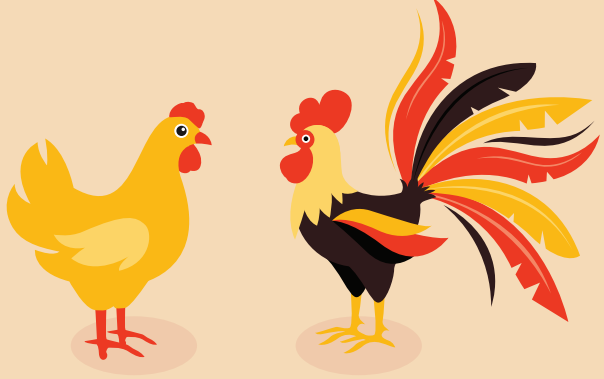


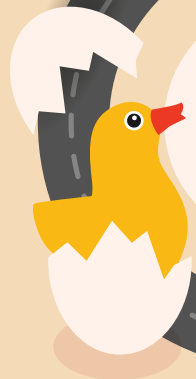
# HOW DO THE CHICKENS WE EAT COME TO OUR TABLE?

Chicken meat eaters are most curious.  
Let's follow the journey of the healthy and reliable  
chick before it comes to our tables!



The first stage of healthy and reliable chicken meat production begins in parents' breeding farms. Fertilized eggs are obtained from the carefully cared breeding chickens on these farms

1



2

The obtained eggs are sent to hatcheries. Eggs placed in hatchery machines hatch after 21 days.

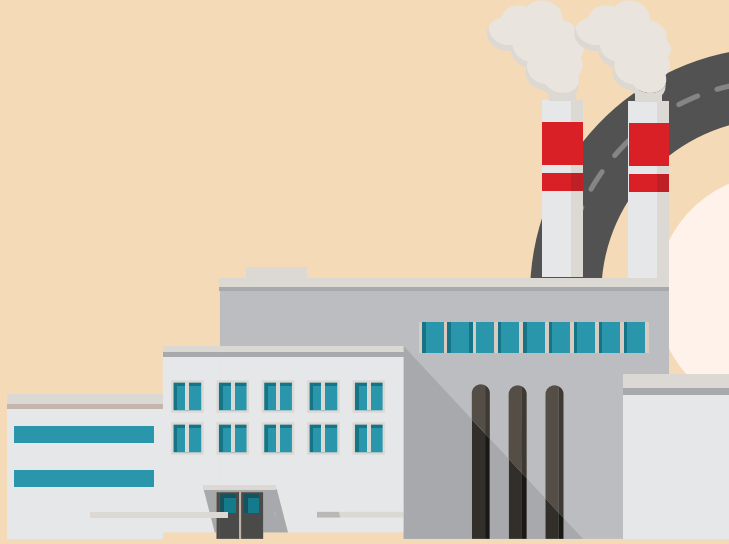
The chicks are taken to high-biosecurity breeding houses. Here they are free-range, move freely, eat as much food and drink as much water as they want. Their care is ensured under appropriate lighting and ventilation conditions.

3



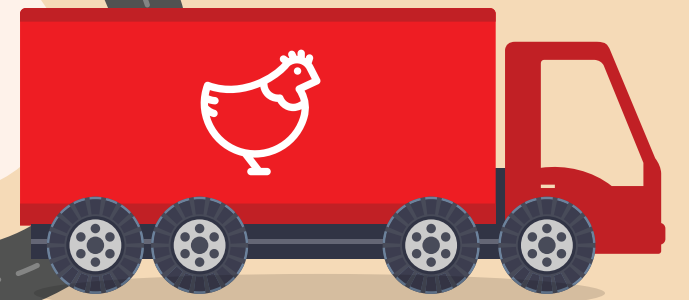
Chickens reaching the desired slaughter weight are taken from the poultry houses and sent to slaughterhouses. All slaughterhouses are halal certified. Slaughtering operations are carried out with observation to hygiene standards.

4



All obtained products are packaged and delivered to butchers and grocery stores in a healthy and safe manner while protecting the cold chain.

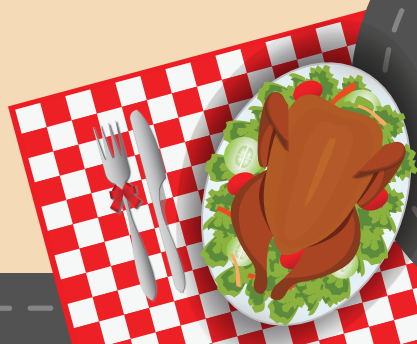
5



Chicken meat production is performed under the following conditions;

- Under veterinarian supervision,
- Environmentally friendly,
- Applying animal welfare rules,
- By recording each stage,
- In accordance with legislation and food standards.

6



Chicken meat is an important source of animal protein required for a healthy diet.

It is economical, delicious and adds variety to our tables.

It is the perfect food for healthy individuals, mothers and expectant mothers, children, elderly people, athletes and dieters as well as for hospital diets.

You can consume closed packaged and branded chicken products with a peace of mind.