

Olive Oil & Superfood

www.olizzi.com



### Founder

Ece strongly believes that "You are what you eat" and she is a real food enthusiast!

Industrial Engineering at METU in Ankara and then moved to Istanbul. Ece worked as Product Manager at Coca-Cola Icecek Turkey. After 5 years in Istanbul, she moved to Los Angeles to study MBA at Pepperdine University in Malibu. She worked for the biggest catering reservation platform of the USA - Roaming Hunger, as a strategy consultant during her studies.

Since 2018, she is on an exciting journey of building her brand! Living the Mediterranean way, and observing different cultures, she decided to introduce superfoods to the world in a new and exciting way.

She enjoys roaming the streets and discovering new foods. She is one of the **authors** of the book Yerim Seni İstanbul (Grab a Bite of Istanbul). She prioritizes **good food** to the point that she once spent two weeks finding the best pickle shop in the town.

That's why she is very **passionate about olive oil - the ultimate superfood** and the best ingredient of all - and all the superfoods that work miracles in our bodies!



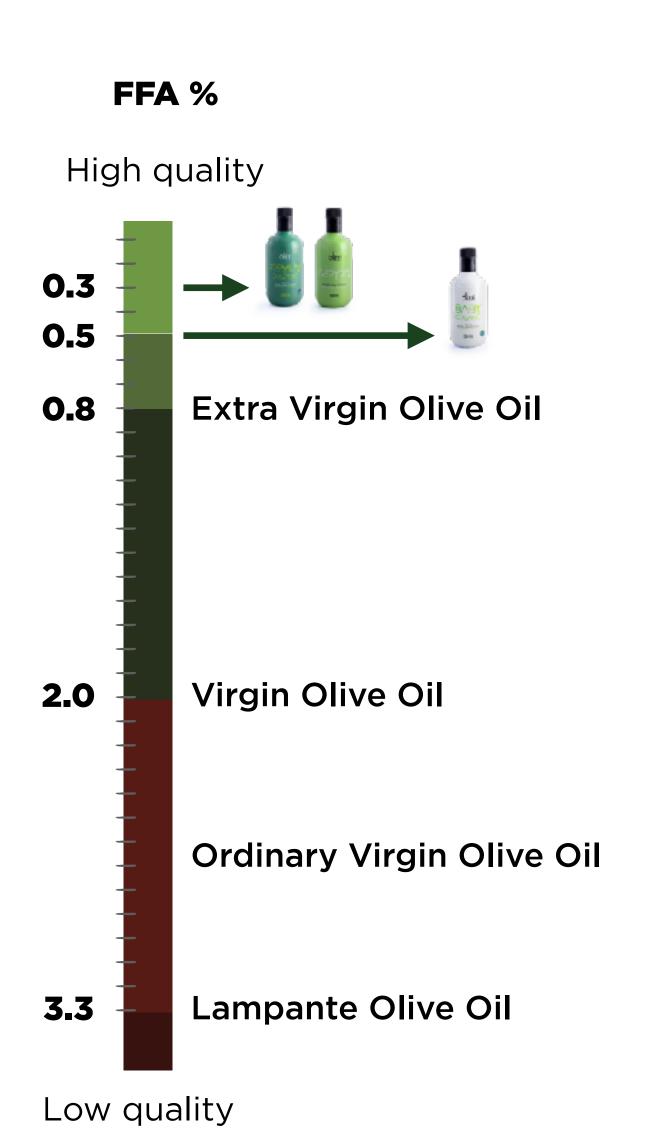
### Award Winner Olive Oil



From farm to the tables, a high quality olive oil requires **care** and **passion**. We harvest our olives latest in October, when they are green and fresh. It is a costly choice, but it delivers the lowest acidity and the highest concentration of great nutritional content. After handpicking, we immediately cold press them within less than 12 hours.

As a result, our products are awarded for their superior taste and quality by worldwide known competitions.

