

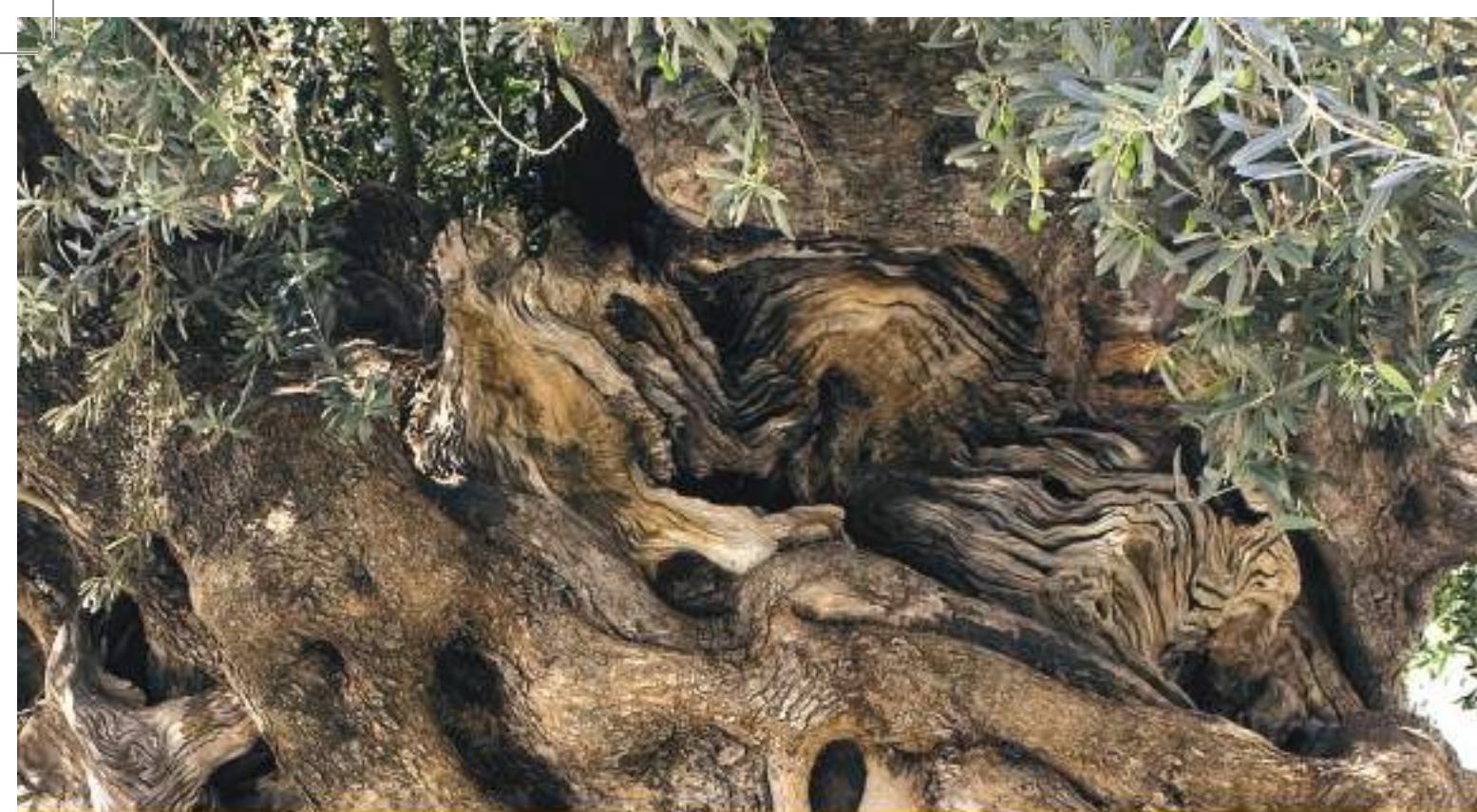


Homeland of Olives in Mediterranean Region;
Turkey!



Olive Oil is KRISTAL!





