



LERMİOĞLU

- F L O U R M I L L S -



www.lermiogluun.com.tr



LERMIOĞLU
- FLOUR MILLS -



GMO-FREE AGRICULTURE, QUALITY PRODUCTION



About us

Lermioglu collective enterprise was established at Trabzon in 1960, with the food sector. Wholesale of food marketing was held in Trabzon for many years. Then, the company has started to sale on wholesale grain and wheat flour at Istanbul in 1989.

Target, our company has made the transition to producing own brands and products for wheat flour industry in 1995.

In a period of ten years, our company had three stakeholders and, the stakeholders are decided to transfer their stakes in 2004. Lermioglu Food Industry, by TURGAY Lermioglu administration has put into activities in new generation facility.

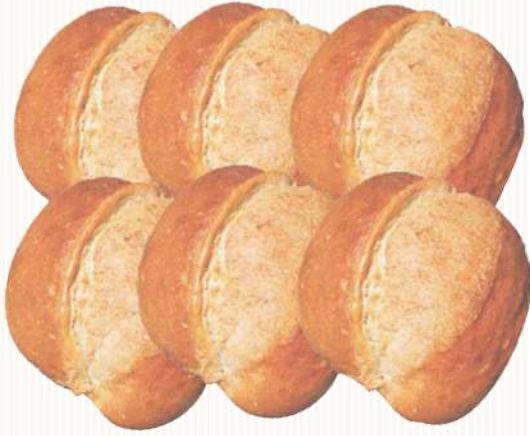
Lermioglu Flour is on going production industry with Lermi Flour, AK Muratli Flour and Lermioglu Flour brands; all of Turkey is engaged in the general distribution.

MISSION

Our mission, is the unity of the farmers, and thus makes the production of quality wheat with farmers to develop to make high-quality production, and to contribute to the national economy.

VISION

Vision, is human health and food codex with an appropriate quality, its the best way to represent our production line at home and abroad continuously raising our sector.



TRABZON BREAD FLOUR TYPE 650

Lux and aims to produce large Trabzon types of breads. Well with water removal capacity and it serves more products.

After Fermentation has good blade opening feature. Regular white bread crumbs and then baked in the bread oven With fine pores, ideally and shiny shell structure Being the high quality feature bread gives-volume.

When the bread is stored in suitable condition, it retains the freshness and Softness.

MICROBIOLOGICAL FEATURES:

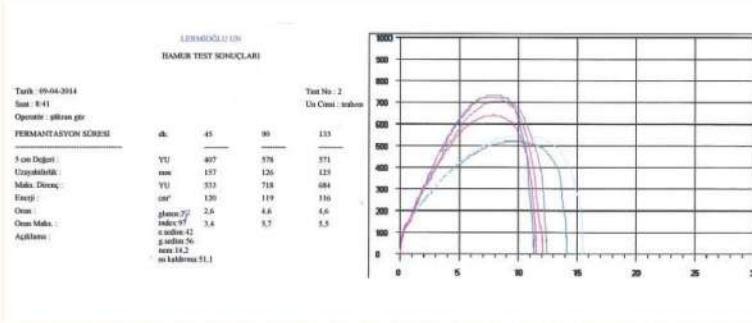
Turkish Food Codex Communiqué on Microbiological Criteria to cereal flour Values for microbiological apply.

MEEK PROPERTIES:

Appearance: Foreign substance-free
Taste: does not contain foreign taste
Smell: free from foreign smell
Color: Creamy white

PHYSICAL and CHEMICAL FEATURES:

Wet Gluten%: min. 27
Normal Sedimentation the solution: min. 42
Delayed Sedimentation the solution: min. 56
Humidity (km)%: 14.5 max
Proteins (in Nx5, 7 km)%: min. 10.50
Ash (km)%: 0.70 <ash <0.80
Extensograph values (in 135 min)
Water Absorption%: min. 53
Cm2 Energy: min. 116
Extensibility mm: min. 125
Resistance THIS: min. 687



BREAD FLOUR TYPE 650

It has a high water holding capacity and serves more products. After kneading and fermentation it is self-release feature of the dough. After fermentation has good blade opening feature.

After baked in-house bakery white, smooth and thin pores. Thin shiny shell structure gives volume due to the high quality bread flour.

When the bread is stored in appropriate circumstances it retains its freshness and softness.

