

Olivos

NATURAL OLIVE OIL





Aivalos
NATURAL OLIVE OIL

Natural Extra Virgin
OLIVE OIL
COLD PRESSED

Aivalos
Natural Extra Virgin
OLIVE OIL
COLD PRESSED

Kids
Aivalos
ZEYTINYAGI

Aivalos
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OLIVE OIL
COLD PRESSED

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Our Story

Aivalos

NATURAL OLIVE OIL

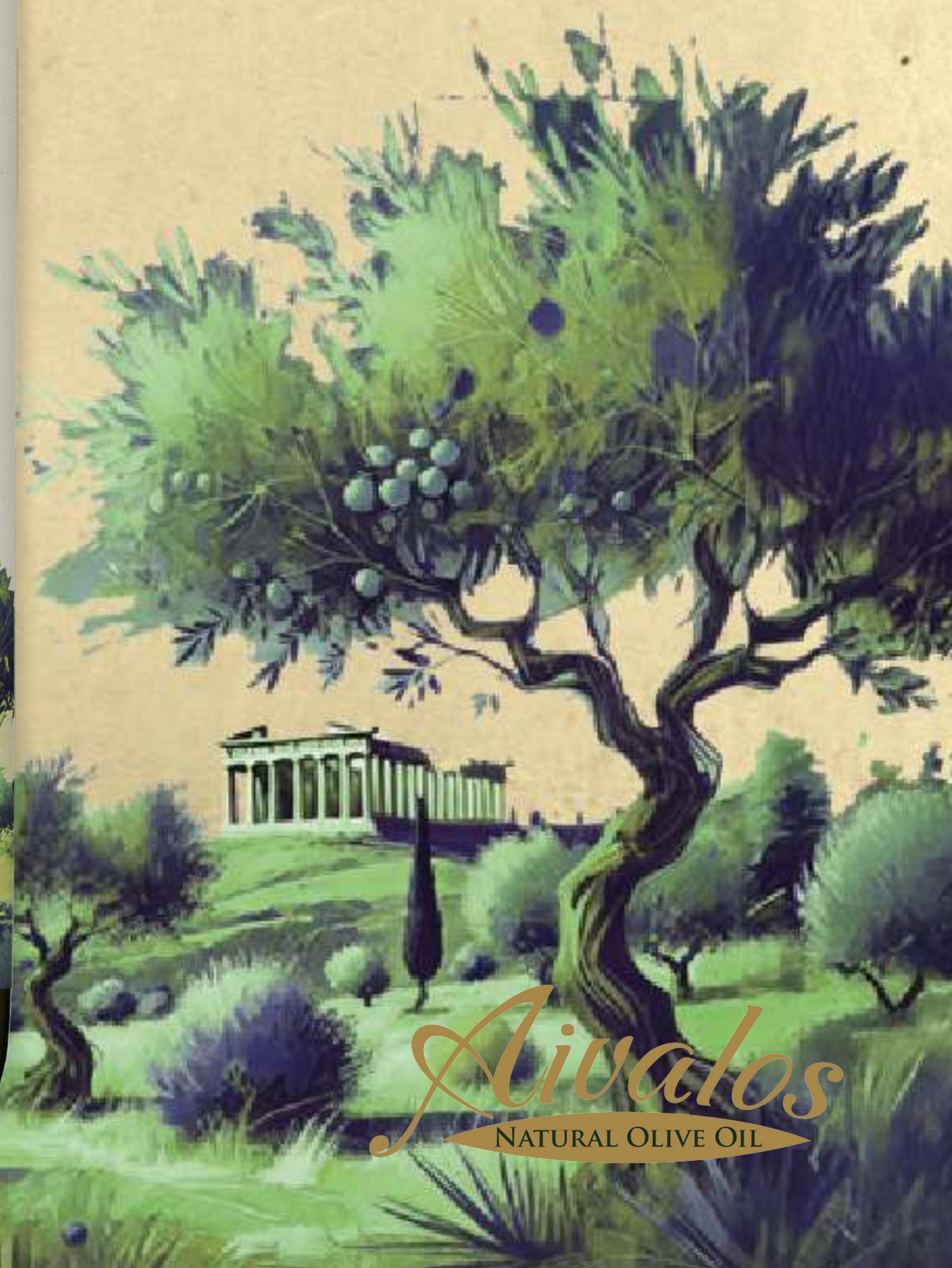
Welcome to Aivalos, where tradition meets innovation in every drop of our premium olive oil. Born from the sun-drenched groves of AYVALIK, TURKIYE, Aivalos is a testament to our unwavering commitment to quality, sustainability, and the rich heritage of olive cultivation that spans generations.

At Aivalos, we believe in the power of nature's bounty and the wisdom passed down through centuries. Our olives are handpicked at the peak of ripeness and cold-pressed to preserve their natural goodness, ensuring that each bottle of Aivalos olive oil is pure, flavorful, and brimming with health benefits.

Our journey began with a deep-rooted passion for sharing the authentic taste of AYVALIK's renowned olive oil with the world. We take pride in our meticulous attention to detail, from the careful selection of our olives to the sustainable practices we employ in every step of production. Aivalos is more than just olive oil; it's a celebration of a way of life that values tradition, respects the environment, and honors the hard work of local farmers.

