inciana güven® 1995 mantı

www.guvenmanti.com.tr

About us

Our manti journey started in 1993 in the kitchen of our house. My mother, **Inci BALKAYA**, the expert of the business, made the manti by hand and made it ready for sale by drying it either under the sun in the summer or using the residential heating system in the winter.

We used public transport to get the manti prepared by **Inci BALKAYA** to our clients.

Between 1993 and 1995, we saw that our house was not big enough to supply our growing client's base. So on September 1, 1995, we launched our business by renting a 80 square meter shop.

We strengthened our power with the unique and innovative solutions that we brought to the sector.

Sure, we endured all kinds of trouble since we started. But thanks to it, we are moving forward by reaping the fruits of our work and constantly learning and improving ourselves.

As a first step, we developed our cold chain delivery, with our -18 ° C refrigerated vehicles in order to ensure a high quality standard and keep the freshness of our products. We are proud and happy to be able deliver our products all around Turkey and supplying the same home made taste as we always did.

Furthermore, in order to preserve the quality delivered to our end-consumers, we extended our cold chain and started to place our own deep freezers in the sales points since 2004.

As Aneda Gida, we set up our factory as per the highest standards of food industry. We do believe that we are setting an example to our competitors in this regard.

You can be sure that you can get our products in the most healthy way with Aneda Gida, you can enjoy our delicious manti and Ravioli in varieties that appeal to your taste. Manti is a typical turkish ravioli.

Aşkın BALKAYA

VISION

As a leading brand, we are always looking to:

- Satisfy our consumers, customers and employees and makes them smile.
- Constantly conducting our R&D studies and using the latest Technologies to sustain our principles of Trust and Quality.
- Taking big steps towards becoming a leader in the industry by providing the turkish ravioli and many other Ethnic ravioli with regional delicacies from all over the World, and establishing a franchise network mainly in Turkey and Europe to deliver the most reliable and high-quality format.
- Adhering to the highest standard of Health and food industry and establishing a state of the art factory, combining Trust and Taste under our brands.

MISSION

To be a leading and innovative brand that offers the most practical, freshest, most delicious products, healthy and safe for consumers and customers.

To keep our customers satisfaction at the highest level by selling high value product to our business partners.

To work closely with our customers and partners and together, deliver the taste that will always remind you of your childhood and home made meals.

Our special product line, Inciana, is the exact same Turkish ravioli that Inci Balkaya started in 1991-1993 with her own hands, produced without compromising its original recipe.

Ravioli needs effort, needs expertise. With the brand Guven, Aneda Gida keep delivering the most delicious and organic Ravioli to your tables

Why us

- Premium ingredients
- Always providing solutions for clients
- Prioritizing **R&D** studies
- Appreciating and protecting long term cooperations

Our Quality Standards

QUALITY CONTROL

As Aneda food, we fully comply with local and international food safety and production standards. While evaluating the quality of our products, our main goal is always providing a healthy and tasty product. We created a sustainable quality system by constantly iproving our work thanks to internal-external audits and R&D reports.

'From the Field to the Fork', is our motto while producing. Each step of the production, each supplier and each worker are continuously being monitored in order to ensure the best product for our consumers. We carry out production in accordance with International Food Safety Management Standards, from the supplier to the end consumer.

IQF

IQF (Individual Quick Freezing) is an advanced system in frozen food technology. With this method, we quickly freeze our products at -40 °C. With IQF, we ensure that our products are as fresh as the first day by preserving their nutritional values in the freezing process. The entire production, freezing and packing processes are done in less than 25 minutes, in a fully automatic manner. All of our products are prepared untouched by hand in a healthy manner until they arrive at your table.

OUR MODERN PRODUCTION FACILITIES.

Compliant with hygiene rules
High quality standards

Modern production processes

The most delicious and Premium ingredients

CERTIFICATE

EUIPO
EUROPEAN UNION INTELLECTUAL PROPERTY OFFICE

Registered / Registrato 22/05/2020

No 018166507

EUROPEAN UNION INTELLECTUAL PROPERTY OFFICE
CERTIFICATE OF REGISTRATION

This Certificate of Registration is hereby issued for the European Union trade mark identified below. The corresponding entries have been recorded in the Register of European Union trade marks.

