



# HEDERA

Company Introduction and  
Product Information Presentation



2023



## ABOUT US

A fourth generation olive experience that started in 1922. The story that started in the Sarmaşık Village of the Sea of Marmara Region continues by spreading to the Aegean Region. The name of our brand is “Hedera”, the Latin meaning of “Sarmaşık”, the village where we planted our first olive tree, coming from the roots of our experience. The history of olives in this village dates back to ancient times. While walking in the village, it is possible to come across olive trees that have lived for more than a thousand years. This ancient history provides an excellent accumulation of knowledge for the people of this geography.

The olive tree is one of the oldest trees in the world. Olive oil, on the other hand, is an indispensable complement to many foods, thanks to the dozens of health products and flavors it contains. Of course, if the right harvesting and pressing methods are followed. With this in mind, we closely monitor the olive growing process and harvest it at the right time. We take the harvested olives to the factory on the same day with air-permeable crates and turn them into oil at the organic olive oil factory with state-of-the-art machinery. Afterwards, we store it in air- and light-proof steel tanks under 20 degrees, and bottle it after ordering and deliver it to you. Thus, we ensure that consumers consume quality olive oil by delivering this valuable, healthy and delicious product to the kitchens.

As Hedera, we want to deliver the oil of this miraculous fruit, to which we pay maximum attention to the entire production process, to all over the world in the most delicious, healthy and high quality way.

For this reason, we can produce in different sizes and packaging options according to the expectations of our business partners we work with.



# PACKAGING OPTIONS



HEDERA  
OLIVE OIL 1L

HEDERA  
OLIVE OIL 500 ML



VIRGIN  
OLIVE OIL 3L

HEDERA  
SPRAY OLIVE OIL



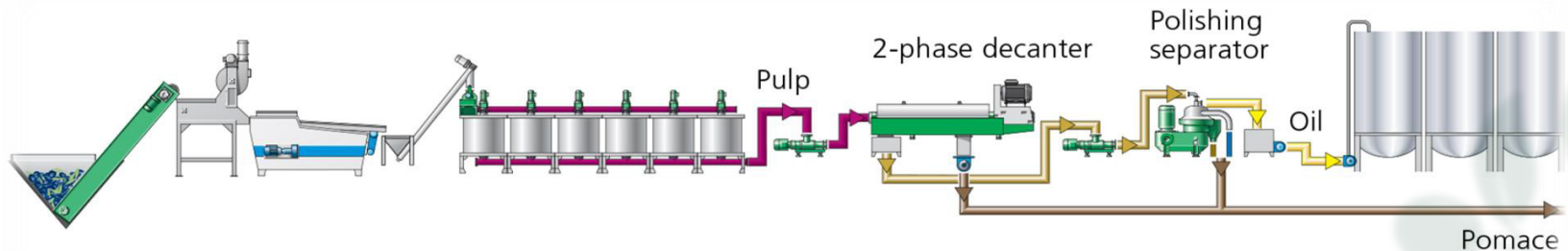
HEDERA  
OLIVE OIL 5L

101,44 Fl. Oz



# PRODUCTION PHASE AND TECHNOLOGY

As Hedera, we squeeze the olives we collect from our own gardens in 2 different ways , cold pressing and normal pressing in our German gea Westfaila brand pressing machine. After the olive turns into oil, it is taken into chrome tanks and fed regularly with nitrogen to keep the freshness of the first day. In addition, thanks to the air conditioning system in the storage area, we prevent deformation caused by oil thawing and freezing by keeping the environment between 15-20 degrees.





## PHASE AND TECHNOLOGY





CONTUS  
GOURMET  
— SINCE 1922 —

Our products in this class were harvested in the middle of September, that is, they are collected by hand at the time called the first harvest and turned into oil within max 3 hours.

Our Premium Olive Oil is produced in a limited amount, is very valuable in terms of both health and gastronomy.

This oil, which has a very high number of polyphenols in phenolic components in olive oil, is said by experts to have a very important health benefit when consumed raw regularly.

