



Value for taste



Ener, The Taste from Tire...

We are creating added value for Ödemiş, Tire and Torbalı, Izmir by use, in our own farm, of the forage crops we have diligently cultivated by means of a traditional agricultural approach on a total area of 4 million m2.

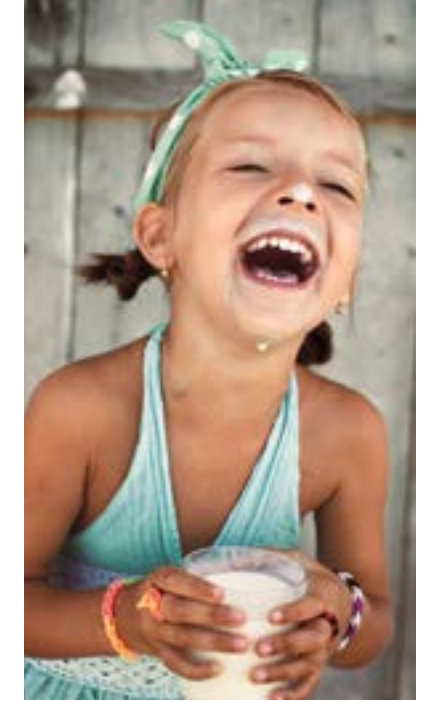
Since 2003, we have been producing 40 tons of milk per day from 3,500 disease-free cattle in our farm, which operates on a 26,000 m2 indoor area and 35,000 m2 outdoor area in Tire.

We regularly inspect the milking of our cows, which is carried out three times a day, with our 13-person medical team, and as a result of such work discipline, we are providing added value for health by producing raw milk with low bacterial load and at international quality and health standards.

All stages of production on our farm, from feed preparation to milk sales, are constantly inspected by the Ministry of Agriculture and Forestry and controlled through samples taken. We add value to the environment by meeting 100% of the energy requirements of our farm and factory, which operate with the emphasis on quality standards in milk production, by means of the rooftop solar system installed.

Having become operational in 2015, the Group's investment of the Solar Power Plant enables us to produce 12,660,321 KWH per year and meet the energy requirements of 4,220 households annually. We prevent the emission of 8,216.5 tons of greenhouse into the atmosphere by producing electricity with Zero Carbon Emission through Solar Energy.

Ener milk and dairy constitute the showcase products of Defne Agriculture treasuring soil, environment and health.



Ener from A to Z,

In 2019, a dairy factory investment with a milk processing capacity of 200 tons/day in a total indoor area of 7,000 m2 was commissioned in the Izmir-Tire Organized Industrial Zone in order to produce milk and dairy products. The facility has become a fully vertically integrated structure through sale of milk, cheese selections, butter, yogurt, etc. to domestic and international markets by means of the self-owned marketing organization.

In the factory where production is carried out using the state-of-the-art technologies, the milk is processed untouched, and the hygiene of the environment and employees is kept at the maximum level with the measures taken during the production process. Produced without compromising on health, naturalness and quality, the products of Ener pass through all health controls and arrive at the cold stores with special vehicles preventing the violation of the cold chain and consequently reach exclusive hotels, restaurants and market shelves with the same care and meticulousness.

Ener, the taste from Tire, is at your service with all its naturalness and freshness!



Cheese Selections



Full-Fat Fresh Kashar Cheese

Weight : 700 g
Storage Conditions: Store at +4°C



Full-Fat Fresh Processed Cheese

Weight : 2000 g
Storage Conditions: Store at +4°C

Full-Fat Fresh Processed Cheese Slices

Weight : 1000 g
Storage Conditions: Store at +4°C



Pita Pizza Cheese Block

Weight : 2000 g
Storage Conditions: Store at +4°C

Pita Pizza Cheese Shredded

Weight : 2000 g
Storage Conditions: Store at +4°C



Low-Fat Fresh Processed Cheese Block

Weight : 2000 g
Storage Conditions: Store at +4°C



Mozzarella Cheese Block

Weight : 700 g
Storage Conditions: Store at +4°C



Low-Fat Fresh Processed Cheese Slices

Weight : 1000 g
Storage Conditions: Store at +4°C



Mozzarella Cheese Block

Weight : 2000 g
Storage Conditions: Store at +4°C

Mozzarella Cubes/Shred

Weight : 2000 g
Storage Conditions: -18°C (IQF) and 4°C storage options available.



