

We are a global
force that creates
value for people,
life and the
environment.



RomPak



“We produce a long list of high quality and environmentally safe products whilst adhering to the highest levels of social responsibility and attempting to create a sustainable life and environment for all.”



Food

Pakmaya

As Gıda

Rompak

Bellarise

Pak Exports

Pbio

(Pak Biotechnology Center)

Fagem

(Bakery Research and
Development Center)

PUM

(Pakmaya Baking
Applications Center)

Packing

Kartonsan

Mel

Selka

Dönkasan

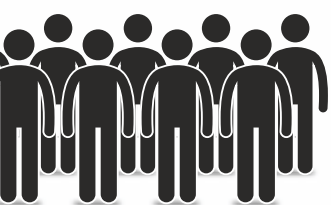
Intermat

Feed Ingredients

Integro

Real Estate

Ece Plaza Yönetim



2.050

**Employees
Worldwide,**

\$550

Pak Group's humble beginnings started in 1923 with the founding of Prof. Mustafa Nevzat's Pharmaceutical Lab, Turkey's first Pharmaceutical Company. Looking for diversity, in 1973, the Group extended its tradition of excellence into the food industry with the founding of Pak Gıda, the fourth largest bakers' yeast company in the world.

Million USD Annual Turnover, Exporter to over **130** **countries.**

Throughout the years the Group has diversified its investments and entered the new Millennium with the acquisition of various companies that are each pioneers and leaders in their own industry. Today, Pak Group operates with the pride and the responsibility of creating global businesses in the food and packaging sectors through continuous innovation.



“With an established heritage of quality and safety, we strive for a healthy, fit, and enjoyable life.”

A SIGNIFICANT PLAYER IN THE FOOD INDUSTRY WITH PAK GIDA, AS GIDA, ROMPAK, PAK GROUP NORTH AMERICA AND CORPORATE R&D CENTERS PAK GROUP IS EMPOWERED BY A DEEP HERITAGE FOR QUALITY WHICH GOES BACK ALMOST A CENTURY.







AMONG THE MAJOR YEAST BRANDS WORLDWIDE

Starting production of fresh bakers' yeast in Izmit, Turkey in 1973, through its modern production methods and superior quality, the Pakmaya brand is now synonymous with yeast in many parts of the world. With its continuous investments, consistent growth, product and brand diversity, it is presently a global leader offering many different products, brands, and flavours to hundreds of millions of people on five continents...



High Technology Superior Capacity







PAKMAYA YEAST FACTORIES (LOCATIONS) IZMIT, IZMIR, DUZCE, PASCANI

Pakmaya undertook the necessary investments to create the production as well as the distribution under the most rigorous and hygienic conditions for meeting ever increasing domestic and international demand.

The Köseköy, Izmit factory for the production of bakers' yeast was established in 1973, in Turkey. Due to ever increasing demand, Kemalpaşa, the Izmir factory was then established in 1986 and was followed in 1990 by the Cumayeri, Duzce factory.

Pakmaya founded in 1998 Sc Rompak SRL, its fourth bakers' yeast factory in Pâscani, Romania. This modern plant meets most of Romania's demand for yeast, as well as exporting to many neighbouring countries.





THE LEADER IN BAKERY
PRODUCTS AND SERVICES

Pakmaya raises the bar when it comes to supplying the baking industry with the highest quality ingredients coupled with superior technical service.

Pakmaya provides a wide array of solutions for the milling industry from raw materials to enzymes to flour improvers. For the discerning baker, Pakmaya offers a wide range of products including yeast, bread additives, bread mixes, and other ancillary ingredients. With the Pakmaya Mill project, Pakmaya undertakes an initiative to offer bakers as well as an extensive base of consumers various, high quality, and delicious varieties of bread formulations.





