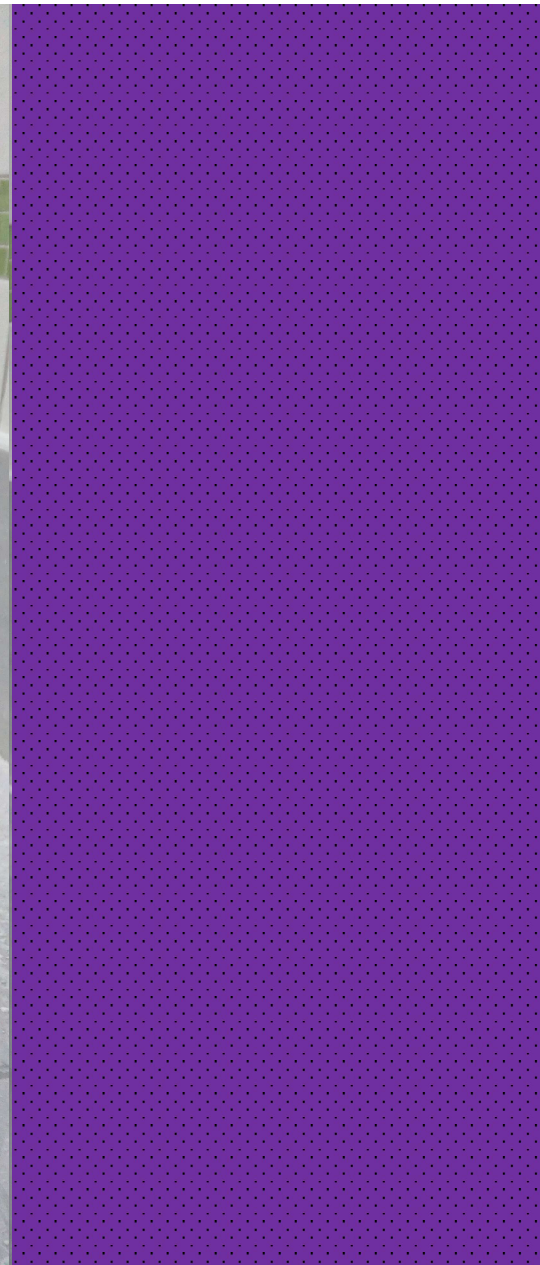




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The dough is rolled out until it becomes a thin and transparent phyllo.





PISTACHIO OR WALNUT
ADDED



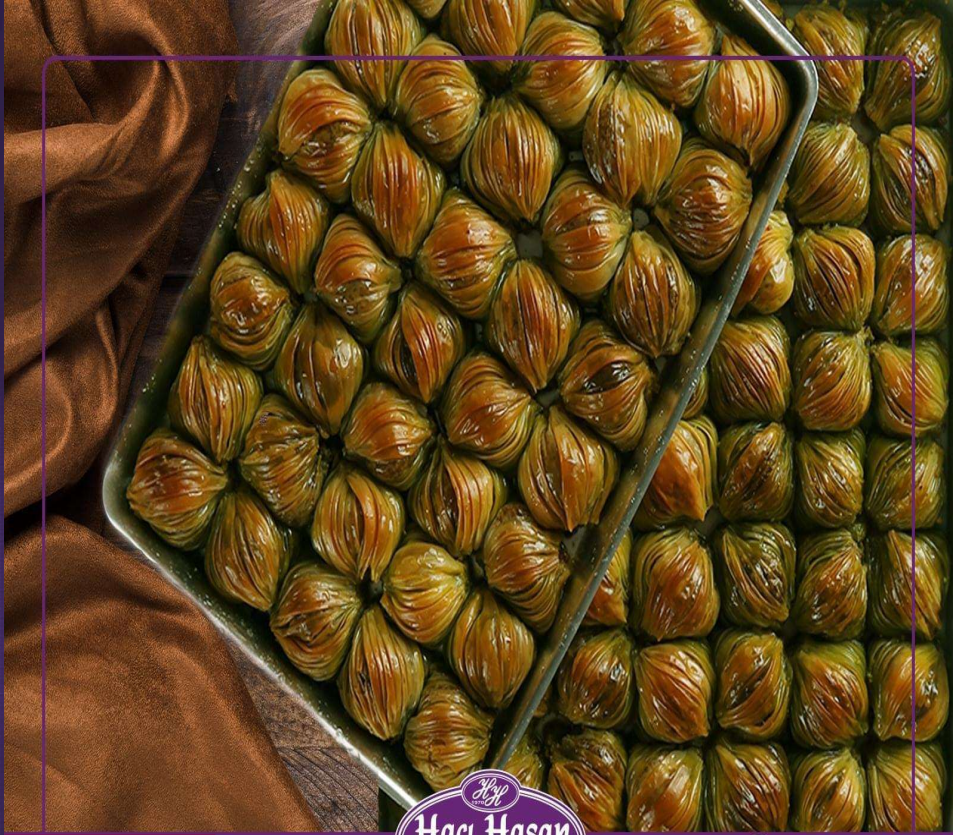
The final shapes are given by the skillful hands of the masters.



IT IS GIVEN ITS FINAL FORM IN THE TRAY, AND OILED THEN IT IS READY TO GIVEN TO THE OVEN.



BAKLAVA IS BAKED AND
THEN ADDED SYRUP.



Instagram: [hacihasanogullariofficial](https://www.instagram.com/hacihasanogullariofficial)
Facebook: [hacihasanogullaribaklava](https://www.facebook.com/hacihasanogullaribaklava)

THE RESULT IS REACHED WITH
THE SYRUP GIVEN IN
CONSISTENCY.



Baklava is taken to the rest room for cooling.

There are two types tray for baklava production. First one is small tray (20*30 cm) and second one is big tray (30*40 cm)





A lath is placed in the middle of the tray to protect the product.



the trays are passed into the bags and then put in inner box.



each inner
box put in
outer big
box



outer box
has 5 big
trays or 10
small box
capacity.



PALLETIZATION :
pallet
dimensions:
100*120*207
cm



▶ Y
pallet
capacity:42
outer
box(210 big
trays or 420
small trays.



PALLETS ARE
READY TO
TRANSPORT



PRODUCTS ARE TRANSPORTED AT -18°C (FROZEN) VIA SEA OR LAND SHIPMENT WHEN ORDER IS CONTAINER-TRUCK SIZE.

SOME DETAILS :

- ▶ Our products are baked, added syrup and frozen.
- ▶ The shelf life is 1 and half year as long as the products are kept in freezer under -18°C (not break the cold chain is highly important !)
- ▶ After thawing the product, best before date is 3 days for consuming the products as fresh as possible (however it can stand up to 10 days.
- ▶ Unfreezing suggestion is 4-6 hours at $+4^{\circ}\text{C}$.
- ▶ Then it is ready to consume (during thawing, we suggest you keep it in its own package ((don't open the plastic bag.))