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5-7 years old children learn the story of bulgur from production to table ...

Bulgur training to 2 thousand 800 hundred students in 40 schools

Duru Bulgur has given bulgur training to 2 thousand 800 students in 5-7 age group and in the scope of "Duru is Learning Bulgur" Project in 40 schools to introduce the importance and taste of bulgur to the next generations.

Duru Bulgur, which has taken the mission to carry the bulgur to the place he deserves in the table and introducing the bulgur to the world, carry out concrete studies to transfer bulgur to future generations as a cultural heritage. The most important of these is educational projects.

Duru Bulgur, which started in March 2018 to introduce the importance and taste of the bulgur, has given bulgur training to 2 thousand 800 students in the scope of social responsibility project "Duru is learning bulgur" between 5-7 years old in 40 schools.

Trainings are conducted with the author of the book "Duru, is learning" bulgur Celal Akbaş. In the book, the process of bulgur from production to table is told in a funny way. After the trainings, children are given aprons and Duru, is learning bulgur books and their families are presented with the book "Bulgur from the History to the recipe of bulgur."

When told correctly, children like bulgur.

Duru Bulgur Chairman İhsan Duru stated that children do not know how the bulgur is produced and how beneficial it is in terms of health, and said: "The problem that we see in most families is that the child rejects bulgur. In our tasting activities, children tasted Başbaşı Bulgur (Bulgur made of complete

wheat) finishes the first plate and wants the second plate. We have developed a training project for 2 thousand 800 students between the ages of 5-7 in 40 different schools based on the logic Children like bulgur when it is told correctly, eat correct bulgur and when you cook the bulgur correctly."

Duru Bulgur, one of the leading food companies in Turkey, is the leader in the sector with 16 types of bulgur produced.