives in hot, semi-arid climates, which makes the warm plains of Mersin and Antalya well suited to its cultivation. Fruit is harvested once the rind darkens and the arils reach an adequate sugar level; since pomegranates do not continue ripening after picking, they must be hand-picked at the right time. Keeping irrigation well balanced is one of the key practices growers use to prevent the rind from splitting.

Uses & Applications

Pomegranates are eaten fresh and also processed into pomegranate juice and pomegranate molasses; tarter varieties are traditionally preferred for producing the sour molasses used in salads and as a sauce in cooking. The arils keep well in cold storage, which allows a consumption and export window that extends into the winter.

Sizes & Calibers

Caliber (diameter / weight)	Range
E	40-50 mm, 125-200 g
D	51-60 mm, 201-300 g
C	61-70 mm, 301-400 g
B	71-80 mm, 401-500 g
A	81 mm+, 501 g+

Packaging Options

30×50×13 cm single-layer carton
4-5 kg net, 112-120 boxes on a 100×120 cm pallet

40×30×18/20 cm carton box
9-10 kg net, wholesale/bulk shipment alternative

Modified atmosphere packaging (MAP)
Shelf-life-extending option on request

Featured Varieties

Ernar
Early variety; opens the season in August

J	F	M	A	M	J	J	A	S	O	N	D
							■	■	■		

Hicaznar
Dark red, sweet-tart, main export variety; shipped from storage into January

J	F	M	A	M	J	J	A	S	O	N	D
■									■	■	■

Wonderful
The standard variety of world markets; late season, stores well

J	F	M	A	M	J	J	A	S	O	N	D
■	■								■	■	■

Beynarı
Large-grained, local variety

J	F	M	A	M	J	J	A	S	O	N	D
									■	■	■

Fellahyemez
Lightly tart, traditional table variety

J	F	M	A	M	J	J	A	S	O	N	D
									■	■	■

Katırbaşı
Large-grained, local variety

J	F	M	A	M	J	J	A	S	O	N	D
									■	■	■

Lefan
Sweet, local variety

J	F	M	A	M	J	J	A	S	O	N	D
									■	■	■

FRUITS

Peach

Redhaven, Flat Peach, Cardinal, Monroe

The peach reached Anatolia from China via Silk Road trade; Bursa's climate proved so well suited to this fruit that in 2024 'Bursa Peach' received EU geographic-indication registration. Çanakkale's Lapseki district, protected under the 'Lapseki Peach' geographic indication, lies in Çanakkale, Turkey's leading peach province in the latest TÜİK figures with roughly a fifth of national output; Lapseki grows about 70% of the province's crop.

REGIONS
Bursa, Mersin, Antalya, Çanakkale

SEASON WINDOW
May – September

J	F	M	A	M	J	J	A	S	O	N	D

HS CODE
0809.30

TYPICAL BRIX
8°+ (EU min)

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

Peach trees do well in temperate climates that get enough winter chilling but are sheltered from spring frosts; the differing climates of Çanakkale (especially Lapseki), Bursa, Mersin, and Antalya allow early- and late-season varieties to be harvested in succession. Fruit shows ripeness through a shift in ground color and a slight softening of the flesh; since peaches ripen only to a limited degree after picking, they are generally hand-picked in several passes at the right time. Their soft, delicate structure requires careful handling during harvest.

Uses & Applications

Peaches are mainly grown for fresh consumption, and are also used for compotes, preserves, and juice production. Firm-fleshed varieties that travel well are favored for export and long-distance shipping, while softer varieties are generally directed to local fresh markets. Cold-chain handling after harvest is key to preserving fruit firmness and freshness.

Sizes & Calibers

Caliber (mm / g)	Range
D	51-56 mm, 65-85 g
C	56-61 mm, 85-105 g
B	61-67 mm, 105-135 g
A	67-73 mm, 135-180 g
AA	73-80 mm, 180-220 g
AAA	80-90 mm, 220-300 g
AAAA	90 mm+, 300 g+

Packaging Options

30×50×10 cm single-layer carton
2-3 kg net, 144 boxes on a 100×120 cm pallet

17×26×10 cm small carton
1-1.5 kg net, 378 boxes on a 100×120 cm pallet

Featured Varieties

Redhaven
Main export variety, good for transport, firm and juicy flesh

J	F	M	A	M	J	J	A	S	O	N	D

Flat Peach
Flattened/disc-shaped, high sugar content, firm and juicy flesh, resistant to transport

J	F	M	A	M	J	J	A	S	O	N	D

Cardinal
Early season variety

J	F	M	A	M	J	J	A	S	O	N	D

Monroe
Late season, yellow-fleshed variety

J	F	M	A	M	J	J	A	S	O	N	D

FRUITS

Nectarine

Independence, Armking, Venus, Big Top, Orion, Gransun

The nectarine, a fuzz-free variant of the peach, has been grown for centuries; Turkey's temperate-climate regions offer ideal conditions for this fruit.

REGIONS
Bursa, Mersin, Antalya, Manisa, Çanakkale

SEASON WINDOW
May – September

J	F	M	A	M	J	J	A	S	O	N	D

HS CODE
0809.30

TYPICAL BRIX
8°+ (EU min)

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

Nectarines share the same growing requirements as peaches; a temperate climate, adequate winter chilling, and well-drained soil support good yields in orchards across Çanakkale, Bursa, Mersin, Antalya, and Manisa; Mersin holds the largest share of Turkey's nectarine output, with Çanakkale among the top three (TÜİK). Because its skin is fuzz-free, the fruit can be somewhat more prone to scuffing and sunburn than peaches, so careful handling during harvest and packing matters. Fruit ripens as its ground color shifts, and is generally hand-picked in several passes.

Uses & Applications

Nectarines are consumed mainly fresh; their sweet, aromatic character also lends itself to fruit salads, desserts, and, to a lesser extent, compotes. Compared to peaches, their thinner, glossy skin makes them easy to wash and eat skin-on. Cold-chain storage after harvest is important for preserving freshness.

Sizes & Calibers

Caliber (mm / g)	Range
D	51-56 mm, 65-85 g
C	56-61 mm, 85-105 g
B	61-67 mm, 105-135 g
A	67-73 mm, 135-180 g
AA	73-80 mm, 180-220 g
AAA	80-90 mm, 220-300 g
AAAA	90 mm+, 300 g+

Packaging Options

30×50×10 cm single-layer carton
2-3 kg net, 144 boxes on a 100×120 cm pallet

17×26×10 cm small carton
1-1.5 kg net, 378 boxes on a 100×120 cm pallet

Featured Varieties

Independence
Early season, yellow-fleshed

J	F	M	A	M	J	J	A	S	O	N	D

Armking
Early season variety, harvested in the third week of June in Bursa

J	F	M	A	M	J	J	A	S	O	N	D

Venus
Freestone (pit separates easily), late season, grown in the Bursa region

J	F	M	A	M	J	J	A	S	O	N	D

Big Top
Vivid red skin, mid-season; one of the world's most widely planted nectarine varieties

J	F	M	A	M	J	J	A	S	O	N	D

Orion
Large-fruited, late season variety

J	F	M	A	M	J	J	A	S	O	N	D

Gransun
Yellow-fleshed, early-season export variety

J	F	M	A	M	J	J	A	S	O	N	D

FRUITS

Grapes

Cardinal, Victoria, Alphonse Lavallée, Sultana Seedless, Razaki, Antep Karasi, Red Globe, Crimson Seedless, Yalova Incisi, Trakya Ilkeren

Anatolia is one of the oldest centers of viticulture in the world; grape-growing culture began on these lands thousands of years ago and has continued to the present day.

REGIONS
İzmir, Manisa, Denizli, Gaziantep, Tekirdağ

SEASON WINDOW
June – November
J F M A M J J A S O N D

HS CODE
0806.10

TYPICAL BRIX
14-17.5° (varies by variety)

TRANSPORT TEMPERATURE
–0.5 to 0°C

Growing & Harvest

In the Aegean region, vineyards are typically trained on wire trellis systems, which let the bunches catch the sun and improve air circulation, supporting berry size and color development. The hot, dry summers and well-drained soils of İzmir and Manisa provide favorable conditions for table grapes. Local varieties such as Antep Karasi, by contrast, are native to the continental climate of Gaziantep and its surroundings, while Tekirdağ supplies the Thracian growing region. Harvest is done by hand, based on the sugar content and color development of the berries in each bunch; because grapes do not continue accumulating sugar after picking, harvesting at the right stage of ripeness is critical for flavor and shelf life.

Uses & Applications

Most table grape varieties are grown for fresh consumption; some seedless and local varieties are also dried into raisins or processed into grape molasses and grape juice. Cold-chain storage after harvest plays an important role in preserving bunch freshness and berry firmness.

Sizes & Calibers

Bunch Weight	Range
75 g+	Minimum bunch weight for Extra / Class I
<75 g	Class II or single-serve pack only

Packaging Options

4.5 kg perforated corrugated carton
400×300×121 mm, ventilated; an SO2 generator pad (fast-release on top, slow-release on the bottom) can be added inside the box to extend shelf life.