Whether you're a seasoned chef or a home cook, Aivalos brings the essence of the Mediterranean to your kitchen, enhancing your dishes with the rich, vibrant flavors of our homeland. We invite you to join us on this journey and experience the exceptional quality that sets Aivalos apart.

Thank you for choosing Aivalos, where every bottle tells a story of passion, dedication, and a love for the finest olive oil.



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A close-up photograph of an olive branch with several green olives. The branch is in sharp focus, while the background is a soft, out-of-focus blur of more olive leaves and branches, creating a sense of depth. The lighting is warm and natural, highlighting the texture of the leaves and the smooth surface of the olives.

Professional Olive Harvesting

At Aivalos, we specialize in professional olive harvesting, a craft we have mastered through years of experience. Our dedication to tradition and expertise ensures that every olive is carefully handpicked at its peak, preserving its exceptional quality. With a deep respect for nature and an unwavering commitment to excellence, we take pride in delivering the finest olives, cultivated with precision and care.



Mastering the Art of Olive Harvesting

At Aivalos, olive harvesting is not just a process it's an art we have perfected over the years. With decades of experience and a professional approach, we ensure that each olive is handpicked with care and precision at the ideal time. Our commitment to excellence and sustainable practices guarantees a harvest that honors tradition while delivering the highest quality olives for your enjoyment.

Every olive we harvest reflects our dedication to quality and tradition. Our experienced team uses precise techniques to ensure each olive is picked at its peak. Sustainability and respect for nature are at the heart of our process, allowing us to preserve the land for future generations. At Aivalos, we bring passion and expertise to every step of olive harvesting, delivering exceptional results you can taste in every drop.

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NATURAL OLIVE OIL

Cold Pressed at 27 C°

Cold Press and Laboratory Facilities

At Aivalos, we combine tradition with modern technology through our state of the art cold press and laboratory facilities. Our cold press method ensures the purest extraction of olive oil, preserving its natural flavor and nutritional value. In our laboratories, rigorous quality control tests are conducted to guarantee exceptional standards in every bottle. This meticulous process reflects our commitment to delivering premium olive oil crafted with care and precision.



Beyond production, our facilities are designed to safeguard excellence at every stage. From the careful selection of olives to the advanced cold press process, every detail is monitored with precision. Our laboratories not only test for quality, but also support continuous innovation, allowing us to refine and elevate our olive oil to meet global standards. This integration of heritage, technology, and scientific rigor ensures that every drop of Aivalos olive oil embodies purity, consistency, and unmatched taste.

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Pressing Capacities

The pressing capacity of olives is **8,000,000 Kg** in the peak pressing season, which is November, December and January.



Refining Capacities


We have an annual processing capacity of **48,000 Tons** (140-170 tons per day - 4,000 tons per month) in olive oil refining.



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At Aivalos, our advanced bottle filling automation ensures precision and efficiency at every step. Equipped with state-of-the-art machinery, our production line guarantees a seamless process, maintaining the highest standards of cleanliness and quality. Our modern automation system not only enhances productivity but also reflects our dedication to delivering pure and premium olive oil in every bottle.



500ML

OLEA EXTRA VIRGIN OLIVE OIL

COLD PRESSED %100 Natural

Origin: : TURKIYE

Harvest zone: : Aegean

Pieces per carton box: : 12

Energy and Nutrients Per 100g

Energy (kJ and Kcal):	:3700 kJ (900 kcal)
Fat (g):	:100g
Saturated Fat (g):	:17g
Monounsaturated Fat:	:72g
Polyunsaturated Fat:	:11g
Carbohydrates (g):	:0g
Sugars (g):	:0g
Protein (g):	:0g
Salt (g):	:0g



750ML

OLEA EXTRA VIRGIN OLIVE OIL

COLD PRESSED %100 Natural

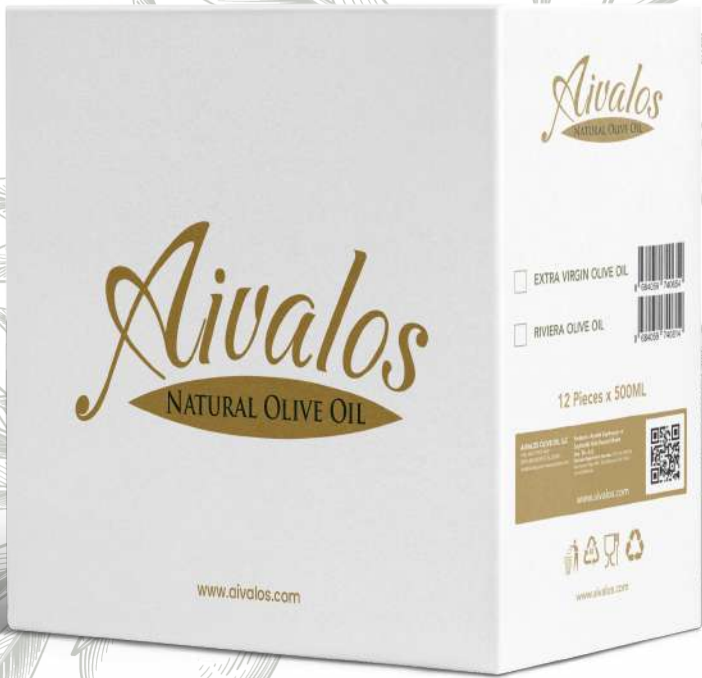
Origin: : TURKIYE

Harvest zone: : Aegean

Pieces per carton box: : 12

Energy and Nutrients Per 100g

Energy (kJ and Kcal):	:3700 kJ (900 kcal)
Fat (g):	:100g
Saturated Fat (g):	:17g
Monounsaturated Fat:	:72g
Polyunsaturated Fat:	:11g
Carbohydrates (g):	:0g
Sugars (g):	:0g
Protein (g):	:0g
Salt (g):	:0g



