

A Bridge Between People Built Through Taste







FOLLOW US





FLAVOR ENGINEENIG

INNOVATION IS OUR STRONGEST SUIT.



TO PLATES AND PALATES



WE
"WOW"
EACH &
EVERY
TIME



WE SPICE UP YOUR LIFE
WITH

3,000+ PRODUCTS
AND

9,000+ RECIPES





Towar Mutshell

INDUSTRIES:

CONSUMER GOODS, FOOD & BEVERAGES, FOOD PRODUCTION

BRANDS:

CHEF SEASONS, SALTBAE, GIZZIA, ZEST BY CHEF SEASONS

LOCATION:

2 FACTORIES IN IZMIR, OFFICES IN ISTANBUL, CHICAGO, AMSTERDAM.



Production Capabilities



STATE OF THE ART MANUFACTURING FACILITIES

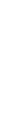
PRODUCTION AREA: 8,500 M2

PRODUCTION CAPACITY / YEAR PRODUCTION CAPABILILTY:
DRY INGREDIENTS; 9,000 TON, LIQUID SAUCES; 15,250 TON

STRONG R&D AND INNOVATION CAPABILITIES:

DRINK POWDERS, FLAKE SALTS, SEASONINGS, HERBAL TEA MIXTURES, AROMATIZED COFFEE DRINKS, EMULSIFED OILS, ALL KIND OF SAUCES, COATINGS, PLANT BASED PROTEIN MIXTURES, MUSHROOM POWDERS, VEGAN FOODS.

%100 SOLAR GREEN ELECTRICTY TO SUPPLY FULL PLANT.



energy









PARTNERS WE GO THE DISTANCE



















Spinneys MONOPRIX LuLu



Migros macroacenter

THE FUTURE IS tastien-togethen-



Sedex? TASTE THE FUTURE IIII IN BVA **endeavor** LIG Inovasyon Liderleri Great **Place** То **BR@S** Work_® Certified HAZ 2022-HAZ 2023 Food Safety green energy **IFS** TOBB : PLMA

OUR BADGES OF HONOR

















OUR PROMISES

WE ENHANCE

THE VALUE OF SHARED MEAL TIMES

WE SIMPLIFY

LIFE WITH PRACTICAL DELICACIES

WE ENRICH

EVERY TABLE WITH THOUSANDS OF CREATIVE BLENDS

WE ADD

A UNIQUE KICK TO EVERY MEAL

WE ENABLE

SELE-CARE WITH HEALTH-FORWARD FLAVORS







OUR PHILOSOPHY

IN A WORLD WHERE PEOPLE GROW APART BY THE DAY, CHEF SEASONS BELIEVES THAT EVERYTHING IS TASTIER TOGETHER. MEALS, TABLES, CONVERSATIONS, NEW FORMULATIONS CREATED WITH CHEFS, PRODUCT INNOVATIONS WITH BUSINESS PARTNERS, COOKING, CELEBRATIONS. EVEN SUCCESS IS TASTIER WITH ALL PARTIES INVOLVED.

EASTERN AND WESTERN FLAVORS, OLD RITUALS WITH TODAY'S DELICACIES, REGIONAL TASTES WITH GLOBAL CUISINES, TRADITIONAL DISHES WITH NEW TECHNIQUES ARE TASTIER TOGETHER.

CHEF SEASONS BELIEVES IN THE TRANSFORMATIONAL POWER OF TOGETHERNESS.

WHEN FAMILIES, FRIENDS, BUSINESS PARTNERS, CUSTOMERS, EMPLOYEES AND PEOPLE COME TOGETHER AROUND A TABLE, THE WALLS ARE LIFTED, BRIDGES ARE ESTABLISHED AND MIRACLES ARE BORN.

CHEF SEASONS IS
EXACTLY THAT...
A BRIDGE BETWEEN
PEOPLE, BUILT THROUGH
TASTE.

WE'RE INNOVATIVE

INNOVATION IS OUR CULTURE AND STRONGEST SUIT.

WE'RE AGILE

MUCH QUICKER
THAN ANYONE
IN OUR INDUSTRY.

