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Report Name: Food Service - Hotel Restaurant Institutional Annual

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Report Highlights:

Turkiye's HRI sector continues to grapple with rising inflation and economic uncertainty, while sales in terms of U.S. dollars have yet to recover to pre-pandemic levels. Persistent inflation has eroded consumer buying power, continuing the trend of cheaper dining options versus more expensive, sit-down restaurants. Tourism throughout Turkiye is making a comeback, helping to increasing overall HRI sales, and there remain several sectors that are ripe for U.S. exports.

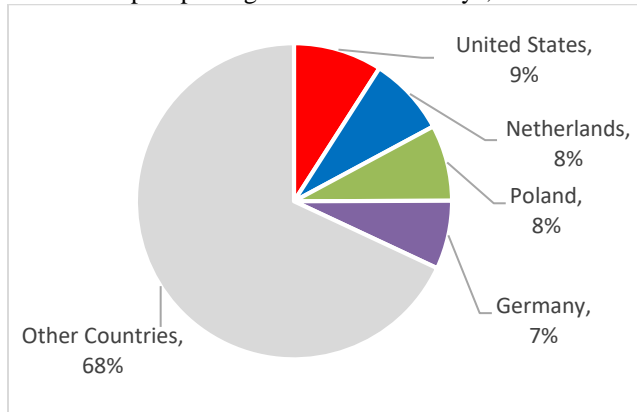
FAS Hotel Restaurant and Institutional Report

Executive Summary:

Türkiye’s food service sector is large and dynamic, supported by a robust agricultural base and a growing economy, but faces persistent challenges from high inflation and currency depreciation. While consumer spending on food services increased in 2024, this growth was driven mainly by higher menu prices rather than increased patronage, as inflation eroded purchasing power and shifted consumer habits toward more affordable dining options. The sector remains highly fragmented, with both commercial and institutional segments adapting through menu innovation, cost management, and expanded delivery services.

Consumer-Oriented Agricultural Imports

Chart 1: Top Exporting Countries to Türkiye, 2024



Food Retail Industry:

Despite recent economic headwinds, the retail food industry continues to grow, with sales topping nearly \$95 billion in 2024. A young, largely urban population and growing middle class are driving this growth. The sector is dominated by domestic retailers, especially discount chains. Online grocery shopping continues to increase since first taking off during the pandemic.

Food Processing Industry:

Türkiye has a large and sophisticated food and beverage manufacturing sector, which relies on domestic and imported ingredients. As of 2024, there were nearly 58,357 food and beverage manufacturers in Türkiye. With declining purchasing power, people have been eating out less and cooking more at home, causing an increase in sales of cooking ingredients.

Food Service Industry:

In 2024, there were about 113,540 commercial food service restaurants with sales of more than 647 billion Turkish Lira (TL) (\$19.7 billion). Constant value sales in Türkiye’s consumer foodservice sector declined in 2024,

as high inflation prompted many local consumers to reduce discretionary spending.

Quick Facts CY 2024

Imports of Consumer-Oriented Products

(\$6.8 billion)

List of Top 10 Growth Products in Türkiye (Imported Consumer Oriented Agricultural Products) 2022-2024

- | | |
|-----------------------------|----------------------------------|
| 1) Persimmons | 6) Cocoa Paste, defatted |
| 2) Bov meat. | 7) Fats derived from milk, nesoi |
| 3) Garlic, fresh or chilled | 8) Chestnuts |
| 4) Meat or Sheep Nesoi | 9) Cocoa Butter, fat and oil |
| 5) Offal of Bovine frozen | 10) Juice of Other Citrus, nesoi |

Food Industry by Channels (U.S. billion)

Retail Food Industry	\$95 billion
Food Service-HRI	\$19.7 billion
Food Processing	\$102.7 billion
Food and Agriculture Exports	\$31.5 billion

Top 10 Host Country Retailers (based on sales)

- | | |
|----------------|-----------------|
| 1) Bim | 6) Sec |
| 2) A 101 | 7) Hakmar |
| 3) Migros | 8) Ekomini |
| 4) Sok | 9) File |
| 5) CarrefourSA | 10) Macrocenter |

