



Our Story Started in the Field...

Our Capital, Our History.

As HC Baharat, we have been supplying and processing spice products such as chestnut, dried figs, laurel and thyme in the Beydağ district of İzmir since 1940.

Our Vision and Mission

To combine the concepts of honesty and integrity with the traditions and customs of our ancestors, without compromising on quality, considering customer satisfaction.

In addition, to create added value for our country both in the domestic market and in the foreign market. Taking better steps into the future by being inspired by our past...

From Soil to Production.

Our aim is to have a vision that starts from the soil and progresses with production.

We are expanding this journey in the foreign market as well.

We are creating new production branches for our country by diversifying HC Baharat products.

Full Capacity Production

To introduce you to our unique manufacturing process, we have summarized some of our key features below. We wanted to tell you what kind of advantages HC Baharat company has.

Certified and Organic products

We work with certified and organic products in our factory, which has a closed area of 8,000 m2, and we continue our production at full capacity.

We put our past in front of us, we protect the traditions and customs that we have seen from our ancestors.

Highest Results with Highest Standards

As HC Baharat, we keep our standards at the highest level.

We have always been and will continue to be transparent towards both our production process and our customer relations.

Accordingly, we have equipped our production process with many meticulous practices and procedures so that we can get the best results.

Our Mission: Innovation

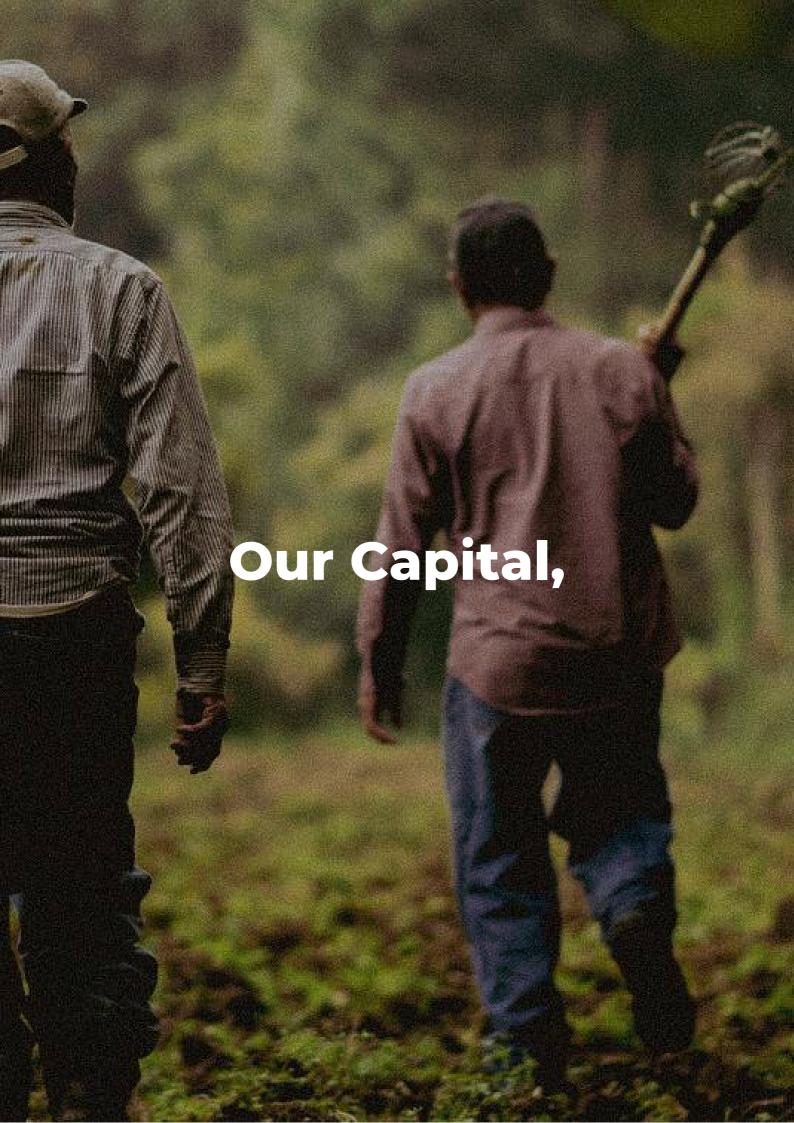
In order to adapt to the market conditions in the rapidly changing and developing sector, we have made it our duty to develop new approaches and the concept of sustainability within the framework of respect for human and nature.

Correct and Successful Works with Traditions and Customs

By spending time and effort, we keep our production process at the highest level possible.

Thanks to our ancestral experience and our number one priority, customer satisfaction, we act in line with the needs here and take steps to do the right things.









Chestnut

Chestnut is a perennial plant variety belonging to the beech family.

The chestnut tree, whose homeland is thought to be Anatolia, can easily grow in almost all forest conditions in the middle belt in the world.

In Turkey, chestnut cultivation is mostly done in the Aegean Region, especially in Aydın.