MICROBIOLOGICAL FEATURES:

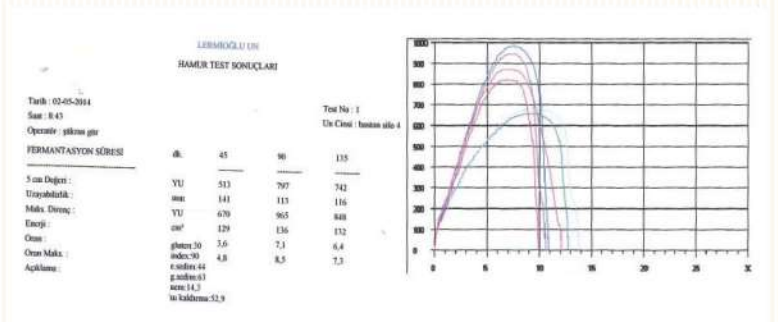
Turkish Food Codex Communiqué on Microbiological Criteria to cereal flour Values for microbiological apply.

MEEK PROPERTIES:

Appearance: Foreign substance-free
Taste: does not contain foreign taste
Smell: free from foreign smell
Color: Creamy white

PHYSICAL and CHEMICAL FEATURES:

Wet Gluten%: min. 28
Normal Sedimentation the solution: min. 44
Delayed Sedimentation the solution: min. 60
Humidity (km)%: 14.5 max
Proteins (in Nx5, 7 km)%: min. 10.50
Ash (km)%: 0.70 <ash <0.80
Extensograph values (in 135 min)
Water Absorption%: min. 54
Cm2 Energy: min. 132
Extensibility mm: min. 127
Resistance: min. 848





MATADOR STICKS, PIPE AND BREAD STICKS FLOUR

It has good water absorption capacity and serves more products.
After kneading and fermentation it is self-release feature of the dough.
After Fermentation has good blade opening feature.
After baked in-house bakery and white, with smooth and thin pores.
Thin shiny shell structure gives volume due to the high quality bread flour.
When stored in appropriate conditions bread retains its freshness and softness.

MICROBIOLOGICAL FEATURES:

Turkish Food Codex Communiqué on Microbiological Criteria to cereal flour
Values for microbiological apply.

MECK PROPERTIES:

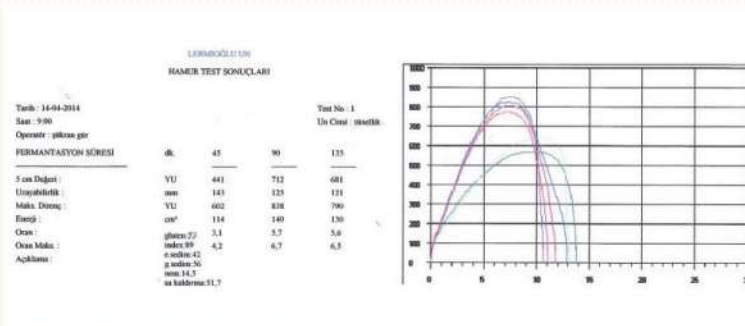
Appearance: Foreign substance-free
Taste: does not contain foreign taste
Smell: free from foreign smell
Color: Creamy white

PHYSICAL and CHEMICAL FEATURES:

Wet Gluten%: min. 27
Normal Sedimentation the solution: min. 42
Delayed Sedimentation the solution: min. 56
Humidity (km)%: 14.5 max
Proteins (in Nx5,7 km)%: min. 10.50
Ash (km)%: 0.70 <ash <0.80
Extensograph values (in 135 min)
Water Absorption%: min. 54
Cm2 Energy: min. 130
Extensibility mm: min. 121
Resistance: min. 790
Ravioli

It has good water holding capacity. Therefore, more products are obtained.

Volumes kneading dough jumps in and gives good results.
When cut the ravioli dough, it comes from a failure-opening tear.
Therefore, the aggregate is used in hard wheat.



WHOLE WHEAT BREAD FLOUR

TABLE OF CONTENTS:

Whole-wheat flour, Antioxidant (Ascorbic Acid (E300))
Over Dry Matter
Max. Ash: 2.5
Min. Protein: 11
Humidity: 14.5%





TORTILLA SHELL AND PITA FLOUR

It has good water holding capacity. Stay strong and It offers convenient dough. The kneading dough opening It gives better results.

