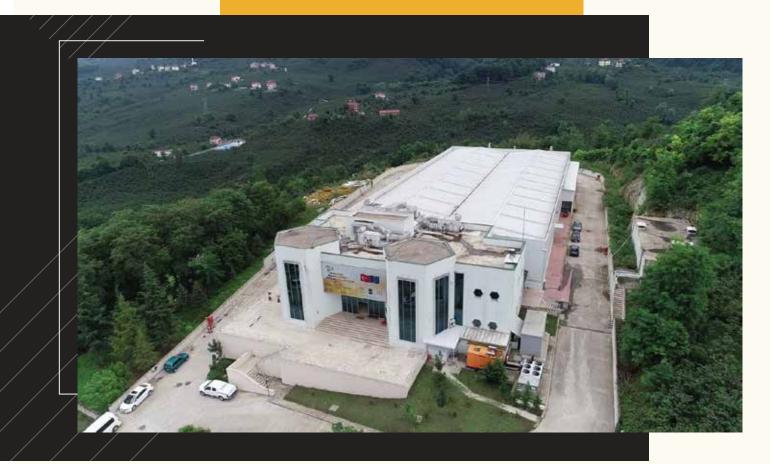




# PRODUCT CATALOGUE 2021

www.**tumagida**.com www.**queenhoney**.com.tr





TUMA GIDA SANAYI VE TICARET LTD. www.**tumagida**.com | www.**queenhoney**.com.tr



## **Certificate Document & Our Facility**















## **ABOUT US**

Tuma Queen Honey Product Catalogue 2021 Tuma Food Industry and Trading Limited Company. Our Certification and our Facilities.

About Us

In the Province of Ordu, the Project namely 'My Honey My Comb' which embodies the Balmar Cooperation, has at its service PLC Automation, excellent labs, and the most advanced computer systems at our 12,000 ton capacity honey production facility. Turkey owns one of the most diverse flower and fauna varieties in the world, and is the second largest exporter of honey in the world. About 40% of all honey production in Turkey originates from the province of Ordu. Balmer Cooperation has 3,500 members all over Turkey that produce honey. Although honey production is mentioned in many sacred books, and it had been extracted in Ancient China, India, Egypt, Rome and Greece, its full potential has not been exploited up till now. Honey is known to have several attributes that make it a natural health food. Due to not giving honey production the amount of care it needs, it has suffered at the hands of unscrupulous manufacturers because of their jealousies they have sold honey that is flawed by the adding of sugar, and certain additives to honey hence not fulfilling European Standards. All hope has not been lost, and the future in the honey industry seems to be bright with the help of Balmer, and with its Research and Development Institute at its head. Tuma Gida has also partaken in the endeavor to bring to the market a guality honey product.