GDP/Population

Population: 85.5 million

GDP: \$1.36 trillion

GDP per capita: \$15,892

Sources: Turkish Statistical Institute (TurkStat); Trade Data Monitor (TDM); Economist Intelligence Unit (EIU)

Strengths/Weaknesses/Opportunities/Threats

Strengths	Weaknesses
-Long term GDP and disposable income growth, despite the recent downturn	-Domestic and international political challenges
-Large population base: young and growing	-Economic instabilities such as exchange rate fluctuations and increasing inflation
Opportunities	Threats
-Unsaturated market, open for new food items	-Complex and time-consuming import procedures

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MARKET SUMMARY

Türkiye is an emerging market economy with robust agricultural and textile sectors. While it is a leading producer in these areas, Türkiye also imports select agricultural products to support its food processing industry. In 2024 the country's GDP grew by 3.2 percent, well above Western Europe's average of 1.3 percent. Looking forward, Türkiye's economy is expected to expand at an average annual rate of 3.4 percent from 2024 to 2029. This sustained growth will likely be fueled by strong private and public consumption, strategic investments in capital formation, and a focus on export-oriented industries.

Türkiye's economy faced a sharp rise in inflation, reaching 58.5 percent in 2024, up from 53.9 percent the previous year. The country's ongoing recovery from the 2023 earthquake was further challenged by climate-related natural disasters which disrupted business activity and economic stability. Rising energy and import costs, particularly for essential goods such as fuel and raw materials, were major contributors to inflation. As a result, elevated prices continued to erode consumer confidence and the weakening of the Turkish Lira (TL) against the USD has also contributed to inflationary pressures. At the time of this report, the TL was trading against the USD at 43.27 TL/USD, compared to 34.75 TL/USD last December.

Although inflation has moderated compared to last year, prices in Türkiye continue to rise, albeit at a slower rate. According to Turkish government data, consumer prices in December 2025 were nearly 30.9 percent higher than a year earlier. Despite ongoing price pressures, the central bank maintained its interim inflation target of 16 percent for the end of 2026. Governor Fatih Karahan emphasized the bank's readiness to tighten monetary policy if inflation deviates significantly from its targets. The central bank also kept its year end 2026 inflation forecast range unchanged at 13-19 percent, as outlined in its latest quarterly report, while continuing to slow the pace of interest rate cuts.

In parallel with headline inflation, food and beverage prices have continued to climb higher, with prices shooting up 28.3 percent year-over-year in December 2025. Food and beverage prices went up 44 percent during 2024. These higher prices have strained consumer purchasing power, especially for lower and lower-middle income households and forced them to change their shopping and eating-out habits. As an example, some consumers now consider eating out at a sit-down restaurant a once-a-month luxury, whereas several years ago they would eat out two times or more in a week.

Constant value sales in Türkiye's consumer foodservice sector declined in 2024, as high inflation prompted many local consumers to reduce discretionary spending. Lower- and middle-income households prioritized budget-friendly dining options, which benefited cafés and limited-service restaurants. In contrast, higher-income consumers continued to support premium segments, such as Asian full-service restaurants.

Despite these challenges, overall consumer spending on food services rose year-over-year by approximately \$1 billion, reaching \$19.6 billion in 2024. This significant growth was primarily driven by higher menu prices rather than an increase in the number of restaurant patrons. For further details, please refer to tables 1 and 2.

Consumer food service in Türkiye will continue to be driven by convenience, quality, and affordability, complemented by innovative menu offerings. Many businesses have adopted hybrid menu strategies, presenting budget-friendly items alongside premium selections, introducing smaller portion sizes, and launching targeted menu promotions. A surge in tourism has helped offset the slowdown in domestic consumer spending on dining out, a trend expected to persist.

To manage costs, operators are increasingly implementing measures such as automated kiosks, which are likely to become more widespread in the near term. Demand for restaurant home delivery services continues to grow, reflecting consumer preference for greater convenience. A notable trend is the emergence of small hamburger and pizza outlets, often with just one or two branches, operating primarily through local delivery platforms like Yemeksepeti and Getir.

In tourist resorts, particularly in the Aegean region, high restaurant prices have led many locals and visitors to prepare meals at home or host guests privately, resulting in decreased restaurant turnover during the summer of 2024. Additionally, increased outbound tourism to the Greek Islands further dampened demand in these areas.