It has bright and feature elastic dough. Once baked, crunchy and soft lavash and pitta is obtained.

MICROBIOLOGICAL FEATURES:

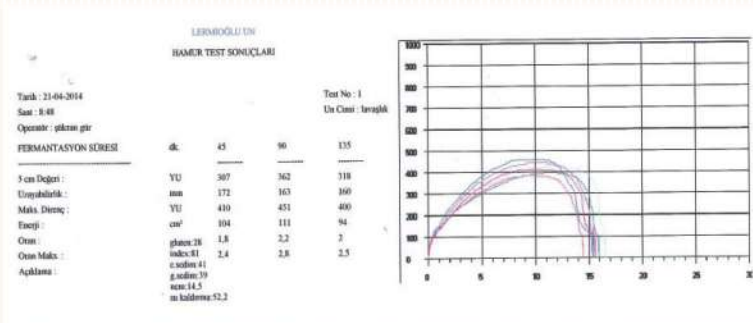
Turkish Food Codex Communiqué on Microbiological Criteria to cereal flour Values for microbiological apply.

MEEK PROPERTIES:

Appearance: Foreign substance-free
Taste: does not contain foreign taste
Smell: free from foreign smell
Color: Creamy white

PHYSICAL and CHEMICAL FEATURES:

Wet Gluten%: min. 28
Normal Sedimentation the solution: min. 41
Delayed Sedimentation the solution: min. 39
Humidity (km)%: 14.5 max
Proteins (in Nx5.7 km)%: min. 10.50
Ash (km)%: 0.70 <ash <0.80
Extensograph values (in 135 min)
Water Absorption%: min. 53
Cm2 Energy: min. 94
Extensibility mm: min. 160
Resistance: min. 400



BAGEL AND SANDWICHES FLOUR

It has good water holding capacity. Therefore serves more products.

Kneading and shaping is tolerant. For the products after manufacture thin, flat and uniform pores. Product volumes and gives a good color.

When stored in an appropriate condition preserves the freshness and softness.

MICROBIOLOGICAL FEATURES:

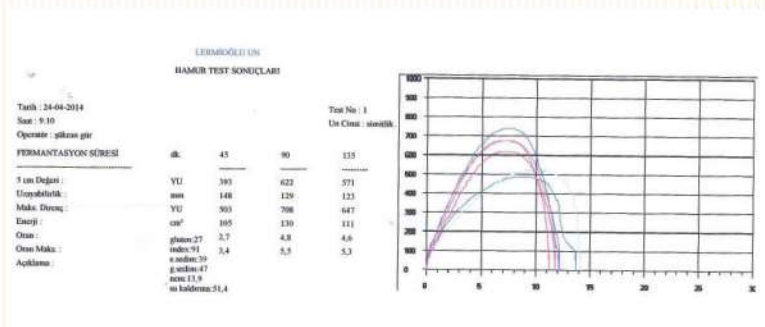
Turkish Food Codex Communiqué on Microbiological Criteria to cereal flour Values for microbiological apply.

MEEK PROPERTIES:

Appearance: Foreign substance-free
Taste: does not contain foreign taste
Smell: free from foreign smell
Color: Creamy white

PHYSICAL and CHEMICAL FEATURES:

Wet Gluten%: min. 27
Normal Sedimentation the solution: min. 39
Delayed Sedimentation the solution: min. 47
Humidity (km)%: 14.5 max
Proteins (in Nx5.7 km)%: min. 10.50
Ash (km)%: 0.70 <ash <0.80
Extensograph values (in 135 min)
Water Absorption%: min. 53
Cm2 Energy: min. 111
Extensibility mm: min. 123
Resistance: min. 647





RAVIOLI FLOUR

MICROBIOLOGICAL FEATURES:

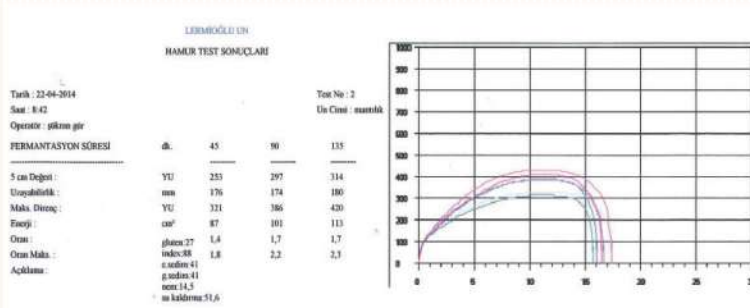
Turkish Food Codex Communiqué on Microbiological Criteria to cereal flour
Values for microbiological apply.