UFFICIO DELL'UNIONE EUROPEA PER LA PROPRIETÀ INTELLETTUALE
CERTIFICATO DI REGISTRAZIONE

Si rilascia il presente certificato di registrazione per il marchio dell'Unione europea identificato in appresso. I dati ad esso relativi sono stati iscritti nel Registro dei Marchi dell'Unione europea.

inciana

The Executive Director / Il Direttore esecutivo

Christian Archambeau

www.euipo.europa.eu

dhq gözetim

IHI ALLIANCE

HALAL dhq

SERTİFİKA / شهادة
CERTIFICATE

HELAL SERTİFİKASI / لشهادة احلال
HALAL CERTIFICATE

İlk yayın tarihi / Initial date of issue: 09.11.2016
Sertifika No / Certificate No: DHGH-091116
Bu sertifikanın yayın tarihi / Issue date of this certificate: 08.02.2020
Bu sertifikanın geçerlilik tarihi / Validity date of this certificate: 08.02.2021

güven

inciana

ANEDA GIDA SANAYİ VE TİC. LTD.ŞTİ

Gülsuyu Mah. Sarı Çiçek Çıkmazı Sk.No: 4 / A
MALTEPE / İSTANBUL - TÜRKİYE

ÜRÜN / PRODUCT

Dana Etli Mantı
Turkish Ravioli With Beef

TS OIC/SMIIC 1 TEMMUZ 2011

T.C.
TÜRK PATENT ENSTİTÜSÜ

MARKA TESCİL BELGESİ
SURETİ

Marka No : 2014 89305 - Hizmet

güven mantı

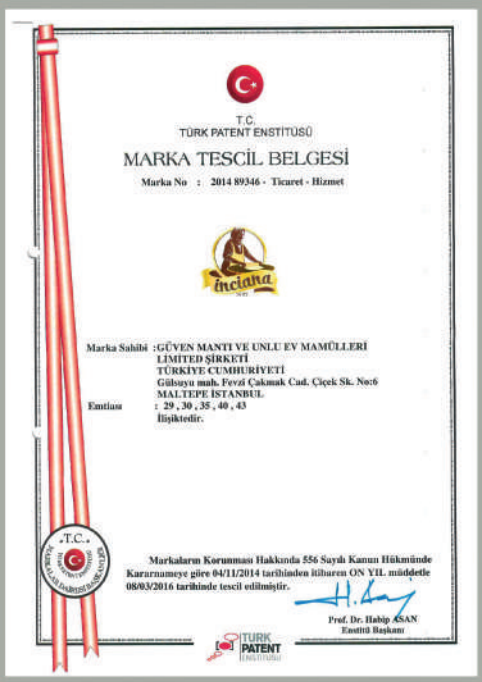
Marka Sahibi : ANEDA GIDA SANAYİ VE TİCARET LİMİTED ŞİRKETİ TÜRKİYE CUMHURİYETİ (Maltepe)
Gülsuyu Mah. Sarı Çiçek Çıkmazı Sok. 4 A Maltepe İstanbul
Emtiaa : 35
İlişiktedir.

Markaların Korunması Hakkında 556 Sayılı Kanun Hükmünde Kararnameye göre 04/11/2014 tarihinden itibaren ON YIL müddetle 01/09/2015 tarihinde tescil edilmiştir.

ASLI GİBİDİR

Prof. Dr. Habip ASAN
Enstitü Başkanı

TÜRK PATENT ENSTİTÜSÜ



T.C.
TÜRK PATENT ENSTİTÜSÜ

MARKA TESCİL BELGESİ

Marka No : 2014 89346 - Ticaret - Hizmet

inciana

Marka Sahibi : GÜVEN MANTI VE UNLU EV MAMÜLLERİ LİMİTED ŞİRKETİ
TÜRKİYE CUMHURİYETİ
Gülsuyu mah. Fevzi Çakmak Cad. Çiçek Sk. No:6
MALTEPE İSTANBUL
Emtiaa : 29 , 30 , 35 , 40 , 43
İlişiktedir.