### Olizzi Olive Oil



Olive oils are classified according to chemical and sensorial analyses.

Olive oil's value is higher at lower FFA (Free Fatty Acidity) rates. All our efforts bring us a maximum of 0.3%-0.5% FFA level at the time of bottling. This results in high concentration of good fats and antioxidants (polyphenols and vitamins).

According to IOOC, fruitiness, bitterness and pungency are 3 positive sensorial attributes of extra virgin olive oil.

### Olizzi Products

#### Olizzi Premium Organic

#### Olizzi Everyday

#### Olizzi Baby Organic

#### Olizzi Premium Organic









SIZE

**PACKAGING** 

**TYPE** 

ORIGIN

**ACIDITY** 

**HARVEST** 

**TECHNIQUE** 

250ML/500ML/1LT/2LT

Glass Bottle / Tin

Domat

Akhisar Turkey

Below 0.3%

Early Harvest

Cold Press

250ML/500ML/1LT/2LT

Glass Bottle / Tin

Tekir (Kalamata)

Akhisar Turkey

Below 0.3%

Early Harvest

Cold Press

250ML/500ML

Glass Bottle

Domat

Akhisar Turkey

Below 0.5%

Late Harvest

Cold Press

10 ML X 10 UNITS

Single-Use

Domat

Akhisar Turkey

Below 0.3%

Early Harvest

Cold Press

### Olizzi Premium Organic



#### Get ready for the peppery kick in your throat!

Adds flavor to your meals with its intense fruity taste and green grassy smell. Olizzi Premium Organic fulfills the three major positive attributes of olive oil: **fruitiness, bitterness, and pungency.** It has flavor notes of tomato leaf, green banana, grass and rosemary.

**Food pairing:** You can reveal its flavor even more by pairing with tomatoes, boiled eggs, cheese, pomegranate syrup, avocado, salad, smoked meat, stir-fried vegetables and meats, or with pasta and pizza.

Organic Certified / Filtered / Monocultivar / Early Harvest / Cold-Pressed / Extra Virgin Olive Oil

Silver Medal at Olive Japan 2020 Silver Medal at JOOPrize 2021

Olive Type: Domat





Bottled below 0.3% free fatty acidity level.

# Olizzi Everyday



#### **Balanced fruity taste!**

Our Everyday crop, produced from Tekir (Kalamata) type of olives; is a high-fruity olive oil with a balanced bitterness and pungency. Has tasting notes of almond, artichoke, tomato and fruity flavors.

**Food pairing:** Goes well with cold and hot dishes. You can reveal its flavor on a wide range of salads with greens and vegetables, by drizzling on cold and hot dishes, boiled or baked vegetables, stir-fried vegetable and meat pairings.

Filtered / Monocultivar / Early Harvest /
Cold-Pressed / Extra Virgin Olive Oil
Silver Medal at JOOPrize 2021

Olive Type: Tekir

Bottled below 0.3% free fatty acidity level.



# Olizzi Baby Organic



#### **Tasty and Rich Meals for Babies**

Olizzi Baby Organic Extra Virgin Olive Oil enriches the taste and nutritional values of your baby's food with its fruity taste and green smell. Suitable for cold and hot dishes.

#### **Why Special Olive Oil for Babies?**

Olizzi Premium Organic and Everyday have higher bitterness and pungency levels as they are produced from early harvest olives. All three products are good for the consumption of babies and children, but Baby Organic is preferred due to its low pungency.

