

OZELIA

Ultra Premium

ORGANIC SINGLE ESTATE

"A Special Oil"

This is literally what Ozelia means in Turkish. Olive Oil has always been a special oil among others and even considered as a miracle. For many, it is more than a food and represents a healthier & enjoyable life style. However, what makes Ozelia so special is more than its name. Because we wanted Ozelia to bring you every sort of goodness that a perfect olive oil has!

ENJOY !



Single Family Estate

Our award-winning olive oils are sourced from our Family Estate which is located in the Western Anatolia, near the ancient Greek city of "Thyatira", known as "Akhisar" in modern Turkey.

Designated Origin Protection

Our trees are well-known, native Domat and Uslu varieties having an official D.O.P (Designated Origin Protection) status.

Organic & Sustainable Agriculture

Our orchards have organic certification audited by ECOCERT, a USDA accredited certification firm. In every stage of our production, we respect mother-nature, use renewable energy, produce zero pollutants and recycle everything we can.

Harvested by Hand

We hand pick our olives at their peak and do not use mechanized, industrial harvesting methods.

Cold Pressed at our Own Facilities

Ozelia owns and operates its own state-of-the-art mill and packaging facility. We press our olives in our environmentally friendly 2-Phased mill under 27` Celsius in 4 hours. We customize malaxation time for each olive batch for the best results.

Climatized Stainless Steel Storage

After pressing, our EVOO is transferred into our air-tight, stainless-steel storage tanks. The storage section is 7/24 climate controlled and kept at 18-20 C year long, thanks to our solar powered A/C systems.

Estate Bottling

We own and operate our own filling and bottling line.

Fully Traceable

From farm to the shelf, our entire product lifecycle is traceable. You can trace the harvest, press, packaging, shipment dates & other details on www.ozelia.net using the lot number on the product.

Why does it matter?

EVOO is a delicate product. Bulk purchasing & blending it from different sources with varying quality and characteristics result an unauthentic, industrial grade product. Would you want your fruits to come from 30 different farms/countries with varying types, shapes and quality?

Our native olive varieties are adapted themselves to the local conditions in millions of years. Non-native and genetically modified varieties usually lose the authentic qualities expected from the original olive varieties.

Although EVOO is considered a 100% natural product, uncontrolled use of pesticides, fertilizers and chemicals can turn it into an unhealthy product. Our orchards are free of harmful pesticides, chemicals, and fertilizers,

Although this method is the most labor-intensive and expensive one, it minimizes the fruit damage during the harvest, therefore maximizes the quality of olive oil. Also, it creates jobs for the local community.

The milling process is as important as having a good quality fruit. When a commercial mill is used, the olives usually wait longer periods at the mill until it becomes available for the next customer and the critical quality factors such as malaxation duration & temperature cannot be customized for each customer and olive type.

EVOO must be protected from the light, oxygen and high temperature exposure. Otherwise it immediately starts losing its most valuable content, polyphenols. Even a good EVOO can quickly become stale in non-ideal storage conditions.

Transferring & processing EVOO in a co-packing facility expose it to the light, oxygen and heat. It is also a hygienic risk and may cause contamination.

It is important to know where your food comes from and how it is produced. Our [traceability platform](#) provides details of every production step from our orchard to shelf.