

NEJAT ATALAN

Nejat Atalan is a Turkish company dedicated to the sale & export of high quality Olive Oils and since its establishment in 1956,our firm has been active in production and trade of Olive Oil in Turkey's Aegean Region and developed expertise in the area of exports of olive oil.

12000 m open space and 4000 m indoor space with construction of the Pancar Torbalı facility very near to Izmir Port,our company was the first in Turkey to offer consistent quality of olive oil throughout the season thanks to its temperature controlled stainless steel tank farm,which enabled the company to gain respect in both domestic and export markets with production capacity of 24000 tons per year of which 75% are exported to mainly in Italy, Spain,USA and mostly specialised in North America,as well as, Far Eastern, African fish canning industry, Japan, Ukraine, Australia, Taiwan, Thailand, Seychelles, Cote d'Ivory, Russia, India, Pakistan, Gulf Countries etc..

Our strict quality control policy with BRC certification, which is administered by our well qualified technical personal equipped with a modern laboratory,covers purchases,production and marketing. Our company was also the first company in Turkey to make a contract under the IOOC standards and long holds .



EXTRA VIRGIN OLIVE OIL PREMIUM

Extra virgin Olive Oil Premium is a 100% North Aegean extra virgin olive oil, Cold-pressed from the best fruit of the olive tree, naturally rich in antioxidants (polyphenols). Coming from olives squeezed in the best point of ripening, the organoleptic result is excellent. In our lives, we value healthful ingredients, sublime food, and great friends at our table. With this Olive Oil, we're grateful to share a bit of that spirit with you. A true Mediterranean. Suitable for every kind of warm and cold dish.

Perfect Climate to grow perfect Olives.
Mediterranean climate, cold-rainy winter, long - dry summer, allows olives to reach their maximum expression which results in a unique oil with a strong character.



EXTRA VIRGIN OLIVE OIL PREMIUM

The value of Nature

Free of any chemical substances and chemical processing whatsoever, "Olioarte" is the natural juice of the olive fruit, cholesterol free, rich in E and A vitamins and monounsaturated fatty acids.



EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil is produced by cold pressing and selected others throughout the land. It is a product that combines the nutritional attributes of the extra virgin olive oil with a soft and gentle taste, a subtle slightly fruity and aromatic flavor balanced in its organoleptic features and a light gold-green hue so characteristic of the Aegean olive oil.



Extra Virgin Olive Oil has fresh and fruity aromas with light to medium intensity, with a delicate touch of herbs and almonds. Flavor combines a soft bitterness with a light spiciness complemented by equilibrated sweet notes.

Maintain the balance between food and olive oil so that each component plays a key role in the culinary experience. Suitable for every kind of warm and cold dish

Natural, healthy, fresh, green



Extra Virgin Olive Oil Organic, is the product of the cooperation of our company with contracted farmers of organic farming around Aegean Region who have rendered the cultivation of the olive tree into art and dedicate an important part of their life in this. They combine the traditional techniques with the modern methods of organic cultivation of the olive tree and they produce a product free of any chemical agents in any stage, with a unique olive oil with a strong character with flavour and aroma.



ORGANIC EXTRA VIRGIN OLIVE OIL

ORGANIC EXTRA VIRGIN OLIVE OIL

Under strict European standards and the supervision of CERES GmbH organic (EC and NOP) quality control, our company and the organic farmers guarantee the product and they offer it to you, the consumer that makes no compromises in choosing products for your diet. It is dedicated to those who love a particularly selective cuisine.



All Natural

Pure olive oil, is a combination of refined olive oil obtained from advanced refining techniques, with good quality extra virgin olive oil. Olive Oil, compared to most seed oils, resists better when fried. Its smoking point (the temperature when the oil starts to degrade thereby creating smoke and harmful substances) is reached only at 180° C allowing frying without decomposing any molecules or generating any toxic reactions

The particularly delicate taste of Olive Oil leaves the flavour of foods intact, even the most delicate, either fried or cooked.

pure olive oil



pomace olive oil

Pomace is that part of the olive that remains after all the oil and water in it has been removed by pressuring or centrifuging processes. Olive Pomace Oil is a blend composed by refined Pomace oil and good quality extra virgin olive oil, obtained with modern process technology. It is particularly used in the bread making and is suitable for use only high-heat cooking. In the food industry in general for its good quality-price ratio. It can also be used in uncooked condiments.





Proudly dedicated to olive oil tradition and quality, we are offering Private Label solutions to food business professionals. Depending on Customer needs, our service ranges from development of new product portfolio to supplying for established Private Label brands. Given the customer specifications and needs, our highly qualified R&D experts are ready to provide the best. We carefully select quality olive oils, obtain desired blends and bottle with the latest technology. Dependability, consistency and a partnership attitude makes us a supplier of choice for olive oils.



NEW PET BOTTLE





HEALTH

The EVOO is the most important ingredient of Mediterranean Diet and is worldwide known to be highly beneficial for health purposes.

Now scientists have found out exactly how good it can be. And it doesn't take much to enjoy the benefits. Olive oil reduces the LDL Cholesterol, helps to control blood pressure and other heart diseases. Helps to prevent Arteriosclerosis, different type of Cancers and has a beneficial effect on reducing ulcers and gastritis.

According to their research, just two tablespoons of olive oil almost halves your risk of dying from heart disease. The equivalent of the tablespoon cuts the risk by around 28 per cent.

The Phenomenal effects of olives on human health are known for a long time. We know that Hypocrates recommended fresh green olives for those patients with psychological disorders. Documents have been discovered showing that olive oil was used in Mediterranean countries upon gynecological complaints, ear ache, constipation of kids and stomach complaints of grown-ups in the Middle Ages. Extra virgin olive oil is rich in antioxidants and helps to absorb vitamin A, D, E and K.



NEJAT ATALAN

Gazipaşa Mah. Göl Sok No:41 Pancar / Torbalı - İzmir - TÜRKİYE
Tel: +90 232 864 1880(Pbx) Fax: +90 232 864 1887
e-mail: info@olioarte.com.tr
www.atalan.com.tr www.olioarte.com.tr