



# AKARCA FARM INFORMATIVE CATALOG

## ABSTRACT

Detailed information about Akarca Farm, its production processes and product categories in detail

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# AKARCA ÇİFTLİĞİ (FARM) INFORMATIVE CATALOG



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## Introduction

Akarca Farm was founded in 1640, during the Ottoman Empire era. The exact location today is the opposite of the village of Kiyikislacik and the ancient Greek city state of Iasos within the municipality borders of the town of Milas, Muğla on the south-west coast of Turkey.

Akarca Farm covers 500 hectares and has more than 75,000 olive trees. The olive trees on the farm are 99% Memecik variety endemic to the region, which is known for its full-bodied olive flavor as well as comparatively high anti-oxidant content in comparison to most of the other olive cultivars.

Akarca Farm produces olive oil in their latest technology pressing mill at the farm itself. Both the Farm and the Pressing Mill hold organic certificates from Turkey, the European Union, and the NOP/USDA, in addition to a Halal Certificate from Kascert International.

The carefully spanned nets between trees in selected areas, similar to those in Italy or Spain, prevent olives from prematurely falling from the trees onto the ground. This helps with quality control and makes the harvest process easier for the pickers.



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## History

In 1798, the Akarca family, whose ancestry dates back to the ancient Beylik of Mentese, settled around the town of Milas. Within a decade, the family became an active and prominent player in regional commerce. The rise of the wealth of the family started with Hadji Ali Agha (aka Hacellağa B: 1845), son of Ömer Agha. When he took command of the clan, he started buying land in and around Milas using the wealth he generated from the family's main source of revenue, which was exporting and selling livestock. When he died, not only did he leave a sizable amount of wealth to his children, but he also rose to become the richest man in the region. Amongst his six children, Mehmet Agha (B. 1876), who was the second eldest, was the most successful and business-savvy, and thus he expanded his considerable fortune by expanding his business deals. In 1911, he purchased the farm to use as a commercial port and customs point.

His eldest son, Ömer Faruk Akarca (B. 1918), chose to study the science of horticulture to get a better scientific understanding of plants and crops. After he graduated, he moved to the United States in 1951 with his spouse, first living in New York City and then in Fort Collins, Colorado. Although he almost became co-owner of one of the soda ice cream producers at the time, he chose to return to Turkey in 1958. In an effort to enhance the quality of the olive trees and increase product variety, he personally visited farms in Italy and Spain and grafted saplings onto the existing trees on the farm. After his father's death in 1960, he started running his portion of the estates.

His two sons, Mehmet Umur Akarca, M.D. and former M.P., and Ali Akarca, a professor of Economics at the University of Illinois in Chicago, currently own the Akarca Farm.

Dr. Mehmet Umur Akarca's two sons, successful up-and-coming neurosurgeon Dr. Onur Akarca and electrical engineer, angel investor, and entrepreneur Ömer Faruk Akarca, are the successors for the fourth generation.

The Akarca family served the Turkish political and academic scene, with various notable figures becoming mayors, MPs, senators, and professors.

There are also many illustrious figures from Ottoman times in the Akarca Family Tree, such as six Sheikh-ul Islam (Vizier of Justice) between 1650 and 1750, numerous Qadi of Constantinople (the highest Qadi position of the Empire), and numerous Military Governors of Rumelia (the highest governor position for a Qadi).

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## Flagship Product: Artisinal Organic Olive Oil

### Production

Only cold extraction (20 °C–25 °C) method is used for olive oil production. This helps us attain high levels of **unique complex flavors** and **high anti-oxidant values (biophenols)** originating from the olives in the olive oil, as well as keeping the quality high. We produce each kilogram of olive oil from approximately 5 kg to 15 kg of olives, which results in an olive oil with rich and complex flavors and an extraordinary amount of healthy antioxidants and other compounds.

Our typical season harvest generally produces exceptional results in both the antioxidant count and sensory qualities. The polyphenol count rarely drops below 300 mg/kg, and it is possible to attain more than 600 mg/kg for the olive oil produced from the early harvest olives with excellent and well-balanced sensory characteristics such as fruitiness, pungency, and bitterness.

