

olivepier®

simply natural



premium olive oil





- ☀ olive oil 101: facts about olive oil
- ☀ who we are
- ☀ goal
- ☀ products
- ☀ quality commitment
- ☀ capabilities
- ☀ what makes us different from competition
- ☀ network
- ☀ awards



 olivepier® is a registered trademark of  zeytiniskalesi®





olive oil 101

Olive tree, olive variety, geographically the province or district where it is grown do not determine the quality of olive oil. Acid ratio is not the only quality criterion. Heat, light and air are the main enemies of olive oil.

Olive trees in different geographical regions, olive variety, soil structure and climatic conditions determine the "taste" characteristics of olive oil. A different geography may reveal a different taste. Taste and eating habits can vary and differ from person to person, region to region. For example, an olive oil produced in Spain may not suit the Turkish palate or Turkish olive oil may not appeal to the Spanish palate. Someone living in the South Aegean may find the taste or flavor of North Aegean olive oil milder.

The smell and color of olive oil may mislead consumers. Always keep in mind that edible oils can be easily mixed and abused by adulteration (mixing with other vegetable oils) and cheating.

Though the olive oil meets the criteria of chemical analysis, it may not pass the sensory test and is classified as defective olive oil. However, the opposite may be the case. Extra virgin olive oil which passes the sensory test may have failed in chemical analysis and is again classified as defective olive oil.

With respect to the norms of International Olive Council –COI-  olive oil can only be certified flawless if it successfully passes both sensory and chemical analyzes at the same time.

Such as purity, freshness and taste, the quality of olive oil can only be understood by sensory and chemical analyzes performed by professional olive oil taster and food/chemical engineers in a modern equipped olive oil laboratory.

Human health evaluation should require scientific research and analysis like blood test for precise diagnosis, the same methods should be followed for the purity, freshness and quality of olive oil.

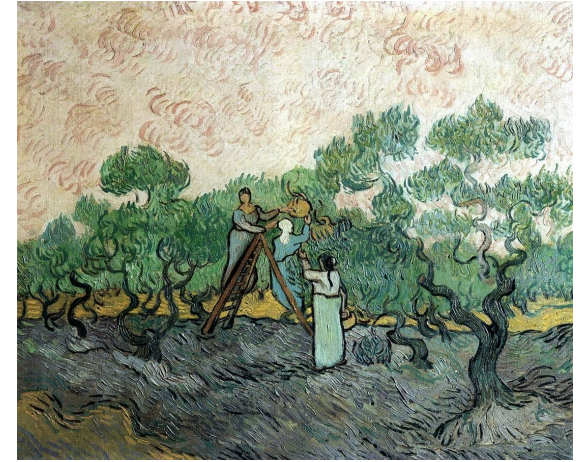


Ömer Faruk Kılıç, 2018,
70x100cm, "Crying Olive
Tree", Zeytin İskelesi
Collection, Türkiye





w e a r e



Vincent Van Gogh, 1889, 73x92 cm,
Metropolitan Art Museum, New York, USA



established in 2009



advanced olive oil facilities, located in Akhisar/Manisa, Türkiye



one of the **established premium brand** in Türkiye **focused** and **specialized** in **organic extra virgin**, **natural extra virgin**, and **virgin olive oil**



market leader in organic extra virgin olive oil segment in Türkiye since 2010





-  **to produce fresh, tasty -premium products-** to quality-focused natural and organic food consumers
(creating value and brand loyalty)
-  **to comply with** organic and natural olive oil measure of sensory and chemical **values set by International Olive Council-COI-**
(sustainable quality-indication of reference) 
-  **to build long-term relationship** particularly with organized food retail chains, specialty stores, restaurants, and chefs
(supply chain excellence)
-  **to become** one of the **leading** and **most preferred** natural and organic olive oil brand in target markets.
(focusing)
-  **to become reliable** private label olive oil **supplier** to our retail partners
(ability to produce any kind of package and volume for every type of olive oil)



olivepier®

products

organic

extra virgin

virgin



Milo Manara, "Aphrodite"

