



KURUNE®  
GIDA

MOST NATURAL  
MOST DELICIOUS  
*For You*





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# About Us

We adopt the principle that we should eat healthier today for a healthier tomorrow. Our country has the potential to grow fruits and vegetables worldwide because it has a rich diversity of climates and soils. Kurune Gıda has access to vegetables and fruits grown everywhere in Turkey so that they are delivered to the facility in the right season. We supply our products from certified producers for organic food who do not use any additives.

Our products are dried in a clean, healthy and hygienic indoor environment. With the Dry Food Processing Technology system, the likelihood of dust, germs and mold is eliminated in the products that are dried without sun and open air. Our products do not contain any food coloring and additives.

The demand for dry foods has increased considerably recently because of their benefits for health. There are many varieties, including fruits and vegetables. Our dried products do not contain any food coloring and additives.

Our products are exported to the whole world because of the drying process, which is a natural method in which the quality, taste and nutritional values are best preserved.

The major characteristic of our dried fruits and vegetables is that they do not contain gluten and sugar and are vegan. Kurune Gıda's products are the optimal type of nutrition for a healthy life as they incorporate all of these properties.





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# Why Us?

Dried food products are more durable than fresh food and can be stored for a long time. Therefore, they can be a useful alternative in various recipes, snacks, camping or traveling. It is very important that the ingredients used in dried food production are fresh and of high quality, hygiene rules are followed and the methods used in the production process are appropriate. As Kurune Gida, our productions have been carried out by paying great attention to all these issues since the first day. Kurune Gida strives to offer fresh, high quality and healthy products. Customer satisfaction is always our priority and we do our best to produce our products at the highest quality standards.





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## Quality



The quality of dried foods depends on the quality of the ingredients used in the production phase and the production process. For this reason, our company produces in a hygienic environment using the freshest, natural and high quality ingredients. Our products are passed through quality control processes and presented to our customers in the highest quality.

The product range of our company covers a wide range of dried foods.

Our products are produced from carefully selected quality ingredients and offer our customers a fresh and delicious alternative. Our products, which can be used in different categories such as snacks, breakfast foods and desserts, meet the different needs of our customers.

## Our Products



## Our Services



Customer satisfaction is always our top priority. Therefore, our services to our customers are as important as our product quality. Safe and fast delivery, easy payment methods and our customer service team are ready to meet the needs of our customers.



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# Logistics

Dry food shipping requires shippers to have specific knowledge and special equipment. Our dry foods are shipped to the desired location at certain temperatures and in a hygienic environment. It is of vital importance for us that our dry food products are not smashed, our boxes are not damaged, and the shipping is carried out meticulously and carefully.

In addition to the measures we take, we strictly adhere to extremely sensitive certain temperature and humidity levels during the shipment.

For the packaging process, we use a method that is known as modified atmosphere packaging. This method is a specific packaging technique that maintains the quality of products and extends the shelf life. With this method, our products remain durable for a long time with a shelf life of 1 year to 1.5 years. In the nitrogen gas packaging process, it primarily prevents the product from decay by minimizing the oxygen level in the package and plays an extremely effective role in preserving the color, texture and nutritional values of the product.





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Our Products



# *Dried* Strawberries

Recently, use of dried strawberries has increased considerably. Dried strawberries are derived by completely extracting the juice of fresh strawberries and drying them. During this process, the nutritional values are preserved and the flavor is intensified.

You can use dried strawberries in the sour and sweet form and add them to your salads, yogurt, granola or desserts and cakes.

## **Benefits of Dried Strawberries**

They clean the blood. They have a soothing effect and reduce the stress. They strengthen the gums and remove bad breath. They are good for rheumatic and liver diseases. They strengthen the immune system as it is an effective antioxidant.





# Dried Apples

Dried apples are derived by completely extracting the juice from the fresh apple and drying it. As a result of drying process, 1 kg of dried apple is obtained from 10 kg of apples. After the juice is extracted, the pulp of the fruits remains so that its nutritional values are preserved and its flavor is intensified.

## **Benefits of Dried Apples**

Apples contain vitamins C, A, K, B6 and E. Vitamin C must be taken through food. It helps reduce fatigue, is necessary for the proper functioning of the nervous system and immune defense, and promotes absorption of iron. It has antioxidant properties because of the polyphenols it contains.







# Dried Pears

Dried pears are the dried form of fresh pears. As a result of the drying process, 1 kg of pears is derived from 7 kg of pears. After the juice is extracted, the pulp of the fruits remains so that its nutritional values are preserved and its flavor is intensified.

