



# *armada* FOODS

Organic&Conventional  
Pulses Flour  
Precooked Pulses Flour  
Diet & Diabetic Flour





## Conventional Facility



**720** TONS  
DAY

LENTILS PROCESSING  
CAPACITY

**120** TONS  
DAY  
Pulses Flour  
Processing Capacity

**110.000**  
TONS | STORAGE  
CAPACITY

**340** TONS  
DAY  
BULGUR PRODUCTION  
CAPACITY

**400.000**  
UNIT  
DAY | PACKAGING  
CAPACITY

**1120**  
TONS  
DAY | SIEVING AND  
CLEANING  
FACILITY

## Organic Facility





Armada Foods operates on 155,000m2 area and is engaged in producing, processing, importing, exporting and transit trade activities of Conventional Pulses, Bulgur, Rice, Pulses Flour and Oil Seeds. Armada Organic who is the market leader in Europe, focuses on the special varieties of pulses while developing food solutions based on organic raw materials obtained through sustainable agricultural farms. It exports to 86 countries while importing from 45 countries.

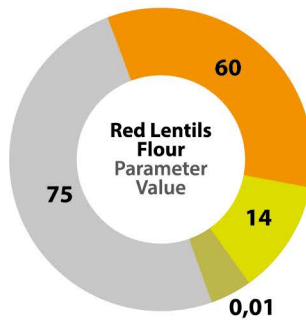
Armada specializes on producing and exporting Organic and Conventional food ingredients and consumer products rich in protein, fibre and starch. While turning Gluten Free and Non-Gmo Cereals and legumes into flour, Armada has grown into one of the leading suppliers of Pulses Flour which are powdered from the pre-cooked and dry-fractions of high quality organic and conventional pulses processed through high-tech industrial mills. Our portfolio complies of Chickpeas Flour - Red Lentils Flour - Yellow Lentils Flour - Rice Flour - White Beans Flour - Broad Beans Flour - Peas Flour and Corn Flour. Armada is certified with all the quality certifications for application of supreme production principles.







## Red Lentils Flour



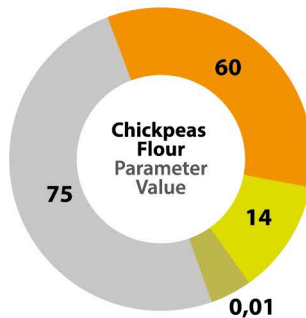
### Physical and Chemical Properties

| Parameter                                      | Test Frequency |
|------------------------------------------------|----------------|
| Moisture, % (m/m), max                         | Every Lot      |
| Organic foreign matter, % (m/m), max.          | Every Lot      |
| Particle Size - Under 212 micron % (m/m), min. | Every Lot      |
| Particle Size - Under 335 micron % (m/m), min. | Every Lot      |

### Nutritional Values

| Nutritional Data | Unit     | 100 g    |
|------------------|----------|----------|
| Energy           | Kcal -kJ | 1444-345 |
| Fat              | g        | 2,2      |
| Saturated Fat    | g        | 0,4      |
| Carbohydrates    | g        | 59,1     |
| Sugars           | G        | 0        |
| Protein          | g        | 25       |
| Sodium           | mg       | 7        |
| Fibre            | g        | 10,8     |

## Chickpeas Flour



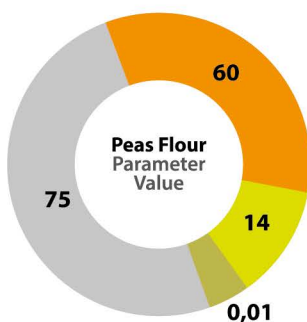
### Physical and Chemical Properties

| Parameter                                      | Test Frequency |
|------------------------------------------------|----------------|
| Moisture, % (m/m), max                         | Every Lot      |
| Organic foreign matter, % (m/m), max.          | Every Lot      |
| Particle Size - Under 212 micron % (m/m), min. | Every Lot      |
| Particle Size - Under 335 micron % (m/m), min. | Every Lot      |

### Nutritional Values

| Nutritional Data | Unit     | 100 g    |
|------------------|----------|----------|
| Energy           | Kcal -kJ | 387-1620 |
| Fat              | g        | 6,7      |
| Saturated Fat    | g        | 0,7      |
| Carbohydrates    | g        | 57,8     |
| Sugar            | G        | 10,8     |
| Dietary Fibre    | g        | 10,8     |
| Protein          | g        | 22,4     |
| Sodium           | mg       | 64       |

