





**The Best  
For You**





**STAR ET**, began business activity as a family company and exported livestock to the Middle East from the 1940's to the 1980's. At the end of the 1980's, it turned to the supply of livestock to domestic livestock exchanges and national corporate companies.

In the meat packing combine, which became operational in **2006**, we currently supply animals with our livestock transport vehicles and then this livestock we supplied are slaughtered and **carcass meat, offal, leather** and **animal intestines** products are produced in our production facility.

Our company has an annual slaughter capacity of **92.000 cattle** and **770.000 ovine**, established in a closed area of **10.000 m<sup>2</sup>** in Gaziantep - Şehitkamil, and a cold storage located on an area of **1.000 m<sup>2</sup>** in Istanbul.

Our facility, which has Halal Food Certificate approved by the Turkish Standards Institute and **ISO 9001: 2008, ISO 22000: 2005 (HACCP)** food production and quality assurance certificates, produces in accordance with the **TURKISH FOOD CODEX**.

Our products, which are produced in our facility by observing Islamic, hygienic and animal welfare conditions. Afterwards, our products delivered to our customers in all regions of Turkey with our refrigerated vehicle fleet without breaking the cold chain and do not compromising on hygiene and quality.

Our company has been doing business with national corporate customers for many years such as, **METRO, PINARET, TANSAS, MİGROS, NAMET, CARREFOUR, KİPA, ÖZDİLEK, PEHLİVANOĞLU, KÖFTECİ YUSUF, YILDIRIMET, ÖZTAŞ**

Our company has made an agreement with the USA-based **MT GROUP** for the export of pet toys in 2021. Within the scope of the agreement, the waste parts of the slaughtered **ovine** and **cattle (ear, nerve, penis, etc.)** pet toys are produced by drying of these parts and afterwards exported to the United States. The production is carried out within the scope of the production permit obtained from the **Ministry of Agriculture and Forestry and the American Food and Drug Administration (FDA)**.

Our company, **which is ranked 295'th in Turkey's Second 500 Largest Industrial Enterprises List announced by ISO**, continues to grow in the sector with its corporate business partners that it has been working with at the national level for many years.

The Covid-19 pandemic that our world is in has put forward the concept of "**healthy product from farm-to-table**" in the food sector and increased the interest in internet sales. This change also affected the meat industry. Our company has decided to establish a modern production facility equipped with the latest technological machines in order to keep pace with this change and to increase our market share.

The planned facility investment amount is **100,000,000.00 TL**. Our new facility is planned to start production in February/2022.

With the new facility investment of our company, the annual slaughter capacity will increase to **250,000 cattle** and **2,000,000 ovine**.

With the new facility investment that we plan to produce with the necessary equipment, packaging and capacity, we aim to increase the average shelf life of **10-12** days in the market to **30-60** days, to increase our sales tonnage, endorsement and new customers portfolio who buy ready-packaged products such as BİM and A101, and increase our portfolio.

According to our endorsement in the first 6 months of **2021**, our year-end target is **700-800 million TL**. When we start production of our new facility, our endorsement target for **2022** is **1 billion TL**, and our production target for **2023** is **30,000 tons**.

Our company has with its years of experience and knowledge, giving confidence to its environment and the consumers it works with. To achieve this by blending the honest and principled background with the energy it receives from its young staff, in order to provide quality products and services to humanity. It works with the mission of devoting itself to the service of humanity, together with its staff, in order to bring quality, taste and hygiene together with confidence and bring it to the kitchen of the consumer.

With the new facility investment, we aim to be the sector leader with our company, and at the same time we will achieve sustainable growth.



Choose The  
Good One

# Eeat The Good One

**Lamb** meat is mostly preferred a red meat that is consumed in many household. It is generally eaten by boiling, grilling, roasting and rosto methods.



Lamb »



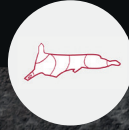
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Website »







**Lamb  
Tenderloin**



**Lamb Wooden  
Stick Meat**



**Lamb  
Dewlap**



**Lamb  
Carcass**



**Lamb  
Rump**



**Lamb Sliced  
Dewlap**



**Lamb  
Chop**



**Lamb  
Fillet**



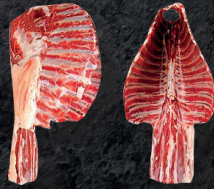
**Lamb Stick  
Steak**



**Lamb  
Shank**



**Lamb  
Breast Fillet**



**Lamb  
Ribs**



**Lamb  
Arm**



**Lamb  
Breast**



**Boneless Rump  
of Lamb**







# Sort of Variey of Flavor

**Calf** meat is one of the most commonly consumed meat types in kitchens in the world. It is preferred with the meat taste coming from different parts of the animal.