Table 1: Consumer Food Service Value, Number of Outlets and Number of Transactions

Consumer Food Service	2019	2020	2021	2022	2023	2024
Retail Sales Price (USD million y-o-y)	20,240	9,535	14,759	15,582	18,604	19,641
Retail Sales Price (USD million fixed rate)*	3,489	2,033	3,988	7,846	13,439	19,641
Number of Outlets (count)	132,447	107,974	118,684	112,829	114,259	113,540
Number of Transactions (millions)	5,194	2,091	3,423	5,552	3,729	3,835

Source: Euromonitor International, 2025

*Fixed in 2024 prices

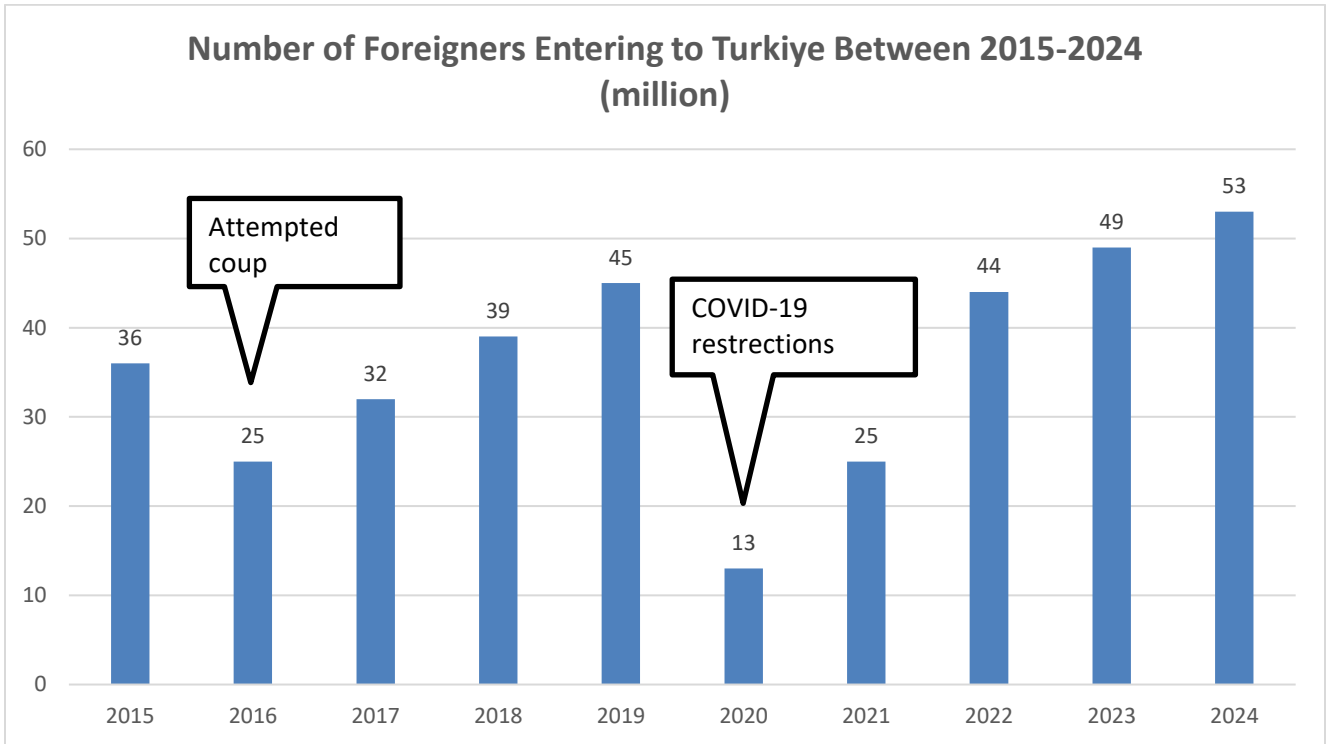
Table 2: Number of Outlets per Type of Foodservice