5 kg perforated plastic crate
600×400×90 mm, palletized shipping

8-10 kg wholesale corrugated carton (double-wall, tray type)
For wholesale/bulk market shipments, alongside the standard 4.5 kg export carton

500 g-1 kg retail clamshell/mesh
Shelf-ready packing on request

Featured Varieties

Trakya Ilkeren
Local, very early season
J F M A M J J A S O N D

Cardinal
Very early season, large berries
J F M A M J J A S O N D

Victoria
Early-mid season, large berries
J F M A M J J A S O N D

Yalova Incisi
Local seeded white variety, early-mid season
J F M A M J J A S O N D

Alphonse Lavallée
Mid-season, large-berried, dark purple-black
J F M A M J J A S O N D

Sultana Seedless
Seedless
J F M A M J J A S O N D

Razaki
Local, aromatic
J F M A M J J A S O N D

Antep Karasi
Local, dark-skinned, late season
J F M A M J J A S O N D

Red Globe
Large-berried, late season
J F M A M J J A S O N D

Crimson Seedless
Seedless, late season, long shelf life
J F M A M J J A S O N D

FRUITS

Quince

Eşme quince, Bread quince

The quince is an ancient fruit believed to originate from Anatolia and the Caucasus; it has earned a special place on winter tables and in desserts.

REGIONS
Sakarya, Bursa, Antalya, Denizli, Uşak

SEASON WINDOW
October – February
J F M A M J J A S O N D

HS CODE
0808.40

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

The quince tree does well in regions with cold winters and mild summers; Sakarya's Geyve basin alone grows more than half of Turkey's quince, with Bursa, Denizli, Bilecik and Antalya as the other main production areas. Fruit is considered ready for harvest once the skin turns yellow and its characteristic aroma becomes pronounced; a quince largely keeps its firm texture after ripening, which makes it relatively tolerant of post-harvest transport. Harvest is generally done by hand in the autumn.

Uses & Applications

Unlike apples and pears, quince is a fruit that is mostly cooked rather than eaten raw; it is widely used for jam, marmalade, desserts, and compotes, and also features in savory dishes. Its firm flesh and low moisture content let it keep well in cold storage for a long time, which allows it to reach the market throughout the winter months.

Sizes & Calibers

Caliber (count/box)	Range
14	Large caliber, in a 6-7 kg box
16-18	Medium caliber, standard market size
20	Small caliber

Packaging Options

40×55×11 cm single-layer carton
6-7 kg net, 72 boxes on a 100×120 cm pallet

Double-wall (moisture-resistant) carton
Preferred alternative given quince's sensitivity to moisture

Featured Varieties

Eşme Quince
The most widely exported variety, stores well for long periods
J F M A M J J A S O N D

Bread Quince
Winter consumption
J F M A M J J A S O N D

FRUITS

Apple

Gala, Starking, Golden Delicious, Granny Smith, Fuji, Cripps Pink, Amasya, Braeburn

The wild ancestors of the apple are thought to have evolved across a geography stretching from Central Asia to Anatolia; Anatolia has long been an important center of apple cultivation.

REGIONS
Isparta, Karaman, Niğde, Antalya, Denizli, Konya, Kayseri

SEASON WINDOW
All Year
J F M A M J J A S O N D

HS CODE
0808.10

TRANSPORT TEMPERATURE
0-2°C

Growing & Harvest

Apples need winter chilling and develop better color and sugar content in areas with a marked difference between day and night temperatures; Isparta, Karaman, and Niğde are Turkey's leading apple-producing provinces, with the cool inland elevations of Antalya and Denizli, Konya, and Kayseri serving as important complementary production areas. Fruit is generally hand-picked; harvest timing varies by variety but is guided by criteria such as ground color, firmness, and sugar content. Apples picked at the right time and kept under good cold-storage conditions can stay fresh for months.

Uses & Applications

Beyond fresh eating, apples have a wide range of uses, including juice, molasses, dried apple, and baking. Varieties kept in controlled-atmosphere cold storage can reach the market year-round, not just during the harvest season, which is part of why apples are known for their long shelf life.

Sizes & Calibers

Diameter (mm)	Range
92 mm	Count 48 — ~405 g, largest caliber
86 mm	Count 64 — ~300 g
81 mm	Count 80 — ~240 g
74 mm	Count 100 — ~190 g
70 mm	Count 125 — ~155 g
67 mm	Count 150 — ~130 g
63 mm	Count 175 — ~110 g
60 mm	Count 216 — ~90 g, smallest standard caliber

Packaging Options

50×30×18 cm 2-layer carton
10 kg net, 10 layers × 8 boxes = 80 boxes on a 100×120 cm pallet

34×50×28 cm 4-layer telescopic carton
18 kg net, 7 layers × 6 boxes = 42 boxes on a 100×120 cm pallet

40×33×28 cm carton
18 kg net, 80-210 fruits per box depending on caliber

40×60×20 cm plastic crate
12 kg net, alternative for domestic market and short-haul shipment

Featured Varieties

Gala
Early season, short marketing window
J F M A M J J A S O N D

Starking (Red Delicious)
Harvested late September, one of the longest-storing varieties
J F M A M J J A S O N D

Golden Delicious
Harvested late September, on the market through autumn and winter
J F M A M J J A S O N D

Granny Smith
Tart, autumn-harvested and among the longest-storing varieties
J F M A M J J A S O N D

Amasya
Historic local variety, intensely aromatic
J F M A M J J A S O N D

Fuji
One of the world's most consumed apple varieties
J F M A M J J A S O N D

Braeburn
Late season, long controlled-atmosphere storage life
J F M A M J J A S O N D

Cripps Pink
One of the latest-harvested varieties, long-storing late season
J F M A M J J A S O N D

FRUITS

Pear

Akca, Santa Maria, Red Pear, Williams (Bartlett), Deveci, Ankara Pear

The pear is one of the oldest fruit species cultivated in Anatolia for thousands of years; wild pear species are part of the natural flora of the Caucasus and Anatolia.

REGIONS
İzmir, Manisa, Bursa, Sakarya, Ankara

SEASON WINDOW
June – December

J	F	M	A	M	J	J	A	S	O	N	D

HS CODE
0808.30

TYPICAL BRIX
12-15° (typical)

TRANSPORT TEMPERATURE
–0.5 to 0°C

Growing & Harvest

Pear trees need winter chilling and do well in temperate-to-cool climates; the climate of İzmir, Manisa, Bursa, and Sakarya, which provides adequate winter chilling along with warm summers, supports growing varieties with different ripening times. Pears are generally picked before they are fully ripe on the tree, based on firmness and ground color; many varieties are then left to rest for a period after harvest to soften and develop their full aroma. This is why pears are counted among the fruits that continue ripening after being picked.

Uses & Applications

Pears are mostly eaten fresh; firm-fleshed, long-keeping varieties can be stored in cold storage for months, while juicier varieties are harvested for quicker consumption. Besides fresh eating, pears are also used in compotes, jams, and desserts. Ripening at the right temperature after harvest (for some varieties, resting at room temperature after coming out of cold storage) plays a large part in determining the pear's final aroma and texture quality.

Sizes & Calibers

Diameter (mm)	Range
55-60 mm	Small-medium caliber, Class I-II
60-70 mm	Medium caliber, Extra Class lower band
70-95 mm	Large caliber, Extra Class standard market size

Packaging Options

Single-layer tray 40×60×10 cm
7 kg net, 80 trays on a 100×120 cm pallet

Single-layer tray 30×50×10 cm
4-5 kg net, 144 trays on a 100×120 cm pallet

70-count carton tray
Pre-retail preparation, 70 fruits per box

Featured Varieties

Akca
Early local variety that opens the season

J	F	M	A	M	J	J	A	S	O	N	D

Santa Maria
Early-mid season, juicy and aromatic

J	F	M	A	M	J	J	A	S	O	N	D

Red Pear
Red-skinned, mid-season

J	F	M	A	M	J	J	A	S	O	N	D

Williams (Bartlett)
The world's most widely traded pear variety, mid-late season

J	F	M	A	M	J	J	A	S	O	N	D

Deveci
Late season, firm flesh, stores well for long periods

J	F	M	A	M	J	J	A	S	O	N	D

Ankara Pear
Native Central Anatolian variety, thin-skinned, stores into winter

J	F	M	A	M	J	J	A	S	O	N	D

FRUITS

Melon

Kirkagac (Altinbas), Kallavi, Galia, Ananas, Piel de Sapo

The melon holds an important place in Anatolia's ancient farming culture; regions such as Kirkagac in Manisa have become identified with their own melon variety.

REGIONS
Antalya, Adana, Mersin, Manisa, Niğde, Konya

SEASON WINDOW
June – February

J	F	M	A	M	J	J	A	S	O	N	D
■	■				■	■	■	■	■	■	■

HS CODE
0807.19

TYPICAL BRIX
8-10° (UNECE min, varies by type)

TRANSPORT TEMPERATURE
7-10°C

Growing & Harvest

Melon, much like watermelon, is a heat- and sun-loving crop; the hot, dry summer conditions of Antalya, Adana, Mersin, and Manisa suit the cultivation of thick-rinded melon varieties that store well; Niğde and Konya are also significant inland production regions. Ripeness is generally judged by how easily the stem separates, a change in rind color, and the appearance of the fruit's characteristic aroma; fruit is harvested by hand, cut from the vine. Thick-rinded, late-season varieties can be stored for months afterward in cool, dry conditions.