**Beef** »

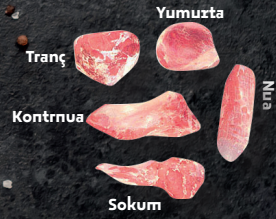


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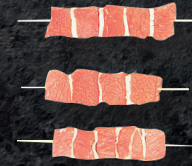




**Beef Entrecote**



**Beef Set of 5**



**Beef Wooden Stick Meat**



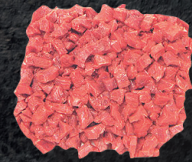
**Sliced Beef Shank**



**Strip Steak**



**Crumb Meat**



**Beef Goulash**



**Boiled Beef**



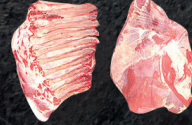
**Ground Beef**



**Beef  
Shank**



**Beef  
Short Rump**



**Beef  
Brisket**



**Carcass  
Beef Rump**



**Carcass  
Arm Meat**



**Beef  
Contre-fillet**



**Diced Beef**



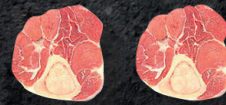




**Beef Nua**



**Beef Middle Boned  
Short Rump**



**Osso buco**



**Pieced Beef  
Dewlap**



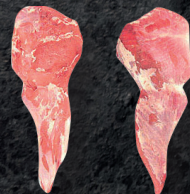
**Veal Cubes**



**Entrecote  
Pastrami**

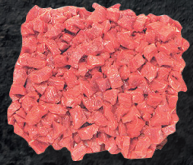


**Beef Pancetta**



**Rump Steak**

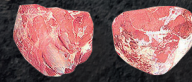




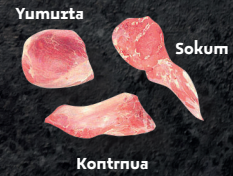
**Beef Saute**



**T Bone Steak**



**Veal Trance**



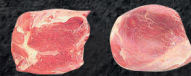
**Triplet  
Beef Set**



**Lean Ground  
Beef**



**Beef Cubes  
Fat-free**



**Beef Egg**





# Unlimited Meat Flavor

Except for the carcass meat of animals, edible internal organs are in the offal. Liver head, tripe, etc.



Offal »



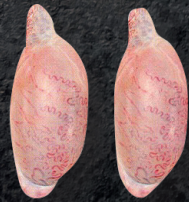
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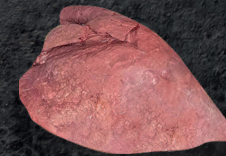
**Beef Brain**



**Beef Testicles**



**Beef Kidney**



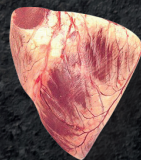
**Beef Lung**



**Lamb Head**



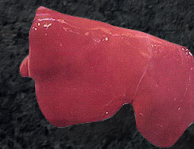
**Beef Liver**



**Beef Heart**



**Lamb Kidney**



**Lamb Liver**



**Beef Tripe**



# A Good Flavor

Except for carcasses and offal of animals, they are edible. Tail and internal fat. Kidney fat, caul fat, these are used in roasting, doner and slops.



**Fats** »









# Production

**Star Et**, with its experiences in sector of more than 80 years, has made its name in the sector with its quality, and at the same time our company also is proud of increasing the quality with its customer portfolio.

Our company, has a very wide products variety and our company has made it a mission to provide friendly service with the happiness of taking years of experience. It provides products to many giant brands and institutions in Turkey with its **beef, lamb, offal** and **frozen products**.



**Star Et**, serving in two closed production facilities of **11.000 m<sup>2</sup>** in total in **Istanbul** and **Gaziantep**. Our company is working without break to serve you better. Our company has one hundred butchers in the production area and a total staff of our company is two hundred. There is a cold storage built on an area of **1,000 m<sup>2</sup>** in **Safaköy Istanbul**, and a closed area of **10,000 m<sup>2</sup>** in Gaziantep Şehitkamil.

Closed  
Area

11.000 m<sup>2</sup>

Carcass  
Meat  
Production

770000  
Ovine (annual)

92000  
Cattle (annual)

Boneless  
Meat  
Production

5000 ton  
(annual)

Frozen  
Products

2000  
ton (annual)





# The Information About New Investment of Star Et

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Our Company was exporting livestock to the **Middle East** from the **1940s** to the **1980s**. At the end of the **1980s**, it turned to the supply of livestock to domestic livestock exchanges and national corporate companies.