You can add dried pears to your salads, yogurt, granola or desserts and cakes in the sour and sweet form.

## Benefits of Dried Pears

The benefits of pear are important for human health. The pears contain the vitamins A, B, C and K also is an important source of fibers. One of the reasons for consuming this fruit is that it contains calcium, potassium, iron, magnesium, sodium, folic acid and copper manganese.





# *Dried* Bananas

Dried bananas are the dried form of fresh bananas. As a result of the drying process, 1 kg of bananas is derived from 8 kg of bananas. Drying process minimizes the water ratio in the fresh bananas. The pulp of the fruits with juice extracted remains, so that the nutritional values are preserved and the flavor is intensified.

You can use dried bananas in various ways by adding it to yogurt, granola or desserts and cakes.

## **Benefits of Dried Bananas**

Bananas are rich in potassium; therefore they enable to maintain the electrolyte balance. At the same time, as they contain potassium, magnesium and calcium minerals, it helps to reduce the muscle cramps and pain.

Bananas, which do not contain fat and cholesterol, has a high energy value.





# Dried KIWIS

Dried kiwis are the dried form of fresh kiwis. As a result of the drying process, 1 kg of kiwis is obtained from 6 to 7 kg of kiwis. The drying process minimizes the water ratio in the fresh kiwis. The pulp of the fruits with juice extracted remains, so that the nutritional values are preserved and the flavor is intensified.

You can use dried kiwis in various ways by adding it to yogurt, granola or desserts and cakes.

## **Benefits of Dried Kiwis**

Kiwis, which are one of the fruits with high vitamin and mineral content, provide many benefits for health. A group of components found in plants, called phytochemical components, have a positive effect on the health both by acting as antioxidants and by taking part in various metabolic processes in the body. Kiwi is a very good source of these components.





# *Dried* Sour Cherries

Dried sour cherries are the dried form of fresh sour cherries. As a result of the drying process, 1 kg of sour cherries is derived from 6-7 kg of sour cherries. The drying process minimizes the water ratio in the fresh sour cherries. The pulp of the fruits with juice extracted remains, so that the nutritional values are preserved and the flavor is intensified.

You can use the sour cherries in every step of a healthy diet, in your yogurt, granola and muesli, and in your cakes in sweet and sour form.

## **Benefits of Dried Sour Cherries**

The sour cherries are one of those fruits that spread across a broad geography in our country.

They are rich in vitamins A, K, and C, and in Phosphorus, Potassium, Calcium and Iron so they provide vitamin and mineral support.





# Dried Cherries

Dried cherries are the dried form of fresh cherries. As a result of the drying process, 1 kg of cherries is derived from 5 kg of cherries. The drying process minimizes the water ratio in the fresh cherries. The pulp of the fruits with juice extracted remains, so that the nutritional values are preserved and the flavor is intensified.

You can use them in every step of a healthy diet, in your yogurt, granola and muesli, and in your cakes in sweet and sour form.

## **Benefits of Dried Cherries**

Cherries have a high nutritional value and are rich in minerals. They are very helpful as they contain vitamin C and antioxidants.

By reducing inflammation, they help protect heart health and contributes to the improvement of sleep patterns.





# *Dried* Peaches

Dried peaches are the dried form of fresh peaches. As a result of the drying process, 1 kg of peaches is derived from 8 to 10 kg of peaches. The drying process minimizes the water ratio in the fresh peaches. The pulp of the fruits with juice extracted remains, so that the nutritional values are preserved and the flavor is intensified.

You can add dried peaches to your salads, yogurt, granola or desserts and cakes in the sour and sweet form.

## **Benefits of Dried Peaches**

The peach is known as a member of the family of stone fruits such as apricots, plums, nectarines, and cherries. Peach is usually grown in areas with warm and temperate climate. In addition to being delicious, peaches have many health benefits. Thanks to the vitamins in peach, it boosts the digestive system, strengthens the immune system and provides benefits for a healthy heart.





# *Dried* Oranges

Dried oranges are the dried form of fresh oranges. As a result of the drying process, 1 kg of oranges is derived from 7 to 10 kg of oranges. The drying process minimizes the water ratio in the fresh oranges. The pulp of the fruits with juice extracted remains, so that the nutritional values are preserved and the flavor is intensified.

You can add dried oranges to your salads, yogurt, granola or desserts and cakes in the sour and sweet form.

