

Do any Gıda A. .'s trustworthy and flourishing operations initiated in 1960 under the leadership of the founder Hasan Do any, have launched the first turnip juice production over a 1300 square meters of land at ADANA ORGANIZED INDUSTRY ZONE in 1997. Factory indoors were expanded to 28.000 m<sup>2</sup> through 13-year long determined investments, and supplemented its product line with lemon sauce, 100% natural grape, 100% natural cider and 100% natural balsamic vinegar, 100% natural lemon juice and lemonade. The name Do any come to be known in the food sector as the synonym for quality, prioritizing the concepts of quality, service, integrity, respect and love. Hence, the company produced the most sought-after products by consumers. The Company organizes the planting of purple carrots, its main ingredient, on a 1600-donum land in Ere li district of Konya under its own control, owing to new investments made for the sake of quality. With filling units, fermentation units, product warehouses, PET bottle production units, pasteurization, steam units, smart depot systems and compressor room fully integrated with new investments and operated within the facilities, the company reached an annual production capacity of 290.175.000 liters. Do any Gıda A. . has proved the importance it attaches to hygiene and quality by receiving Turkey's first production permits, namely TSE, ISO 9001, HACCP, ISO 22000 and Ministry of Agriculture certificates and FAO award.

Its concern for quality made the Company not only a sought-after brand of Turkey, but also a demanded and admired product around the world. As of today, exportation to notably Japan, Australia, South Korea, Denmark, USA, Germany, Austria, France, UK, Switzerland and Arab countries, and all continents including North Africa accounts for 35% of its total production.

## **PRODUCTS**

**Turnip juice:** Do any turnip juice is a fermentation product like yoghurt, cheese and vinegar, which is a result of extremely long, arduous and demanding production process including fermentation of purple carrot, hot chili peppers, water, salt and pounded whole- wheat as its main ingredients. Do any plants the major portion of its purple carrots used for turnip juice on the 1600-donum land located within Konya Ere li. Company supplies the remaining requirement for purple carrots from the farms within the same region. Carrots harvested from the field are washed clean without human touch in the agricultural plant, then transported to Adana factory for processing. After classification and separation, carrots are subjected to a second cleaning and washing process and become ready for production. All processes are carried-out under the company's in-house control procedures and in line with its quality policy.

This natural purple color is known to produce positive effects on human health. The high concentration of sugar within purple carrot, main ingredient of the turnip juice, is neutralized in the fermentation process by yeast, then converted into lactic acid. Hence, bacteria that converted sugar into lactic acid continue with their duties within the body, and eliminate excess sugar within our bodies. Therefore, the juice is appropriate for consumption by diabetics with a peace of mind.

Some benefits of turnip juice are as below:

- Acts as an appetizer;
- Contains lactic acid, eases digestion;
- Contains Group-B Vitamins, alleviates nervousness;
- Produces positive effects on stomach and liver;
- Contains calcium, potassium and iron; strengthens bones and teeth;
- Produces aphrodisiac effects;
- Eliminates toxins in the body; relieves stress;
- Known positive effects on diabetes.

CAPACITY: 180.000 LT/DAY

**Lemon sauce:** Do any lemon sauce, is a lemon identical product. With a flavor so natural that it is indistinguishable from fresh lemon, the product is manufactured under extremely hygienic conditions with the use of latest-technology systems. Do any lemon sauce is the most natural lemon sauce that can be added to soups, salads, desserts, cocktails, lemonades, all food and sea products. Do any lemon sauce is Turkey's first and only ISO 9001-certified lemon sauce.

CAPACITY: 90.000 LT/DAY

**100% grape and cider vinegar:**

**History of Vinegar:**

Origin of vinegar is believed to date 10.000 years ago. Researches indicate that vinegar is the most critical foodstuff of history. Babylonians are the first people to discover vinegar. Roman soldiers consumed vinegar as soup, Hippocrates used it as medicine, and people lived in the 18th and 19th centuries used vinegar to disinfect the air of rooms and take care after patients.