## Peas Flour



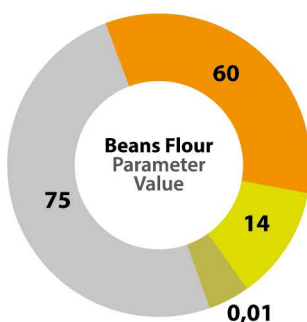
### Physical and Chemical Properties

| Parameter                                      | Test Frequency |
|------------------------------------------------|----------------|
| Moisture, % (m/m), max                         | Every Lot      |
| Organic foreign matter, % (m/m), max.          | Every Lot      |
| Particle Size - Under 212 micron % (m/m), min. | Every Lot      |
| Particle Size - Under 335 micron % (m/m), min. | Every Lot      |

### Nutritional Values

| Nutritional Data | Unit     | 100 g    |
|------------------|----------|----------|
| Energy           | Kcal -kJ | 341/1428 |
| Fat              | g        | 1,2      |
| Saturated Fat    | g        | 0,2      |
| Carbohydrates    | g        | 60,4     |
| Sugar            | G        | 8        |
| Dietary Fibre    | g        | 25,5     |
| Protein          | g        | 24,6     |
| Sodium           | mg       | 15       |

## Beans Flour



### Physical and Chemical Properties

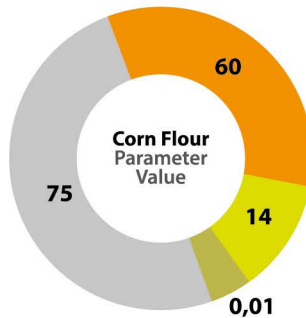
| Parameter                                      | Test Frequency |
|------------------------------------------------|----------------|
| Moisture, % (m/m), max                         | Every Lot      |
| Organic foreign matter, % (m/m), max.          | Every Lot      |
| Particle Size - Under 212 micron % (m/m), min. | Every Lot      |
| Particle Size - Under 335 micron % (m/m), min. | Every Lot      |

### Nutritional Values

| Nutritional Data | Unit     | 100 g    |
|------------------|----------|----------|
| Energy           | Kcal -kJ | 336-1407 |
| Fat              | g        | 1,2      |
| Carbohydrates    | g        | 62       |
| Fibre            | g        | 25       |
| Sugars           | g        | -        |
| Protein          | g        | 21       |
| Sodium           | mg       | 12       |



## Corn Flour



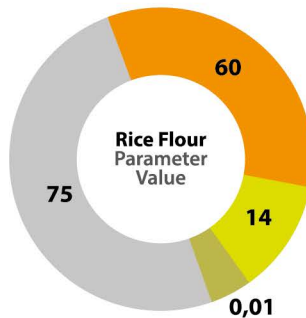
### Physical and Chemical Properties

| Parameter                                      | Test Frequency |
|------------------------------------------------|----------------|
| Moisture, % (m/m), max                         | Every Lot      |
| Organic foreign matter, % (m/m), max.          | Every Lot      |
| Particle Size - Under 212 micron % (m/m), min. | Every Lot      |
| Particle Size - Under 335 micron % (m/m), min. | Every Lot      |

### Nutritional Values

| Nutritional Data | Unit     | 100 g    |
|------------------|----------|----------|
| Energy           | Kcal -kJ | 361/1510 |
| Fat              | g        | 3,86     |
| Saturated Fat    | g        | 0,543    |
| Carbohydrates    | g        | 76,8     |
| Sugar            | G        | 0,64     |
| Dietary Fibre    | g        | 7,3      |
| Protein          | g        | 6,93     |
| Sodium           | mg       | 5        |

## Rice Flour



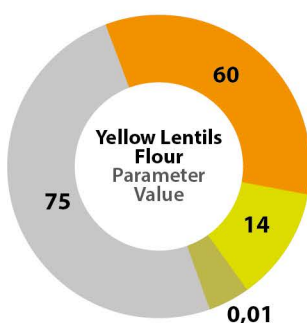
### Physical and Chemical Properties

| Parameter                                      | Test Frequency |
|------------------------------------------------|----------------|
| Moisture, % (m/m), max                         | Every Lot      |
| Organic foreign matter, % (m/m), max.          | Every Lot      |
| Particle Size - Under 212 micron % (m/m), min. | Every Lot      |
| Particle Size - Under 335 micron % (m/m), min. | Every Lot      |

