

## Sebnem Karasu

SteamLab



**SteamLab**

“ I saw an opportunity to create a 21st-century spice trade. ”

<b>COUNTRY</b>	Turkey
<b>INDUSTRY</b>	Business/Professional Services
<b>EMPLOYEES</b>	32
<b>YEAR SELECTED</b>	2009
<b>WEBSITE</b>	<a href="http://www.steamlab.com.tr">www.steamlab.com.tr</a>

### COMPANY SNAPSHOT

Talk of the “spice trade” typically conjures images of centuries past, but for Sebnem and her company SteamLab, there is a booming business to be found in a 21st century spice route — with an important twist of modern technology: sterilization.

Founded in 2003, the company is a food sterilization and processing company located in the Free Trade Zone of the Turkish coastal port of Izmir. Using proprietary software to deliver an industry-leading food sterilization process that is 100% organic, safe, and economical, SteamLab sterilizes and processes herbs, spices, and dried fruits and vegetables originating both in Turkey and from abroad.

In July 2010, Sebnem sold her shares in SteamLab and is now starting a new venture on steam sterilized organic products in Turkey with Endeavor Entrepreneur [Sameer Mehra](#) of Suminter Organics.

### ENDEAVOR AND STEAMLAB

Sebnem has completed sessions on strategy, corporate governance, and finance. She has received several important introductions, as well as support in scaling her operations and launching a new brand. She has also benefited from the G-Lab program and Entrepreneur Summit.

Sebnem has demonstrated commitment by speaking at universities.