Tradition of Years – Since 1938

Established in 1938 in İzmir by Anthony Micaleff, Kristal Oil was one of the first olive oil producers in Turkey and promoted the first packed olive oil product into this market. Also it was the first company to export packed and branded olive oil from Turkey. In 2007, with Arkas Holding becoming shareholder in Kristal Oil, the company has increased its investments and production capacity even more.

Today, as a pioneer in the Turkish olive oil market, Kristal Oil exports olive oil to more than 30 countries. Kristal Oil has been conducting studies together with the International and National Olive Oil Councils in order to improve Turkish olive oils' quality and local consumption per capita.

Kristal Oil, still known in Turkey as the "Oil with the Steamboat" due to its logo, has been customers' first choice for generations with its high quality products and its' reliability.



Quality, Innovation, Trust

Since its foundation, Kristal Oil has adopted the "high quality product" and "perfect service" principles. Following the new technologies, Kristal Oil works in accordance with the ecological balances, in harmony with nature, and with the awareness of human health, at its plants built on 20.000 m².

Hygienic production is one of the principal rules for Kristal Oil. It offers products in glass bottles and tin cans, which have the healthiest storage conditions for olive oil. Kristal Oil produces the products with the same flavor and excellence twelve months a year without compromising product quality. Kristal Oil is subject to National Olive and Olive Oil Council quality control program. Our laboratory is recognized by the International Olive Council. We produce in accordance with national and international standards, meanwhile we obtained the following certificates:

- TS EN ISO 9001 Quality Management Systems Certificate
- TS EN ISO 22000 Food Safety Management Systems Certificate
- BRC Global Standard for Food Safety Certificate
- All Kristal Oil products have Halal Food and Kosher Certificate
- Organic products are certified by ECOCERT.

Ayvalık Factory

At our environmental-friendly premises in Ayvalik, top quality olives are processed through 2-phase fully automated continuous system. After separated by leaves and cones, olives are pressed and crushed physically in the crusher in order for obtaining the olive paste, which is then transferred to decanter section where the oil is separated from olive pomace and vegetable water. After being cleaned through re-centrifuging, virgin olive oil is filled into stainless steel tanks and then delivered to the Bornova Factory in Izmir.



Bornova Factory

At our Bornova Factory, where a brand new Desmet refinery and filling machines were installed in 2010; Extra virgin olive oils are received from our Ayvalik Plant and all around Turkey. They are stored in stainless steel tanks at a temperature not exceeding 18°C. After filtration and packaging, they are distributed all around Turkey and the world.

Lampant olive oils coming from all around Turkey are refined with the «physical refining process» in order to obtain refined olive oil. After blending it with virgin olive oils, it is packed and distributed to both domestic regions and export markets.





Olive Oil Production

Olive tree (*Olea Europea*) is a strong tree. Despite of its slow and difficult growth, it has a long life. Therefore, it is called “Immortal Tree” in mythology and botany. Calcareous, pebbly, rocky and dry soil is suitable for an olive tree to grow on due to its roots extending to depth. The most favorable environment for an olive tree is the climate which is hot in summer and temperate in winter. Olive tree likes light, sun and temperatures over 15°C. Annual average of 220 mm rainfall is sufficient for the efficient growth of an olive tree. Olive tree generally grows in geographies with low altitude. The upper surface of the olive tree’s leaves, in the form of bush, is dark and the bottom surface has a silvery color. Leaves come out from both sides of the branch in a perfect order. The body having an average width of 40-50 cm is resistant against decay. New leads growing from the burls revitalize the body when the tree gets old. Olive tree which has an average height of 2-10 m, bears large amount of fruits in one year, and less in the following year. Blooming period in Northern Hemisphere is between April and June. Green olives ripen between the end of August and beginning of November.

Picking methods in olive harvest have not changed for thousands of years. Hand-picking or shaking method has been used for centuries. The harvest period is between October and February. Harvest with machines is slowly replacing the traditional method of shaking. Today, methods such as body or branch shaking, and picking the fruits on the ground using absorbant equipments are being utilized in the machines used for olive harvest. In hand-picking method running off or combing is used and in picking from ground method, roller or brush is used. Among these methods hand-picking requires the most effort. This method where maximum 9-10 kg olive is picked per hour enables olive oil production with the highest quality if the fruit is good.

