

CASE STUDY

Visiting Nuh'un Ankara Makarnasi

Darren Parris from Milling and Grain travelled to Nuh'un Ankara Makarnasi's manufacturing facility, which is currently the third largest-capacity manufacturing facility in the world. The facility exclusively uses Bühler machinery for their pasta production and cites this as a primary source for their success

Pasta, now an indispensable food staple, was not always as popular in Turkey as it currently is. In fact, it was only in 1922 that pasta first began to regularly appear on the plates of the Turkish people, and this was still a relatively uncommon occurrence. 1950 was when pasta truly began to be seen as a more popular food source in Turkey and, since then, it has become one of the most common food sources in the country.

One cannot speak of pasta in Turkey without mentioning Nuh'un Ankara Makarnasi Sanayi ve Ticaret AS, founded by the Eskiyan brothers, Ahmet Eskiyan and Kemal Yurtabilir. With their first factory established in 1950 on Ulus Rüzgarli street their popularity soon led to an increased demand and a more specialised and expansive production space was needed.

Decades passed and Nuh'un Ankara Makarnasi only continued to soar to new heights. Their new plant was built in 1956, followed by their production increasing to 30 tonnes-per-day in 1965. Their product range also expanded around this time as the Turkish people expressed their desire to experience more varieties and forms of pasta.

In late 2018 it was recorded that Nuh'un Ankara Makarnasi's latest and most modernised factory is producing an astounding 16,000 tonnes of durum macaroni and 15,600 tonnes of pasta. Their own unique brands of pasta are exported worldwide, and they are renowned worldwide for their impressive and innovative products.

Their multiple brands and ranges of pasta, such as Kepekli, Veronelli, Elif Makarna and Classical, all help ensure that the growing population gain sufficient access to only the best and most nutritious foods on the market.

And how do they manage this? A big part of this is their dedicated use of Bühler machinery.

The Bühler solution

Nuh'un Ankara Makarnasi's manufacturing facility, which is currently the third largest-capacity manufacturing facility in the world, proudly uses exclusively Bühler machinery for their pasta production and cites this as a primary source for their success.

Bühler's Pasta and Grain Milling business units have worked extensively with Nuh'un Ankara to ensure that their production facilities are equipped with only the best in processing technology, and they have continued this union for decades.

"We have been working together with Bühler since we started our own production," says Feridun Haboglu, member of the Directorate-General at Nuh'un Ankara. "We have chosen Bühler because of their performance and the quality of their solutions. We have never regretted this decision and therefore still count on Bühler today as our technology partner."

In order to ensure premium-quality pasta is produced, their producers use the highest-quality durum wheat from the South-East, as well as from Central Anatolia, which they shape through high-pressure and cure in ovens in temperatures of no more than 80°C. As little manual intervention by workers is carried out, to ensure that the final product is as free of contaminants and pure as possible, an aim that Bühler's innovative milling solutions carry out with ease.

As technology has continued to evolve, Nuh'un Ankara have ensured to always update and use the latest in Bühler innovation. In 2008, Nuh'un Ankara approached Bühler expressing a desire to further expand their production capabilities, in order to try to increase their share of the market to a solid 40 percent in Turkey.

Bühler quickly set themselves to the task and after much analyses and discussion, the plan was set into motion and the facility began expansion.

Bühler SORTEX optical sorter

One of the many key innovations Bühler added to Nuh'un Ankara's mill was their impressive SORTEX optical sorters. In

their 70 years of producing optical sorting technology, their SORTEX optical sorters clearly showcase their ever-evolving advancements. Bühler's SORTEX range provide the best performance and efficiency for the sorting of grains, pulses and rice and feature only the best in high-resolution cameras, InGaAs technology and optimised feed mechanisms.

Purifier Polaris

Nuh'un Ankara's mill also featured Bühler's Purifier Polaris MQRG. Compared with other purifier models, this model increases throughput by up to 20 percent thanks to its wider sieves and minimal space requirements. Two purifiers can also be stacked atop each other, meaning capacity can be doubled and space can be utilised optimally.