1000ML

MARASCA

EXTRA VIRGIN

OLIVE OIL

COLD PRESSED %100 Natural

Origin: : TURKIYE

Harvest zone: : Aegean

Pieces per carton box: : 12

Energy and Nutrients Per 100g

Energy (kJ and Kcal):	:3700 kJ (900 kcal)
Fat (g):	:100g
Saturated Fat (g):	:17g
Monounsaturated Fat:	:72g
Polyunsaturated Fat:	:11g
Carbohydrates (g):	:0g
Sugars (g):	:0g
Protein (g):	:0g
Salt (g):	:0g



1000ML

OLEA

EXTRA VIRGIN

OLIVE OIL

COLD PRESSED %100 Natural

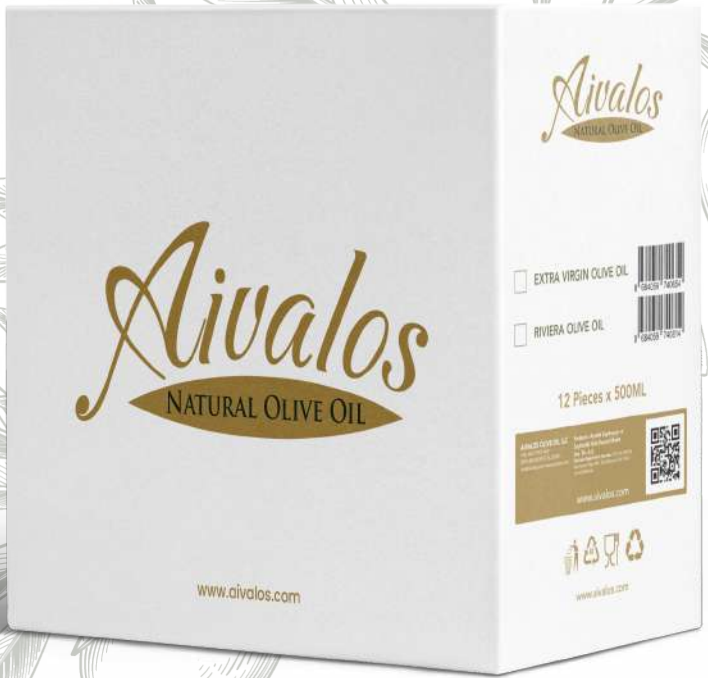
Origin: : TURKIYE

Harvest zone: : Aegean

Pieces per carton box: : 12

Energy and Nutrients Per 100g

Energy (kJ and Kcal):	:3700 kJ (900 kcal)
Fat (g):	:100g
Saturated Fat (g):	:17g
Monounsaturated Fat:	:72g
Polyunsaturated Fat:	:11g
Carbohydrates (g):	:0g
Sugars (g):	:0g
Protein (g):	:0g
Salt (g):	:0g



500ML
DOP
EXTRA VIRGIN
OLIVE OIL

COLD PRESSED %100 Natural
Origin: : TURKIYE
Harvest zone: : Aegean
Pieces per carton box: : 12

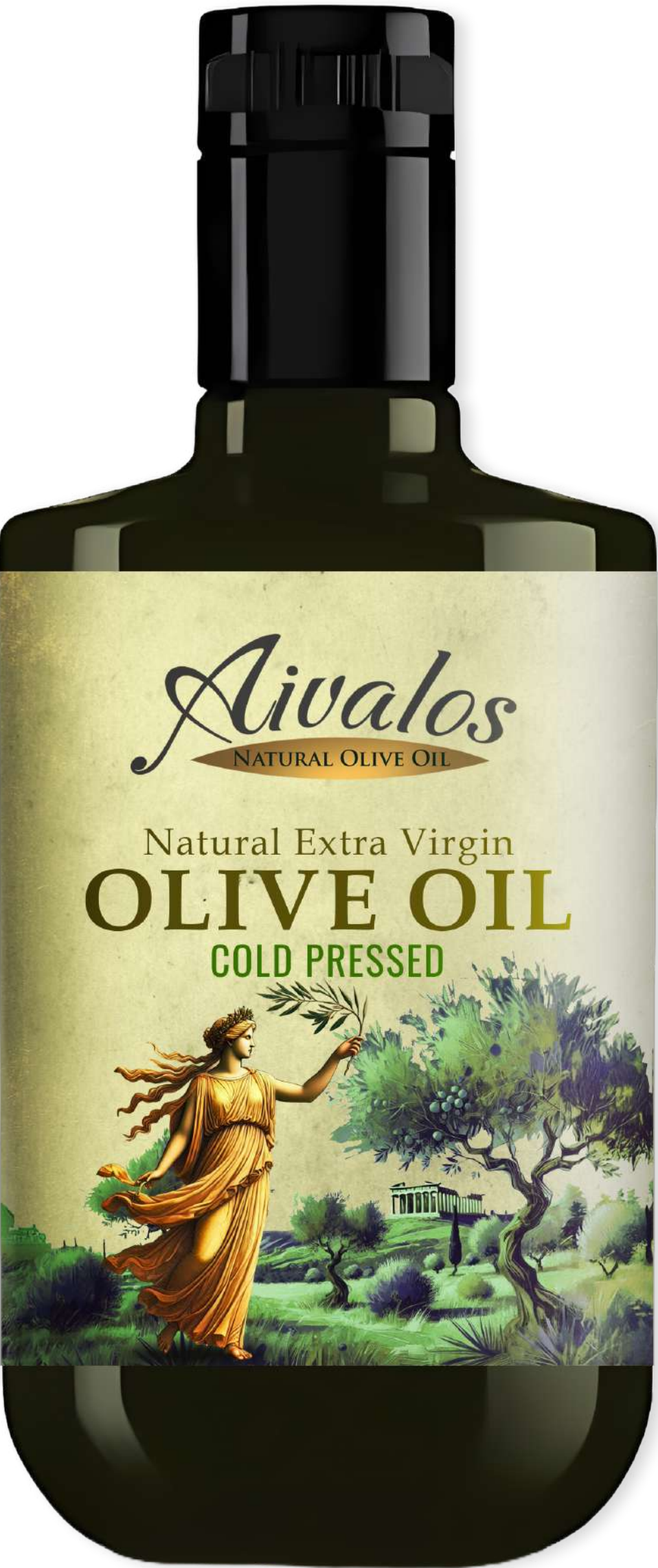
Energy and Nutrients Per 100g
Energy (kJ and Kcal): :3700 kJ (900 kcal)
Fat (g): :100g
Saturated Fat (g): :17g
Monounsaturated Fat: :72g
Polyunsaturated Fat: :11g
Carbohydrates (g): :0g
Sugars (g): :0g
Protein (g): :0g
Salt (g): :0g



