



*Original Flavors  
from Namet Farm*





**An expanding family**, growing from generation to generation;

Innovative, but **protects its values...**

Although it lives together with technology, still be able to say "**human**" first...

Who also knows that the journey of flavor's first stop is **quality...**

Namet, **continues its journey to the perfection** in line with these principles through  
the generations...

Like **the values** that pass from grandfather to grandson;

Through its journey from farm to fork, it aims to offer the most genuine flavor...

**From 1929 to today... From today to the future...**

**“I do not produce the product  
that I will not let my child eat.”**

Ali Kayar 1940



## The Journey of the Genuine Flavor

- The fresh meat of Namet Farm
- The right garlic of Topköprü
- The right chili pepper of Maras
- Chef skill

The journey of the genuine flavor starts from Namet Farm. The master butchers that are members of our domain use only the special part of the meat.

Our skillful chefs put the true garlic of Topköprü, the true chili pepper of Maras and the fresh meat of Namet Farm together and work their magic.

The ingredients are selected from their country of origin in order to get genuine flavors.

They are produced at the most healthiest environments and hygienic facilities.

It is healthy, safe and tasty from farm to fork.

The fresh meat of  
~ Namet Farm ~

## THE STORY OF THE GENUINE FLAVOR —

Bringing the genuine flavor to the consumers for 4 generations, Kayarlar Et was founded in 1950 by the son of Ali Kayar, Nurettin Kayar. In a short while becoming the biggest meat manufacturer of the industry, Kayarlar Et incorporated a century old Namet brand to its structure in 2005.

Having the leading field in the industry with the determined vision of Kayar family, Namet continues its activities as one of the top 100 companies of Turkey.

## *ŞANLIURFA FACILITY —*

Namet's flavor journey starts in Şanlıurfa Farm. Owning 740 thousand m<sup>2</sup> open area, the annual feeding capacity of the farm is 50 thousand cattle.

Being certificated and numbered, each animal is able to be tracked by the Retroactive Tracking System from farm to fork.

## *NATURAL, HEALTHY FEED —*

A tasty and healthy meat is possible with a natural and healthy feed.

Based on this notion, Namet feeds its animals with the healthiest, the most nutritive and natural feeds which are blended in control of its expert agricultural engineers.

## *HALAL SLAUGHTERING* —

Slaughterings are executed in the hygienic and modern conditions by the expert butchers according to the halal slaughtering.

The animals necessarily undergo an examination before and after the slaughtering. Tons of meat loaded to the reefer trucks which are cleaned by the proper disinfectants, depart from Şanlıurfa Integrated Livestock and Meat Plant to Namet Facilities every day.









## NAMET ÇAYIROVA FACILITY—

Built on 34.600 m<sup>2</sup> area, the facility is equipped with the high technology. It provides its service with an understanding of perfection oriented production with 1500 personnels in compliance with Turkey and European standarts.





## *ABOVE STANDARDS HYGIENE —*

Namet's Çayırova Factory has the feature of being Turkey's the first food manufacturing site in accordance with the European Union hygiene standards.

For the all metal components stainless steel, and for the floor and wall coverings antimicrobial materials are used in the factory. The heat in the facility is fixed to the same degree by the computer-driven cooling system in order to keep hygiene and health constantly.

All the workers pass to the production area by disinfecting their hands and shoes at the hygiene barriers in the facility. Meat buggy-euro bins, the bakery bins, the meat containers are washed and disinfected at the automatic washing stations after being used every time.

A wide-angle photograph of a modern meat processing plant. The scene is dominated by a long, stainless steel conveyor belt that runs diagonally across the frame. Numerous workers, all wearing white protective clothing, hairnets, and gloves, are positioned along the belt, engaged in various stages of meat processing. The plant's architecture features high ceilings with an intricate network of pipes and lighting fixtures. In the background, there are large windows looking out onto a bright, possibly outdoor or semi-outdoor area. The overall atmosphere is one of a clean, high-volume industrial operation.

## *HEALTHY FLAVOR — GUARANTEED*

The experienced expert butchers handle 1600 tons of meat per day. The bar of quality is raised by the microbiological and chemical analyses.

*PROVING DOCUMENTS OF PRESENTED TRUST, HEALTH AND HYGIENE:*



## *GENUINE FLAVOR FROM EXPERIENCED HANDS —*

The meat taken on the deboning is processed with experience and an artistic daintiness. Namet's expert butchers are called "the knights of the meat" because of this daintiness.

Namet is in the position of being the biggest meat supplier with its daily 2500 small cattle and 600 cattle slaughtering capacity.

The meat is distributed to the fresh meat, delicatessen, further processed product and frozen product lines after the shredding line.



# OUR PRODUCTS

## 1. FRESH MEAT —

*“The Simplest State of Flavor”*

The meat taken out from the shredding line goes to the fresh meal line in the Namet Manufacturing Site. In here, it is transformed into the ground meat, meat cubes, and other different kinds by the expert butchers. It is weighed and packaged automatically without touching.

### MAP (Modified Atmosphere Packaging)

M.A.P technology takes place by taking the air out which occurred during the packaging process and injecting the sterile air in instead. In this way, the packaged products remain fresh until their expire date.

The meat is packaged, vacuumed by the advanced technology and shrinked for the collective consumption points. They take their place in storages for the delivery after the final controls.

Because of this perfect working chain, Namet is in the position of being the biggest of Turkey with its 40.000 ton fillet processing capacity.





## **2. DELICATESSEN —**

Coming from Namet Farm, the fresh meat is cleaned from their nerves. Then it is blended with the ingredients that are brought from their country of origins.

The soujouk, salami, jambon, sausage production are executed by the computer-driven standardisation machine by analysing the fat, water and protein.

Having the 15 thousand ton delicatessen production capacity, Namet is the first and only brand in the industry which executes the untouched slicing and packaging process.





### **3. FURTHER PROCESSED PRODUCT —**

Blooming with the work of the R&D department, the products of this category is cooked by the expert chefs under hygienic conditions.

Doner, meat ball and burger patties are produced at the further processed product line according to the Turkish taste.

10.000 further processed products arrive to the tables from Namet Farm.



## **4. FROZEN PRODUCT —**

Different kind of meat balls are produced in the frozen product line, at the automatic shaping machines. These meat balls are frozen at -45 degree in a matter of minutes; in this way, the freshness and the flavor of the meat remains a long period of time. 3.600 tons capacity of cold storages are the guarantee of the freshness and the health. Namet produces 9.000 tons of frozen meat balls and burgers every year without sacrificing its flavor and freshness.