Consumer Foodservice by Types (units)	2019	2020	2021	2022	2023	2024
Full-Service Restaurants	46,405	33,003	39,748	38,984	38,762	38,717
Cafes/Bars	46,221	38,087	40,865	35,266	36,370	35,474
Limited-Service Restaurants (Fast Food)	24,416	23,321	25,153	26,732	27,215	27,782
Street Stalls/Kiosks	10,845	9,936	9,117	8,179	8,179	8,293
Self-Service Cafeterias	4,560	3,627	3,801	3,668	3,695	3,017
Total Consumer Food Service	132,447	107,974	118,684	112,829	114,259	113,540

Source: Euromonitor International, 2025

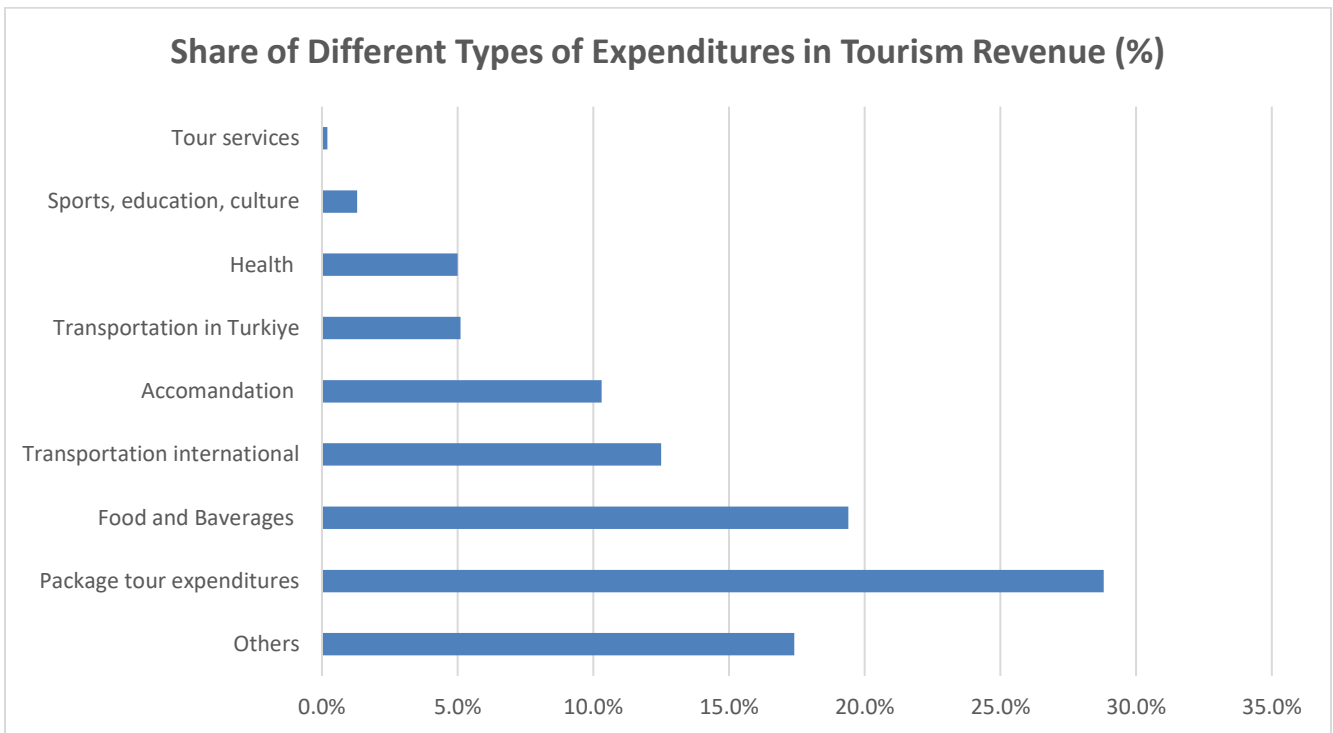
Tourism is important to the wellbeing of the Turkish economy and the country's HRI sector. In 2024 Turkiye welcomed around 53 million foreign tourists, primarily from Russia, Germany, and the United Kingdom (Figure 1). Tourism revenue also increased, growing 8.3 percent year-over-year to \$61 billion in the 2024, while 17 percent of that figure came from Turkish citizens who live abroad. Tourists tend to stay in Istanbul and at beach resorts and all-inclusive hotels in Antalya and along Turkiye's Mediterranean coast. Looking ahead, as economic conditions in Turkiye improve and as the number of tourists continues to grow, the HRI sector is expected to continue growing and eventually return to pre-pandemic levels (Figure 2).

