

HERBS AND HERBAL TEAS SINCE 1999

Selim Uludağ
Organic Herb Farm

Dear Customers,

We are pleased to present our latest brochure and hope to be able to give a brief information about us. Selim Uludag Organic Herb Farm is a family company, established in 1999. We are proud to be the first farm in our region to start growing organic herbs and spices. Our farm is situated on a 400ha area in the south east region of Turkey - Sanliurfa. Our farmland is in the Mesopotamia region where the soil is rich and clean and there are 300 sunny days a year.

More information about our farm can be found on our website www.selimuludag.com. We appreciate your business.

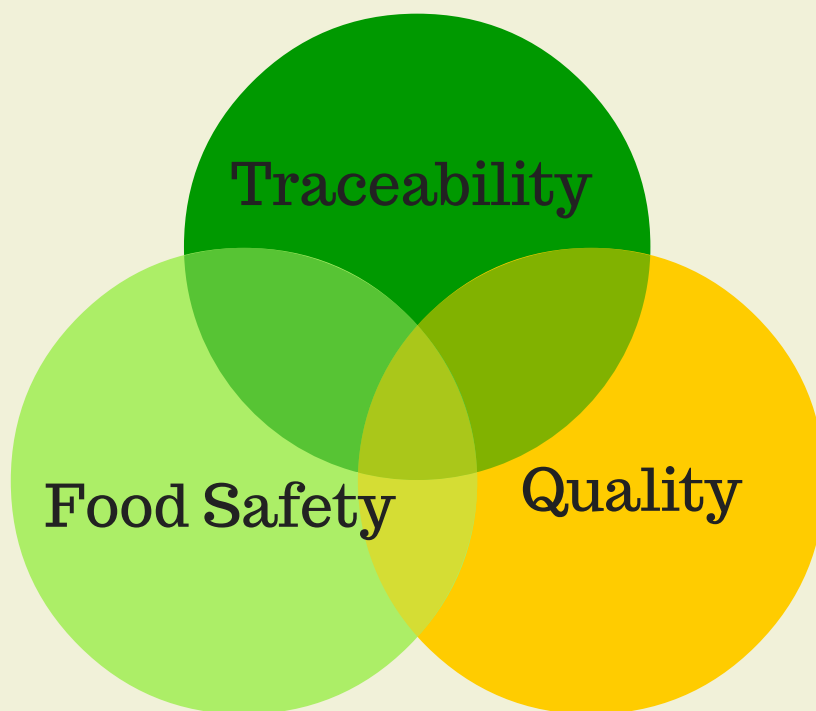
Yours sincerely,

Mehmet Sait Uludag
Owner



Our Core Values

We take great care in the work that we do as it has always been our passion to produce our own organic products and supply all over the world. We are very proud to have achieved this during the past 16 years. We have gained valuable experiences during this journey, which enables us to provide our customers the best quality products.



Our core values include the quality and safety of our products as well as being able to provide full traceability of our products. All production and processing occurs in our own site, right from germination of seeds to shipping.

Food Safety

On our site we have various facilities to ensure maximum levels of food safety. Some of the methods we use are listed below;

- Scanning with metal detector
- Regular pest control system in place
- Microbiological and chemical analysis
- Random pesticide analysis
- Weed management



Pyrrolizidine Alkaloids (PA)

We take extra care in dealing with Pyrrolizidine alkaloid containing weeds in our fields. We have put in place rules and regulations to minimise the possibility of contamination. We have identified the species of weeds containing PAs present in our field and educated and trained our staff to be aware of this possible source of contamination. The identified weeds are hand-picked and eradicated before they get a chance to grow into maturity. We harvest with machinery, however our fieldworkers investigate and remove any missed PA containing weeds during the harvesting process as well by working right in front of the harvest machine.

Sales

We receive often more demand for our products than we can supply. Therefore, we advice our customers to inform us their requirements as soon as possible. This is to ensure that our customers guarantee the quantities they need at a fixed price previously agreed. For perennial products we do 3-years long contracts and for annual products we do 1 year based contracts with our customers.

Our farm is certified organic by Ecocert. We have the following certificates approving our company and products;

Japanese Agricultural Standard (JAS)

National Organic Program/United States (NOP)

European Union Organic Certificate (EU)

Food and Drugs Administration (FDA) Approved





Plant Seedlings

We have the facilities and the know how to grow our own nurse plant seedlings in the farm. We have 10 ha greenhouse space, in which we germinate the seedlings with great care until they are ready to be planted onto the open fields.



Production

The field is prepared for the grown nurse plants to be planted onto. We are using leftovers from our processing unit, such as herb stems and parts, as compost to increase the fertility of our soil. This makes good use of waste material that would otherwise be thrown away. Drip irrigation system is set on the field. This means the soil is now ready for the seedlings to be planted with planter machines.



Harvest

Most of our products are perennial herbs. This means we are able to harvest between 1-4 times, depending on the plant type, in one vegetation period. To decide on the right harvest time, samples are collected from the field and analysis are carried out in our laboratory to test for the optimum volatile oil values and the right aroma of our herbs. This makes sure we are harvesting our products at their best quality.

We are using specialised equipment during harvest. This provides hygienic conditions during the process by minimising any kind of contamination resulting from products touching the soil and human contact.



Drying & Processing

In our processing plant; sifting, sieving, cutting, mixing, metal detecting, grinding, and sizing procedures are being done. If necessary, we are outsourcing our partner company steam sterilisation of our products.

The quality and safety during every step of production is very important for us, especially during drying process. In our closed drying tunnel with heating system we are preserving the aroma of our products and avoiding the discoloring effect of the strong sunrays on the plants. This also means there will be no contamination from birds and pests. Regular checks for humidity is carried out by our quality control team. Items then get transferred to our processing plant immediately.

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Our Products

Lemon Verbena

Lemon Balm

French Tarragon

Spearmint

Peppermint

Sweet Basil



Contact Us

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