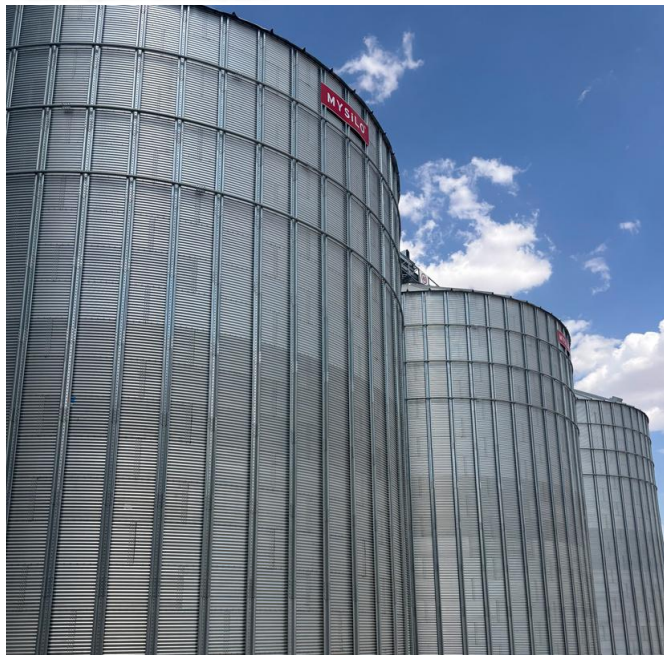
2026

Poler Foods
by Poler Tarım

Corporate Presentation







Carrying Our Agricultural Heritage into the Future of Food

Poler's journey began in 1999 with agriculture in Şanlıurfa, nestled within the fertile lands of Mesopotamia and under the historic backdrop of Göbeklitepe, the zero point of history. Today, we are leveraging over 25 years of accumulated expertise—spanning seed breeding, agricultural production, grain trading, and licensed warehousing—into semolina and pasta production through Poler Foods.

In realizing this investment, our primary objective was not merely to establish a modern facility with high production capacity. We aimed to build a robust, traceable supply chain capable of sustainably delivering premium quality derived from safe wheat cultivated under good agricultural practices.

We believe Poler Foods' greatest strength lies in our ability to manage all interconnected processes within a single unified structure—from durum wheat seed through cultivation, field monitoring, raw material selection, warehousing, and up to semolina and pasta production.
With our new production facility in Şanlıurfa, we aim to transform our comprehensive knowledge and control over agricultural raw materials into reliable food production, quality consistency, and supply security.





Vedat POLAT
Chairman of the Board

Since 1999





Our expertise in wheat forms the bedrock of our industrial manufacturing power. As an authorized Agricultural Research Institution designated by the Ministry of Agriculture and Forestry of the Republic of Türkiye, we breed our own durum wheat seeds, thereby guaranteeing product quality directly from the field. Simultaneously, our team of over 25 agricultural engineers directly manages more than 600,000 decares of contracted agricultural land on-site.

The high-quality raw materials obtained through this contracted farming model are preserved in our licensed warehouses, which feature a total capacity of 100,000 tons. This fully controlled process from seed to warehouse establishes an uninterrupted, secure, and sustainable supply chain for our industrial production throughout the year.

1999
Commenced core operations in seed and grain trading.

2010
Grain Warehousing
Established grain storage facilities and reinforcement of the warehousing infrastructure.

2020
Transition to Licensed Warehousing
Conversion of existing grain storage facilities into a licensed warehousing system.

2021
Seed Breeding & Contracted Farming
Initiation of seed breeding R&D and implementation of the contracted agriculture model.