## AWARDED PREMIUM OLIVE OIL



CONTUS  
GOURMET  
— SINCE 1922 —



# COLD PRESSED EXTRA VIRGIN OLIVE OIL

Our products in this class are produced in accordance with the Turkish Food Codex Edible Olive Oil communiqué with max 0.5-0.8 oleic type acidity. It has characteristic features such as sharper aroma, taste and burning,

It can be packaged as a plastic bottle, Glass Bottle and tin according to the demand.

It is recommended to be used mostly for raw consumption.

## What is Cold Press?

The cold pressing technique is related to the heat of olive paste during olive oil production. For an olive oil to be cold pressed, the temperature of the water used during production should be at most 27 degrees. Since high temperature negatively affects the nutritional values and fragrant structure of olive oil, the aromatic components and nutritional values of olive oils obtained at low water temperature are much higher compared to other methods.





# EXTRA VIRGIN OLIVE OIL

Our products in this class are produced in accordance with the Turkish Food Codex Edible Olive Oil communiqué with max 0.8 oleic type acidity. Ideal for those looking for a softer flavor.

It can be packaged as a plastic bottle, Glass Bottle and tin according to the demand.

It can be used in both meals, salads, and sauces.







## VIRGIN OLIVE OIL

Our products in this class are produced in accordance with the Turkish Food Codex Edible Olive Oil communiqué with Max 2.0 oleic type acidity. It is a product with less fragrance and flavor for those who love soft taste.

It can be packaged as a plastic bottle, Glass Bottle and tin according to the demand.

It is generally recommended to be used for hot meals, sauces, and also preferred in salads if needed.





## OLIVE POMACE OIL



Our products in this class are produced in accordance with the 100C and Turkish Food Codex Edible Olive Oil communiqué with less than 1 acid oleic type acidity. Its burning degree is 238 Celcius. Therefore, it can be used more than once for fries.

It can be packaged as a plastic bottle, Glass Bottle and tin, depending on the demand.

It is recommended to be used for deep fries.



## SPRAY OLIVE OIL

Spray Olive Oil, which can be produced for many classes such as Natural Extra Virgin, Natural First, is one of the innovative products of recent times. While it provides significant savings in the use of oil due to its homogeneous distribution in the area to be applied, it ensures that the lubrication is fully and homogeneously spread to the desired area.

No propellant is used in this product, which has 125 ml and 200 ml can options.