## **Benefits of Dried Oranges**

As oranges contain the vitamin C, they prevent damage to cells and fights free radicals that cause cancer. It promotes the immune system and protects against microorganisms.





# *Dried* Tangerines

Dried tangerines are the dried form of fresh tangerines. As a result of the drying process, 1 kg of tangerines is derived from 8-10 kg of tangerines. The drying process minimizes the water ratio in the fresh tangerines. The pulp of the fruits with juice extracted remains, so that the nutritional values are preserved and the flavor is intensified.

You can use them in every step of a healthy diet, in your yogurt, granola and muesli, and in your cakes in sweet and sour form.

## **Benefits of Dried Tangerines**

Tangerines are a fragrant winter fruit that is rich in vitamin C and antioxidants. They also contain other vitamins and minerals such as potassium and B-complex vitamins. Tangerines and their peels provide protection against many diseases. As a result of the drying process, vitamins and active substances in all fruits and vegetables increase much more than in their fresh form.







# *Dried* Pomegranates

Dried pomegranates are the dried form of fresh pomegranates. As a result of the drying process, 1 kg of pomegranate seeds is derived from 5 kg of pomegranate seeds. After the juice is extracted, the pulp of the fruits remains so that its nutritional values are preserved and its flavor is intensified.

## **Benefits of Dried Pomegranates**

Studies have shown that pomegranate seeds protect the cardiovascular health, reduces the blood pressure, bad cholesterol and blood sugar. Because of the vitamins C, A and E in its content, it also promotes the visual (eye) health. Vitamins B and C in pomegranate juice contribute to the health and beauty of the skin.





# *Dried* Pineapple

While dried pineapple gives the skin a smooth and lively appearance thanks to the iron components it contains, it is a food that supports stronger hair, stronger nails and bone health in general with the calcium it contains. There is plenty of vitamin A in dried pineapple. Therefore, it should be said that it has an important place for eye health. Since dried pineapple contains vitamin B, it enables the proliferation of cells in the body. With the vitamin C it contains, it benefits the formation of collagen in the skin throughout the body and delays aging. It benefits the digestive system of the person and makes the intestines work faster. Thus, it also helps to shed excess weight in the person.





# *Dried* Japanese Persimmons

KDried Japanese persimmons are the dried form of fresh Japanese persimmons. As a result of the drying process, 1 kg of Japanese persimmons is derived from 5-7 kg of Japanese persimmons. The drying process minimizes the water ratio in the fresh Japanese persimmons. The pulp of the fruits with juice extracted remains, so that the nutritional values are preserved and the flavor is intensified.

You can use it at every step of a healthy diet, in your tea and coffee, in your granola and muesli, in your cakes and cookies.



## **Benefits of Dried Japanese Persimmons**

The Japanese persimmons, which are a powerful antioxidant, protect the body against diseases by boosting the body's resistance. It has been found that they have protective properties from diseases such as colds, flu and cancer. For this reason, recently use of Japanese persimmons has been increased considerably.



# *Dried* Cultivated Mushrooms

Dried cultivated mushroom is the dried form of fresh cultivated mushroom. As a result of the drying process, 1 kg of cultivated mushrooms are left from 10-15 kg of oyster mushrooms. With drying, the water ratio in the fresh product becomes minimum. The core of the mushroom, whose juice is taken, remains, so that the nutritional values, especially the vitamin and protein values, increase.

## **Benefits of Dried Mushrooms**

It has a good mineral, fiber and vitamin content. It also contains antioxidants. It has few calories and less fat. Therefore, it is very effective in losing weight. Thanks to its high beta-glucan content, the feeling of satiety is quite high and it balances the cholesterol level in the blood.





# *Dried* Oyster Mushrooms

Oyster mushrooms is one of those types that grow in nature and can be edible. They are high in protein.

Dried oyster mushrooms are the dried form of fresh oyster mushrooms. As a result of the drying process, 1 kg of oyster mushrooms is derived from 10-15 kg of oyster mushrooms. The drying process minimizes the water ratio in the fresh oyster mushrooms. The pulp of the mushrooms with water extracted remains, so that the nutritional values, especially the vitamin and protein values, increase.

## **Benefits of Dried Oyster Mushrooms**

The benefits of the oyster mushrooms are too numerous to be counted. It is a type of mushroom that is the most easily found among the cultivated mushrooms and can be consumed with pleasure. Oyster mushrooms are one of the most non-toxic and natural mushrooms.