Figure 1. Foreigners Entering Turkiye



Source: TurkStat, 2025

Figure 2. The percentage share of different types of expenditures in tourism revenue generated from visitors



Source: TurkStat, 2025

The Turkish food service sector is large, highly fragmented, and can be divided into two categories: commercial and institutional food service.

Commercial Food Service

Commercial food service consists of full-service, self-service restaurants (e.g., Turkish home-style restaurants), limited-service restaurants (e.g., fast food), as well as cafes/bars, and street stalls/kiosks. In 2024, there were about 113,500 commercial food service restaurants in Türkiye with sales of more than 647 billion TL (\$19.6 billion, see table 2). Interestingly, sales in terms of TL almost tripled from 2022 levels because of inflation. However, food sales in USD terms, the numbers of restaurants, and transactions are still below pre-pandemic levels because of the current economic situation.

Elevated inflation has affected full-service restaurants more acutely than other segments of the foodservice industry, due to their higher average price points. Within this category, chain operators have generally been better equipped than independent establishments to manage rising operational costs and the resulting pressure on consumer purchasing power. Rather than compromising menu quality, many full-service restaurants have sought alternative strategies to strengthen their financial position, such as utilizing loans and credit facilities to manage cash flow. Challenging domestic market conditions have also prompted these businesses to pursue investment opportunities outside of Türkiye, particularly in the Middle East and Europe. To afford high-quality culinary talent, the concept of the “visiting chef” gained popularity in 2024. This approach not only provided restaurants with a prestigious event to attract customers but also offered chefs an additional source of income.

The number of limited-service restaurants increased modestly by 2 percent from 2023 to 2024, reflecting their competitive advantage over other foodservice formats. Chicken-focused limited-service restaurants led the sector in 2024, with foodservice sales rising by 74 percent to reach 30.9 billion TL (\$708 million). Throughout the year, many limited-service establishments prioritized diverse and affordable menu options, appealing to both individual diners and groups.

In January 2025, Yum Brands terminated its franchise agreement with Is Gıda, the operator of 283 KFC and 254 Pizza Hut locations in Türkiye. Consequently, all KFC and Pizza Hut restaurants in Türkiye closed. In May 2025, though, Yum Brands entered a new franchise agreement with Value Solution Partners and plans to reopen these branches in the near future.

During the last decade there have been several foreign full-service restaurants/brands that entered the Turkish market but later left for different reasons. Some of the restaurants that came and went include TGIFriday’s, El Torito, Chili’s, Jamie Oliver, Tom’s Kitchen, Spice Market, Benihana, Armani Café, Ciprani, Bice, Nando’s, Laduree, De Silvano, Rainforest Café, P.F. Chang’s, and Hard Rock Café. Some foreign chains, such as Zuma, reduced their footprint. Foreign cafés such as Paul’s and Baskin Robbins have also left Türkiye.

According to one food industry contact, the reason these restaurants didn’t last or had to reduce the size of the operations was because their menu prices were too high compared to similar, local options, especially fast-food options. In contrast to foreign full-service restaurants, foreign fast-food restaurants, such as Popeyes, Burger King, and others, are quite popular in the market since menu items are typically cheaper.

The Cheesecake Factory reportedly decided not to enter the market because of Türkiye’s [zero tolerance policy](#) on food ingredients derived from biotechnology.¹

¹ Hurriyet Daily Newspaper, June 23, 2016. [Cheesecake Factory’s Türkiye İzini Cıkmadı](#).

Institutional Food Service

A significant number of institutional food service companies have been established in Türkiye since the late 1970s. These companies serve corporate canteens, schools, hospitals, nursing homes, and more recently even some military facilities. According to the [Federation of Food Industrialist Associations \(YESIDEF\)](#), there are around 6,000 institutional food service companies, with sales volumes of about \$6 billion in 2024. Although the sector experienced steady growth over the past decade, the Covid-19 pandemic in 2020 halted this upward trend. The widespread adoption of hybrid and remote work models, along with a slowdown in production, were key factors contributing to the stagnation of the market.

