



From ancient lands
to *modern kitchens.*

SUNAR

A close-up photograph of several golden wheat stalks, showing the intricate texture of the grain heads and the fine hairs on the awns. The lighting is warm and soft, creating a rich, golden-brown color palette. The background is slightly blurred, emphasizing the sharp details of the wheat in the foreground.

Our Story...

Anatolia... The origin of civilizations for thousands of years, a land bathed in golden sunlight and great abundance.

This ancient region is where the first wheat seeds in human history flourished and where the sun gives life to golden fields of grain. Each grain stands as a silent witness to a legacy that reaches from the past into the future. Today, the region's rich heritage continues to bring life to our tables.

Sunar Un brings the agricultural legacy of Anatolia to the world of gastronomy with carefully selected harvests from different regions of Türkiye. Founded in 1976 in Osmaniye, Sunar Un & Yem facilities made a significant contribution to the industrial history of the region, becoming one of its first modern state-of-the-art production facilities. Operating on a 15,000 m² state-of-the-art campus, Sunar Un combines over half a century of experience with modern innovation, establishing itself as one of Türkiye's leading flour producers. The company's steady growth is reflected in its rise to 94th place in last year's ISO Second 500 list, climbing 40 positions compared to the previous year. With around 50 employees, Sunar Un is an important source of employment in the region. In 2024, following a major renovation investment, the company doubled its production capacity, taking a leading role as Türkiye's most modern flour company. By increasing annual production from 75,000 tons to approximately 150,000 tons, the company is pioneering industry standards in quality and efficiency.

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A Journey from *Field* to Industry.



The foundations of Sunar Yatırım were laid by Hacı Nuri Çomu, an senior agricultural engineer from Darende, Malatya, whose deep devotion to the Çukurova land, farmers, and production shaped his life's mission. Beginning his journey in agriculture at a young age, he combined knowledge with hard work, transforming it into a visionary industrial approach.

Renowned for his dedication and generosity and honored with the Turkish Grand National Assembly Distinguished Service Award, our founder left lasting contributions in education, healthcare, and social fields while maintaining a lifelong commitment to country, people and industry. Hacı Nuri Çomu established facilities that transformed staple crops such as wheat, corn, sunflower, soybean, and canola into value added products, not only in agriculture but also in the global industry.





Sunar Un, founded in 1976 in Osmaniye and marked one of the most significant milestones of his vision. With carefully sourced high-quality wheat, a state-of-the-art production infrastructure, and an extensive product portfolio, it quickly rose to become one of the leading flour producers in the region.

Today, Sunar Yatırım has established an integrated industrial ecosystem that supports domestic production through its group companies in flour, vegetable oil, corn starch and products, animal feed, and biopolymers. Guided by our founder's vision, we continue with a commitment to respecting the land, supporting farmers, and strengthening the national economy. Each facility reflects our mission of local production, strong agriculture, and sustainable industry.

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Since its establishment in 1976, Sunar Un has combined its deep-rooted experience with continuous improvement, innovation, and investment

becoming one of the most modern and high standart facilities in the sector. With quality and customer satisfaction as core principles, Sunar

Un processes carefully selected wheat from Türkiye's most special regions to produce high-performance and reliable flour varieties.

Built on a total area of 21,000 m², including 12,000 m² of covered production space, the facility delivers a wide range of flour products designed to meet diverse needs. Produced through food-safe, health-

conscious, and environmentally responsible methods, Sunar Un

offers bakery flours for bread, retail flours for households, and premium flours for patisseries and artisan bakeries, and baklava all crafted with the same meticulous care. Drawing strength from tradition and guided by a responsibility for the future, Sunar Un remains the trusted partner of both professionals and households.



We bring together the flavors of century-old recipes with today's artistry. Carrying the finesse of mastery in every layer, it is the hidden secret of traditional pastries... It ensures perfect elasticity and durability in delicate recipes such as baklava and phyllo dough, delivering flawless results every time.

Special
Hüner Collection



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Hüner *Baklava* Flour

Hüner Baklava Flour is the secret of mastery for baklavas that dazzle with their golden glow and retain crispness for longer. Thanks to its high elasticity, it produces dough that is easy to roll and resistant to tearing. Delicately layered pastries rise perfectly, creating a visual and flavorful impact when paired with special syrup.





Baklavas made with Hünér Baklava Flour stay crisp for longer, absorb syrup flawlessly, and delight the rich flavor with their golden color and irresistible taste. Consistently meeting the same high standard in every batch, it has been the premium choice of baklava masters and chefs for years. Inspired by tradition and empowered by modern production, it delivers results that elevate your craftsmanship. Every layer crowns your skill, making it the golden key to baklava perfection.





