



CANNED FOOD CATALOGUE



SCAN ME
To view the digital copy
of this catalogue





EWAN GRUP



EWAN GRUP DIŐ TİCARET LİMİTED ŐİRKET
EWAN GROUP INTERNATIONAL TRADING



EWAN GROUP INTERNATIONAL TRADING was established in early 2016 in Istanbul, Türkiye, as a specialized entity in import and export, with a particular focus on a wide range of food products, as well as soaps, detergents, and selected cosmetics and beauty supplies. Since its inception. The Foundation has built strong and strategic partnerships with leading manufacturing and packaging companies in Turkey, allowing it to deliver high-quality products that meet the needs of diverse markets. Ewan Group officially owns a number of registered private brands, through which it aims to offer distinctive and sustainable trade solutions. The Foundation also enjoys extensive experience and robust logistical capabilities, enabling it to export a wide range of goods worldwide, especially to Arab markets, while adhering to professional standards that ensure trust and continuity.



www.ewangrup.com



THE IDEAL CHOICE FOR FAMILY'S FOOD

"Asaas Food" is a registered trademark owned by Ewan International Trading Group, headquartered in Istanbul, Türkiye. The brand specializes in a wide range of processed and packaged food products, including pasta, rice, wheat flour, canned legumes, tomato paste, pickles and preserves, tuna, cooking oils, spices and food flavorings, as well as dried fruits and nuts.

Asaas Food products are available across several regional markets including Turkey, Saudi Arabia, Yemen, and Egypt.

High quality is the core value that defines the brand, making Asaas Food a trusted choice for consumers.



CANNED FOOD

Natural Nutrition, Always Ready

Canned foods are among the most important dietary components that combine high nutritional value with ease of preparation. They encompass a wide range of products such as vegetables, legumes, fruits, meats, and fish, all rich in essential vitamins, minerals, and dietary fiber that contribute to overall health. Popular canned items include beans, chickpeas, corn, tomatoes, various fruits, tuna, and many other products used in both traditional and modern dishes worldwide.

The concept of food canning began in early 19th-century Europe alongside advancements in food preservation during the Industrial Revolution. The primary goal was to provide stable and safe food supplies for soldiers and sailors during wars and long voyages. Over time, sterilization and packaging technologies evolved to include airtight metal and glass containers, helping maintain the freshness and nutritional quality of foods for extended periods without relying on chemical preservatives.

Today, canned foods have become an ideal choice for modern families due to their convenience and time-saving benefits, in addition to being healthy, economical, and suitable for various dietary needs. They also play a vital role in enhancing global food security, especially in regions where fresh food storage for long durations is challenging.



NEW



ASAAS FOOD LEGUMES

Earth's bounty for feeding humanity



Canned **LEGUMES**

The process of producing our canned legumes goes through three main stages, each receiving the highest level of care and attention to ensure our products meet the strictest international quality standards. Our goal is to deliver the best possible product to consumers in terms of taste, safety, and nutritional value.

The journey begins even before the seed is planted in the soil. Our experts carefully select the finest seed varieties to be cultivated in optimal agricultural environments that guarantee healthy crops rich in nutrients. Throughout the planting period and up until harvest time, our team of agricultural engineers and specialists closely monitor the crops and work diligently to enhance both their quality and quantity, ensuring safety and superior results. you the delicious taste and high quality you truly deserve. After harvesting, the next phase of care begins, as the crops are transported to dedicated drying and purification facilities. These are strategically located in clean, low-humidity areas far from urban pollution, to preserve the legumes' quality before moving on to the final stages of processing and canning.

Our team puts forth tremendous effort to ensure every single legume receives the proper care during the drying stages—from sufficient sun exposure to maintaining cleanliness and the complete removal of impurities or defects. This meticulous care continues throughout the storage period in clean, controlled environments.