Quick freezing at -45 degree: 100 tons/day

Frozen conservation at -21 degree: 3000 tons

Frozen conservation at (0°) degree: 500 tons



## *WHAT DOES GENUINE FLAVOR MEAN? —*

A century old experience,  
The fresh meat of Namet Farm,  
The skill of master hands,  
Health and naturality from farm to fork,

It means to process the meat of the animals that are fed in their natural environment with experience and to transform them into genuine flavors by the skills of master hands.

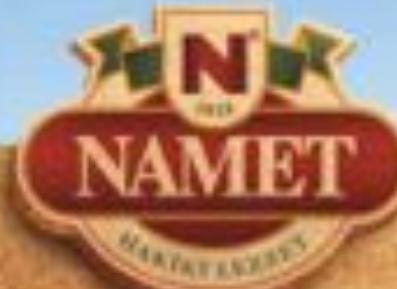
It means to understand its consumers, to gain their trust and to offer products according to their taste and expectations.

It means to reach out all four sides of Turkey with its powerful logistic substructure in order that all the world and his wife can taste the true flavor.

It means to use the special part of the meat and be trustworthy, healthy and delicious from farm to fork.

It means to make production above the European standards all the time.

Therefore, the genuine flavor means Namet.



Hakiki Lezzetler  
~ Namet ~  
Çiftliği'nden







— PRODUCTION  
CATALOGUE —



**Beef Fenugreek Skimmed  
Pastrami** 130 gr



**Beef Fenugreek Skimmed Pastrami  
Separable** 160 gr



**Beef Classic Pastrami  
130 gr**



**Beef Culinary Pastrami  
200 gr**



**Beef Selection  
Pastrami** 130 gr



**Beef Classic  
Pastrami**

**Beef Selection  
Pastrami**

CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
10404319	120	Beef Classic Pastrami 130 gr	8697471724997	0,13	10	1,3	0499399	130
10404320	120	Beef Selection Pastrami 130 gr	8697471725000	0,13	10	1,3	0499395	130
10404321	150	Beef Fenugreek Skimmed Pastrami 130 gr	8697471725017	0,13	10	1,3	0499384	130
10404304	120	Beef Culinary Pastrami 200 gr	8692415400272	0,2	4	0,8	0499071	200
10404307	150	Beef Fenugreek Skimmed Pastrami Separable 2x80 gr	8697471721064	0,16	6	0,96		160
10404101	120	Beef Classic Pastrami Block	2818776				0499117	0
10404102	120	Beef Pastrami Selection Block	2818762				0499118	0



Beef Classic Baton  
Soujouk 180 gr



Beef Barbeque  
Soujouk 340 gr



Beef Traditional Coil  
Soujouk 360 gr



Beef Finger Soujouk  
(Hot) 200 gr



Beef Heat Treated Soujouk  
300 gr





Beef Classic Soujouk  
(Hot) 250 gr



Beef Classic Soujouk  
250 gr



Beef Advantage Package Soujouk  
2 x 250 gr



Beef Fermented Gourmet  
Soujouk 240 gr



Beef Classic Soujouk  
225 gr



Beef Advantage Package  
Soujouk 2 x 250 gr





**Beef Coil Soujouk**



**Beef Coil Soujouk (Hot)**



**Beef Finger  
Soujouk (Hot)**



**Beef Baton  
Soujouk**

CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
10401313	120	Beef Classic Baton Soujouk	8697471724812	0,18	8	1,44	0499378	180
10401221	120	Beef Barbeque Soujouk 340 gr	8697471724799	0,34	10	3,4	0499393	340
10401208	180	Beef Fermented Gourmet Soujouk 240 gr	8697471720050	0,27	12	3,24	0499016	270
10401212	180	Beef Classic Soujouk 250 gr	8697471729978	0,25	12	3	0499019	250
10401215	180	Beef Advantage Package Soujouk 2x250 gr	8697471729985	0,5	6	3	0499123	500
10401226	180	Beef Classic Soujouk (Hot) 250 gr	8697471725611	0,25	12	3	0499374	250
10401223	180	Beef Classic Soujouk 225 gr	8697471724638	0,225	12	2,7	0499380	225
10401225	180	Beef Advantage Package Soujouk 2x225 gr	8697471725710	0,45	6	2,7	0499377	450
10401220	120	Beef Heat Treated Soujouk 300 gr	8697471724560	0,3	8	2,4	0499136	300
10401224	120	Beef Finger Soujouk (Hot) 200 gr	8697471724751	0,2	15	3		200
10401100	120	Beef Fermented Soujouk	2818756	0,75	4	3	0499023	750
10401101	120	Beef Coil Soujouk	2818752	0,4	6	21	0499025	400
10401102	120	Beef Coil Soujouk (Hot)	2818753	0,4	6	21	0499026	400
10401104	120	Beef Baton Soujouk	2818913	0,3	6	21	0499025	300
10401103	120	Beef Finger Soujouk (Hot)	2818754	7	21		0499027	300





Beef Hungarian Salami  
150 gr



Beef Hungarian Salami  
200 gr Separable Package



Beef Salami with  
Smoked Tongue 150 gr





**Beef Hungarian Salami with  
Black Pepper 150 gr**



**Beef Hungarian Salami  
with Pistachio 150 gr**

CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
10403303	120	Beef Hungarian Salami 150 gr	8692415400159	0,15	6	0,9	0499038	150
10403317	120	Beef Hungarian Salami with Pistachio 150 gr	8697471724904	0,15	8	1,2	0499391	150
10403318	120	Beef Salami with Smoked Tongue 150 gr	8697471724911	0,15	8	1,2	0499383	150
10403319	120	Beef Hungarian Salami with Black Pepper 150 gr	8697471724928	0,15	8	1,2	0499390	150
10403307	120	Beef Hungarian Salami 200 gr Separable Pack.	8692415400111	0,2	6	1,2	0499042	200

A collection of four salami packages and a plate of sliced meat. The packages are arranged diagonally: a red one on the left, a green one above it, an orange one below the green one, and an orange one on the right. In the top right corner, there is a white plate filled with thin, pinkish-red slices of meat, garnished with fresh green herbs.