Sunar Special Baklava Flour

Delicately layered dough, unforgettable crispness... Thanks to its elastic texture, this special formula needs no other artisan flour blend and rolls out effortlessly by itself. Prepared baklavas stay crisp for longer and absorb syrup evenly.



Sunar Baklava & Pastry Flour



Crisp layers in every bite, pastries that delight with their lightness... Sunar Baklava & Pastry Flour rolls out easily thanks to its high elasticity, stretches thin without tearing, and provides artisans with an exceptional dough texture. Whether for traditional tray borek or modern pastry creations, Sunar Baklava & Pastry Flour delivers consistent quality and reliability, making it the indispensable choice for professionals. Every layer crowns your craftsmanship, serving as the golden key to perfect pastries.





Hüner Dessert Flour

Golden, crisp, light, and rich desserts in every bite... Specially formulated for fried desserts such as lokma, churros, and other fried dough. Its uniform dough structure allows for crack-free frying, producing golden, crispy exteriors with light and airy interiors. From traditional to modern creations, it remains an indispensable choice for kitchen professionals.



A wide-angle photograph of a golden wheat field at sunset. The sun is low on the horizon, partially obscured by a large, dark tree on the left. The sky is a mix of orange, yellow, and blue, with scattered clouds. The wheat in the foreground is in sharp focus, showing individual stalks and heads. The field extends to the horizon, where a few more trees are visible. The overall mood is peaceful and abundant.

The abundance of Anatolia,
the mastery of the artisan.

Sunar Professional Pastry Series





Professional *Sun-1* Flour

Perfectly risen cakes and pastries with delicate crusts... Thanks to its high water absorption capacity, uniform dough structure, and easy handling, products bake evenly without forming unwanted edges, retain their freshness for longer, and achieve a shiny, thin, and appealing crust.



Professional Flour For Multi-Purpose



Aromatic scents wafting from the oven and eye-catching shine...
Specially formulated for optimal rising in bakery-style products such as savory buns, roll pastry, cookies, cakes, pizza croissants, and boreks.
Offers high water absorption and efficiency, delivering an unforgettable taste experience every time.





Professional Flour for *Phyllo*

Thin, delicate layers that preserve their freshness for longer... This special flour, designed for both hand-rolled and machine-made phyllo, allows for greater efficiency thanks to its high water absorption capacity. Its consistent dough structure and easy roll-out ensure the phyllo remains soft, elastic, and free from drying or water release during baking.. Machine-made sheets remain durable, non-stick when stacked, and maintain freshness for an extended period.

Sunar Dumpling Flour

Designed for those who appreciate the finesse of dumpling making, Sunar Dumpling Flour carries Anatolia's centuries-old dumpling tradition into the future. Its easy-to-handle structure and durability make a difference. Whether handmade or machine-prepared, dumplings consistently achieve the same quality and flavor.





Sunburger

Enrich your table with its soft texture and rich flavor... Perfect not only for hamburger buns but also for sandwiches, toasts, and breakfast breads. Whether at home or in professional kitchens, it ensures reliable quality every time.





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Sunar Durum Wheat Flour

Golden color durum wheat from the rich lands of Anatolia brings its distinctive taste to your table...

This special flour is distinguished by its high nutritional value, rich protein, and B-vitamin content.

Its natural golden hue enhances dumplings, noodles, bread, pastries, and other dough-based products, while its protein strength makes it the preferred choice of professionals.





Sunar Whole Wheat Flour

Nature, flavor, and nutrition all in one... With high fiber and rich vitamin-mineral content, it adds character to your baked goods with its hearty aroma and brown color. From bread to pizza, and cookies to savory buns, it is the favorite for every recipe.



Experience the warmth of Anatolian bakeries with a modern twist... Crafted for bakeries that demand consistent quality and flavor every day. Its high water absorption, perfectly balanced crust, and soft interior ensure authentic taste in pide, lavash, loaf bread, and flatbreads.

Sunar Anatolian
Bakery Series



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Sunar *Pide* Flour

Chosen by artisans for its golden crust and soft interior... Ensures excellent performance in breads, pastries, and other bakery creations. Its high water absorption maximizes yield, while producing consistent, well-risen, and voluminous products. Delicate, shiny crusts enhance flavor, aroma, and lasting freshness.





Sunar Lavash Flour

Soft-textured lavash that rolls easily and perfectly textured pides... Its high water absorption increases yield, makes kneading easier, and prevents the dough from hardening.

