



CHEF SEASONS®

CORPORATE PROFILE

**A Bridge Between People
Built Through Taste**



FOLLOW US



CHEF seasons
tastier together



A FLAVOR
COMPANY
INNOVATOR
TREND FORECASTER
STRATEGIC
PARTNER
PROJECT
DRIVEN
SOCIALLY
CONSCIOUS
AGILE
HIGH PROFILE
REFERENCES

FLAVOR ENGINEERING

INNOVATION IS OUR STRONGEST SUIT.

tastier together



WE ADD COLOR
AND FLAVOR
2.3+ BILLION
TIMES
TO PLATES AND
PALATES



WE
"WOW"
EACH &
EVERY
TIME



WE SPICE UP YOUR LIFE
WITH
3,000+ PRODUCTS
AND
9,000+ RECIPES




CHEF seasons
tastier together

In a Nutshell

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

SAUCE
FACTORY



STATE OF THE ART MANUFACTURING FACILITIES

PRODUCTION AREA: 8,500 M²

PRODUCTION CAPACITY / YEAR PRODUCTION CAPABILITY:
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, EMULSIFIED OILS, ALL KIND OF SAUCES, COATINGS, PLANT BASED PROTEIN MIXTURES, MUSHROOM POWDERS, VEGAN FOODS.

%100 SOLAR GREEN ELECTRICITY TO SUPPLY FULL PLANT.

SEASONING
FACTORY





**WE ARE A BRIDGE
BETWEEN PEOPLE,
BUILT THROUGH TASTE.**

**CLICK
FOR
MORE**



PARTNERS WE GO THE DISTANCE



THE FUTURE IS
tastier together

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

SELF-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
TRANSPARENT**

WHAT YOU SEE IS
WHAT YOU GET
WITH US.

**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
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
SAFETY**

TECH BASED
FOOD SAFETY
SYSTEMS

**OUR
PRACTICES**

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!



CLICK
FOR
MORE

FUTURE IS TASTIER TOGETHER



**FROM PANTRY TO PASSION
CHEF SEASONS HAVE AN ENTIRELY
NEW WAY TO NAVIGATE FLAVOR**

CONSUMER MINDSETS MEET FLAVOR

BASICS & BEYOND

The essentials, elevated



DAILY & DELICIOUS

Everyday meals, extraordinary flavors



GRILL & GLAZE

Where fire meets flavor



CULTURES & CUISINES

Passport to a world of flavor



ADVENTUROUS & BOLD

Flavor favors the bold



CRAFT & CREATION

Flavor becomes art



WELLNESS & LONGEVITY

The flavor of feeling alive



CHEF seasons
tastier together

BASICS & BEYOND

The essentials, elevated



+10 Product

TURN BASICS INTO FLAVORFUL FOUNDATIONS

DAILY & DELICIOUS

Everyday meals, extraordinary flavors



sustainably
produced



+37 Product

BRING EXCITEMENT TO THE EVERYDAY

CRAFT & CREATION

flavor becomes art

TURN YOUR KITCHEN INTO A CANVAS
+47 Product



ADVENTUROUS & BOLD

flavor favors the bold



+38 Product

ANAPOLOGETIC FLAVORS THAT
REWARD THE DARING



CULTURES & CUISINES

Passport to a world of flavor



TURN YOUR KITCHEN INTO A CULINARY CROSSROADS

+49 Product



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%.





LEAVING A MEANINGFUL MARK NOT ONLY
ON PALATES, BUT ON PEOPLE'S LIVES.


CHEF **seasons**
tastier together

THE FUTURE IS
TASTIER TOGETHER

[CLICK TO KNOW US MORE](#)