Markaların Korunması Hakkında 556 Sayılı Kanun Hükmünde Kararnameye göre 04/11/2014 tarihinden itibaren ON YIL müddetle 08/03/2016 tarihinde tescil edilmiştir.

Prof. Dr. Habip ASAN
Enstitü Başkanı

TÜRK PATENT ENSTİTÜSÜ

artibel

SERTİFİKA

Bu Sertifika ile

güven inciana

ANEDA GIDA SANAYİ VE TİCARET LİMİTED ŞİRKETİ

Gülsuyu Mahallesi Sarı Çiçek Çıkmazı Sokak No:4/A
Maltepe / İSTANBUL

Kurulusunun

ISO 22000:2018

Şartlarına uygun bir Gıda Güvenliği Yönetim Sistemini aşağıdaki kapsamda uygulandığı teyit edilmiştir.

Mantı Üretimi

Kategori : CIII
Sertifika No : F221810913
İlk Belgelendirme Tarihi : 16.03.2022
Sertifika Tarihi : 16.03.2022
Bitiş Tarihi : 15.03.2023
Baskı No : 00

IAF

TÜRKAK

ARTİBEL BELGELENDİRME TEKNİK KONTROL GÖZETİM VE EĞİTİM HİZMETLERİ LTD.ŞTİ.

Ravioli needs effort, needs expertise. With the brand Guven, Aneda Gida keep delivering the most delicious and organic Ravioli to your tables

OUR PRODUCTS

Güven Packed Ravioli

Güven Triangle Ravioli

Güven Pelmeni Ravioli

Product Information:

Ingredients: It consists of beef (12%), onion, salt, 1st class flour and spice mix.

Product description:

- ✓ The stuffing of our ravioli can be prepared upon request with cheese, potatoes, vegetables (spinach, mushroom, etc.) and vegan varieties.
- ✓ Our home-made ravioli is produced from the best materials and frozen to keep the best taste.
- ✓ Our product is produced in 400gr, 5kg and 10kg bulk. (production is carried out in optional weights)
- ✓ It does not contain any preservatives, chemicals and colorants.

Energy and Nutritional Values in 100 Grams

Energy	Fat	- Saturated fat	Carbohydrate	-Sugar	Protein	Salt
264,1 kcal / 1103,9 kj	4,5 g	2,3 g	45,7 g	3,2 g	10,2 g	2,8 g

Cooking Suggestion

For 400 gr of ravioli, use 1 liter of boiled water. Raviolis are thrown into the boiling water and cooked for 10-12 minutes on low heat before turning off the stove. 1 minute before taking the ravioli from the stove, pour 1 glass of cold water over them so that the ravioli does not lose it freshness and not be sticky. After it settles in the bottom of the pot, it is filtered and made ready for service. It can be served with butter sauce and optionally garlic and yogurt, sumac, chili pepper and mint.

Tips:

Adding 1-2 tablespoons of oil to the water in which you boil the ravioli will also prevent them from sticking. While preparing the sauce of your ravioli, you can add some of the water you used for boiling the ravioli, it will add more flavour to its taste.

inciana

1995

Our special product line, Inciana, is the exact same ravioli that Inci Balkaya started in 1991-1993 with her own hands, produced without compromising its original recipe.

OUR PRODUCTS

Inciana Packed Ravioli

Inciana Triangle Ravioli

Inciana Pelmeni Ravioli

Product Information:

Ingredients: It consists of beef (22%), onion, salt, 1st class flour and spice mix.