**Beef  
Hungarian Salami**  
*68 calibre*

**Beef Hungarian  
Salami with Pistachio**  
*68 calibre*

**Turkey Salami  
with Meat**  
*68 calibre*

**Turkey Salami  
with Pistachio**  
*68 calibre*





CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
10403101	150	Beef Hungarian Salami 68 calibre	2818865	1,25	4	5	0499044	1250
10403104	150	Beef Hungarian Salami with Pastachio 68 calibre	2818866	1,25	4	5	0499045	1250
10403102	150	Beef Hungarian Salami with Black Pepper 120 calibre	2818872	3,5	3	10,5	0499011	3500
10403111	150	Beef Mortadella Salami 135 calibre	2818869	3,5	3	10,5	0499049	3500
10403113	150	Beef Salami with Tongue 135 calibre	2818870	3,5	3	10,5	0499050	3500
10403115	150	Beef Salami with Pastachio 120 calibre	2818871	3,5	3	10,5	0499051	3500
10403119	150	Beef Salami with Meat 120 calibre	2818873	3,5	3	10,5	0499053	3500
10403107	150	Turkey Salami with Meat 68 calibre	2818868	1,25	4	5	0499046	1250
10403108	150	Turkey Salami with Pastachio 68 calibre	2818867	1,25	4	5	0499047	1250

**Beef Hungarian Salami  
with Black Pepper**  
*120 calibre*

**Beef Salami with Meat**  
*120 calibre*

**Beef Salami  
with Pistachio**  
*120 calibre*

**Beef Salami with Tongue**  
*135 calibre*

**Beef Mortadella Salami**  
*135 calibre*



Beef Cocktail Sausage  
250 gr



Beef Cocktail Sausage  
350 gr



Beef Cocktail Sausage  
450 gr



Beef Cocktail Sausage  
220 gr



Beef Sausage  
240 gr 5 pieces



Beef Sosisko Sausage  
300 gr



**Beef Sausage Kg**



**Beef Cocktail Sausage 500 gr**



CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
10402200	90	Beef Cocktail Sausage 450 gr	8697471720203	0,45	4	1,8	0499029	450
10402201	90	Beef Cocktail Sausage 350 gr	8697471722450	0,35	12	4,2		350
10402206	90	Beef Cocktail Sausage 220 gr	8697471725949	0,22	6	1,32		220
10402207	90	Beef Sosisko Sausage 300 gr	8692415400647	0,3	6	1,8	0499122	300
10402213	90	Beef Cocktail Sausage 250 gr	8697471724614	0,25	12	3	0499379	250
10402215	90	Beef Sausage 240 gr	8697471726984	0,24	8	1,92		240
10402100	90	Beef Cocktail Sausage	2818888	0,5	20	10	0499032	500
10402101	90	Beef Sausage kg	2818889	0,5	20	10	0499033	500



Beef Sliced Jambon 150 gr



Beef Chicken Jambon 150 gr



Turkey Sliced Jambon  
130 gr



Turkey Sliced Jambon  
with Dill 130 gr



Turkey Sliced Jambon  
with Pistachio 130 gr





**Beef Jambon**  
*120 calibre*



**Turkey Jambon**  
*120 calibre*



**Chicken**  
**Jambon**  
*120 calibre*



**Chicken Jambon**  
**with Vegetables**  
*120 calibre*



CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
10405321	120	Beef Sliced Jambon 150 gr	8697471725048	0,15	8	1,2	0499385	150
10405323	90	Turkey Sliced Jambon 130 gr	8697471725062	0,13	8	1,04	0499396	130
10405324	90	Turkey Sliced Jambon with Pastachio 130 gr	8697471725079	0,13	8	1,04	0499398	130
10405325	90	Turkey Jambon with Dill 130 gr	8697471725086	0,13	8	1,04	0499397	130
10405326	90	Beef Chicken Jambon 150 gr	8697471725093	0,15	8	1,2	0499389	150
10405100	150	Beef Jambon 120 calibre	2818781	3,5	4	14	0499054	3500
10405109	120	Turkey Jambon 120 calibre	2818795	3,5	4	14	0499057	3500
10405111	120	Chicken Jambon 120 calibre	2818780	3,5	4	14	0499058	3500
10405112	120	Chicken Jambon with Vegetables 120 calibre	2818783	3,5	4	14	0499059	3500



**Beef Smoked Tongue**  
150 gr



**Beef Smoked Rib Meat**  
130 gr



**Beef Smoked Turkey**  
200 gr





Beef  
Smoked Tongue



Beef  
Smoked  
Ribs



Beef  
Smoked  
Rib Meat



Beef Roastbeef



Beef Roastbeef  
with Thyme



Beef Roastbeef  
with Pepper



Beef Smoked  
Turkey  
Breast



CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
10407311	180	Beef Smoked Rib Meat 130 gr	8697471725116	0,13	10	1,3	0499387	130
10407312	120	Beef Smoked Tongue 150 gr	8697471725123	0,15	8	1,2	0499388	150
10407313	90	Beef Smoked Turkey 200 gr	8697471725130	0,2	6	1,2		200
10407109	180	Beef Smoked Ribs	2818860		6		0499083	0
10407110	120	Beef Smoked Tongue	2818861		16		0499084	0
10407106	120	Beef Roastbeef	2818862		12		0499080	0
10407107	120	Beef Roastbeef with Pepper	2818863		12		0499081	0
10407108	120	Beef Roastbeef with Thyme	2818864		12		0499082	0
10407102	120	Beef Smoked Turkey Breast	2818784		3		0499055	0





7/24 Beef Hungarian  
Salami 60 gr



7/24 Beef Hungarian Salami  
50 gr Advantage Package



7/24 Beef Jambon 60 gr



7/24 Beef Fenugreek  
Skimmed Pastrami 50 gr



7/24 Beef Heat Treated  
Soujouk 80 gr





**7/24 Beef Smoked Turkey 60 gr**



**7/24 Beef Chicken Jambon 75 gr**



**7/24 Turkey Salami with Pistachio 60 gr**



**7/24 Beef Turkey Salami 60 gr**

CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
10403310	120	7/24 Beef Hungarian Salami 60 gr	8697471721576	0,06	18	1,08	0499131	60
10403316	120	7/24 Beef Turkey Salami 60 gr 18 pieces	8697471724300	0,06	18	1,08	0499130	60
10403321	120	7/24 Turkey Salami with Pistachio 60 gr 18 pieces	8697471726663	0,06	18	1,08	0499130	60
10405319	120	7/24 Beef Jambon 60 gr 18 pieces	8697471724171	0,06	18	1,08	0499128	60
10405320	90	7/24 Beef Chicken Jambon 75 gr 18 pieces	8697471724188	0,75	18	1,35	0499129	75
10404318	150	7/24 Beef Fenugreek Skimmed Pastrami 50 gr	8697471724249	0,05	24	1,2	0499137	50
10407310	120	7/24 Beef Smoked Turkey 60 gr	8697471724379	0,06	18	1,08	0499910	60
		7/24 Beef Heat Treated Soujouk 80 gr						







