

KIRLIĞLU

Product Catalogue
Ürün Katalođu



KIRLIĞLU

About

Hakkımızda

ÜBER UNS
À PROPOS DE NOUS
O HAC





About Us

Hakkımızda

KIRLIOĞLU İNCİR 'de kalite üreticiden başlar. Firma kendisi de kendi üretim alanlarında incir yetiştiriciliği yapmaktadır ve üreticiden alım konusunda yerli bir firma olmanın avantajıyla kendi hinterlandına sahiptir. Bir başka deyişle genel itibarıyla belirli tedarikçi profiline sahiptir ve bölgenin en iyi kaliteli incirlerinin üretim ve yetiştirme alanlarına ve şartlarına bilerek kaliteyi baştan garanti altına alır.

İşletmeye giren kaliteli incirler modern üretim standartlarında ve sağlık koşullarında modern makina ve uzman personeli tarafından azami dikkat ile işlenir. Firma dünya sağlık ve üretim standartlarını gösteren ISO 9001, HACCP BRC ve TSE belgeleriyle ve bütün üretim izinlerine sahip olarak üretim yapmaktadır. Firmamızın birikimi, tecrübesi ve dünya standartlarında yaptığı üretim ve özellikle firmanın sahip olduğu kalite bilinci kalitesinin garantisidir.

MARKA VE MARKETLER

Bugün 20000 m2 kapalı alanı, modern üretim tesisleri ve incir konusundaki kalifiye personeliyle Avrupa standartlarına uygun üretim süreçleri ile hijyenik koşullarda üretim yapmakta kendi ürünlerini kendi markalarıyla, (**FIGGY, KIRDAĞ, KIRLIOĞLU**) iç ve dış pazarlara sunmaktadır. Firmanın uzun vade de hedefi önümüzdeki yıllarda kuru incir alanında dünyanın sayılı üreticileri arasında yerini almaktır.

Quality starts from local growers in **KIRLIOĞLU FIGS**. The company itself is growing fig trees in the orchards of its own and thanks to becoming a local based family and firm it has its own purchase hinterland area. In other words, the company has a vast supplier-grower profile and knows very well where the best quality figs are harvested and purchased. This assures the quality stage.

The quality figs, purchased with care, are processed at modern food production standards and health conditions with modern machines and qualified personnel. The company has the world production and health certificates of **ISO 9001** and **HACCP, BRC** showing and assuring the quality in food production. The production at world standards, the experience and especially the quality conscience of our firm is the guarantee of our quality.

BRANDS AND TRADEMARKS

Today **KIRLIOĞLU FIG** is making its production in modern production processes at European standards and hygienic conditions in 20000 m2 closed area with a modern production plant and skilled and experienced staff in fig production. Now the company is presenting and marketing its own quality dried figs under its own brands, **FIGGY, KIRDAĞ** and **KIRLIOĞLU** for the domestic and world markets. The long term target of the company is to have a strong base in the world markets among the best producers worldwide in the area of dried fig production.



Kirlioğlu Factory 2.000m²

Kirlioğlu Fabrika 2.000m² Kapalı alan



KIRLIÖĖLU

Production

Üretim Aşamaları

Stages

Herstellungsetappe
ETAPES DE PRODUCTION
ПРОЦЕСС ПРОИЗВОДСТВА





Production Stages

Üretim Aşamaları

FÜMİGASYON

İncirler zararlı haşere ve böceklerle karşı ilaçlanarak bekletilir. Bu işlem ürünlerin bozulmasını engeller ve sağlığa uygun koşullarda taze kalması sağlar.

FUMIGATION

Figs are fumigated against the harmful pests. Fumigation assures the absence of insects and pets in figs and thus the figs become completely pest-free and remain healthy and fresh till reaching to the final consumer.

VERNEBELUNG

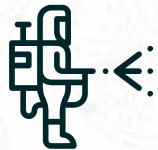
Die Feigen werden gegen Schädlinge mit Bekämpfungsmittel behandelt aufbewahrt. Diese Behandlung verhindert, dass die Produkte verderben und lässt sie in gesundheitstauglichen Zustand frisch.