MEEK PROPERTIES:

Appearance: Foreign substance-free
Taste: does not contain foreign taste
Smell: free from foreign smell
Color: Creamy white

PHYSICAL and CHEMICAL FEATURES:

Wet Gluten%: min. 27
Normal Sedimentation the solution: min. 40
Delayed Sedimentation the solution: min. 41
Humidity (km)%: 14.5 max
Proteins (in Nx5, 7 km)%: min. 10.50
Ash (km)%: 0.70 <ash <0.80
Extensograph values (in 135 min)
Water Absorption%: min. 53
Cm2 Energy: min. 113
Extensibility mm: min. 180
Resistance: min. 420



CAKE AND PASTRY FLOUR

It has good water holding capacity. Quality is produced from semi-hard red wheat flour.

Easy dough expansion, rupture and provides wafer thin you want.

Satin white, shiny, soft and has a character that can be dispersed in the mouth.
It has good absorption sherbet.

MICROBIOLOGICAL FEATURES:

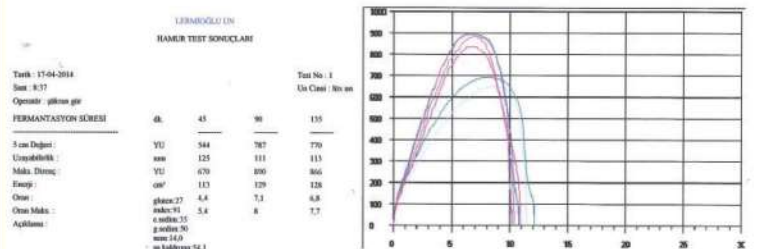
Turkish Food Codex Communiqué on Microbiological Criteria to cereal flour
Values for microbiological apply.

MEEK PROPERTIES:

Appearance: Foreign substance-free
Taste: does not contain foreign taste
Smell: free from foreign smell
Color: Creamy white

PHYSICAL and CHEMICAL FEATURES:

Wet Gluten%: min. 27
Normal Sedimentation the solution: min. 35
Delayed Sedimentation the solution: min. 50
Humidity (km)%: 14.5 max
Proteins (in Nx5.7 km)%: min. 7
Ash (in km)%: max. 0.65
Extensograph values (in 135 min)
Water Absorption%: min. 54
Cm2 Energy: min. 128
Extensibility mm: min. 113
Resistance: min. 866



WHEAT GERM (EMBRYO)

1-ton wheat can obtain only 1 kg wheat germ. A wheat germ (embryo) is the part that allows the plant to reproduce. Embryo is used as a source of vegetable oil and it has a high fat content and the highest part of the nutritional value of flour. During the production of refined flour from the flour are separated. Oil can be processed to be imported, also because of high nutritional value of the lean part may be rendered and processed into granules by grinding or can be used for various purposes in the food industry. These embryos are a source of many essential nutrients, vitamin E, folic acid, phosphorus, thiamine, zinc, and magnesium. However, it is a source of essential fatty acids. Also, it's a good source of fiber. Wheat germ, various breads, cakes and pastries, cereal, yogurt can be consumed by adding to the mixture. Wheat germ is a suitable product quickly deteriorate and bitterness. For this purpose, must be stored in the refrigerator or the air permeability of the non-glass should be stored in vacuum packaging. Should be kept away from the sun's rays.



BISCUIT FLOUR



BISCUIT:

Packing : PP/KRAFT
Protein : 9 % min
Moisture : 14 % max.
Ash : 0.60 % max.
Gluten : 20 % min.

