

The Taste
of Nature



konsa 

Taste the essence of nature

with high quality and sustainable products of KONSA...




KONSA has been continuously updating its production technologies since 1976 to produce 100% natural and pure, qualified and sustainable products such as Powders, Granules, Essential Oils, Flavours and Concentrates.

KONSA emphasizes on technology investments and continuous improvement. KONSA accommodates various production technologies like; vacuum concentration, steam distillation, air drying and microwave drying.

KONSA offers value added products with the experience of more than 37 years.





KONSA protects nature and offers you the best quality and delicious products by auditing all of the operations starting from planting to harvest.

KONSA's eco-friendly production adventure starts from the fields and ends at your tables.

KONSA leads farmers to apply “Good Agricultural Practices” with contract farming and improves their awareness about the efficient production methods.

KONSA believes in sustainable business models. As a result of contract farming, KONSA increases income sources for the people of the region and contributes to the improvement of their living conditions, while promising its customers high quality products and a sustainable business relationship.



KONSA believes that sustainable success can only be achieved by full customer satisfaction and loyalty. Our R&D department is ready to design and improve new products according to the expectations of our customers.

KONSA believes in collective innovation and thus includes its customers in research and development stages, which improves the capability of producing tailor made products.



KONSA prepares annual production plans according to customer's needs and carries out a successful stock management. We are supplying our customers at any time and under all circumstances.





KONSA is committed to be an excellent sustainable business partner. . .
KONSA continuously develops its production and innovation skills while
producing high quality products and delivering high quality service.

Since 1976...



KONSA is committed to the philosophy of continuous improvement. Our R&D Team constantly develops and improves new products to meet market requirements.

KONSA is focused on quality and customer satisfaction. We apply several quality controls to all of the processes starting from the field until the end of production. We supply high quality products with an excellent level of service.





Sertifika No.
30126
İlk Belgelendirme Tarihi:
11.02.2010

SERTİFİKA

Bu Sertifika Aşağıdaki Kuruluşta:

konsa
KONSA KONSANTRE SANAYİ A
MERKEZ: CEMİL BENGÜ CAD. HAK İŞ MERKEZİ NO:2/6
ÇAĞLAYAN / İSTANBUL
FABRİKA: YENİCE ÇİFTLİK KÖYÜ TAHTA MEVKİİ
KEŞAN / EDİRNE

Gıda Güvenliği Yönetim Sisteminin
Belgelemek amacıyla verilmiştir.
ISO 22000:20

Standart ve Aşağıdaki Faaliyet
Kapsamları İçin Geçerli
**MEYVE, SEBZE VE BAHARAT KONSAN
YAĞLARI, AROMALARI VE TOZLU**
Kategori D

Belgeyi Veren Kuruluş
WCS TRK ULUSLARARASI BEL.

Külli İmza: 
Wcs Trk Uluslararası Belg. Hiz. Ltd. Şti.
Belgeleme sorumlusu: WCS TRK'ün yetkili kuruluştur.
Bu belgeyi belgelemek için: www.wcs.com.tr adresine mail atınız.



Sertifika No.
4089
İlk Belgelendirme Tarihi:
11.02.2010
Belge Tarihi:
28.02.2013
Belge Geçerlilik Tarihi:
02.02.20



SERTİFİKA

Bu Sertifika Aşağıdaki Kuruluşta:

konsa
KONSA KONSANTRE SANAYİ ANONİM ŞİRKETİ
MERKEZ: CEMİL BENGÜ CAD. HAK İŞ MERKEZİ NO:2/6
ÇAĞLAYAN / İSTANBUL
FABRİKA: YENİCE ÇİFTLİK KÖYÜ TAHTA MEVKİİ
KEŞAN / EDİRNE

İş Sağlığı ve Güvenliği Yönetim Sisteminin
Uygunluğunu Belgelemek amacıyla verilmiştir. Sertifika:

OHSAS 18001:2007

Standart ve Aşağıdaki Faaliyet
Kapsamları İçin Geçerlidir.