The biophenol count is measured by the amount of phenolic compound **tyrosol** as per **I(nternational) O(live) C(ouncil)** ruling which is the main governing body in the olive oil industry. It is critical to count the right phenolic compound, as it enables both producers and consumers to compare different olive oils with accuracy.

Akarca Farm olive oil is also eligible for the “Milas P(rotected) D(esignation) of O(rigin)” designation, accepted both by Turkey and the European Union. The PDO guarantees the cultivation and harvesting of the olives (Memecik varietal), as well as the production and bottling of olive oil from these olives within the municipal boundaries of Milas. This ensures the product's quality by tracing it to a single source.



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## Artisinal Olive Oil Explained

This guide is aimed to help both consumers and corporate buyers to be able to make informed decisions about their purchase decisions.

**Cold** refers to the temperature of the olive paste during the olive oil production process. When olive oil is produced between 21°C and 28°C, it is deemed to be cold. The temperature is critical for both bringing out and preserving the components in the olive that allow top-quality olive oil to be produced.

**Phenols and flavonoids** are the two primary components of olives. Phenols are compounds that are linked to almost all of the health benefits of olive oil. These act as the anti-oxidants and acts as a sweeper in the blood stream, cleaning the oxidative compounds and/or affect organs in a positive way for help them to function better or heal them in the broad term.

In comparison to other potent polyphenols in nature, which either have a low bioavailability or a low absorption rate into the body, the absorption rate of phenolic compounds is very high, exceeding 90% in most cases.

Detailed health benefits of olive oil can be found at the end of the catalog.

Flavonoids are molecules that bring out distinct flavors while also providing certain health advantages. When it comes to heat, these two compounds are extremely fragile and for this reason cold press or cold extraction is required.

**Early harvest** means that the olives are green or changing color when collected. The olive varieties known for their high olive oil content are best pressed when they are green, while the olives that thrive in drier climates should be pressed when their colors are turning. In short, the early harvest designation refers to the biochemical transition that occurs in the olive during harvest rather than the specific harvest time.

**PDO (Protected Designation of Origin):** Additionally, olive oil from Akarca Farm meets the criteria to be granted the "Milas PDO" designation, which is recognized and approved by both the European Union and Turkey. The PDO ensures that the olives (Memecik varietal) are grown and harvested, and that the olive oil is produced and bottled inside the municipal boundaries of Milas.

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There are three key aspects that determine the quality of olive oil:

These three components are **fruitiness, pungency, and bitterness.**

The phenolic content strongly influences pungency and bitterness.

Fruitiness and other savory qualities of olive oil are the result of esters, aldehydes, etc. in olive oil cause fruitiness and other savory qualities.