extra virgin

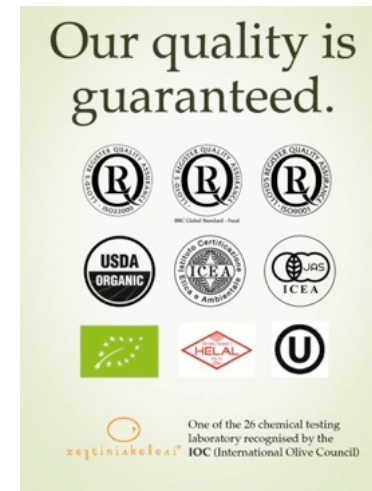




to ensure authenticity, freshness, and better environment

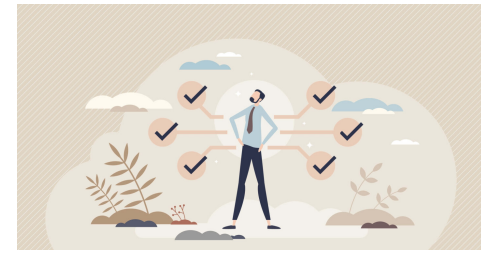
highest international food standards

- ☀ BRC 7
- ☀ ISO 9001
- ☀ ISO 22000
- ☀ USDA Organic
- ☀  Organic
- ☀ European Union
- ☀ Kosher
- ☀ Helal
- ☀ Advanced In-House Laboratory, COI standards



INTERNATIONAL
OLIVE
COUNCIL





to ensure best quality and taste

☀ **A+ production facility**, >5,000 m²

☀ **in-house laboratory** recognized by International Olive Council-COI-



☀ more than **12,000 tons annual filling** and **packaging capacity**
(500ml, 1000ml, 2000ml, 5000ml bottle and tin packaging please ask for any other volume)

☀ inert gas pressurized, **stainless-steel storage tanks** and **automated filling**

☀ **highest world quality standard** of olive oil by **complying with COI sensory**
and chemical standard **measurement values**

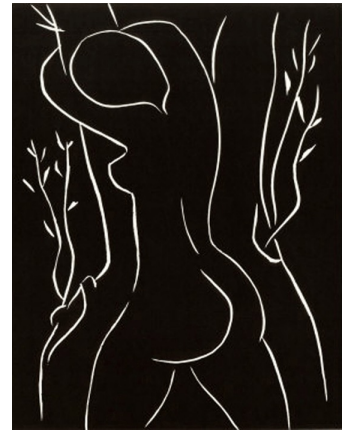


☀ **only dark recyclable glass bottle**, and **food lacquered tin packaging**
(please ask for any other type of packaging for private label)





what makes us different
from competition



Henry Matisse, Pasiphaé, 1944,
33x25cm, Collection Musée
Matisse, Nice, France



know-how

(highest food safety and quality standards)



in-house advanced laboratory and tasting team

(recognized by International Olive Council-COI-)



advanced storage and **filling technology** to protect olive oil against air, heat, and light



only focused and **specialized** in **natural** and **organic olive oil**



highest world quality standard of olive oil by **complying with COI** sensory and chemical standard **measurement values**



only dark recyclable glass bottle, and **food lacquered tin** packaging





- ☀ **in domestic market**, products are available in major retailers either national or international or local **supermarket chains** and leading **on-line shopping platforms** in Türkiye
- ☀ **export** to USA, Canada, Germany, and China. **The First Turkish Olive Oil** in **Wholefoods** and **The Fresh Market** supermarket chains, and **amazon** online shopping **in USA** between 2012-2016



...The Naked Chef, **Jamie Oliver** had appointed **zeytiniskelesi®** as official olive oil supplier for '**Jamie's Italian**' restaurant chain in Istanbul after anonymously scrutiny selection procedure in 2013





"Epica book" #23 in 2010
Europe's Best Advertising, Food Category
"The Extra Virgin of The Aegean", Zeytin Iskelesi Olive Oil
-Works Agency-





25th “**Crystal Apple**” contest in 2013
“**every drop counts**” ad has **won the press-food category** award
-Works Agency-





14th “**Golden Spider**” contest in 2015
the best production and industry web-site award
-Black Rooster Agency-





premium olive oil



<https://zeytiniskelesi.myshopify.com>

facebook/@zeytiniskelesi



instagram/@zeytiniskelesi



bilgi@zeytiniskelesi.com