750ML
DOP
EXTRA VIRGIN
OLIVE OIL

COLD PRESSED %100 Natural
Origin: : TURKIYE
Harvest zone: : Aegean
Pieces per carton box: : 12

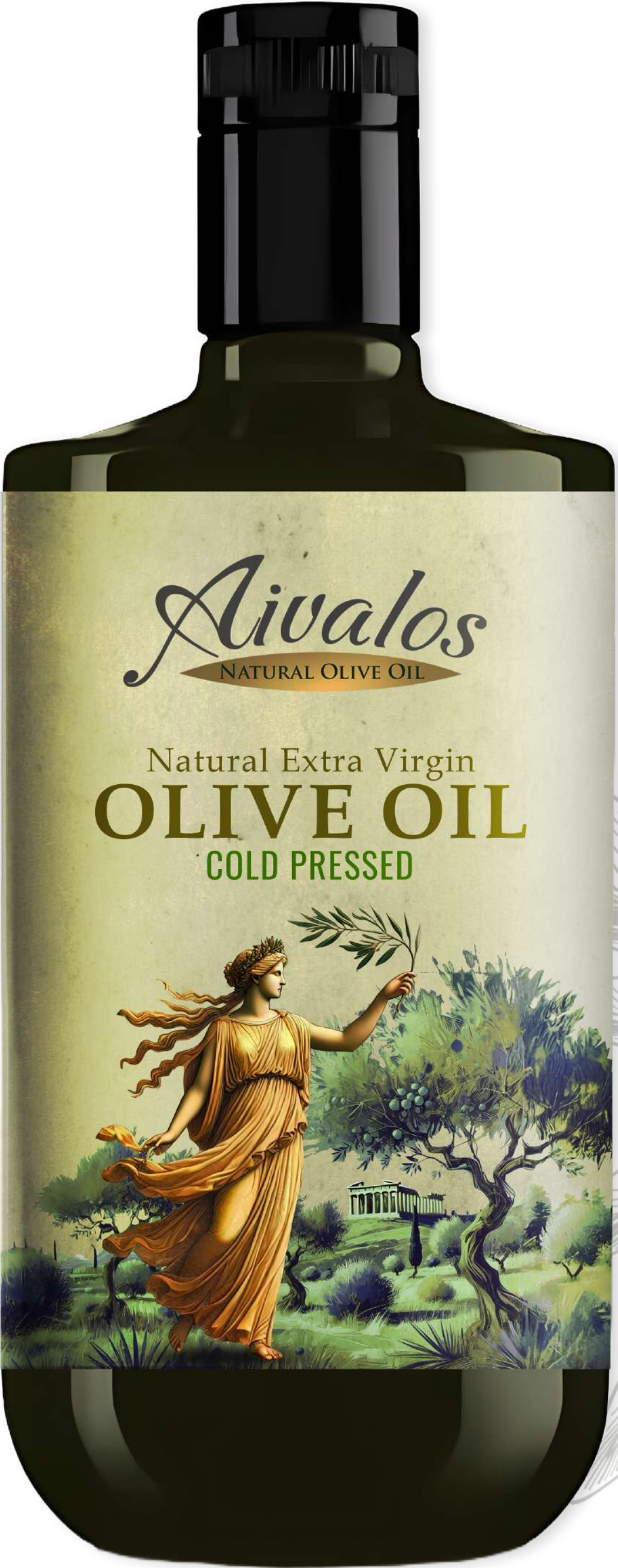
Energy and Nutrients Per 100g
Energy (kJ and Kcal): :3700 kJ (900 kcal)
Fat (g): :100g
Saturated Fat (g): :17g
Monounsaturated Fat: :72g
Polyunsaturated Fat: :11g
Carbohydrates (g): :0g
Sugars (g): :0g
Protein (g): :0g
Salt (g): :0g