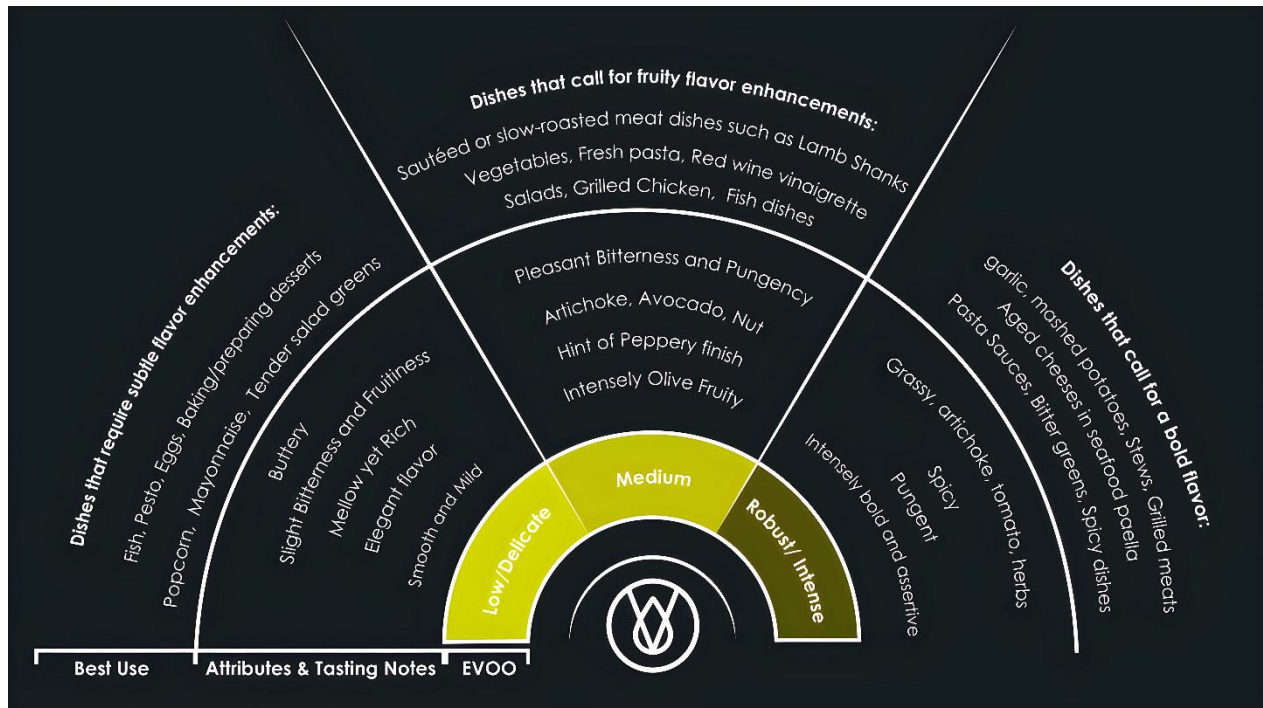
Olive oil exhibits four distinct groups of flavors:

#1: green, grassy, or leafy flavors

#2. Green-colored vegetable or fruit flavors: This is very subjective to a person and directly relates to the past culinary experience of green-colored fruits and vegetables previously consumed or experienced.

#3: Nutty/Earthy flavors

#4 Citrusy, tropical, and other fruit or floral (e.g., rose) flavors.





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**Olive oil tasting** is quite similar to wine tasting, but because olive oil is oil, it requires a little more work to release the flavors. Additionally, the flavors of olive oil are significantly more subtle than those of wine.

Everything related to olive oil, from tasting to the types of analysis that can be applied to the oil and the analysis methods that should be used, is determined by the International Olive Council, a non-profit European Union organization that is recognized as the ultimate authority by the entire world.



## **Specialty Products;**

Starting in the 2023–2024 harvest year, Akarca Farm began experimenting with creating an infused (agrumato) olive oil.

The difference is that flavored olive oil has the flavor added to it using chemical compounds.

On the other hand, in agrumato, the ingredients that give the flavor pressed together with olives to allow the biochemical compounds and flavonoids to seep in during malaxation.

This makes infused olive oil the gourmet segment's specialty product, and in terms of quality, infused olive oil is superior to flavored olive oil.

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Each producer uses their own recipe for their infused olive oil, and it is considered a trade secret.

In the 2025-206 harvest season, Akarca Farm plans to create three infused olive oil products:

- Hot green peppers
- Hot red peppers
- Lemonolio (lemon agromato)





## Certificates

Akarca Farm has organic certificates from the United States (NOP, USDA Organic), the European Union (EOS), and Turkey (TR), as well as the JAKIM Halal Certificate. As the organic certification issuer agency, Akarca Farm collaborates with the world-renowned Ecocert S.A. of France.



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## International Awards

The quality of olive oil produced by the Akarca Farm is also certified by prestigious international olive oil competitions such as;

EVOO IOOC of Italy,

Terra Olivo,

New York IOOC of USA,

Olive Japan



*OliveJapan®*

*OliveJapan®*







## Table Olives

The production of table olives at Akarca Farm differs significantly from typical commercial production methods. The olives immediately enter olive oil after spending time in the brine solution. The olive oil cuts the connection between the olives and the air, thereby stopping any degradation of the olives and acting as a natural preservative. Additionally, olive oil and olives continue to interact and exchange flavors over time, allowing for the "aging" of table olives produced in this manner for up to five years. Akarca Çiftliği table olives also have a low sodium content (4%) and do not need salt to enhance their flavors because they stay in and are sold with olive oil.

