



Rana
1968 egg



www.ranayumurta.com.tr

“Quality Egg”



*Flavour base of
"Quality Egg"...*



About us

Rana Egg continues today with approximately 1.500.000 chickens to its adventure that it started to produce "Quality Egg" in 1968.

Rana Egg prioritizes "human health", "clean and hygienic conditions" and "customer satisfaction" at every stage of production. In its facility equipped with full automatic machines, it produces 120.000 eggs per hour and aims to produce "Quality Egg" with professional egg production experience with closed coops, electrical, mechanical, electronic control systems and computer technology as it was 47 years ago.

Rana Egg, which produces an average of 1 million eggs a day, takes an important place in the internal market today and is able to export to Iraq, Syria, Saudi Arabia, Dubai and Georgia, while meeting only a portion of Konya's daily egg consumption in those days.

Our Vision

To be the market leader in our sector with our high-grade and high quality products.

Our Mission

"To produce high quality and high-grade products, offer reliable products and deliver these products to more meals by taking into consideration the technological and customer satisfaction in terms of production conditions with the understanding of "Quality Eggs".

Our Quality Policy & Values

To do our work vigorously without sacrificing our quality by taking care of our laws and social values. To work with the customer-focused with superior service understanding by producing the most healthy and delicious products, to create more comfortable and reliable work areas for our employees.



View From The Facilities



Social facility garden



Social facility garden



Coop ventilation outlets



Feed silos



Egg classification and packaging machine



Egg classification and packaging machine and warehouse



Social facility garden



Social facility garden



“We Protect Nature” Solar Power Plant

We supply a large part of our energy needs with our Solar Power Plant in our farm located in Konya Aksaray road Akba_ Locality. Our plant, which is built on roofs of our building and ten in total, contains 3728 photovoltaic panels and our installed power is 932 kWp.

Greenhouse Gases Blocked by Solar Energy		Environmental Benefits	
Carbon dioxide 574,220.94 kg	CO ₂	Production was made as much as greenhouse gas was emitted by 127,00 cars in 1 year.	
Nitrogen dioxide 249.75 kg	NO _x	Production was made as much as power consumed by 3,302,00 computer in 1 year.	
Sulfur dioxide 18.73 kg	SO ₂	Production was made as much as power consumed by a TV at 2,983,408,00 hours	

Our plant has produced 420 Megawatt power since its establishment and we have been able to supply the electricity need of our farm with a great deal of this power. Thanks to our solar power plant, we have contributed a great deal to the nature by preventing 565 tons of carbon dioxide emission.



Feed Facility

Our feed facility has XXXXX tons horizontal warehouse, XXXXX tons steel silo raw material stocking capacity and XXXX tons feed stocking capacity. Production is made with automation control system untouched by human hands in our facility established with advanced technology systems.

Production is kept under control with quality control units continuous, each step of the process can be monitored with the advantages provided by the technology and recorded with the reporting system.



Coops

Our Coops

There are 16 coops in Rana Egg facilities with a closed area of 45.000 m² established on 170 thousand m² land. The coops have a chicken capacity of 1 million 500 thousand.



Coops Automation Systems

Feeding, lighting and ventilation systems are based on full automation in our coops. Automation is provided by pressure, temperature, humidity, water pressure sensors and timers in the coops. Eggs are transported to production facilities after the necessary vaccinations and health checks are done to protect human and poultry health by implementing high-level biosafety measures with the aim of protecting the health of animals in coops under control for 24 hours.

Coops Biosafety Systems

High-level biosecurity measures are applied to ensure healthy growth of chicks in chick breeding facilities. Health and development controls of chicks are made and protective vaccine applications are followed in chick' coops from the first day. Chicks drink water are cleaned by passing through the UV disinfection unit after leaving the water tank following two separate filters. Feeds for chicks are supplied within the Rana Egg production experience and legal requirements in this area.

All applications in the poultry house are controlled by the farm supervisor veterinarian. All records such as water and feed consumption, daily average temperature in poultry houses are carefully monitored and recorded in computer.

facility, production is carried out by providing the "Egg Notification" of the Ministry of Agriculture and the "Biosafety Notification" of the Ministry of Environment for the healthy upbringing of animals.