ФУМИГАЦИЯ

Плоды инжира подвергаются химической обработке, защищающей от вредных насекомых и прочих организмов. Данная процедура препятствует порче продукта и сохраняет плоды свежими в условиях, не способных нанести вред здоровью

FUMIGATION

Les figues sont mises en attente avec le traitement nécessaire contre les parasites et les insectes. Ce traitement permet d'éviter la dégradation des produits en assurant leur état frais dans les conditions hygiéniques.



STEP -1
FUMIGATION

BOYLAMA

İncirler elekten geçirilerek büyüklüklerine göre ebatlarına ayrılır ve 1 No ile 10 No arasısınflandırılır

SIZING

Figs are sieved and classified according to their sizes between No 1 and 10 under supervision of our qualified and experienced staff.

GRÖSSENSORTIERUNG

Die Feigen werden durch einen Sieb nach den Größen sortiert und zwischen 1 und 10 klassifiziert.

КАЛИБРОВКА

Плоды инжира проходят сквозь сито, после чего плоды сортируются по размеру и классифицируются под номерами от 1 до 10.

DIMENSIONNEMENT

Les figues sont séparées en fonction de leurs dimensions, en étant tamisées. Et elles sont classées de 1 à 10.



STEP -2
SIZING

AFLATOKSIN

Bu bölümde aflatoksini olan veya aflatoksini açısından risk taşıyan incirler uzman personel tarafından tamamen ayrılır ve kalan incirler tamamen aflatoksinsiz olarak işleme sürecine devam eder.

AFLATOXIN

In this unit figs contaminated by aflatoxin or risky in terms of aflatoxin are totally separated by our skilled and experienced staff specialized in aflatoxin. The remaining figs become aflatoxin-free and safe against fungi.

AFLATOXIN

In diesem Teil werden die Feigen mit Aflatoxin oder und Risiko von Aflatoxin durch ausgebildeten Beschäftigten aussortiert und die Feigen werden ganz ohne Aflatoxin verarbeitet.

АФЛАТОКСИН

В ходе данной процедуры опытные специалисты удаляют содержащие афлатоксин плоды или же плоды с подозрением на наличие афлатоксина, оставшиеся же плоды инжира без афлатоксина переходят на новую стадию обработки.

AFLATOXINE

Les figues affectées d'aflatoxine ou portant le risque d'aflatoxine sont triées et éliminées par le personnel spécialisé dans cette section et le reste des figues continue à suivre le processus du traitement sans aflatoxine.



STEP -3
AFLATOXIN





Production Stages

Üretim Aşamaları





SEÖİM

İncirler uzman personel tarafından kalitesine göre sınıflandırılır.

SELECTION

Figs are finely selected and group

SORTIERUNG

Die Feigen werden durch ausgebildeten Beschäftigten nach der Qualität einsortiert.

СОТИРОВКА

Плоды инжира сортируются по качеству опытными специалистами по качеству.

SELECTION

Les figes sont classées par le personnel spécialisé selon la qualité du produit



STEP - 4
SELECTION

YIKAMA

Kalitesine göre sınıflanan incirler dikkatli ve hijyenik şartlarda yıkanır ve tamamen temiz hale getirilir.

WASHING

Figs are carefully washed in hygienic conditions and made completely clean from all dirt.

SPÜLUNG

Die nach Qualität einsortierten Feigen werden vorsichtig unter hygienischen Bedingungen gespült und in einen sauberen Zustand gebracht.

ПРОМЫВКА

Отсортированные по качеству плоды инжира аккуратно моются в условиях полной гигиены до абсолютно чистого состояния.

LAVAGE

Classées en fonction de leur qualité, les figes sont lavées soigneusement et dans les conditions hygiéniques et elles sont ainsi entièrement nettoyées.



STEP - 5
WASHING

KURUTMA

Yıkanan incirler kurutma odasına alınır ve nem kontroller yapılarak standartlarına uygun şekilde kurutulur.

