

## Facilities

- Cracking Factory (30,000 tons in-shell Capacity / 15,000 tons Kernel Capacity)
- Integrated Hazelnut Processing Factory (10,000 tons Processed Hazelnut capacity)
- Retail Product Packaging Facility
- Hazelnut Butter and Croquant Production Facility
- Dry and Cold Storage Warehouse (6,000 tons Capacity)
- Semi-automated Warehouse with 3,800 Pallet Capacity (Cold and Dry Storage for Hazelnuts and Packaging Materials)



Dry and Cold Storage Warehouse



Hazelnut Butter and Hazelnut Croquant Production Facility

**ŞENOCAK**  
1953



## Contact

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1953



*Hazelnut*



## Company Profile

The Şenocak family's involvement in the hazelnut trade began in 1953 in Ordu, the main hazelnut-producing city of Türkiye. Following the passing of our founder, İsmet Şenocak, in 2017, the business has been carried forward by his son, Cem Şenocak, and grandsons, İsmet Yiğit Şenocak and Mert Şenocak. Today, Şenocak remains a 100% family-owned company and has been one of Türkiye's leading hazelnut exporters since 1987.

From its early days, the company has specialized in the production of in-shell and raw hazelnuts at its cracking facility. In 2006, the product range was expanded with the addition of a fully integrated processing unit, allowing for the production of roasted, blanched, diced, meal, and paste hazelnuts.

Şenocak holds numerous international certifications, including BRC, IFS, Rainforest Alliance, For Life, Kosher, and Halal, along with Ecocert Organic and BioSuisse for its organic product line. The company is also a member of Sedex and the International Nut and Dried Fruit Council (INC).

The factory has an annual capacity of 15,000 tons for raw hazelnuts and 10,000 tons for processed hazelnuts and hazelnut butter. Production capacity is regularly reviewed and adjusted in response to market demand.



## Products

### Shelled Hazelnut

Shelled hazelnuts are produced by removing the outer green shells of dried hazelnuts, a process carried out by farmers after harvesting and drying. They are then sorted and sized in our factory. Shelled hazelnuts are available in sizes of 18 mm and above.



### Roasted Inshell Hazelnut

Shelled hazelnuts are cracked and sifted using a special technique, then roasted with their shells intact through heat treatment. This method gives the product a distinctive aroma, making it a unique and essential flavor among dried nuts.



### Raw Hazelnut

Removing the hard shell of the hazelnut reveals the raw hazelnut kernel, which is the most natural and unprocessed form of hazelnuts. Raw hazelnuts are available in the following sizes: 9-11 mm, 11-13 mm, 13-15 mm.



### Blanched Hazelnut

Blanched hazelnuts are produced by removing the skin from raw hazelnuts using heat. They typically have a minimum moisture content of 3%. Available sizes: 11-13, 12-14, 13-15 mm. Commonly used in chocolate, confectionery, ice cream products.



### Roasted Hazelnut

Roasted hazelnuts are produced by applying heat to raw hazelnuts, which removes their skin and enhances their flavor. Maximum moisture level of 3%. Available sizes: 9-11, 11-13, 13-15 mm. Commonly consumed in chocolate, confectionery and ice cream products, or enjoyed as a snack.



### Diced Hazelnut

Diced hazelnuts are produced by cutting roasted or blanched hazelnuts into smaller pieces. Available sizes: 1-3, 2-4, 3-5, 4-6, 5-7, 6-8, 8-12 mm. Diced hazelnuts are commonly used in chocolate, ice cream, pastry, and biscuit production.



### Hazelnut Meal

Hazelnut meal is produced using a nut grinder with raw, roasted, or blanched hazelnuts. The particle size ranges between 0-2 mm and is commonly used in chocolates, pastries, biscuits, and ice creams.



### Hazelnut Paste

Hazelnut paste is produced by mashing roasted hazelnut kernels. The roasting level can be customized according to customer preferences. It is widely used in chocolates, ice creams, and various confectionery products.



### Hazelnut Butter

Hazelnut butter is produced by grinding roasted hazelnuts and blending them with sugar. The standard ratio is 70% hazelnuts and 30% sugar, but the proportions can be adjusted upon request. It is commonly used in breakfasts, desserts, and the pastry industry.



## Products

### Organic Hazelnut

Through the application of organic farming practices in hazelnut cultivation, we are able to produce all products in our portfolio organically using certified organic hazelnuts.

Our production is certified and audited according to Ecocert Organic standards and BioSuisse requirements



### Retail Products

We harvest and pack the unique hazelnuts of the Black Sea region just for you.

Our retail packaging options range from 10g to 1000g, available in pillow bags, doypacks, and vacuum packaging. We also offer private label solutions, subject to minimum order quantity requirements.