1000ML
DOP
EXTRA VIRGIN
OLIVE OIL

COLD PRESSED %100 Natural
Origin: : TURKIYE
Harvest zone: : Aegean
Pieces per carton box: : 12

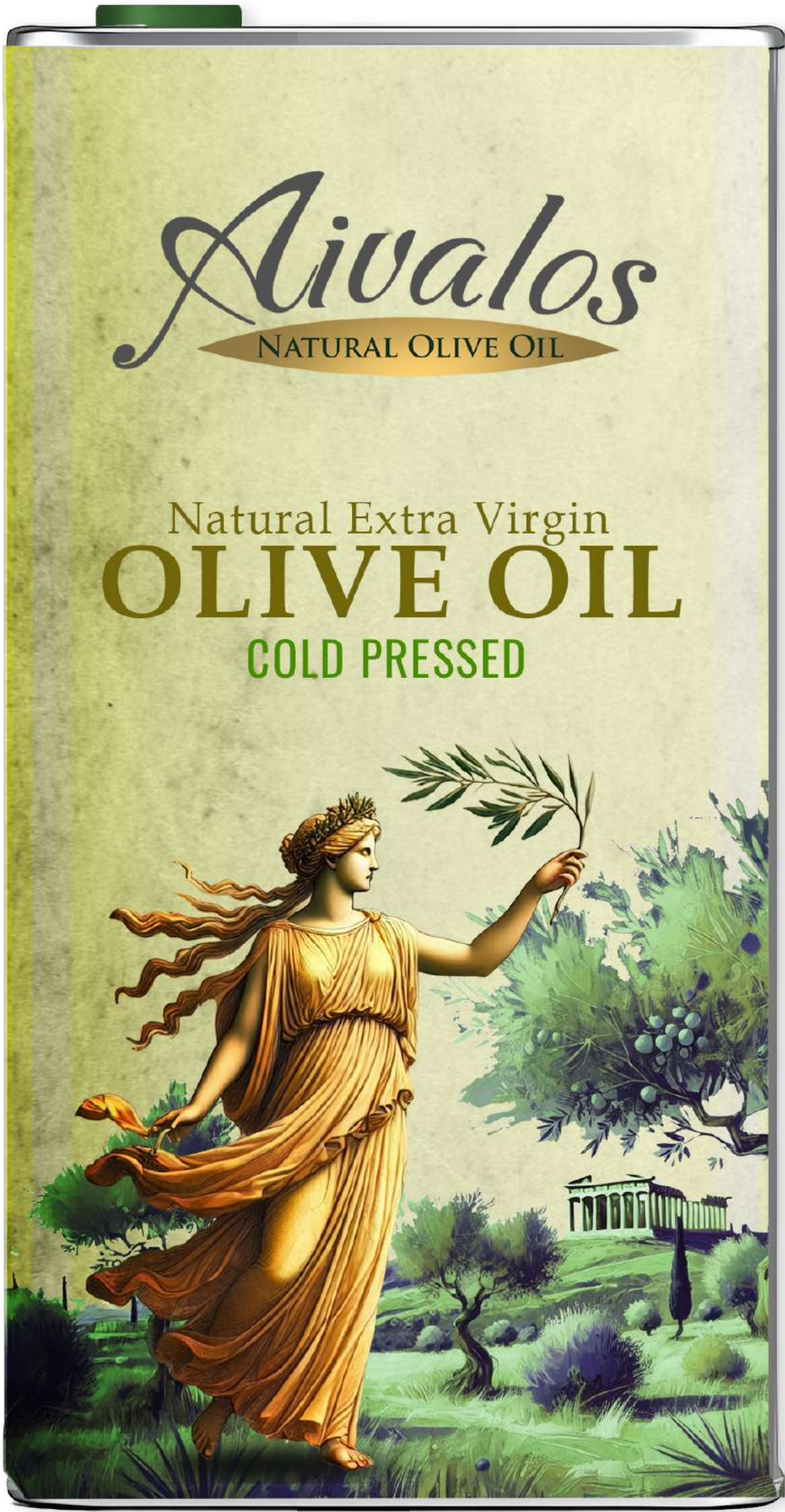
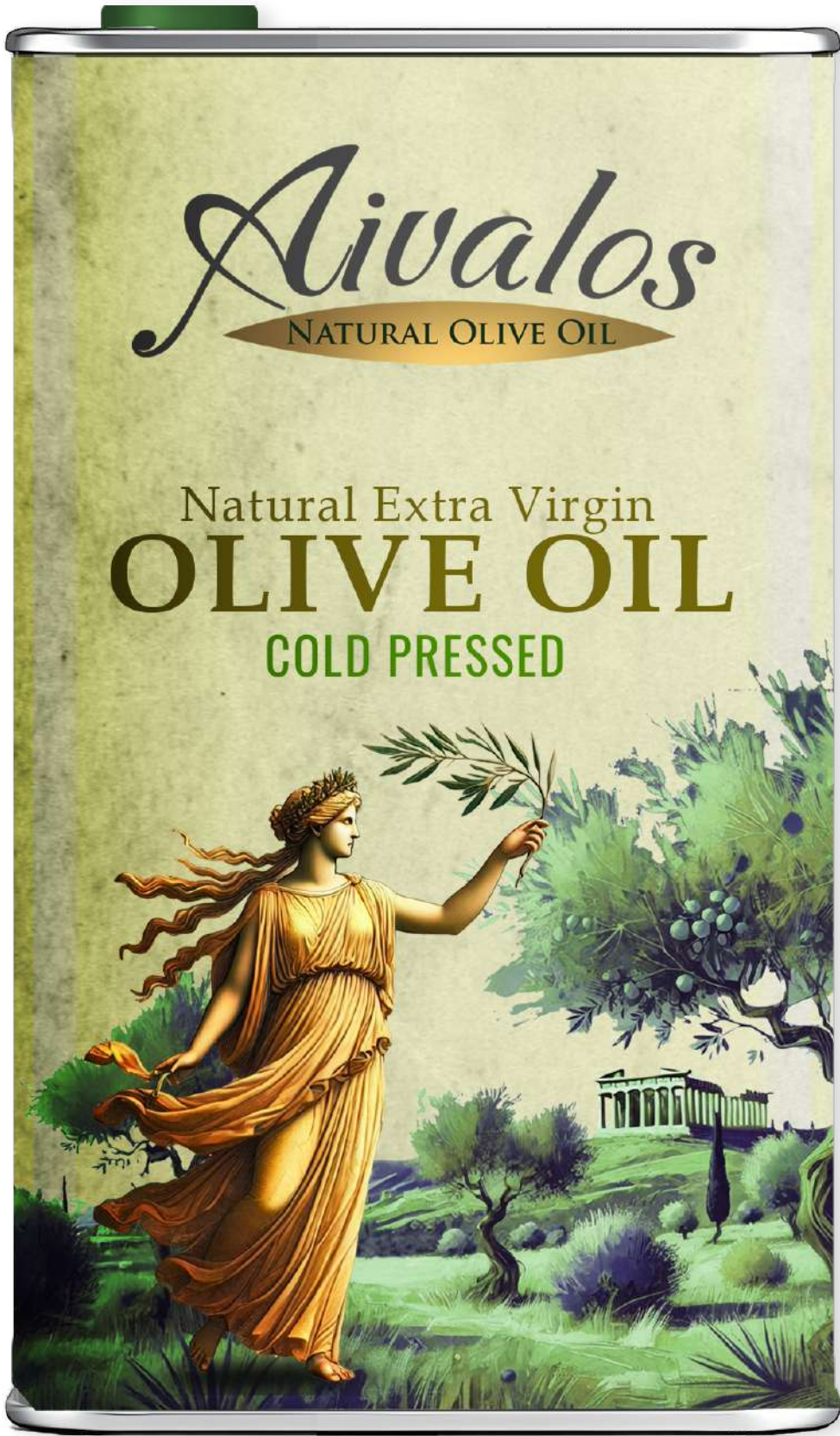
Energy and Nutrients Per 100g	
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Fat (g):	:100g
Saturated Fat (g):	:17g
Monounsaturated Fat:	:72g
Polyunsaturated Fat:	:11g
Carbohydrates (g):	:0g
Sugars (g):	:0g
Protein (g):	:0g
Salt (g):	:0g



