III all natural from farm to table 0  $\circ$ 口 യ N 0 M M M olive & oil

# **Our Story**

As a family company founded by a female/woman entrepreneur, we pay attention not to use any additive ingredients as in traditional methods. *This is the most important principle we adopt as a company.* 

The first rule to follow in order to do a job right is to respect what you do. We respect and love our profession and we know that life begins with love.

Products, like children, must be produced with love. In order to produce good quality olives and olive oil, they must be grown with love.

We continue our business life with the responsibility of not selling the products we do not eat.

Production requires loyalty, continuity, work and love. As a committed company, we love our job, and we are constantly working for progression. We want to exist with our business and our products. In accordance with the principle of doing what you know well, inherited from our ancestors, we try to do what we know well.

As customers, our expectation from the products we consume is to always receive the same quality. Therefore, our main goal is to always give our customers the same taste and quality in accordance with our expectations.

We have been producing olives and olive crops for 10 years since we entered the business life. We carefully follow every step of the field, from ploughing to harvesting, to the olives coming to the table, and we take part in every stage of production. As a company run by a female producer, we believe that never compromising discipline brings quality.

Our aim in business life is to follow both the traditional and the new and to produce with support from them, so that the quality is always better without losing the quality of handcraft.

As a company, our strategy is to continue on our way as a boutique company by preserving taste and quality. We will never give up on this strategy so that the taste of our products will always be remembered on the way to people's hearts.

In 2018, we laid the first foundations of *Rezen*. Our branding process took about 14 months. We started our journey by researching which market we should be in. We have always produced quality for exactly 10 years, and we will never compromise on our quality. *Our aim; not to produce flavorless products, but to produce delicacies that go to the heart, not to remain as a temporary fad, but to be constantly present in business life.* If we protect the quality constantly and regularly, we are sure that those whose path is quality and taste will definitely come across our products one day. *Producing flavor requires seriousness and effort.* As our children says;

It all started with a dream.

Rezen olives



Bu yağı, dalından son damlasına kadar heram essis bir titlelik ve dopamadığımız bir (Kuyla Yaşayarak ürettik k heresimiz, gözümüz gibi baknğıraz birleik ea saglukly zeytinyağını ağaçlarımızdan. simabilmekti slaler Bu şişede, emeğimlein oaşansını paylaşmanın gurur ve muthahiğunu Vasativorus naturel sızma zeytinyağı





Late Harvest Cold Pressed Extra Virgin Olive Oil Tin can 5 L Packaging: 4x5 L Per Box





Late Harvest
Cold Pressed
Extra Virgin Olive Oil
Tin can 5 L
Packaging: 6 x 3 L Per Box





Late Harvest
Cold Pressed
Extra Virgin Olive Oil
Tin can 1 L
Packaging: 12 x 1 L Per Box



# Late Harvest · Cold Pressed Extra Virgin Olive Oil

Rezen Olive Oil contains at the highest level of Vitamin E, Bio Phenols, Antioxidant etc. which are very beneficial for health. Rezen Olive Oil has the characteristics of 100 % Natural Extra Virgin Olive Oil. It has a free fatty acidity (Oleic Acid) level under 0,7 %. The taste, color and scent of olives vary according to its type, the region where it is grown and the level of maturity at the time it is collected.









## Early Harvest · Cold Pressed Extra Virgin Olive Oil

Early harvest green olives, which are carefully collected from the olive trees in the most fertile *lands of Edremit and Akhisar regions*, are meticulously separated.

Carefully collected olives are pressed with the "cold pressed method" under 27°C without waiting. It is left to rest in our chrome tanks, which are in an air-conditioning environment of 18 - 22°C.

Rezen olive oil has emerged with the bottling of olive oils that have been resting for a while without being filtered. Rezen olive oil is one of the brands that has features such as using the "cold pressing method" and bottling without filtering.

In order to get the best efficiency in Rezen olive oils, it should be consumed within a year. The fact that the color of Rezen olive oil is different from the olive oils in the market since it is not filtered and contains olive particles.

### Naturalness is prioritized in Rezen olive oils.

Therefore, it is natural for sediment to form at the bottom of the bottles.