Uses & Applications

Melon is grown mainly for fresh consumption; it is eaten sliced on its own, served in fruit platters, and in some regions paired with cheese. Thin-skinned, aromatic varieties are typically harvested for quick consumption, while thick-rinded varieties are better suited to long-term storage and transport. Refrigeration after cutting helps preserve freshness.

Sizes & Calibers

Caliber (weight)	Range
Caliber 5-6	1.7-2 kg per fruit (fruits per 10 kg carton), Piel de Sapo/Kırkağaç type, medium
Caliber 3-4	2.5-3.3 kg per fruit, Piel de Sapo/Kırkağaç type, large
Caliber 6-8 (Galia/Cantaloupe)	550-850 g

Packaging Options

10 kg single-layer carton
3-6 fruits by caliber, Piel de Sapo type large melon

5 kg net carton
Galia/Cantaloupe type, ~112-120 boxes on a 100×120 cm pallet

40×60×22 cm carton
20 kg net, wholesale/bulk shipment, large-size Galia type

300-400 kg bin
Palletized bulk loading

Single-fruit retail net
On request

Featured Varieties

Kirkagac (Altinbas)
Thick-rinded, white and juicy flesh, can be stored long-term; main export variety

J	F	M	A	M	J	J	A	S	O	N	D
■	■						■	■	■	■	■

Kallavi
Oval-shaped, white flesh, balanced taste and aroma, long shelf life

J	F	M	A	M	J	J	A	S	O	N	D
					■	■	■	■			

Galia
Small size, thin netted rind, aromatic

J	F	M	A	M	J	J	A	S	O	N	D
					■	■	■	■			

Ananas
Greenish suture streaks on a yellow rind; aromatic table variety

J	F	M	A	M	J	J	A	S	O	N	D
					■	■	■	■			

Piel de Sapo
Spanish type; long shelf life, export-oriented production

J	F	M	A	M	J	J	A	S	O	N	D
						■	■	■	■		

FRUITS

Watermelon

Crimson Sweet, Black Pearl, Mini Watermelon, Sugar Baby

The watermelon has been the essential refreshing fruit of the summer months since Ottoman times; different regions of Anatolia are known for their own distinctive watermelon varieties.

REGIONS
Antalya, Adana, Mersin, İzmir, Bursa

SEASON WINDOW
April – October
J F M A M J J A S O N D

HS CODE
0807.11

TYPICAL BRIX
8-12° (≥10° commercial benchmark)

TRANSPORT TEMPERATURE
10-12°C

Growing & Harvest

Watermelon is a heat- and sun-loving member of the cucurbit family that is sensitive to cold; the warm plains of Antalya, Adana, and Mersin offer favorable conditions for both open-field and greenhouse production. Greenhouse growing, common in Antalya, allows an earlier start to harvest than open-field production. The season opens in April with Antalya's protected (greenhouse) production; in May, Adana's open-field harvest takes over — Adana alone accounts for roughly one fifth of Turkey's watermelon output. As summer advances, harvesting shifts to İzmir and the inner regions, then on to Bursa, Bilecik, and Thrace, keeping supply uninterrupted into autumn. Ripeness is judged by the yellowing of the ground spot where the fruit touches the soil, the drying of the tendril near the stem, and a dull sound when the rind is tapped; fruit is harvested by hand, cut from the vine.

Uses & Applications

Watermelon is eaten almost entirely fresh, valued in summer for its high water content and refreshing quality; it is also used sliced or cubed in fruit salads. The thickness and sturdiness of the rind largely protects the fruit from impact during transport. Once cut, refrigeration is recommended to preserve freshness.

Sizes & Calibers

Weight (kg)	Range
3-8 kg	Standard/small-medium caliber
8-10 kg	Medium-large caliber
10-12 kg+	Large caliber
1-4 kg	Mini/seedless watermelon

Packaging Options

Bulk truck/container loading
Loaded directly with no individual separation

500-1,000 kg pallet bin
Palletized, forklift-handled bulk shipment format

600×400×230 mm carton
15 kg net, standard export carton

Mini Watermelon: carton of 2-4 units
Individually cushioned

Featured Varieties

Crimson Sweet
World's most widely grown variety; main export type, 8-12 kg
J F M A M J J A S O N D

Black Pearl
Stripeless dark green rind, large-sized, seedless
J F M A M J J A S O N D

Mini Watermelon
Small size (1.5-4 kg), mostly seedless, early-ripening
J F M A M J J A S O N D

Sugar Baby
Small size (3-5 kg), dark green smooth rind, early-ripening heritage variety
J F M A M J J A S O N D

FRUITS

Plum

Seker Erigi, Can Erigi, Turbe Erigi, Murdum Erigi (Bardak Erigi), President, Black Amber, Angeleno, Papaz Erigi, Uryani Erigi

The plum originates from the Caucasus and Central Asia and has been grown on Anatolian soil since very ancient times; the rich diversity of local varieties, ranging from Seker plum to Murdum plum, points to a cultivation tradition spanning different climate zones for centuries.

REGIONS
Hatay, Adana, Mersin, İzmir, Manisa, Bursa, Isparta

SEASON WINDOW
April – November
J F M A M J J A S O N D

HS CODE
0809.40

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

The plum tree tolerates a wide range of climates, so it can be grown in regions as varied as the warm plains of Hatay, Adana, and Mersin and the temperate climate of İzmir, Manisa, and Bursa; this diversity allows the harvest season to stretch from spring into autumn. Early varieties are eaten while still green with a tart flavor, while late varieties are picked once they reach full color and high sugar content on the tree. Because of its soft, delicate texture, plum is generally hand-picked in several passes and requires careful handling after harvest.

Uses & Applications

Plum is mainly eaten fresh; tart early varieties are sometimes salted or steeped in brine, a traditional method that balances the fruit's sourness. Ripe, sweet varieties are eaten fresh, and plums are also widely used to make dried plums, jam, marmalade, and compote. Rapid cooling after harvest and cold-chain storage play an important role in preserving the freshness and texture of this soft fruit.

Sizes & Calibers

Caliber (mm)	Range
35-40 mm	Minimum band for Extra and Class I (large-fruited varieties)
40-45 mm	Small-medium caliber
45-50 mm	Medium caliber
50-55 mm	Medium-large caliber
55-60 mm	Large caliber
60 mm+	Extra-large caliber

Packaging Options

30×50×10 cm single-layer carton
2-3 kg net, 144 boxes on a 100×120 cm pallet

2.5 kg perforated carton box
Small-pack option

30×40 cm carton box
5 kg net, wholesale shipment format

Featured Varieties

Seker Plum
First plum variety of the season; small, high in sugar content
J F M A M J J A S O N D

Can Plum
Early season, tart when green, sweetens as it ripens
J F M A M J J A S O N D

Turbe Plum
Large-fruited, tart before full ripeness, mid-season
J F M A M J J A S O N D

Murdum Plum (Bardak Plum)
Purple-red, late season; also called Bardak plum
J F M A M J J A S O N D

President
Late-season export variety; large, dark purple skin
J F M A M J J A S O N D

Black Amber
Dark purple-black skin, international export variety
J F M A M J J A S O N D

Angeleno
Very late season, dark purple skin
J F M A M J J A S O N D

Papaz Plum
Native green plum, picked green in spring
J F M A M J J A S O N D

Uryani Plum
Native variety suited to drying, yellow-green colored
J F M A M J J A S O N D

FRUITS

Kiwifruit

Hayward, Yellow Kiwi, Early Green Kiwi

Kiwifruit entered Turkey in the late 1980s and spread quickly along the mild, humid Marmara and eastern Black Sea coastal strip; Yalova and Ordu are today the centers of production.

REGIONS
Yalova, Ordu, Bursa, Sakarya, Samsun

SEASON WINDOW
October – March

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■							■	■	■

HS CODE
0810.50

TYPICAL BRIX
6.2° UNECE min (at harvest), rising to ~9.5° by end of distribution

TRANSPORT TEMPERATURE
–0.5 to 0.5°C

Growing & Harvest

The kiwifruit is a climbing plant that needs a mild, humid climate and a long frost-free growing period; the sea-moderated climate and rainfall patterns of Yalova, Ordu, and Sakarya (Karasu) suit kiwifruit orchards well, with Bursa, Rize and Samsun as the other notable producers. Vines are trained on pergola systems; fruit is harvested by hand in a single pass in October-November, once dry matter/sugar levels reach target values. Since kiwifruit ripens after harvest, fruit picked at the right time can be kept in cold storage for months.

Uses & Applications

Kiwifruit is consumed mostly fresh; rich in vitamin C, it is one of the sought-after fruits of the winter months. Stored under controlled conditions, kiwifruit can be supplied to the market until spring, well beyond the harvest season — an advantage in winter and early-spring exports. It is shipped firm, and softens at room temperature before consumption.

Sizes & Calibers

Caliber Code	Range
23	125-135 g
27	105-115 g
33	85-95 g
39	75-80 g
46	65-70 g

Packaging Options

50×30×18 cm 3-layer tray
9 kg net, 80 trays on a 100×120 cm pallet

40×30×9 cm single-layer tray
3 kg net, 200 trays on a 100×120 cm pallet (loaded on a shelf/rack system)

40×30×22 cm bulk box
9 kg net, 60-80 boxes per pallet

Featured Varieties

Hayward
The world's most widely grown kiwifruit; October-November harvest, supplied from storage until spring

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■							■	■	■

Yellow Kiwi (Actinidia chinensis)
Yellow flesh, smooth skin, sweeter

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■							■	■	■

Early Green Kiwi
Green flesh, early-season type

J	F	M	A	M	J	J	A	S	O	N	D
■	■								■	■	■

FRUITS

Strawberry

Fortuna, Festival, Albion

Strawberries are grown across a wide area of Turkey, from the Mediterranean coast to the Aegean and Marmara; districts such as Silifke (Mersin) and Sultanhisar (Aydın) have made their names with strawberry production and are known for their strawberry festivals.