Fried Beef 150 gr



Fried Beef 200 gr



Fried Beef  
85 Calibre



Fried Beef Kg

CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
10406300	180	Fried Beef 150 gr	8697471729947	0,15	12	1,8	0499124	150
10406301	180	Fried Beef 200 gr	8697471720012	0,2	6	1,2	0499078	200
10406100	150	Fried Beef 85 calibre	2818804	3,5	6	0	0499077	0
10406102	150	Fried Beef kg	2818905			0		0



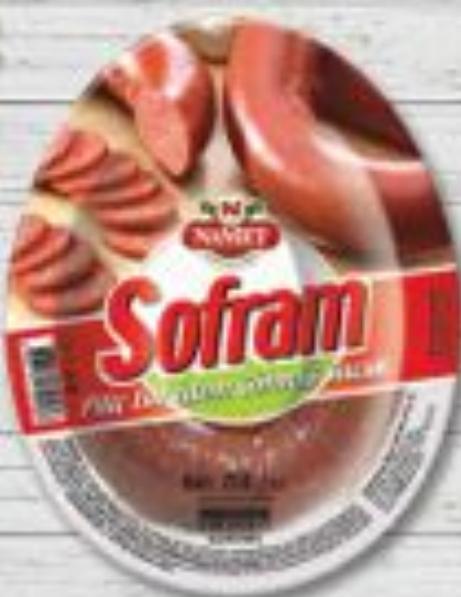


## SOFRAM —

Sofram delicatessen group products are produced with the halal slaughtered chickens at the hygienic facilities in control of the veterinarians.

The products that are packed by the advanced technology and computer -driven machines are brought into sale and consumption at the local and small scaled groceries, buffets, canteens and suchlike point of sales.





Sofram Chicken  
Heat Treated Soujouk  
250 gr



Sofram Chicken  
Heat Treated Soujouk  
220 gr



Sofram Chicken Cocktail  
Sausage  
250 gr



**Sofram Chicken Salami**  
250 gr

**Sofram Chicken Salami**  
600 gr

**Sofram Chicken Salami**  
750 gr

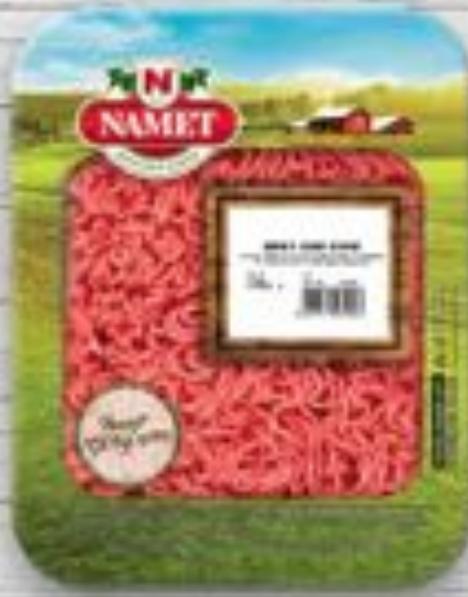
**Sofram Chicken  
Heat Treated Baton  
Soujouk**  
350 gr

CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
10401401	180	Sofram Chicken Heat Treated Soujouk 250 gr	8697471720586	0,2	12	2,4	0499021	250
10401408	180	Sofram Chicken Heat Treated Soujouk 220 gr	8697471726632	0,22	12	2,64	0499950	220
10402405	90	Sofram Chicken Cocktail Sausage 250 gr	8697471720609	0,25	12	3	0499139	250
10403401	150	Sofram Chicken Salami 750 gr	8697471720616	0,75	15	11,25	0499060	750
10403402	150	Sofram Chicken Salami 250 gr	8697471721262	0,25	28	7	0499116	250
10403403	150	Sofram Chicken Salami 600 gr	8697471726649	0,6	15	9	0499951	600

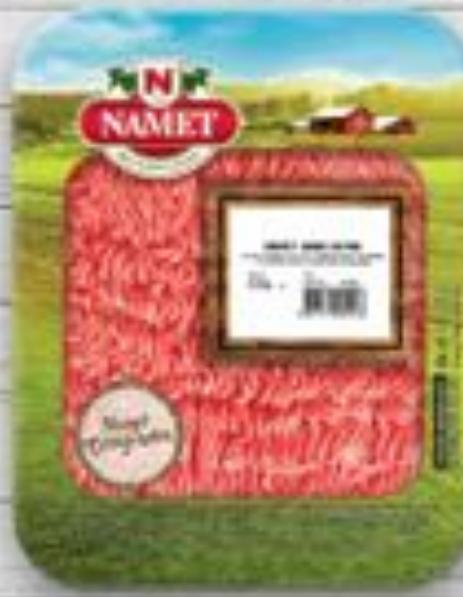
## *MAP —* *(Fresh Meat Products Packaged with Modified Atmosphere)*

The fresh meat ( meat cubes, ground meat etc.) Packaged by sterile air technology and the fresh meat products (meat ball and burger types) conserve their color and freshness for a long time without using any preservatives.

