



Company Name:

Şölen

Can you please introduce your company?

Established in Gaziantep in 1989, Şölen has offered a rich product portfolio in the categories of snacks, children's products, gifts, and treats with over 30 years of experience. Şölen continues its activities by focusing on food safety, hygiene and quality with its innovative vision.

Incorporating brands such as Biscolata, Ozmo, Milango, Boombastic, Luppo, Lökkum and Nutymax, which have achieved formidable success worldwide, Şölen exports over 200 product types to over 120 countries from the USA to Belgium, from Japan to the Maldives. Şölen also has regional offices in Dubai, Algeria, Azerbaijan, the USA, Saudi Arabia, Germany and England as well as regional directorates in the Levant Region, Canada, China, and Latin America. Operating with a staff of more than 2,300 employees, Şölen's Gaziantep factory, which is called Turkey's Chocolate Factory, is among the few facilities in the world with its industry 4.0 equipment and advanced technology. It has an annual production capacity of 330 thousand tons on a total area of 210 thousand square meters in its facility in Gaziantep and Istanbul.

Şölen is also the first company in the Turkish food industry to have a single legal entity and an R&D center in 2 different locations, with its R&D centers located in Istanbul and Gaziantep.

From holidays to special days, and with its multitude of delicious flavors, Şölen continues to strive towards celebrating all of life's moments.

<https://www.solen.com.tr/en>

Why did you choose the BRCGS Standard?

BRCGS is a global food safety standard that builds trust in the supply chain, sets good production practice criteria, provides our customers with a reference that our products are reliable and hygienic, are legal, high-quality and Sunday-leading.

In the food supply chain, food safety is one of the most critically important issues. In this context, the selection of producers who meet certain standards in food production is also important in the supply chain. This certificate also helps our safe food production and reliable supplier selection.

BRCGS is recognized by the Global Food Safety Initiative (GFSI), which aims to harmonize food safety standards. In this way, we are able to meet the standards expected by companies with a single food safety management system. BRCGS provides an important reference that our company complies with global food safety and quality requirements.

What are the benefits being BRCGS certificated?

Having a BRCGS Certificate contributes to sustain adherence to the principle of quality processes and continuous improvement, while playing an important role in increasing consumer confidence in the business. In addition, it contributes to the corporate reputation by providing manufacturing companies with an area of development and progress in risk management. In addition, since BRCGS is a standard that constantly renews itself and keeps track of sector changes, it supports businesses to remain dynamic.

It enables us to offer safe, legal and high-quality products to our customers while increasing efficiency in production and supply chain management.

In addition to these;

- It is the reason why we are preferred by customers,
- The development and sustainability of our food safety system,
- Increase our market share
- Increase the confidence in our company,
- The adoption of a food safety culture in our employees,
- Increase our production efficiency,
- Minimizing critical food risks,
- Effective control of our internal processes and minimization of our margin of error, it enables us to be attentive in the production and supply chain process and to gain the reputation of our company.