REGIONS
Mersin, Aydın, Bursa, Antalya, Konya

SEASON WINDOW
January – July

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■	■	■	■	■					

HS CODE
0810.10

TYPICAL BRIX
7-12° (typical)

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

The strawberry season can be stretched considerably depending on the production method: protected cultivation (greenhouses and low tunnels) in Mersin allows early harvest at the end of winter, Aydın supplies the spring window, and Bursa and highland plantings extend picking into the summer months. Fruit is picked by hand with the calyx attached, just before full coloring; because strawberries do not ripen after picking, harvest timing directly determines eating quality. As an extremely delicate fruit, it demands careful handling and rapid pre-cooling at every step.

Uses & Applications

Strawberries serve fresh consumption first and foremost, along with wide use in patisserie, jam and marmalade production, and the frozen food (IQF) industry. Because shelf life is short, speed from harvest to consumer and an unbroken cold chain are decisive; punnet packaging carries the fruit to the retail shelf without bruising.

Sizes & Calibers

Diameter (mm)	Range
18-25 mm	Class I-II
25 mm+	Extra Class

Packaging Options

250/500 g punnet
8 per carton, uninterrupted cold-chain shipping

2.5/5 kg perforated carton box
Wholesale/food service format

Featured Varieties

Fortuna
Early season; harvested from late winter under protected cultivation

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■	■	■							

Festival
Early-mid season, firm-fleshed export variety

J	F	M	A	M	J	J	A	S	O	N	D
	■	■	■	■							

Albion
Day-neutral variety; highland production extends harvest into summer

J	F	M	A	M	J	J	A	S	O	N	D
		■	■	■	■	■					

FRUITS

Persimmon

Fuyu type (eaten firm), Hachiya type

The persimmon originated in East Asia and entered Anatolia via the Black Sea, which gave the fruit its Turkish name 'Trabzon hurması'; today production has shifted mainly to the Mediterranean region, and the fruit — also known locally as 'paradise fruit' — has become one of the emblems of the autumn table.

REGIONS
Adana, Mersin, Antalya, Hatay, Adıyaman, Denizli

SEASON WINDOW
October – December
J F M A M J J A S O N D

HS CODE
0810.70

TYPICAL BRIX
16-20° (typical)

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

The persimmon thrives in temperate climates; after the tree drops its leaves in autumn, the bright orange fruit remains visible on the branches. The long, mild autumns of Adana, Mersin, Antalya, and Hatay allow full color and flavor development, and Adıyaman and Denizli (Honaz) also hold a significant share of production. Harvest is done with clippers, stem attached, when the fruit has full color but is still firm; astringent types are consumed once fully softened, while non-astringent Fuyu types can be eaten crisp like an apple. Because the skin is delicate, single-layer tray packing is preferred.

Uses & Applications

Persimmons are consumed mainly fresh: firm Fuyu types are sliced or bitten like an apple, while astringent Hachiya types are eaten with a spoon once fully soft. The fruit is also dried, keeping through the winter in dried form. Rapid pre-cooling after harvest and cold-chain transport at 0-1°C are key to preserving fruit quality; cold storage extends the supply window to the end of December, and individually protected tray packaging is the export standard.

Sizes & Calibers

Weight (g)	Range
50-90 g	Small caliber
90-125 g	Small-medium caliber
125-190 g	Medium caliber
190-220 g	Medium-large caliber
220-300 g	Large caliber, typical commercial weight (6-8 cm diameter)

Packaging Options

30×50×10 cm single-layer carton
3-4 kg net, each fruit individually cushioned in a tray, 144 boxes on a 100×120 cm pallet

Featured Varieties

Fuyu type (non-astringent)
Table type eaten firm; the main export item
J F M A M J J A S O N D

Hachiya type (astringent)
Classic type eaten fully softened
J F M A M J J A S O N D

FRUITS

Sour Cherry

Macar, Kutahya

Turkey ranks among the world's largest sour cherry producers; the province of Kütahya has become synonymous with the variety that carries its name, the emblem of the country's sour cherry production.

REGIONS
Afyonkarahisar, Kütahya, Konya, Bursa, Manisa

SEASON WINDOW
June – August
J F M A M J J A S O N D

HS CODE
0809.21

TRANSPORT TEMPERATURE
–0.5 to 0.5°C

Growing & Harvest

The sour cherry is more cold-hardy and less demanding than the sweet cherry; Afyonkarahisar is Turkey's single largest sour cherry region, while the continental-influenced inland elevations of Kütahya, Konya, Bursa, and Manisa also provide the day-night temperature differences that balance the fruit's characteristic tartness with aroma. Fruit is harvested at full color and aroma; picking is done by hand for the fresh market, while mechanical harvesting may be used for processing in some regions. The harvest concentrates in June and July.

Uses & Applications

With its pronounced tart flavor, the sour cherry is largely a processing fruit: cherry juice, jam, canned fruit, frozen (IQF) product, and the patisserie industry are its main outlets. Fresh table consumption also exists, shipped quickly through the cold chain; Kütahya-type varieties with high processing quality are well known in export markets.

Sizes & Calibers

Diameter (mm)	Range
17-20 mm	Standard fresh sour cherry caliber
20-22 mm+	Large caliber

Packaging Options

5 kg perforated plastic crate or carton box
Fresh table shipment

10 kg crate
Industrial shipment (for freezing/processing)

Featured Varieties

Macar
Early industry type; about two weeks before Kutahya
J F M A M J J A S O N D

Kutahya
Main variety; dark red, large, balanced tartness
J F M A M J J A S O N D

FRUITS

Avocado

Hass, Fuerte, Bacon, Zutano, Ettinger, Pinkerton, Wurtz

Avocado is a relatively new crop that has grown rapidly in Turkey over the past two decades; Alanya, with the advantage of its mild coastal climate, has become the center that today supplies most of the country's production.

REGIONS
Antalya, Mersin

SEASON WINDOW
October – June

J F M A M J J A S O N D

HS CODE
0804.40

TYPICAL BRIX
By dry matter, not Brix: at least 21% for Hass, 20% for Fuerte and Pinkerton

TRANSPORT TEMPERATURE
5-8°C

Growing & Harvest

Because the avocado is a frost-sensitive subtropical fruit, it is grown as an open-field orchard crop in Antalya's Alanya and Gazipaşa districts and along Mersin's mild coastal strip. The tree comes into bearing a few years after planting, and cross-pollination between different varieties boosts yield; for this reason orchards generally grow more than one variety together. Since the fruit does not complete ripening on the tree, it is harvested based on oil content and skin color, with ripening completed at room temperature after harvest.

Uses & Applications

With its high fat content and creamy texture, avocado is widely eaten in salads, in guacamole, and in recent years in breakfast culture. Fruit is shipped still firm after harvest and ripened at room temperature before reaching the consumer; because of this, avoiding impact during transport and maintaining the cold chain are key to fruit quality.

Sizes & Calibers

Weight (g)	Range
145-200 g	Small-medium caliber
200-250 g	Standard caliber
250-300 g	Large caliber
300 g+	Extra-large caliber

Packaging Options

4 kg compartmented carton tray (papeleras)
Individual compartment per fruit, international standard export format

5-10 kg bulk carton box
Wholesale shipping format

3-4 count retail net
Shelf-ready packaging on request

Featured Varieties

Fuerte
Early-mid season, supplied November-April

J F M A M J J A S O N D

Hass
Main season, the standard variety of world markets

J F M A M J J A S O N D

Bacon
Early season, thin-skinned

J F M A M J J A S O N D

Zutano
Early season, pollinator variety

J F M A M J J A S O N D

Ettinger
Early season

J F M A M J J A S O N D

Pinkerton
Mid-season, long pear shape

J F M A M J J A S O N D

Wurtz
Dwarf variety, main season

J F M A M J J A S O N D

FRUITS

Blueberry

Bluecrop, Duke, Legacy

Blueberry is a relatively new crop that has grown rapidly in Turkey over the past decade; the cool, humid microclimate at the foot of Bursa's Uludağ mountain, on forest-edge land beside the region's chestnut woods, has begun to offer favorable conditions for blueberry growing as well.

REGIONS
Bursa, Yalova

SEASON WINDOW
June – September
J F M A M J J A S O N D

HS CODE
0810.40

TYPICAL BRIX
11-13° (typical)

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

Blueberry is a shrub fruit that favors acidic, well-drained soil and a cool, humid climate; Bursa's Orhaneli, Keles, Harmancık, İnegöl, İznik, and Orhangazi districts, along with Antalya's Korkuteli district, are the main production areas. The plant reaches full bearing a few years after planting and requires regular irrigation and maintained soil acidity. Harvest is done by hand in several passes once the berries reach full blue color and a waxy bloom; because the fruit does not continue to sweeten after ripening, picking at the right time matters.

