

KRISTAL OIL

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Tradition of Years

Founded in 1938 in İzmir by Anthony Micaleff and being the first branded olive oil, Kristal Oil has been the first brand that produced olive oil and released the first packed olive oil to the market in Turkey. It also has been the first company that exported packed and branded olive oil abroad. Today, as a pioneer in Turkish olive oil market, Kristal Oil exports olive oil to more than 25 countries.

In the 1950s, while olive oil was mostly consumed in production regions of Aegean and Marmara, Kristal Oil has been the leading company in promotion of olive oil and in bringing forth olive oil consumption habits among Turkish people living in Anatolia.

In 2007, Arkas Holding became a partner of Kristal Oil and since then, Kristal Oil has increased its investments and production capacity even more. Kristal Oil has been conducting studies to increase both local and foreign market share.

Kristal Oil, still known in Anatolia as “Oil with the Steamboat” due to its logo, has been customers’ first choice for ages with its high quality products and maintaining reliance of customers.

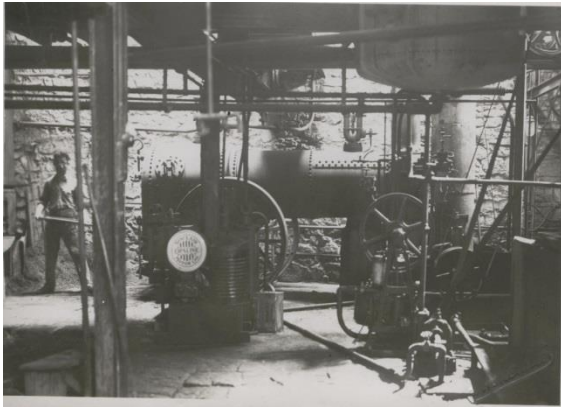


KRISTAL OIL

Quality, Innovation, Trust

Since its foundation, Kristal Oil has adopted the “high quality product” and “flawless service” principles. Following the new technologies, Kristal Oil works in accordance with the ecological balances, in harmony with nature, and with the awareness of human health, at its plants built on 20.000 m².

Hygienic production is one of the principal rules for Kristal Oil. It produces, packs olive oil without being touched and offers the products in glass bottles and tin cans which are the healthiest storage conditions for olive oil. Kristal Oil produces the products with the same flavor and excellence twelve months a year without compromising product quality. Kristal Oil is subject to National Olive and Olive Oil Council quality control program and plays an active role in participation of companies which offer high quality products, in this program. Kristal Oil that produces in accordance with national and international standards, owns TS EN ISO 9001 Quality and TS EN ISO 22000 Food Safety Management Systems certificates. All Kristal Oil products have Halal Food and Kosher certificates.



AYVALIK FACTORY

Depending on the quality, olives are pressed by continuous or traditional stone press and the paste form is obtained at Kristal Oil's environmentally-conscious integrated modern plants located at Ayvalık. It is separated from olive pomace and vegetable water by passing through horizontal decanter. The olive oil passed through decanter is re-centrifuged and transferred to Bornova factory.



BORNOVA FACTORY

Olive oil received from Ayvalık factory is stored in stainless steel tanks at the environment not exceeding 18°C, filtered and packed without being processed at Bornova Factory where the new refinery and filling plant were installed in 2010. Afterwards it is sent to all regions of Turkey and all around the world.



OLIVE OIL PRODUCTION

Olive tree (*Olea Europea*) is a strong tree. Despite of its slow and difficult growth, it has a long life. Therefore, it is called “Immortal Tree” in mythology and botany. Calcareous, pebbly, rocky and dry soil is suitable for an olive tree to grow on due to its roots extending to depth. The most favorable environment for an olive tree is the climate which is hot in summer and temperate in winter. Olive tree likes light, sun and temperatures over 15°C. Annual average of 220 mm rainfall is sufficient for the efficient growth of an olive tree. Olive tree generally grows in geographies with low altitude. The upper surface of the olive tree’s leaves, in the form of bush, is dark and the bottom surface has a silvery color. Leaves come out from both sides of the branch in a perfect order. The body having an average width of 40-50 cm is resistant against decay. New leads growing from the burls revitalize the body when the tree gets old. Olive tree which has an average height of 2-10 m, bears large amount of fruits in one year, and less in the following year. Blooming period in Northern Hemisphere is between April and June. Green olives ripen between the end of August and beginning of November.