# Organic Certified / Filtered / Baby Olive Oil / Late Harvest / Cold-Pressed / Extra Virgin Olive Oil

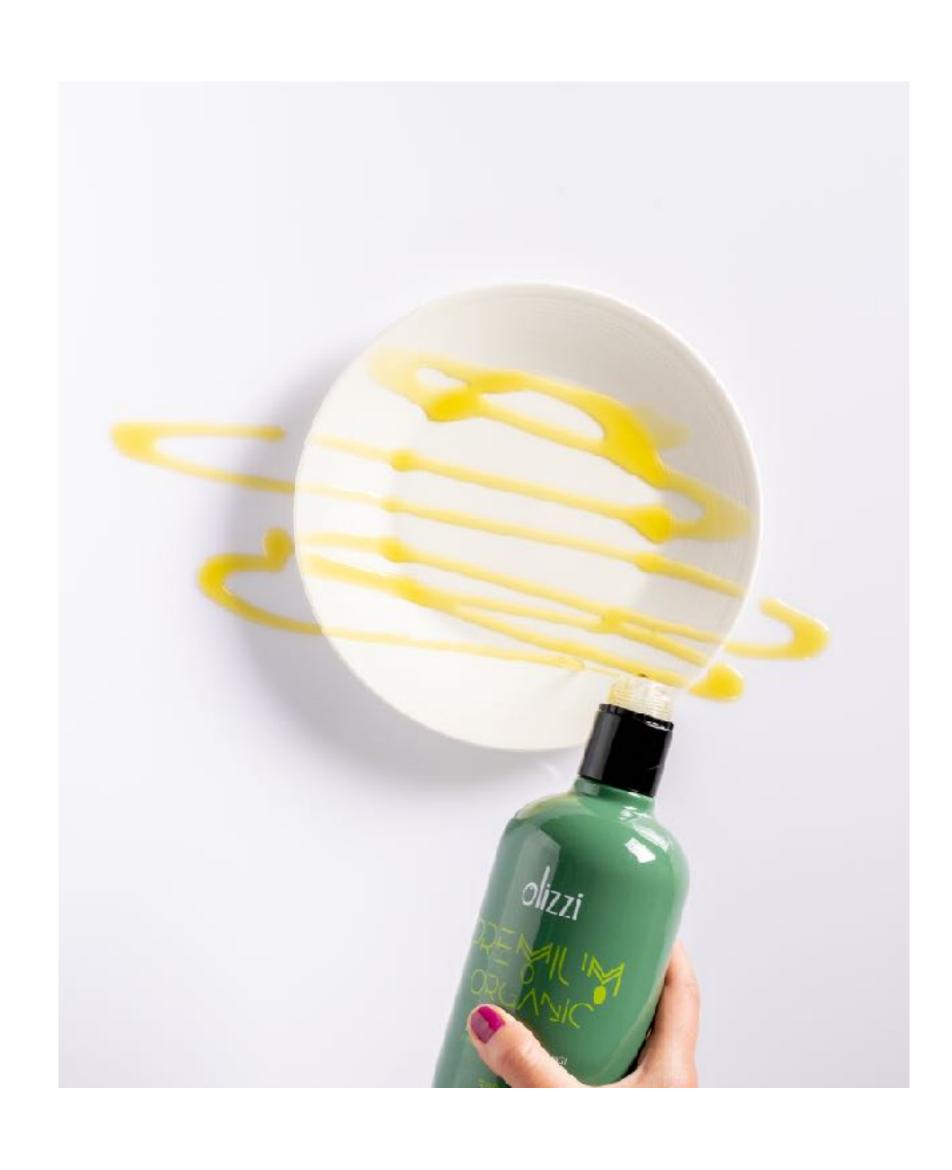
**USDA** 

**ORGANIC** 

Olive Type: Domat

Bottled below 0.5% free fatty acidity level.

### Outstanding and Smart Design



- **Glass Bottle:** Glass is the safest material to protect olive oil from oxidation. It is also a sustainable and environmentally friendly product.
- **Superior Design:** Comes in handy while cooking and easy to grab. Label is printed on the glass, preventing wears.
- Protects from Sun and Light: Olive oil should be stored in a dark, cool and dry place, away from sun and light. Our colorful glass bottle eliminates any sunshine or light that is threat to our precious olive oil.
- **Smart Cap:** It is now easy to pour olive oil without spilling with Olizzi's smart cap. Also, prevents oxidation by reducing the air contact.