The size of institutional food service companies varies significantly, from small local firms to large international ones, such as [ISS](#) and [Sodexo](#). These companies either prepare the food at their individual facilities and deliver it or prepare the food on site. Institutional food service companies in general do not use imported ingredients except some bulk commodity agricultural items such as rice, pulses, and vegetable oils.

Table 3: Advantages & Challenges of the Turkish Food Service Market

<u>ADVANTAGES</u>	<u>CHALLENGES</u>
A large and young population. A growing middle and upper middle classes with dual-income households. Quality-conscious consumers.	Import procedures and rules are complex, time-consuming, and often lack transparency. A zero-tolerance for biotech products or ingredients in food complicates food business operations.
Many regulations are similar to those of the EU, making it easier for some companies already exporting to the EU to expand their business into Türkiye.	Rising inflation and higher food costs are making consumers more price conscious. Consumers are looking for cheaper alternatives amid eroding purchasing power.
Many Turks travel abroad and are increasingly interested in new cuisines (e.g., Asian) and ingredients.	Strong demand for local cuisine, making it difficult for foreign restaurant brands to compete.
Some local casual full-service restaurants are updating and improving menus with new tastes. This is an opportunity for new ingredients to enter the market.	Misinformation and negative media about processed food ingredients and additives.
Unsaturated market, open for new cuisines.	Domestic and international political and security challenges.
Strong use of online delivery platforms (Getir, Yemeksepeti, Trendyol Go, etc.)	Rising minimum wages increase fixed costs.
A large number of tourists visit Türkiye each year and are willing to try different cuisines.	High inflation results in fewer people eating out, higher restaurant-operating costs, and lower revenues for food establishments.

Source: Market observations of FAS Istanbul Office.

I. ROADMAP FOR MARKET ENTRY

a. ENTRY STRATEGY

After conducting market research and identifying a potential market opportunity within the HRI sector, it is important to develop a solid market entry strategy. Finding a local agent is a safe approach for entry into the market, especially for medium and small enterprises. Agents are sometimes importers, distributors, wholesalers, commission-based traders, or a combination thereof.

A good agent can provide guidance on the market, including import rules and regulations, which ports to utilize, and local business practices. They can also conduct market intelligence, make introductions to prospective buyers, etc. Before selecting any local agent, it is highly recommended to personally meet with several of them on a visit to Turkiye. For larger companies with more resources, it might be an option to establish a company in Turkiye and hire local personnel.

Attending international and domestic food trade shows can be helpful in making connections with prospective buyers and deciding whether to enter the market. Local food companies and buyers typically attend large international shows such as [Anuga](#) in Germany, [Sial](#) in France, or [Gulf Food](#) in Dubai. [Anfas Food Product](#), [World Food Istanbul](#), [IbaTech](#) and [Food Ingredients](#), [Fi Istanbul](#) are popular domestic shows in Turkiye. [Travel Turkiye Izmir Expo](#) and [Eastern Mediterranean International Tourism & Travel Exhibition](#) are two local tourism-related exhibitions. For details please refer to our [Important Food and Agriculture Related Exhibitions in Turkiye](#) report.

Import procedures are complicated and burdensome in Turkiye.² This makes a local business ally more essential. For details on the requirements, please refer to our Turkiye [Exporter Guide](#) and FAS Turkiye reports on [Food and Agricultural Import Regulations and Standards](#) and [Required Certificates](#). The U.S. Foreign Commercial Service also gives some general information on [doing business in Turkiye](#).

Entering the Turkish market often requires a long-term perspective and persistence, as building trust is important. Correct market analysis must be done thoroughly before entry. Turkiye is a large country and has a very diverse set of consumers and food processing entities. We recommend reviewing our other [reports](#) and contacting the FAS Ankara office with any questions.

b. MARKET STRUCTURE & DISTRIBUTION

Turkiye’s HRI sector is very large and fragmented, and most restaurants and hotels are standalone. The majority of the hotels and resorts are concentrated in the south and west coasts of Turkiye and in large cities.

The HRI sector typically buys imported food items from a local agent or importer since it is easier than importing directly. HRI facilities also buy imported food products from retailer/cash & carry or wholesale/distributor.



c. SUB-SECTOR PROFILES

Important HRI companies in Turkiye are listed below by sector, with links to their websites.

² FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY. Please verify the whole set of import requirements with the customer and officials.

