



SAVOREL

100%  
EXTRA VIRGIN  
OLIVE OIL

# THE OLIVE TREE



The king of trees, the ancestor of the plant... With immortality, it becomes a holy tree, running through countless legendary themes...The olive tree is a symbol of abundance, wealth, peace, and human hope. The source of longevity health...

# THE ESTATE

MANİSA – SALİHLİ, west part of Turkey.



15.000 trees. Varieties: Trilye and Ayvalık

# BRAND

Savorel is a brand that is presented to all the values that give the olive tree, the respect for all the stories told in the myths, the holy books, the creation and redemption legends, and the adoration.

The name of Savorel “Savorel” is derived from “savor” and “flavor”, which combines health and deliciousness, and gives the olive trees the health, taste, strength and beauty of people...

It is a Turkish brand with a tradition of nearly 3,000 years of olive oil production on their land.

# QUALITY

## **Cultivating the Fruit**

As first and one of the most important step in Olive Oil production we ensure using correct agricultural techniques, technologies, fertilizers, and irrigation determines the condition of the oilves

## **Harvesting the Fruit**

The olives are picked only by hand to minimize any harm done to the fruit and to ensure the quality of the end product in both early harvest season and mature season.

We make sure to transport our olives to the factory as soon as they are picked. First they are stored in a cooling room to prevent heat in the olives. During these phases, our machinery is cooled with running water to keep the temperature of the produce under 27° Centigrades. Thus we achieve true Cold-Press in all our products.

## **Storage and Bottling:**

Storing the Olive Oil in chrome tanks for some time to ensure settling of solids, the oil is filtered to get rid of the remaining solid particles. All our products are stored in chrome tanks and are tooped with Nitrogen gas to prevent any contact with oxygen. Our storage facility is climate controlled to ensure the highest quality conditions for our products.

# QUALITY

## Certificates

- EU and USDA Organic
- Halal
- Kosher
- First Quality Insurance
- FDA Registration
- ISO 10002, ISO 9001
- Safety

# ASSORTMENTS

## Savorel Extra Virgin Olive Oils

Our assortment is;

- Savorel Premium Early Harvest
- Savorel Organic
- Savorel Organic for Kids
- Savorel Conventional
- Savorel Infused Olive Oils
- Olive Oil & Pomace Oil

Savorel Premium  
Early Harvest  
Extra Virgin  
Olive Oil







## Savorel Premium Early Harvest

Region : İzmir - TURKEY

Variety: Trilye

Harvest Time: October 2020

Acidity: <0,3

Characteristic: Black and chili pepper

Colour: Light Green-Yellow

Smell: Freshly grass

Savorel Premium Early Harvest Extra Virgin Olive Oil (EVOO) is made from Trilye variety olives of Turkey. The olives are harvested by hand and cold-pressed into oil in just couple of hours after harvested. Early Harvest extra virgin olive oil is richer in healthy phenolic compounds. Phenolic compounds are antioxidant and anti-inflammatory properties and also protect the fatty acids.

Suggested pairing: Raw foods, salads, pasta, steamed vegetables

Savorel Organic\*  
Extra Virgin  
Olive Oil



\* EU and USDA Organic Certificated



## Savorel Organic

Harvest Time: Ripe Olives

Region : Manisa - Turkey

Variety : Ayvalık

Harvest Time: November – December 2020

Acidity: <0,8

Characteristic: Unripe Almond

Colour: Green-Yellow

Smell: Freshly grass

Savorel Organic Extra Virgin Olive Oil has a golden-green color, with a distinct flavor. Balanced Acidity: < 0,8 % Ideal for dressings, sea foods, seasonings, dipping.

USDA, EU ve TR Organic Certificated Extra Virgin Olive Oil

Savorel Kids  
Organic  
Extra Virgin  
Olive Oil



\* EU and USDA Certificated



## Savorel Kids Organic

Harvest time: Ripe Olives,

Region: Manisa - Turkey

Aroma: Tea leaf, Almond

Taste Fruity Smooth

Acidity less than 0,5 %

Savorel Kids is made for children. Fresh, smooth and fruity taste of Savorel Kids Extra Virgin Olive Oil improve kids nutrition and their health. It is the special concept to introduce extra virgin olive oil to the children. It provides a smooth taste with a slightly fruity flavor and designed attractive for the kids. We harvest ripe olives just on time which are include richer Vitamin E and less taste of bitterness.

Savorel  
Conventional  
Extra Virgin  
Olive Oil





## Savorel Conventional

Harvest Time: Ripe Olives

Region: Manisa-Edremit

Variety: Trilye-Ayvalık

It has a golden –green color with a distinct flavor and a light peppery finish.

Balanced acidity: less than 0,8 ideal for cooking and dressings

# Savorel Olive Oil & Pomace Oil



Private label production is available  
Please ask for other packaging options.



# Savorel Infused Organic Olive Oils

- Lavender
- Rosemary
- Thyme
- Basil
- Bitter Orange
- Truff Mushroom
- Lemon
- Bergamot