In the meat packing combine, which became operational in 2006, we currently supply animals with our livestock transport vehicles and then this livestock we supplied are slaughtered and **carcass meat, offal, leather** and **animal intestines** products are produced in our production facility. Our products are delivered to our customers in all regions of Turkey with our refrigerated vehicle fleet without breaking the cold chain.

At the end of **2020** the decision of new investment area was planned. The working of plan and projecting was started.

Our company, which is ranked **295th in Turkey's Second 500 Largest Industrial Enterprises List announced by ISO**, continues to grow in the sector with its corporate business partners that it has been working with at the national level for many years



# Timing of New Investment

It is planned to be put into use in **February/2022**.  
Staret Facility Commissioning **Master Plan**







Why did **STARET** need a new facility instead of its current combine?

( **OUR Targets** )

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The **Covid-19** pandemic, which has been experienced throughout the world since **2020**, has made issues such as hygiene, contamination-free production and shelf life an urgent priority in the food demand of corporate companies. It has revealed the necessity of companies producing in the meat sector to keep up with this demand.

**StarEt** aims to make a difference in the sector against its competitors with its modern and visionary investment. It aims to add more added value to the country's economy by increasing its production diversity and increasing tonnage and turnover.

# Paddocks

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Animal paddocks, which will be designed with animal welfare in minds, will prevent the animals from getting stressed while they are slaughtering and will create an environment where the animals are not damaged without shouting and noise.

The habits of animals in their natural lives will be considered. At the same time, a safe and comfortable working environment will be created that will not cause difficulties for the our employees. This environment will have a positive effect on the peaceful death of animals in slaughter, and in this case this efforts provide us the increase in meat quality and shelf life.





# Slaughter Line

- Two separate slaughter lines will be established for bovine and ovine. Both lines will consist of dirty and clean parts that will be separate from each other.,
- Until the leather falls from the back, the dirty part will be designed after the cut leather from animals designed as clean part. The aim here is to protect the product without contaminating the meat (food) from the external environment.
- The cutting lines will consist of two parts, the bleeding line and the processing line. Slaughter lines will consist of mobile and fixed platforms where butchers, engineers and veterinarians will work. There was a adjustable cutting cell and an automatic skinning machine in the sheep slaughtering line. The cattle slaughtering line, on the other hand, will consist of a adjustable slaughter cell, head removal, tripe removal, carcass splitting, spinal cord removal, veterinary control and monorail lines that will take the offal to the operating area untouched.
- All areas will be air-conditioned with clean and cooled positive air, free from bacteria and germs, taken from the outside environment.







## Pre-Cooling and Cold Rooms

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**Cattle** and **ovine** carcasses that have been cut, cleaned and cut in half will be pre-cooled first, and then their internal temperature, which is **36 °C**, will be reduced to **0 °C** in **24 hours**. There are ten cold rooms. The daily carcass holding capacity of these rooms is equipped to store and cool **10,000 ovine** and **1,000 cattle carcasses**.





## Distribution of the Products Obtained by **Cattle** and **Ovine** Slaughter

Carcass Meat

Head Meat

Leather

Animal Foot

Oxtail

Tail Fat

Tallow

Beef Larynx

Lungs

Liver

Heart meat

Kidney Meat

Spleen Meat

Beef Curtains

Omasum

Intestines

Mumbar

Ovine or  
Cattle Penis

Rams Testicles

Ears



## Shredding and Packaging

**Cattle** and **ovine** carcasses cooled down to 0 °C will be completely boneless in a working environment at 0 °C and packed in vacuum or plated packages in accordance with specified standards.

Products will be stored as cold fresh or frozen at **-40 °C** and stored at **-18 °C**, and will be shipped to our customers with our **refrigerated vehicles** without breaking the cold chain



## Offal Department

When the internal organs of the animals are separated from the body, they are transferred to the offal processing department without being exposed to any contamination. In this section, the contents of the tripe are cleaned and washed with hot water at **75-82 °C** in the sections that are divided into dirty and clean. Heads and feet with their horns cut off and than washed in hot water. The nails of the feet washed with hot water are removed. Heads and feet, which are sterilized by these processes, are sent to the packaging department.

**Red offal, (liver, heart, kidney, head meat, etc.)** After they are separated from each other and the unwanted parts are discarded, they are cooled, packaged and offered for sale

The offal, which are sold in unprocessed raw form in our current facility, will bring additional sales and revenue growth when they are packaged with a hygienic shelf life.