Product description:

- ✓ The stuffing of our ravioli can be prepared upon request with cheese, potatoes, vegetables (spinach, mushroom, etc.) and vegan varieties.
- ✓ Our home-made ravioli is produced from the best materials and frozen to keep the best taste.
- ✓ Our product is produced in 400gr, 5kg and 10kg bulk. (production is carried out in optional weights)
- ✓ It does not contain any preservatives, chemicals and colorants.

Important information:

Our products are frozen at IQF (Individual Quick Freezing) -40 degrees and stored at -18 degrees. It is shipped to customers by our company with our vehicles at -18 degrees without breaking the cold chain. Our products should be kept in the freezer at -18 degrees in order to keep them fresh and healthy. When these conditions are met, the durability of our products is 6 months from the date of production.

Energy and Nutritional Values in 100 Grams

Energy	Fat	-Saturated fat	Carbohydrate	-Sugar	Protein	Salt
277,6 kcal / 1160,5 kj	5,9 g	3 g	45,6 g	3.9 g	10,5 g	2,6 g

Cooking Suggestion

For 400 gr of ravioli, use 1 liter of boiled water. Raviolis are thrown into the boiling water and cooked for 10-12 minutes on low heat before turning off the stove. 1 minute before taking the ravioli from the stove, pour 1 glass of cold water over them so that the ravioli does not lose it freshness and not be sticky. After it settles in the bottom of the pot, it is filtered and made ready for service. It can be served with butter sauce and optionally garlic and yogurt, sumac, chili pepper and mint.

Tips:

Adding 1-2 tablespoons of oil to the water in which you boil the ravioli will also prevent them from sticking. While preparing the sauce of your ravioli, you can add some of the water you used for boiling the ravioli, it will add more flavour to its taste.

OUR RANGE OF PASTRIES

Meat Samosa:

Ingredients: Wheat flour, drinking water, oil, stuffing [beef (minced meat), onion, tomato paste, black pepper, salt]

Energy and Nutritional Values in 100 Grams

Energy	Fat	-Saturated fat	Carbohydrate	-Sugar	Protein	Salt
939/224 kcal	16,2 g	8,6g	24,6 g	0,2 g	8,6 g	1,1 g

Cooking Suggestion
Fry the product in deep oil heated to 185 C for 7-8 minutes without waiting for it to dissolve.
WARNING!
Do not consume raw.
Do not refreeze the product after dissolving.
Not suitable for microwave cooking.

Does not contain any preservatives, chemicals and colorants

It is produced in our facility with ISO 2200 quality and food safety management systems.

Must be kept in freezers at -18 degrees to prevent deterioration of the stuffing material between production and consumption.

Various stuffing available such as Cheese, Spinach, Potato and Minced lamb meat.

Various packaging available such as 400gr, 800gr and 5kg.

Storage Conditions: It should be stored in a deep freezer (-18 C).

Stuffed Meatballs

Ingredients: Dough Material: Bulgur wheat, breadcrumbs, salt, red pepper, black pepper, stuffing: beef, onion, walnut kernel, pistachio kernel, salt, black pepper, paprika, red ground pepper.

Energy and Nutritional Values in 100 Grams

Energy	Fat	- Saturated fat	Carbohydrate	Sugar	protein	salt
209	7,9	5,1	24,7	0	9,7	1,6

Cooking Suggestion
Fry the product in deep oil heated to 180 degrees for 5-6 minutes without waiting for it to dissolve.
WARNING!
Must be fried in hot oil only (at least 180 C), else it may crack or break into pieces.
Do not consume raw.
Do not refreeze the product after dissolving.
Not suitable for microwave cooking.

Does not contain any preservatives, chemicals and colorants

It is produced in our facility with ISO 2200 quality and food safety management systems.

Must be kept in freezers at -18 degrees to prevent deterioration of the stuffing material between production and consumption.

Various packaging available such as 400gr, 800gr and 5kg.

Storage Conditions: It should be stored in a deep freezer (-18 C).