Fast Food

1. [McDonald's Turkiye](#)
2. [Burger King Turkiye](#)
3. [Arby's Turkiye](#)
4. [Kentucky Fried Chicken Turkiye](#)
5. [Popeye's Turkiye](#)
6. [Carl's Jr. Turkiye](#)
7. [Subway Turkiye](#)
8. [Bereket Doner](#)
9. [Bay Doner](#)
10. [Usta Donerci](#)
11. [Tavuk Dunyasi](#)
12. [Kofteci Ramiz](#)
13. [Sultanahmet Koftecisi](#)
14. [Kasap Doner](#)
15. [Etiler Marmaris](#)
16. [Oses Cigkofte](#)
17. [Komagene](#)
18. [Kahta Cigkofte](#)
19. [Cigkoftem](#)
20. [Simit Sarayi](#)
21. [Sbarro Turkiye](#)
22. [Ekrem Coskun Doner](#)

Pizza Chains

1. [Pizza Hut](#)
2. [Papa John's](#)
3. [Domino's](#)
4. [Little Caesars](#)
5. [Pizza](#)
6. [Bafetto](#)
7. [Pizza Bulls](#)
8. [Panino Pizza](#)
9. [Pasaport Pizza](#)
10. [Pizza House](#)
11. [Pizza Raffaele](#)
12. [Tadim Pizza](#)
13. [Sampi Pide](#) (Turkish style pizza)
14. [Neli Pide](#) (Turkish style)
15. [Bafra Pide](#) (Turkish style)
16. [Citir Usta](#) (Turkish style)
17. [Pidem](#) (Turkish style)

Full-Service Restaurants

1. [Big Chefs](#) (Casual)
2. [Mid-Point](#) (Casual)
3. [Kitchenette](#) (Casual)

4. [The House Café](#) (Casual)
5. [Leman Kultur](#) (Casual)
6. [Happy Moon's](#) (Casual)
7. [Cook Shop](#) (Casual)
8. [Kirinti](#) (Casual)
9. [SushiCo](#) (Casual)
10. [Eataly Turkiye](#) (Casual)
11. [Mezalluna](#) (non-casual)
12. [Paper Moon Turkiye](#) (Non-casual)
13. [Nusret](#) (Casual, Steak)
14. [Gunaydin Et](#) (Kebap, Steak)
15. [Kosebasi Kebap](#)
16. [Develi Kebap](#)
17. [Kasibeyaz Kebap](#)
18. [Gelik](#) (Kebap)
19. [Tike](#) (Kebap)
20. [Hamdi Kebap](#)

Coffee Shops

1. [Starbucks Turkiye](#)
2. [The Espresso Lab](#)
3. [Kahve Dunyasi](#)
4. [Caffé Nero](#)
5. [Tchibo](#)
6. [Kronotrop](#)
7. [Caribou Turkiye](#)
8. [Gloria Jean's Turkiye](#)
9. [Barnie's Coffee & Tea Turkiye](#)
10. [Lavazza Turkiye](#)
11. [Kahveci Hacibaba](#)
12. [Gonul Kahvesi](#)
13. [Kahve Duragi](#)
14. [Kahve Diyari](#)
15. [Kahve Deryasi](#)
16. [The Espresso Lab](#)
17. [Bayramefendi Osmanli Kahvecisi](#)
18. [Kocatepe Kahve Evi](#)

Hotels & Resorts

1. [Hilton Turkiye](#)
2. [Marriott Turkiye](#)
3. [Sheraton Hotels Turkiye](#)
4. [Best Western Turkiye](#)
5. [Radisson Blu Turkiye](#)
6. [Holiday Inn Turkiye](#)
7. [Dedeman Hotels](#)
8. [Rixos Hotels](#)
9. [Marmara Hotels](#)

- | | |
|--|-------------------------------------|
| 10. Kempinski Hotels Turkiye | 1. Sodexo Turkiye |
| 11. Swiss Otel Turkiye | 2. ISS Turkiye |
| 12. Wyndham Hotels Turkiye | 3. Sofra |
| 13. Four Seasons Hotels | 4. Sardunya |
| 14. Club Med Turkiye | 5. Martas |
| 15. Movenpick Hotel Turkiye | 6. Keyveni |
| 16. Voyage Hotels | 7. Basak |
| 17. Divan Hotels | 8. Polesan |
| 18. Anemon Hotels | 9. Uc Ogun Catering |
| 19. Accor Hotels Turkiye | 10. Bortar |
| 20. Crown Plaza Hotels | 11. Tadin Yemek |
| 21. Intercontinental Hotels | Elchyn Catering |