### Nutritional Values

| Nutritional Data | Unit     | 100 g    |
|------------------|----------|----------|
| Energy           | Kcal -kJ | 370/1549 |
| Fat              | g        | 0,5      |
| Saturated Fat    | g        | 0,1      |
| Carbohydrates    | g        | 81,7     |
| Sugar            | G        | 0        |
| Fibre            | g        | 2,8      |
| Protein          | g        | 6,8      |
| Sodium           | mg       | 7        |

## Yellow Lentils Flour



### Physical and Chemical Properties

#### Parameter

#### Test Frequency

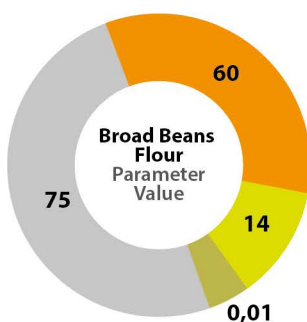
- Moisture, % (m/m), max
- Organic foreign matter, % (m/m), max.
- Particle Size - Under 212 micron % (m/m), min.
- Particle Size - Under 335 micron % (m/m), min.

Every Lot  
Every Lot  
Every Lot  
Every Lot

### Nutritional Values

| Nutritional Data | Unit     | 100 g     |
|------------------|----------|-----------|
| Energy           | Kcal -kJ | 353- 1478 |
| Fat              | g        | 1,1       |
| Saturated Fat    | g        | 0,2       |
| Carbohydrates    | g        | 60        |
| Dietary Fibre    | g        | 30,5      |
| Sugars           | g        | 0,2       |
| Protein          | g        | 26        |
| Salt             | g        | 0         |

## Broad Beans Flour



### Physical and Chemical Properties

#### Parameter

#### Test Frequency

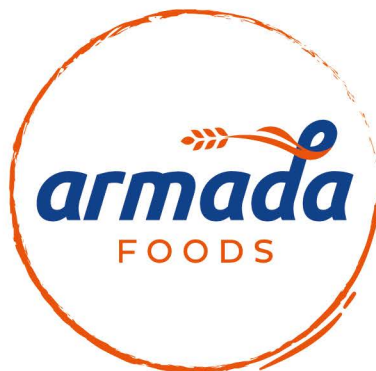
- Moisture, % (m/m), max
- Organic foreign matter, % (m/m), max.
- Particle Size - Under 212 micron % (m/m), min.
- Particle Size - Under 335 micron % (m/m), min.

Every Lot  
Every Lot  
Every Lot  
Every Lot

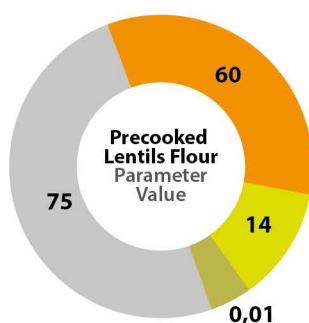
### Nutritional Values

| Nutritional Data | Unit     | 100 g    |
|------------------|----------|----------|
| Energy           | Kcal -kJ | 1427/341 |
| Fat              | g        | 1,2      |
| Saturated Fat    | g        | 0        |
| Carbohydrates    | g        | 63,4     |
| Sugar            | G        | 2,4      |
| Fibre            | g        | 14,6     |
| Protein          | g        | 19,5     |
| Salt             | G        | 0,01     |





## Precooked Lentils Flour



### Physical and Chemical Properties

#### Parameter

#### Test Frequency

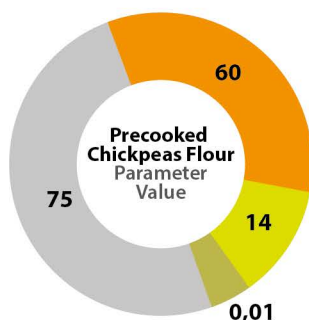
- Moisture, % (m/m), max
- Organic foreign matter, % (m/m), max.
- Particle Size - Under 212 micron % (m/m), min.
- Particle Size - Under 335 micron % (m/m), min.

Every Lot  
Every Lot  
Every Lot  
Every Lot

### Nutritional Values

| Nutritional Data | Unit     | 100 g      |
|------------------|----------|------------|
| Energy           | Kcal -kJ | 346-1453,2 |
| Carbohydrates    | g        | 52,7       |
| Protein          | g        | 26         |
| Fat              | g        | 0,7        |
| Fibre            | g        | 12,3       |

## Precooked Chickpeas Flour



### Physical and Chemical Properties

#### Parameter

#### Test Frequency

- Moisture, % (m/m), max
- Organic foreign matter, % (m/m), max.
- Particle Size - Under 212 micron % (m/m), min.
- Particle Size - Under 335 micron % (m/m), min.