DRYING

Washed figs are taken to drying unit and carefully dried in compliance with the standards under suitable moisture conditions and constant monitoring.

TROCKNEN

Die gespülten Feigen werden in den Trocknungsraum genommen und unter Feuchtigkeitskontrolle entsprechend den Normen getrocknet.

СУШКА

Промытые плоды инжира поступают в сушильную камеру, где подвергаются сушке и регулированию влажности в соответствии со стандартами.

SECHAGE

Les figes lavées sont prises dans la pièce de séchage et séchées conformément aux normes en vérifiant l'humidité



STEP - 6
DRYING

Production Stages

Üretim Aşamaları

DİNLENDİRME

Bu ünite de kurutulmuş incirler dinlenmeye alınır ve işlenmeye hazır hale gelene kadar bekletilir.

RESTING

Figs are taken to the resting unit after washing process and are kept here till they are ready to later processing under suitable humidity and heat conditions.

AUFBEWAHRUNG

Die in dieser Abteilung getrockneten Feigen werden aufgelagert und bis zur Verarbeitung aufbewahrt.

ВЫДЕРЖИВАНИЕ

В данном отделе высушенный инжир выдерживается до тех пор, пока не придет в пригодное для дальнейшей обработки состояние.

MISE EN REPOS

Les figues séchées sont mises en repos dans cette unité et en attente afin d'être prêt pour le traitement.



STEP - 7
RESTING

DİZME

İncirler istenilen paketleme çeşidine göre (layer, garland, protoben vs.) uzman personel tarafından dikkatli ve estetik bir şekilde dizilir.

ARRANGING

Figs are carefully and esthetically arranged by our skilled staff according to the packing types, layer, garland, protoben etc.

EINREIHEN

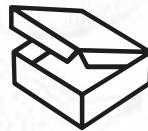
Die Feigen werden nach der erwünschten Verpackungsart(Layer, Garland, Protoben usw.) durch ausgebildeten Beschäftigten vorsichtig und ästhetisch eingereiht.

УКЛАДКА

В зависимости от желаемого способа упаковки (layer, garland, protoben и т.д.) сушеные плоды инжира аккуратно и эстетично укладываются специалистами.

JUXTAPOSITION

Les figues sont soigneusement juxtaposées par le personnel spécialisé selon le type d'emballage demandé(layer, garland, protoben etc.).



STEP - 8
ARRANGING

SELEFONLAMA

Sağlık şartlarına uygun ve temiz hale getirilmiş incirler bu bölümde modern makinalarla selefona ve dış ortama teması kesilir.

SHRINK WRAPPING

Figs, processed and treated according to health standards and conditions, are wrapped with shrink and thus prevented from all contact and exposure to outer environment.

VAKUUM

Die gesundheitsstauglichen und sauberen Zustand gebrachten Feigen werden in dieser Abteilung durch moderne Maschinen Vakuum verpackt und von Außenwelt abgetrennt.

ЦЕЛЛОФАНОВАЯ УПАКОВКА

Плоды инжира, тщательно очищенные и доведенные до наиболее здоровых условий, обворачиваются в данном отделе целлофановой пленкой, благодаря чему полностью прекращается его контакт с внешней средой.

MISE EN CELLOPHANE

Préparées suivant les conditions hygiéniques, les figues sont mises en cellophane au moyen des outils modernes dans cette section et tout contact avec l'extérieur est ainsi interrompu.



STEP - 9
SHRINK WRAPPING





Production Stages

Üretim Aşamaları





PAKETLEME

Selefonlanan ve kalite kontrolü yapılan incirler kalifiye personelimiz tarafından itina ile paketlenir ve depolamaya hazır hale getirilir.

PACKING

Figs, packed with care are stored under suitable health and weather conditions and preserved for shipping with care.

VERPACKUNG

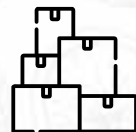
Die Vakuumpackung und der Qualitätskontrolle unterzogenen Feigen werden durch unseren ausgebildeten Beschäftigten verpackt und in Lagerungszustand gebracht.

