

*Alerya*



TABLE OLIVE & OLIVE OIL





**Aler**

OIL AGRICULTURE FOOD INC.



### **ALER OIL AGRICULTURE FOOD INC.**

Aler Inc. is a family business established in 2012 in Adana. Our founding partner Ali Cetin Onder was graduated from Business School of Adana Commercial Sciences and experienced as an entrepreneur since 1974. Erman Onder, as the other founding partner, has received his MBA degree from UC San Diego and St. John's University in New York after graduating Yildiz Technical University Chemical Engineering Department. Additionally, he has attended research and education program upon olive and olive oil of UC Davis, Olive Center.

Sequel to our foreign and domestic researches and evaluations upon olive and olive oil sector since 2008, our garden project in 2009 and modern olive facility in 2012 were established and operationalized.



## OUR OLIVE GARDEN

Our garden was established in 2009 on 420000 m<sup>2</sup> property in Avcilar Village of Saricam County which is at 250 m altitudes and 3 km away from our facility.

There are 12000 trees consisting mainly of Sari Ulak and Gemlik cultivars. We apply Good Agriculture Practices certified by the state and drip irrigation system for fertilization and irrigation.





## OUR FACILITY

Our Facility was established in 2012 on 15th km of Adana- Kozan Highway on 10500 m<sup>2</sup> property, which has 3000 m<sup>2</sup> indoor and 7500 m<sup>2</sup> outdoor space. We work with the most current technology in the olive oil production line.

In table olives, natural and qualified production in every stage is our priority with our high-standardized production line in which is used fiber stock tanks proper to the Food Codex.



# Alerya

## OLIVE OIL



Alerya branded products which consist of cold press extra virgin and flavored olive oil are qualified as prime and niche. In order to produce qualified and delicious olive oil, we prioritize that the olives are harvested without damage and pressed as soon as possible onwards. Consequently, Alerya olive oil products offer durable taste and freshness to the consumer.



## ALERYA OLIVE OIL



### GOURMET FLAVORED OLIVE OIL

Bitter Orange, Basil, Red Pepper, Thyme and Lemon

We obtain flavored olive oils from the bitter orange and the lemon grown in fertile soils of Cukurova Region, pepper of Karaisalı County where is famous with its pepper, thymus and basil picked from Toros Mountains.

Differently from other production methods, Alerya Flavored Olive Oil is produced by adding herbs and fruits to the olive paste rather than mixing flavors to olive oil after the production.

250 ml

Glass

### COLD PRESS EXTRA VIRGIN OLIVE OIL

Polyphenols, volatile antioxidant components in olive oil, determine the quality of olive oil. During cold press these components become less volatile and remain in oil. Alerya Cold Press Extra Virgin Olive Oil is obtained with malaxing the green and mid-ripe olives harvested in September and October at maximum 27 C°.

0,25 Lt

0,5 Lt

1 Lt

5 Lt

Glass





OLIVE OIL &  
TABLE OLIVE

## CERE OLIVE OIL

### EXTRA VIRGIN OLIVE OIL EARLY HARVEST

Cere Early Harvest Extra Virgin Olive Oil obtained from unripe green and mid-ripe Sari Ulak olives, which are carefully picked from the tree and grown in Cukurova Region, is produced with regular press. In his columns Vedat Milor, a reputable food critic, regarded our product, due to its fruity taste and smell.

0,25 Lt 0,5 Lt 1 Lt 5 Lt



### VIRGIN OLIVE OIL

Oleic acidity of Cere Virgin Olive Oil changes between 0.9% and 2%. This virgin olive oil produced from ripe olives is ideal particularly for the consumers who prefer only olive oil for meals.

1 Lt 2 Lt 5 Lt

### EXTRA VIRGIN OLIVE OIL

Cere Extra Virgin Olive Oil, which has maximum 0.8% oleic acidity, is produced from ripe olives. It is an ideal taste so that our consumers favor and use on wide range of foods such as breakfasts, salads and other cold and warm meals.

0,5 Lt 1 Lt 2 Lt 5 Lt





## NATURAL GEMLIK BLACK OLIVES

With natural fermentation method, it takes 6 to 8 months for these olives, which we carefully pick from the garden, to be edible and ready for the tables. Our naturally fermented olives are favored by our customers since they maintain the nutrition at maximum level.



The calibres mostly used for black olives

 <b>3XS</b> 381-460 pcs/kg	 <b>2XS</b> 351-380 pcs/kg	 <b>XS</b> 321-350 pcs/kg	 <b>S</b> 291-320 pcs/kg
 <b>M</b> 261-290 pcs/kg	 <b>L</b> 231-260 pcs/kg	 <b>XL</b> 201-230 pcs/kg	 <b>2XL</b> 181-200 pcs/kg

## GEMLIK NATURAL BLACK OLIVES

900 Gr Tin



## GEMLIK NATURAL BLACK OLIVES

500 Gr 1 Kg Glass



**GEMLIK  
NATURAL BLACK OLIVES**

1,7 Kg Tin

**GEMLIK  
NATURAL BLACK OLIVES**

10 Kg Tin



## DRIED GEMLIK BLACK OLIVES

In this type of olive fermentation process, we produce with a rolling method which has been applied since earlier times yet almost forgotten. The olives become ready to be placed on the tables after absorbing salt and letting their bitter water out which continues for 6 months. Gemlik Dried Sele Olives takes a bit curly appearance due to the periodical rolling required for fermentation.



**GEMLIK  
DRIED BLACK OLIVES**

1 Kg Glass





## SARI ULAK CRACKED GREEN OLIVES

Sari Ulak olive, which is an indigenous cultivar in Cukurova Region in Adana and grown at high altitudes and unique type of soil, is one of the firm and qualified cultivars with its natural fruity taste and vivid appearance.



## SARI ULAK CRACKED GREEN OLIVES

500 Gr Glass

## SARI ULAK CRACKED GREEN OLIVES

1 Kg Glass



## SARI ULAK CRACKED GREEN OLIVES

10 Kg Tin



### SPLIT GREEN OLIVES

Famous with its firm structure, Edremit olives are highly preferred by our customers among green olive varieties. Differently than the most producers, we produce Cere Edremit Green Olives from harvesting to your tables with natural methods.



### SPLIT GREEN OLIVES

1 KG

Glass

Our Factory Showroom





**Aler**

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