WE'RE FAIR

FAIR SHARE IN BUSINESS.

WE'RE TRANSPARENT

WHAT YOU SEE IS WHAT YOU GET WITH US.

OUR PRACTICES

WE'RE RELIABLE

LONG LASTING PARTNERSHIPS. OUR WORD IS OUR PROMISE.

WE'RE EFFICIENT

TURKIYE'S PRODUCTIVITY CHAMPION.

WE'RE SUSTAINABLE

%100 GREEN ENERGY

WE'RE FOR NO WASTE

WE KNOW THE VALUE OF FOOD MADE WITH LOVE.

WE'RE KEEN ON FOOD SAFFTY

TECH BASED FOOD SAFETY SYSTEMS



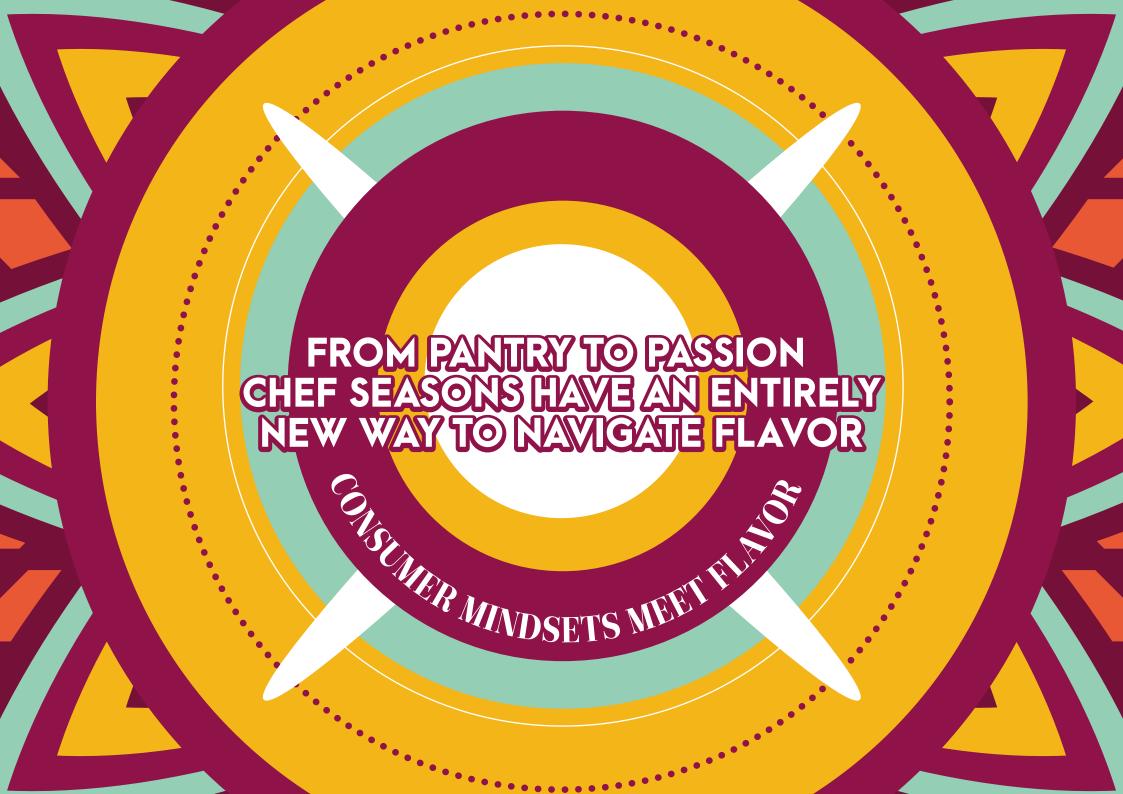
TREND FORECASTS

END OF EACH YEAR,
ALL THE POWER PLAYERS
ALL THE POWER PLAYERS OF THE
FOOD INDUSTRY GET TO DECIDE HOW
TASTY OUR FUTURE WILL LOOK LIKE
ACROSS MILLIONS OF FOOD AISLES, KITCHENS
AND RESTAURANTS ALL AROUND THE WORLD.