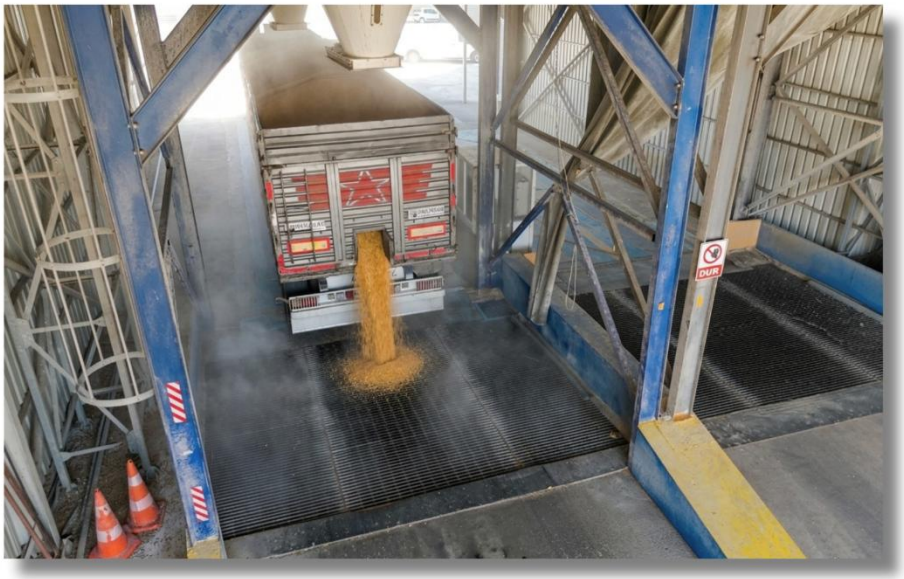
2026
Integrated Production Facility
Commissioning of the integrated semolina mill and pasta production plant in the Şanlıurfa Organized Industrial Zone (OIZ).

Grain Trading



Since its inception, Poler Tarım has developed agricultural production and grain trading as one of its core business domains. Driven by an extensive grower network and deep field experience accumulated over the years, the company closely monitors grain products cultivated across diverse regions, ensuring the procurement of raw materials that strictly comply with required quality standards.

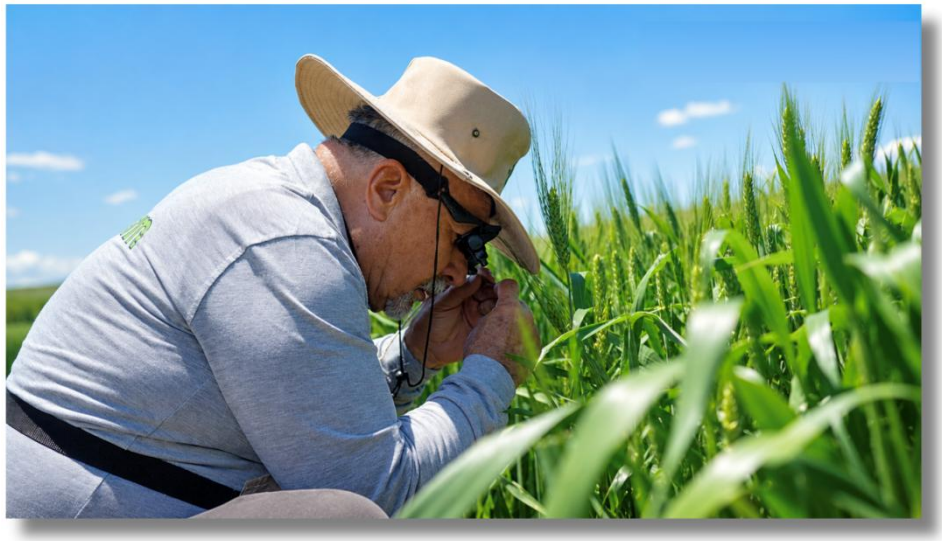
Grain Trading





Today, our high grain trading volume stands as a testament to our operational strength in this sector. Furthermore, it forms the foundation of Poler Foods' sustainable access to the high-quality durum wheat required for premium pasta production.

Agricultural R&D and Seed Breeding





Within the scope of our operations as a Private Sector Agricultural Research Institution authorized by the Ministry of Agriculture and Forestry, we drive continuous wheat seed breeding programs at our R&D field in Şanlıurfa. These efforts are dedicated to enabling our farmers to achieve higher yields and superior quality wheat.

Contracted Farming



Poler Tarım executes an agricultural production model focused not merely on procuring existing raw materials, but on planning the desired quality attributes before cultivation even begins.

Through our expert agricultural engineers, the entire production process is monitored on-site from sowing to harvest. Our growers are provided with comprehensive technical support regarding crop production, plant nutrition, and plant protection.

Licensed Warehousing and Raw Material Assurance



In grain trading, preserving the raw material under optimal conditions until production is as critical to quality continuity as selecting the right grain itself.

Poler Tarım’s investments in grain warehousing commenced in 2010, and existing facilities were upgraded into the licensed warehousing system in 2020.

Licensed Warehousing and Raw Material Assurance

Today, our warehousing infrastructure operates across three strategic locations—one in Mardin and two in Şanlıurfa. One of the Şanlıurfa facilities is ideally situated within the Food Organized Industrial Zone.

