GSRANALYTIX

ISSUE 01
SEPTEMBER 2024
GLOBAL EDITION

FOOD & CULINARY MAGAZINE

FOOD • BEVERAGE • GASTRONOMY

TÜRKİYE

THE RICH HERITAGE OF TURKISH CUISINE

A timeless blend of tradition, flavor and hospitality.

THE WORLD

GLOBAL FLAVORS UNITED BY FOOD

Exploring culinary innovations, sustainable ingredients and the future of food worldwide.

CULINARY TRENDS
What's next in the global food scene

SUSTAINABILITY
Building a better food future

CHEF'S INSIGHT
Voices from world renowned chefs

MARKET TRENDS
Key data & insights from global markets

EXCLUSIVE

TURKISH CUISINE: A GATEWAY BETWEEN EAST & WEST

From Anatolian roots to modern tables, discover the power of culture in every bite.

$4.3T	7.9%	195+	∞
GLOBAL FOOD MARKET SIZE	ANNUAL GROWTH FORECAST	COUNTRIES CONNECTED	FLAVORS, ONE WORLD

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USA $9.99
UK £6.99
EU €8.99
TR ₺250

CULTURE • TRADITION • INNOVATION • CONNECTION

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INSIDE THIS ISSUE

A TABLE FULL OF STORIES

Türkiye sits at one of the world's great culinary crossroads. This issue moves from regional identity and iconic dishes to ingredients, recipes, beverages, desserts and gastronomy tourism.

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TÜRK■YE AT A GLANCE

Seven geographic regions, thousands of local recipes and a food culture built around sharing. This edition is designed to feel abundant: strong photography, short editorial blocks, useful facts and clear visual rhythm - never an empty white page.

CULINARY OVERVIEW

A HERITAGE THAT BRINGS PEOPLE TOGETHER

Turkish cuisine is shaped by geography, migration, agriculture and centuries of exchange. From palace kitchens to village tables, the strongest common language is hospitality.



Fresh bread, yoghurt, grains, vegetables, olive oil, herbs, meat, fish, fruit and sweets change character from region to region. Techniques range from slow braising and charcoal grilling to fermentation, stuffing, baking and syrup work.

DIVERSE

Regional identities remain visible.

SEASONAL

The pantry follows geography and harvest.

TIME-HONOURED

Techniques carry memory across generations.

HOSPITALITY

The meal is designed to be shared.

YEMEK PAYLA■INCA GÜZELD■R

The Turkish table is social architecture. Breakfast stretches over time, meze invites conversation, tea keeps the table alive and coffee marks a pause. Food is not only consumed; it creates the occasion.

ESSENTIAL TASTING LIST

ICONIC FOODS OF TÜRK■YE I



■SKENDER KEBAB

Bursa's classic: döner, pide, tomato, butter and yoghurt.



LAHMACUN

Thin crisp dough with seasoned minced meat and herbs.



MANTI

Small dumplings finished with garlic yoghurt and butter.



MEZE

A family of small plates built for sharing.



DOLMA

Vegetables or vine leaves filled with rice or meat.



BAKLAVA

Layered pastry, nuts, butter and syrup.

EVERY DISH HAS A PLACE

The famous names are only the beginning. Each dish points back to a city, region, ingredient or technique. The deeper story is regional - and that is where Türkiye's culinary identity becomes truly distinctive.

ESSENTIAL TASTING LIST

ICONIC FOODS OF TÜRK■YE II



KÖFTE

Seasoned minced meat in countless regional styles.



MENEMEN

Eggs, tomato and pepper; breakfast comfort.



GÖZLEME

Thin griddled pastry with savoury fillings.



P■DE

Boat-shaped baked dough with regional toppings.



BALIK

Coastal fish traditions from Aegean to Black Sea.



ÇORBA

Soups from lentil to yoghurt and regional broths.

EVERY DISH HAS A PLACE

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REGIONAL CUISINES

7 REGIONS, 7 UNIQUE IDENTITIES

MARMARA

Istanbul, Bursa: imperial memory, seafood, meat.