Akarca Farm produces table olives using three different olive varieties:



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## Memecik

Memecik Olive is a varietal **unique** to **the Milas** Region in Muğla, Turkey. It leaves a nice olive feel in your mouth, amongst other subtle flavors, and can be considered full-bodied. In comparison, it has higher antioxidant levels than almost all Turkish and most other international olive varieties. It is a medium-sized olive with a slightly oval shape. Generally, the meaty part remains attached to the pit. Consuming it leads to a richer olive taste due to its high oil content.



## Gemlik

Gemlik varietal olives are originated from the Gemlik Area in the Marmara Region and introduced to Milas Area during the '80s and 90's as a table olive varietal when the Memecik varietal was not thought to have qualities of a table olive. It is a mid-size olive with small pits and thin skin. The pits are not strongly connected to the meaty part and separate easily.



## **Donkey Olive (Turkish Sub-Kalamata variety)**

The Turkish variety of Kalamata olives, which is known as the donkey's teat in Turkey, has the usual characteristics of regular Kalamata olives. The olive has a slightly elongated oval shape and is much bigger compared to the other varieties. The meaty part is much bigger compared to the pit. Until recently, the olive

groves in Turkey used it as a pollination tree due to its lower olive oil ratio per weight compared to other olives.

We select the best olives after calibration and process them using century-old Akarca Farm techniques to produce the most enjoyable olives. Once they have spent the appropriate time in a water and brine solution, we remove them and immerse them in olive oil with lemon or Seville tangerine slices for an additional six months, allowing them to develop their signature flavors.

During these six months, the olive fruit and olive oil keep interacting, exchanging, and adding flavors, bringing each other to a perfect combination and the true pinnacle of flavor and taste.



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## Olive Tea (from the leaves of organic olive trees)

The use of olive-tree-derived products for human health dates back centuries. Olive leaves, olives, and virgin (unrefined) olive oil all contain polyphenols. Oleuropein, the molecule responsible for unprocessed olive's characteristic bitter taste, is the most prevalent phenolic component in olive leaves.

One gram of dried olive leaf contains 60–90 mg/g of oleuropein. Oleuropein has a half-life of 24 hours, so once it enters the body, it stays effective for one full day. You can ingest Oleuropein from the olive leaf by either making or brewing an olive tea or by chewing the leaves themselves.

Conventional (non-organic) farming may use lots of chemicals, such as fertilizers or insecticides. The tree absorbs any chemical compound in the soil through its roots and reaches the leaves. During the photosynthetic process, the leaves release water vapor and retain the chemical residue. Similarly, the application of insecticides results in their prolonged presence on the leaves. For this reason, olive leaves need to come from a certified organic source.





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## Other Food Products from Akarca Farm

### Organic Olive Oil & Organic Dried Figs Mixture

Olive oil and figs are two natural miracle foods that pack a lot of vitamins and antioxidants. For thousands of years, the powerful combination of these two foods has been known. In addition to being rich in vitamins and minerals, the combination of both products offers a significant advantage in that they contain significant amounts of Omega 3, Omega 6, and Omega 9. This makes the olive oil and dried fig mixture akin to a daily natural anti-oxidant pill.

Each jar contains approximately 200 grams of organic sliced dried figs and 100 grams of organic virgin olive oil. Each jar contains between 32 or 48 pieces of dried figs, depending on the request of the buyer. Two servings per day provide 16–24 days of product, and one serving per day provides 32–48 days.



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## Akarca Farm Pomegranate Molasses (Pomegranate Bitter)

Pomegranate molasses, also known as pomegranate syrup, is a thick, rich, and tangy-sweet condiment made from the reduction of pomegranate juice. It is a condensed version of pomegranate juice and contains all the taste and health benefits of pomegranate in concentrated form.

It is made by simmering ripe pomegranate juice until it turns into a dense, flavorful syrup.

It is made from hand-picked pomegranates. The process starts with extracting the pure juice from fresh pomegranates, followed by a slow simmer without direct heat. Through careful reduction, the juice condenses into a luxurious molasses, capturing the fruit's vibrant taste and deep color.

The premium Akarca Farm pomegranate molasses is **100% pure and does not contain any added sugars or preservatives.**

It has the perfect balance of sweetness and tartness, with deep, complex notes that elevate both savory and sweet dishes.