Our total grain storage capacity exceeds 100,000 tons, allowing purchased raw materials to be preserved under optimal conditions. This capacity enables Poler Foods to meet its manufacturing requirements in a more reliable, planned, and sustainable manner.

100.000+ tons
Grain storage capacity

3 locations
Licensed storage facilities







Integrated Production Power



As of 2026, our new integrated pasta and semolina production facility, established across an area of 41,000 square meters in the Şanlıurfa Organized Industrial Zone, is situated directly at the heart of the high-quality durum wheat basin. This strategic proximity to raw materials minimizes logistical costs while ensuring that harvested wheat is safely integrated into production within the shortest possible timeframe.

Integrated Production Power





The entire architectural and industrial design of our facility has been engineered to meet the stringent expectations of international markets demanding premium-segment products.

All operational steps—from grain intake and semolina milling to pasta packaging—are managed within a single complex utilizing closed-loop, fully automated systems.

Our Pasta Production Facility









Sustainability



As Poler Foods, we adopt a production model that is not only dedicated to high quality but is also environmentally responsible and sustainable.

In order to minimize the environmental impact of our industrial manufacturing and reduce our carbon footprint, we are implementing our 2 MW capacity Solar Power Plant (SPP) investment in the Harran district of Şanlıurfa.

Quality and Food Safety

Poler Foods facilities are designed and constructed with an infrastructure that complies with BRC (British Retail Consortium), IFS (International Featured Standard), and ISO quality management system standards, satisfying the most stringent requirements of global retail and industrial supply chains.

Operating with the awareness that sustainable quality is never a coincidence, our production facility is supported by state-of-the-art laboratory equipment.



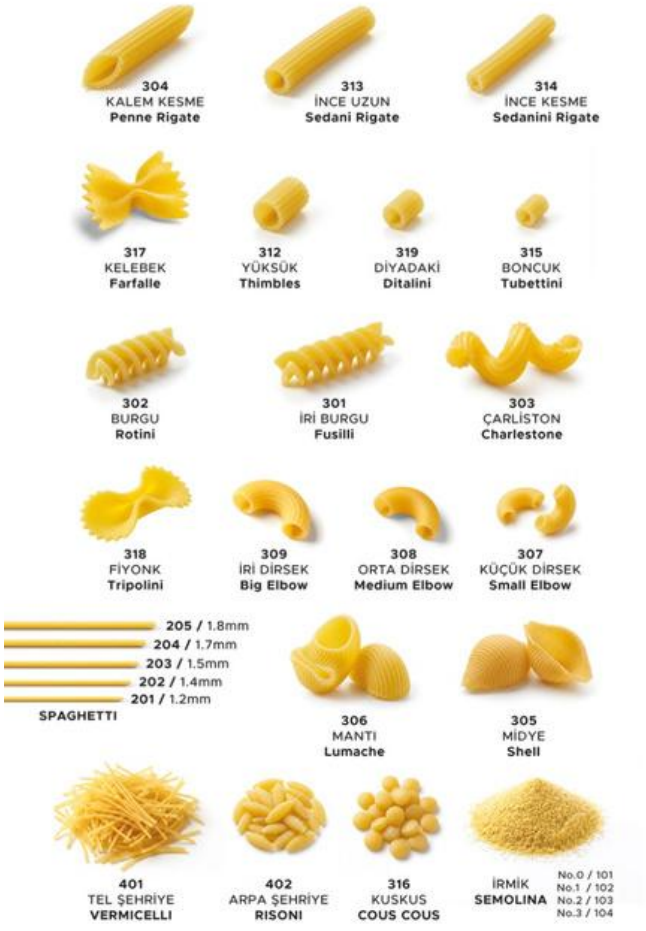


Quality and Food Safety



In line with our "Farm to Fork" strategy, our pasta production is managed exclusively by Poler Foods' own organization and personnel at every stage of the journey from wheat seed to pasta, ensuring complete independence from third-party reliance. This end-to-end control guarantees absolute oversight over quality, traceability, and compliance with human health standards.

Our Brands



Pasterra

Crafted by drawing inspiration from the heritage of Anatolian durum wheat. It offers a diverse product portfolio tailored to market demands seeking reliable and consistent quality.





Pastellus

Our export-oriented brand designed with a global vision, capable of rapidly adapting to the wide array of product and packaging demands of international markets.



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