AEGEAN

Olive oil, herbs, vegetables, seafood.

MEDITERRANEAN

Citrus, grills, salads and bright vegetables.

CENTRAL ANATOLIA

Wheat, dumplings, pastries, slow-cooked meat.

BLACK SEA

Anchovy, corn, greens, butter, hazelnut.

EASTERN ANATOLIA

Meat, dairy, grains and highland traditions.

SOUTHEAST

Kebab, bulgur, pepper, pistachio and pastry.



ONE COUNTRY, COUNTLESS FLAVOURS

The map is the menu. Climate and agriculture change the pantry, while migration and local craft change technique. Travelling through Türkiye by food means encountering several culinary worlds inside one country.

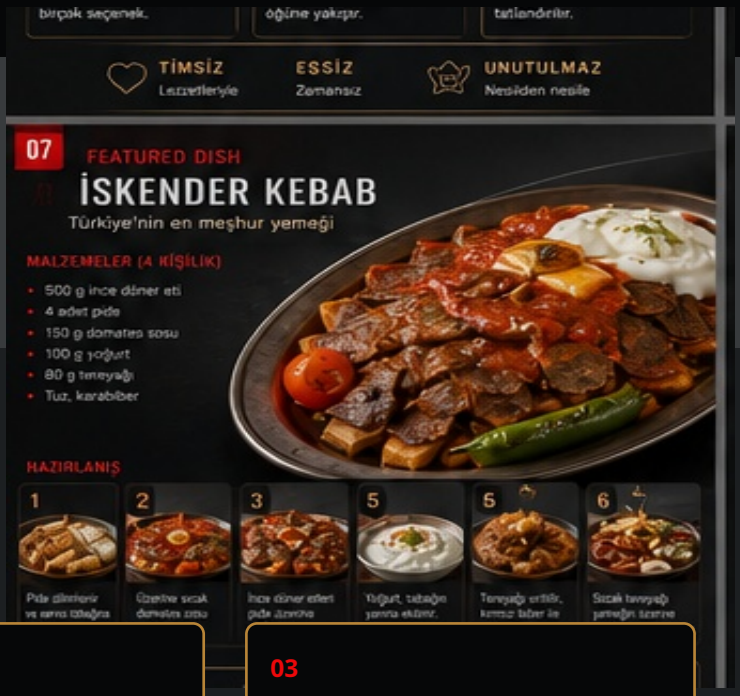
FEATURED DISH

07

ISKENDER KEBAB

INGREDIENTS • 4 SERVINGS

- 500 g thinly sliced beef or lamb
- 4 pieces of pide bread
- 2 cups tomato sauce
- 100 g butter
- 1 cup thick yoghurt
- Salt and black pepper



STEP-BY-STEP PREPARATION

01
Warm and cube the pide bread.

02
Sear the meat quickly over high heat.

03
Spoon hot tomato sauce over the bread.

04
Arrange the meat over the sauced pide.

05
Pour sizzling butter over the meat.

06
Serve immediately with cool yoghurt.

CHEF'S NOTE

The signature is contrast: hot meat and butter, soft pide, bright tomato and cool yoghurt. Keep each component distinct and serve immediately. The yoghurt is essential to the balance.

TRADITIONAL INGREDIENTS

TREASURES OF ANATOLIA



ZEYT■N

Olive culture of the Aegean.



BULGUR

A grain at the heart of pilaf and köfte.



PATLICAN

Grilled, fried, stuffed, smoked.



YO■URT

Sauce, soup, drink and accompaniment.



B■BER

Fresh, dried, flaked or pasted.



FISTIK

Gaziantep's green signature.



BAHARATLAR

Sumac, mint, cumin and pepper.



TAH■N

Sesame richness in savoury and sweet dishes.



NAR

Acidity, colour and molasses.



ÜZÜM

Fresh fruit, pekmez and dried forms.



■NC■R

Aegean sweetness and export heritage.