“Quality Egg” Production

Our Eggs

It is obtained from chickens fed with 100% vegetable feed.

Egg Production

Our facility, which has high-level production technologies used in the egg production sector, has 1,500,000 chickens. In its facility equipped with full automatic machines, it produces 120.000 eggs per hour and aims to produce “Quality Egg” with professional egg production experience with closed coops, electrical, mechanical, electronic control systems and computer technology as it was 47 years ago.

Our Rana Egg production facility has 16 coops built on 170 thousand m² land. All automation and biosafety systems are applied in production.



Egg Classification and Packaging Facility

Rana Eggs come to the egg weighting and packaging facility on the conveyor belts via closed tunnel without being affected by the external environment conditions from the cages in the egg production facility.

Dirty-Broken Separation: The eggs that come to the fully automatic classification and packaging machine on the band are passed through the UV system which enables the destruction of the harmful microorganisms in the outer surface of the egg after firstly entering the separation system in the dirty-broken detector with full automation system.

UV System: The egg shell has a permeable structure. The microorganisms that formed on the egg cause to decrease its life and to spoil sooner by entering the egg over time. The UV treatment applied in our facilities increases the quality of the egg and extends the shelf life because it ensures that all harmful microorganisms on the egg are completely destroyed.

Weighting: The eggs which are purified from microorganisms pass to the weight section. In this section, the eggs are individually weighed untouched by human hands with a precision of 0.01 gr. The eggs are divided into classes according to the result of the weighing.

Today, 120,000 pieces of eggs can be collected with the classification machine at Rana Egg production facilities, which has the latest technology in the world. The classification machine which separates the eggs according to their weights, is filling the packing of 6, 10, 15, 30 according to the demand.

Product Tracking: Before the eggs separated into the classes are packed, the coop numbers which they are produced are processed on them. Then all products produced are identified by writing date of manufacture, expire date, batch number on the package. The product tracking system ensures the traceability of the Rana Egg, which prioritizes food safety and customer satisfaction.



Every Egg is Under Record!

OMNIA PX500

Egg Classification and Packaging Machine

Each egg is evaluated as an independent product with our Omnia PX500 Egg Classification and Packaging Machine in our advanced technology facility and they are presented to you in a healthy and confidential way by preventing the contact of the eggs with each other.

By preventing the contact of the eggs with each other reduces the risk of the cracked egg firstly, secondly prevents the formation of bacteria, and thirdly, each eggs informations are recorded one by one in computer and it is under controlled where it comes from and where it goes.

When the eggs are filled with violets, batch production, consumer packages are presented by setting according to the desired weight and tolerance.



Our Product Groups



Viol With 6

The Rana Egg Viols with 6 is available for sale in small (S), medium (M) and large (L) sizes.

Size	S	M	L	XL
Weight of 1 product min.-max.	52 44	53 62	63 72	-
Number of product in the package	6			
Number of pack in the package	60			
Package size (mm)	315 x 600 x 350			



Viol With 10

The Rana Egg Viols with 10 is available for sale in small (S), medium (M) and large (L) sizes.

Size	S	M	L	XL
Weight of 1 product min.-max.	52 44	53 62	63 72	-
Number of product in the package	10			
Number of pack in the package	36			
Package size (mm)	320 x 510 x 415			



Selenium-DHA Viol with 10

Our selenium-DHA eggs have a speciality that helps prevent cancer by regenerating brain cells with minerals in its content, delaying aging and strengthening the immune system.

The Rana Egg Viols with 10 is available for sale in small (S), medium (M) and large (L) sizes.

Size	S	M	L	XL
Weight of 1 product min.-max.	52 44	53 62	63 72	-
Number of product in the package	10			
Number of pack in the package	36			
Package size (mm)	320 x 510 x 415			



It was produced in accordance with the Egg Notification of Turkish Food Codex .
STORAGE CONDITIONS: Store in refrigerator/cold after purchase.