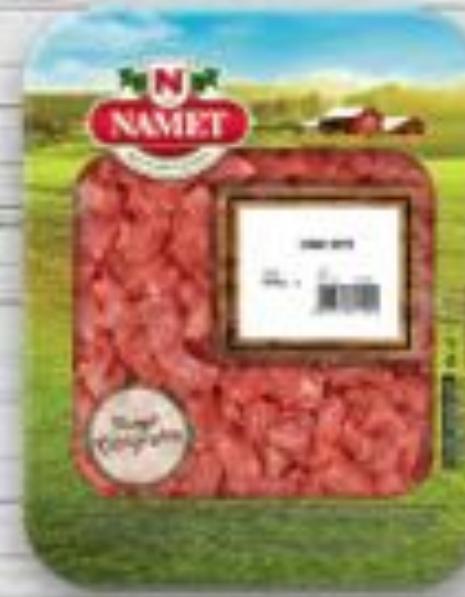




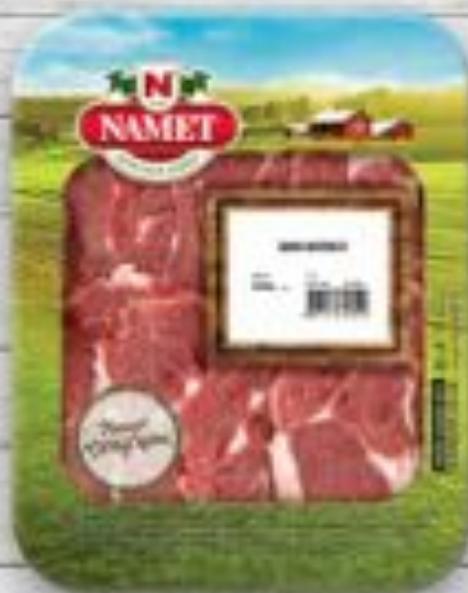
Beef Ground Meat with  
15% fat



Beef Ground Meat with  
20% fat



Beef Saute



Beef Rib Eye Steak

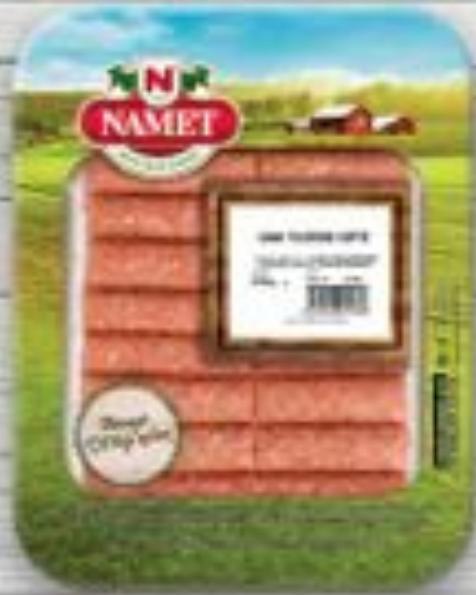


Beef Cubes Fat Free

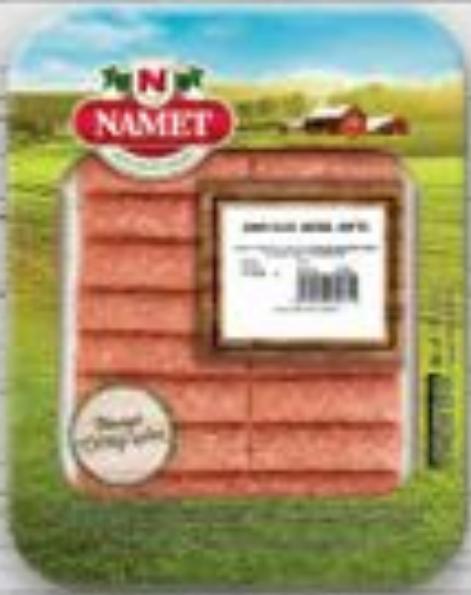


Beef Cubes for Culinary





Tekirdağ Beef Meat Balls



Beef & Lamb İnegöl Meat Ball



Beef & Lamb Meat Ball for Grill



Beef Burger Meat Ball



Beef Misket Meat Ball





Beef Doner



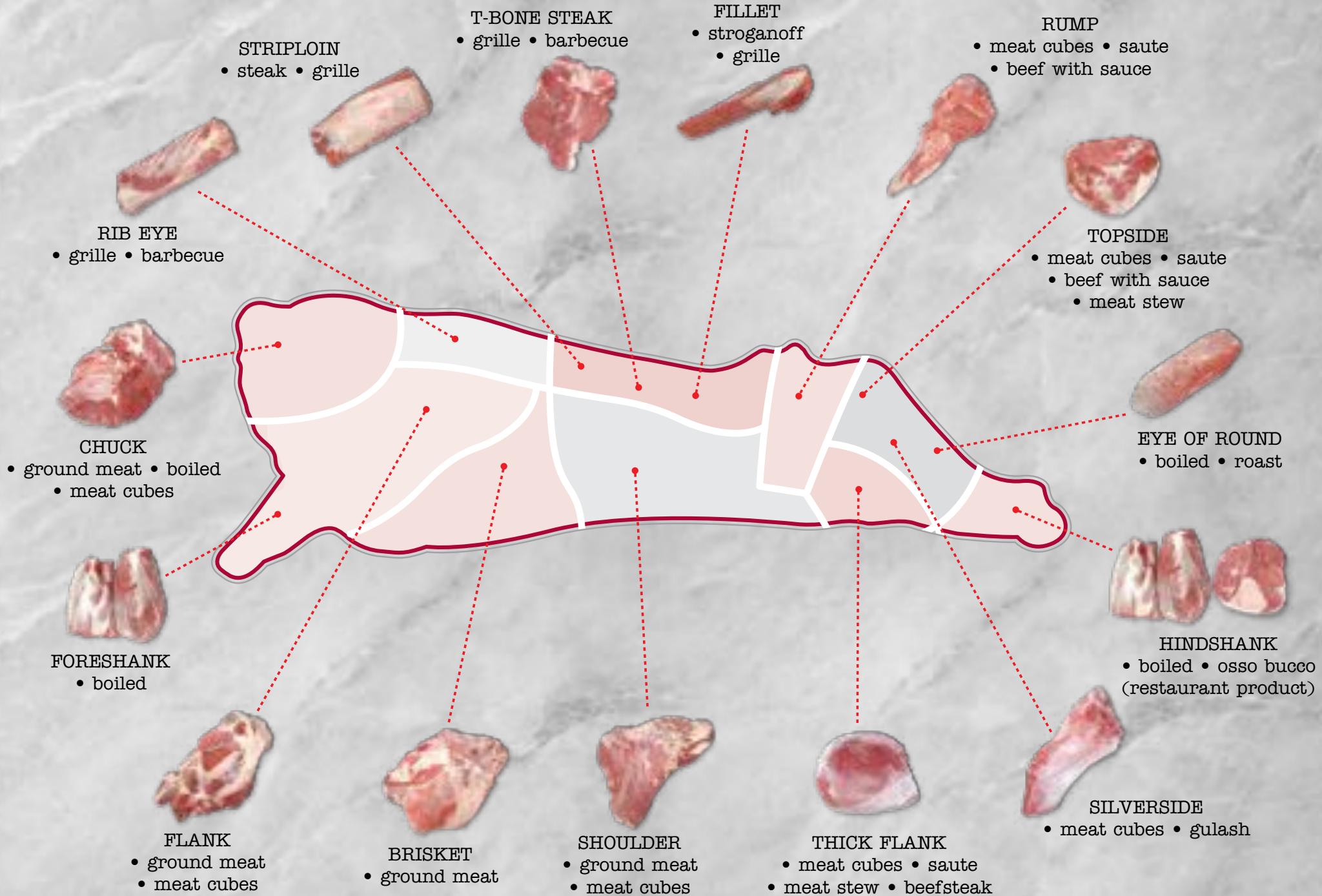
— OUT-OF-HOME  
CONSUMPTION  
PRODUCTS —





