

# PREMIUM **TURKISH** OLIVE OIL



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Our olive oils, produced from Turkey's fertile olive groves, are manufactured and packaged in accordance with international quality standards. Processed in modern production facilities, our products are prepared to preserve high quality, natural aroma, and superior nutritional value



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## Our production and quality processes

- ✓ Our production and quality processes comply with the standards set by the International Olive Council (IOC)
- ✓ Quality Standard: COI (International Olive Council) Standard
- ✓ Our oils, produced from Turkey's rich olive varieties, are suitable for both retail consumption and the HORECA sector (Hotel, Restaurant, Catering)



# Olive Oil Types

**Extra Virgin Olive Oil**

**Pure Olive Oil**

**Olive Pomace Oil**

**Virgin Olive Oil**



## Extra Virgin Olive Oil

- Acid content: maximum 0.8%
- No chemical processing
- Rich aroma and fruity taste
- Rich in antioxidants
- Ideal for premium consumption

## Virgin Olive Oil

- Acidity level: maximum 2.0%
- Natural aroma and taste
- Not refined
- Suitable for daily use

## Pure Olive Oil

- Lighter aroma
- Heat resistant
- Long shelf life

## Olive Pomace Oil

- Light aroma
- High smoke point
- Economical use



# Packaging Options

- 0.5 L
- 1 L
- 2 L
- 3 L
- 5 L



PET Bottles

- 0.25 L
- 0.5 L
- 0.75 L
- 1 L
- 2 L
- 3 L



Glass Bottles

- 3 L
- 4 L
- 5 L
- 10 L
- 18 L



Tin Cans

## Production & Quality Assurance



Produced in  
accordance with COI  
Standards



Quality control at  
every production  
stage



Hygienic filling and  
packaging



Export-ready  
packaging



Traceable production  
system

### Origin

Country of Origin: **TURKEY**

Turkey is one of the important countries in the world olive oil production, and high-quality olive oil is produced thanks to its Mediterranean climate



# Private Label Production



Our company provides Private Label production service for international customers. The olive oil products that our customers can market with their own brands are produced and packaged in accordance with the requested packaging type, label design and technical specifications. Our private label service is an ideal solution, especially for supermarket chains, distributors, and import companies

- Custom brand production for customers
  - Private label and packaging design
  - Different packaging options
  - Flexible order quantities
  - Production in accordance with international quality standards
  - Ready-to-export packaging
- Private Label Services**

Our company provides Private Label production service for international customers. Olive oil products, which our customers can market with their own brands, are produced and packaged in accordance with the requested packaging type, label design and technical specifications. Our private label service is an ideal solution, especially for supermarket chains, distributors, and import companies

# Typical Values

Parameter	Extra Virgin Olive Oil	Virgin Olive Oil	Pure Olive Oil	Olive Pomace Oil
Free Fatty Acidity (as Oleic Acid)	≤ 0.8 %	≤ 2.0 %	≤ 1.0 %	≤ 1.0 %
Peroxide Value	≤ 20 meq O <sub>2</sub> /kg	≤ 20 meq O <sub>2</sub> /kg	≤ 15 meq O <sub>2</sub> /kg	≤ 15 meq O <sub>2</sub> /kg
Moisture & Volatile Matter	≤ 0.2 %	≤ 0.2 %	≤ 0.2 %	≤ 0.2 %
Insoluble Impurities	≤ 0.1 %	≤ 0.1 %	≤ 0.1 %	≤ 0.1 %
Color	Golden Yellow – Greenish	Yellow – Green	Light Yellow	Light Yellow
Taste & Aroma	Fruity	Mild Fruity	Mild	Neutral
Shelf Life	24 Months	24 Months	24 Months	24 Months

The values below represent typical quality parameters for our olive oils, which are produced in accordance with international standards

## Estimated Container Loading Capacity

Packaging Type	Units per Carton	20 FT Container	40 FT Container
0.5 L PET	12	22,000 bottles	46,000 bottles
1 L PET	12	15,000 bottles	31,000 bottles
2 L PET	6	9,500 bottles	19,000 bottles
3 L PET	6	7,500 bottles	15,000 bottles
5 L PET	4	5,000 bottles	10,500 bottles
0.5 L Glass	12	20,000 bottles	42,000 bottles
1 L Glass	12	13,000 bottles	27,000 bottles
3 L Tin	4	7,000 cans	14,500 cans
5 L Tin	4	5,500 cans	11,500 cans
18 L Tin	1	1,600 cans	3,400 cans

Container capacities are approximate and may vary depending on packaging configuration and palletization



## Shelf Life

- ✓ Recommended shelf life: 24 months
- Production date and batch number are stated on the packaging
- Retains product quality under proper storage conditions

## Storage Conditions & Shelf Life

- ✓ Store in a cool and dry place
- Keep away from direct sunlight
- Store with the lid closed
- Should be kept away from strong odors

# Health Benefits of Olive Oil

Olive oil is one of the fundamental components of Mediterranean cuisine and, with its natural content and nutritional value, is considered an important part of healthy diets worldwide. High-quality olive oil naturally contains monounsaturated fatty acids and antioxidants. Thanks to these properties, it can be an important part of a balanced nutrition program.

## Naturally Rich in Monounsaturated Fats

Olive oil is particularly rich in oleic acid. This fatty acid is one of the healthy fat types preferred in a balanced diet.

## Part of the Mediterranean Diet

Olive oil is one of the key components of the world-renowned Mediterranean Diet nutrition model. This diet is based on a balanced consumption of vegetables, fruits, grains, and healthy fats.

## Contains Natural Antioxidants

Quality olive oil naturally contains antioxidant components such as polyphenols and vitamin E. These components help preserve the oil's natural structure and freshness.

## Versatile Culinary Use

Olive oil is a versatile product that can be used in both cold and hot dishes.

- Salads and dressings
- Marinating
- Grilled and baked dishes
- Sautéing
- Mediterranean cuisine