



Our Difference is Our Traditional Production



Brand Number: 094537

Type: Trade

Registration date: 15.12.1966

www.egesucuklari.com.tr

ABOUT US

Kasap Family

Our ancestors migrated in 1480 during the Ottoman Period from their homeland Anatolia (Konya/ vicinity of Taurus Mountains) to Rusçuk city of Bulgaria with an empire decree and continued cattle-raising as their means of livelihood here.

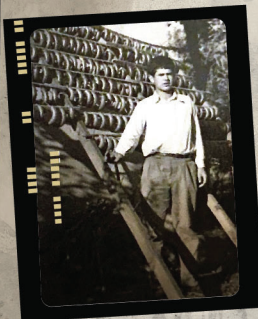
At the beginning of 1800s, they started producing and trading Traditional and Natural Fermented Sausage from only Cut of Beef in Rusçuk city.

Our ancestors came together and returned as a big family group to their motherland Republic of Türkiye in 1950 and the surname called KASAP because of the job they did was officially given to them and all of our family elders settled respectively in Edirne, Bursa and subsequently, Çırpı and finally in Tire district of İzmir province in 1951.

In 1952, our deceased grandfather İsmail Kasap established Fermented Sausage production plant in Tire in order to maintain the job of our ancestors.

In 1966, its brand name under the name of EGE was officially registered by Turkish Patent Institute and it continued production and trading as a Registered Brand in 1966.

In 1972, our deceased and beloved father Ali Kasap took manufacturing plant and the company over from his grandfather İsmail Kasap and introduced the taste and fame of Ege Fermented Sausages throughout Türkiye with their different and excellent taste on the palate of fermented sausages without and with Garlic developed through Rumelian method quality and hygienic manufacturing by working with determination.



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2017 Ahmet Alper Kasap being the 4th generation representative has been continuing the job of our ancestors, Fermented Sausage production, from 2017 until now. Ahmet Alper Kasap, who has started the job of his ancestors in the earlier years of his childhood on the factory floor, has added quality, value and vision to his production and trading business with the knowledge, experience and the most important parts that he has learned for many years and thus, it became a brand. Natural Fermentation is an extremely difficult production type demanding important follow-up process. However, Fermented Sausages produced in final process are much more valuable sausages with their high level of protein than the other sausage types in terms of health, quality and taste.

Today, we prepare our 6-type Fermented Sausages with special gourmet products made of Rib Steak and Beef Steak with and without Garlic through our Rumelian Method of production and with our special and ancestral spice formulae. We mix these very special spice blends with our quality beefs that we bring from our own region and then, prepare this mix in the form of a spice festive and add zest to all of our sausages with different and fragrant spice flavors. Our Traditional and Naturally Fermented Sausages do not contain Culture, Gluten, Coloring Agent, Carmine, Fenugreek, Offal and Pork Meat. In our production, Beef Sausage and Beef Salamis and Local Taste Tire Shish Kofte(meatballs on skewers) with Geographical Indication are produced with our special spice mixture and quality of our traditional taste without Gluten and Preservative Chemical Additives.

Our Company meets the obligations and the criteria of ISO 22000 in our modern plant of 600 m2 enclosed space appropriate to AB standards and holds Halal Food Certificate.

Our company growing with Natural and Traditional Fermentation Production method and customer satisfaction in Tire district of İzmir is a Boutique Family company which produces healthy, quality, tasteful and reliable foods.

Ege Fermented Sausages

Ahmet Alper Kasap

TRADITIONAL FERMENTED SAUSAGE

Our Traditional
Fermented Sausage
does not contain

"Culture"
"Garlic"
"Gluten"
"Coloring Agent
(Carmine)"
"Offal"



Nutritional values (per 100g)	
Energy	339 kcal
Protein	20,46 %
Fat	27,18 %
Saturated Fat Acids	14,44 %
Carbohydrate	3,12 %
Salt	1,84 %

Traditional and Natural Fermentation is an extremely difficult process but Fermented Sausages produced in final process are much more valuable sausages with high level of protein, additive-free and natural quality and taste than the other sausage types in terms of health, quality and taste.

Our Fermented Sausages prepared with our ancestral and special spice formulae used in all of our products have the quality and taste appealing to taste buds of everybody. Products are produced with quality beefs of Küçük Menderes Region and the most special part of the beefs are used in such production. Our sausages are Naturally Fermented Sausages produced traditionally by Rumelian Method.

SLIGHTLY HOT FERMENTED SAUSAGE WITH GARLIC

Our Slightly
Hot Fermented
Sausages do not
contain

"Culture"
"Gluten"
"Coloring Agent
(Carmine)"
"Offal"



Nutritional values (per 100g)	
Energy	364 kcal
Protein	20,03 %
Fat	26,96 %
Saturated Fat Acids	13,87 %
Carbohydrate	3,52 %
Salt	1,95 %

Newly produced powdered red peppers that we have specially bring from Kahramanmaraş, the homeland of red pepper, are blended with our special spice mixture and then, subject to traditional fermentation process. Meats of the calves raised in our region, Rib Steak and Beef Steak are added, spices and meats are mixed. A certain quantity of Garlic is added to the mixture for taste at the stage of mincing spiced meat. We continue our traditional production by protecting our quality and taste with the experience and background of long years by blending natural taste of Taşköprü Garlic with the spice assortments from the other regions of our country for slightly hot sausage lovers.