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# Healthy Drying

A healthy way of drying is an important factor in dried fruit industry. The aim of this method is to preserve all the natural nutrients and good taste for its consumers to enjoy. A healthy drying process removes humidity from fruits in a quick and controlled way to prevent spoiling. Therefore valuable nutrients such as vitamins, minerals and antioxidants will not get lost during desiccation. Moreover, since healthy drying process takes place in lower temperatures, the natural flavor and taste of fruits are preserved. Healthy drying is an important step for supporting healthy eating as well as being a wholesome nutrition snack which has a long shelf life.

# Storage Conditions

A humid and light-free environment should be preferred while storing dried fruits. Humidity can cause dried fruits to mold; therefore such places should be avoided. In addition, sunlight can lead to discoloration on dried fruits and lose its nutritional value, that's why a cool and dark environment should be chosen. Dried fruits should be kept in an airtight container. Any contact with air can cause dried fruit to gain back its humidity and ultimately lead to deterioration. It should be made sure that the cover of the container is sealed shut. Finally, dried fruit should be kept at ambient room temperatures and should not be subject to any kind of odor. When the correct storage conditions are provided, dried fruits preserve their freshness and flavor for a long time and can be consumed as healthy snacks.





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# Rich and Intense Aroma

The drying process takes place by removing the juice from the fruits and this process intensifies the natural flavors and aromas of the fruits. Intense aroma in dried fruits is one of the main reasons why consumers prefer these products. The drying process concentrates the natural sugars in the fruit, which further enriches the flavor of the fruit. The intense aroma enhances the sweetness and flavor of dried fruits, while providing consumers with a satisfying and enjoyable snacking experience.



# Hygiene Conditions

Compliance with hygiene standards in the production process ensures that the products are presented to the consumer in a safe and healthy way. A clean and hygienic production environment prevents microorganisms from contaminating products. Steps such as paying attention to hand hygiene of personnel, using hygienic gloves and clothing, cleaning and disinfecting equipment and surfaces help to ensure hygiene conditions are met. Also, proper washing and processing of fruit reduces the risk of potential contamination. In the packaging process, the use of hygienic materials and the preservation of hygienic conditions are of great importance. Dried fruits, produced by paying attention to hygiene conditions, offer consumers a reliable, healthy and hygienic option.



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# Chemical Free Organic Products

Fruits grown using natural farming methods grow without exposure to chemicals such as pesticides or synthetic fertilizers. This ensures that the fruits retain their healthy, natural and nutritious properties. By respecting the natural growth cycle of fruits, we preserve the natural nutritional values of the soil and provide minimal impact on the environment. By drying the fruits we grow without using chemicals, we offer consumers a pure, natural and healthy snack option. We produce nutritious and delicious dried fruits by meticulously selecting and processing naturally grown fruits to meet quality and reliability standards.







# Special Orders

We carefully supply our completely natural and certified fruits and vegetables that are especially harvested in the season. We offer a wide range of fruits and vegetables that have excellent taste and flavor for a variety of uses. We increase the variety of dried fruit and vegetable products based on the wishes of our valued customers.

If you are looking for healthy and natural treats or nutritious snacks, you will become addicted to our dried fruits and vegetables once you taste it. When water is extracted from the fruits, the nutrients become even more concentrated, making these dried fruits a healthy choice. Dried fruits and vegetables have high nutritional value with attractive taste and color.

We take into account the products you request with healthier nutrition options and supply them for you. We aim to increase the variety of our fruits and vegetable in this direction.

Our objective is always to contribute to a healthy life with healthier products. We strive after more nutritious and healthier products through more dried fruits and vegetables. To that end, your wishes and preferences are our priority. Tell us which dried fruits and vegetables you want to have and we will deliver it directly with Kurune Gida assurance.

If you request a specific type of fruits or vegetables that is not on our website, you may contact us using the Special Order field and request the dried fruits/vegetables you need from us!





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# OUR CERTIFICATES



## KURUNE GIDA TARIM BİLİŞİM İTHALAT İHRACAT LTD. ŞTİ.

DAĞYAKA MAH. 2033 CAD. NO: 2 A KAHRAMANKAZAN/ANKARA/TÜRKİYE

# ISO 10002:2018

Kapsam/Scope

BAŞKA YERDE SINIFLANDIRILMAMIŞ ÇEŞİTLİ GIDA ÜRÜNLERİ İMALATI  
(ÇABUK BOZULAN HAZIR GIDALAR, PEYNİR FONDÜLERİ, ŞEKER  
ŞURUPLARI VB. DAHİL)

MANUFACTURE OF A VARIETY OF FOOD PRODUCTS NOT ELSEWHERE  
CLASSIFIED (INCLUDING PERISHABLE CONVENIENCE FOODS, CHEESE  
FONDUES, SUGAR SYRUPS, ETC.)