3000ML TIN EXTRA VIRGIN OLIVE OIL

COLD PRESSED %100 Natural
Origin: : **TURKIYE**
Harvest zone: : **Aegean**
Pieces per carton box: : **4**

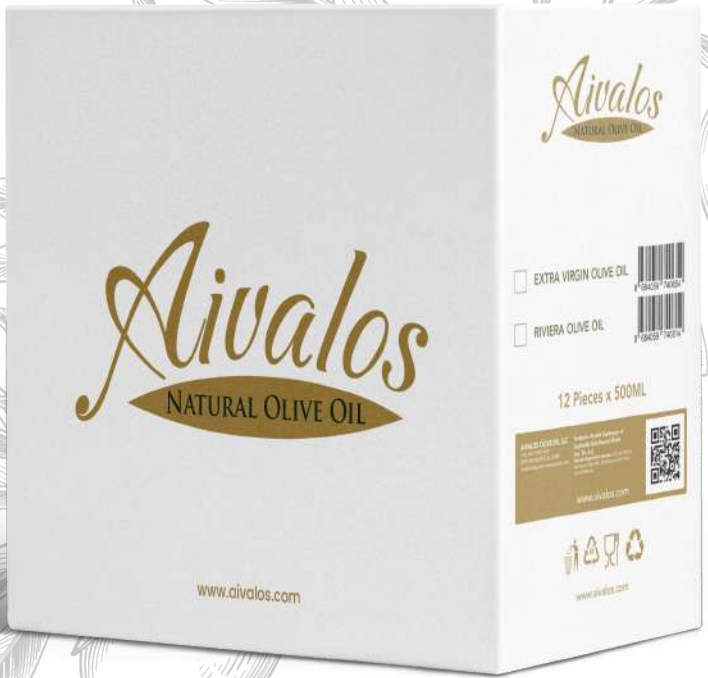
Energy and Nutrients Per 100g
Energy (kJ and Kcal): :**3700 kJ (900 kcal)**
Fat (g): :**100g**
Saturated Fat (g): :**17g**
Monounsaturated Fat: :**72g**
Polyunsaturated Fat: :**11g**
Carbohydrates (g): :**0g**
Sugars (g): :**0g**
Protein (g): :**0g**
Salt (g): :**0g**