Another tradition that has not changed in olive oil culture for thousands of years is the method of extracting oil from olive as olive oil can be consumed without any chemical process. An olive fruit has approximately 20% oil, 40% vegetable water and 40% solid matter. There is no difference in olive oil extraction methods of today and the past. Olives are pressed and the paste form is obtained. Then the paste is pressed. Eventually, the oil is separated from the vegetable water. Hydraulic press machines were started to be used in the beginning of the 19th century due to the technological improvements. Today, instead of hydraulic press machines, machines that enable olive oil extraction from olive paste by centrifugal force are being used. These are called “Continuous Systems”.

Continuous systems are fully automatic machines. High quality olive oil can not be obtained from the olives falling on the ground, therefore, they are processed separately. During the separation process of the leaves called cone, olives on washing machines are cleaned from the leaves, soil or branches, pressed and crushed in the crusher. Olives crushed at 1000-2500 rpm speed are collected in mixers. Mixer is the section where olives are kneaded. In this section, olives are kneaded for approximately 45-55 minutes in paste form to extract olive oil. The paste is then transferred to decanter section and the oil is separated from olive pomace and vegetable water. Olive oil cleaned by centrifuge is put in stainless steel tanks, and left in resting tank to be separated from its sediments. It is filled in cans or bottles.

In order to obtain high quality olive oil, undamaged olives should be harvested at the right time by using appropriate methods, and should be immediately and appropriately processed at olive press plants. It is very important that the olives should be processed as soon as possible after the harvest. Because if olives are kept waiting, they will be fermented. This reduces the quality of olive oil and it loses its extra virgin characteristics. Therefore, the olives should be kept in punched plastic cases that have a 20-25 kg capacity. The variety of the olive tree, geographical characteristics of the region, climate conditions, implementation of agricultural pest control, fertilization or irrigation, harvest time and method, the technology used for olive oil extraction, storage conditions and packing material affects the quality of olive oil. Modern, complex and developed analysis methods are used in order to identify the quality of the olive oil. Even 1% vegetable oil contamination can be identified using gas chromatography and liquid chromatography devices. It is also crucial to identify and evaluate the flavor and excellence which are identified as sensory characteristics of an olive oil. Thus, expert tasters play an active role in this process. Based on the physical, chemical and sensory characteristics, oil is classified as;

- 💧 Extra Virgin Olive Oil
- 💧 Virgin Olive Oil
- 💧 Lampant Olive Oil

Lampant olive oil which is not suitable for food consumption is refined using water steam distillation and bleaching soil without being exposed to any chemical reaction. Refined olive oil is blended with extra virgin olive oil in certain ratio and olive oil quality is obtained.



Why TURKISH Olive Oil?

Turkey is;

- 💧 The homeland of olives in Mediterranean Region.
- 💧 The place of the oldest olive mill.
- 💧 The world's 4th largest producer.

Turkish olive oil is;

- 💧 Purely produced of Turkish olive tree.
- 💧 100% genuine.
- 💧 Rich in taste with wide varieties and properties.

Why KRİSTAL Olive Oil?

- 💧 Kristal is Turkey's 1st producer & exporter company.
- 💧 Kristal is the leader company in Turkish olive oil industry.
- 💧 Kristal produces quality proven products over 80 years.
- 💧 Kristal uses selected Aegean Region olives from the Mediterranean Basin.

Extra Virgin Olive Oil
From the North Aegean Coast

Kristal Extra Virgin Olive Oil is a cold pressed olive oil produced using the most delicious olives from the North Aegean Coast. Known for its smooth and fresh flavor, Kristal Extra Virgin Olive Oil will upgrade any meal. Recommended for cold meals, salads, sauces and dips. Superior category olive oil obtained directly from olives and solely by mechanical means.