CHAPATI FLOUR

CHAPATI FLOUR:

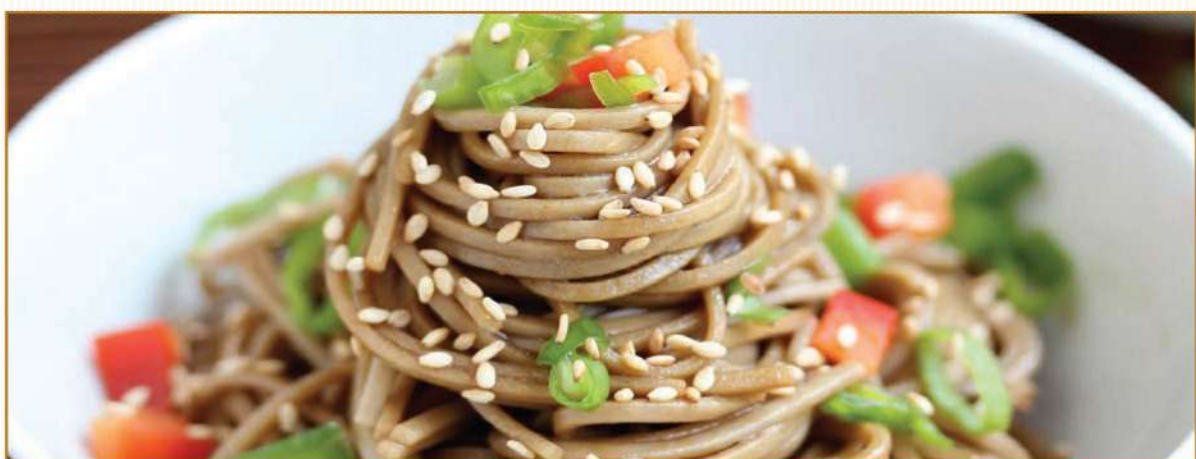
Packing : PP/KRAFT
Protein : 12.00 % min
(Nx5.7, on dry basis)
Moisture : 14 % max.
Ash : 0.75 % max.
Gluten : 27 % min.



NOODLE FLOUR

NOODLE FLOUR:

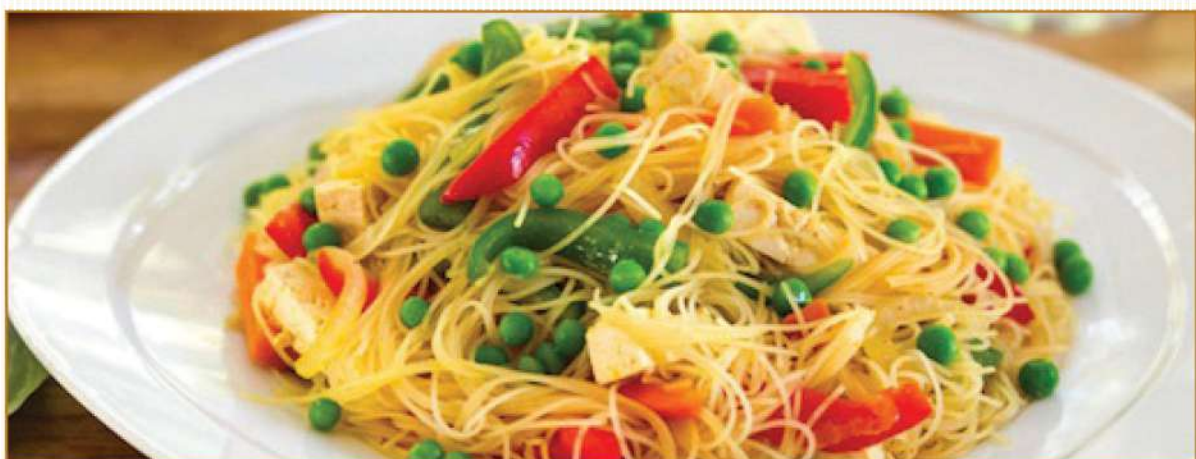
Packing : PP/KRAFT
Protein : 12.00 % min
Moisture : 14 % max.
Ash : 0.60 % max.
Gluten : 32 % min.



SOFT NOODLE FLOUR

SOFT NOODLE FLOUR:

Packing : PP/KRAFT
Protein : 10.50 % min
Moisture : 14 % max.
Ash : 0.60 % max.
Gluten : 25 % min.



FOR AQUA FEED



FOR AQUA FEED HIGH GLUTEN :

Packing : PP/KRAFT
Protein : 12.00 % min. (Nx 5.7, on dry basis)
Moisture : 14 % max.
Ash : 1.00 % max.
Gluten : 28 % min.



