



GEZER SPICE  
PRODUCT CATALOGUE

OREGANO





It refers to leaves, flowers and shoots which are separated from the stems of Thymus and Origanum after drying process according to the technique and belongs to the labiatae family. It is a perennial plant and loves sunny places. In Turkey, in some regions it grows in the mountains spontaneous and also field cultivation is carried out in some regions and production is controlled.

According to customer demand, it is produced by different volatile oil values, different sieve size (ground or 30 mesh) and different bulk density values and packed. In Food sector it is added for taste, smell and flavor. In medicine and cosmetic sector, essential oils which are the active ingredient of the product are used.

THYME





## LAUREL LEAVES

It refers to Leaves of *Laurus nobilis* L. after drying process according to the technique and belongs to the laurel family. This plant does not spill its leaves in summer and winter. Harvest starts in October and it continues till March. Dried bay leaves are selected, sieving and processing in various ways, through the process steps and these leaves are processed in different qualities according to customer demand. There are some quality groups such as Hand Selected (without calibration), Hand Selected (4-7 cm, 5-8 cm, 5-10 cm, 7-10 cm), Hand Semi Selected, Semi Selected, Standart Selected and FAQ.

In Food sector it is added for taste, smell and flavor. In medicine and cosmetic sector, essential oils which are the active ingredient of the product are used.

# SAGE

It refers to leaves of young plants of *Salvia sericeo - tomentosa* Rech.f. *Salvia sclarea* L., *Salvia officinalis* L. and *Salvia fruticosa* Mill., *Salvia triloba* after drying process according to the technique.



In Food sector it is added for taste, smell and flavor. In medicine and cosmetic sector, essential oils which are the active ingredient of the product are used.





It refers to needle-like leaves of *Rosmarinus officinalis* L. after drying process according to the technique.

The product is processed according to customer demand as whole, broken and ground.



In Food sector it is added for taste, smell and flavor. In medicine and cosmetic sector, essential oils which are the active ingredient of the product are used.

# ROSEMARY

ESSENTIAL  
OILS



According to ESA (European Spice Association), and ASTA (American Spice Trade Association) standards, production is controlled by our food engineers

regularly. We always select high quality raw materials for our customers. Our factory is ISO22000:2005 and FDA certified.

As GEZER SPICE, performing is continuous improvement by implementing requirements of ISO22000 system to the best of our ability,

Producing safe and hygienic products while giving importance to customer satisfaction and establishing the best possible price/quality balance,



Effecting production according to customer requirements and legal conditions,

Giving importance to personel training and their continuous improvement in order to realize this goal,

As top management, securing all necessary support, equipment and sources in order to establish safe food production and developing this knowledge in all our employees is our main policy.

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