Slightly Hot Sausage Lovers

We produce these fermented traditional sausages by subjecting them to fermentation process with beefs prepared in the form of a spice fest with hot powdered red pepper and garlic and you can taste it with real pleasure and consume reliably.

NATURALLY FERMENTED GOURMET SAUSAGES

Fermented Rib Steak Sausage

Our Fermented Rib Steak Sausage does not contain
"Culture"
"Gluten"
"Coloring Agent (Carmine)"
"Offal"



Nutritional values (per 100g)	
Energy	364 kcal
Protein	19,72 %
Fat	30,27 %
Saturated Fat Acids	15,26 %
Carbohydrate	3,07 %
Salt	1,82 %

We have added flavor to Rib Steak as the most special and delicious part of beef with our special spice mixture and 8 types of fragrant and tasty spice flavors.

With traditional fermentation process, we have produced sausages for you, quality sausage lovers.

Bon Appetite ...



FERMENTED BEEF SAUSAGE

Our Fermented Beef Sausage does not contain

"Culture"
"Gluten"
"Coloring Agent (Carmine)"
"Offal"



Nutritional values (per 100g)	
Energy	356 kcal
Protein	20,72 %
Fat	29,27 %
Saturated Fat Acids	14,26 %
Carbohydrate	3,10 %
Salt	1,84 %

We have added flavor to Beef Steak as the most quality, soft and fat-free part of beef with our special spice mixture by using 8 types of fragrant and tasty spice flavors.

Quality Sausage Lovers may consume our Fermented Gourmet Beef Steak Sausages either by barbecuing or cooking in a frying pan.



FERMENTED BEEF STEAK GÖDEN (RECTUM) SAUSAGE

Our Fermented
Beef Steak Göden
(Rectum) Sausage
does not contain

"Culture"
"Gluten"
"Fenugreek"
"Coloring Agent
(Carmine)"



Nutritional values (per 100g)	
Energy	356 kcal
Protein	20,72 %
Fat	29,27 %
Saturated Fat Acids	14,26 %
Carbohydrate	3,10 %
Salt	1,84 %

Our traditional gourmet sausages fermented with 8 types of special and quality spices with the addition of Quality Beefs and Tasty Beef Steak will accompany you at your table with their mild and satisfying taste. Göden sausages are sold in sliced shape and vacuumed nylon bags.

GLUTEN-FREE EGE TİRE SHISH KOFTE

Gluten-Free
Ege Tire Shish
Kofte does not
contain

"Gluten"
"Preservatives and
Additives"
"Spice"
"Garlic"
"Coloring Agent
(Carmine)"



Nutritional values (per 100g)	
Energy	239 kcal
Protein	22,11 %
Fat	16,73 %
Saturated Fat Acids	8,45 %
Carbohydrate	0,02 %
Salt	1,25 %

Being a Local and Traditional taste of Tire district, Tire Shish Kofte has Geographical Indication.

Our quality minced meat made from beef is laid on chromium skewers in hygienic environment without Gluten and Chemical Preserving Additives and then, cooked and produced by traditional methods. Our Tire Shish Kofte also liked and reliably consumed by the people suffering from celiac disease and our customers are produced from quality beefs of our district.

Tire Shish Kofte is reliable food, preferred and consumed reliably by particularly children, mothers and sportspeople with its high level of protein and natural taste.



RESEL LEZZET TİRE
Köfte

DUKLANI - ALI KASAP
Baz. The East Side
Noş. TIRE/AMIR
KAY. No: 0232 512 46 55



BEEF SALAMI

**Our Beef Salami
does not contain**

"Coloring Agent
(Carmine)."
"Chemical Sweeteners."



Dana Salami produced by the method used in the Balkans and fumigation with the woodchips of Oak Tree and prepared with mixture of 8 different and special spices are produced without coloring agent (Carmine) and chemical sweeteners.

Our Dana Salamis with high level of protein content and taste will add flavor to your tables with satisfying taste.



BEEF HOT DOG

**Beef Hot Dog
does not contain**

"Coloring Agent
(Carmine)."
"Chemical Sweeteners"



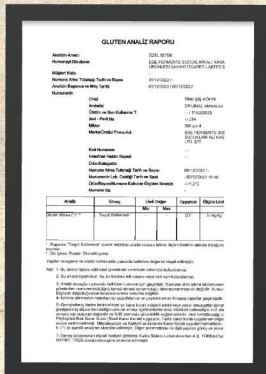
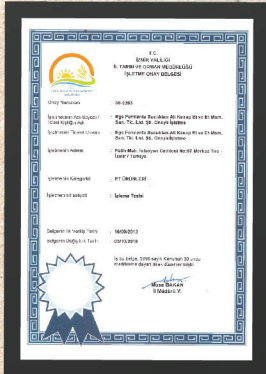
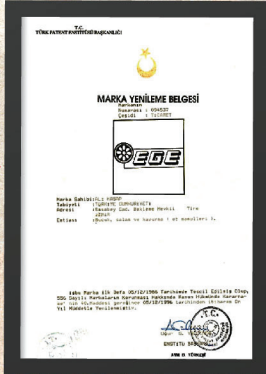
Children loves hot dog. Protein proportions of our hot dog that we produce with quality beef meats by fumigation of the woodchips of oak tree are high and salt proportion is low.

13 different spices are mixed with Rump and Rib meats of beef to make this product and it is especially liked by children very much with its tasty and satisfying flavor. You can consume it either as savory appetizer or as main meal in every course of meal.





OUR DOCUMENTS







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Ege Fermented Sausages

Ahmet Alper Kasap



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our contact information



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