



HOMET

PRODUCT CATALOG



Irresistible Taste and Experience the Incredible Benefits of Turkish Hazelnut!

- Did you know that Turkish Hazelnuts are considered one of the best nuts in the world? These crunchy, tasty, and nutritious nuts have been dominating the world market for several decades due to their high quality. The superiority of these nut seeds is due to the geographical location and special and ideal weather conditions of this country, which provides an excellent environment for the cultivation of this product. Whether you add these nutritious seeds to your breakfast cereal, whether you experience it in Nutella, coffee, and butter, whether you use its unique flavor in Pralines and Baklava, or whether you use them in a recipe for cooking Hazelnut-crusteD fish or chicken, Turkish hazelnut has a nutty and delightful taste.

Hazelnuts are nutrient-rich and have proteins, fats, vitamins, and minerals in large amounts.





- Hazelnuts are highly nutritious and are a good source of healthy fats, antioxidants, and a variety of vitamins, making them an ideal snack for those on a healthy diet. The good fats of these nuts play an effective role in supporting heart health and reducing the risk of cardiovascular diseases. This nut is a good source of vitamins such as E, B6, and folate. Vitamin E is a powerful antioxidant that helps protect cells from free radical damage. Also, vitamin B6 and folate are necessary for brain work and red blood cell production.

The combination of healthy fats, fiber, and protein in Turkish hazelnuts will keep you full for hours and reduce the possibility of overeating. Therefore, despite being high in calories, it is useful for weight control.





Brighten Up Your Day with Hazelnut Butter!

- Hazelnut butter has a creamy, velvety texture, and a nutty taste. It is prepared from roasted hazelnuts and gives a unique twist to your culinary creations. It can also be a delicious alternative to peanut butter, especially for those with peanut allergies.

This butter has a pleasant taste and smell. It also has very large amounts of phosphorus and iron and can be used in the treatment of iron deficiency anemia.





- Whether spread on toast, added to smoothies, or used as a topping for fruits and vegetables, hazelnut butter is a delicious and nutritious choice. It is top in essential vitamins, minerals, and healthy fats. If you have never tasted such a rich and creamy taste, do not neglect to try this butter. Treat yourself to this heavenly combination; your taste buds will thank you!

Enjoy the Richness of Fresh Nuts

- Turkish hazelnut has a unique taste, different texture, and consistent and exceptional quality. Hence, it has gained fame and popularity in international markets. It is the preferred choice for many famous producers of chocolate, sweets, and even beverages. Hazelnuts add a delightful crunch with a rich nutty flavor in cooking.





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- **SHELLED HAZELNUT**
Shelled fruit separated from its husks.
The most natural form of hazelnut..



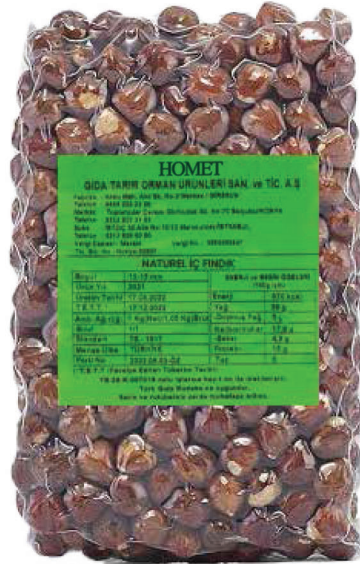
- **ROASTED HAZELNUT KERNELS**

It is a product obtained by roasting the hazelnut kernels and removing the outer shell and containing maximum 3% moisture.



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- **NATURAL HAZELNUT KERNELS**

The inside of the shelled peanuts, which is separated from the hard fruit shell.



- **ROASTED CHOPPED HAZELNUT:**

It is a product prepared by cutting the hazelnut kernels into pieces in accordance with its technique after roasting.



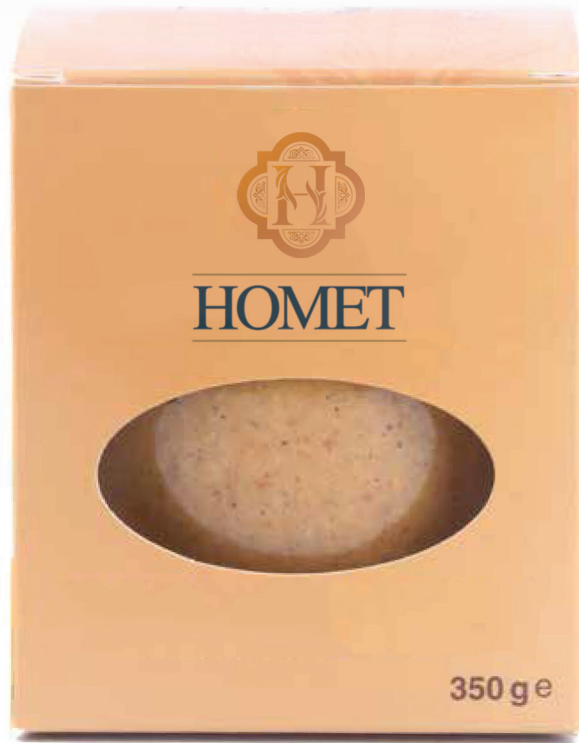
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- **HAZELNUT BUTTER**

A product that is crushed and homogenized in the form of small particles or completely after the hazelnut is roasted and completely or partially separated from its outer shells.



- **SUGARED HAZELNUT BUTTER**

A product that is mixed with white sugar and crushed into small particles or completely and homogenized after the hazelnuts are roasted and completely or partially separated from their outer shells.



- **COFFEE HAZELNUT BUTTER**

After the hazelnuts are roasted and completely or partially separated from their outer skins, they are mixed with white sugar and Turkish coffee. It is then crushed into small particles or completely and homogenized.



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