



DIVINE FRUIT - THE FIG



ABOUT US

NATURA is a company dedicated to the processing and worldwide exporting of high quality dried figs.

Story of the fig begins with Adam and Eve and it was considered to be a divine fruit , the fruit of heaven in some religions. The edible fig is one of the first plants that was cultivated by humans. Figs are among the richest plant sources of calcium and fiber. According to USDA data for the Mission variety, dried figs are richest in fiber, copper, manganese, magnesium, potassium, calcium, and vitamin K, relative to human needs. They have smaller amounts of many other nutrients. Figs have a laxative effect and contain many antioxidants. A 40-gram portion of dried figs (two medium size figs) produced a significant increase in plasma antioxidant capacity.

As Turkey is the world's largest dried fig producer , Turkish figs are considered the highest quality in all fig growing countries with its high soluble solid and sugar content ,low acidity, light yellow skin and its amber colored inside.

Since it was founded , NATURA name has stood for premium delicious dried figs.

As a second generation family-run company it is our concern and duty to continue along the path of uncompromising business ethics. Our plant is settled in the center of worldwide famous fig orchards. In this matter we are actively involved in all stages of the process to assure superior quality for our customers.



TECHNOLOGY

Natura is the first dried fig processor in the World that uses laser sorting technology to discard the moldy dried figs and is the inventor of ozone gas treatment to inhibit microbial growth.

We understand the demands of increasingly stringent standards of food safety.

- *A comprehensive quality management system, BRC Food
- *Multi-stage quality tests during processing to assure food safety
- *Field to fork traceability

A strong focus on R&D +i, the drive for continuous improvement.

- *Use of laser technology in aflatoxin sorting
- *Ozone gas treatment to inhibit microbial growth.
- *New designs, techniques and ideas.



Layer

After dried figs are cut or torn lengthwise towards their stems, they are placed in special molds, by pressing two or three layers on top of each other.



PACKING TYPES FOR LAYER
24x500 g cellophane

Halved

Half-cut dried figs can be used as part of further processing in food items such as cereals, fruit slices, confectionery, flavors, and instant meals.



PACKING TYPES FOR HALVET

12.5 kg carton box
12.5 kg carton box
(Clipped)

Lerida

Dried figs are rounded with their superposed stems and pores, and aligned side by side or one on top of the other.



PACKING TYPES FOR LERIDA

10kg carton box	24x500 g carton trays
5kg carton box	30x400 g foam trays
4x3kg carton box	48x250 g foam trays
12x1kg carton box	

Garland

*Dried figs which are in the form of
Lerida are prepared in round shape with
special round molds.*



PACKING TYPES FOR GARLAND

48x250 g cellophane
48x250 g plastic
60x200 g cellophane

Pulled

*Dried figs which are in the form of
Lerida are prepared in*



PACKING TYPES FOR PULLED

10 kg carton box

5 kg carton box

4x3 kg carton box

12x1 kg carton box

24x500 g carton trays

30x400 g foam trays

48x250 g foam trays

Baglama

Dried figs are tied from their stems one by one with raffia kind string and are placed in boxes in different forms.



PACKING TYPES FOR GARLAND

4x3 kg carton box

Protoben

Dried figs are aligned superposingly, after concealing their stems and pores.



PACKING TYPES FOR PROTOBEN

10 kg carton box	24x500 g carton trays
5 kg carton box	30x400 g foam trays
4x3 kg carton box	48x250 g foam trays
12x1 kg carton box	

Natural

Dried figs are not subjected to any treatment, loose packed after selection.



PACKING TYPES FOR NATURAL

12.5 kg carton box
12.5 kg carton box
(Clipped)

Diced

*Dried figs are chopped by dicing machine in cubic shape
with rice flour after passing through rollers in various dimensions
(5x5mm, 8x8mm, 10x10mm)*



PACKING TYPES FOR DICED

10 kg carton box

Paste

Dried figs use by bakery, biscuit, confectionery, breakfast cereals, jam, chocolate, coffee, yoghurt and ice cream industries as an ingredient. Dried figs are properly processed for food industry at our factory as fig paste.



PACKING TYPES FOR PASTE

15 kg carton box