## Leather Department

The skins of animals falling from the backs of the animals are quickly transported from the slaughterhouse to the leather processing department on the lower floor from slaughterhouse, and then salted and taken to the salted pools.

The brine process will prevent the skins from deterioration. In this case, it will save the company from having to sell its leather products at low prices on a daily basis. Thus, leathers that can be kept and transported to longer distances will increase our bargaining power, will be sold at higher prices, and will contribute to the increase in endorsement and profitability of the company.

In order to achieve this, brine bovine leather pools are planned, each of which takes **30,000** kg of product. The small cattle tank has the capacity to make **35,000**.



## Intestines Department

The contents of the intestines that reach the processing area are removed with the rumen. After cleaning and washing, mumbars and fats are separated and cooled. Intestines will be packaged for the catcut industry (surgical thread) or the food industry after production.

Those left for the food industry will be processed and packaged for the production of **kokorec**, **natural sausages**, **salami** and **sausages**. **Kokorec** will be produced and presented to the final consumer as a raw or cooked dish.





# Social Facilities

The social facilities we have prepared for our employees consist of locker rooms, cafeteria, tea and smoking rooms, showers, toilets, prayer rooms, training rooms, laundry sections.

Due to our field of activity, our business will be divided into two parts as clean and dirty working sections. We produce maximum shelf life is aimed by giving due importance to product, hygiene and health. For this reason, separate dining hall, locker and shower rooms are planned for the dirty-clean sections before working and during rest periods. In this way, contaminations to the food product will be prevented.

**Our company also has executive study rooms and laboratories to provide our needs**





# Star Et

## Customer Target

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With our new facility, the companies we have been cooperating for many years (**PINARET, TANSIŞ, MİGROS, NAMET, CARREFOUR, METRO, KİPA, ÖZDİLEK, PEHLİVANOĞLU, KÖFTECİ YUSUF, YILDIRIM ET, OZTAS**). on top of that, we want to cooperate with new companies. We will deliver the products demanded by our corporate customers at the national level in a healthier and shelf-lasting manner and increase our tonnage and endorsement.

We aim to increase our export share, especially to the Middle East countries, by taking advantage of the location and logistics networks of our company.

The Covid-19 pandemic that our world is in has put forward the concept of "healthy product from farm-to-table" in the food sector and increased the interest in virtual sales. This change also affected the meat industry. With the facility investment that we plan to produce with the necessary equipment, packaging and capacity, we aim to increase the average shelf life of 10-12 days in the market to 30-60 days, to increase our sales tonnage, endorsement and new customers who buy ready-packaged products such as BİM and A101, and increase our portfolio.

Thus, we aim to be the sector leader with our company that will achieve sustainable growth..





# Our Sale Endorsement Target

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- The endorsement we closed in **2020** is **357,442,884,00 TL**. Our total tonnage was around **16.000 tons**.
- In **2022**, it is expected that our sales will reach **20,000 tons** with a **28-30%** increase in tonnage, and our endorsement will reach **1,000,000,000 TL** with today's sales figures.
- In **2023**, our tonnage expectation will increase to **30,000 tons**.
- **Note:** If the current food hygiene and health rules are applied, and than if the slaughterhouses and companies that supply where do not apply these conditions are closed, our tonnage and endorsement will increase by **70-100%** every year. Our company will meet this increase with second shift capacities.



## Our Corporate Partners

**MiGROS**



**METRO**



Carrefour  SA



**MT**  
MT GROUP



**BEREKETDÖNER**



KÖFTECİ **YUSUF**

**ettat**  
et

**Özdilek** | Özünde mutluluk var



**Çztaş**  
Lezzet'tir

**bonfilet**



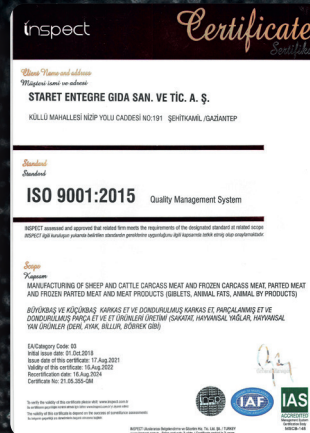
**GROSERİ**  
İyi Market



**HD İSKENDER**



# Our Documents







TURKEY'S  
SECOND TOP 500 INDUSTRIAL  
ENTERPRISES  
2020

**FAVORITE  
FLAVOR**

STAR ET

Healthy Product  
From Farm To Fork,  
Untouched To Table



Farm To  
**Table**



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TURKEY'S  
SECOND TOP 500 INDUSTRIAL  
ENTERPRISES  
2020