HAVING THE ABILITY TO SENSE WHAT'S NEXT AND THE CAPABILITY TO INNOVATE FAST, WE ARE PROUD TO BE ONE OF THOSE KEY PLAYERS FORECASTING THE TRENDS AND FUELLING THE NEW GENERATION OF PRODUCTS INTO THE PIPELINE.

JUST LIKE OUR COUNTERPARTS, WE ARE AFTER TRENDS THAT IMPROVE QUALITY OF LIFE...
MAKING IT TASTIER, HEALTHIER AND MORE MEANINGFUL FOR EVERYONE.
AFTER ALL, THE FUTURE IS
TASTIER TOGETHER!





BASICS & BEYOND

The essentials, elevanted

DAILY & DELICIOUS Everyday meals, extraordinary flavors







CULTURES & CUISINES Passport to a world of flavor

CRAFT & CREATION

flavor becomes art





DVENTUROUS & BOLD









BASICS & BEYOND

The essentials, elevated





DAILY & DELICIOUS Everyday meals, extraordinary flavors



CRAFT & CREATION

flavor becomes art



ADVENTUROUS & BOLD flavor favors the bold



+38 Product

ANAPOLOGETIC FLAVORS THAT REWARD THE DARING





GRILL & GLAZE Where fire meets flavor



+37 Product

CAPTURE THE MAGIC OF FIRE-KISSED COOKING

WELLNESS & LONGEVITY The flavor of feeling alive



CRAFTED TO
NOURISH BODY,
MIND AND
TASTE BUDS

+35 Product



PACKAGING THAT BREAKS THE RULES

CREATIVITY MEETS CONSCIENCE: TWO FORCES IN ONE DESIGN

A NEW ERA BEGINS WHERE VISUAL BOLDNESS MEETS ETHICAL RESPONSIBILITY.
WHILE CHAOS PACKAGING GRABS ATTENTION. ECO NEST GROUNDS IT IN SUSTAINABLE VALUES.

ART AND ACCOUNTABILITY COME TOGETHER IN A SINGLE DESIGN.
OUR BRAND NOT ONLY STANDS OUT, IT STANDS FOR SOMETHING GREATER.

THIS PACKAGING DOESN'T JUST CARRY OUR PRODUCTS, IT CARRIES OUR BRAND'S VISION AND COMMITMENT TO RESPONSIBILITY.

AS PART OF THIS MISSION, A COMPREHENSIVE LIFE CYCLE ASSESSMENT (LCA) HAS BEEN CONDUCTED TO MEASURE AND VALIDATE THE ENVIRONMENTAL BENEFITS OF THE ECO NEST SYSTEM AT EVERY STAGE FROM RAW MATERIAL SOURCING TO END-OF-LIFE IMPACT.

DESIGN THAT DARES, DESIGN THAT CARES

- ECONEST REDUCES CARBON FOOTPRINT BY 68%.
- OVER 65% IMPROVEMENT IN IMPACT CATEGORIES SUCH AS ACIDIFICATION EUTROPHICATION. AND HUMAN TOXICITY.
- OPTIMIZED PRODUCTION PROCESS REDUCES THE MAJOR ENVIRONMENTAL BURDEN CAUSED BY ENERGY CONSUMPTION.
 LOWER RAW MATERIAL USE AND IMPROVED MANUFACTURING PROCESSES MINIMIZE ENVIRONMENTAL LOAD.
- SIGNIFICANTLY HIGHER LOGISTICS EFFICIENCY: MORE UNITS, LESS TRANSPORT.
- STANDARD PET SPICE JAR FITS ONLY 2,646 UNITS PER PALLET, WHEREAS ECONEST ACCOMMODATES 42,000 UNITS PER PALLET.
- FEWER SHIPMENTS MEAN LOWER FUEL CONSUMPTION AND A SUBSTANTIAL DECREASE IN OVERALL CARBON FOOTPRINT.





* PATENTED INDUSTRIAL DESIGN.
ECONEST REDUCES CARBON
FOOTPRINT BY 68%.









THE FUTURE IS 'TASTIER TOGETHER

CLICK TO KNOW US MORE