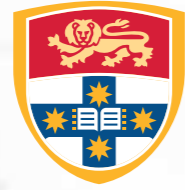




FOR THE TASTE OF
PROFESSIONALS

SLIMINI[®]



THE UNIVERSITY OF
SYDNEY

The Sydney University's Glycemic Index Research Service (SUGIRS) report confirms that
the glycemic-load of Slimini Diabetic Flour is 60% lower.



Slimini Diabetic Flour, Slimini Light Flour, Slimini Light Gluten-free Flour and Slimini Light Wheat Starch
It has been selected as the innovative product in SIAL Paris 2016 fair.

SLIMINI®

ABOUT US

A development changing the world history has recently happened in our country. The facts unearthed in Göbeklitepe, Şanlıurfa, has caused to rewritten the history. A major one of these changes is that the home of wheat is the Anatolian territories. Wheat has been cultivated in these territories since B.C. 8000s and preserves its place in the seat of honor of our tables.

As a result of the smear campaigns in recent years against against using white flour and flour products which used to be 10 millions of tons in a year has decreased 4.5 tons and caused great harm on the economy, growers and industrialists of the country. However, ironically, none of the claimants holding these claims have proven anything about that.

In current time when such great smear campaigns are held, we have finally achieved to produce Diabetic Flour which we were dreaming for many years as a result of a 3.5 years long research and development activity. And we can put it on the market shelves after 1.5 years of approval process.

Slimini Diabetic Flour is the result of a great dream and a challenge for turning it into reality. Our Slimini brand continues expanding its product range and continues its research and development activities through "the Foundation of healthy nutrition" slogan.

Slimini is a brand of Konya Yıldızı Unları. Konya Yıldızı Unları continues its productions through long-years of experience and determination and activities to become a leader in its sector.

A hand is shown holding a piece of light-colored paper with a small, round, golden-brown object on a thin stick. The background features stylized, dark green leaves and small orange circles. The overall color palette is warm, with shades of orange, brown, and green.

SLIMINI.

**GLUTEN-FREE
PRODUCTS**

GLUTEN-FREE FLOUR

Fundamental nutrition of celiac, Gluten-free Flour is prepared with the difference and quality of Slimini. Thanks to our continuous research and development activities, you can prepare pastries which have the taste and scent of the ones prepared with normal flour.



GLUTEN-FREE PREMIUM FLOUR

Fundamental nutrition of celiac, Gluten-free Premium Flour is prepared with the difference and quality of Slimini. This is the better rising, high-quality, gluten-free flour which you can use for preparing all kinds of bakery products and have more delicious products.



LIGHT PREMIUM GLUTEN-FREE FLOUR

It is easy to control the balance of your weight and blood sugar while using the Light Gluten-Free Premium Flour, the one and only in the world with its 10% nutritional fiber content. With this fibrous product processed at high-quality and containing high nutritional fiber, you can prepare better rising and more delicious products by using it for any pastry you would like to have.



LIGHT GLUTEN-FREE FLOUR

It is easy to control the balance of your weight and blood sugar while using the Light Gluten-Free Flour, the one and only in the world with its 10% nutritional fiber content



GLUTEN-FREE PLAIN CAKE MIX

Gluten-free cake prepared in only 40 minutes for the celiac patients to make their life easier and let them eat healthy foods. Cooked to a turn and delicious.
Just add milk, oil and eggs in it.



Just Add

| | | | |
|-----------------|--|--|--------|
| | | | |
| 500 gr Flour | 150 ml milk 1,5 tea glasses of milk | 150 ml olive oil 1,5 tea glasses of olive oil | 3 eggs |



LIGHT GLUTEN-FREE PLAIN CAKE MIX

The one and only gluten-free cake with 10% nutritional fiber which you can have only in 40 minutes. Cooked to a turn, delicious and light.
Just add milk, oil and eggs in it.



Just Add

| | | | |
|-----------------|--|--|--------|
| | | | |
| 500 gr Flour | 150 ml milk 1,5 tea glasses of milk | 150 ml olive oil 1,5 tea glasses of olive oil | 3 eggs |



GLUTEN-FREE PIZZA FLOUR

Why not celiac patients have pizza comfortably!!!

An innovative flour perfectly formulized for pizzas cooked to a turn will now take its place in kitchens with high-quality of Slimini.



MULTIGRAIN GLUTEN-FREE FLOUR

We work for thinking what has not been thought yet and allow celiac patients to consume delicious products just like anyone. Multigrain, gluten-free flour from the research and development staff of Slimini will create a brand new experience.



