

Karadane 

OLIVE COMPANY





OUR STORYLINE

KARADANE is an olive farming, table olive and olive oil producing company located at Üvecik Village / Ezine / Çanakkale / Turkey.

We are operating a medium size family business. Our company owned 9000 olive trees are taken care of using natural and scientific methods with great care.

Our olive plant has not been tainted by chemicals or pesticides, home made organic materials are used for the pest control.

Karadane's mission is to produce delicious, healthy and hygienic olives and olive oil that will make people enjoy their breakfast and meals.



OLIVE OIL PRODUCTION

Karadane is producing **Extra Virgin Olive Oil** from our own olive plant.

Max. Acidity is 0.8% in terms of proportion of oleic acid, a monounsaturated fatty acid. To deserve to be "Extra Virgin", the acidity of the oil must be less than 0.8%.

The olives are only cold pressed once and hence only the best quality oil is extracted. Extra Virgin Olive Oil is **ALWAYS first press and cold pressed**.

"Cold Pressed" means that during the milling process, no thermal processes are carried out. Applying heat (or hot water) can yield more oil from the olives, but obviously has an effect on the flavour and quality of the oil.

Karadane Olive Oil is packed in **tins or dark color bottles**. A dark bottle is by far preferred as it protects the oil from alterations caused by light. Leaving some oil in a transparent jar and exposed to light or near a source of heat for a couple of days for instance, will alter the taste of the oil immediately.

You will deeply feel and taste the aroma of the olive fruit because it is very fresh and cold pressed.



OLIVE OIL PORTFOLIO



TABLE OLIVES PRODUCTION



We are producing black and green olives.

Our table olive production methodology is fully natural and traditional. Only “Rock salt” is used in brine at minimum allowable amounts.

Karadane olives are naturally pasteurised under direct sunlight after their fermentation is completed in order to extend shelf life without using chemical shelf life extenders.

Olives after completing their fermentation are washed by fresh water and packed hygienically.

Our Table olives are classified at different calibrations like XXL, XL, L, M, S, XS and filled in various packages like 1 kg jar, 500 gr jar, 2kg tin and 10 kg tin etc.



TABLE OLIVES PORTFOLIO



Karadane

ADDRESS

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