After that, the crops move on to the sorting and sterilization stage, where any deformed or partially spoiled beans are removed using precise automated systems. This marks the beginning of the final leg of the journey through our modern production lines. In this phase, the legumes are carefully cooked under the supervision of highly qualified engineers and specialists, with the ideal amounts of spices and salt added according to approved standards, preparing them for perfect canning.



Simultaneously, dedicated production lines operate to manufacture metal cans in various sizes and shapes. We place great importance on selecting food-grade, environmentally friendly materials that are both safe and sustainable. The cans undergo rigorous testing to ensure they meet international quality and durability standards. Once filled, each can is carefully checked for weight and density before being sealed and securely packaged—ready for consumption.

This is a brief overview of the full journey that every bean in our canned legumes undergoes, from the moment it is planted in the soil to the moment it reaches your table—bringing you the delicious taste and high quality you truly deserve.



Legumes are a rich source of plant-based protein, dietary fiber, and key vitamins and minerals such as iron, magnesium, and zinc. Popular varieties include fava beans, chickpeas, red and white kidney beans, lentils, black-eyed peas, and green peas—all of which are key ingredients in both traditional and modern cuisines around the world.



LEGUMES Natural Nutrition Facts

SERVING SIZE PER 100g	LIMA BEANS	RED KIDNEY BEANS	GREEN PEAS	CHICKPEAS	FAVA BEANS
Calories (kcal):	139	127	81	146	341
Proteins (g):	9.7	8.7	5.4	8.9	26
Total Fats (g):	0.5	0.5	0.4	2.6	1.5
Carbohyd. (g):	25	22.8	14.4	27.4	58
Dietary Fiber (g):	6.4	6.4	5.7	7.6	25
Total Iron (mg):	3.7	2.9	1.47	2.9	6.7
Potassium (mg):	561	403	244	291	1062
Folate "B9" (µg):	170	130	170	172	423
Calcium (mg):	90	28	90	49	103
Vitamin "A" (µg):	-	-	38	-	192
Vitamin "C" (mg):	-	-	40	-	-



6

LEGUMES

S K U S

The main types of ours

- Lima Beans
- Red Kidney Beans
- Green Peas
- Fava Beans
- Chickpeas
- Baked Beans in Tomato Sauce





LIMA BEANS

P.Code	Packing	Size	U/Box	Box/20"fcl	Box/40"fcl
AFCL-01	Tin	400g	24	1,895	3,690

Can Barcode



Box Barcode





RED BEANS

P.Code	Packing	Size	U/Box	Box/20"fcl	Box/40"fcl
AFCL-02	Tin	400g	24	1,895	3,690

Can Barcode



Box Barcode





GREEN PEAS

P.Code	Packing	Size	U/Box	Box/20"fcl	Box/40"fcl
AFCL-03	Tin	400g	24	1,895	3,690

Can Barcode



Box Barcode





FAVA BEANS

P.Code	Packing	Size	U/Box	Box/20"fcl	Box/40"fcl
AFCL-04	Tin	400g	24	1,895	3,690

Can Barcode



Box Barcode





CHICKPEAS

P.Code	Packing	Size	U/Box	Box/20"fcl	Box/40"fcl
AFCL-05	Tin	400g	24	1,895	3,690

Can Barcode



Box Barcode





BAKED BEANS IN TOMATO SAUCE

P.Code	Packing	Size	U/Box	Box/20"fcl	Box/40"fcl
AFCL-06	Tin	400g	24	1,895	3,690

Can Barcode



Box Barcode



NEW



TOMATO PASTE

DOUBLE CONCENTRATED



Tomato paste is a concentrated food product made from cooked and strained tomato juice. It is widely used in cuisines around the world as a base ingredient for sauces, stews, pasta, pizza, and many other dishes. It is known for its rich red color and deep, robust flavor that enhances the taste of food.

The importance of tomato paste lies in its convenience and practicality as a substitute for fresh tomatoes, especially when they are not in season. Its high concentration also makes it an economical and efficient choice for cooking.