Our Product Groups



Viol With 12

The Rana Egg Viols with 12 is available for sale in small (S), medium (M) and large (L) sizes.

Size	S	M	L	XL
Weight of 1 product min.-max.	52 44	53 62	63 72	-
Number of product in the package	12			
Number of pack in the package	30			
Package size (mm)	315 x 600 x 350			



Viol With 15

The Rana Egg Viols with 15 is available for sale in small (S), medium (M) and large (L) sizes.

Size	S	M	L	XL
Weight of 1 product min.-max.	52 44	53 62	63 72	-
Number of product in the package	15			
Number of pack in the package	20			
Package size (mm)	310 x 505 x 355			



It was produced in accordance with the Egg Notification of Turkish Food Codex .
STORAGE CONDITIONS: Store in refrigerator/cold after purchase.



Our Product Groups

Viol With 30

The Rana Egg Viols with 30 is available for sale in small (S), medium (M) and large (L) sizes.

Size	S	M	L	XL
Weight of 1 product min.-max.	52 44	53 62	63 72	- -
Number of product in the package	30			
Number of pack in the package	10			
Package size (mm)	310 x 615 x 340			



Plastic Packaging Viol with 30

The Rana Egg Viols with 30 is available for sale in small (S), medium (M) and large (L) sizes.

We protect the health of our eggs with our cold-clad packs, which allow the egg to breathe and not expose the egg to heat.

Size	S	M	L	XL
Weight of 1 product min.-max.	52 44	53 62	63 72	- -
Number of product in the package	30			
Number of pack in the package	12			
Package size (mm)	310 x 615 x 350			



It was produced in accordance with the Egg Notification of Turkish Food Codex .
STORAGE CONDITIONS: Store in refrigerator/cold after purchase.



Our Product Groups

In our factory, the eggs passing through the fully automatic conveyor belts are collected in the closed coops untouched by human hands and come to the pasteurized liquid egg production facility. They are broken in the machines by checking and they are separated as yolk, white or whole as demand. It is then cooled by passing through special filters and goes to the pasteurization stage.

The pasteurization process is carefully followed and the product is taken to the cold storage depot. Depending on the customer's request, packages of 1kg, 5kg, 10kg are filled and offered for sale.



Pasteurized Liquid Egg Yolk

It consists of 1 kg egg yolk. It is equivalent to an average of 56 eggs. 1 water glass egg yolk is equal to egg yolk of 12 shelled egg.

It is usually used in the production of mayonnaise and by plastering fermented and pastry products. When the product passes from cold air to atmosphere where it will be used, it should be waited until reaching ambient temperature and should be shaken.

Shelf life is 30 days providing to be kept at 0/-4C.



Pasteurized Liquid Egg White

It consists of 1 kg egg white. It is pure albumin. Its oil rate is "0". It is equivalent to an average of 32 eggs. 1 water glass egg white is equal to egg white of 8 shelled egg.

It is especially preferred for making white molasses, meringue and bag cookies.

When the product passes from cold air to atmosphere where it will be used, it should be waited until reaching ambient temperature and should be shaken.

Shelf life is 30 days providing to be kept at 0/+4C.



Pasteurized Liquid Whole Egg

It consists of 1 kg whole egg. It is equivalent to an average of 22 whole eggs. 1 water class egg whole is equal to 4 shelled eggs. In all the production that shelled eggs are used; it is used in cakes, in sponge cakes, in omelette varieties, in sweets and to make scrambled eggs.

When the product passes from cold air to atmosphere where it will be used, it should be waited until reaching ambient temperature and should be shaken.

Shelf life is 30 days providing to be kept at 0/+4C.

It was produced in accordance with the Egg Notification of Turkish Food Codex .
STORAGE CONDITIONS: Store in refrigerator/cold after purchase.



Egg Stock Exchange



www.yumurtafiyatlari.com

Current egg prices,
practical information, recipes are here!

Our Certifications

Our quality is under control

We produce under hygienic conditions according to the International Global Food Safety Certificate and our Ministry's production notification with latest technology production systems.





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Akbaş Farm

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