Mozzarella Stick

Weight : 1000 g
Storage Conditions: Store at -18°C

Mozzarella Balls

Weight : 1000 g
Storage Conditions: Store at -18°C



Cheddar Block

Weight : 2000 g
Storage Conditions: Store at +4/+6°C



Smoked Cheddar Block

Weight : 2000 g
Storage Conditions: Store at +4/+6°C



Burger Slices

Weight : 1000 g
Storage Conditions: Store at +4/+6°C



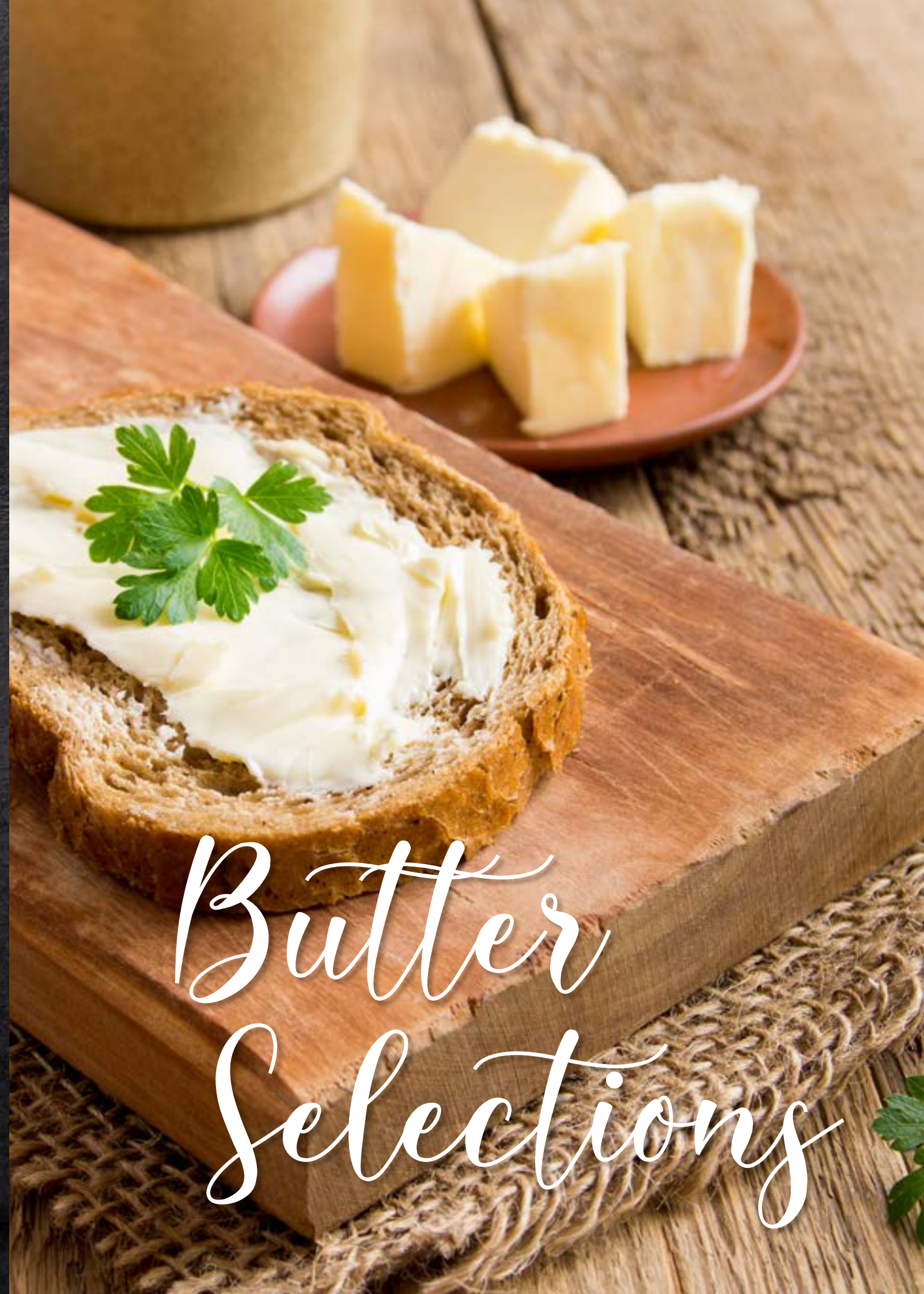
Cheddar Stick

Weight : 1000 g
Storage Conditions: Store at +4°C



Cheddar Balls

Weight : 1000 g
Storage Conditions: Store at +4°C



Butter Selections

Butter

Weight : 1000 g
Storage Conditions: Store at +4°C



Salted Butter

Weight : 1000 g
Storage Conditions: Store at +4°C



Gourmet Butter

Weight : 1000 g
Storage Conditions: Store at +4°C

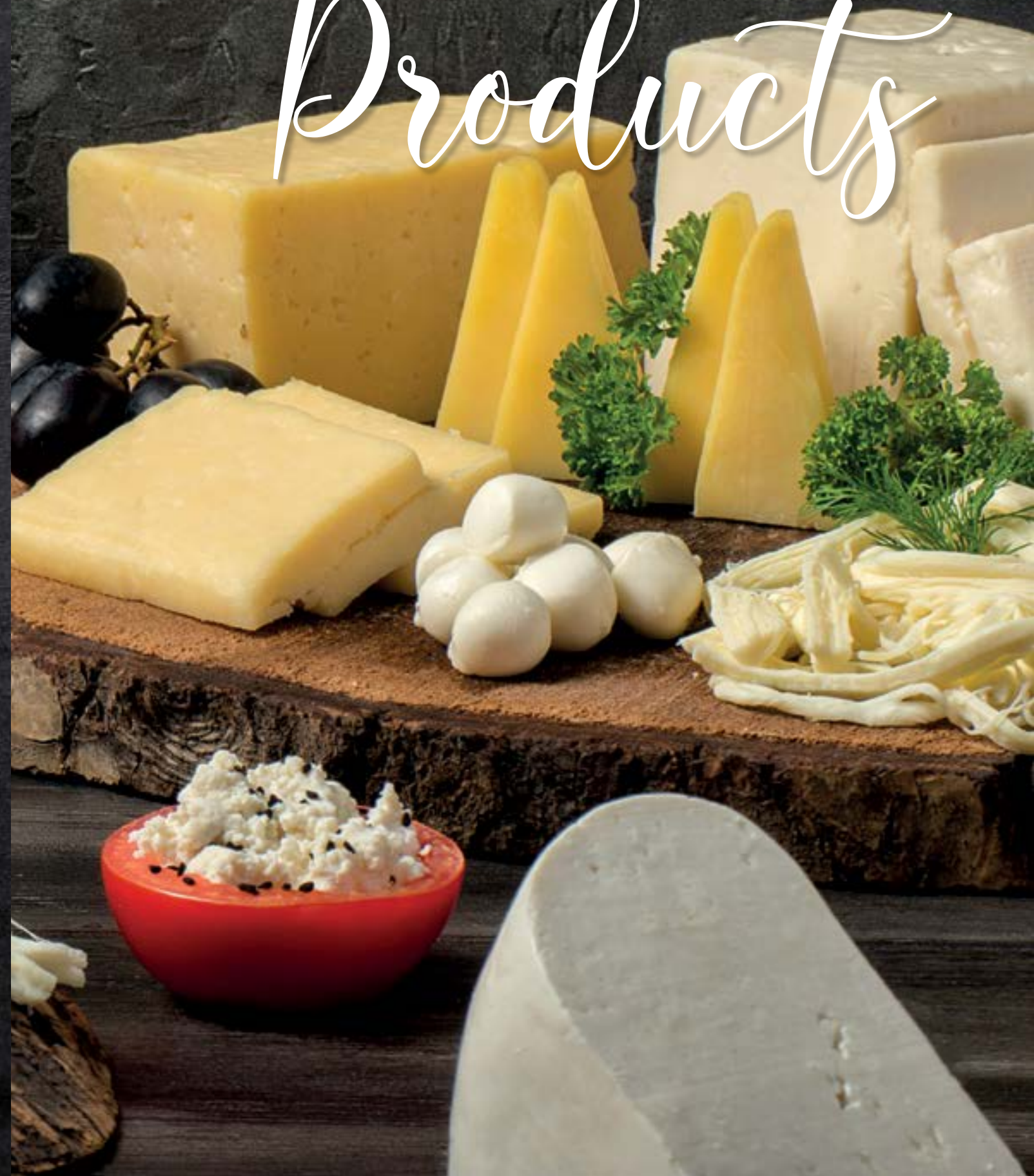


Butter

Weight : 10 kg
Storage Conditions: Store at +4°C



Local Products



Smoked Circassian Cheese

Weight : Sold by weigh
Storage Conditions: Store at +2/+4°C



Cream Cheese

Weight : 5 kg
Storage Conditions: Store at +2/+4°C



Basket Cheese

Weight : Sold by weigh
Storage Conditions: Store at +2/+4°C



Cheddar Cream Cheese

Weight : 2750 g
Storage Conditions: Store at +2/+4°C

Smoked Tulum Cheese

Weight : 400 g
Storage Conditions: Store at +4°C



Cheddar Sauce

Weight : 2750 g
Storage Conditions: Store at +2/+4°C



Tulum Cheese

Weight : 400 g
Storage Conditions: Store at +4°C



Labneh Cheese

Weight : 2750 g
Storage Conditions: Store at +2/+4°C

String, Braided, Chechil Cheese

Weight :
Storage Conditions: Store at +4°C



Whey Cheese

Weight : 500 g
Storage Conditions: Store at +4°C





Tire Organize Sanayi Bölgesi Yan Yol 1 Tire / İzmir, Türkiye
T: +90 232 521 11 67 pbx F: +90 232 521 11 68 E: info@enersut.com
www.enersut.com [f](#)enersut [i](#)enersuturunleri