Types of tomato paste vary depending on the level of concentration, typically ranging from 18-20%, 22-24%, or higher. The higher the concentration, the less quantity is needed in cooking.

As per the nutritional value, Tomato paste is a good source of antioxidants, particularly lycopene, which is known for its role in reducing the risk of heart disease and certain types of cancer. It also contains vitamin C, vitamin A, iron, and dietary fiber, while being low in fat and calories—making it a healthy choice when used in moderation.

Nutrition value per 100g

Energy	82 kcal
Fat	0.4 g
Calcium	27 mg
Carbohydrates	18.6g
Sodium	38 mg
Proteins	3.4g
Dietary Fiber	3.0g
Iron	3.5mg
Vitamin "C"	49mg
Vitamin "A"	3300 i.u

- ✓ **NO artificial flavours**
- ✓ **NO preservatives**
- ✓ **NO colors added**



Product SKUs



P.Code	Packing	Size	U/Box	Box/20"fcl	Box/40"fcl
AFCP-03	Tin	400g	24	1,895	3,690

Can Barcode



Box Barcode



P.Code	Packing	Size	U/Box	Box/20"fcl	Box/40"fcl
AFCP-05	Tin	830g	12	1,699	2,200

Can Barcode



Box Barcode





TOMATO PASTE

P.Code	Packing	Size	U/Box	Box/20" fcl	Box/40" fcl
AFCP-01	PT Bag	70g	48*6	--	--

Unit Barcode



PKT Barcode



Box Barcode



NEW



PREMIUM

TUNA MEAT

IN SUNFLOWER OIL



Canned tuna is one of the most popular and versatile canned food products worldwide, valued for its long shelf life, convenience, and high nutritional value. It is made by cleaning, cooking, and sealing pieces of tuna fish (usually skipjack, albacore, or yellowfin) in airtight cans, often with oil, water, or brine.

The importance of canned tuna lies in its ability to provide a quick, ready-to-eat source of protein that fits into a variety of meals—such as sandwiches, salads, pasta, or hot dishes—without the need for refrigeration before opening.

Types of canned tuna include:

- Solid/Chunk tuna: firm pieces of fish packed in oil or water.
- Flaked tuna: smaller, shredded pieces, ideal for mixing.
- Tuna in oil or in brine/water: offering different taste and texture preferences.

As per the nutritional value, Canned tuna is rich in high-quality protein, omega-3 fatty acids, and essential nutrients like vitamin D, vitamin B12, selenium, and niacin. It is low in saturated fat and calories, making it a healthy choice for many diets.

Nutrition value per 100g

Energy	252 kcal
Total Fat	20.8 g
Saturated Fat	2.5 g
Trans Fat	<0.1g
Sodium	627 mg
Proteins	16.4g
Dietary Fiber	0.5g
Carbohydrate	3.5mg
Total Sugars	0mg
Cholesterol	3.2mg

