

About Us

To contribute to human health and enhance the quality of life, we have started to produce tasty cookies in two brands. Our *gluten free* brand ALL GOURMET and *whole grain* brand HELALBE focus on healthy, delicious and nutritious cookies since 2018. Our strength is based on our endless research and ancient cuisine culture.

We are able to customize your gluten free and whole grain cookies on your demand. We always take care of using natural and unprocessed materials in our products and stay away from additives and preservatives that are abundant in industrial snacks.

We choose the nutrients and foodstuffs their high-quality counterparts. With the awareness that taste is also important, especially in the snack sector, we are always in search of new flavors.

In our taste experiments, we strive to combine both different cultures and trends abroad and the tastes of the ancient culinary tradition of our own geography. We have created a gluten-free product range that is in serious demand by corporate companies and conscious individuals.

Food safety, quality management, halal certifications, delivery time and value based pricing are our pillars.

Product Spectrum

All Gourmet

Gluten Free

On subsequent ingredients; **rice flour, vegetable oil, egg, orange peel flour, tangerine peel flour, fig seed flour, baking powder, beet sugar and salt**; by type, we change the tastes by using different types of **gluten free flours** such as **quinoa flour, carob flour, chickpea flour, sorghum flour, grecka flour** and by adding **spriluna, pistachio, hazelnut, walnut, mahaleb, coconut, cinnamon, turmeric, ginger, pumpkin seed kernels, chocolate chips, vanilla**.

Allergen Warning: Eggs, peanuts, hazelnuts, walnuts, mahaleb, pumpkin seeds.

Barcode: 8683143849617

Business Registration Number: 35-K-00330062

Per package (net): 125 gr

Box volume: 12-18 pieces

Delivery: EXW (Ex Works)

Delivery Time: 20 Days

Pricing: Per end piece Approx. 1.45-1.54 US Dollars.

Nutritional Facts:		Per 100g
Calories	(kJ/kcal)	477
Fat	(g)	18.40
Carbohydrate	(g)	75
Sugar	(g)	45
Fiber	(g)	1.7
Protein	(g)	2.37
Sodium	(mg)	238

MORE ABOUT

Gluten Free-Quinoa Flour Cookie

NUTRITION: Quinoa, a plant of South American origin belonging to the spinach family, contains lysine, the amino acid in proteins, fiber and plenty of calcium, iron and phosphorus. Because quinoa has a high protein content, it creates a feeling of satiety. In addition, it has rich calcium content that accelerates metabolism. It gives energy to those who do sports, and those who do diet can meet many nutritional needs with Quinoa without gaining weight when they adjust the amount according to their weight, age and health status.

Gluten Free-Carob Flour Cookie

NUTRITION: Carob, a plant belonging to the legume family and growing naturally in places where the Mediterranean climate prevails, is rich in carbohydrates, fiber and minerals. Due to its high fiber and antioxidant properties, carob strengthens the immune system and accelerates metabolism when consumed. It helps to lose weight with its low fat and sugar ratio. It is an energy source for those who do sports and helps to relieve edema. In general, it has a protective feature of the digestive system.

Gluten Free-Chickpeas Flour Cookie

NUTRITION: Chickpea, a grain from the legumes family and grown in its homeland Turkey, is a type of legume with rich carbohydrate, protein and fiber content. It has higher protein content than traditional cereals. Chickpeas, which do not contain cholesterol, are beneficial for skin and hair health.

Gluten Free-Sorghum Flour Cookie

NUTRITION: Sorghum is a genus of plants belonging to the Poaceae family. The forage plant, which can reach up to 3 meters in length, is resistant to heat and drought and does not distinguish between soil. Resistant to saline and alkaline soils. Sorghum has high photosynthetic efficiency and can be grown easily in all climatic conditions. There is no need for excessive irrigation and fertilizer. In the Mediterranean climate, April and September are the most favorable development months. It is a high-energy plant used especially to meet the feed needs of cattle in Turkey.

Gluten Free-Buckwheat (Grecka) Flour Cookie

NUTRITION: Buckwheat (Grechka), a grain and plant species from the Sorrel family and mostly grown in the United States and Poland, is rich in carbohydrates, protein and fiber. Due to its high carbohydrate content, buckwheat helps to lose weight in a short time when consumed. It has the feature of energy source for those who do sports. It is important for the central nervous system and working muscle groups in general.

Helalbe

Whole Grain

On subsequent ingredients; **wheat flour, vegetable oil, egg, beet sugar, salt, baking powder**, by type; we play with the tastes by using **mastic gum, orange, cocoa, sesame, cinnamon, mahaleb, vanilla**.

Allergen Warning: Egg, sesame, mahaleb.

Barcode: 8683143849624

Business Registration Number: 35-K-00330062

Per package (net): 125 gr

Box volume: 12-18 pieces

Delivery: EXW (Ex Works)

Delivery Time: 20 Days

Pricing: Per end piece Approx. 0.87-0.93 US Dollars.

Nutritional Facts:		Per100g
Calories	(kJ/kcal)	276
Fat	(g)	3,28
Carbohydrate	(g)	8,4
Sugar	(g)	3,48
Fibre	(g)	0,2
Protein	(g)	0,83
Sodium	(mg)	69
Cholesterol	(g)	4
Potassium	(g)	11

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