KEK■K

Aromatic herb of hillsides and grills.

LOCAL INGREDIENTS, GLOBAL QUALITY

The pantry tells the geography: olive oil in the west, hazelnut in the north, pistachio and pepper in the southeast, grains and dairy inland. Ingredients make the regional map edible.

BEVERAGES

09

FROM TRADITION TO REFRESHMENT



TÜRK ÇAYI

Tulip glass, strong brew, endless refills.



TÜRK KAHVES■

Finely ground, unfiltered, ritual-rich.



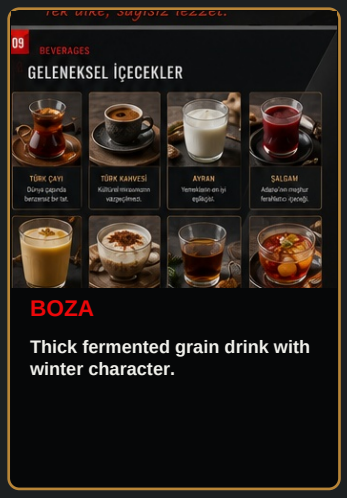
AYRAN

Yoghurt, water and salt; cool and savoury.



■ALGAM

Fermented turnip drink with a bold regional identity.



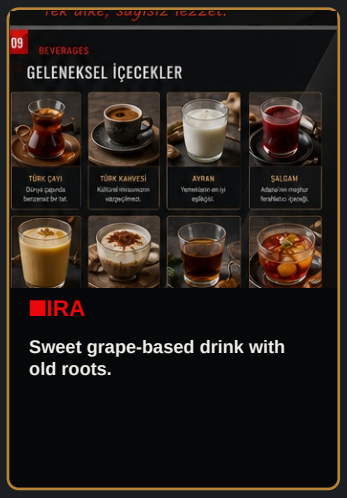
BOZA

Thick fermented grain drink with winter character.



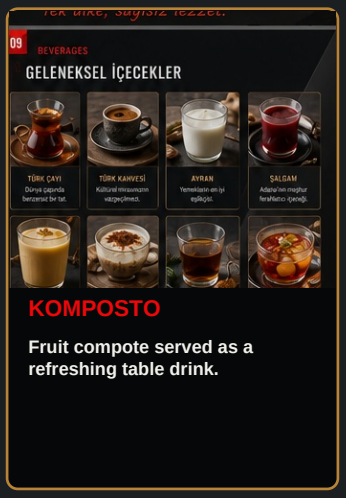
SAHLEP

Warm milk drink traditionally flavoured with salep.



■IRA

Sweet grape-based drink with old roots.



KOMPOSTO

Fruit compote served as a refreshing table drink.

THE GLASS IS PART OF THE STORY

Tea and coffee are more than beverages; they organize conversation. Ayran belongs naturally beside grills and pide, while regional drinks add another layer of place and memory.

SWEETS & DESSERTS

10

A SWEET ENDING



BAKLAVA

Layered pastry with nuts and syrup.



KÜNEFE

Hot cheese pastry with crisp strands.



SÜTLAÇ

Rice pudding, often oven-browned.



LOKMA

Fried dough soaked in syrup.



A■URE

A ceremonial pudding of grains and fruit.



HELVA

Sesame or semolina traditions.



REVAN■

Semolina cake soaked with syrup.



HURMALI TOP

Modern bite-sized sweet inspired by dried fruit.

SWEETNESS WITH TEXTURE

Turkish desserts are rarely about sugar alone. Crisp pastry, nuts, dairy, grains, fruit, syrup and heat create contrast. Coffee or tea then changes the pace and closes the meal.

WORLD CULINARY NEWS

THE WORLD TABLE

A denser global briefing for chefs, producers, hospitality businesses and food-sector decision makers - with the text enlarged for easier magazine reading.