**FRESH!  
MEAT**

# BEEF



## *— BEEF RUMP MEAT —*



Long Rump



Short Rump Bone in



Short Rump Medium Bone in



Boneless Short Rump



— *BEEF LONG RUMP MEAT 1* —



Topside



Thick Flank



Silverside

Eye of Round

Rump



## *BEEF LONG RUMP MEAT 2*



Fillet



Striploin



Shank



Flank

## — BEEF RUMP MEAT —



*Set of 5*



*Set of 3*

# *BEEF SHANK MEAT*



Shoulder



Chuck



Rib Eye



Brisket



Rib Steak



## — BONELESS GROUP —

(Including the Valuable Meat)



*Striploin*



*Rib Eye*



*Fillet*



*Eye of Round*



*Silverside*



*Shoulder Boneless*



*Shank*



*Rump*



*Brisket*



*Flank*



*Chuck*



*Thick Flank*



*Topside*

## — BONELESS GROUP —

(Except the Valuable Meat)



*Eye of Round*



*Silverside*



*Rump*



*Shank*



*Topside*



*Brisket*



*Flank*



*Chuck*



*Thick Flank*



*Plate*

— RESTAURANT/HORECA PRODUCTS —  
**BEEF** —



**T-Bone Steak Block**



**T-Bone Steak Sliced**



**Shank Bone in**



**Osso Bucco Sliced**



— RESTAURANT/HORECA PRODUCTS —  
**BEEF** —



Chops Block



Chops Sliced



— RESTAURANT/HORECA PRODUCTS —  
BEEF —



Skewers



Meat Cubes  
Without Fat



Saute



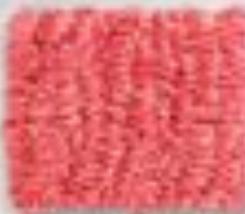
Stroganoff



Gulash for Boiling



Gulash



Ground Meat with  
15% Fat



Ground Meat with  
20% Fat



Meat Ball Block

— **BEEF MARINATED PRODUCTS** —  
(FROZEN)



**Marinated Sliced Beefsteak**  
(optional kg)



**Marinated Sliced Rib Eye**  
(optional kg)



**Marinated Meat Cubes**  
20 kg



**Marinated Beef Cubes**  
3 kg, 1 parcel 18 kg



**Liver Cubes**  
3 kg, 1 parcel 18 kg

# — PACKAGED FRESH MEAT PRODUCTS — — FOR TOTAL CHANNELS —

Map technology is a meat protection method that actualises by taking the air out that occurred during the packaging process and injecting the sterile air in instead.

In this way, the processed fresh meat ( meat cubes, ground meat etc.) and fresh meat products (meat ball and burger types) conserve their color and freshness for a long time without using any preservatives.



**BEEF**



**Meat Cubes Without Fat**  
(kg)



**Stroganoff**  
(kg)



**Saute**  
(kg)

**BEEF**



Rib Eye for Beefsteak  
(kg)



Gulash  
(kg)



Gulash for Boiling  
(kg)