УПАКОВКА

Прошедший контроль качества и обернутый в целлофан сушеный инжир аккуратно помещается нашим квалифицированным персоналом в упаковку и отправляется на склад на хранение в готовом к отправке виде.

EMBALLAGE

Les figues mises en cellophane et vérifiées pour l'assurance qualité sont soigneusement emballées par notre personnel qualifié afin d'être prêt pour le stockage.



STEP - 10
PACKING

KALİTE KONTROL

Kalite politikamızın bir sonucu olarak ürünler kalite ve görünüm açısından son bir kez daha kontrolden geçirilir ve standartlarına uygun olmayanlar ayrılır.

QUALITY CONTROL

As a result of our quality policy, the figs are passed through a final quality control and the ones which are not at suitable standards are separated by quality control staff.

QUALİTÄTSKONTROLLE

Entsprechend unserem Qualitätskontrollmanagement werden die Produkte nochmals zu Qualitätsund Sichtprüfung unterzogen und die den Normen nicht geeigneten aussortiert.

КОНТРОЛЬ КАЧЕСТВА

В рамках нашей общей стратегии качества упакованный инжир проходит окончательную проверку качества и эстетического вида, в результате которой не соответствующие стандартам продукты удаляются из общей партии.

STOCKAGE

Les produits qui sont soigneusement emballés sont mis en entrepôt dans les conditions appropriées en attente de l'expédition



STEP - 11
QUALITY CONTROL

DEPOLAMA

Dikkatli bir şekilde ambalajlanmış ürünler uygun şartlarda depolanır ve sevkiyatı yapılmak üzere muhafaza edilir.

STORING

Shrink wrapped and quality controlled figs are packed with care by our skilled and qualified staff and made ready to store

LAGERUNG

Die sorgfältig verpackten Produkte werden unter entsprechenden Bedingungen gelagert und zur Lieferung aufbewahrt.

ХРАНЕНИЕ

Упакованная продукция хранится на складе в соответствующих стандартах условиях до момента ее отправки со склада.

STOCKAGE

Les produits qui sont soigneusement emballés sont mis en entrepôt dans les conditions appropriées en attente de l'expédition



STEP - 12
STORING

KIRLI  ĞLU

Dry *Fig*

Kuru İncir

TROCKEN ABB
FIGUE SÈCHE
СУХОЙ ФИГ





**Özenle Kurutulmuş
%100 Doğal**

Dry Fig

Kuru İncir

Any packing types as your requirements can be done in our factory. İstenilen şekilde ambalaj yapılır.
kindly please indicate your packing type when ordering or ask for other possible packing types.



Dried Figs Lerida

Kuru İncir Lerida

Package Information Paket Bilgisi 200 GR - 400 GR - 500 GR - 1 KG - 2.5 KG - 3 KG - 5 KG - 10 KG

Size 1 : (35 - 40 ad / kg) **Size 2 :** (41 - 45 ad / kg) **Size 5 :** (56 - 60 ad / kg) **Size 6 :** (61 - 65 ad / kg)
Size 3 : (46 - 50 ad / kg) **Size 4 :** (51 - 55 ad / kg) **Size 7 :** (66 - 70 ad / kg) **Size 8 :** (71 - 80 ad / kg)



Dried Figs Protoben

Kuru İncir Protoben

Package Information Paket Bilgisi 250 GR - 500 GR - 2.5 KG - 3 KG

Size 1 : (35 - 40 ad / kg) **Size 2 :** (41 - 45 ad / kg) **Size 5 :** (56 - 60 ad / kg)
Size 3 : (46 - 50 ad / kg) **Size 4 :** (51 - 55 ad / kg) **Size 6 :** (61 - 65 ad / kg)



Dried Figs Layer

Kuru İncir Layer

Package Information Paket Bilgisi 200 GR - 400 GR - 500 GR - 1 KG - 2.5 KG - 3 KG - 5 KG - 10 KG