Bu sertifika ile yukarıda adı geçen kuruluşun Müşteri Memnuniyeti Yönetim Sistemi gerekliliklerini karşıladığı tasdik olunur.  
This is to certify that the above mentioned Company meets the requirement of Customer Satisfaction Management System.

Belge NO / Certification Number : XXX  
İlk Kayıt Tarihi / Date of Initial Reg. : 5.06.2023  
Basım Tarihi / Date of Certificate : 5.06.2023  
Geçerlilik Tarihi / Date of Expiry : 4.06.2024

Bu sertifika kuruluşun belgelendirme şartlarına uyması ve yılda en az 1 kez yapılacak olan gözetim denetimlerinin başarılı geçmesi halinde üç yıllık sertifikasyon periyodu bitiş tarihine kadar geçerlidir.  
This certificate is valid until the end of the three-year certification period if the organization complies with the certification requirements and the surveillance audits to be carried out at least once a year are completed successfully.

Genel Müdür / General Manager



## KURUNE GIDA TARIM BİLİŞİM İTHALAT İHRACAT LTD. ŞTİ.

DAĞYAKA MAH. 2033 CAD. NO: 2 A KAHRAMANKAZAN/ANKARA/TÜRKİYE

# ISO 9001:2015

Kapsam/Scope

BAŞKA YERDE SINIFLANDIRILMAMIŞ ÇEŞİTLİ GIDA ÜRÜNLERİ İMALATI  
(ÇABUK BOZULAN HAZIR GIDALAR, PEYNİR FONDÜLERİ, ŞEKER ŞURUPLARI  
VB. DAHİL)

MANUFACTURE OF A VARIETY OF FOOD PRODUCTS NOT ELSEWHERE  
CLASSIFIED (INCLUDING PERISHABLE CONVENIENCE FOODS, CHEESE  
FONDUES, SUGAR SYRUPS, ETC.)

IAF Kod: 3

Bu sertifika ile yukarıda adı geçen kuruluşun Kalite Yönetim Sistemi gerekliliklerini karşıladığı tasdik olunur.  
This is to certify that the above mentioned Company meets the requirement of Quality Management System.

Belge NO / Certification Number : XXX  
İlk Kayıt Tarihi / Date of Initial Reg. : 5.06.2023  
Basım Tarihi / Date of Certificate : 5.06.2023  
Geçerlilik Tarihi / Date of Expiry : 4.06.2024

Bu sertifika kuruluşun belgelendirme şartlarına uyması ve yılda en az 1 kez yapılacak olan gözetim denetimlerinin başarılı geçmesi halinde üç yıllık sertifikasyon periyodu bitiş tarihine kadar geçerlidir.  
This certificate is valid until the end of the three-year certification period if the organization complies with the certification requirements and the surveillance audits to be carried out at least once a year are completed successfully.

Genel Müdür / General Manager



## KURUNE GIDA TARIM BİLİŞİM İTHALAT İHRACAT LTD. ŞTİ.

DAĞYAKA MAH. 2033 CAD. NO: 2 A KAHRAMANKAZAN/ANKARA/TÜRKİYE

# ISO 14001:2015

Kapsam/Scope

BAŞKA YERDE SINIFLANDIRILMAMIŞ ÇEŞİTLİ GIDA ÜRÜNLERİ İMALATI  
(ÇABUK BOZULAN HAZIR GIDALAR, PEYNİR FONDÜLERİ, ŞEKER ŞURUPLARI  
VB. DAHİL)

MANUFACTURE OF A VARIETY OF FOOD PRODUCTS NOT ELSEWHERE  
CLASSIFIED (INCLUDING PERISHABLE CONVENIENCE FOODS, CHEESE  
FONDUES, SUGAR SYRUPS, ETC.)

