

Discover the potential

Company Introduction and Product Information Presentation

2022





### **About Us**



Palamidas Olive and Olive Oil Co. was established in 2006 in the Mecidiye District of Manisa's Akhisar district, at first to provide olive pressing service to the farmers in its region.

It provides service with a 5000 square meter pressing facility, 2000 square meter closed stock area and 3000 square meter open area, with a warehouse capacity of 250 tons. In addition, our company is a farmer's enterprise with a 100% Turkish capital status as a woman entrepreneur.

There are 10.000 trees in total in approximately 300.000 square meters of olive garden belonging to Palamidas' own equity and it rents an average of 700.000 square meters of extra olive garden every year and operates its own gardens within the scope of "GOOD AGRICULTURAL PRACTICES".

Our company, which started to serve with the GEA Westfalia brand machine of German technology, started to differentiate from its peers from the first years with its olive oil quality, increase in efficiency and 100% cold pressing technique.

As PALAMIDAS family and as the first environmentally friendly olive oil factory in the sector, we are proud of our contribution to the Turkish economy by selling what it produces to domestic and foreign markets without sacrificing quality.



## Briefly Palamidas...



Thanks to our solar panels installed on our factory roof, we meet more than the entire electrical energy need of our factory and use the energy of nature in olive oil production, which is the miracle of nature, and we do not harm the nature. In this way, we prevent the annual carbon dioxide emission of 125 tons, as well as erase our carbon footprints.



## Certificates



















## **Packaging Options**





Glass Bottle - Dorica Series 250-500-750 ml



Glass Bottle - Maraska Series 250-500-750-1000 ml



Plastic Bottle - Maraska Series 250-500-1000 ml







Glass Bottle - Biolio Series 250-500-750-1000 ml



Glass Bottle - Kolio Series 250-500-750ml



Tin Can 3000-5000 ml









#### Our Awards / Palamidas in the World



#### WE ARE ONE OF THE TOP 25 OLIVE OIL BRAND IN THE WORLD



Palamidas was awarded a total of 29 awards for Uslu and Trilye type monovarietal olive oils from the competitions in London, Argentina, Israel, Italy and Japan in 2020/2021. Thanks to these awards, it is currently ranked 24th in the EVOO WORLD RANKING (World quality olive oil ranking).













## Production Phase and Technology

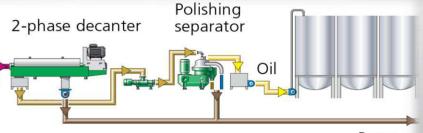


As Palamidas, we squeeze the olives we collect from our own gardens in 2 different ways, cold pressing and normal pressing in our German GEA Westfalia brand pressing machine. After the olive turns into oil, it is taken into chrome tanks and fed regularly with nitrogen to keep the freshness of the first 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 15-25 degrees.













# Production Phase and Technology













## Our Products / Awarded Premium Olive Oil

Our products in this class have a maximum acidity of 0.1-0.3 and 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.

















## Our Products / 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.



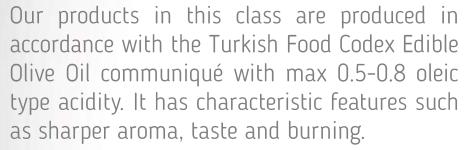


"Özünden Doğal"





#### Our Products / Cold Pressed Extra Virgin Olive Oil



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.





## Our Products / 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.

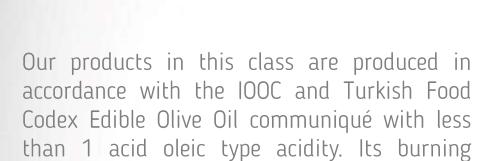








#### Our Products / Olive Pomace Oil



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.





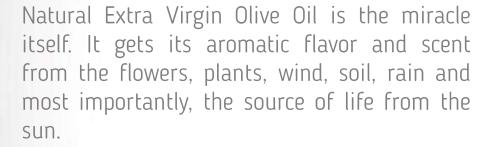








#### Our Products / Infused Olive Oils



Our main aromas are hot pepper, basil, lemon. Different flavors can be produced according to demand.





#### Our Products / Organic 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. It is completely produced in line with organic regulations.

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

It is recommended to be used mostly for raw consumption.







