



Aler Oil Food Agriculture Inc.

COUNTRY OVERVIEW

- Turkey is the third largest olive producer with 2 million tons production per year and is one of the biggest exporters of table olives and olive oil in the world .
- There are 180 million olive trees on 700,000 hectares yielding 500,000 tons of table olives and 300,000 tons of olive oil.
- In our region (Eastern Mediterranean region) , there are 50 million olive trees. Which counts for 36% of Turkey's total olive production.
- Turkey's olive oil consumption per capita is 2 kg and the table olive consumption per capita is 4 kg.
- In Turkey, Olive oil is used for dressing salads, appetizers, mezzes and preparing a wide range of meals. While the Olives are a must for breakfast.

COMPANY OVERVIEW

- Aler Oil Food Agriculture Incorporation is a family owned business which was founded by Ali Cetin Onder and Erman Onder.
- It was established in 2012, in the beautiful province of Adana. Which is well known for its fertile lands and high-quality agricultural products within the Eastern Mediterranean Region.
- We have been exporting our products to over 25 countries worldwide for the past 8 years.
- We have an expert team combined with experienced professionals and a well educated young generation. To continue qualified and competitive production, we ensure constant improvement of our teammates by continuously enhancing their skills and knowledge.

OLIVE ORCHARD

- Our 760,000m² orchard was established in 2009.
- The orchard has 34,000 trees mainly consisting of local varieties.
- We are one of the few companies processing Eastern Mediterranean region's olives producing Olive oil and table olives and owning an olive orchard at the same time.



PRODUCTION

- Aler operates a production facility that was established in 2012 on a site that is 20,000m².
- Our facility is equipped with the state of the art olive oil and olive production lines which produce a range of olive oil and olives products in various packaging types from tin to glass jar / bottle to PET plastic.
- We are one of the biggest producers of both olives and olive oil in our region.
- We observe international quality standards without compromise. Our products are based on the standards of International Olive Council (IOC). Our company has Halal, Kosher, ISO 22000:2005 Food Safety Management System and ISO 9001:2015 Quality Management System standard certificates.



WHY WORK WITH ALER

HIGH QUALITY PRODUCTS;- Produced from the best olives in our region. We package our products according to our customer's needs and we also provide private label services.

COMPETITIVE PRICES;- We work with our customers to provide the products with attractive prices that suit our customers' market.

KNOWLEDGE in OLIVE;- We are not only a manufacturer. We are also one of the biggest olive farmers in our region which helps us to better understand, grow and better process the olives starting from the crop to the final product.

EXPORTING EXPERIENCE;- We export to different regions which improves our flexibility for the production and logistics. We take pride in having a good reputation in meeting our customers expectations.

PREMIUM EXTRA VIRGIN OLIVE OIL

COLDPRESS:-Alerya branded products consist of cold press extra virgin which we call “Olive Juice”, it is graded as a prime and niche olive oil. Our main objective while producing this product is to make you feel and smell the delicious olive flavor.

FLAVOURED OLIVE OIL:-Our flavored Olive Oil is produced by adding herbs and fruits to the olive paste rather than mixing flavors to olive oil after the production. These olive oils allow you to truly taste the mouthwatering Bitter Orange, Basil, Red Pepper, Thyme and Lemon flavor.



EXTRA VIRGIN OLIVE OIL

- With an eye to bring you the finest olive oil to your table, we put in our greatest effort from harvest to processing and from filling to packaging, to present the olive oil to your liking.
- This olive oil has an ideal pleasant taste suitable for both dressing salads and preparing a wide range of meals.
- Aler strives to maintain a standard aroma, flavor and taste in each bottle.



Aler

OLIVE OIL PRODUCTS

VIRGIN OLIVE OIL

- The taste of this olive oil is well balanced with a delicate flavor gentler than that of Extra Virgin Olive Oil.
- This category of olive oil preserves the flavor, aroma and vitamins of the olives. It can easily be your favorite olive oil depending on your delights and habits.
- Its exquisite aroma and flavor simply enrich any kind of dish. It is best suited for stews, cooking and grilling.

Alerya





OLIVE OIL PRODUCTS

PURE OLIVE OIL AND OLIVE POMACE OIL

PURE OLIVE OIL:-Is a blend of refined olive oil obtained from diligently produced olive oil, with good quality extra virgin olive oil.

- This type of olive oil offers the taste of extra virgin olive oil at an economical price. It is good for cooking and frying.

OLIVE POMACE OIL:-Olive pomace oil is the oil obtained by applying advanced refining techniques olive pomace.

- This olive oil is the economic alternative to the other grades of olive oils. We can also mix the olive pomace oil with extra virgin or virgin olive oil according to your desire to obtain a more preferable olive flavor taste.



OLIVES

WHOLE GREEN OLIVES:-Green olives are picked before ripening and cured in brine while fresh. These olives have a distinct a crisp, meaty texture. Their flavor can be described as fresh, mild and buttery thus, complementing most dishes, wines and cocktails.

WHOLE BLACK OLIVES:-Black olives are picked when fully grown and ripe. They are cured traditionally in brine to reduce the bitterness but still keep their distinctive flavor. These olives are a must-have for breakfast, are an excellent accompaniment to cheese boards, perfect as a snack and basically go well with any meal.

SLICED OLIVES:- The pitted olives are sliced into nice regular pieces using special slicing machines. The sliced olives are then packed in a way that offers optimum freshness and uniform texture. These delicious olives make an ideal ingredient for a variety of dishes or pizzas.



OLIVES

PITTED OLIVES:-These high-quality olives undergo various processes before and after they are pitted. These processes result in delectable, tasty pitted olives that can be enjoyed without the danger and possible dental damage pits present. The taste of our pitted olives enhance flavor in meals.

STUFFED OLIVES:- The best olives are carefully harvested without damage and pitted. Afterwards, they are delicately hand stuffed with pepper, caper or garlic. Our stuffed olives are one of the favorite products for our customers because they are a combination of flavor making them delicious and suitable for appetizers and mezzes.



The logo for 'Aler' is displayed in a dark green color. The word 'Aler' is written in a serif font. The letter 'A' is stylized with a leaf-like shape extending from its left side, pointing towards the left. The rest of the letters 'l', 'e', and 'r' are in a standard serif font.

Aler

THANK YOU