Picking methods in olive harvest have not changed for thousands of years. Hand-picking or shaking method has been used for centuries. The harvest period is between October and February. Harvest with machines is slowly replacing the traditional method of shaking. Today, methods such as body or branch shaking, and picking the fruits on the ground using absorbant equipments are being utilized in the machines used for olive harvest. In hand-picking method running off or combing is used and in picking from ground method, roller or brush is used. Among these methods hand-picking requires the most effort. This method where maximum 9-10 kg olive is picked per hour enables olive oil production with the highest quality if the fruit is good.

Another tradition that has not changed in olive oil culture for thousands of years is the method of extracting oil from olive as olive oil can be consumed without any chemical process. An olive fruit has approximately 20% oil, 40% vegetable water and 40% solid matter. There is no difference in olive oil extraction methods of today and the past. Olives are pressed and the paste form is obtained. Then the paste is pressed. Eventually, the oil is separated from the vegetable water. Hydraulic press machines were started to be used in the beginning of the 19th century due to the technological improvements. Today, instead of hydraulic press machines, machines that enable olive oil extraction from olive paste by centrifugal force are being used. These are called “Continuous Systems”.

Continuous systems are fully automatic machines. High quality olive oil can not be obtained from the olives falling on the ground, therefore, they are processed separately. During the separation process of the leaves called cone, olives on washing machines are cleaned from the leaves, soil or branches, pressed and crushed in the crusher. Olives crushed at 1000-2500 rpm speed are collected in mixers. Mixer is the section where olives are kneaded. In this section, olives are kneaded for approximately 45-55 minutes in paste form to extract olive oil. The paste is then transferred to decanter section and the oil is separated from olive pomace and vegetable water. Olive oil cleaned by centrifuge is put in stainless steel tanks, and left in resting tank to be separated from its sediments. It is filled in cans or bottles.

In order to obtain high quality olive oil, undamaged olives should be harvested at the right time by using appropriate methods, and should be immediately and appropriately processed at olive press plants. It is very important that the olives should be processed as soon as possible after the harvest. Because if olives are kept waiting, they will be fermented. This reduces the quality of olive oil and it loses its extra virgin characteristics. Therefore, the olives should be kept in punched plastic cases that have a 20-25 kg capacity. The variety of the olive tree, geographical characteristics of the region, climate conditions, implementation of agricultural pest control, fertilization or irrigation, harvest time and method, the technology used for olive oil extraction, storage conditions and packing material affects the quality of olive oil. Modern, complex and developed analysis methods are used in order to identify the quality of the olive oil. Even 1% vegetable oil contamination can be identified using gas chromatography and liquid chromatography devices. It is also crucial to identify and evaluate the flavor and excellence which are identified as sensory characteristics of an olive oil. Thus, expert tasters play an active role in this process. Based on the physical, chemical and sensory characteristics, oil is classified as;

- Extra Virgin Olive Oil
- Virgin Olive Oil
- Lampant Olive Oil

Lampant olive oil which is not suitable for food consumption is refined using water steam distillation and bleaching soil without being exposed to any chemical reaction. Refined olive oil is blended with extra virgin olive oil in certain ratio and olive oil quality is obtained.

OLIVE OIL IS HEALTHY, BECAUSE...



Olive oil protects cells!

Scientific researches have shown that, olive oil has a protective effect against some types of malignant tumors (breast cancer, prostate cancer, colon cancer, etc.). Researches have shown that, the risk of breast cancer is less among women consuming olive oil.

Olive oil protects stomach!

Olive oil covers stomach with a protective layer, reduces stomach acids and helps protecting against gastritis and ulcer. It protects intestines and regulates its functions.

Olive oil is kidney, spleen, stomach and liver friendly!

Olive oil significantly reduces risk of bile and spleen stones and helps against hepatitis and liver aches. It is effective in regulating kidneys, passing stones, preventing parasites and relieving stomach aches. Olive oil also reduces stomach acid. It is the best oil tolerated by stomach. It accelerates flow of bile required for digestion to duodenum.

Olive oil regulates cholesterol!