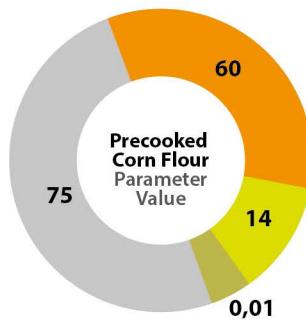
Every Lot  
Every Lot  
Every Lot  
Every Lot

### Nutritional Values

| Nutritional Data | Unit     | 100 g      |
|------------------|----------|------------|
| Energy           | Kcal -kJ | 389-1633,8 |
| Carbohydrates    | g        | 63         |
| Protein          | g        | 23         |
| Fat              | g        | 5          |
| Fibre            | g        | 6          |



## Precooked Corn Flour



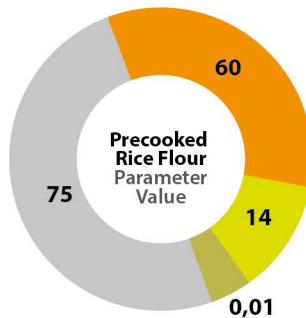
### Physical and Chemical Properties

| Parameter                                      | Test Frequency |
|------------------------------------------------|----------------|
| Moisture, % (m/m), max                         | Every Lot      |
| Organic foreign matter, % (m/m), max.          | Every Lot      |
| Particle Size - Under 212 micron % (m/m), min. | Every Lot      |
| Particle Size - Under 335 micron % (m/m), min. | Every Lot      |

### Nutritional Values

| Nutritional Data | Unit     | 100 g      |
|------------------|----------|------------|
| Energy           | Kcal -kJ | 356-1495,2 |
| Carbohydrates    | g        | 72,85      |
| Protein          | g        | 5,44       |
| Fat              | g        | 3,66       |
| Fibre            | g        | 5,06       |

## Precooked Rice Flour



### Physical and Chemical Properties

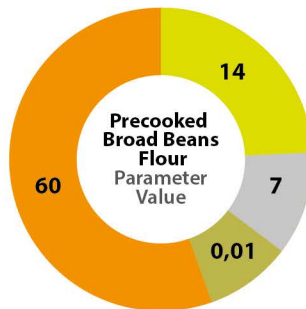
| Parameter                                      | Test Frequency |
|------------------------------------------------|----------------|
| Moisture, % (m/m), max                         | Every Lot      |
| Organic foreign matter, % (m/m), max.          | Every Lot      |
| Particle Size - Under 212 micron % (m/m), min. | Every Lot      |
| Particle Size - Under 335 micron % (m/m), min. | Every Lot      |

### Nutritional Values

| Nutritional Data | Unit     | 100 g      |
|------------------|----------|------------|
| Energy           | Kcal -kJ | 346-1453,2 |
| Carbohydrates    | g        | 74,84      |
| Protein          | g        | 6,72       |
| Fat              | g        | 1,20       |
| Fibre            | g        | 4,34       |



## Precooked Broad Beans Flour



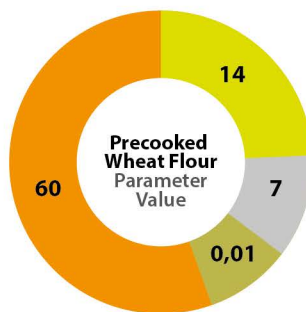
### Physical and Chemical Properties

| Parameter                                      | Test Frequency |
|------------------------------------------------|----------------|
| Moisture, % (m/m), max                         | Every Lot      |
| Organic foreign matter, % (m/m), max.          | Every Lot      |
| Particle Size - Under 212 micron % (m/m), min. | Every Lot      |
| Particle Size - Under 335 micron % (m/m), min. | Every Lot      |

### Nutritional Values

| Nutritional Data | Unit     | 100 g    |
|------------------|----------|----------|
| Energy           | Kcal -kJ | 255-1071 |
| Carbohydrates    | g        | 29,77    |
| Protein          | g        | 28,5     |
| Fat              | g        | 2        |
| Fibre            | g        | 21,1     |

## Precooked Wheat Flour



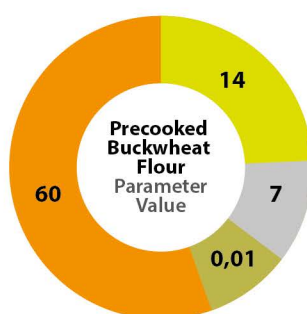
### Physical and Chemical Properties

| Parameter                                      | Test Frequency |
|------------------------------------------------|----------------|
| Moisture, % (m/m), max                         | Every Lot      |
| Organic foreign matter, % (m/m), max.          | Every Lot      |
| Particle Size - Under 212 micron % (m/m), min. | Every Lot      |
| Particle Size - Under 335 micron % (m/m), min. | Every Lot      |