Similar to balsamic vinegar, you can use it with salads, but you can also use it in marinades, as a sweet and tangy flavor infusion for desserts, and to enhance cocktails and non-alcoholic refreshing drinks.

Pomegranates, like olive oil, have quite a few health benefits. Similar to olive oil, pomegranates contain strong polyphenols that can help lower blood pressure and cholesterol, have potent anti-inflammatory properties, induce apoptosis (cell death) in cancer cells, have anti-aging properties, have neuroprotective properties, and support the immune system, among other health benefits.



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## Akarca Farm Premium Organic Vinegars

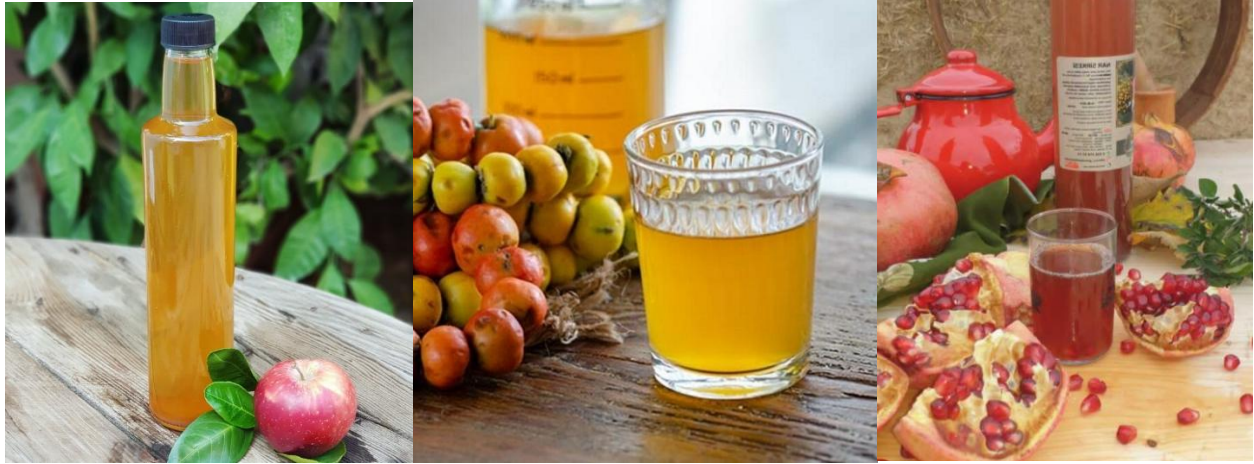
Human civilization has used vinegar for both medicinal and culinary purposes for many millennia.

It should be part of a healthy diet and provides numerous benefits, such as blood sugar control, weight management, digestive health, heart health, digestive health, and anti-microbial properties.

An additional benefit of vinegar is its incorporation of flavonoids, antioxidants, and phenolic compounds from its original product. For instance, the process of making Hawthorn Vinegar also preserves the health properties of Hawthorne.

The following are some vinegars that Akarca Farm plans to introduce into the Southeast Asian market:

- Apple Vinegar
- Hawthorne Vinegar
- Fig Vinegar
- Pomegranate Vinegar



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## Akarca Farm Premium Turkish Delights

The famous Turkish delight, or "lokum" in Turkish, was invented in the Ottoman Empire in 1777 in Istanbul. Lokum is the shorter version of "Rahat Al-Hukum," which translates as "comfort of the throat." The Turkish delight caught the imagination of many Westerners, especially the British, and became very popular in Great Britain in the 1800s. The fascination with this wonderful product reached such heights in continental Europe that people tried to replicate it with no success, as the silky smoothness of the original Turkish Delight, which required much care and focus from the maker at the time, eluded them.

Lokum, known in the British Empire as the "Lumps of Delight," was so popular that it inspired specialty shops. In his final, unfinished novel, *The Mystery of Edwin Drood*, Charles Dickens [takes his character Rosa on a visit to one](#). In C.S. Lewis's famous **The Lion, The Witch, and The Wardrobe**, the following passage describes the Turkish Delight: "The Queen let another drop fall from her bottle onto the snow, and instantly there appeared a round box, tied with green silk ribbon, which, when opened, turned out to contain several pounds of the best Turkish Delight." Each piece was sweet and light to the very center, and Edmund had never tasted anything more delicious. He was quite warm now and very comfortable."