- ✓ **NO artificial flavours**
- ✓ **NO preservatives**
- ✓ **NO colors added**

In Sunflower Oil



Product SKUs



P.Code	Packing	Size	U/Box	Box/20"fcl	Box/40"fcl
AFCT-01	Tin	80g	24	--	--

Can Barcode



Box Barcode



P.Code	Packing	Size	U/Box	Box/20"fcl	Box/40"fcl
AFCT-02	Tin	100g	24	--	--

Can Barcode



Box Barcode



P.Code	Packing	Size	U/Box	Box/20"fcl	Box/40"fcl
AFCT-03	Tin	160g	24	--	--

Can Barcode



Box Barcode



P.Code	Packing	Size	U/Box	Box/20"fcl	Box/40"fcl
AFCT-04	Tin	180g	24	--	--

Can Barcode



Box Barcode





Asaas Food

TUNA



Like never been before



90% Fat Less

Excellent for cooking & salad

CERTIFICATE

Uluslararası Belgelendirme

bel cert

ISO 26000:2011

EWAN GROUP BİLGİ TEKNOLOJİLERİ LİMİTED ŞİRKETİ

ISO 26000:2011

032063

www.belcert.com.tr

CERTIFICATE

Uluslararası Belgelendirme

bel cert

ISO 22000:2018

EWAN GROUP BİLGİ TEKNOLOJİLERİ LİMİTED ŞİRKETİ

ISO 22000:2018

032063

www.belcert.com.tr

CERTIFICATE

Uluslararası Belgelendirme

bel cert

CE UYGUNLUK BEYANI

ISO 9001:2015

EWAN GROUP BİLGİ TEKNOLOJİLERİ LİMİTED ŞİRKETİ

ISO 9001:2015

032063

www.belcert.com.tr

CERTIFICATE

Uluslararası Belgelendirme

bel cert

ISO 10002:2018

EWAN GROUP BİLGİ TEKNOLOJİLERİ LİMİTED ŞİRKETİ

ISO 10002:2018

032063

www.belcert.com.tr

CERTIFICATE

Uluslararası Belgelendirme

bel cert

ISO 31000:2018

EWAN GROUP BİLGİ TEKNOLOJİLERİ LİMİTED ŞİRKETİ

ISO 31000:2018

032063

www.belcert.com.tr

CERTIFICATE

Uluslararası Belgelendirme

bel cert

ISO 45001:2018

EWAN GROUP BİLGİ TEKNOLOJİLERİ LİMİTED ŞİRKETİ

ISO 45001:2018

032063

www.belcert.com.tr

CERTIFICATE OF D-U-N-S® REGISTRATION

EWAN GRUP DIŞ TİCARET LİMİTED ŞİRKETİ
D-U-N-S® Number: **751144716**

Location:

To Whom It May Concern,
This is to formally certify that EWAN GRUP DIŞ TİCARET LİMİTED ŞİRKETİ has been successfully registered in the local country database with the official D-U-N-S® Number 751144716.
This registration also places the company within the WorldBase® global business database, maintained by Dun & Bradstreet. The WorldBase® file contains over 200 million business records, and is updated monthly from verified local country sources.
The D-U-N-S® Number (Data Universal Numbering System) is an internationally recognized business identifier used to verify, validate, and enhance the credibility of companies in global commerce.



**TÜRK
PATENT**

MARKA TESCİL BELGESİ

No: 2025 037304 - Ticaret - Hizmet



Marka Sahibi
EWAN GRUP DIŞ TİCARET LİMİTED ŞİRKETİ

Mal / Hizmet Sınıfları
29, 30, 31, 32

Bu marka, 6769 sayılı Sınai Mülkiyet Kanunu kapsamında,
20.03.2025 tarihinden itibaren 10 yıl süreyle korunmak üzere,
19.08.2025 tarihinde tescil edilmiştir.



Prof. Dr. M. Zeki DURAK
Başkan



**TÜRK
PATENT**

MARKA TESCİL BELGESİ

No: 2025 037308 - Ticaret - Hizmet

ÇOKbelle

Marka Sahibi
EWAN GRUP DIŞ TİCARET LİMİTED ŞİRKETİ

Mal / Hizmet Sınıfları
30, 31

Bu marka, 6769 sayılı Sınai Mülkiyet Kanunu kapsamında,
20.03.2025 tarihinden itibaren 10 yıl süreyle korunmak üzere,
06.08.2025 tarihinde tescil edilmiştir.



Prof. Dr. M. Zeki DURAK
Başkan

Asaas Food

LEGUMES

Like never been before



100% ORGANIC





EWAN GRUP

EWAN GRUP DIŐ TİCARET LİMİTED ŐİRKET
EWAN GROUP INTERNATIONAL TRADING

 **İSTANBUL - Trkiye**

 **+90 54 555 39 555**

 **info@ewangrup.com**

 **www.ewangrup.com**

