



OLIVE OIL
PRODUCT CATALOG
EXPORT

www.ulufood.com

ULU Food
FROM NATURE

OLIVE

The olive tree is one of the greatest blessings of Allah .

ULU Food
FROM NATURE

"Each leaf and each fruit of the olive tree has been adding color to the lives of humanity and bringing people together for thousands of years."



Anatolia

Tradition and Quality

ULU FOOD has extensive experience in staple food and convenience food since 2010. Our fully integrated production cycle gives us the opportunity to control quality at all stages of the production process.

We believe that our customers deserve the best quality and healthy food, which is why we created our UluFood and Elay brands, which offer premium quality Class A products. The main focus of our experienced team of qualified professionals is taste, color and naturalness.

Our integrated production cycle gives you the opportunity to control quality at all stages of the production process, following best practices in food safety, biosecurity, agro-remediation and sustainability guidelines that exceed industry expectations. Our company continuously invests in our main production facilities. Only in this way can we be sure that the company's high standards are adhered to uncompromisingly at every stage of the production chain.

Our processing plant has been operating in accordance with the HACCP food safety system for years and meets IFS Food and Halal requirements.

- **Ulu Food meets 60% of its production needs and cooperates with 40 manufacturers.**
- **With the experience we have, we are making an ever-increasing production plan by exporting to North America, Europe, Australia, Africa, Asia, Gulf and Middle East countries.**
- **Ulu Food continues its development as a leading brand in its sector with its modern facilities established in independent and free regions, product diversity, and its determination in hygiene and quality principles.**
- **It has fulfilled its responsibilities for the development of the food industry with the work it has done so far and will continue to do so in the future.**

By operating the natural fermentation process of olives, it ensures the ripening of olives with traditional methods, thus offering natural olives that have not been chemically treated to the consumer.

Our olives, which are produced with natural methods at high quality standards, are carefully presented to the end consumer at hundreds of sales points. UluFood has taken its place among the indispensables in the sector with its delicious and healthy products in its activities carried out with the principle of "Quality and Service" during production and sales.

UluFood produces with natural methods at all stages of the olive, whose numerous benefits to human health have been scientifically determined, until it is plucked from the branch and delivered to the table.

Our products are hygienically produced and packaged in our modern facilities, where traditional equipment supported by technology is used.



History

Olive

The olive is the oldest crop that has been cultivated and harvested by humans for at least eight thousand years. Olive, which grows in the Turkey/Syria border region and its original homeland, Mesopotamia, spread to the Mediterranean region over time and has grown in the warm summers and mild winters of the Mediterranean climate, making it the most perfect tree in the Mediterranean region.

The olive, which is rumored to grow on a tree known as the 'Tree of Life' in Paradise; a fruit of paradise, its leaves are a symbol of victory and peace. The dove returning with an olive branch in its mouth in Noah's flood is so ancient that it can be counted as a sign and good news that the flood is over.

Abundance...

Our Trilye type olives are collected in local gardens when they are ready for harvest with their familiar gray-green leaves giving the air of classical antiquity, and they are kept in hygienic pools for 9 months, without any chemical treatment, in sea salt and drinking water brine during natural fermentation.

These special and natural olives, which are produced with low salt, are presented to you by being packaged untouched by hand with advanced technology machinery and equipment and delivered to sales points in bulk.

Olive Oil Health

The most important factor determining the quality of olive oil; It is the production of olives, which are carefully collected by hand and without contact with the soil, by applying 27 degrees cold pressing method without waiting. Olive oil obtained by this method is produced without losing the vitamins and minerals in it.

We present you with the brand Esoliv, olive oil, which is the tear of the 'Fruit of Paradise' olive, whose numerous benefits have been scientifically determined.





Extra Virgin Olive Oil



- 750 ml e
- 500 ml e
- 250 ml e



Package: Dorica Glass Bottle
Shelf Life: 24 month



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Extra Virgin Olive Oil



- 1000 ml e
- 750 ml e
- 500 ml e
- 250 ml e



Package: Marasca Glass Bottle
Shelf Life: 24 month





Extra Virgin Olive Oil



2000 ml e
1000 ml e
500 ml e
250 ml e
175 ml e



Package: Pet Bottle
Shelf Life: 24 month

Extra Virgin Olive Oil

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3000 ml e
Package: Pet Bottle
Shelf Life: 24 month



5000 ml e
Package: Pet Bottle
Shelf Life: 24 month





Extra Virgin Olive Oil



5000 ml e
4000 ml e
3000 ml e
2000 ml e
1000 ml e
500 ml e

Package:
Shelf Life:

Tin
24 month



Net Weight:
Package:
Shelf Life:

18 L e
Tin
24 month

Extra Virgin Olive Oil



Bulk

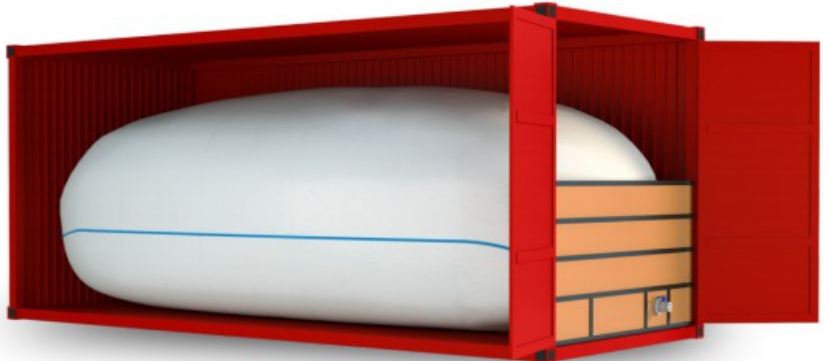


Net Weight: 200 L
 Package: BARREL
 Shelf Life: 24 month



Net Weight: 1000 L
 Package: IBC TANKS
 Shelf Life: 24 month

Net Weight: 16000 litres to 24000 litres
 Package: FLEXI TANKS
 Shelf Life: 24 month







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Elay ulu food

ulu Food

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