Chestnut

The chestnut tree belongs to the Fagaceae family. There are about twelve species of this tree. Known for their longevity, chestnut trees even have some species that reach 4000 years. This versatile tree is also used in the manufacture of timber and honey.

Chestnut trees, which are mostly grown in the Black Sea region in our country, generally grow faster on rocky slopes and cold soils. Since the taste of fresh chestnuts is usually bitter, they are picked when their outer skins start to turn yellow.

When it is left for a while after being collected, it becomes more sweet.

Chestnuts are usually harvested in autumn and become indispensable for tea conversations in almost every home during the winter months from November to February.

Chestnut

Chestnuts, which are on the market in the autumn season, are consumed fondly with roasting, boiled, candied, flour, cakes and as a side dish in some dishes.

A good quality chestnut is 2.5 cm. wide and 15-20 gr. becomes in weight. However, the width and weight of the species called lamb chestnut are smaller than these measurements.

In our country, fresh chestnuts are grown in Ödemiş, Nazilli, Kiraz, Bozdağ and Beydağ regions as high quality and grafted. Although there are many varieties, the most suitable for export is marrons (confectionery).

Chestnut; It is divided into lengths in caliber machines such as 40-45 largest size, 50-55, 60-65, 70-75, 80-85, 90-95 and 100(+) according to the number in 1 kg, then deleted and processed by subjecting to selection.

Chestnuts processed in Big Bag Sacks, jute sacks and nets are packaged from 1 Kg to 1000 Kg and exported.

Fig

Fig is a fruit belonging to the mulberry family. It is the only member of its own genus that can bear fruit among about 800 species.

For this reason, it has gained commercial value. Fig trees are divided into male and female. A single tree cannot contain organs with male and female functions at the same time.

The fruit of the female trees is larger and more numerous, but also tasty and edible.

Fig

Fig trees are of two types, male and female. The main task of male fig trees is to provide pollination and facilitate the reproduction of the species. Therefore, its fruits are small. The task of female fig trees can be thought of as fruit bearing. For this reason, large and delicious figs are obtained from these trees.

October and May should be preferred for planting fig seedlings and cuttings. These are the times of the year when the best results will be obtained in fig planting.

The fig tree can grow in any soil. It grows in a temperate Mediterranean climate.

Regions with warm winters and hot and dry summers are suitable for the cultivation of fig trees. It is resistant to cold and frost. Fig trees can also grow spontaneously in nature. It is seen even in rocky and stony terrains.



Fig

Both dried and fresh figs, in addition to their importance in human nutrition, are also a very valuable product in socio-economic terms with the economic evaluation of mountainous areas, the benefit it provides to the sustainable environment, and the employment it creates.

The use of plastic buckets in the harvesting process, baskets, etc. in order not to damage the acrid fig. more convenient than collection containers.

During the drying phase, the figs must be laid on the sheds and thus the contact of the product with the soil must be stopped. After the figs are dried and taken from the exhibition, they are stored in the producer's warehouses until they are removed from the producer's hands.

This storage period is usually between one week and one month. After the producer sells dried figs, they are stored in fig intermediaries or wholesaler warehouses.



Bay

The laurel tree is an evergreen tree with fragrant leaves.

Its homeland is the Mediterranean. It grows naturally in many parts of the world today. It is collected by forest villagers in our country under the control of the relevant ministry, paying attention to sustainability. So it is natural, organic.

The bay leaf figure, which can be seen in very old historical ruins, has not remained away from our table due to its health and taste benefits.

our Products

Bay

The laurel tree is among the Mediterranean plants. Therefore, it grows better in the Mediterranean climate.

The laurel tree is a tree belonging to the laurel family. The laurel tree is also called Mediterranean laurel. Laurel tree is among the most grown trees in our country.

Therefore, the laurel tree is one of the most preferred trees in agriculture.

The scent of the laurel tree is very nice and the most important feature of the tree is that it can stay green in all seasons.

Especially in the autumn season, while the trees turn yellow and fade, the laurel tree remains green.

our Products

Bay

It grows in the Aegean, Marmara and Black Sea coasts, especially in the Mediterranean coasts of our country, and in the inner parts of these coasts. The laurel, which can be up to 6-8 meters tall, develops as a rounded top and densely branched.

8-10 cm. It has long, oval and hard, glossy upper face, dark green leaves with wave-like and alternately arranged edges.

The small yellowish or greenish-white flowers that open in spring turn into dark purple, single-seeded and fleshy fruits when ripe.

The rounded and purple-brown stem of the plant becomes woody and turns gray over time. Laurel is propagated by stem cuttings.

Oregano

From June to October, thyme herb is dried 4-5 cm above the soil or by cutting its shoots in sunny and airy places and care is taken not to exceed 35°C.

It is a perennial shrub that can grow up to 50 cm. It has triangular, lanceolate, short or oval leaves.



Oregano

When you rub your hands on its leaves, a lemony scent spreads; this is the scent we know as thyme.

Its tiny whitish-pink to pale
lavender flowers are borne by a
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Thyme blooms from May to August.

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