



Baker Flour

A quality-cost balanced bakery flour. Our best seller wheat flour. It can be applied in the fabrication of baguette, batard and francala breads...
 Protein %11,5 min.
 Gluten %27 min.
 Ash %0,65 max.
 Moisture %14 max.



Baker Plus Flour

High quality and high performance wheat flour for bakeries. It can be applied in the fabrication of baguette, batard and francala breads...
 Protein %12,5 min.
 Gluten %29 min.
 Ash %0,60 max.
 Moisture %14 max.



Super Baker Flour

Specially designed hard wheat flour with more yields. It can be applied in the fabrication of hamburger bread, white loaf, toast bread...
 Protein %13,0 min.
 Gluten %32 min.
 Ash %0,55 max.
 Moisture %14 max.



OUR OPERATION

The journey of our flours starts with selection of special wheats, continues with our experience in milling and management, ends with delivering our flours to final destinations. No matter by container, by truck or by bulk vessel, we make sure that the journey of our products is comfortable. Our operation ability and quality comes from our desire to deliver you our high quality wheat flours in their best conditions and performances.

LOADING QUALITY

BULK
LOADING



CONTAINER
LOADING



TRUCK
LOADING





RESEARCH AND DEVELOPMENT

Our market approach and understanding have always led us to have a remarkable market share in our export destinations. One of the first steps we take in new business opportunities is to analyze customer's needs and develop a special formulated product accordingly. We are always in search of excellency for our flour quality and thanks to our fully equipped modern laboratory and professional food engineers, we deliver our very best flours in the hands of our customers.

QUALITY CERTIFICATES





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