

Valentino Et ve Gıda Sanayi

A  **FELIX** Company
GROUP

**Felix Group Assurance, Valentino Mastery on
Your Tables**





Corporate Professionalism in Meat Production

Valentino Meat and Food Industry combines its deep-rooted 30-year history in the sector with the corporate power and vision of Felix Group. Operating under the Felix Group umbrella provides us with unique advantages regarding financial sustainability, technological infrastructure investments, and compliance with global quality standards.

With the strength derived from this large corporate structure behind us, we are one of the rare brands in the meat sector capable of offering "boutique production quality at an industrial scale."

A Journey of Flavor Since 1994

Our brand, founded in 1994 starting as a small family business, continues its journey today as one of Turkey's most respected integrated meat facilities.

We blend traditional butchery craftsmanship with modern food engineering; producing in our high-capacity facility in Esenyurt without compromising on naturalness.

We carry our mastery from the past into the future with our group's innovative perspective.



Valentino Meat and Food Quality Standards

Our production processes are subject not only to legal regulations but also to the strict "Superior Quality and Hygiene Policies" determined by Valentino Meat and Food. We prioritize quality and safety at every stage.

Islamic Sensitivity

All our slaughtering is performed accompanied by notaries and religious officials, under 100% Halal standards. Our products are meticulously inspected for compliance with religious sensitivities.

Farm to Fork Traceability

Every step, from the animal's ear tag number to packaging, is tracked digitally. We ensure transparency at every point of our supply chain.

Laboratory Control

Products cannot leave the facility without passing microbiological tests in our own laboratories. Food safety is our top priority.



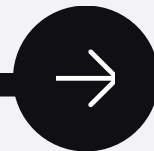
The Most Exclusive Form of Red Meat

Livestock carefully selected by our expert teams in the fertile geography of Anatolia reaches your tables after being processed by master hands in our facilities. Every piece of meat is a guarantee of flavor and quality.



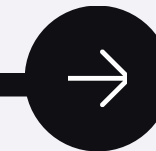
Beef Group (Cattle)

Ribeye (Antrikot), Tenderloin (Bonfile), Silverside (Kontrnuar), Tranche (Tranç), Round (Nuar), Minced Meat, and Cubed Meat.



Lamb Group (Ovine)

Lamb Chops, Cutlets (Külbastı), Rack of Lamb (Kafes), Neck, and Shish Kebab meat.



Offal & By-Products

Hygienically packaged liver, heart, and tripe varieties.

- ❑ Special recipe and gram-specific cutting (portion control) service is available for restaurant chains. We offer flexible solutions according to our customers' demands.



Complementary Flavors for Tables

Valentino Meat quality is not limited to red meat only. We add variety to your tables by producing with the same meticulousness and care in the white meat and delicatessen groups.



White Meat (Poultry)

Daily cut Broiler, Chicken, Turkey, Duck, Goose, and Quail meat. Fresh and natural flavors.



Traditional Delicatessen

Fermented Soujouk (Sucuk), Salami, Sausage, Pastrami, and Roasting Meat (Kavurma) produced using natural casings. Unique flavors with traditional recipes.



Practical Solutions

Special spiced Hamburger Patties, Inegol and Butcher Meatballs developed in the Felix Group R&D kitchen. Ideal for fast and delicious meals.

Who Do We Produce For?

Thanks to Felix Group's extensive operational network, we offer professional and reliable solutions to every point of the sector. We display an approach specific to our customers' needs.

01

HORECA (Hotel, Restaurant, Cafe)

Specially processed meat supply at the standard requested by chefs, with zero waste. Solutions specific to restaurant kitchens.

02

Corporate Catering

High tonnage, standard quality production for factories and offices. Reliable supply suitable for corporate needs.

03

Retail and Markets

Packaging with long shelf life, vacuumed and modified atmosphere (MAP). Freshness reaching consumers

04

Intra-Group Supply

As the main meat supplier of restaurants and businesses under Felix Group, we are the source of flavor.



Logistics Empowered by Technology

Meat is a sensitive food that does not accept errors. With this awareness, our logistics fleet, strengthened by Felix Group investments, delivers our products to addresses with their first-day freshness without breaking the "Cold Chain" for even a moment.

1

Refrigerated Vehicle Fleet

Uninterrupted cold chain with our modern and fully equipped refrigerated vehicles.

2

Instant Tracking Systems

Temperature and location tracking with GPS systems. Transparent and controllable logistics process.

3

Extensive Shipment Network

Ability for daily shipment throughout Istanbul and planned shipment throughout Turkey. Fast and safe delivery nationwide.



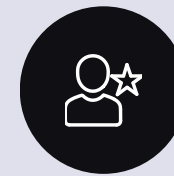
What Makes Us Different?

As Valentino Meat and Food Industry, we make a difference in the sector with our values combined with Felix Group's vision. Quality, trust, and customer satisfaction are our basic principles.



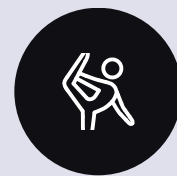
Strong Structure

A stable future with Felix Group's financial power and corporate guarantee.



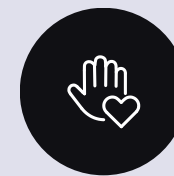
Experience

Unique flavors coming with over 30 years of sectoral "know-how" and mastery.



Flexibility

The ability to respond with the same quality to both a special request of a boutique restaurant and a tonnage order of a giant hotel.



Certified Trust

Transparent and reliable production processes certified with Halal, ISO 22000, and HACCP.



Contact Us for Collaboration

Our door is always open for you to meet Felix Group assurance and Valentino flavor. Let's build the collaborations of the future together.



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