Olive oil increases good cholesterol (HDL), reduces bad cholesterol (LDL) and regulates level of fat in blood.

Olive oil is a source for beauty!

Olive oil is beneficial for skin and hair. It nurtures, protects and softens the skin. It strengthens hair, gives shine and prevents hair loss.

Source: The International Olive Council (IOC) publications

WHY TURKISH OLIVE OIL?



Turkey is;

- 💧 the homeland of olives in Mediterranean Region.
- 💧 the place of the oldest olive oil factory.
- 💧 the world's 4th largest producer.

Turkish olive oil is;

- 💧 purely produced of Turkish olive tree.
- 💧 100% pure olive oil.
- 💧 rich in taste with wide varieties and properties.

WHY KRİSTAL OLIVE OIL?

- 💧 Kristal is Turkey's 1st producer & exporter company.
- 💧 Kristal is the leader company in Turkish olive oil industry.
- 💧 Kristal produces quality proven products over 76 years.
- 💧 Kristal uses selected Aegean Region olives from Mediterranean Basin.

KRISTAL EXTRA VIRGIN OLIVE OIL

From the North Aegean Coast

Kristal Extra Virgin Olive Oil is produced from the most delicious and ripe olives of Ayvalık-Körfez district in North Aegean Coast. It adds a **smooth and fresh taste** to cold dishes, sauces and salads and can be used in all types of dishes.



PACKAGE INFORMATION



250 ml Glass Bottle
PCS/Box: 24



500 ml Glass Bottle
PCS/Box: 20



750 ml Glass Bottle
PCS/Box: 12



1 L Glass Bottle
PCS/Box: 12



500 ml Tin Can
PCS/Box: 20



1 L Tin Can
PCS/Box: 20



2 L Tin Can
PCS/Box: 12



3 L Tin Can
PCS/Box: 4



5 L Tin Can
PCS/Box: 4



18 L Tin Can

KRISTAL EXTRA VIRGIN OLIVE OIL

From the South Aegean Hills

Kristal Extra Virgin Olive Oil is produced from the most delicious and ripe olives of South Aegean Hills. It adds a **robust and fruity taste** to cold dishes, sauces and salads and can be used in all types of dishes.



PACKAGE INFORMATION



250 ml Glass Bottle
PCS/Box: 24



500 ml Glass Bottle
PCS/Box: 20



750 ml Glass Bottle
PCS/Box: 12



1 L Glass Bottle
PCS/Box: 12



500 ml Tin Can
PCS/Box: 20



1 L Tin Can
PCS/Box: 20



2 L Tin Can
PCS/Box: 12



3 L Tin Can
PCS/Box: 4



5 L Tin Can
PCS/Box: 4



18 L Tin Can

KRISTAL OLIVE OIL

Kristal Olive Oil is produced from the most delicious and ripe olives of Turkey and can be used in all cold, hot dishes and frying.



PACKAGE INFORMATION



250 ml Glass Bottle
PCS/Box: 24



500 ml Glass Bottle
PCS/Box: 20



750 ml Glass Bottle
PCS/Box: 12



1 L Glass Bottle
PCS/Box: 12



500 ml Tin Can
PCS/Box: 20



1 L Tin Can
PCS/Box: 20



2 L Tin Can
PCS/Box: 12



3 L Tin Can
PCS/Box: 4



5 L Tin Can
PCS/Box: 4



10 L Tin Can



18 L Tin Can

CERTIFICATES



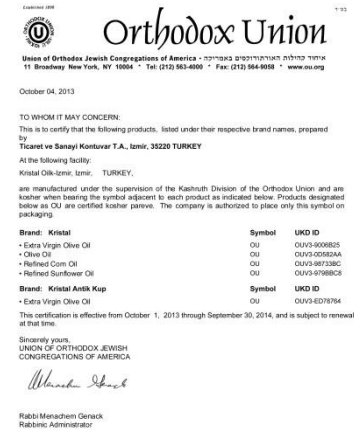
**TS EN ISO 9001
Quality Management
Systems Certificate**



**TS EN ISO 22000
Food Safety Management
Systems Certificate**



Halal Food Certificate



Kosher Certificate



Contact Kristal

Visit www.kristaloil.com for more information
and write us at export@kristaloil.com.