



Turkish
Olive &
Olive Oil

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**Ultimate
Premium Oil of the
Mediterranean Diet**

Turkish Olive & Olive Oil

The recognition accorded over the past centuries to the value and unique characteristics of olives and olive oil has acquired even greater prominence today. Cultivation of this special fruit occurs only in certain regions of the world. Foremost in importance stand those countries situated along the shores of the Mediterranean. Included among these fortunate countries is Turkey, whose olive production ranks second in the world.

Over the past ten years, Turkey has recorded important progress in olive cultivation. Moreover, it has established processing plants whose technology and capacity insure in terms of both quality and quantity the production of table olives marketable world-wide. Advances with respect to olive oil have also been impressive. A number of firms active in the extraction, refining and packaging of olive oil that meets world standards have assumed their rightful places in the sector and pursue the goal of ongoing success.









Exported Olive Forms

- ✓ Whole
- ✓ With/Without Kernel
- ✓ Halved
- ✓ Sliced
- ✓ Paste

Exported Olive Oil Types

- ✓ Extra Virgin
- ✓ Virgin
- ✓ Ordinary
- ✓ Pure
- ✓ Refined

Turkish Olive & Olive Oil Facts

-  Exported to more than 120 countries
-  World's 2nd largest table olive producer
-  450.000 tons of table olives production
-  Top table olive markets: Germany, Iraq, Romania, USA, Bulgaria
-  World's 4th largest olive oil producer
-  Over 250.000 tons of olive oil
-  Top olive oil export markets: USA, Spain, Italy, Saudi Arabia and Japan
-  Over 500.000 families engaged in olive farming



Reasons Why You Should Prefer Turkish Olives & Olive Oil

- 01** Anatolia is the leading gene hub and motherland of olive plants having more than 90 registered varieties
- Centuries-long production and export experience **02**
- 03** Unique taste and fragrance
- Utilization of high-technology both in harvesting and pressing **04**
- 05** Increasing volume and quality due to increased plantations during last 15 years
- Compulsory export and production standards consistent with COI standards and regulations **06**
- 07** Hygienic production and packaging standards
- Proximity to main markets and logistic advantages **08**



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