GLUTEN-FREE BROWN FLOUR

This product which is produced for the first time in the world is created particularly for celiac patients by our research and development staff. You can bake delicious breads with our product specifically blended for brown gluten-free breads.



GLUTEN-FREE CREPE MIX

Now it is very easy to prepare gluten-free crepes which are cooked to a turn and have extraordinary taste just by adding milk in determined amount.



GLUTEN-FREE PANCAKE MIX

You will not experience any difficulty in getting the right consistency thanks to our Gluten-Free Pancake Mix, we formulize for preparing pancakes. Delicious like prepared with normal wheat flour while gluten-free...



GLUTEN-FREE WAFFLE MIX

They say, it is difficult to prepare waffles. Do not even get me started on preparing gluten-free ones? You can prepare delicious tastes with the perfectly prescribed Gluten-Free Waffle Mix for gluten-free waffles with crunchy outside and soft inside.



GLUTEN-FREE CORN STARCH

We develop a perfect thickener for the kitchens of celiac patients. You can prepare gluten-free end products by mixing it with fluids at low-temperature such as soups, sauces, tomato paste, puddings and etc.



GLUTEN-FREE RICE FLOUR

You can use the gluten-free rice flour for preparing formulas of infants with gluten sensitivity as well as you can add a special zest to foods such as rice pudding, puddings, cakes and pastries.



GLUTEN-FREE WHEAT STARCH

You can comfortably use it in all products, you use wheat starch from preparing puddings to milk puddings, baklava, cakes, cookies, pies and even in your tomato pastes. It never lets you down with its taste and consistency.



GLUTEN-FREE DOUGHNUT MIX

We prepare Slimini Doughnut Mix which you can prepare doughnuts cooked to a turn, crunchy outside and hallow inside, gluten-free. Hence forth, celiac patients can safely have Doughnut.



SLIMINI®

GLUTEN-FREE SEMOLINA

You can use gluten-free semolina in all products you use semolina. It is an appropriate alternative not only for celiac patients but also for the ones adopting gluten-free nutrition.

SEE IT IN OUR



WEBSITE

WATCH



RECIPES

24

25 kg

0,5 kg



1 kg



FOR DELICIOUS RECIPES
blog.slimini.com



SLIMINI®



SLIMINI.

**LIGHT
PRODUCTS**

SLIMINI®

LIGHT FLOUR

The basis of modern diet developed for the obese and the ones caring their health, with reduced digestible carbohydrate compared to other white flours and 30% nutritional fiber content: Light Slimini!

It is recommended for the ones (obese and normal weight individuals) to use Slimini whose diet energy should be regulated in accordance with advices of a healthcare professional (dietician, nutritionist, physician).

SEE IT IN OUR



WEBSITE

WATCH



RECIPES

28



SLIMINI®

LIGHT PLAIN CAKE MIX

Which cake does not fatten? With its 10% nutritional fiber content, Slimini Light Plain Cake Mix will become irreplaceable for the ones on a diet and caring for their health. You can eat filling, light and healthy just by adding egg, milk and olive oil in the powder mix.

It does not contain any preservative, colorant, flavorant and any chemical. No need to add any sugar in it.

SEE IT IN OUR



WEBSITE

WATCH



RECIPES

29



LIGHT CREPE MIX

Light crepe mix is both light and filling with its 10% nutritional fiber content. Cooked to a turn and delicious. Just add milk, oil and eggs in it.



Just Add

| | | | |
|--|--|--|---|
|  |  |  |  |
| 500 gr Flour | 150 ml milk 1,5 tea glasses of milk | 150 ml olive oil 1,5 tea glasses of olive oil | 3 eggs |



LIGHT PIZZA FLOUR

It is also important how you prepare the pizza dough as well as other ingredients on your pizza. Light pizza flour breaks new grounds in the fast food concept thanks to its 10% nutritional fiber content. It is now up to you to prepare filling and healthy pizzas.



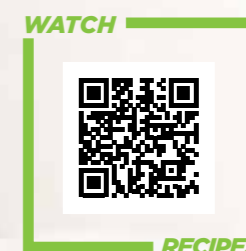
LIGHT PANCAKE MIX

Pancake, an indispensable member of most breakfast tables is renewed. Your breakfasts are now healthier and more filling with the pancakes which you will be prepare with the Light Pancake Mix with 10% nutritional fiber content.