Package Information



250 ml Glass Bottle
PCS/Box: 12



500 ml Glass Bottle
PCS/Box: 6



750 ml Glass Bottle
PCS/Box: 6



1L Glass Bottle
PCS/Box: 6



500 ml Tin Can
PCS/Box: 6



1L Tin Can
PCS/Box: 6



2L Tin Can
PCS/Box: 6



3L Tin Can
PCS/Box: 4



5L Tin Can
PCS/Box: 4

Extra Virgin Olive Oil
From the South Aegean Hills

Kristal Extra Virgin Olive Oil is a cold pressed olive oil produced using the most delicious olives from the South Aegean Hills. Known for its rich and intense flavor, Kristal Extra Virgin Olive Oil will upgrade any meal. Recommended for cold meals, salads, sauces and dips. Superior category olive oil obtained directly from olives and solely by mechanical means.



Package Information



250 ml Glass Bottle
PCS/Box: 12



500 ml Glass Bottle
PCS/Box: 6



750 ml Glass Bottle
PCS/Box: 6



1L Glass Bottle
PCS/Box: 6



500 ml Tin Can
PCS/Box: 20



1L Tin Can
PCS/Box: 20



2L Tin Can
PCS/Box: 6



3L Tin Can
PCS/Box: 4



4L Tin Can
PCS/Box: 4



5L Tin Can
PCS/Box: 4

Olive Oil

Kristal Olive Oil is a genuine blend of extra virgin olive oil from the North Aegean Coast and refined olive oil manufactured at our facilities. Its unique quality widens the range of use for all kinds of hot or cold meals as well as frying and pastries. Kristal olive oil is not chemically processed. Composed of refined olive oils and virgin olive oils.



Package Information



250 ml Glass Bottle
PCS/Box: 12



500 ml Glass Bottle
PCS/Box: 6



750 ml Glass Bottle
PCS/Box: 6



1L Glass Bottle
PCS/Box: 6



500 ml Tin Can
PCS/Box: 6



1L Tin Can
PCS/Box: 6



2L Tin Can
PCS/Box: 6



3L Tin Can
PCS/Box: 4



4L Tin Can
PCS/Box: 4



5L Tin Can
PCS/Box: 4

Awards

- ❖ Kristal won the bronze prize of the intense fruitiness section in The Mario Solinas Extra Virgin Olive Oil Quality Award Competition - Turkey 2017, organized by the National Olive and Olive Oil Council.
- ❖ Kristal received the 4th prize in packaged olive oil exportation at The Awards Ceremony held by the Aegean Olive and Olive Oil Exporters Union due to its exports accomplished during the year 2016.
- ❖ Kristal Oil won 2014's packaged olive oil export prize at the ceremony which was held by Aegean Exporters' Association on 28 April 2015.
- ❖ On 9 June 2006, Kristal Extra Virgin Olive Oil was selected the best olive oil among the "Turkey's Top 10 Olive Oil" published by the Hürriyet newspaper. Winners were selected by a grand jury consisting of olive oil experts, food writers, gourmets and restaurant owners.
- ❖ Kristal Oil won the Oil Proficients "Golden Lion" prize at Verona SOL Competition in Italy on 3 April 2000.
- ❖ Kristal Oil won the first prize, the gold medal, at World Food Day Sunflower Seed Oil Quality Competition on 16 October 1982.
- ❖ Kristal Gold Selection Extra Virgin Olive Oil was awarded the Gold Medal in the "Medium Fruitiness" category of the 2018 Turkey IOC-UZZK Olive Oil competition, sponsored by the International and Turkish Olive Oil Councils. We proudly present you this unique flavour, produced in limited quantity for olive oil fans.



TS EN ISO 9001
Quality Management
Systems Certificate



TS EN ISO 22000
Food Safety Management
Systems Certificate



Halal Food Certificate



EOS Certificate



NOP Certificate



BRC Global Standard for
Food Safety Certificate



Kosher Certificate



Ticaret ve Sanayi Kontuvarı T.A.Ş.
Kazım Dirik Mah. Sanayi Caddesi No: 76-35100 Bornova - İZMİR - TURKEY
Tel: +90 (232) 463 41 61 Fax: +90 (232) 463 04 89
e-mail: export@kristaloil.com

www.kristaloil.com      /kristalyaglari