FOR AQUA FEED HIGH GLUTEN

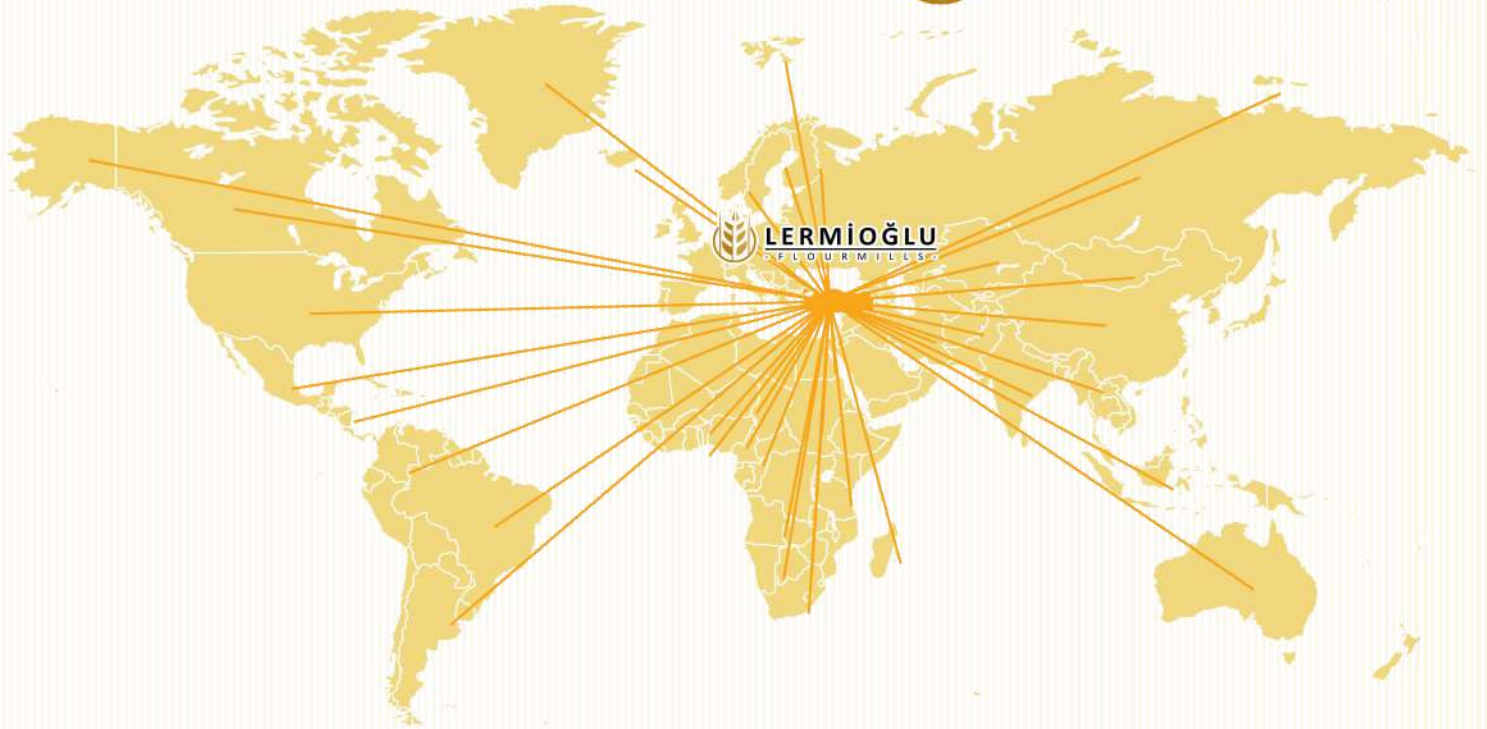


FOR AQUA FEED :

Packing : PP/KRAFT
Protein : 12.50 % min. (Nx 5.7, on dry basis)
Moisture : 14 % max.
Ash : 1.00 % max.
Gluten : 31 % min.



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Certificates





A collage of images related to bread and wheat. The top left shows a heart-shaped stencil on a wooden surface. The top center features a close-up of wheat stalks and a small bowl of flour. The top right displays a loaf of braided bread with sesame seeds. The middle left shows a close-up of a loaf of bread with a bite taken out. The middle right features a close-up of wheat stalks. The bottom left shows a close-up of a bowl of flour. The bottom right shows a close-up of wheat stalks. The collage is composed of various textures and colors, including wood, wheat, flour, and bread.

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