



ERMOLIVE
OLIVE OIL

Bottled For Pleasure

Cold Extracted
EXTRA VIRGIN
OLIVE OIL
Early Harvest



You will
feel it with
superior
taste and
naturalness.

B o t t l e d F o r P l e a s u r e

Long before this date, a seed was planted near the Mediterranean coast. While it was in ripening period, it brought health, beauty, and taste. Then, it became the favorite of the people who lived in this land. People raised them diligently, and they did not spare their unique fruits in return. Their common language has evolved day by day. Presently, it was bottled up to meet you from the careless hands of these agricultural Masters.

The olive oil which is carefully processed to bring all its natural beauty to your tables is offered to you in its purest form without using additives. Moreover, it takes its perfect essence from the latest technology production facility and traditional collection methods. The olive oil is waiting to take your satisfaction one step further with its taste, purity and naturality. The custom-made Olio Anatolia which has high-quality has been introduced to leave pleasure in your palate.



When
Where
And
Why?

... in a rural region near the calm lake.

It was the year 2018... Our journey has begun in a town called Ermenek, which has its own unique climate characteristic, along the slopes of the Taurus Mountains facing the Mediterranean Sea. On the one of these slopes, there is Mut which is famous with its olive oils. On the other slope, there is Ermenek, is full of Delice olive trees which grows without the need for human beings. Through these wild trees (Delice) guiding these local people, the olive trees have had the chance to take their place in the fields.

Thanks to Delice, we have now these trees that yield the olive oils are more sophisticated and tastier than other nearby regions. So, we rolled up our sleeves in 2018 to meet this special taste with its unique features to people from different culture. Since that day, we have remained with our special taste in the minds of different people in different cultures, geographies, and languages. And we continue to add different ones to them.



...But How?

The olives are processed in our facility that it's a built of 10000m² with an open area of 6000m². These olives are collected in Ermenek and passed through our 2 machines which have a processing capacity of 80 tons per hour. Then, it is stored in our 7 10-ton tanks as a high-quality olive oil before being packaged. And for that reason, we are doing our part. Since 2018, we have been bringing this miracle under the name of Ermolive Olive Oils to people in the domestic and international markets.

The background of the image is a close-up of a light-colored wood grain, showing various patterns and textures. A semi-transparent green rectangular box is positioned on the right side of the image, containing the text. A small horizontal green line is located above the text.

Ermolive Presents

If it was conscious of the benefit that gives to us, it would wish it to be carefully processed after being plucked from its branch. With this fact-based production approach, we owe it to each olive plucked from its branch to be presented as a quality product. And for that reason, we are doing our part. ...for them, for you.



Early
Harvest



Cold
Extracted



High In
Polyphenol



High In
Vitamin E



Pesticide
Free



Over
%99 Purity

OUR PRODUCT

Cold Extracted
**EXTRA VIRGIN
OLIVE OIL**
Early Harvest



ERMOLIVE COLLECTION Extra Virgin Olive Oil



Item No	Packaging	Weight	Box / Piece
e-0 1	Glass Bottle	250 m l	x12
e-0 2	Glass Bottle	500 ml	1x12
e-0 3	Glass Bottle	750 m l	1x12
e-0 4	Glass Bottle	1000 ml	1x12
e-0 5	Tin	5 lt	1x 4



High *Cold* *High in*
Phenolic Pressed Vitamin E



BULK OLIVE OIL BY



We not only offer our olive oil in ready-to-use packaging, we also ship it in bulk. There are multiple types of packing in bulk loading, and we can meet any types of requests for packing especially Flexitank, Ibc Tank and Steel Drum.



IBC
TANK



STEEL
DRUMS



FLEXI
TANK

Being an Early Harvest

comes with serious responsibilities

Fat (%)	99,93
Free Fatty Acidity (%)	0,49
Monounsaturated Fatty Acids (%)	76,46
Polyunsaturated Fatty Acids (%)	9,46
Vitamin E (DL-Alpha Tocopherol) (mg/kg)	378,13
Biophenolic Compounds (tyrosol) * (mg/kg)	340
Cholesterol Amount (mg/kg)	Not Detected
Myristic Acid (%)	Not Detected
Palmitic Acid (%)	13,60
Arachidic Acid (%)	0,44
Linolenic Acid (%)	0,28
Linoleic Acid (%)	8,46
Stearic Acid (%)	2,87
Oleic Acid (%)	71,50
Eicosenoic Acid (%)	Not Detected
Behenic Acid (%)	0,11
Lignoceric Acid (%)	Not Detected
Pesticides (%)	Not Detected
Amount of Soap (%)	Not Detected
Sensory Properties:	It has unique color, smell and structure
Solvent (%)	Not Detected
Peroxide Value (mEqO ₂ /kg)	11,90
UV Specific Absorbance Value(E) ₅₈₉	E(232 nm) : 2,43 E(270 nm) : 0,14 Delta E. : 0,63

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