

BALSAMIC VINEGAR

For centuries, "Aceto Balsamico" or balsamic vinegar have been produced in Italy's Modena region via traditional methods. Those traditional methods have been modified a little until our days. Fresh grape juice is boiled at least for a day in a tightly shut traditional pots sitting on fire and placed into wooden caskets for aging. The aging process takes up no less than two years. Aged vinegars are darker in color and heavier in consistency, therefore can be used when blended with younger vinegar. Doğanay Balsamic Vinegar is obtained with the same traditions adapted to today's technology, through natural fermentation of juice made from pressed fresh grapes and re-blending grape juice with at least two-year old vinegar.

CAPACITY: 95.000 LT/ DAY



GRAPE VINEGAR FROM 100% GRAPE

Doğanay grape vinegar which is made from %100 grapes, are not contains chemical materials. Doğanay 100% Natural Grape Vinegar is produced by natural fermentation of grape juice obtained by pressing the table-type HOROZ KARASI grapes of Nur Mountains and grapes of Nevşehir Region, and filled in full-automatic computerized machines under hygienic conditions without human touch. Doğanay Natural Vinegar is made of 100% grapes, and does not contain ARTIFICIAL AROMA, DYE OR ADDITIVES. Doğanay is among handful of companies producing only fresh fruits with natural fermentation method. Most of the vinegar produced domestically are obtained via chemical methods with the addition of additives and dye into ethyl alcohol fermentation.

CAPACITY 120.000 LT/DAY



CIDER VINEGAR FROM 100% APPLE

Doğanay 100% Natural Cider Vinegar is produced by natural fermentation of fresh and selected apples picked from the Mediterranean and Konya regions, and filled in full-automatic computerized machines under hygienic conditions without human touch. Doğanay Natural Vinegar is made of 100% grapes, and does not contain ARTIFICIAL AROMA, DYE OR ADDITIVES. Doğanay is among handful of companies producing only fresh fruits with natural fermentation method. Most of the vinegar produced domestically are obtained via chemical methods with the addition of additives and dye into ethyl alcohol fermentation.

CAPACITY 120.000 LT/DAY



BENEFITS OF THE VINEGAR

Because of Doğanay Natural Vinegars are made from 100% apples and 100% grapes, it does not contain chemicals or synthetic materials.

Health Benefits:

Even regular doses of vinegar acid act as a germicide. Prevents common cold, flu and sore throat. Eases digestion, produces positive effects on dyspepsia, acts as an appetizer. Produces positive effects on gall bladder discomforts, and promotes the discharge of bile. Regular consumption of cider vinegar is recommended for strengthening the heart and nerves. Vinegar plays a preventive role against cardiovascular diseases by reducing cholesterol in the blood. Prevents osteoporosis (condition of weakened bones) with giving minerals to strengthen the bones. Produces positive effects on menstrual pain and abnormal bleeding. Vinegar and cold water frictions are considered the most harmless antipyretic, and induces peace and comfort to body. Drinking a spoonful of cider vinegar diluted with water and mixed with a tea spoon of honey in mornings on empty stomach would promote weight loss.

100% LEMON JUICE, NATURAL AND PURE

Doğanay brings to your tables the 100% natural and additive-free lemon juice as a first in Turkey, via processing the lemon juice from fresh lemon fruits selected in the Mediterranean Region under extremely hygienic conditions without human touch, additives, preservatives or dyes. The product gives you a rest from the arduous task of pressing lemons, while offering you a convenient and wholesome product as fresh as the day the fruits were picked.

CAPACITY: 120.000 LT/ DAY



LEMON SAUCE

Yellow beauty of the nature, good quality and economic.

Lemon sauce:

Doğanay lemon sauce, is a lemon identical product. With a flavor so natural that it is indistinguishable from fresh lemon, the product is manufactured under extremely hygienic conditions with the use of latest-technology systems. Doğanay lemon sauce is the most natural lemon sauce that can be added to soups, salads, desserts, cocktails, lemonades, and all food and sea products. Doğanay lemon sauce is Turkey's first and only ISO 9001-certified lemon sauce.

CAPACITY: 120.000 LT/ DAY



POMEGRANATE SYRUP

Doğanay is producing pomegranate syrup from 100% natural pomegranate pekmez that's specially picked in the Mediterranean Region. Bottles are filled in a hygienic environment with using full automatic system.

POMEGRANATE SAUCE

Doğanay is producing two kinds of pomegranate syrup that include 50% and 10% pomegranate juice. 100% pomegranate syrup is for meals and salads. It gives delicious taste to salads and meals and also known healthy for the body.

CAPACITY: 60.000 KG/DAY

