

Turkish Olive Oil - OliveOilsLand Olive Oil Manufacturing Company

Turkish Olive Oil Bottling | Exporter Company



Torbali, Izmir Apr 28, 2022 (Issuewire.com) - Turkish Olive Oil [OliveOilsLand®](#) [Uncategorized](#) Dec 9, 2021, 2 Minutes

The first commercial steps of our company have begun with the immigration of our family that had lived in the city of Scopje in northern Macedonia, to the Akhisar region in **Turkey** soils in the sixties after the second world war. As it is well known the Akhisar region takes place among the well-known places in olive and olive oil production. [Turkish Olive Oil](#) Our family that is engaged in the olive oil business in this region, has moved to Izmir after a short time and kept on its commercial activities there. [Turkish Olive Oil](#) By processing olive harvest that ranges especially northern geography of Izmir (Smyrna) by the coast of Aegean sea, they met the olive oils that are on the top point of the world in terms of quality, with the consumer. [Turkish Olive Oil](#) Our company has been proceeding on its way by knowledge and experience that it took from the past, it globalized with the brand **OliveOilsLand®** [Turkish Olive Oil](#) and the motto “**From Aegean For Your Health**” [Turkish Olive Oil](#) from the Aegean Region, namely from the motherland of Olive Oil.

As it is known Olive Oil has

As it is known Olive Oil has always been an inspiration source of health, beauty, and taste from ancient times to this day; it also took place in holy sources, words, and citations of many civilizations. Our art person Nazım Hikmet who has an important place in our country and world, whose poems became notorious, says so “I mean you’ll take living such serious, even at your seventy, for example, you’ll plant olive and besides not for that it will remain to children, but for not believing in death though you are afraid of it since living dominates. [Turkish Olive Oil](#) Olive Oil has been told by associated with

immortality and especially in all the civilizations that lived in **Turkey** [Turkish Olive Oil](#) soils have always talked about olive and olive oil in their epics, tales, tragedies. What the olive makes immortal is, of course, not that it is a magic elixir; but that it is passed down with its health, taste, and beauty factors. In order to serve the need for health, beauty, and taste of all the humanity our company has decisively been keeping on its production with **OliveOilsLand®** Turkish Olive Oil brand by meeting Olive harvests that are influenced by Aegean sea wind in the beautiful geography of our country, in the light of traditional methods, with technology,

What Makes OliveOilsLand® Different?

Producing a high-quality olive oil like OliveOilsLand® is to make use of the old organic milling method and modern crushing system with 2 and 3 phases.

Firstly, the Olives are picked with utmost delicacy and precaution so only the best Olives are chosen for the process. Olives are crushed and then the pulp is put into cold water. It is beaten and then the juice is separated from the pulp. The olive oil is then transferred to the filtered tank and it is from here onwards decided which type of olive oil is to be produced and which method to be used.

It just doesn't take the great taste to become one of the **world's best Olive Oil brands** but storage techniques are just as necessary. OliveOilsLand works very hard to prevent the four features below



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