Rolls out without tearing and resists elasticity. Ensures ideal rising in pides while maintaining freshness and softness for longer.



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Sunar Phyllo Flour

Delicate layers that roll out effortlessly... Ideal for thin and elastic doughs. Delivers excellent results in phyllo and borek recipes. When blended with Hüner Baklava Flour, baklava dough becomes thinner and crispier. The wheat flour combination ensures easy rolling and creates perfect texture in baklava and other pastries.



Sunar Pastry Flour

Crispy, light, and delicate pastries...
Creates a light, crispy texture in borek and similar dough-based products. Ensures easy rolling of the dough. When blended with Hüner Baklava and pasta pastry flours, it perfects taste and texture in both sweet and savory pastries; adding pasta pastry flour produces thin layers and a crisp finish.





Sunar *Bagel* Wheat Flour

Attractive bagels with golden-yellow color and crispy crust... Made from high-quality wheat, it provides smooth, uniform dough with ideal gluten structure and water absorption. Easy to knead and shape, products rise well and turn out crispy. Adds golden color and rich flavor to bagels, keeping them fresh for longer.





Pizza Flour

The secret to that perfect moment when fire meets dough... Mixed with the aroma of wheat that gives pizza its flavor, it shapes easily thanks to its elastic structure, offers a delightful taste with a crispy texture, and holds toppings harmoniously.





Sunar Special *Purpose* *Variety* Flour

A reliable choice for artisans looking for the same quality in every recipe...

Thanks to its high water absorption, more products can be obtained. Produces perfectly risen, high-volume products with uniform crumb structure and shiny crust.

Adds aroma and flavor, keeps freshness for a long time, and delivers standard and high-quality results every time.





Sunar Stone Oven Bread Flour

Aromatic scents coming from the oven and a golden, inviting crust... Carefully milled Stone Oven Bread Flour, with high protein and strong gluten structure, gives your dough the perfect consistency. Made from 100% wheat, it produces bread with a crispy crust, tender crumb, and rich aroma. Ideal for professional bakers and home bread enthusiasts alike.





Special-Purpose Bread Flour

The secret to reliable bread that delivers consistent quality in every bakery... Its high water absorption allows for higher yield. Produces fluffy, high-volume bread with uniform crumb structure and shiny crust. Delivers natural flavor and aroma, free from additives, retains freshness longer, and guarantees consistent quality every time.

Sunar Traditional Oven Wheat Flour

Characteristic aroma and hearty
flavor unique to traditional breads...

Its high fiber content supports
satiety, aids digestion, and offers
dietary benefits. Easy-to-handle
structure increases yield and ensures
delicious, healthy products that
maintain freshness for longer.

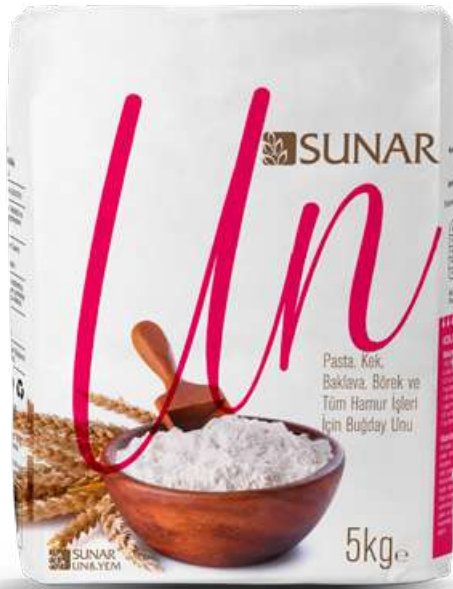


A reliable choice for professional-quality results in home consumptions.
Specially formulated for easily rolled, durable, and delicate doughs in baklava, hand-rolled phyllo, and traditional pastries.

Sunar Home
Baking Excellence



Sunar Pastry & Turkish Borek Flour



Pastries crafted with care, aromatic baked goods, and soft cakes... Its high water absorption increases yield, while uniform dough structure and easy handling stand out. Well-risen products showcase thin, shiny crusts and deliver exceptional flavor and aroma. Maintains freshness for longer, ensuring the same enjoyment in every bite.





Hünner Flour

Famous for large family tables and the secret behind the delightful aromas from home ovens... Uniform dough and crumb structure deliver perfect results. Baked goods rise with thin, glossy crusts, bringing flavor and joy to every table. The long-lasting fresh wheat aroma carries the warmth of home into every bite..



Quality Certificates







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SUNAR INVESTMENT
GROUP COMPANY



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