LIGHT BROWN FLOUR

Bread, indispensable member of tables is now much healthier. You will lose weight and feel full while having same amount but more delicious breads with 10% nutritional fiber content.



SLIMINI®

LIGHT MULTIGRAIN FLOUR

We have a brand new and healthy alternative for the ones who like multigrain bread. You can bake more filling breads with high fiber content through 10% nutritional fiber support.



34



FOR DELICIOUS RECIPES blog.slimini.com

It is recommended by the Nutrition and Dietetic Specialists of the Gazi University, Faculty of Health Sciences.

It is recommended for the ones (obese) whose diet energy should be regulated in accordance with advices of a healthcare professional (dietician, nutritionist, physician) and healthy individuals to use Slimini.

CONTAINS 30% FIBER

Less energy Slimini Light Flour with 40% lower carbohydrate than other white flours is a healthy source of nutrition for the ones caring for their health.

It is completely produced from white flour; Slimini Light Flour which can be used for all kinds of pastries is delicious and high-quality just like normal white flours. It helps healthy nutrition without any concern for gaining weight, easily digested and keeps you full for a long time.

It is possible to lose 5,3 kg in 1 year by consuming breads prepared with Slimini Light Flour instead of normal white flours.

slimini.com



SLIMINI®



SLIMINI.

**DIABETIC
FLOUR**

SLIMINI®

DIABETIC FLOUR

The one and only diabetic white wheat flour of the world, Slimini Diabetic Flour is developed as a result of 3.5 years of research and development activity and it is the only product which is supported by TÜBİTAK (The Scientific and Technological Research Council of Turkey) and granted by the Ministry of Agriculture in Turkey to make a health statement. It is approved by all related ministries of the countries it is marketed.



38



FOR DELICIOUS RECIPES blog.slimini.com

It is approved by the Nutrition and Dietetic Specialists of the Gazi University, Faculty of Health Sciences.

It is approved that its Glycemic Index is 40% lower than other flours. It is recommended for the ones (diabetics) whose blood sugar should be regulated in accordance with advices of a healthcare professional (dietician, nutritionist, and physician) to use Slimini.

Glycemic Index (GI) is assessing the impact of the same amount of carbohydrate in various foods on increasing blood glucose level.

In researches, it has been revealed that foods with low GI content have positive effects on health and they can be used for preventing and treating endemic metabolic diseases like obesity, diabetes, insulin resistance syndrome and cardiovascular diseases.

Relation between Glycemic Index and diabetes;
Continuous consumption of the foods with high glycemic index increases blood glucose and insulin levels in 24 hours. Foods with high glycemic index causes a massive rise of blood glucose level and increases insulin secretion and in long-term, this causes desensitization of body against insulin and development of Type-2 diabetes.



SLIMINI®



SLIMINI.

**READY
PRODUCT
MIXES**

LOKMA MIX

It will not be a problem for you to get the proper consistency with Slimini Lokma mix. You can prepare crunchy and completely hallow lokmas through doughs at proper consistency. Get perfect results with our special recipe developed in Slimini laboratories and test furnace.



PANCAKE MIX

With its problem-free recipe, Slimini Pancake Mix is ready to become the new choice of chefs for delicious pancakes cooked to a turn.



SLIMINI®

WAFFLE MIX

Regardless of the dressing, waffle's original taste comes from its dough. It is now very easy for you to prepare delicious waffles with our waffle mix, we blend through our special recipe. We are ready to be the new favorite of professionals.

SEE IT IN OUR



WEBSITE

WATCH



RECIPES

44



SLIMINI®

CREPE MIX

Try to prepare crepe, an indispensable member of several breakfast tables for once with Slimini Crepe Mix. Preferred by professionals and crepe lovers for fine and downy crepes.

SEE IT IN OUR



WEBSITE

WATCH



RECIPES

45



SLIMINI®

PLAIN CAKE MIX

We direct our experience and high-quality in flour production to different and innovative products. Slimini Plain Cake Mix is an up for becoming an irreplaceable product for housewives and professional producers through its ingredients and recipe selected more carefully than its equivalents.