Uses & Applications

Blueberry is known for its high antioxidant content; it is consumed largely fresh, and is also widely used in breakfast cereals, desserts, and smoothies. In export markets, uniform berry structure and vivid blue color are valued as quality indicators; rapid cooling after harvest and an unbroken cold chain are key to preserving berry firmness and shelf life.

Sizes & Calibers

Berry Diameter (mm)	Range
<12 mm	Small caliber
12-16 mm	Standard caliber
16-18 mm	Large caliber
18 mm+	Extra-large caliber

Packaging Options

125 g clear plastic punnet
Shelf-ready packaging on request

250 g clear plastic punnet
12 punnets per carton, shipped on pallets

2-5 kg bulk carton box
Wholesale shipping format

Featured Varieties

Bluecrop
Standard large-berried variety, main season
J F M A M J J A S O N D

Duke
Early season, sturdy structure
J F M A M J J A S O N D

Legacy
Late season, long shelf life
J F M A M J J A S O N D

Vegetables

15 products · 37 varieties

VEGETABLES

Tomato

Truss, Cherry, Pink, Beef

The tomato is a plant of South American origin; it reached Anatolia in the 18th century, entered Ottoman cuisine in the 19th century, and today Turkey is among the world's leading tomato producers.

REGIONS
Antalya, Mersin, Muğla, Bursa, Tokat, Çanakkale

SEASON WINDOW
All Year

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■	■	□	□	□	□	□	□	■	■

HS CODE
0702.00

TYPICAL BRIX
4-5.5° (typical)

TRANSPORT TEMPERATURE
10-12°C

Growing & Harvest

In Antalya and Mersin, tomatoes are grown mostly under glass or plastic cover, trained upward on string trellises; plants are pruned and tied at intervals to support this vertical growth. Covered production lets growers control temperature and humidity, which extends the harvest window, while open-field plots come into play especially during the hot summer months. Bursa (especially Karacabey and Mustafakemalpaşa), Tokat, and Çanakkale are major open-field centers for both processing and table tomato production. Harvest is done by hand in stages as fruit reaches the right ripeness, which allows several pickings from the same truss over time.

Uses & Applications

Tomato is a staple vegetable that appears in almost every Turkish dish; it is eaten raw in salads, cooked in stews, and processed into paste and sauce. Export markets favor the truss presentation for its fresh appearance, while cherry tomatoes are seen as a snacking and garnish item and pink tomatoes, thanks to their low acidity, are prized for raw eating. Maintaining the cold chain after harvest is key to keeping fruit quality over longer periods.

Sizes & Calibers

Diameter (mm)	Range
47-57 mm	Small-medium caliber
57-67 mm	Medium caliber, most requested band
67-82 mm	Large caliber
82-102 mm	Extra-large caliber

Packaging Options

Truss/Pink tomato: 5/6 kg perforated washable plastic crate
Ventilated, palletized shipping

Cherry tomato: 250/500 g clear clamshell
6-12 clamshells per carton

General vegetable carton 40×30×14 cm
1 layer, 6-7 kg, 120 boxes on a 100×120 cm pallet

General vegetable carton 40×30×18 cm
2 layers, 6-7 kg, 100 boxes on a 100×120 cm pallet

General vegetable carton 40×30×24 cm
3 layers, 9-10 kg, 70 boxes on a 100×120 cm pallet

Featured Varieties

Truss Tomato
Greenhouse-grown; available year-round through multi-region sourcing

J	F	M	A	M	J	J	A	S	O	N	D
■	■	■	■	□	□	□	□	□	□	■	■

Cherry Tomato
Greenhouse-grown; available year-round through multi-region sourcing

J	F	M	A	M	J	J	A	S	O	N	D
□	□	□	□	□	□	□	□	□	□	□	□

Pink Tomato
Greenhouse-grown, sweet and low-acid

J	F	M	A	M	J	J	A	S	O	N	D
□	□	□	□	□	□	□	□	□	□	□	□

Beef Tomato
Greenhouse-grown, large and meaty; multi-region supply year-round

J	F	M	A	M	J	J	A	S	O	N	D
□	□	□	□	□	□	□	□	□	□	□	□

VEGETABLES

Pepper

Capia, Bell, Long Green, Çarliston, Hungarian Wax

Pepper entered Anatolian cuisine via Mediterranean trade routes during the Ottoman era; today, especially in the Antalya region, most production takes place under cover (in greenhouses).

REGIONS
Antalya, Mersin, Adana, Çanakkale, Manisa, Samsun

SEASON WINDOW
All Year

J	F	M	A	M	J	J	A	S	O	N	D
					■	■	■	■			

HS CODE
0709.60

TRANSPORT TEMPERATURE
7-10°C

Growing & Harvest

Pepper is a warm, sun-loving crop grown in both greenhouses and open fields across Antalya and Mersin. In greenhouse production, seedlings are planted at set row spacings and trained upward on a wire system, which improves air circulation and lowers disease pressure; open-field plots see a marked rise in yield during the summer months; Çanakkale (Biga, Yenice, Bayramiç, Çan) is Turkey's leading open-field center for Kapya-type pepper, with Manisa and Samsun also significant open-field growing areas. Harvest is done by hand, cutting fruit along with its stem once it reaches the desired color and size.

Uses & Applications

Pepper varieties are used widely across Turkish cuisine, both raw and cooked. Capia pepper goes into frying, charring, and paste-making; bell pepper is stuffed and baked; long green pepper is fried or served as a side. In export markets, vivid color and a fresh-looking stem are key quality markers, and rapid cooling after harvest helps preserve that freshness.

Sizes & Calibers

Diameter (mm) / Length	Range
50-70 mm	Blocky pepper, small-medium caliber
70-90 mm	Blocky pepper, medium caliber
90-110 mm	Blocky pepper, large caliber
12-16 cm	Pointed/Çarliston pepper, standard length
16-20 cm	Pointed/Çarliston pepper, long

Packaging Options

5 kg perforated plastic crate
Ventilated, palletized shipping

General vegetable carton 40×30×14 cm
1 layer, 6-7 kg, 120 boxes on a 100×120 cm pallet

General vegetable carton 40×30×18 cm
2 layers, 6-7 kg, 100 boxes on a 100×120 cm pallet

General vegetable carton 40×30×24 cm
3 layers, 9-10 kg, 70 boxes on a 100×120 cm pallet

1-2 kg retail net/bag
Shelf-ready packing on request

Featured Varieties

Capia Pepper
Red, sweet; year-round in greenhouses, summer peak in open fields

J	F	M	A	M	J	J	A	S	O	N	D
					■	■	■	■			

Bell Pepper
Large, plump; year-round in greenhouses, summer peak in open fields

J	F	M	A	M	J	J	A	S	O	N	D
					■	■	■	■			

Long Green Pepper
Long thin pepper; open-field summer peak, also grown in greenhouses

J	F	M	A	M	J	J	A	S	O	N	D
					■	■	■	■			

Çarliston Pepper
Large, slightly curved; mainly open-field, summer-autumn

J	F	M	A	M	J	J	A	S	O	N	D
						■	■	■			

Hungarian Wax Pepper
Yellow-green, waxy skin; year-round greenhouse, mainly Demre/Antalya

J	F	M	A	M	J	J	A	S	O	N	D

VEGETABLES

Cucumber

Crisp cucumber, Pickling cucumber (Kornişon)

The cucumber has been grown for centuries in Anatolia's cooler-climate regions; with modern greenhouse technology, it now reaches tables fresh year-round.

REGIONS
Antalya, Mersin, İzmir, Manisa, Kahramanmaraş, Adana

SEASON WINDOW
All Year
J F M A M J J A S O N D

HS CODE
0707.00

TRANSPORT TEMPERATURE
10-12°C

Growing & Harvest

Crisp cucumber is generally grown under greenhouse conditions in Antalya and Mersin, trained vertically up a wire system; this method keeps fruit evenly shaped and makes harvesting easier. Pickling cucumber (kornişon), by contrast, is mostly grown in open fields with row planting, and fruit is picked by hand at frequent intervals while still small; İzmir, Afyonkarahisar and Manisa are the leading open-field centers for pickling cucumber production (TÜİK). Because cucumber needs steady watering and grows quickly, frequent picking encourages the plant to keep setting new fruit.

Uses & Applications

Crisp cucumber is intended for fresh eating; it is used raw in salads, tzatziki-style yogurt dips, and sandwiches, and its thin skin is usually eaten unpeeled. Pickling cucumber, thanks to its small size and firm texture, is suited to pickle production and is used in both fermented and vinegar-based pickling. In export markets, crisp cucumber is judged on its smooth cylindrical shape and glossy green color, while pickling cucumber is judged on size uniformity.

Sizes & Calibers

Weight / Length	Range
250-300 g	Standard caliber (16-20 count per 5 kg box)
300-400 g	Medium-large caliber
400-500 g	Large caliber (10-12 count per 5 kg box)
6-12 cm	Mini/gherkin type

Packaging Options

10 kg perforated plastic crate
Palletized shipping

30×40×14 cm carton box/plastic crate
5 kg net, smaller-volume shipping alternative

Individual shrink-wrap
For long-type cucumbers, on request, to extend shelf life

Featured Varieties

Crisp Cucumber
Greenhouse-grown, spring peak, available year-round
J F M A M J J A S O N D

Pickling Cucumber (Kornişon)
Open-field grown, harvested small for pickling use
J F M A M J J A S O N D

VEGETABLES

Cauliflower

Winter White Cauliflower, Early-Season Cauliflower

Cauliflower is a leading brassica of the Mediterranean coastal belt during the winter months; the mild winter climate of the Antalya plain makes it a key supply region for Turkey's cauliflower exports.