# Olizzi Bliss - St. John's Wort - Centaury Oil



Hypericum Perforatum and Extra Virgin Olive Oil
Early Harvest & Cold Pressed
& Maceration Technique

We harvest our olives early in September by handpicking and cold press them to get our high quality extra virgin olive oil.

We harvest yellow centaury blossoms (Hypericum Perforatum) from the biologically rich mountains of Antalya Akseki region in Turkey. Maceration technique is used to get the olive oil soak the nutrient benefits of the blossom.

St. John's Wort Oil is good for the skin and mood disorders.

# Olizzi Premium Organic - Single Use Packs



# AFTER THE PANDEMIC, CONSUMERS NEED SINGLE USE ITEMS MORE THAN EVER.

- Convenient Use
- Hygienic Serving
- Portion-Size
- Take-Away
- Tear off and pour, add freshness to your meal, everywhere!



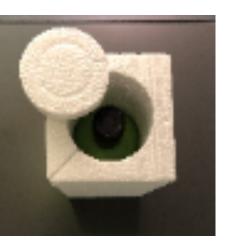




### 1000x1200 Pallet Details

\*Protection: Bubble Wrap or styrofoam. Sizes may vary.











Bottle + Protection\* + Box

Bottle + Box

**Bottle** 

# Individual Size (mm) Handling Box Size (mm) Units in Handling Box

110x110x260 mm 232x467x275

275x360x225

85x85x210 mm

275x360x225

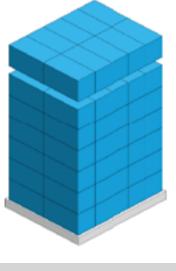
80X80X200 mm

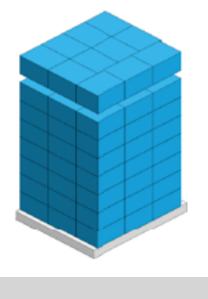
8

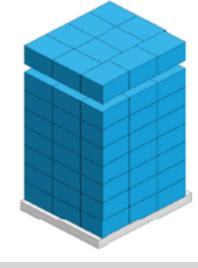
12

12

#### 1000X1200 Pallet Layout







88

1056

1100

Handling Boxes per Palle	t
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# of Units per Pallet

Weight per Pallet (kg)

70 560

600

88

1056

1100

### References





Olizzi Premium Organic Olive Oil Extra Virgin - 2020 Award Winner -Early Harvest First Cold Pressed, USDA Organic Certified, Great...

16.9 Fl Oz (Pack of 1) **★★★☆ ~ 127** 

\$29<sup>99</sup> (\$1.77/Fl Oz)



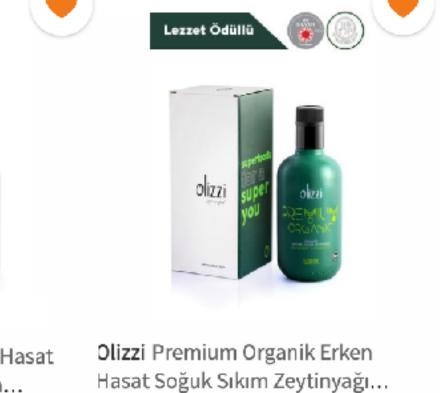
**JAPAN AIRLINES** 

JALショッピング

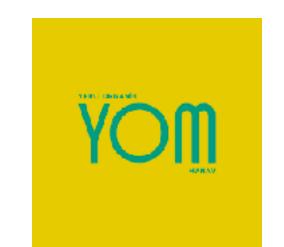
マイルをためる・つかえる







★ ★ ★ ★ (143)













Soon:













### Follow us!

Olizzi is currently present in the following markets:









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"Failure is simply the opportunity to begin again, this time more intelligently."







# Thank you.

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