Akarca Farm aims to bring only the highest-quality Turkish delights made with natural ingredients to Malaysia. To achieve this, Akarca Farm partnered with a premium boutique Turkish delight producer with 40 years of experience.





## Cosmetic & Health Products Made with Olive Leaf Extract

Olive leaf contains various phenolic compounds more dense than olive oil, and for this reason, it is a good source of anti-oxidants that are not dissimilar to olive oil. Condensing these useful substances into an extract provides other opportunities for creating other exciting products.

You can also make other products with olive leaf extract, such as hair care, body wash, facial care, and similar items. Applying olive leaf extract to a cosmetic product enhances its potency compared to using solely olive oil. Because olive oil is an oil, the formula can only use a certain amount of it, which limits its health benefits.

Olive leaf extract, on the other hand, does not have the same limitations and can be used to create much more potent products.

The only exception is (natural) olive oil soap, which, due to its high olive oil content in the raw material, can maintain its properties.

### Olive Leaf Extract Mouth Spray

Olive leaf extract mouth spray, exclusively formulated by Akarca Farm, aims to promote natural dental health as a support product. You can fine-tune the product to three different intensities, depending on the other herbal ingredients added, such as miswak.

- The light intensity helps eliminate unpleasant breath.
- The medium intensity is ideal for improving general dental hygiene.
- The high intensity aims to combat tooth decay.



## Cosmetic Products Made with Olive Oil

Olive oil is one of the principal ingredients in the Mediterranean diet, and it constitutes the main source of nutritional fat. Aside from the high nutritional content of olive oil, it is also known for its cosmetic and therapeutic properties.

When applied topically, vitamin E, a potent antioxidant, may help nourish and protect the skin from free radical damage. As a result, it is most commonly known for its benefits for skin health and appearance. You can apply it topically to the face to reduce inflammation and rejuvenate the skin.

The antibacterial properties of olive oil may help to treat acne and other skin infections.

When applied topically to the hair, it can stimulate capillary growth in the scalp, support hair growth, prevent breakage and undesirable split ends, and its antioxidants even boost the hair's elasticity and shine.

Oleic acid serves as a cleansing agent and texture enhancer in cosmetics. It's among the more stable fatty acids and has a unique ability to preserve the effectiveness of more delicate ingredients, such as antioxidants, by helping to protect them from light and air degradation.

A full list of cosmetic products can be found at the end of the catalog in APPENDIX B.

## Akarca Farm 100% Natural Olive Oil Soap

Akarca Farm employs centuries-old traditional methods to create organic olive oil soap. Olive oil soap is naturally very good for the skin and hair due to the unique properties of olive oil.

We have taken the production method a little further to make a product that is as natural as possible. We make our soap using only **organic olive oil, natural base compounds, and collected rainwater**. Three types of Akarca Farm olive oil soap can be made:

- Plain
- With organic sage added
- With organic oregano leaves added



## Squalene Beauty & Health Products

Squalene is a product that is produced naturally by the human body. However, the production of many other compounds in the human body slows down as we age.

Squalene is an important compound for healthy skin. On average, mammals are born with approximately 12% squalene content in their skin. This squalene makes the skin softer and healthier. This is one of the reasons newborn babies have such soft and beautiful skin.

In organic chemistry terms, squalene is a polyunsaturated hydrocarbon with a formula of  $C_{30}H_{50}$ . In nature, it is found in abundance in liver shark oil. However, this situation led to the hunting of literally millions of sharks and was considered ecologically unsustainable. Olive oil is the next source in which squalene is abundant.

It is non-allergenic, a skin-identical compound, and a natural moisturizing factor.