The Purifier Polaris also features corrosion-free materials, ensuring no risk of contaminants, whilst the streamlined aspiration system and refined air distribution grant the purifier an even more hygienic operation that is residue-free.

Antares Roller Mill

Bühler's Antares roller mill is ideal for the grinding of durum wheat, rye, common wheat or barley and is also one of the machines employed at the Nuh'un Ankara mill. Grinding with the Antares mill is extremely reliable, with its superior design, stainless steel linings, self-contained roll pack and insulation.

The swing-open panels and swing-out feed module ensure a quick and easy clean, as well as the best ventilation solutions. The panels have also been soundproofed, to ensure



Milling and Grain's Darren Parris at the Mill

a much quieter operation.

An excellent mill ensures high-class semolina. A short-goods pasta line with a capacity of 6000 kilogrammes-per-hour (kg/h), as well as a special line for soup pasta shapes with a production rate of 3600 kilogrammes was produced.

Bühler ensured that these refinements would secure Nuh'un Ankara's position in the pasta market with their inclusion of the Bühler Polymatik presses, one of their most innovative solutions for the hygienic processing of high-class semolina which can produce up to 3250 kg/h of pasta. The latest dryers were also installed, consisting of a drum and belt drier which reduced the length of the lines by an impressive 50 metres.

The expansion was complete in record time, just 11 months since the signing of the contract and Nuh'un Ankara

expressed their deep satisfaction with the project.

Feridun Haboglu noted that his “high expectations regarding particle size, quality and yield had been fulfilled to his fullest satisfaction.”

An ever-evolving market

Turkey currently has 23 pasta factories spread throughout the country, and they have grown in the past few decades from a country that knew little about pasta, to being the second-biggest pasta exporter in the world, second only to Italy, a true sign of their dedication to this staple food source.

“Italy is more dominated by the premium niche markets, whereas Turkish products are usually considered the more convenient, competitively-priced alternative” says the mill owner.

As I am taken on a tour through his extensive factory, it is strange to hear that Turkish pasta is not promoted more widely throughout the world as a product of refined excellence, as their use of top-grade machinery and the high-quality solutions makes it clear that their pasta deserves to hold an esteemed reputation in the international market.

Nuh’un Ankara’s factory is certainly impressive: in just one day its four production lines are able to grind 1000 tonnes of grain and produce over 650,000 tonnes of semolina thanks to Sortex optical sorter, Antares roller mills and Polaris purifiers. They grind down their durum to an impressive 135-150 microns of semolina. When asked what they do with the by-products and waste, they state that all waste materials are then responsibly sold on to be used as animal feed, so the minimal amount of waste possible is created.

They also sell off their lower-quality flours, which further cements Nuh’un Ankara’s products as only being made with the highest-grade ingredients. The standard they set is remarkably high and has only helped elevate them in the pasta production industry.

Nuh’un Ankara’s market is also only continuing to expand with a production facility now present in Japan, which also exclusively uses only Bühler machinery. The Japanese market, they remark, is an especially interesting one. The Japanese market tends to



Bühler Polaris Purifier

place great emphasis on their products being especially fresh and so Nuh’un Ankara are very pleased that they have been chosen to reflect such high quality pasta production.

Indeed, Nuh’un Ankara are remarkably international, some of their biggest exporters being from all around the globe such as

Japan, Russia, Germany, France, and Denmark, as well as selling to Turkey itself. They also export their products to the UK and are featured in many of the biggest chains in the country, such as Asda. One surprising fact I discovered is that, despite the UK’s dedication to pasta, statistics show that the Turkish still manage to eat eight times as much pasta as the UK!

Their future sales within Turkey are something Nuh’un Ankara are aiming to increase, but this depends greatly on how the market will adjust, based upon the current uncertainty surrounding the recent elections and the state of the economy.

www.buhlergroup.com/milling



Antares Roller Mill



See the exclusive video about the Nuh’ Un Ankara project at:

www.millingandgrain.com/e/3