# BEEF



**Meat Cubes for Culinary**  
(kg)



**Ground Beef with**  
**%15 Fat (kg)**



**Ground Meat for**  
**Meat Balls with**  
**%20 Fat (kg)**



**Ground Beef+**  
**Lamb with**  
**%25 Fat (kg)**



**BEEF**



**Shoulder**  
(kg)



**Chuck**  
(kg)



**Shank**  
(kg)



**Brisket**  
(kg)



**Flank**  
(kg)



— BEEF SPECIALTY MEAT —



Liver



Liver Cubes



Kidney



Heart



— **BEEF SPECIALTY MEAT** —



Tripe



Tripe Cubes



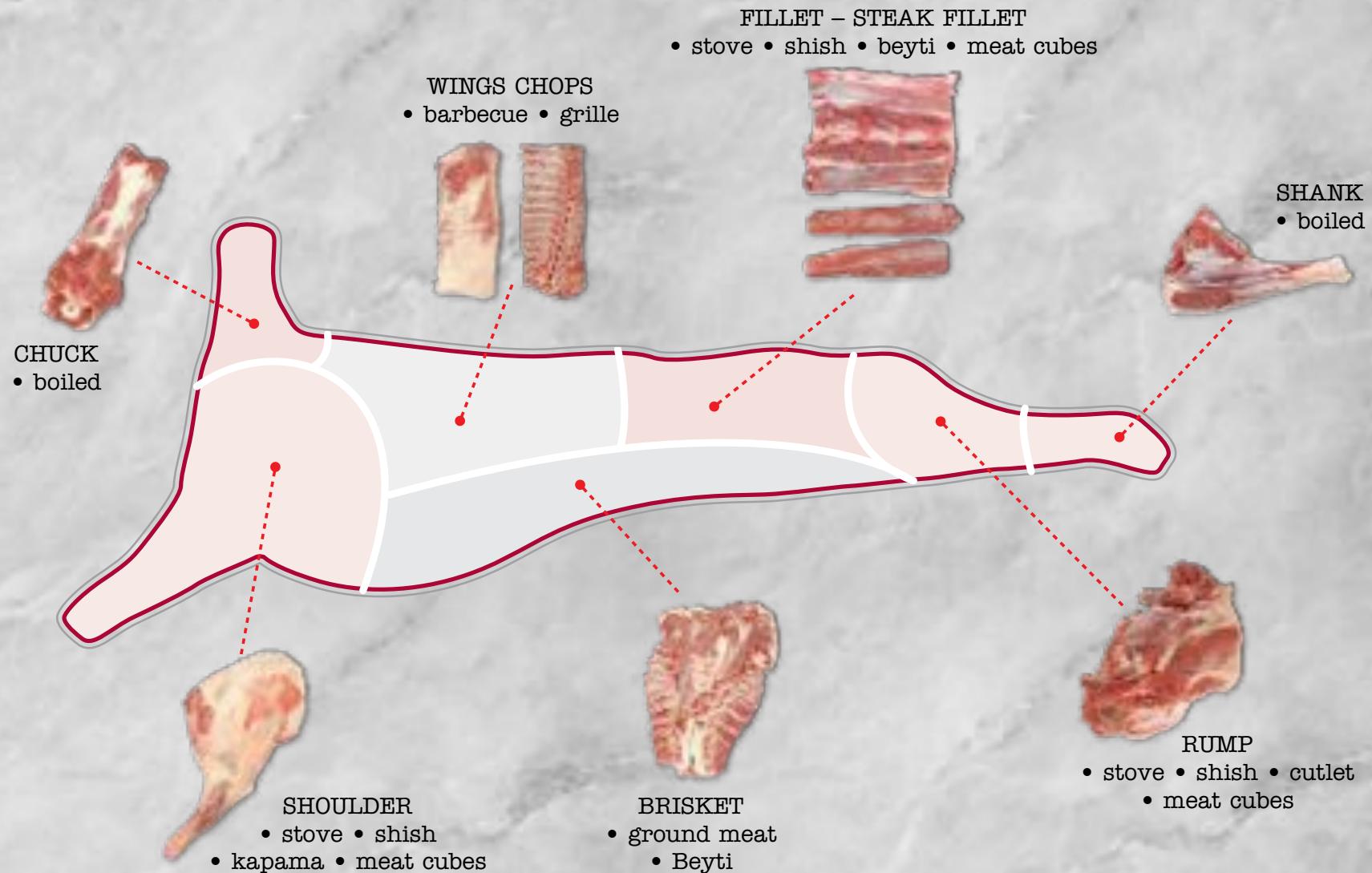
Testicles



Tongue



# LAMB



*LAMB*



Carcass



Rump



Shoulder



Boneless Rump



Boneless Shoulder



**LAMB**



Wings Chop Chuck



Chops



Chuck



Steak Fillet



Fillet



Sliced Chuck

*LAMB*



Plate



Shank



Skewers



**PACKAGED FRESH MEAT PRODUCTS  
FOR TOTAL CHANNELS**



Steak Fillet



Lamb Striploin



Chops



Cutlet



Boneless Shoulder



Stove Shoulder



# *LAMB*



**Shank**



**Sliced Chuck**



**Ground Meat**



**Meat Cubes**



**Meat Cubes for  
Culinary**



**Meat Cubes  
for Shish**

— LAMB SPECIALTY MEAT —



Kidney



Liver



Tail Fat



## *FROZEN PRODUCTS —*

Frozen products, that are prepared from beef, are processed by computer-driven machines and equipments. The meat classified according to their product type is blended with salt and spices with the blenders which adjust the protein and fat balance automatically and formed at the shaping machines after being grinded.

It is frozen at -45°C in a spiral freezer, packaged by the automatic machines and taken to the 3.600 tons capacity of -20.5°C cold storage.

This process provides to protect meat's freshness, taste and health for a long time.

8.000 tons of frozen meat balls and burgers are conveyed to the selling points by the vehicles that have -18°C thermal regime.



# **FROZEN MEAT BALLS AND BURGERS**



**Frozen Beef & Lamb  
Hamburger Meat Balls**

**45 gr**



**Frozen Beef & Lamb  
Hamburger Meat Balls**

**90 gr**



**Frozen Beef & Lamb  
İnegöl Meat Balls**

CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
00000000	360	Frozen Beef & Lamb Hamburger Meat Balls 45 gr	8697471720760	Piece	45	144 Piece (+4)		6,480
00000000	360	Frozen Beef & Lamb Hamburger Meat Balls 90 gr	8697471720944	Piece	90	72 Piece (±1)		6,480
00000000	360	Frozen Beef & Lamb İnegöl Meat Balls	8697471720777	Piece	17	250 Piece (±15)		4,300
00000000	360	Frozen Beef & Lamb Tekirdağ Meat Balls	8697471720784	Piece	17	250 Piece (±15)		4,300
00000000	360	Frozen Beef & Lamb Grilled Meat Balls	8697471720791	Piece	25	154 Piece (±6)		3,850
00000000	360	Frozen Beef & Lamb Adana Meat Balls	8697471720814	Piece	42	90 Piece (±15)		3,850
00000000	360	Frozen Beef Dana Misket Meat Ball						
00000000	360	Frozen Chicken Hamburger Meat Balls 45 gr	8697471727141	Piece	45	160 adet		7,200

— FROZEN —  
*MEAT BALLS AND BURGERS*



Frozen Beef & Lamb Tekirdağ  
Meat Balls



Frozen Beef & Lamb Grilled  
Meat Balls



Frozen Beef & Lamb Adana  
Meat Balls



Frozen Beef Dana Misket  
Meat Ball

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**FROZEN**  
**DONER TYPES**



**Beef Doner Leaf**



**Beef Doner  
%60 Leaf %40 Ground**



**Beef Doner  
Ground**

*Note: Block Doner is between 6 kg - 7,5 kg.*



## *BISTRO* —

Namet Bistro products are produced from veal and chicken with the quality and guarantee of Namet.

The genuine flavors are conveyed to the all hotels, restaurants, caterings and suchlike collective consumption points, central factories and district offices throughout Turkey by its powerful logistic network, without the cold chain being broken.



**Bistro Beef  
Baton Soujouk**

**Bistro Beef Salami**

**Bistro Beef Salami with  
Pistachio**

**Bistro Beef Salami with  
Olives**

**Bistro Beef Salami with  
Pepper**



CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
10403507	150	Bistro Chicken Salami 1000 gr	8697471720708	1	12	12	0499096	
10403508	150	Bistro Chicken Salami with Pistachio 1000 gr	8697471720715	1	12	12	0499097	
10403509	150	Bistro Chicken Salami with Olives 1000 gr	8697471720722	1	12	12		
10403510	150	Bistro Chicken Salami with Pepper 1000 gr	8697471720739	1	12	12		
10403512	150	Bistro Beef Salami 1000 gr	8697471723853	1	12	12	0499996	
10403515	150	Bistro Beef Salami with Pepper 1000 gr	8697471724058	1	12	12		
10403516	150	Bistro Beef Salami with Pistachio 1000 gr	8697471724065	1	12	12		
10403514	150	Bistro Beef Salami with Olives 1000 gr	8697471724041	1	12	12		
10401630	120	Bistro Chicken Slices Soujouk 500 gr	8697471724843	0,5	20	10		500
10403618	90	Bistro Chicken Slices Salami 500 gr	8697471724966	0,5	20	10		500