Up to date, the anticancer, antioxidant, drug carrier, detoxifier, skin-hydrating, and emollient activities of these substances have been reported both in animal models and in vitro environments. According to promising results from recent studies, squalene is considered an important substance for practical and clinical uses, with huge potential in the nutraceutical and pharmaceutical industries. (<https://www.sciencedirect.com/science/article/abs/pii/B9780124160033000147>)

Another similar compound, squalane, which is the saturated version of squalene, is extensively used by the cosmetics industry. However, unsaturated squalene has stronger anti-oxidant properties because it can eliminate free radicals.

One of the main compounds of squalene is called isoprenoid, which is by itself a very strong antioxidant. This compound attaches itself to the cell walls and acts as a protective barrier against harmful free radical compounds.

Olive oil also contains this compound in much smaller amounts, and Akarca Farm uses olive oil from its own farm to make its squalene products.



## APPENDIX A - Olive Oil Health Benefits

(The following information was obtained from the peer-reviewed academic article from **Ana Karković Markovic, Jelena Torić, Monika Barbarić \* and Cvijeta Jakobušić Brala \* - Hydroxytyrosol, Tyrosol and Derivatives and Their Potential Effects on Human Health** and it is summarized. Please refer to the original article for in depth information or send an email to [info@akarcaciftligi.com](mailto:info@akarcaciftligi.com) to obtain a copy)

A respectable number of trials and epidemiological studies in humans who follow the MD have confirmed the many health-benefiting effects of the traditional Mediterranean diet (MD), which is characterized by regular intake of olive oil (OO). These effects include reduced incidence of various chronic degenerative diseases, major cardiovascular events, type 2 diabetes mellitus (DM), some types of cancer, improved cognitive function, and protection against overall morbidity and mortality.

Virgin olive oil presents a valuable source of highly abundant unsaturated fatty acids and minor components like fat-soluble vitamins, chlorophylls, phytosterols, and polyphenols. Studies have demonstrated the antioxidant, anti-inflammatory, cardioprotective, neuroprotective, anticancer, antidiabetic, antiobesity, antisteatotic, and antimicrobial effects of olive oil polyphenols. The compounds in olive oil have broad free radical-sweeping abilities (antioxidants) in the bloodstream.

### *Antiatherogenic and cardioprotective effects*

Olive oil has therapeutic potential for treating atherosclerosis. Atherosclerosis (abnormalities developing on the artery walls that eventually cause plaque formation and coronary disease) is considered an inflammatory disease, and the vascular endothelium is involved in many of the atherosclerosis development processes. Olive oil is very effective in preventing lipid peroxidation and protecting LDL from oxidation, as LDL oxidation starts the process of forming plaques. It also has a beneficial effect on HDL. Olive oil improves blood lipid profiles due to its ability to lower serum total cholesterol (TC), triglycerides (TG), and LDL levels.

### *Anticancer Effects*

Over the last decade, a vast number of in vitro and in vivo studies have shown significant anticancer effects of olive oil against various types of malignant cells. Colon cancer, the third most common cancer worldwide, with increasing incidence and mortality in





developing countries, dominated much of the research. Olive oil affects colon cancer cells, slowing or stopping their growth. Researchers also observed similar effects in breast and prostate cancers.

**Hepatocellular carcinoma (HCC)** is the most common type of primary liver cancer in adults, and it is currently the most common cause of death in people with cirrhosis. Olive oil also has inhibitory effects on cancerous cell growth.

### *Neuroprotective Effects*

Some compounds found in olive oil accumulate in the brain, indicating its neuroprotective activity by reducing oxidative stress at the neuronal level. Researchers found that the compounds in olive oil show promise in treating Parkinson's and Alzheimer's diseases.

### *Antidiabetic, Lipid-Regulating, and Antiobesity Effects*

In various diabetic animal models, the compounds in olive oil demonstrate hypoglycemic activity. An animal model experiment demonstrated that these compounds could effectively prevent diabetic neuropathy, improve insulin sensitivity, and restore proper insulin signaling. These compounds have a similar protective effect on the liver. They stop early inflammatory events that cause insulin resistance and steatosis by lowering nitrosative and oxidative stress in the liver and repairing the integrity of the intestinal barrier and glucose homeostasis.

These chemicals stop **lipogenesis**, which is the process of turning fatty acids and glycerols into fats. They also help with **hyperlipidemia**, which is when any or all of the lipids (fats, cholesterol, or triglycerides) or lipoproteins in the blood are too high. This is why olive oil has a beneficial effect on obesity.

