

## About Sun-Dried Tomatoes

**SARDES**, expanded its capacity of **Sun-Dried Tomato** production significantly in line with the worldwide demand and it's been growing steadily today since its establishment.

### Green House

**Homogeneous Quality:** Sardes is quite objective in supplying fresh products at homogeneous quality. All of the steps from seedless to seedling, from planting seedling on the fields to end product are tracked and organized.

**In January preparations for the new season start:** Sardes uses seeds of good quality to grow fresh seedlings

**In April planting in the fields:** The seedlings distributed to contractual farmers are planted under the control of Sardes experts

**Until June tomatoes grow:** Sardes provides the farmers an effective residual control and agricutlural chemical use together with planting, irrigation, disinfection and fertilization techniques



### Application - Harvest Time

**In June & July harvest starts:** Fresh tomatoes ripen at the end of June and get ready for the harvest. The tomatoes that are suitable for sun-drying are picked and brought to sun-drying station in plastic cases

**Selection for sun-drying:** Sardes selects the tomatoes meeting its quality criteria. The tomatoes which are defective and do not have desired color are separated and make ready for sun-drying process

Sardes organizes sun-drying stations and the fields in the same area. Thus, fresh tomatoes are subjected to sun-drying process in a few hours.



### Application - Sun-drying Starts

The tomatoes are brought to sun-drying area. After the tomatoes are cut manually for not losing their aromatic part, they are placed on laid canvas and left for drying under the sunlight during 5-6 days

Final controls are made and defective products are separated. During the whole process, all staff use disinfectant to reduce the microbial risk.

### Drying with Sulphur and Salt

Salt application is performed by the operators through manual strewing method. Sulphur is applied through douche method.

Salt and Sulphur concentrations of the end product are calculated according to target values set in the customer's specifications.

Walking paths are left between half tomatoes which are laid carefully to ensure a whole drying.





So it enables regular controlling and tracking during drying process.

**Measures for protecting from external influences:** Sun-drying stations are established far from the roads to reduce the external factors.

In addition, sides of the drying stations are surrounded by 1 meter-sets to avoid the contamination of foreign substances.

## Storage

**Moisture control:** Tomatoes are controlled to ensure optimum moisture content.

If dried tomatoes meet the quality criteria, they are collected in small groups.

**Barrel:** Sun-dried tomatoes are ready for passing through barrel to separate the foreign substances which might contaminate during drying.

**Cold Air:** After being weighed, dried tomatoes are transported to cold storage depots in the facility as soon as possible in order to maintain their natural properties.

**Yearlong production:** In line with demands of the customers worldwide, sun-dried tomatoes are ready for being processed during the year.

## Production Process

**Packaging:** Whether they are dried or ready for consumption according to demand, sun-dried tomatoes are processed in half, strip or cube form and packaged.

The products are passed from metal detectors.

Sun-dried tomatoes are put in vacuumed/non-vacuumed packages or pasteurized in glass jars/cans.

Finally, natural, healthy and delicious sun-dried tomatoes are ready for being delivered to customers worldwide.

## Analyses made in Sardes Laboratory

Sardes controls all production stages carefully in its own laboratory.

Control of raw materials, subsidiary materials, inputs in the packaging materials and physical, chemical and microbiological analyses of water, process materials and end materials are performed.

## Benefits of Sun-Dried Tomato

Sun-dried tomato is a source of natural vitamin C, calcium and iron. Sun-dried tomato meets 40% of a person's need for vitamin C known as daily antioxidant.

Antioxidant-rich foods help cell protection.

Thus, they decrease the risk of cancer, diabetes, heart and lung diseases. Sun-dried tomatoes are lipophilic.

In other words, their nutritive values increase when they are cooked with oil (olive oil).

A bowl of sun-dried tomatoes include 8 g of carbohydrate. Besides, it is fiber-rich.

1 kg of sun-dried tomatoes is made from 15 kg of fresh tomatoes.