REGIONS
Antalya, Mersin, Samsun, Adana, Amasya, Tekirdağ

SEASON WINDOW
November – May
J F M A M J J A S O N D

HS CODE
0704.10

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

In Antalya and Mersin, cauliflower is planted with seedlings in autumn and harvested through winter; cool, moist conditions support the formation of a firm white curd, while the leaves folding over the head prevent sun exposure and keep the color white. In addition to Samsun, which has become Turkey's leading open-field cauliflower producer in recent years, Adana, Amasya, and Tekirdağ are also major growing regions. Harvest is done by hand once the curd reaches the desired firmness and diameter, followed by rapid cooling to preserve freshness.

Uses & Applications

Cauliflower is widely used boiled or fried in Turkish cuisine, in olive-oil and meat dishes alike; in export markets it is favored for steaming and roasting recipes. Curd color, firmness, and the compact structure of the florets are regarded as quality markers; rapid post-harvest cooling and storage in humid conditions help preserve freshness for longer.

Sizes & Calibers

Diameter (cm)	Range
11-14 cm	Small
14-18 cm	Medium, standard market size
18 cm+	Large

Packaging Options

5-6 count net/film-wrapped carton box
Head-protective export format

8-10 kg perforated plastic crate
Cold-chain domestic shipping, palletized

Featured Varieties

Winter White Cauliflower
Main crop; autumn planting, winter harvest
J F M A M J J A S O N D

Early-Season Cauliflower
Limited late-spring/summer harvest
J F M A M J J A S O N D

VEGETABLES

Dry Onion

Yellow onion, red onion

The onion is one of the staple crops of Anatolian agriculture with a history stretching back thousands of years; its excellent storability means it can be consumed year-round.

REGIONS
Ankara, Adana, Hatay, Çorum, Amasya

SEASON WINDOW
All Year
J F M A M J J A S O N D

HS CODE
0703.10

TRANSPORT TEMPERATURE
0-4°C

Growing & Harvest

Dry onion is grown in open fields across the plains of Adana and Hatay, from seed or transplanted seedlings, as an early ('turfanda') crop; Turkey's main-volume dry onion production, by contrast, is concentrated in central Anatolia, led by Ankara and Amasya, forming the backbone of year-round supply. Well-drained soil and consistent sun exposure are important for healthy bulb development. The plant is considered mature once its leaves yellow and fall over, and harvest is timed accordingly. After harvest, the bulbs become storage-ready as their skin hardens and the outer layers dry out — a curing process that enables long-term storage.

Uses & Applications

Dry onion is a base flavor ingredient in nearly every Turkish dish, used raw in salads and mezze and cooked as the sautéed base of stews. Yellow onion, with its sharp flavor and long shelf life, is favored for cooking, while red onion, being milder and slightly sweeter, is considered better suited to raw eating and salads. Well-cured, firm onions with dry skin can be stored for extended periods in mesh bags under cool, well-ventilated conditions.

Sizes & Calibers

Diameter (mm)	Range
40-60 mm	Small-medium caliber
60-80 mm	Medium-large caliber, standard market size
80-100 mm	Large caliber

Packaging Options

10/25 kg mesh bag
Ventilated, palletized shipping; per Turkish Ministry of Trade regulation (Official Gazette 9 Jan 2025/32777), wholesale/retail packaging is capped at 30 kg as of 1 Jan 2026

5 kg small mesh bag
Retail/shelf format

Jumbo bag (1,000-1,250 kg)
For industrial/export shipment on request; the 30 kg cap applies to wholesale/retail domestic-market packaging

Featured Varieties

Yellow Onion

Early harvest from May in the south, main crop from August; available year-round from storage and multi-region sourcing

J F M A M J J A S O N D

Red Onion

Early harvest from May in the south, main crop from August; available year-round from storage and multi-region sourcing

J F M A M J J A S O N D

VEGETABLES

Garlic

Taşköprü Garlic, Common (Local) Garlic, Mürdük (Solo) Garlic

Garlic has been a core ingredient of Anatolian cuisine and folk medicine for thousands of years; the Taşköprü district of Kastamonu has become something of a brand in Turkey with its distinctively pungent, high-allicin garlic carrying protected geographic-indication status.

REGIONS
Kastamonu, Gaziantep, Kahramanmaraş, Konya

SEASON WINDOW
All Year
J F M A M J J A S O N D

HS CODE
0703.20

TRANSPORT TEMPERATURE
–1 to 1°C

Growing & Harvest

Around Taşköprü, garlic is planted in autumn (September-November) or, very commonly, in February-March, and harvested in late June-July; the region's microclimate and soil composition are key to its characteristic pungency and high dry-matter content. On the Konya plain garlic is grown with the highest yields per decare in Turkey, while Gaziantep and Kahramanmaraş follow Kastamonu in total volume. After harvest, bulbs are cured by drying in sun or shade with stems attached, hardening the outer skin and enabling long-term storage and year-round supply.

Uses & Applications

Garlic is a base aromatic in nearly every Turkish dish; crushed raw into yogurt-based sauces and meze, or cooked into meat and vegetable dishes. Taşköprü garlic, with its small bulb size and intense aroma, is especially favored in gourmet and boutique markets, while larger local garlic suits bulk kitchen and industrial use. Well-cured bulbs keep for months in mesh bags under cool, dry conditions.

Sizes & Calibers

Bulb Diameter (mm)	Range
30-45 mm	Small-medium
45-50 mm	Standard export size
50-55 mm	Large
55 mm+	Extra-large

Packaging Options

200-300 g small mesh net bag
Small-volume retail format

0.5-1 kg mesh net bag
Shelf-ready retail format

5-10 kg mesh net sack
Wholesale and HORECA shipping

Hand-braided garlic rope (12-20 bulbs)
Traditional Taşköprü style, gift/boutique retail

10-25 kg jute/mesh sack
Bulk wholesale shipping, palletized

250 g-5 kg vacuum-packed peeled garlic cloves
Peeled individual cloves, vacuum-sealed; for foodservice and wholesale use

Featured Varieties

Taşköprü Garlic
Geographic-indication protected, harvested June-July, cured for year-round supply
J F M A M J J A S O N D

Common (Local) Garlic
Grown at scale across Konya and central Anatolia
J F M A M J J A S O N D

Mürdük (Solo/Single-Clove) Taşköprü Garlic
Rare single-clove form, harvested in July and supplied cured into autumn, boutique/gourmet segment
J F M A M J J A S O N D

VEGETABLES

Eggplant

Kemer, Pala, Aydın Black

The eggplant originates from South and East Asia; it reached Anatolia via Central Asia and the Islamic world, and has been an essential vegetable in Anatolian cuisine for centuries.

REGIONS
Antalya, Mersin, Aydın, Samsun, Hatay, Bursa

SEASON WINDOW
All Year
J F M A M J J A S O N D

HS CODE
0709.30

TRANSPORT TEMPERATURE
10-12°C

Growing & Harvest

Eggplant is a warmth- and sun-loving crop grown in both greenhouses and open fields across Antalya and Mersin. In greenhouse production, plants are tied to a wire system to encourage upright growth, and regular pruning improves air circulation; in open fields, row planting drives higher yields through the summer months; Samsun, Hatay, and Bursa are also notable open-field eggplant production areas. Harvest takes place while the skin is still glossy and firm and the seeds have not yet hardened, which keeps bitterness low and results in better-tasting fruit.

Uses & Applications

Eggplant is one of the most widely used vegetables in Turkish cuisine, forming the base of dishes such as karnıyarık, moussaka, imam bayıldı, charred eggplant salad, and fried eggplant. The slender shape of the Kemer type suits dishes that are split lengthwise and stuffed, such as karnıyarık, while the large, broad body of the Pala type makes it better suited to charring and frying. A glossy skin and a fresh-looking stem end after harvest are regarded as key quality indicators.

Sizes & Calibers

Weight / Length	Range
200-300 g	Preferred export caliber, 15-20 cm length
300-450 g	Medium-large caliber
450-600 g+	Large caliber

Packaging Options

8/10 kg perforated plastic crate
Lined stacking, palletized shipping

Featured Varieties

Kemer
Long, dark purple skin; widely grown in greenhouses along the Mediterranean coast
J F M A M J J A S O N D

Pala
Mid-early season, black-purple skin, medium size
J F M A M J J A S O N D

Aydın Black
Early-season, open-field variety; long, dark purple-black skin, flesh that does not turn bitter; widely grown in the Aegean/Aydın region
J F M A M J J A S O N D

VEGETABLES

Zucchini

Summer squash

Zucchini is a New World vegetable that reached Anatolia during the Ottoman era; it has become an indispensable part of gardens and tables during the summer months.

