



Product Catalogue

Sena Altinyildiz

2 0 2 6



About Us

SENA ALTINYILDIZ A.Ş.

Our production centre is in Konya. Founded in 1992, our company began by producing flour, semolina and starch in an area of 300 m². Before long it moved to a 1,500 m² facility and entered the pulses sector, bringing its own "ALTINYILDIZ" brand of pulses to the market.

In our production, hygiene and quality come first, together with on-time delivery and the preferences of the people who buy from us. Our products were asked for again and again in our own region and in neighbouring provinces, which led us to build a dealer network. To raise capacity and serve our customers better, a new and more modern plant was built, with 7,500 m² indoors and 5,000 m² outdoors.

Alongside this we entered a new sector and began packaging nuts and dried fruit. By installing sifting and optical sorting units at the new plant, our company brought the processing and packaging of its products fully up to date. About 30% of our output reaches consumers within Türkiye, and we have also found a place in foreign markets by exporting to European countries such as Germany and Belgium.

SENA ALTINYILDIZ A.Ş.

continues to produce without interruption, never compromising on its principle of "Quality and Customer Satisfaction".

ALTINYILDIZ — "Buy with confidence"

Rice

6 products



Imported Economy Rice

900 g

A rice chosen with a balance of price and yield in mind, for kitchens that get through a lot of it. It takes up water well and cooks easily. Besides pilaf it works just as well in soups, stuffing mixes and milk puddings.



Imported Rice for Pilaf



900 g



2,5 kg



5 kg

A long-grain rice prepared for everyday pilaf. The grains stay separate after boiling and do not stick together. It is easy to work with for large tables and for meals where a stew is served alongside.



Domestic Baldo Rice



900 g



2,5 kg



5 kg

With its large, plump grains, Baldo is the rice Turkish pilaf is built on. It takes up the water beautifully as it cooks and the grains stay firm and separate. It is the most sought-after rice for buttered pilaf, stuffed pilaf and stuffed vegetables.

Domestic Broken Rice



900 g



2,5 kg



5 kg

These are the smaller grains that separate naturally while rice is being milled. They take up water faster than whole grains and soften more quickly, which makes it easy to reach the consistency you want in soups, stews, stuffing mixes and rice pudding.

Product Code: URN-003

Domestic Premium Baldo Rice



900 g



2,5 kg



5 kg

This is the sifted top grade of Baldo, chosen for the most even grain size and colour. It has very few broken grains, so the cooked pilaf looks noticeably glossier and more uniform on the plate. It is the rice set aside for special days and guests.

Domestic Rice for Pilaf



White rice grown in Türkiye and graded for pilaf. The grains are firm and plump; they do not stick together when cooked and stay separate on the plate. It is at home everywhere, from an everyday pilaf to a table set for guests.

Bulgur

4 products



Extra-Fine Bulgur for Çiğ Köfte



900 g



2,5 kg



5 kg

Ground even finer than köfte bulgur — almost as fine as semolina. It takes up water fast and binds without breaking down through long kneading. The texture you know from çiğ köfte comes from this fineness.



Brown Extra-Fine Bulgur for Çiğ Köfte

An extra-fine bulgur made from wheat with more of the bran left on. It is darker, with a pronounced smell of wheat, and higher in fibre than white bulgur. It gives çiğ köfte both a fuller flavour and a deeper colour.



Fine Bulgur for Meatballs



900 g



2,5 kg



5 kg

The same bulgur, ground finer. It softens quickly with a little water and takes on a dough-like consistency, which makes it the base ingredient for kneaded recipes such as içli köfte, lentil köfte and kısır.

Coarse Bulgur for Pilaf



900 g



2,5 kg



5 kg

Wheat that has been boiled, dried, hulled and then cracked to a coarse grind. Because it keeps most of the wheat's own fibre, it is more filling than rice pilaf. The grains stay large when cooked and do not turn mushy.

Legumes

8 products



Hulled Wheat for Aşure

900 g

The whole wheat kernel with the outer husk removed. Boiled at length it softens while the grains stay whole, and the starch released during that cooking is what gives aşure its body. Besides aşure it is used in soups, salads and wheat pilaf.



Borlotti Beans

900 g

A dry pulse known for its red-speckled skin and large seeds. It softens without falling apart, so olive-oil borlotti stays whole and firm on the plate. It is among the richest pulses in fibre and protein.



Red Lentils



900 g



2,5 kg



5 kg

Hulled and split lentils. They cook in fifteen to twenty minutes without soaking and break down as they cook, thickening the dish on their own. They are the base of lentil soup, lentil köfte and purées.



Chickpeas



900 g



2,5 kg



5 kg

A large, plump, pale-coloured chickpea. It holds its shape when cooked and turns soft and buttery in the mouth. It is used in every recipe, from chickpea stew to hummus, from salads to roasted chickpeas.

Product Code: URN-002



Dry White Beans



900 g



2,5 kg



5 kg

The main ingredient of the best-known dish in Turkish cuisine. With their white, large, even grains they soften when cooked without going floury. Eaten with rice alongside, they raise the nutritional value of the meal markedly.



Popcorn Kernels

900 g

A special kind of corn whose hard hull traps the moisture inside, so it bursts when heated. The moisture turns to steam, the pressure splits the hull and the kernel turns itself inside out. Prepared without oil it is a light, high-fibre snack.



Yellow Lentils

900 g

The pale variety of hulled lentil. It breaks down a little more slowly than the red kind, so it is the choice for soups and dishes where you want the grains to stay visible. The flavour is mild and light.



Green Lentils

900 g

Whole lentils with the skin left on. The skin keeps the grains intact while they cook and gives more fibre than hulled kinds. It is used wherever the grains should stay separate — olive-oil dishes, salads and pilafs.

Flour, Semolina & Starch

4 products



Wheat Starch



500 g



1 kg

Starch separated from wheat. It is scattered between the layers when rolling out baklava and pastry sheets, and is used to thicken desserts and milk puddings. It has no taste or smell of its own and does not change the flavour of the dish.



Wheat Flour



1 kg



2 kg



4 kg



10 kg

An all-purpose wheat flour milled for baklava, pastries, cakes and every kind of dough. Sifted, it lifts well and takes up water evenly, giving a dough that does not stick to the hands and rolls out easily.



Semolina



500 g



1 kg

Semolina coarsely milled from good durum wheat. It is used in halva, in syrup desserts and in sweet doughs; toasted, its aroma opens up, and cooked, the grains stay separate.

Corn Starch



400 g



1 kg

Starch obtained from maize. It is used to give body to milk puddings such as muhallebi, rice pudding and custard, and it also thickens soups and sauces. Mix it smooth in cold water before adding it to anything hot.

Sugar

2 products



Granulated Sugar

1 kg

Granulated sugar obtained from sugar beet and milled into even crystals. The uniform grain dissolves in liquid at once. It is used in tea and coffee as well as in baking, jams and syrup-soaked desserts.



Icing Sugar

Granulated sugar milled to a very fine powder. Rubbed between the fingers it scatters like flour and leaves no grittiness on the tongue. It is used for dusting biscuits, in creams and confectionery, and for decorating cakes.



Contact Us

Toptancılar Çarşısı, Gövyer Sok. No: 42-44, Karatay / KONYA

+90 332 235 12 83

bilgi@senaaltinyildiz.com

sena.sanater.com

This catalogue was updated on 23.10.2026. Please visit our website for current product information.