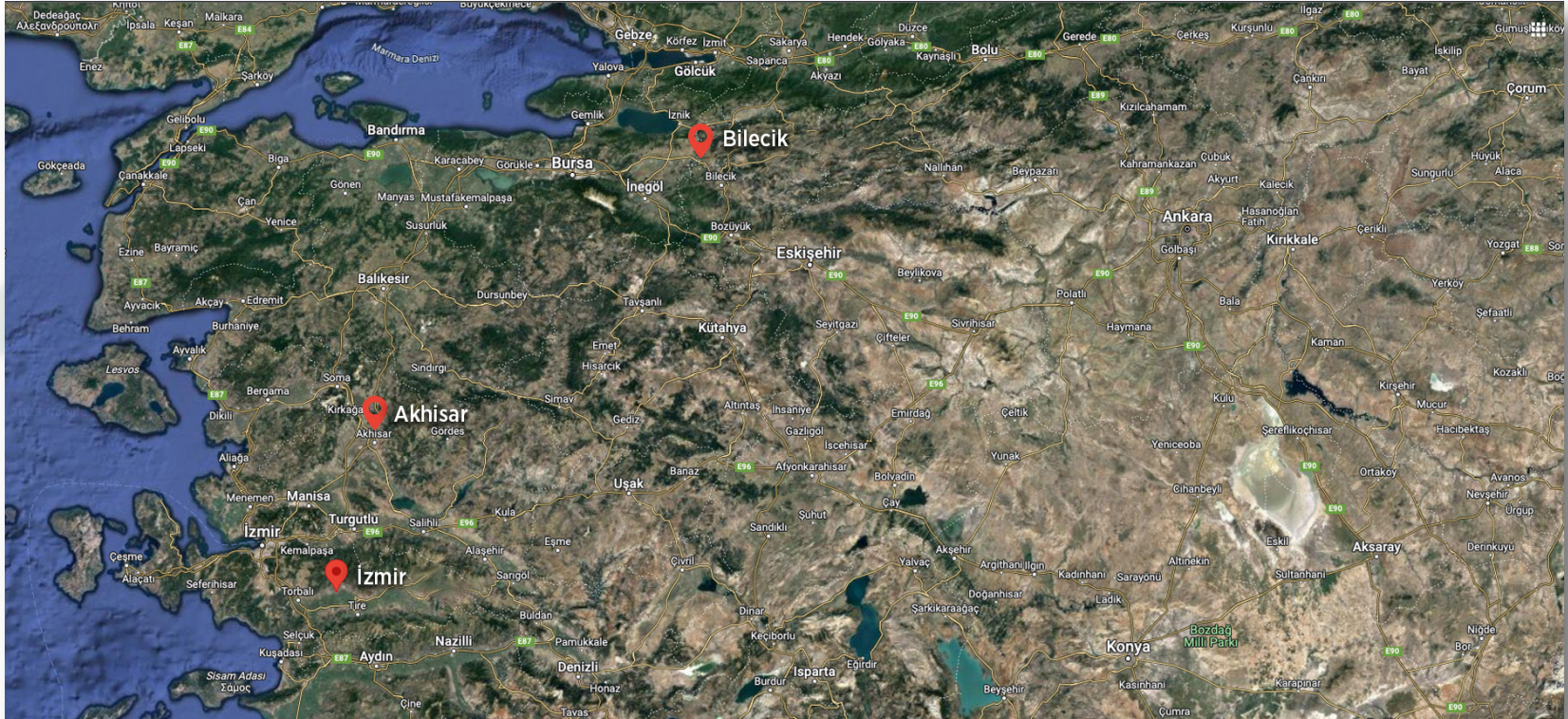
# CONTAINER LOADING INFORMATION

Package	Capacity (ml)	Gross Weight (g)	Net Weight (g)	Units / Case	Cases / Pallet (80x120cm)	Dim / Case (W/L/H mm)	Case Gross Weight (kg)	Units / Pallet	Pallets / 20 ft	Pallets / 40 ft
<b>Marasca Glass Bottle</b>	1000	1550	910	12	60	310x235x320	18, 80	720	11	24
	750	1173	683	12	65	300x225x325	14, 10	780		
	500	745	455	12	80	265x200x295	9, 00	960		
	250	468	228	24	66	325x220x245	11, 30	1584		
<b>Dorica Glass Bottle</b>	750	1180	683	12	65	295x225x328	14, 41	780		
	500	864	455	12	90	265x200x295	10, 62	1080		
	250	500	228	24	84	325x220x245	12, 00	2016		
<b>Tin/Can</b>	5000	5000	4550	4	50	330x260x330	20, 15	200		
	3000	3055	2740	6	48	310x290x280	18, 63	288		

Package	Capacity (ml)	Gross Weight (g)	Net Weight (g)	Units / Case	Cases / Pallet (100x120cm)	Dim / Case (W/L/H mm)	Case Gross Weight (kg)	Units / Pallet	Pallets / 20 ft	Pallets / 40 ft
<b>Marasca Glass Bottle</b>	1000	1550	910	12	75	310x235x320	18, 80	900	10	21
	750	1173	683	12	85	300x225x325	14, 10	1020		
	500	745	455	12	132	265x200x295	9, 00	1584		
	250	468	228	24	112	325x220x245	11, 30	2688		
<b>Dorica Glass Bottle</b>	750	1180	683	12	85	295x225x328	14, 41	1020		
	500	864	455	12	132	265x200x295	10, 62	1584		
	250	500	228	24	112	325x220x245	12, 00	2688		
<b>Tin/Can</b>	5000	5000	4550	4	60	330x260x330	20, 15	240		
	3000	3055	2740	6	72	310x290x280	18, 63	432		



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