**Bistro Beef Jamon**



**Bistro Chicken Jamon**



**Bistro Chicken Jamon with  
Vegetables**

CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
10405508	120	Bistro (B) Chicken Jamon	2818771	3,5	4	14		3500
10405509	120	Bistro (B) Chicken Jamon with Vegetables	2818772	3,5	4	14	0499095	3500
10405510	120	Bistro Beef Beef Jamon	2818850	3,5	4	14	0499093	3500
10405511	120	Bistro Chicken Jamon	2818851	3,5	4	14	0499094	3500



**Bistro Beef Sausage kg**



**Bistro Beef Cocktail  
Sausage**



**Bistro Chicken Cocktail  
Sausage**

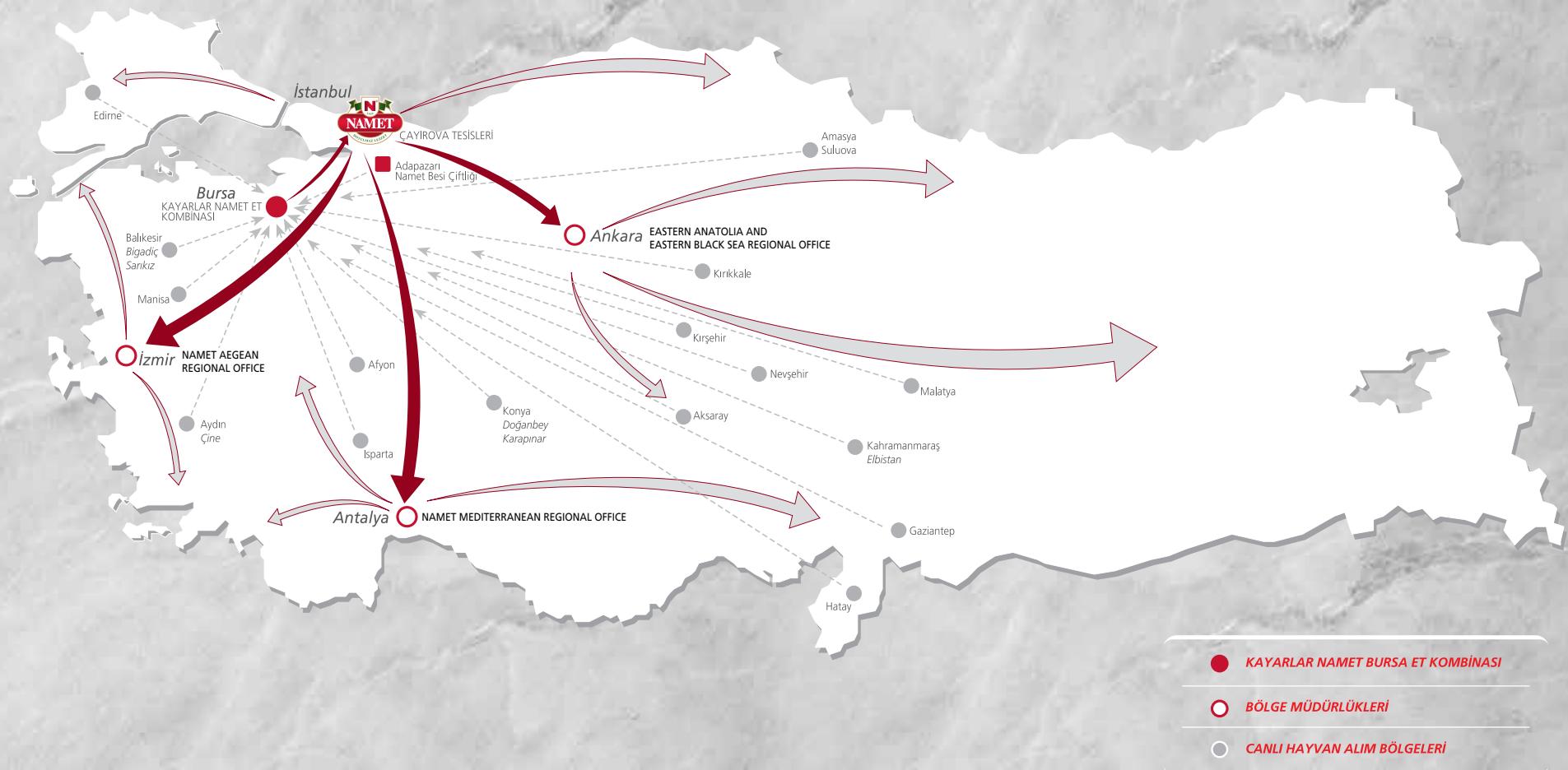
CODE	PRODUCT (DAYS)	PRODUCT NAME	BARCODE	UNIT WEIGHT (KG)	UNITS /BOX	UNITS BOX (KG)	RETAILER CODE	UNIT WEIGHT (gr)
10402507	90	Bistro Chicken Sausage	2818761			10	0499090	0
10402506	90	Bistro Chicken Cocktail Sausage	2818788			10	0499089	0
10402508	90	Bistro (B) Chicken Cocktail Sausage	2818763			10		0
10402510	90	Bistro Beef Cocktail Sausage	2818852			10	0499997	0
10402511	90	Bistro Beef Sausage kg	2818858			10		0
10402617	90	Bistro Chicken Slices Sausage 500 gr					0499382	

# *From West to East, North to South, Farm to Fork...*

Having 100 vehicles Namet fleet has the capacity of carrying 1000 tons of products at the same time. The heat in these reefer trucks, that protect the cold chain, can be controlled remotely with the vehicle tracking system. For the handling operations that take place in the facilities which have a breaking point for the cold chain, the vehicles connect to the facility with insulated bellows. The temperature is brought to the required level by vacuuming the air inside.

Namet; reaches out to the collective consumption retail channels by Mediterranean, Aegean, Anatolian and East Black Sea Regional Offices.

The technical substructure and the cold storages of the Regional Offices are the reflection of Namet's understanding of perfectionist quality.





## **Namet Food Industry and Trade Inc.**

### **Main - Factory**

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41420 Çayırova-Kocaeli

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**Fax:** +90 262 658 23 23

### **Aegaen Regional Office**

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Yazıbaşı - Torbalı / İzmir

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**Fax:** +90 232 853 71 98

### **Mediterranean Regional Office**

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### **Anatolia and Eastern Black Sea Regional Office**

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