IAF Kod: 3

Bu sertifika ile yukarıda adı geçen kuruluşun Çevre Yönetim Sistemi gerekliliklerini karşıladığı tasdik olunur.  
This is to certify that the above mentioned Company meets the requirement of Environmental Management System

Belge NO / Certification Number : XXX  
İlk Kayıt Tarihi / Date of Initial Reg. : 5.06.2023  
Basım Tarihi / Date of Certificate : 5.06.2023  
Geçerlilik Tarihi / Date of Expiry : 4.06.2024

Bu sertifika kuruluşun belgelendirme şartlarına uyması ve yılda en az 1 kez yapılacak olan gözetim denetimlerinin başarılı geçmesi halinde üç yıllık sertifikasyon periyodu bitiş tarihine kadar geçerlidir.  
This certificate is valid until the end of the three-year certification period if the organization complies with the certification requirements and the surveillance audits to be carried out at least once a year are completed successfully.

Genel Müdür / General Manager



## KURUNE GIDA TARIM BİLİŞİM İTHALAT İHRACAT LTD. ŞTİ.

DAĞYAKA MAH. 2033 CAD. NO: 2 A KAHRAMANKAZAN/ANKARA/TÜRKİYE

# ISO 22000:2018

Kapsam/Scope

BAŞKA YERDE SINIFLANDIRILMAMIŞ ÇEŞİTLİ GIDA ÜRÜNLERİ İMALATI (ÇABUK  
BOZULAN HAZIR GIDALAR, PEYNİR FONDÜLERİ, ŞEKER ŞURUPLARI VB. DAHİL)  
MANUFACTURE OF A VARIETY OF FOOD PRODUCTS NOT ELSEWHERE CLASSIFIED  
(INCLUDING PERISHABLE CONVENIENCE FOODS, CHEESE FONDUES, SUGAR SYRUPS,  
ETC.)

Bu sertifika ile yukarıda adı geçen kuruluşun Gıda Güvenliği Yönetim Sistemi gerekliliklerini karşıladığı tasdik olunur.  
This is to certify that the above mentioned Company meets the requirement of Food Safety Management System.

Belge NO / Certification Number : XXX  
İlk Kayıt Tarihi / Date of Initial Reg. : 5.06.2023  
Basım Tarihi / Date of Certificate : 5.06.2023  
Geçerlilik Tarihi / Date of Expiry : 4.06.2024  
Kategori/Category : C IV

Bu sertifika kuruluşun belgelendirme şartlarına uyması ve yılda en az 1 kez yapılacak olan gözetim denetimlerinin başarılı geçmesi halinde üç yıllık sertifikasyon periyodu bitiş tarihine kadar geçerlidir.  
This certificate is valid until the end of the three-year certification period if the organization complies with the certification requirements and the surveillance audits to be carried out at least once a year are completed successfully.

Genel Müdür / General Manager



## KURUNE GIDA TARIM BİLİŞİM İTHALAT İHRACAT LTD. ŞTİ.

DAĞYAKA MAH. 2033 CAD. NO: 2 A KAHRAMANKAZAN/ANKARA/TÜRKİYE

# ISO 45001:2018

Kapsam/Scope

BAŞKA YERDE SINIFLANDIRILMAMIŞ ÇEŞİTLİ GIDA ÜRÜNLERİ İMALATI  
(ÇABUK BOZULAN HAZIR GIDALAR, PEYNİR FONDÜLERİ, ŞEKER ŞURUPLARI  
VB. DAHİL)

MANUFACTURE OF A VARIETY OF FOOD PRODUCTS NOT ELSEWHERE  
CLASSIFIED (INCLUDING PERISHABLE CONVENIENCE FOODS, CHEESE  
FONDUES, SUGAR SYRUPS, ETC.)

Bu sertifika ile yukarıda adı geçen kuruluşun İş Sağlığı ve Güvenliği Yönetim Sistemi gerekliliklerini karşıladığı tasdik olunur.  
This is to certify that the above mentioned Company meets the requirement of Occupational Health & Safety Management System.

Belge NO / Certification Number : XXX  
İlk Kayıt Tarihi / Date of Initial Reg. : 5.06.2023  
Basım Tarihi / Date of Certificate : 5.06.2023  
Geçerlilik Tarihi / Date of Expiry : 4.06.2024

Bu sertifika kuruluşun belgelendirme şartlarına uyması ve yılda en az 1 kez yapılacak olan gözetim denetimlerinin başarılı geçmesi halinde üç yıllık sertifikasyon periyodu bitiş tarihine kadar geçerlidir.  
This certificate is valid until the end of the three-year certification period if the organization complies with the certification requirements and the surveillance audits to be carried out at least once a year are completed successfully.

Genel Müdür / General Manager



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📷 kurunedriedfruits

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