Rezen olive oil, which is suitable for all kinds of uses, will settle in the corner of your kitchen and will be at your elbow. Keeping Rezen olive oil in a cool place, with its lid closed and its contact with air prevented, will increase the taste and pleasure you will get from olive oil.



### Early Harvest Cold Pressed Extra Virgin Olive Oil Tin can 5 L Packaging: 4x5L Per Box



# Early Harvest Cold Pressed Extra Virgin Olive Oil Tin can 5 L Packaging: 6 x 3 L Per Box





Early Harvest
Cold Pressed
Extra Virgin Olive Oil
Tin can 1 L
Packaging: 12 x 1 L Per Box





Early Harvest Cold Pressed Extra Virgin Olive Oil Glass Bottle 500 mL Packaging: 12x5 00 mL Per Box





Early Harvest Cold Pressed Extra Virgin Olive Oil Glass Bottle 500 mL Packaging: 12x5 00 mL Per Box





Early Harvest
Cold Pressed
Extra Virgin Olive Oil
Tin can 1 L
Packaging: 12 x 1 L Per Box



We produced this oil with a unique meticulousness and passion, from the branch to the last drop.

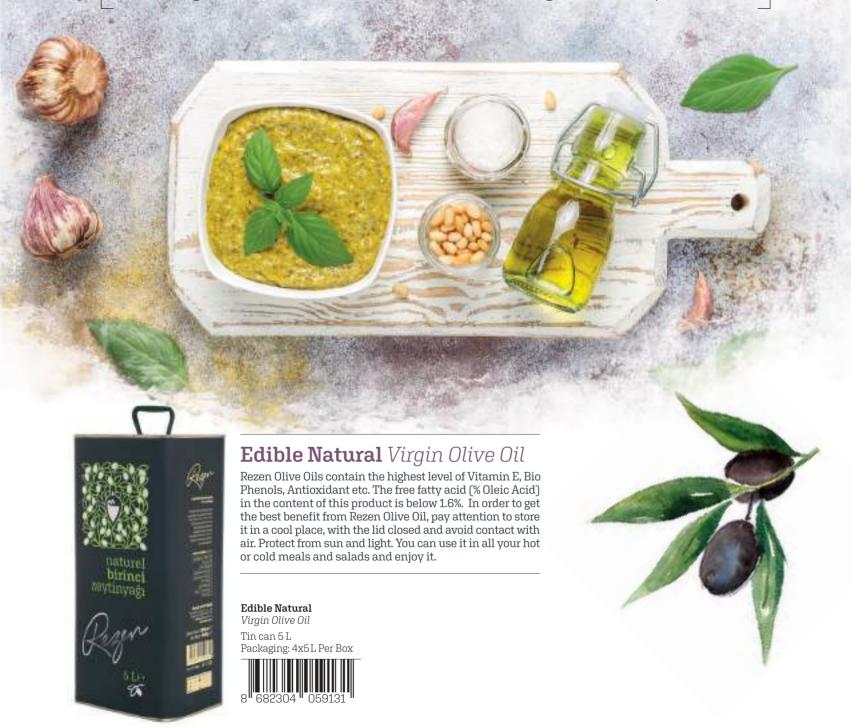
Our only passion is to present you the healthiest olive oil from our unique trees. In this bottle, we are proud and happy to share the success of our labor.



# Early Harvest Cold Pressed 110 anilo mibili Bunz



# The right choice of oil for cooking healthy meals





### Edible Pomace Oil

Edible Pomace Oil is a 100% olive product. The olive pomace oil obtained from the puree remaining after the squeezing of the olives is refined and blended with 20% Extra Virgin Olive Oil. According to the regulation, it is not called olive oil. It contains the same beneficial components as olive oil in greater amounts. It has a light texture that does not burn the throat at all. In addition to all your hot and cold meals, you can safely use this in all your fried foods and pastries.

It is highly resistant to heat compared to vegetable oils. This ensures that it cannot be used over and over again.











Edible
Pomace Olive Oil
Pet Bottle 1 L
Packaging: 12 x 1 L Per Box







### Cold Stone Pressed Olive

This is the highest quality olive oil which is produced using Gemlik olives from Akhisar region. It is one of the best quality table olives of our country.