Size 1 : (35 - 40 ad / kg) **Size 2 :** (41 - 45 ad / kg) **Size 5 :** (56 - 60 ad / kg) **Size 6 :** (61 - 65 ad / kg)
Size 3 : (46 - 50 ad / kg) **Size 4 :** (51 - 55 ad / kg) **Size 7 :** (66 - 70 ad / kg) **Size 8 :** (71 - 80 ad / kg)



Dried Figs Garland

Kuru İncir Garland

Package Information Paket Bilgisi 200 GR - 250 GR - 400 GR - 1 KG - 2.5 KG - 3 KG - 5 KG - 10 KG

Size 5 : (56 - 60 ad / kg) **Size 6 :** (61 - 65 ad / kg)
Size 7 : (66 - 70 ad / kg) **Size 8 :** (71 - 80 ad / kg)





Dry Fig

Kuru İncir

Any packing types as your requirements can be done in our factory. İstenilen şekilde ambalaj yapılır.
kindly please indicate your packing type when ordering or ask for other possible packing types.



Dried Figs Natural

Kuru İncir Doğal

Package Information Paket Bilgisi 250 GR - 400 GR - 600 GR - 1 KG - 2.5 KG - 3 KG - 5 KG - 10 KG

Size 1 : (35 - 40 ad / kg) **Size 2 :** (41 - 45 ad / kg) **Size 5 :** (56 - 60 ad / kg)

Size 3 : (46 - 50 ad / kg) **Size 4 :** (51 - 55 ad / kg) **Size 6 :** (61 - 65 ad / kg)



Dried Figs Pulled

Kuru İncir Pulled

Package Information Paket Bilgisi 200 GR - 250 GR - 400 GR - 1 KG - 2.5 KG - 3 KG - 5 KG - 10 KG

Size 5 : (56 - 60 ad / kg) **Size 6 :** (61 - 65 ad / kg)

Size 7 : (66 - 70 ad / kg) **Size 8 :** (71 - 80 ad / kg)



Dried Figs Fasten

Kuru İncir Bağlama

Package Information Paket Bilgisi 250 GR - 400 GR - 600 GR

Size 1 : (35 - 40 ad / kg) **Size 2 :** (41 - 45 ad / kg) **Size 5 :** (56 - 60 ad / kg) **Size 6 :** (61 - 65 ad / kg)

Size 3 : (46 - 50 ad / kg) **Size 4 :** (51 - 55 ad / kg) **Size 7 :** (66 - 70 ad / kg) **Size 8 :** (71 - 80 ad / kg)



KIRLIÖĖLU

Our Products

Ürünlerimiz

UNSERE PRODUKTE
NOS PRODUITS
NASHİ PRODUKTY





**Özenle Kurutulmuş
%100 Doğal**

Our Products

Ürünlerimiz

Any packing types as your requirements can be done in our factory. İstenilen şekilde ambalaj yapılır.
kindly please indicate your packing type when ordering or ask for other possible packing types.

FIGS
İncir



DICE FIGS
Kesme İncir



FIGS CHIPS
İncir Bağlama



FIGS PASTE
İncir Ezme



APRICOTS

Kayısı



NATURAL APRICOTS

Natural Kayısı



ORGANIC APRICOTS

Organik Kayısı



PITTET PRUNES

Çekirdekli Erik



Our Products

Ürünlerimiz

Any packing types as your requirements can be done in our factory. İstenilen şekilde ambalaj yapılır.
kindly please indicate your packing type when ordering or ask for other possible packing types.

UNPITTED PRUNES
Çekirdeksiz Erik



INFUSED CUBE
STRAWBERRY
İnfüze Küp Çilek



INFUSED PASTE
STRAWBERRY
İnfüze Çilek Pestil



INFUSED DICED
PINEAPPLE
İnfüze Ananas Pestil



INFUSED DICED
LEMON
Kesme İnfuze Limon



INFUSED PINEAPPLE
İnfuze Ananas



INFUSED DICED
STRAWBERRY
Kesme Çilek



INFUSED
CHERRY
İnfuze Vişne



Our Products

Ürünlerimiz

Any packing types as your requirements can be done in our factory. İstenilen şekilde ambalaj yapılır.
kindly please indicate your packing type when ordering or ask for other possible packing types.