### *Antimicrobial and Antiviral Effects*

Olive oil has demonstrated in vitro antimicrobial properties against infectious agents of the respiratory and gastrointestinal tracts, as well as many other microbial diseases.

Researchers identified the compounds in olive oil as a distinct class of HIV-1 inhibitors that prevent HIV from entering the host cell, and reported that they inactivated influenza A viruses.

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Olive oil's antifungal activity kills fungal plasma membranes with unprecedented efficiency. It has antitrypanosomal and antileishmanial activity (parasites).

### *Other Effects*

Olive oil's strong anti-inflammatory capabilities have led to its proposed beneficial role in several inflammatory diseases. It may be advantageous in rheumatoid arthritis, an autoimmune disease characterized by chronic inflammation, with a significant impact not only on chronic inflammation but also on acute inflammatory processes. It has an anti-inflammatory effect on acute ulcerative colitis, as well as a protective effect on lung inflammation.

It exhibits osteoprotective properties. It has beneficial effects on bone formation and maintenance, as it can stimulate calcium deposition, inhibit multinucleated osteoclast formation in a dose-dependent manner, and suppress spongy bone loss.

Olive oil demonstrates its ability to affect an allergen-specific immune response by potentiating a suppressive immune response to an allergen.

HTyr has demonstrated a protective effect on UV-B-irradiated keratinocytes, which are the outer layer of the skin. UVB radiation represents the major cause of serious skin disorders and genotoxic damage.

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## APPENDIX B – Cosmetic Products List

**Some other unmentioned products that can be created with olive oil and olive leaf extract are;**

Product Name	Function	Description
Olive Tree Leave Extract Shampoo	Hair Care / Cosmetic	
Olive Tree Leave Body Wash	Body Care / Cosmetic	
Olive Oil Hair Lotion	Hair Care / Cosmetic Therapeutic or	Blending Olive Oil into a rich moisturizing lotion that conditions and protects the hair from blow dryers and curling irons. With consistent use, the hair will begin to show improved elasticity, hydration, and shine.
Olive Oil Serum against Hair Loss	Hair Care / Therapeutic	Strengthen hair follicles and fight against hair loss
Olive Oil Hair Nourishing Spray	Hair Care / Cosmetic Therapeutic or	Nourishes Hair
Olive Oil Hair Mask	Hair Care / Cosmetic Therapeutic or	Repairs and nourishes hair
Olive Oil Skin Care Body Lotion/Cream	Body Care / Cosmetic Therapeutic or	Moisturizer, mild anti-aging properties, nourishes skin, generally, hand lotion/cream version is stronger formulated
Olive Oil Face Moisturizer Lotion	Face Care / Cosmetic Therapeutic or	A milder version of the product above
Olive Oil Skin Care Hand Lotion/Cream	Hand Care / Cosmetic Therapeutic or	Moisturizer, mild anti-aging properties, nourishes skin, generally stronger formulated in comparison to body lotion version
Olive Oil Hand Moisturizer Lotion/Cream	Hand Care / Cosmetic Therapeutic or	A milder version of the product above

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Olive Butter Lotion	Body Care / Cosmetic or Therapeutic	Moisturizer, mild anti-aging properties,
Olive Oil Massage Lotion	Body Care / Therapeutic	
Olive Oil Massage Oil	Body Care / Therapeutic	
Olive Oil Cleansing Gel	Face Care / Cosmetic or Therapeutic	Olive oil helps re-balancing the excess oil on the face. It can be regular gel or anti-acne
Olive Oil Cleansing Soap	Face Care / Cosmetic or Therapeutic	Olive oil helps re-balancing the excess oil on the face. It can be regular soap or anti-acne
Olive Oil Face Exfoliant	Face Care / Cosmetic	
Olive Oil as Facial Oil	Face Care / Cosmetic	Help revitalize and nourish the face
Olive Oil Make-up Remover	Face Care / Cosmetic	Help the make-up-applied parts of the skin revitalize
Olive Oil Anti-Aging Serum	Face Care / Therapeutic	Can be made with the addition/combination of various ingredients.