10 AUG 2026

GLOBAL FOOD SYSTEMS

The 2026 global food-systems assessment warns that progress toward the 2030 targets remains too slow. The report highlights the need for stronger policy coordination, better financing and faster implementation across nutrition, agriculture, climate resilience and access to healthy diets.

07 AUG 2026

FOOD PRICES

FAO's global food price indicator moved slightly higher in July. Sugar, cereals and vegetable oils strengthened, while meat and dairy quotations eased. The mixed movement shows how different commodity markets are reacting to weather, supply expectations, energy costs and trade conditions.

09 JUL 2026

GLOBAL TRADE

Food and agricultural trade has expanded dramatically since 2000 and now represents a major pillar of the global economy. The bigger trade network creates opportunity, but it also raises the importance of resilient logistics, diversified suppliers and reliable cross-border standards.

JUL 2026

SMART FARMING

FAO's first Global Conference on Smart Farming focused on practical technologies that can be scaled beyond pilot projects. Digital tools, precision agriculture, better data and farmer access to innovation were presented as key elements for raising productivity while reducing resource pressure.

GLOBAL PULSE

The common thread is resilience. Food prices, agricultural technology, trade networks and food-system reform are no longer separate stories. They increasingly shape one another, and that matters directly to restaurants, manufacturers, exporters, tourism businesses and consumers.

WORLD CULINARY NEWS

GLOBAL FOOD WATCH

Standards, value chains, livestock, food safety and upcoming global events shaping the international food landscape.

06 AUG 2026

TROPICAL VALUE CHAINS

A global workshop in Hainan examined how tropical specialty crops can create more value through improved production, post-harvest handling, processing and market access. The discussion linked farmer income with quality, traceability, branding and stronger participation in international value chains.

07 JUL 2026

FOOD SAFETY

Codex adopted new guidance on precautionary allergen labelling, including 'may contain' statements. The goal is clearer and more consistent consumer information, helping food producers, retailers and hospitality businesses manage allergen communication with greater confidence.

24 JUL 2026

LIVESTOCK TRANSFORMATION

FAO members approved a Global Plan of Action for Sustainable Livestock Transformation. The framework addresses productivity, livelihoods, animal health, environmental pressure and food security, reflecting the growing need to balance economic performance with long-term sustainability.

08-12 OCT 2026

WHAT'S NEXT

FAO's Global Exhibition 'From Seeds to Foods' is scheduled in Rome in October. The event will bring together agriculture, food-system innovation and public engagement, creating a visible platform for technologies, products and ideas that connect farm production with the foods reaching consumers.

GLOBAL PULSE

For the culinary sector, regulation and market access are becoming as important as taste. Traceability, allergen communication, sustainability and stronger value chains can influence which products reach global shelves, hotel kitchens and restaurant menus.

FOOD & GASTRONOMY TOURISM

TRAVEL FOR THE TASTE



GAZ■ANTEP

Pistachio, baklava, kebab and deep culinary craft.

HATAY

Layered cultural influences and a broad local pantry.

■STANBUL

Markets, meze, seafood, bakeries and street food.

■ZM■R

Aegean herbs, olive oil, seafood and modern dining.

TRABZON

Black Sea fish, corn, greens and hazelnut traditions.

A JOURNEY THAT LEAVES A TASTE

Gastronomy can extend stays and spread tourism beyond the best-known destinations. Markets, workshops, producers, regional restaurants and chef-led experiences turn food into a reason to travel.

CONNECTING WORLDS THROUGH FOOD

GSR ANALYTIX brings global business intelligence, cultural storytelling and market visibility together on one platform.

GLOBAL PERSPECTIVE

Countries and sectors in an international frame.

DATA-DRIVEN INSIGHTS

Useful context for business and decision-making.

CULTURAL CONNECTION

Food, tourism and heritage as bridges.

BUSINESS OPPORTUNITIES

Visibility, partnerships and market connections.



DISCOVER • CONNECT • GROW

From Türkiye to the world, the purpose is simple: make local strengths visible in a global context. Culinary heritage is not only something to preserve; it can create tourism, trade, media value and new international connections.