Prophet Mohammed not only broke fasting with vinegar, he also told, "Vinegar was also the food of the Prophets before me. No home with vinegar in it will be short of food."

Alexander the Great applied vinegar to break rocks into little pieces as he crossed the Alpine Mountains, to heal the wounds of soldiers during America South-North battle and to treat scurvy patients during World War I.

Do any 100% Natural Grape Vinegar is produced by natural fermentation of grape juice obtained by pressing the table-type HOROZ KARASI grapes of Nur Mountains and grapes of Nev ehir Region, and 100% natural cider vinegar is produced by natural fermentation of fresh and selected apples picked from the Mediterranean and Konya regions; and filled in full-automatic computerized machines under hygienic conditions without human touch. Do any Natural Vinegar is made of 100% grapes and apples, and does not contain ARTIFICIAL AROMA, DYE OR ADDITIVES. Do any is among handful of companies producing only fresh fruits with natural fermentation method. Most of the vinegar produced domestically are obtained via chemical methods with the addition of additives and dye into ethyl alcohol fermentation.

CAPACITY 95000 LT/DAY

**Health benefits:**

- Even regular doses of vinegar acid act as a germicide;
- Prevents common cold, flu and sore throat;
- Eases digestion, produces positive effects on dyspepsia, acts as an appetizer;
- Produces positive effects on gall bladder discomforts, and promotes the discharge of bile;
- Regular consumption of cider vinegar is recommended for strengthening the heart and nerves;
- Vinegar plays a preventive role against cardiovascular diseases by reducing cholesterol in the blood;
- Prevents osteoporosis (condition of weakened bones);
- Produces positive effects on menstrual pain and abnormal bleeding;
- Vinegar and cold water frictions are considered the most harmless antipyretic, and induces peace and comfort to body;

Drinking a spoonful of cider vinegar diluted with water and mixed with a tea spoon of honey in mornings on empty stomach would promote weight loss.

**Balsamic Vinegar**

For centuries, “Aceto Balsamico” or balsamic vinegar is produced in Italy’s Modena region via traditional methods little changed until today. Fresh grape juice is boiled at least for a day in a closely shut earth container sitting on fire, and placed into wooden caskets for aging. The aging process takes up no less than two years. Aged vinegars are darker in color and heavier in consistency, therefore can be used when blended with younger vinegar. Do any Balsamic Vinegar is obtained with the same traditions adapted to today’s technology, through natural fermentation of juice made from pressed fresh grapes and re-blending grape juice with at least two-year old vinegar.

CAPACITY: 25000 LT/ DAY

### **100% Natural Lemon Juice**

Do any brings to your tables the 100% natural and additive-free lemon juice as a first in Turkey, via processing the lemon juice from fresh lemon fruits selected in the Mediterranean Region under extremely hygienic conditions without human touch or additives, preservatives or dyes.

The product gives you a rest from the arduous task of pressing lemons, while offering you a convenient and wholesome product as fresh as the day the fruits were picked.

CAPACITY: 45000 LT/ DAY

### **Lemonade**

The very same of your delicious and wholesome home-made lemonade is now brought to your tables without human touch, as fresh and tasty as the lemonade traditionally made for centuries. Plain, sugar-free and mint flavors are offered to please any palate and consumer preference.

True original juice used in Do any Lemonade production protects you from flu and common cold in winter days, and refreshes and invigorates in hot summer days with vitamin and mineral ingredients. For that reason, Do any Lemonade can be consumed four seasons with peace of mind.

CAPACITY: 360000 LT/DAY

**PET bottle production:** Do any Gıda A. . has had its signature under another first and launched the production of its own PET bottles. 250, 500, 1000, 2000 and 5000 cc bottle volumes bring both an eye-pleasing design on market shelves, and product sizes individualized to different preferences. As a result of new investments, annual bottle production capacity reached 350.000.000 Millions. Produced bottles are recyclable and 100% eco-friendly.