REGIONS
Antalya, Mersin, Bursa, Samsun

SEASON WINDOW
All Year
J F M A M J J A S O N D

HS CODE
0709.93

TRANSPORT TEMPERATURE
7-10°C

Growing & Harvest

Summer squash is a warmth-loving, fast-growing crop grown in both open fields and under cover across Antalya and Mersin. Its non-vining, semi-bushy growth habit allows for evenly spaced row planting and multiple harvests from a single plant; Bursa and Samsun are also notable open-field growing areas. Fruit is picked young, while the skin is still thin and the fruit has not fully matured; this early harvest benefits both flavor and shelf life.

Uses & Applications

Summer squash is a versatile vegetable used across Turkish home cooking, in both main dishes and mezze; it is a core ingredient in squash stews, fritters, stuffed dishes, and oven-roasted vegetable mixes. Its thin skin can be eaten without peeling, which simplifies preparation. Fruit with thin skin, a glossy surface, and firm texture is preferred for fresh consumption, and storing it in cool, humid conditions after harvest helps preserve freshness.

Sizes & Calibers

Length (cm)	Range
7-14 cm	Young fruit, mini/baby size
14-21 cm	Standard export size
21-28 cm	Large size

Packaging Options

8/10 kg perforated plastic crate
Palletized shipping, lined stacking

Featured Varieties

Summer Squash
Open-field and greenhouse production
J F M A M J J A S O N D

VEGETABLES

Potato

Marabel, Agria

Although the potato only arrived in the 19th century, it quickly became one of the indispensable crops of Anatolian agriculture.

REGIONS
Niğde, Kayseri, Konya, Afyonkarahisar, Nevşehir, Adana, Hatay

SEASON WINDOW
All Year

J	F	M	A	M	J	J	A	S	O	N	D
			■	■			■	■	■		

HS CODE
0701.90

TRANSPORT TEMPERATURE
6-8°C

Growing & Harvest

Potato is grown from seed tubers in open fields; Niğde, Kayseri, Konya, Afyonkarahisar, and Nevşehir are Turkey's leading potato regions by production volume, while Adana and Hatay stand out for early ('turfanda') potato production in the warm climate of the plain. Hilling the soil along the rows keeps developing tubers from being exposed to light and greening, while also supporting growth. Because soil temperature and moisture directly affect tuber formation, planting is timed to suit each region. Harvest involves lifting the tubers from the ground once the plant's foliage has dried back, and tubers are briefly cured afterward to harden their skins.

Uses & Applications

Potato is a staple food prepared countless ways in Turkish cuisine, above all boiled, fried, baked, and mashed. Boiling varieties like Marabel are favored in everyday home cooking for boiling and general meal preparation, while higher-starch varieties like Agria are considered better suited to frying and processing. For export shipments, firm, blemish-free tubers with smooth skin matter, along with cool, dark storage that delays sprouting.

Sizes & Calibers

Diameter (mm)	Range
28-35 mm	Early potato
35-50 mm	Standard table caliber
50-70 mm	Large caliber
70-80 mm	Extra-large caliber

Packaging Options

2-3 kg small retail net
Shelf format

25/30 kg bulk mesh bag
Palletized shipping, ~40 bags per pallet; per Turkish Ministry of Trade regulation (Official Gazette 9 Jan 2025/32777), capped at 30 kg as of 1 Jan 2026

Ventilated big-bag (500-1000 kg)
On request for industrial/processing-plant shipments; the 30 kg cap applies to wholesale/retail domestic packaging only

Featured Varieties

Marabel

German-origin table (boiling) variety, moderate starch content and a waxy texture; available year-round through multi-region sourcing

J	F	M	A	M	J	J	A	S	O	N	D
			■	■			■	■	■		

Agria

Frying and export-grade variety, available year-round through multi-region sourcing

J	F	M	A	M	J	J	A	S	O	N	D
			■	■			■	■	■		

VEGETABLES

Carrot

Nantes-type carrot, Beypazari carrot

The carrot has been a deep-rooted vegetable in Anatolia for centuries; the Beypazari district of Ankara has become something of a brand in Turkey for its distinctively sweet and juicy carrots.

REGIONS
Konya, Ankara

SEASON WINDOW
July – March
J F M A M J J A S O N D

HS CODE
0706.10

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

Carrots grow in the deep, loamy soils of the Konya plain, sown in spring and harvested in autumn; regular irrigation and stone-free, well-worked soil are essential for straight, crack-free root development. Around Beypazari, the region's calcareous soil and karstic spring water give rise to a locally distinctive sweet and aromatic carrot. Harvest takes place once the roots reach the desired diameter, pulled by machine or by hand; after soil residue is removed, the carrots can stay fresh in cold storage for a long time.

Uses & Applications

Carrots are widely used in Turkish cuisine both raw and cooked; grated into salads, diced into stews, and used as a base ingredient in tarator sauces and olive-oil dishes. Beypazari carrots are especially prized for fresh-pressed juice production thanks to their high sugar content and aroma. In export markets, a straight cylindrical shape, bright orange color, and crack-free surface are regarded as quality markers; rapid cooling after harvest keeps them fresh for longer.

Sizes & Calibers

Diameter (mm)	Range
15-25 mm	Thin/baby caliber
25-40 mm	Standard caliber
40 mm+	Thick/industrial caliber

Packaging Options

5-25 kg mesh net bag
Palletized shipping

2-3 kg small retail net
Shelf format

10/20 kg carton box
Double-wall (5-ply) heavy-duty carton, common export alternative

Featured Varieties

Nantes-Type Carrot
Autumn harvest, available from storage through winter
J F M A M J J A S O N D

Beypazari Carrot
Local regional type; mid-summer harvest at lower elevations, autumn harvest in upland plots
J F M A M J J A S O N D

VEGETABLES

White Cabbage

Winter White Cabbage, Summer White Cabbage

White cabbage is one of the oldest and most widely grown cultivated vegetables in Anatolia; with its firm-leafed, large head and long storage life, it remains a staple vegetable of the winter season.

REGIONS
Samsun, Sakarya, Bursa

SEASON WINDOW
October – March, June – July

J F M A M J J A S O N D

HS CODE
0704.90

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

White cabbage follows a growing calendar that begins with seedling transplant in late summer and runs through winter, in the Black Sea plains around Samsun and the Marmara plains along the Sakarya-Bursa corridor; cool climate and regular irrigation support the formation of firm, heavy heads. Harvest is done by hand once the head reaches the desired firmness; after outer leaves are trimmed, it is shipped through the cold chain.

Uses & Applications

White cabbage is eaten both raw and cooked in Turkish cuisine; thinly sliced into salads, used as wrapping leaves for stuffed cabbage rolls, and widely used in pickling and other traditional recipes. In export shipments, head firmness and a crack-free surface are regarded as quality markers; freshness holds for a long time when the cold chain is maintained.

Sizes & Calibers

Weight (per head)	Range
500-1,000 g	Small head
1,000-2,000 g	Medium head, standard market size
2,000-4,000 g	Large head

Packaging Options

10-15 kg perforated plastic crate
Cold-chain shipping, palletized

15-20 kg mesh net bag
Alternative format for wholesale market shipping

Featured Varieties

Winter White Cabbage
Main crop; autumn planting, winter harvest with brief storage supply

J F M A M J J A S O N D

Summer White Cabbage
Early season, limited summer harvest

J F M A M J J A S O N D

VEGETABLES

Red Cabbage

Winter Red Cabbage, Summer Red Cabbage

Cabbage is one of the oldest cultivated vegetables of the Mediterranean basin; red (purple) cabbage, with its anthocyanin pigment and tightly packed round head, has become one of the staple vegetables of the winter season.

REGIONS
Samsun, Sakarya, Bursa

SEASON WINDOW
October – March, June – July

J F M A M J J A S O N D

HS CODE
0704.90

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

Red cabbage follows a growing calendar that begins with seedling transplant in late summer and runs through winter, in the Black Sea plains around Samsun and the Marmara plains along the Sakarya-Bursa corridor; the cool, humid climate supports the formation of firm, heavy heads. The plant is tolerant of light frost, and its leaves actually develop more pronounced sweetness after the first frosts. Harvest is done by hand once the head reaches the desired firmness and size; after outer leaves are trimmed, it is shipped through the cold chain.

Uses & Applications

Red cabbage is eaten both raw and cooked in Turkish and European cuisines; thinly sliced into salads, marinated with vinegar and olive oil as a side dish, and widely used for pickling. Its purple color adds visual vibrancy to salads, driving particular demand in European markets. In export shipments, head firmness, leaf gloss, and a crack-free surface are regarded as quality markers; freshness holds for a long time when the cold chain is maintained.

Sizes & Calibers

Weight (per head)	Range
350-800 g	Small head
800-1,500 g	Medium head, standard market size
1,500-3,000 g	Large head

Packaging Options

8-10 kg perforated plastic crate
Cold-chain shipping, palletized

10-15 kg carton box
Alternative format for large heads

Featured Varieties

Winter Red Cabbage
Main crop; autumn planting, winter harvest with brief storage supply

J F M A M J J A S O N D

Summer Red Cabbage
Early season, limited summer harvest

J F M A M J J A S O N D

VEGETABLES

Leek

Inegol 92, long white-shaft types

The leek is one of the oldest cultivated vegetables of the Mediterranean basin; it holds a deep-rooted place in Anatolian cuisine, from olive-oil dishes to soups, and counts among the indispensable vegetables of winter.

