



# SPICES & HERBS & SAUCES & CONDIMENTS

## QUICK FACTS

- Türkiye is home to **12,000** plant varieties and has incredible potential for aromatic herbs and spices.
- Türkiye was the heart of the spice route with the **Spice Bazaar** in Istanbul functioning as one of the most famous spice hubs in the world.
- Türkiye is a **leader** in the export of **dried oregano and laurel leaves** in the world.



## NATIONAL ADVANTAGE

In the land of the Anatolian peninsula, which is surrounded by four seas, fertility shoots from its shores to the mountain peaks, from pastures on slopes to the plains between rivers, and from deltas to valleys.

Due to Türkiye's climatic and ecological conditions, many herbs and spices are cultivated or gathered from the natural vegetation, leading to the presence of approximately 4,500 varieties of medicinal and aromatic plants. The non-wood products derived from those plants are generally exported as raw or semi-raw materials while some of the products are consumed in domestic markets as medicine, or as culinary and aromatic substances.