BLANCHED
İç Fındık



NATURAL
HAZELNUTS
Natural Fındık



HAZELNUTS
INSHELL
Kabuklu Fındık



BLANCHED PEANUTS
İç Fıstık



PEANUT RED
KERNEL

Kırmızı Kabuklu Fıstık



PEANUT SALTED
RED KERNEL

Kırmızı Kabuklu Tuzlu Fıstık



PEANUT INSHELL
Kabuklu Fıstık



ROASTED CHICKPEA
Kavrulmuş Leblebi



Our Products

Ürünlerimiz

Any packing types as your requirements can be done in our factory. İstenilen şekilde ambalaj yapılır.
kindly please indicate your packing type when ordering or ask for other possible packing types.

WHITE CHICKPEAS
Beyaz Leblebi



CHICKPEA FLOUR
Leblebi Tozu



MULBERRY
Kuru Dut



PISTACHIO INSHELL
Kabuklu Antep Fıstığı



PISTACHIO KERNEL
Antep Fıstığı



PINE NUTS
Künar



DRY STRAWBERRY
Kurutulmuş Çilek



KIRLIÖĖLU

Our Brands

Markalarımız

UNSERE MARKEN
NOS MARQUES
NASHİ BRENDY



Özenle Kurutulmuş
%100 Doğal

Our Products

Ürünlerimiz

Any packing types as your requirements can be done in our factory. İstenilen şekilde ambalaj yapılır.
kindly please indicate your packing type when ordering or ask for other possible packing types.





Our Products

Ürünlerimiz

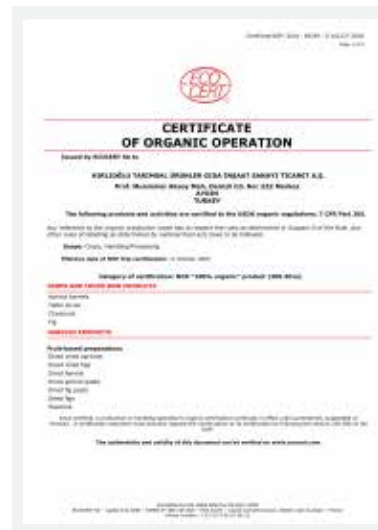
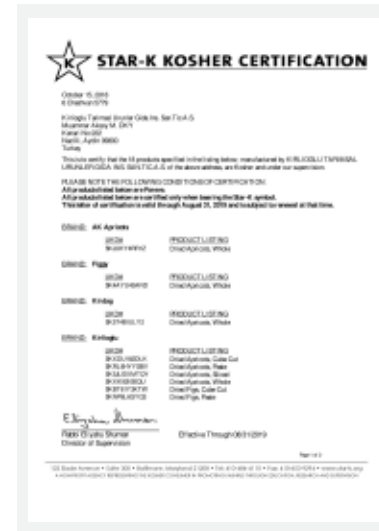
Any packing types as your requirements can be done in our factory. İstenilen şekilde ambalaj yapılır.
kindly please indicate your packing type when ordering or ask for other possible packing types.





Certificates

Sertifikalar





KIRLI ÖĞLU

İletişim



Nazilli Organize Şube

Organize Sanayi Bölgesi
3.Cadde No:6
Nazilli Aydın Türkiye

Email: info@kirlioglu.com
Phone: +90 256 316 01 02
Phone: +90 256 312 68 19
Fax: +90 256 312 87 42

Malatya Şube

Sarıcıoğlu Mah.
Buhara Cad. No: 148/G
Battalgazi Malatya Türkiye

Nazilli Şube

Prof. Muammer Aksoy Mah.
Denizli Cad. No:222
Nazilli Aydın Türkiye

Email: info@kirlioglu.com
Phone: +90 256 312 68 11

Merkez

Organize Sanayi Bölgesi
5.Cadde No:4
Nazilli Aydın Türkiye

Email: info@kirlioglu.com
Phone: +90 256 316 01 02
Phone: +90 256 312 68 19
Fax: +90 256 312 87 42