Pan rolled pastry with potato

Ingredients: Wheat flour, drinking water, sunflower oil, sugar, salt, yeast, gluten, corn starch, stuffing [Potato, sunflower oil, tomato paste, black pepper and salt]

Energy and Nutritional Values in 100 Grams

Energy	Fat	- Saturated fat	Carbohydrate	Sugar	protein	salt
1095.0	15.0	6.3	27.0	0.7	4.6	1.0

Cooking suggestion:
The product can be cooked before or after dissolving. Bake in the oven heated to 200-220 C for about 20 minutes, then flip the pastry and let the other side cook for 10-15min

Does not contain any preservatives, chemicals and colorants

It is produced in our facility with ISO 2200 quality and food safety management systems.

Must be kept in freezers at -18 degrees to prevent deterioration of the stuffing material between production and consumption.

Various stuffing available such as Cheese, Spinach, Potato and Minced lamb meat.

Various packaging available such as 400gr, 800gr and 5kg.

Storage Conditions: It should be stored in a deep freezer (-18 C).

Turkish rolled pastry with cheese

Ingredients: Wheat flour, drinking water, oil, stuffing [cheese,salt]

Energy and Nutritional Values in 100 Grams

Energy	Fat	- Saturated fat	Carbohydrate	Sugar	Protein	Salt
265/18	13,9	36,9	27,94	2,25	7,08	1,11

Cooking suggestion:
Let the pastry dissolve for 10 minutes at room temperature. Bake in a preheated oven at 200°C for about 20-25 minutes on a wire rack.
WARNING!
Do not consume raw.
Do not refreeze the product after dissolving.

Does not contain any preservatives, chemicals and colorants

It is produced in our facility with ISO 2200 quality and food safety management systems.

Must be kept in freezers at -18 degrees to prevent deterioration of the stuffing material between production and consumption.

Various stuffing available such as Cheese, Potato and Minced meat.

Various packaging available such as 400gr, 800gr and 5kg.

Storage Conditions: It should be stored in a deep freezer (-18 C).

Spinach spring rolls

Ingredients: Wheat flour, drinking water, Sunflower oil, sugar, salt, deactivated yeast, corn starch, stuffing [spinach, onion, black pepper, salt]

Energy and Nutritional Values in 100 Grams

Energy	Fat	- Saturated fat	Carbohydrate	Sugar	Protein	Salt
983/235	9,0	0,1	29,1	0,8	8,2	0,6

Cooking suggestion:
Bake the product in a preheated oven at 180-200C for 35 minutes without waiting for it to dissolve.
WARNING!
Do not consume raw.
Do not refreeze the product after dissolving.
Not suitable for microwave cooking.

Does not contain any preservatives, chemicals and colorants

It is produced in our facility with ISO 2200 quality and food safety management systems.

Must be kept in freezers at -18 degrees to prevent deterioration of the stuffing material between production and consumption.

Various stuffing available such as Cheese, Potato and Minced meat.

Various packaging available such as 400gr, 800gr and 5kg.

Storage Conditions: It should be stored in a deep freezer (-18 C).

COLD CHAIN LOGISTICS

As Aneda Gıda, we provide our services by keeping local, international standards and human health at the highest level.

We created a sustainable quality system by constantly improving our work according to internal - external audits and R&D reports.

Feedbacks

"The best producing place of Manti"

"I cannot explain it, you must try"

"The Manti is really great, it is like hand made."

"We tried Inciana Manti we loved it so much so the kids do not accept any other brands anymore. I recommend everyone to try Inciana."

"A Must Try! After trying you will understand the difference and it will become your permanent choice."

"Inciana hand-made Manti is awesome. I recommend."

"We tried it on recommendation, it's really delicious."

"You can understand how much meat is in the Manti just by opening your fridge, it will smell of ground meat."

inciana güven® 1995 mantı

started with love finished with taste

ANEDA GIDA SAN. VE TİC. LTD. ŞTİ.

Factory / HQ

Gülsuyu Mahallesi Fevzi Çakmak Cad. Sarı Çiçek Çıkmazı Sok. No:4/A

Maltepe / İSTANBUL

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