5000ML TIN EXTRA VIRGIN OLIVE OIL

COLD PRESSED %100 Natural
Origin: : **TURKIYE**
Harvest zone: : **Aegean**
Pieces per carton box: : **4**

Energy and Nutrients Per 100g
Energy (kJ and Kcal): :**3700 kJ (900 kcal)**
Fat (g): :**100g**
Saturated Fat (g): :**17g**
Monounsaturated Fat: :**72g**
Polyunsaturated Fat: :**11g**
Carbohydrates (g): :**0g**
Sugars (g): :**0g**
Protein (g): :**0g**
Salt (g): :**0g**



250ML

OLEA EXTRA VIRGIN OLIVE OIL

COLD PRESSED %100 Natural

Origin: **: TURKIYE**

Harvest zone: **: Aegean**

Pieces per carton box: **: 24**

Energy and Nutrients Per 100g

Energy (kJ and Kcal):	:3700 kJ (900 kcal)
Fat (g):	:100g
Saturated Fat (g):	:17g
Monounsaturated Fat:	:72g
Polyunsaturated Fat:	:11g
Carbohydrates (g):	:0g
Sugars (g):	:0g
Protein (g):	:0g
Salt (g):	:0g



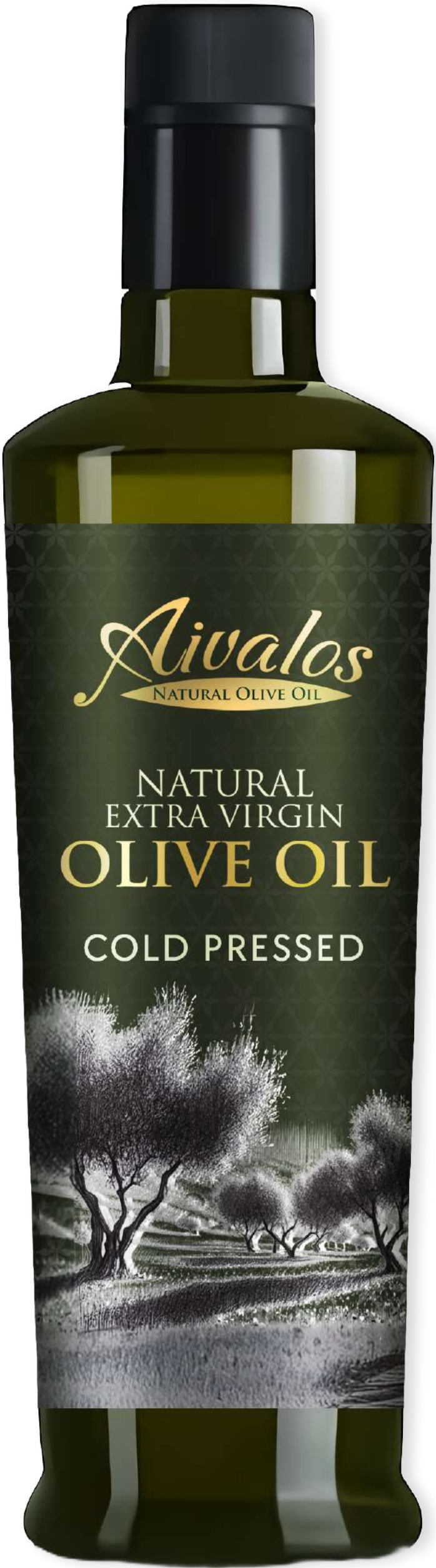
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500ML

OLEA EXTRA VIRGIN OLIVE OIL

COLD PRESSED %100 Natural
Origin: : **TURKIYE**
Harvest zone: : **Aegean**
Pieces per carton box: : **12**

Energy and Nutrients Per 100g
Energy (kJ and Kcal): :**3700 kJ (900 kcal)**
Fat (g): :**100g**
Saturated Fat (g): :**17g**
Monounsaturated Fat: :**72g**
Polyunsaturated Fat: :**11g**
Carbohydrates (g): :**0g**
Sugars (g): :**0g**
Protein (g): :**0g**
Salt (g): :**0g**

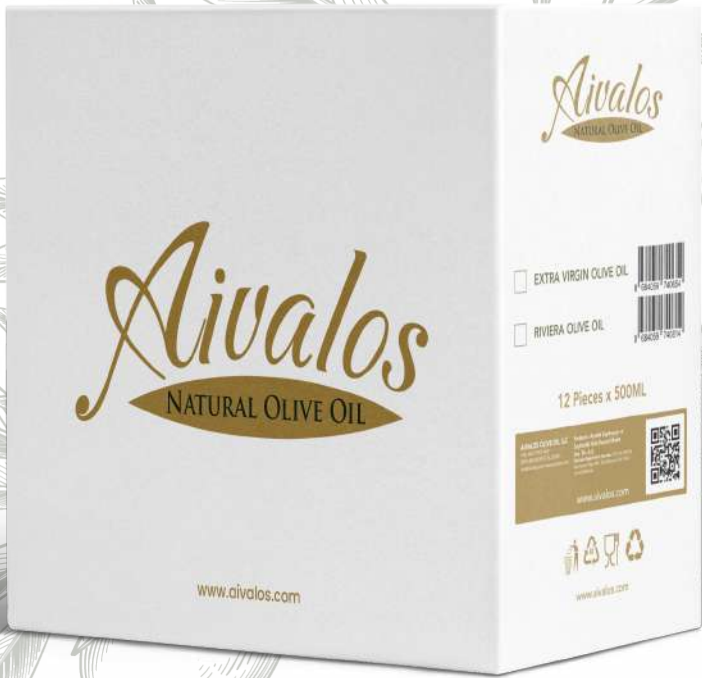


750ML

OLEA EXTRA VIRGIN OLIVE OIL

COLD PRESSED %100 Natural
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Pieces per carton box: : **12**