Olives are collected in 5 ton pickled containers with sea salt after caliber separation. Then they are matured with cold press application in these containers in 6-9 months. Our product is presented to you by adding sunflower oil in a natural from. The salt content of our olives varies between 5% and 7%.

Our product is produced naturally, without using any extra additives.

Since no chemicals are used in our products, the kernel may be brown and taste slightly bitter.



**Unsalted**Black Olive
Tin Can 9 kg
Packaging: 1 x 9 kg Per Box





**Unsalted**Black Olive
Pet Jar 800 g
Packaging: 12 x 800 g Per Box





**Unsalted**Black Olive
Glass Jar 600 g
Packaging: 12 x 600 g Per Box





Unsalted Black Olive Glass Jar 400 g Packaging: 12 x 400 g Per Box



### **Unsalted** Black Olive

Do not wash all the Rezen Olives. Wash as much as you would consume. Since our Rezen Olives are natural, their color will turn from brown to black as they come into contact with the air. Since the salt rate is 2%, it should be stored in the refrigerator. Protect from sun and light. *Enjoy it.* 





Stone Press
Black Olive
Pet Jar 1 Kg
Packaging: 12 x 1 kg Per Box





### Stone Press Black Olives

Rezen Stone Press Black olives are matured with the "Naturally Fermented" method.

Black Special Type Gemlik olives, carefully collected from the branch, are transferred to clean and well-maintained olive ponds or bands.

The transferred black olives are matured by pressing a certain amount of salt water with the "Naturally Fermented" method.

After the maturation process of approximately 5-8 months, the black olives are taken from the pool, purified from the salt water. After placed in lacquer or glass packages, olives are pasteurized.

### Stone Press

Black Olive Tic Can 10 Kg Packaging: 1 x 10 kg Per Box



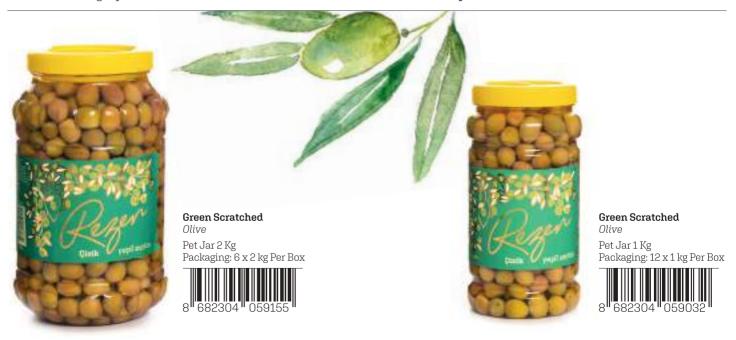




### **Green Scratched** Olive

The brine prepared with a mixture of sea salt and lemon salt is poured and left for natural fermentation. In about 6-7 months, olives reach maturity to eat. Matured olives are removed from the brine, crushed grains are removed and washed.

Olives put in lacquered or glass packages are put in the prepared permanent brine and pasteurized. Green Scratched Olives are very suitable for processing with their natural aromatic oil and hard grain structure. Color can change from light green to light pink in matured olives. *No chemicals or additives are used in the production of Green Scratched Olives.* 



### Grilled Green Olive

It is recommended that you take out the Rezen Grilled Green Olives as much as you would consume from the jar with a wooden spoon. It should be stored in the refrigerator as the salt content is low and there are no preservatives.

Protect from sun and light. *Enjoy it.* 





Unsalted Black Olive Pet Jar 800 g Packaging: 12 x 800 g Per Box





Unsalted Black Olive Glass Jar 400 g Packaging: 12 x 400 g Per Box





Unsalted Black Olive Glass Jar 600 g Packaging: 12 x 600 g Per Box





# **Dried Figs** in Olive Oil

Rezen Dried Figs in Olive Oil is inspired by Ibn Sina's miraculous mix and health cure recipe. Fig Cure with Olive Oil helps to heal many problems such as respiratory ailments, heart problems, cholesterol problems, especially digestive and intestinal problems.

and prevents diseases.