SEE IT IN OUR



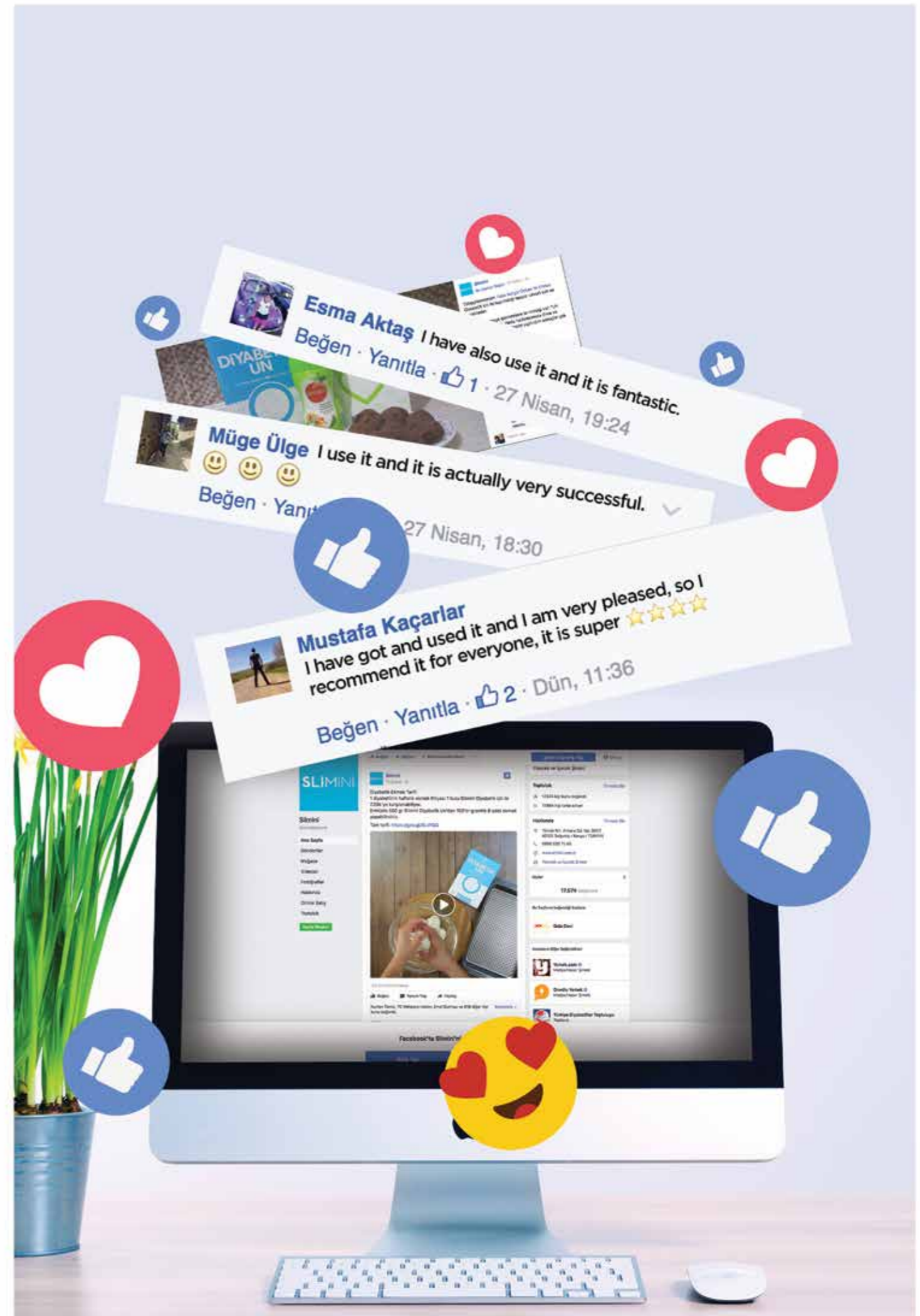
WEBSITE

WATCH



RECIPES

46





SLIMINI.

STARCHES

SLIMINI®

WHEAT STARCH

Superior-quality Wheat Starch which you can use in your puddings and milk puddings, baklava, cakes, cookies and pies now prepared for you by Slimini.

SEE IT IN OUR



WEBSITE

WATCH



RECIPES

50



SLIMINI®

RICE FLOUR

Rice flour, especially preferred for infant formulas is now at your service through experience and contribution of Slimini. With its superior quality, it is both suitable as a thickener and for different tastes.

SEE IT IN OUR



WEBSITE

WATCH



RECIPES

51



SLIMINI®

CORN STARCH

You can use it as a thickener for turning them into pastry or batter consistency by mixing it in your low-temperature products such as soups, sauces, tomato pastes, puddings and etc. and you can completely use it instead of flour to get a transparent mix instead of an opaque one.



52