Energy and Nutrients Per 100g
Energy (kJ and Kcal): :**3700 kJ (900 kcal)**
Fat (g): :**100g**
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Polyunsaturated Fat: :**11g**
Carbohydrates (g): :**0g**
Sugars (g): :**0g**
Protein (g): :**0g**
Salt (g): :**0g**



1000ML

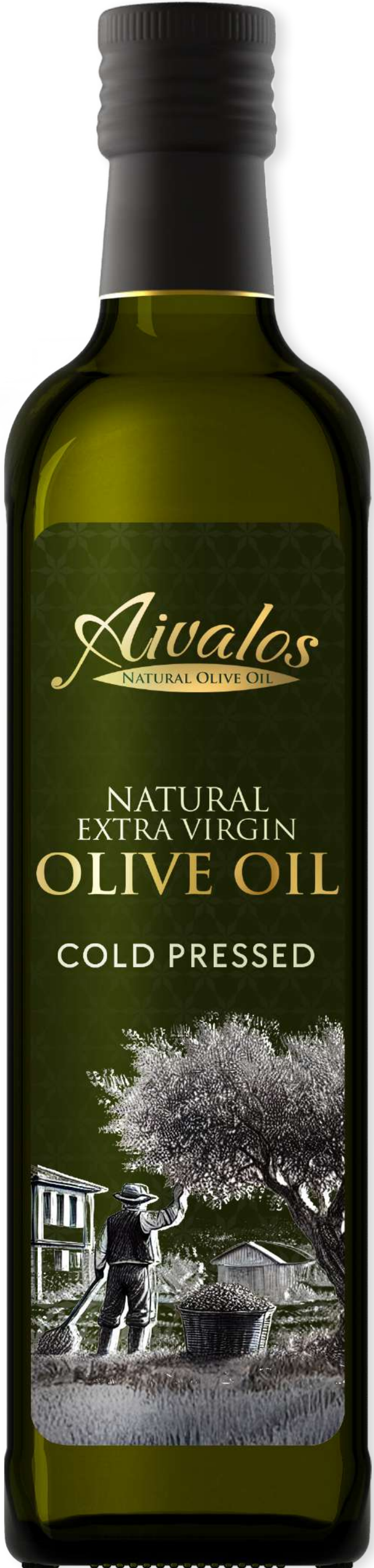
MARASCA

EXTRA VIRGIN

OLIVE OIL

COLD PRESSED %100 Natural
Origin: : **TURKIYE**
Harvest zone: : **Aegean**
Pieces per carton box: : **12**

Energy and Nutrients Per 100g
Energy (kJ and Kcal): :**3700 kJ (900 kcal)**
Fat (g): :**100g**
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Monounsaturated Fat: :**72g**
Polyunsaturated Fat: :**11g**
Carbohydrates (g): :**0g**
Sugars (g): :**0g**
Protein (g): :**0g**
Salt (g): :**0g**



1000ML

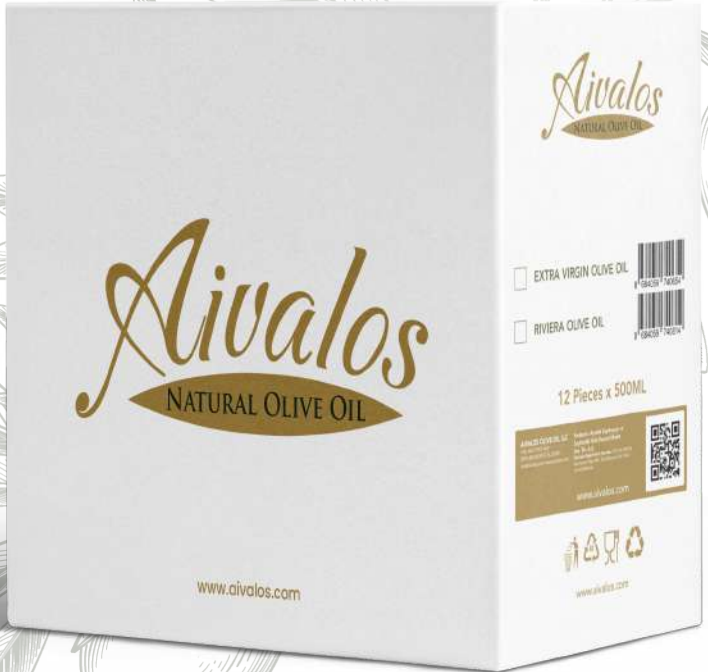
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Saturated Fat (g): :**17g**
Monounsaturated Fat: :**72g**
Polyunsaturated Fat: :**11g**
Carbohydrates (g): :**0g**
Sugars (g): :**0g**
Protein (g): :**0g**
Salt (g): :**0g**











CONTACT

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