Pınar Süt's Competitive Advantages

Strong Financial Performance

- Experienced but youthful workforce
- Continuous cost-base improvement
- Innovative culture
- Extensive distribution network
- Group-wise synergies

The Most Advanced Technology

- Investments in new and better technology
- Highest production quality and compliance with hygienic and EU standards
- Productive supplier processes
- Systematic supplier performance evaluation

Strong Brand

- Ranked first in the Turkish Customer Satisfaction Index survey in the milk and dairy products category
- Ranked first among brands that first come to mind in the dairy products category
- Close communication with suppliers and consumers
- One of the first members of the Turquality project to support Turkish-made products internationally

Market Shares

Long-Life (UHT) Light Milk

59% Leader

Long-Life (UHT) Milk

27% Leader

Organic Milk

100% Leader and Unique

Children's milk

50% Leader

Production Facilities - İzmir	
Production Line: 38	
Covered Area	48,179 m²
Open Area	65,817 m ²
Total Area	113,996 m²

the most beloved flavors the most healthful products the most advanced technology

Production Facilities - Eskişehir

Production Line: 30	
Covered Area	22,700 m ²
Open Area	127,276 m ²
Total Area	149.976 m ²

Spreadable Cheeses

39% Leader

Fresh Cheese (Pinar Beyaz)

78% Leader

Labaneh

53% Leader

Cream Cheese

17%

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