ALWAYS THE BEST FOR THE MASTER BAKER

With its decades of experience and world-renowned quality in food, Pakmaya offers the professional patisserie industry a rich variety of highly effective ingredients that the master baker can truly appreciate. With auxiliary ingredients for cooking, creams, sauces, patisserie ingredients, cake mixes, gels, confectionery products, chocolates, cream mixes, and liquid whipped toppings, Pakmaya gives hard-to-please chefs all the support they need at the highest level.





PRODUCER OF BREAD IMPROVERS,
PROFESSIONAL PATISSERIE PRODUCTS AND
AUXILLIARY INGREDIENTS FOR COOKING



AS GIDA has operations in Izmit and offers state-of-the-art production technology and automation systems that produce auxiliaryingredients, improvers, and finished products for bakery, milling, patisserie and retail industries. Our facilities respond with excellence to many various demands from different markets around the globe. We strive to develop and produce the highest performing products through the most rigorous quality assurance protocols and food safety systems in the industry. Our level of excellence has been certified with ISO 9001 quality assurance, ISO 22000 (HACCP) and Global Food Safety Initiative (GFSI) management systems certificates and from BRC. Since 1991, AS GIDA has gained a reputable position in its industry both as a leader in production capacity and customer satisfaction, all the while managing continuing growth. Presently, we have the capabilities to produce more than 250 products in our production centers.





PAKMAYA IN NORTH AMERICA



Pakmaya has operations in North America including the US, Canada and Mexico under the brand name Bellarise. With the head office located in Los Angeles, CA we have employed experienced and distinguished experts in the bakery ingredient industry. Pak Group N.A. represents Pakmaya's vision of global leadership for the bakery industry through their superior formulations developed specifically for the North American market, and by creating high added value through excellent quality ingredients. Independent experts rate Bellarise quality as “similar to, or even better than the most reputable brands in the country”.

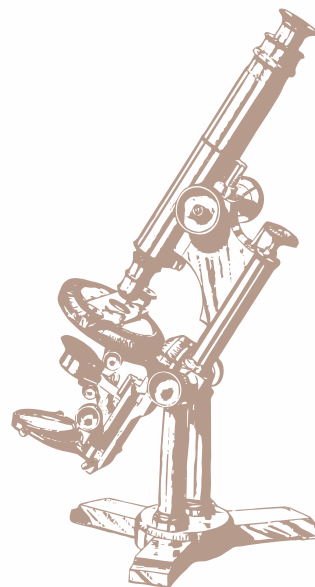




FOR EVEN GREATER EXCELLENCE
IN PRODUCTS

PAK BIOTECHNOLOGY CENTER

Feeling accountable to its customers as well as to the industry, Pakmaya strives to improve its services as well as the knowledge and skills of its business partners. Established in 1988, Pak Biotech Center operates to develop innovative products of higher quality, and provide solutions for various expectations. Intellectual collaboration of scientists from many fields including chemistry, electronic and environmental engineering lead to brilliant results in process and product development as well as breakthrough innovations.





FOR “NEXT GENERATION BAKERS”



FAGEM Bakery R&D Center works to explore bread and bread improvers, develop new products, and train the “next generation” of master bakers. Each year, hundreds of flour and bread producers from all over the world travel to FAGEM to attend meetings and seminars and to share information and experiences. FAGEM experts also visit Pakmaya customers all over the world to give practical information about the use of new products.





PASCANI-ROMANIA FACTORY FOR YEAST,
HOME CONSUMER GOODS, AND BREAD
IMPROVERS

RomPak



With operations in Romania, Rompak is the country's only yeast producer. In addition, we produce bakery, patisserie and home consumer products. Our modern facilities with superior quality standards offer high quality products for the Romanian and European markets. New products are continuously developed in our state-of-the-art R&D laboratories and test kitchens in Rompak, where our customers from Romania and other countries are routinely trained.

Factory infrastructure, Pakmaya team members and continuously monitored production processes are essential to offer quality products. These key elements are constantly developing.