**Dried Figs** in Olive Oil Glass Jar 500 mL Packaging: 12x500 mL Per Box







**Stuffed with Red Pepper** *Green Olive* Glass Jar 600 g Packaging: 12 x 600 g Per Box





Stuffed with Red Pepper Green Olive Glass Jar 300 g Packaging: 12 x 300 g Per Box



# Stuffed Green Olive with Pepper

After the brine process of Special Type Green Olives, untouched by human hands pitting is done with special machines.

Then comes the process of putting Capia Red Pepper in it. After this process, the crushed grains are removed and washed. Olives put in lacquered or glass packages are put in the prepared permanent brine and pasteurized.





**Aegean**Olive Salad
Glass Jar 450 mL
Packaging: 12x450 mL Per Box



# Aegean Olive Salad

Our Rezen Olive Salad made with Aegean olives and various flavors

- · Rezen Natural Extra Virgin Olive Oil
- · Rezen Scratched Green Olives
- · Rezen Gemlik Oily Dehydrated Naturally Fermented Black Olives
- · Rezen Green Olives Stuffed with Red Pepper
- · Natural Dry Tomatoes
- · Almond
- · Walnut
- · Special Spices

Aegean's Olive Salad, which will be the main product of your breakfast; It will be one of the favorite with its quality, taste, naturalness and nutritional values.

	4	11							
ackaging	Product	Box Quantity	Box Quantity	Pallet Type	Bottle Weight Kg	Box Weight Kg	Pallet Weight	20 Ft Quantity	40 Ft Quantity
	250 ML	24	72	80x120	0,472	11,8	875	19008	43200
Marasca Bottle	500 ML	12	114	80x120	0,787	9,75	1132	15048	28728
	750 ML	12	65	80x120	1,2	14,8	982	8580	19500
	1L	12	60	80x120	1,51	18,61	1138	7920	15840
	250 ML	24	96	100x120	0,472	11,8	1165	20160	48384
	500 ML	12	144	100x120	0,787	9,75	1435	17280	31104
	750 ML	12	85	100x120	1,2	14,8	1290	10200	20400
	1L	12	75	100x120	1,51	18,61	1425	9000	16200
Dorica Bottle	250 ML	24	84	80x120	0,479	11,8	1012	22176	50400
	500 ML	12	90	80x120	0,866	10,75	990	11880	27000
	750 ML	12	65	80x120	1,13	13,95	928	8580	19500
	250 ML	24	96	100x120	0,479	11,8	1165	23040	48384
	500 ML	12	110	100x120	0,866	10,75	1215	13200	27720
	750 ML	12	85	100x120	1,13	13,95	1218	10200	15624
Plastic Bottle	250 ML	24	128	80x120	0,249	6,35	834	33792	76800
	500 ML	12	108	80x120	0,488	6,25	695	14256	32400
	1 L	12	65	80x120	0,947	11,65	779	8580	19500
	250 ML	24	160	100x120	0,249	6,35	1047	38400	80640
	500 ML	12	150	100x120	0,488	6,25	970	18000	37800
Tin	500 ML	12	99	80x120	0,56	7,1	725	13068	29700
	1 L	12	63	80x120	1,125	13,9	894	8316	18900
	1 L	6	152	80x120	1,125	7,15	1110	10032	20064
	2 L	6	77	80x120	2,05	12,3	968	5082	11550
	3 L	6	48	80x120	3	18,35	904	3168	7200
	3 L	4	60	80x120	3	12,35	765	2640	6000
	4 L	4	56	80x120	3,98	16,3	934	2464	5600
	5 L	4	48	80x120	4,92	20,2	990	2112	4800
	18 L	-	45	80x120	17,25	17,25	800	495	1125
	500 ML	6	144	100x120	0,56	3,75	575	8640	18144
	3 L	4	75	100x120	3	12,5	970	3000	6300
	2 L	6	70	100x120	2,05	12,3	895	4200	8820
	500 ML	12	132	100x120	0,56	7,1	970	15840	33264
	3 L	6	60	100x120	3	18,35	1135	3600	7560
	4 L	4	72	100x120	3,98	16,3	1200	2880	6048
	5 L	4	60	100x120	4,92	20,2	1245	2400	4800
utura Bottle	500 ML	12	186	100x120	0,835	5,29	1015	11160	23436
ALC: N	200 1.17	10	100	TOOYICO	0,000	0,20	1010	11100	20400