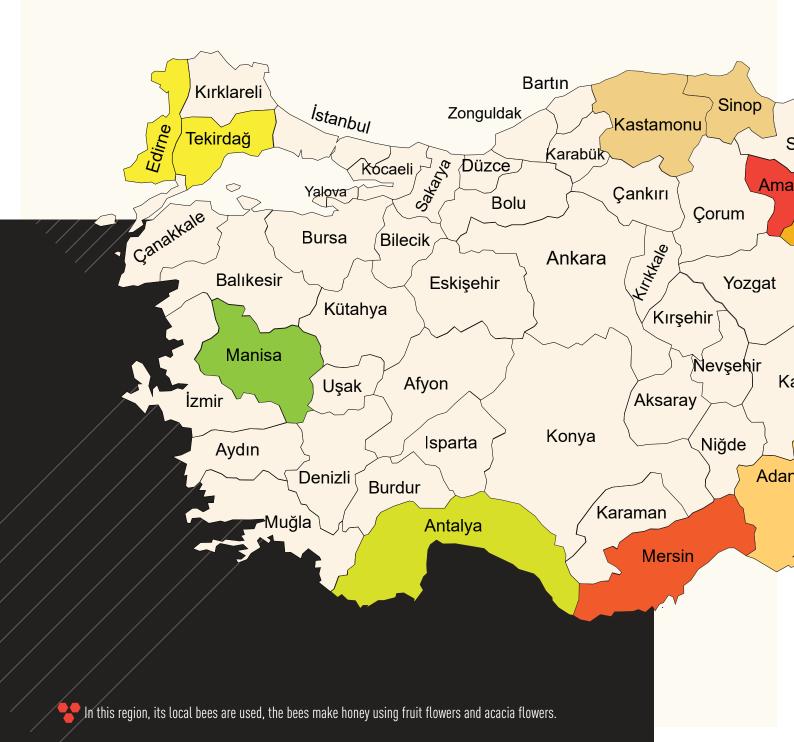
#### Honey Products

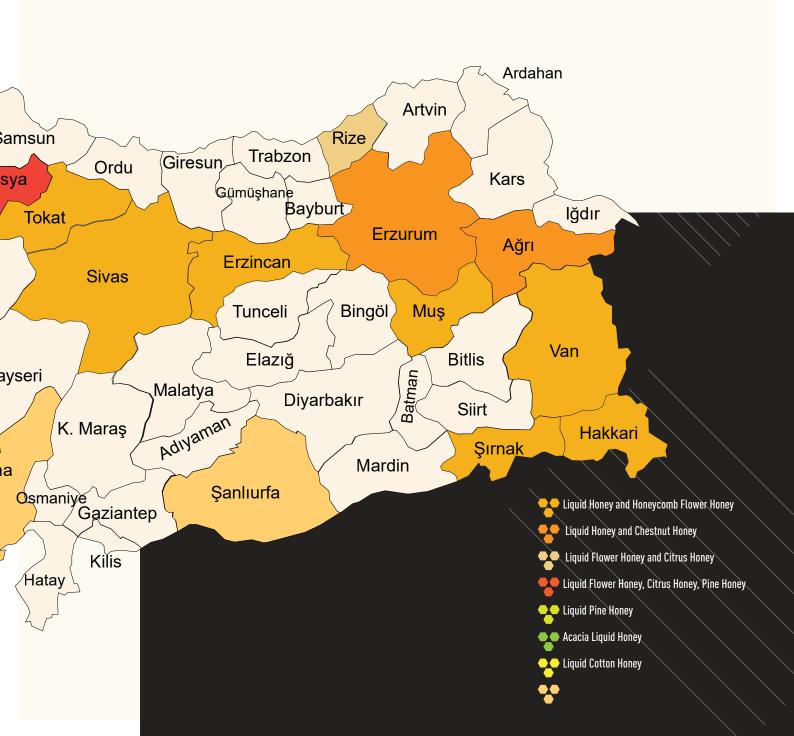
125g, 250g, 460g, 850g Jars 20g, 25g, 30g, 40g Picnic (small jars) 40g, 60g,90g,225g Tubes 3kg-20kg Tins 50g-300g in barrel forms manufactured according at the customer requests.

All the honey we produced may not have the same taste, therefore sometimes you may be lucky enough to buy honey that tastes better than another batch, this entirely rests on your fate.

Bon Appetite!!!

TUMA GIDA SANAYI VE TICARET LTD





## KARAKOVAN HONEYCOMB

HEREHICOVAN HOWER

#### WILDER WABENHONIG

Karakovan Honey is a natural, and a raw honey. It is a heritage which has come down from ancestors to offspring. Karakovan Honey originates with the use of no hive frames or man-made wooden hives. Black Barrels are put high up near high mountains, and the bees will produce the honey in those barrels. This honey is 100% and has no additives whatsoever. Turkey's Agri and Erzurum Provinces produce Karakovan Honey.

1.1 KG

This honey that is made from the flowers, and fauna of the mountains can be completely eaten as it is, all the wax and honeycombs can be consumed. This is a very healthy honey which is a speciality of the Anatolian Region of Turkey.

## **RAW FLORAL HONEYCOMB**

#### RAW HONEYCOMB

Our Raw Queen Honey is gathered from Turkey's unequal diverse landscape.

You can taste the uniqueness of this honey in its flavour. It is produced in the Eastern Capital Erzurum's Province's Hiniz Region .

The honeycomb is placed uncut into square plastic cases as it is, without adding anything more to the case, the honeycomb itself is held by a wooden frame in the plastic case.

## **RAW HONEYCOMB HONEY**

#### RAW HONEYCOMB

This Honeycomb from Erzurum Province's Khorashan Region and Erzincan Province's Cayirli Region. This honeycomb does not contain any additives or preservatives.

The honeycomb is cut and placed as a complete piece of honeycomb.

When the bees produce the honey in their hives, they do this with an incredible performance.

The worker bees all work together in a highly disciplined manner, whilst they collect the nectar from the flowers and to the honeycombs.

Because the amount of honey in each individual honey cell is not the same, our Queen Honey Honeycomb's weight can vary.

Taking this to account the weight is written on the packet.

### NATURAL CHESTNUT HONEY

#### CHESTNUT HONEY

As people love to eat boiled or roasted chestnuts, some bees too like the taste of chestnuts. When chestnuts flowers come out in early Summer, their vibrant smell attracts bees. Chestnuts are grown in abundance in the Black-Sea Region of Turkey. That's why our chestnut is produced in the Black Sea Region's Sinop Province. Because bees collect nectar from chestnut plants the colour of our chestnut honey is dark brown. So, it has different colour to the regular yellowish honeys that we are used to seeing. Because of its dark colour, chestnut honey is easy to copy by adding artificial colours and flavours to regular honey. It is for this reason, that we wish you to buy chestnut honey only from us, so that you are assured of its authenticity.

We at Tuma guarantee our honey comes from chestnut plants, and is produced with upmost care using the latest high-technology.



460G



## NATURAL FLORAL HONEY

#### PURE BLOSSOM HONEY

Our Queen Pure Blossom Honey is a combination of several kinds of flowers, and fauna nectars has been collected by bees. Our honey's special flavour and smell resonates from the healthy plants that it is produced from. Our Queen Pure Blossom Honey comes from the region

that is the world's most diverse flower producing region that of Mus Province's Bulanim Region, and Erzurum Province's Karayazi Region.

These region has most quantity of flowers in Turkey. No additives are added to our honey. Tuma that is part of Balmar Cooperation, brings to you an accredited and hygienic product, that can be trusted and consumed in your homes.

Our Queen Pure Blossom Honey comes in weights 850g, 460g, 225g.



850G/460G/225G

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For Europe Sales Contact: TUMA GIDA SANAYI VE TICARET LTD. Metropark Projesi Atatürk Mah. B1 Blok No:159 Küçükçekmece Istanbul / TURKEY

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