After debuting with the yeast production, Pakmaya has continuously developed its product extent, so today we have following ranges of products:

1. Fresh yeast
2. Bread improvement / flour quality correction
3. Bakery premixes and mixes
4. Pastry premixes and mixes
5. Creams and glazes
5. Food service
6. Home utilization ingredients





FRESH YEAST



Pakmaya fresh yeast is made up of billions of live *Saccharomyces cerevisiae* cells through a complex technological process starting from rigorously selected pure cells.

Yeast is used in the bakery and pastry industry for all leavened doughs. During the maturing process, the yeast cells become active and produce the carbon dioxide (CO₂) that is captured in the dough structure, significantly changing its volume and obtaining a light texture.





BREAD IMPROVEMENT / FLOUR QUALITY CORRECTION

Pakmaya improvers are structured into two categories, depending on their role:

1. Flour correction
2. Special function

1. Improvers for flour correction

Description:

- 🍞 Flour Improvers eliminates problems generated by the quality of the flour, so the bread will have constant quality.
- 🍞 By their action inside the dough, ingredients from the bread improver increase the physical properties (machinability, mechanical), biochemical (fermentation) and dough behavior during the technological process.

Bread improver special concepts:



- sachet small;



- clean label solutions;





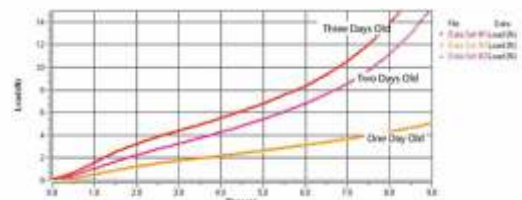
BREAD IMPROVEMENT / FLOUR QUALITY CORRECTION

2.Improvers with special function

Special function enhancers bring added benefits to bakery products by improving the characteristics of finished products:

Description:

- 🍞 Increasing the duration of freshness;
- 🍞 Prevention of mold contamination;
- 🍞 Maintaining the product in the freezing process, but also other direct benefits;





BAKERY PREMIXES AND MIXES



Pakmaya Mixes / Premixes offer high flexibility in obtaining specialty products, individually defined by:

- Special ingredients, carefully selected;
- Fibre content;
- Taste and aroma;
- Structure and shape;

A major benefit in nutrition is given by fibres that have a very important physiological role through the following benefits they bring to the body:

- reduces absorption of nutrients, intervening in the fight against obesity;
- reduces cholesterol levels;
- shortens intestinal transit time;
- acts as an ion exchanger, having a detoxifying role.

Pakmaya Mixes / Premixes are rich in natural sources of grain fibres such as wheat, rye, corn and barley.





PASTRY PREMIXES AND MIXES

Pakmaya pastry premixes and mixes covers two main components of the pastry:

- dough / countertops;
- fillings;



Doughs premixes / countertops have complex composition that enhances flour quality and provide good processability and fillings with premixes to form an effective solution for a wide range of products. Premixes Pakmaya simplifies working recipes, working procedure and significantly reduces manufacturing times.





CREAMS AND GLAZES



Pakmaya creams items covering a wide range of consumer preferences by variety of assortments and flavours. Used in pastry, creams offer a unique personality by veiling senses involved in tasting. Used alone or mixed with whipped cream, creams and glazes have multiple utilities that capture every pastry sweet seekers continuously through constant quality and new products.





FOOD SERVICE

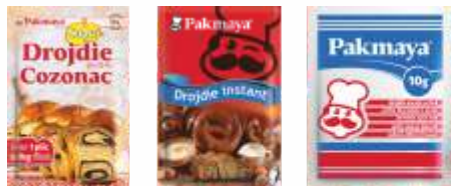
Pakmaya food service products are designed to be close to Artisans & Chefs on their way of creating daily tasteful and good-looking food products.





HOME UTILIZATION INGREDIENTS

Special ingredients for housewives, cooking enthusiasts and beginners which want to make something simple or even something difficult for them, their family and friends.








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