"Özünden Doğal"





## Our Products / Organic Olive Oil For Children

If you pluck the olive fruit from its branch before it is ripe enough, you will feel an intense bitter taste in your mouth. The bitterness is caused by a compound secreted by the tree to protect the raw fruit from birds, called polyphenol. It decreases as it matures. This bitterness and burning passes more to the oil from the olives that are harvested while they are still green. This burning, bitter flavor of early harvest oils is of course a unique pleasure for adult gourmets. However, high-polyphenol oils may not be suitable for young children, both for their taste and because their bodies are still very sensitive. You can think of it as the bitter kids like milk chocolate for the adults. Based on the same logic, we produced this product with a soft flavor for children

In the production of olive oil for children, we prefer olive varieties with naturally low polyphenol levels. We present this product, which we obtained by "harvesting on time" neither early nor late, and processed carefully with cold pressing technique, in packages decorated with cute olive characters that children will love.

While phenolic compounds decrease in ripening olives, the amount of vitamin E and linolieic acid (an essential fatty acid) increases.









## Our Products / 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.





"Özünden Doğal"





# Our Products / Use and Drop (10 ml) single-serve products

#### WHAT IS A DOSETTE OLIVE OIL?

A dosette is a single serve mini bottle for liquid products, such as olive oil, condiments, vinegars or sauces that you tend to find in salad boxes for example. Unlike sachets, dosettes are made of stronger, more solid plastic in order to best preserve the quality of what's inside and reduce any chance of leaking or spillage. Our dosettes are easy to open and have been designed for the perfect pour.





#### **Our Products / Olives**



Our own product olives, produced by natural methods, can be packaged in glass jars, PET jars and cans according to demand.

#### Our Varieties:

- \* Orange Stuffed Green Olives
- \* Lemon Stuffed Green Olives
- \* Grilled Olives
- \* Unsalted Dry Saddle Black Olive
- \* Black Oily Saddle Olive
- \* Green / Black Sliced Olives
- \* Seedless Green / Black Olives
- \* Green / Black Kalamata Olives







## Our Products / Handmade Olive Oil Soaps











# **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
Marasca Glass Bottle	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		
Dottie	250	468	228	24	66	325x220x245	11, 30	1584		
Dorica	750	1180	683	12	65	295x225x328	14, 41	780		
Glass	500	864	455	12	90	265x200x295	10, 62	1080		
Bottle	250	500	228	24	84	325x220x245	12, 00	2016		
Tin/Can	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
Marasca Glass	1000	1550	910	12	75	310x235x320	18, 80	900		
	750	1173	683	12	85	300x225x325	14, 10	1020		
Bottle	500	745	455	12	132	265x200x295	9, 00	1584		
Doctre	250	468	228	24	112	325x220x245	11, 30	2688		
Dorica	750	1180	683	12	85	295x225x328	14, 41	1020	10	21
Glass	500	864	455	12	132	265x200x295	10, 62	1584		
Bottle	250	500	228	24	112	325x220x245	12, 00	2688		
T:- /C	5000	5000	4550	4	60	330x260x330	20, 15	240		
Tin/Can	3000	3055	2740	6	72	310x290x280	18, 63	432		

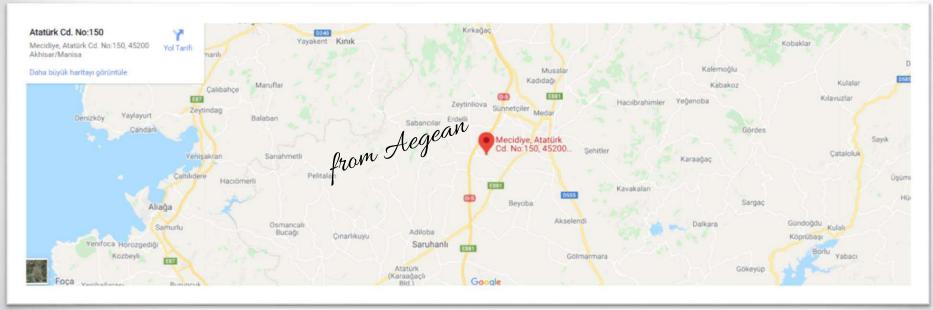


#### CONTACT





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