REGIONS
İzmir, Mersin, Samsun, Bursa

SEASON WINDOW
October – March
J F M A M J J A S O N D

HS CODE
0703.90

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

Leek is a cool-climate winter vegetable that tolerates light frosts; the mild winters of the İzmir, Mersin, Samsun, and Bursa plains allow uninterrupted harvesting from autumn into spring. To obtain a long white shaft, soil is mounded around the base of the plant (blanching); harvest is done by hand once the shafts reach sufficient thickness. After harvest the roots and leaf tips are trimmed, the leeks are bunched, and rapidly cooled.

Uses & Applications

Leeks are shipped mainly for the fresh vegetable market; olive-oil dishes, soups, and savory pastry fillings are their main uses. Kept in the cold chain they retain freshness for a long time, and they are among the vegetables in steady demand in European markets through the winter months.

Sizes & Calibers

Diameter / Length	Range
3-5 cm diameter	Standard caliber, white shaft 15-20 cm long
5-7 cm diameter	Large caliber

Packaging Options

10 kg perforated plastic crate
Bunched, cold-chain shipping

10 kg carton box
Crate alternative, bunched stacking

Featured Varieties

Inegol 92
Main variety; long white shaft, harvested all winter
J F M A M J J A S O N D

VEGETABLES

Lettuce

Iceberg, Curly-Leaf Lettuce, Batavia Lettuce

Lettuce is a staple leafy vegetable of Mediterranean cuisine and salad culture; the Antalya plain, with its greenhouse and tunnel production, is one of Turkey's leading supply regions for winter lettuce.

REGIONS
Antalya, Mersin, Muğla, Ankara, Adana, Samsun

SEASON WINDOW
All Year
J F M A M J J A S O N D

HS CODE
0705.11 (iceberg) / 0705.19 (leaf types)

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

In Antalya and Mersin, lettuce is grown both under greenhouse/tunnel cover and in open fields, with a short growing cycle that allows successive planting nearly year-round; cool, moist conditions favor fast, crisp leaf development, while excessive heat raises the risk of premature bolting. Ankara, Adana, and Samsun — the latter a leader in curly-leaf lettuce — are also major open-field lettuce production centers. Harvest is done by hand once the head reaches the desired firmness and weight, followed by rapid cooling to preserve freshness.

Uses & Applications

Lettuce is a core ingredient in fresh salads; iceberg is favored in burgers and sandwiches for its crisp texture and neutral flavor, while curly-leaf lettuce suits traditional salads with its softer leaf structure. In export shipments, head firmness, leaf gloss, and freshness at the cut surface are regarded as quality markers; an unbroken cold chain significantly extends shelf life.

Sizes & Calibers

Head Weight	Range
250-350 g	Small head
350-500 g	Medium head, standard market size
500-800 g	Large head

Packaging Options

8/10/12-count carton box
Sized by head count, export standard

Individual stretch/film wrap
Retail shelf format

Perforated plastic crate
Cold-chain domestic shipping, palletized

Featured Varieties

Iceberg
Greenhouse-driven winter-spring supply, limited summer availability
J F M A M J J A S O N D

Curly-Leaf Lettuce
Available year-round, greenhouse-driven in winter
J F M A M J J A S O N D

Batavia Lettuce
Spring and autumn-weighted production
J F M A M J J A S O N D

VEGETABLES

Spinach

Savoy-Leaf, Smooth-Leaf, Baby Spinach

Spinach is among the most widely eaten leafy vegetables in Turkish cuisine for its high nutritional value; favoring cool growing conditions, it is grown intensively in coastal regions during the winter and spring months.

REGIONS
İzmir, Ankara, Samsun, Tokat, Aydın, Manisa

SEASON WINDOW
All Year

J	F	M	A	M	J	J	A	S	O	N	D
■	■	▫	▫	▫	▫	▫	▫	▫	▫	▫	■

HS CODE
0709.70

TRANSPORT TEMPERATURE
0-1°C

Growing & Harvest

In Antalya, Mersin, and İzmir, spinach is a fast-growing leafy crop planted in successive cycles from autumn through spring; cool, moist conditions favor tender, dark-green leaf development, while hot weather raises the risk of premature bolting. Ankara, Samsun, and Tokat are also significant open-field spinach production areas. Harvest is done by hand or machine once leaves reach the desired length; an earlier harvest suits baby spinach, while a later harvest suits processing-grade spinach.

Uses & Applications

Spinach is used both raw and cooked in Turkish cuisine; baby spinach leaves go into fresh salads, while mature leaves are used in traditional recipes such as olive-oil spinach dishes and dumpling or pastry fillings. In export markets, washed and bagged baby spinach is in demand in the ready-to-eat salad segment. Dark-green color and leaf turgor are regarded as quality markers; rapid post-harvest cooling is key to preserving freshness.

Sizes & Calibers

Leaf Length	Range
5-10 cm	Baby leaf, salad grade
10-20 cm	Standard bunch size
20 cm+	Large leaf, processing grade

Packaging Options

125-200 g washed baby spinach bag
Salad grade, shelf-ready retail format

0.5-1 kg bunch/bag
Fresh-bunch wholesale and retail shipping

5-8 kg perforated plastic crate
Cold-chain wholesale shipping, palletized

Featured Varieties

Savoy-Leaf Spinach
Winter-weighted production, bunch and processing grade

J	F	M	A	M	J	J	A	S	O	N	D
■	■	▫	▫	▫	▫	▫	▫	▫	▫	▫	■

Smooth-Leaf Spinach
Year-round, greenhouse-supported production

J	F	M	A	M	J	J	A	S	O	N	D
▫	▫	▫	▫	▫	▫	▫	▫	▫	▫	▫	▫

Baby Spinach
Early harvest, year-round greenhouse production for the ready-to-eat salad segment

J	F	M	A	M	J	J	A	S	O	N	D
▫	▫	▫	▫	▫	▫	▫	▫	▫	▫	▫	▫

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Season Calendar

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Citrus												
Mandarin	■	■	■	▪					■	■	■	■
Lemon	■	■	▪	▪	▪	▪		▪	■	■	▪	■
Orange	■	■	■	■	■	▪				▪	■	■
Grapefruit	■	■	■	▪							▪	■
Fruits												
Cherry					■	■	■	▪				
Fig							▪	■	■	▪		
Apricot					■	■	■	▪				
Pomegranate	▪	▪						▪	■	▪	■	▪
Peach					▪	■	■	■	■			
Nectarine					▪	■	■	■	■			
Grapes						▪	■	■	■	■	▪	
Quince	▪	▪								▪	■	■
Apple	▪	▪	▪	▪	▪	▪	▪	■	■	■	■	■
Pear						▪	■	■	■	■	■	▪
Melon	▪	▪				▪	■	■	■	▪	▪	▪
Watermelon				▪	▪	■	■	■	■	▪		
Plum				▪	■	▪	■	■	■	■	▪	
Kiwifruit	▪	▪	▪							■	■	▪
Strawberry	▪	■	■	■	■	■	▪					
Persimmon										■	■	▪
Sour Cherry						■	■	▪				
Avocado	■	■	▪	■	■	▪				▪	■	■
Blueberry						■	■	■	▪			

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Vegetables												
Tomato	■	■	■	■	▪	▪	▪	▪	▪	▪	■	■
Pepper	▪	▪	▪	▪	▪	■	■	■	■	▪	▪	▪
Cucumber	▪	▪	▪	■	■	■	■	■	▪	▪	▪	▪
Cauliflower	■	■	▪	▪	▪						▪	■
Dry Onion	▪	▪	▪	▪	■	■	▪	■	■	■	▪	▪
Garlic	▪	▪	▪	▪	▪	■	■	▪	▪	▪	▪	▪
Eggplant	▪	▪	▪	▪	▪	■	■	■	■	▪	▪	▪
Zucchini	▪	▪	▪	▪	■	■	■	■	▪	▪	▪	▪
Potato	▪	▪	▪	■	■	▪	▪	■	■	■	▪	▪
Carrot	▪	▪	▪				▪	▪	■	■	■	▪
White Cabbage	■	■	▪			▪	▪			▪	■	■
Red Cabbage	■	■	▪			▪	▪			▪	■	■
Leek	■	■	▪							▪	■	■
Lettuce	■	■	▪	▪	▪	▪	▪	▪	▪	▪	▪	■
Spinach	■	■	▪	▪	▪	▪	▪	▪	▪	▪	▪	■

■ peak season · ▪ supply window

Notes

Season information in this catalog may vary with annual climate conditions. HS codes are indicative at the international 6-digit level; typical Brix values are general reference figures. Transport temperature values specifically reflect international (export) shipping practice; since we serve both domestic and export markets, actual conditions can differ between the two. Domestically, most fresh produce commonly moves by ordinary (non-refrigerated) vehicle in practice; a Turkish Ministry of Trade communiqué mandates cold-chain transport for, among other products, strawberry, fig, blueberry, persimmon, grape, cherry, peach, apricot, nectarine, plum, and sour cherry; watermelon and melon are not on that list. Export shipments use cold-chain transport on nearly all routes. All figures should be confirmed with us for each shipment. Contact us for current availability.

MC SARIKAYA

Contact

Kocatepe Mah., Istanbul Bayrampaşa
Wholesale Fruit and Vegetable Market Unit No: 304
34045 Bayrampaşa / Istanbul, Türkiye

+90 534 585 09 44
info@mcsarikayagida.com
www.mcsarikayagida.com

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