### Nutritional Values

| Nutritional Data | Unit     | 100 g      |
|------------------|----------|------------|
| Energy           | Kcal -kJ | 353-1482,6 |
| Carbohydrates    | g        | 76,55      |
| Protein          | g        | 12         |
| Fat              | g        | 0,01       |
| Fibre            | g        | 9          |

## Precooked Buckwheat Flour



### Physical and Chemical Properties

#### Parameter

#### Test Frequency

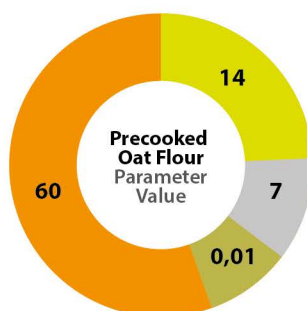
- Moisture, % (m/m), max
- Organic foreign matter, % (m/m), max.
- Particle Size - Under 212 micron % (m/m), min.
- Particle Size - Under 335 micron % (m/m), min.

Every Lot  
Every Lot  
Every Lot  
Every Lot

### Nutritional Values

| Nutritional Data | Unit     | 100 g    |
|------------------|----------|----------|
| Energy           | Kcal -kJ | 335-1407 |
| Carbohydrates    | g        | 70,59    |
| Protein          | g        | 12,62    |
| Fat              | g        | 3,1      |
| Fibre            | g        | 10       |

## Precooked Oat Flour



### Physical and Chemical Properties

#### Parameter

#### Test Frequency

- Moisture, % (m/m), max
- Organic foreign matter, % (m/m), max.
- Particle Size - Under 212 micron % (m/m), min.
- Particle Size - Under 335 micron % (m/m), min.

Every Lot  
Every Lot  
Every Lot  
Every Lot

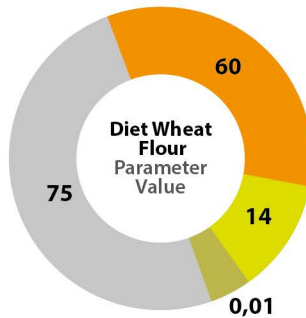
### Nutritional Values

| Nutritional Data | Unit     | 100 g      |
|------------------|----------|------------|
| Energy           | Kcal -kJ | 353-1517,9 |
| Carbohydrates    | g        | 54,19      |
| Protein          | g        | 9,62       |
| Fat              | g        | 7,76       |
| Fibre            | g        | 13,84      |





## Diet Wheat Flour



### Physical and Chemical Properties

#### Parameter

- Moisture, % (m/m), max
- Organic foreign matter, % (m/m), max.
- Particle Size - Under 160 micron % (m/m), min.
- Particle Size - Under 180 micron % (m/m), min.

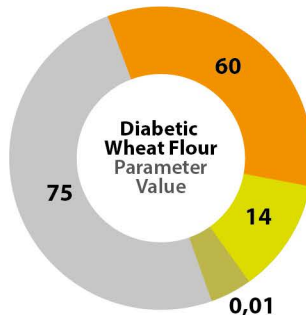
#### Test Frequency

Every Lot  
Every Lot  
Every Lot  
Every Lot

### Nutritional Values

| Nutritional Data | Unit     | 100 g    |
|------------------|----------|----------|
| Energy           | Kcal -kJ | 321-1343 |
| Carbohydrates    | g        | 60       |
| Protein          | g        | 10       |
| Fat              | g        | 0,6      |
| Fibre            | g        | 17       |
| Salt             | g        | 0,15     |

## Diabetic Wheat Flour



### Physical and Chemical Properties

#### Parameter

- Moisture, % (m/m), max
- Organic foreign matter, % (m/m), max.
- Particle Size - Under 160 micron % (m/m), min.
- Particle Size - Under 180 micron % (m/m), min.

#### Test Frequency

Every Lot  
Every Lot  
Every Lot  
Every Lot

### Nutritional Values

| Nutritional Data | Unit     | 100 g    |
|------------------|----------|----------|
| Energy           | Kcal -kJ | 305-1276 |
| Carbohydrates    | g        | 55       |
| Protein          | g        | 10       |
| Fat              | g        | 0,6      |
| Fibre            | g        | 24       |
| Salt             | g        | 0,15     |







### **ARMADA GIDA TİC. SAN. A.Ş.**

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Map



v-card

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