Institutional Food Service

II. COMPETITION

According to Post’s market observations, local processed food and agricultural products are the main competitor for U.S.-origin processed food and agricultural products used by the local food service industry. Turkiye has a well-developed food processing sector that produces quality food items for the Turkish market and for export. There is also diverse production of agricultural products such as fruits, vegetables, tree nuts, grains, pulses, poultry, dairy, fish, and meat. Despite its diverse production base, demand in Turkiye outpaces supply for many agricultural items, making it necessary for the country to import many of the same products it produces, like tree nuts, grains, and pulses.

In addition to local production, U.S. products face competition from European processed food products and ingredients, which enter the market at a lower or zero tariff rate because of the EU-Turkiye customs union. Furthermore, European products benefit from lower freight costs and shorter delivery times, with most shipments going by truck. Turkiye has [FTAs with 23 other countries](#), with many including preferential tariff rates on food and agriculture products.

Please refer to our [Retail Foods](#) and [Food Processing Ingredients](#) reports for more detailed information about shipping consumer-oriented agricultural goods and processed products/ingredients to Turkiye.

III. BEST PRODUCT PROSPECTS

Turkiye is a very competitive and price sensitive market for many items. A thorough analysis should be done before prospective exporters consider Turkiye as a long-term market. Exporters should be sensitive in brand positioning and be prepared for sufficient marketing activities and advertising. Note that some products from the United States currently face [additional tariffs](#), which affects competitiveness.

a. U.S. PRODUCTS CURRENTLY REPRESENTED IN THE MARKET WITH GOOD SALES POTENTIAL

- | | |
|--|--|
| 1. Tree nuts, such as almonds and walnuts | 7. Spices (some niche spices) |
| 2. Pulses | 8. Cranberries and select dried fruits |
| 3. Sauces(e.g. hot sauces, dipping sauces, etc.) | 9. Beer, whiskey, bourbon, other alcoholic and non-alcoholic beverages |
| 4. Functional foods | 10. New food additives, food processing aids |
| 5. Gourmet and ethnic food ingredients | |
| 6. Seafood products | |

b. U.S. PRODUCTS NOT CURRENTLY PRESENT IN THE MARKET BUT WHICH HAVE GOOD SALES POTENTIAL

1. Pecans
2. Organic processed food
3. Organic and specialized coffees
4. Specialized cheeses and other dairy products
5. Premium seafood

c. U.S. PRODUCTS NOT PRESENT IN THE MARKET BECAUSE THEY FACE SIGNIFICANT BARRIERS

1. Foods and ingredients derived from biotech crops ([Please see our Agricultural Biotechnology Annual Report](#))
2. Organic sugar
3. Beef and products
4. Rice

IV. KEY CONTACTS AND FURTHER INFORMATION

Republic of Turkiye, [Ministry of Agriculture and Forestry](#) (MinAF)

[Federation of All Food and Drink Industry Associations of Turkiye](#) (TGDF)

[Federation of Food Industrialists Associations](#) (YESIDEF)

[All Foods Foreign Trade Association](#) (TUGIDER)

[Turkish Restaurant and Entertainment Association](#) (TURYID)

[Istanbul Food Industrialists Association](#) (IYSAD)

[Out of House Consumption Association](#) (ETUDER)

[Turkish Tourism Investors Association](#) (TTYD)

[Hotel Association of Turkiye](#) (TUROB)

[Turkish Small Hotels Association](#)

[All Restaurants and Restaurant Suppliers Association](#) (TURES)

[Association of Turkish Travel Agencies](#) (TURSAB)

[Turkish Statistics Institute](#) (TurkStat)

[Union of Chambers and Commodity Exchanges of Turkiye](#) (TOBB)

[Foreign Economic Relations Board of Turkiye](#) (DEIK)

[Investment Support and Promotion Agency of Turkiye](#) (ISPAT)

Attachments:

No Attachments