Sertifika No.
10134
İlk Belgelendirme Tarihi:
11.02.2010
Belge Tarihi:
28.02.2013
Belge Periyodu:
3 Yıl
Belge Geçerlilik Tarihi:
02.02.2014

SERTİFİKA

Bu Sertifika Aşağıdaki Kuruluşta:

konsa
KONSA KONSANTRE SANAYİ ANONİM ŞİRKETİ
MERKEZ: CEMİL BENGÜ CAD. HAK İŞ MERKEZİ NO:2/6
ÇAĞLAYAN / İSTANBUL
FABRİKA: YENİCE ÇİFTLİK KÖYÜ TAHTA MEVKİİ
KEŞAN / EDİRNE

Kalite Yönetim Sisteminin Uygunluğunu
Belgelemek amacıyla verilmiştir. Sertifika:

ISO 9001:2008

Standart ve Aşağıdaki Faaliyet
Kapsamları İçin Geçerlidir.

**MEYVE, SEBZE VE BAHARAT KONSANTRELERİ, UÇUCU
YAĞLARI, AROMALARI VE TOZLARI ÜRETİMİ DAĞITIMI
VE SATIŞI**
EAC 3

Belgeyi Veren Kuruluş
WCS TRK ULUSLARARASI BELG. HİZ. LTD. ŞTİ.



Certificate No.
20031
Date First Registered:
11.02.2010
Date Certificate Issued:
28.02.2013
Period of Registration:
3 Yıl
Date Certificate Expires:
02.02.2014

CERTIFICATE OF REGISTRATION

This Certificate has been awarded to:

konsa
KONSA KONSANTRE SANAYİ ANONİM ŞİRKETİ
MERKEZ: CEMİL BENGÜ CAD. HAK İŞ MERKEZİ NO:2/6
ÇAĞLAYAN / İSTANBUL
FABRİKA: YENİCE ÇİFTLİK KÖYÜ TAHTA MEVKİİ
KEŞAN / EDİRNE

In Recognition of the Organisation's Environmental
Management System which complies with:

ISO 14001:2004

For the Scope of Activities described below:

**MEYVE, SEBZE VE BAHARAT KONSANTRELERİ, UÇUCU
YAĞLARI, AROMALARI VE TOZLARI ÜRETİMİ DAĞITIMI
VE SATIŞI**
EAC 3



CERTIFICATE

Certificate of registration
The Food Safety Management System of
Konsa Konsantre Sanayi A.Ş.

Head Office: Cemil Bengü Cad. Hak İş Merkezi No: 2 / 6 Çağlayan / İSTANBUL / TÜRKİYE
Factory: Yenice Çiftlik Köyü Tahta Mvkii Keşan / EDİRNE / TÜRKİYE

has been assessed and complies with the requirements of
FSSC 22000: 2011

Certification scheme for food safety systems including
ISO 22000:2005, PAS 220:2008 and additional FSSC 22000 requirements.

This certificate is applicable for:
Production of concentrated fruit, vegetable and spice, essential oil, aroma and powder

This certificate is provided on the basis of the FSSC 22000 certification scheme.
The certification system consists of an annual audit of the food safety management
systems and an annual verification of the PRP elements and additional requirements as
included in the scheme and the "Scheme applicable technical specification for sector PRPs."

Certificate of Registration No : 20011
Date of the certification decision : 22.03.2013
Initial certification date : 05.04.2013
Reissuing date : 04.04.2014

Valut unil

JAS-ANZ

KONSA has a well developed quality system.
Our business processes are certified by globally accredited institutions.



DEHYDRATED VEGETABLES

KONSA dehydrates high quality vegetables with its high technology while preserving their organoleptic properties. Dried vegetables, powders, granules and flake forms can be produced at any size.

- Asparagus
- Brocoli
- Carrots
- Celery Root
- Dill
- Garlic
- Leek
- Onion Fresh
- Onion Roasted
- Paprika Green
- Paprika Red
- Parsley
- Potato
- Spinach
- Tomato
- Zucchini





CONCENTRATES, FLAVOURS and ESSENTIAL OILS

Our concentrates, flavours and essential oils are completely obtained through physical methods such as vacuum concentration and distillation. The level of concentration and the flavour intensity of the products can be arranged according to customers needs.

- Garlic
- Leek
- Onion





konsa

GENEL MÜDÜRLÜK / HEAD OFFICE

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