

Natural Extra Virgin Olive Oil

1 LT

It is obtained by processing with the "Cold Press" method from the olive grains most suitable for extra virgin olive oil, which are ripe for the harvest period in October, November and December in the Marmara and Gulf regions. The fact that it freezes under 7°C and does not deteriorate when thawed is the most important proof that this olive oil does not contain additives.

Acidity Ratio is 0,8% at the most.



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Cocktail Green Olives

900 gr

Coarse-grained Akhisar Domat type olives, which are harvested as green in autumn, are brined for 2-3 months without undergoing any chemical treatment to become table olives. Inside; There are green olives, lemon salt, natural salt and water. Pesticide, protective additive, colorant, dye, etc. not included. It should be stored in a cool place away from sunlight.



Scratched Green Olives

900 gr

The coarse-grained Edremit type olives, which are harvested as green in autumn, are brined with the "Special Boot" method for 2-3 months, without undergoing any chemical treatment, in order to become table olives. Inside; There are green olives, lemon salt, natural salt and water. Pesticide, protective additive, colorant, dye, etc. not included. It should be stored in a cool place away from sunlight.



Breaked Green Olives

400 gr

Coarse-grained Akhisar Domat type olives, which are harvested as green in autumn, are crushed and brined for 2-3 months, without undergoing any chemical treatment, in order to become table olives. Inside; There are green olives, lemon salt, natural salt and water. Pesticide, protective additive, colorant, dye, etc. not included. It should be stored in a cool place away from sunlight.



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900 gr

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Green Olives with Pepper

400 gr

Coarse-grained Akhisar Domat type olives, which are harvested as green in autumn, are pickled for 2-3 months, without any chemical treatment, and filled with capia pepper in order to become table olives. Inside; There are green olives, capia pepper, lemon salt, natural salt and water. Pesticide, protective additive, colorant, dye, etc. not included. It should be stored in a cool place away from sunlight.



Green Olives with Pepper

900 gr

Coarse-grained Akhisar Domat type olives, which are harvested as green in autumn, are pickled for 2-3 months, without any chemical treatment, and filled with capia pepper in order to become table olives. Inside; There are green olives, capia pepper, lemon salt, natural salt and water. Pesticide, protective additive, colorant, dye, etc. not included. It should be stored in a cool place away from sunlight.



Scratched Green Olives

400 gr

The coarse-grained Edremit type olives, which are harvested as green in autumn, are brined with the "Special Boot" method for 2-3 months, without undergoing any chemical treatment, in order to become table olives. Inside; There are green olives, lemon salt, natural salt and water. Pesticide, protective additive, colorant, dye, etc. not included. It should be stored in a cool place away from sunlight.



Low Salted Black Olives

1 LT

Its grains are thin-shelled and its seeds are small. It is harvested one by one by hand in the natural black state after darkening from the branch in November-December. It is brined with the "Naturally Fermented" method for 6-8 months, without undergoing any chemical treatment, in order to become tableware. Inside; black olives, natural salt and water. Its salt is reduced compared to other varieties. Pesticide, protective additive, colorant, dye, etc. not included.



Turned Color Black Olives

900 gr



Turned Color Black Olives

2 KG



Selected Black Olives

400gr

Its grains are thin-shelled, fleshy and have a small seed. It is harvested one by one by hand in the natural black state after darkening from the branch in November-December. It is brined with the "Naturally Fermented" method for 6-8 months, without undergoing any chemical treatment, in order to become tableware. Inside; black olives, natural salt and water. Pesticide, protective additive, colorant, dye, etc. not included. It should be stored in a cool place away from sunlight.



Village Style Dry Saddle Black Olives

900 gr

Its grains are thin-shelled, fleshy and have a small seed. It is harvested one by one by hand in the natural black state after darkening from the branch in November-December. It is brined with the "Naturally Fermented" method for 6-8 months, without undergoing any chemical treatment, in order to become tableware. Inside; black olives, natural salt and water. Pesticide, protective additive, colorant, dye, etc. not included.



Village Style Dry Saddle Black Olives

2 KG

Its grains are thin-shelled, fleshy and have a small seed. It is harvested one by one by hand in the natural black state after darkening from the branch in November-December. It is brined with the "Naturally Fermented" method for 6-8 months, without undergoing any chemical treatment, in order to become tableware. Inside; black olives, natural salt and water. Pesticide, protective additive, colorant, dye, etc. not included.



Special Large Black Olives

900 gr

It is coarse-grained, thin-skinned, fleshy and has a small seed. It is harvested one by one by hand in the natural black state after darkening from the branch in November-December. It is brined with the "Naturally Fermented" method for 6-8 months, without undergoing any chemical treatment, in order to become tableware. Inside; black olives, natural salt and water. Pesticide, protective additive, colorant, dye, etc. not included.



VIP Oiled Olives

900 gr

It is coarse-grained, thin-skinned, fleshy and has a small seed. It is harvested one by one by hand in the natural black state after darkening from the branch in November-December. It is brined with the "Naturally Fermented" method for 6-8 months, without undergoing any chemical treatment, in order to become tableware. Includes; black olives, natural salt and water. No Pesticide, protective additive, colorant, dye, etc. included. It should be stored in a cool place away from sunlight.



VIP Oiled Olives

2 KG

It is coarse-grained, thin-skinned, fleshy and has a small seed. It is harvested one by one by hand in the natural black state after darkening from the branch in November-December. It is brined with the "Naturally Fermented" method for 6-8 months, without undergoing any chemical treatment, in order to become tableware. Includes; black olives, natural salt and water. No Pesticide, protective additive, colorant, dye, etc. included. It should be stored in a cool place away from sunlight.



Jumbo Black Olives

900 gr

It is coarse-grained, thin-skinned, fleshy and has a small seed. It is harvested one by one by hand in the natural black state after darkening from the branch in November-December. It is brined with the "Naturally Fermented" method for 6-8 months, without undergoing any chemical treatment, in order to become tableware. Inside; black olives, natural salt and water. Pesticide, protective additive, colorant, dye, etc. not included. It should be stored in a cool place away from sunlight.





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Olive & Olive Oil

CATALOGUE

