

# *imbatto*

Golden Drops of Aegean Legacy



Zeytinyağı Katalođu | Olive Oil Catalogue

كئالوؤ زئئ الزئئون | Olivenöl Katalog

# EXTRA VIRGIN OLIVE OIL

Dear Olive Oil Lovers,  
I would like to tell you about ourselves.  
While I was working as a Child Health and Diseases Specialist,  
our love for olives, which started as a hobby, turned into a  
love that led us to professionalism.

It is said that the unique taste of olives in the Aegean region  
is due to the Meltem Wind blowing from the sea to the land.  
We were inspired by this and took the name 'IMBATTO' from  
the winds blowing from sea to land in the Aegean.  
We are proud to share with you our Early Harvest Natural  
Extra Virgin Olive Oil product, which is obtained with the  
cold-pressed closed system (continue) technique in the  
shortest time possible in order to preserve the nutritional  
properties of the olives and olive oil that we hand-pick from  
our centuries-old trees.

The belief that olives are a miraculous  
source of healing for Mediterranean people  
goes back thousands of years to ancient  
Greece, the cradle of Western Civilization.  
Today, olive oil is perceived as a global miracle food.  
Scientific research and data about the substances  
in olives and their roles  
in the functioning of our body are  
growing day by day.





# REGARDING OLIVE OILS WITH HIGH POLYPHENOL LEVELS;

Polyphenols are chemical compounds found in most plant-derived foods. They are known for neutralizing free radicals, which are the main causes of aging and many diseases common today, and their benefits have been supported by thousands of scientific studies around the world.

The higher the level of polyphenols in food, the greater the benefit it provides for your health and the health of your loved ones.

When we compare the properties of polyphenols in different food types with the properties of polyphenols in olive oil, the biggest difference is that the absorption of polyphenols in olive oil is approximately 50 times higher than the polyphenols in other foods.

And thanks to this feature, high polyphenol olive oils contribute to the immune system to a great extent by meeting the antioxidant needs of all age groups from infancy when supplementary feeding is started to old age.



In order to obtain high polyphenol content, first of all, pesticides should not be used when growing olive trees.

Many technical conditions must be applied to prevent polyphenols from deteriorating during production: Olives must be collected before daylight and must not be in contact with the sun while being brought to the cold pressing area.

The cold pressing technique should be applied between 17-23 degrees Celsius and the oils should be packaged in dark, light-proof packages. Thus, by applying waterless and cold pressing techniques, the high polyphenol content of olives is preserved.

But the misleading part is that as the polyphenol content increases, olive oil tastes a bit bitter, this is due to its high polyphenol content. Other effective factors for high polyphenol levels are the olive variety and the height of the location of the trees.

**The European Food Safety Authority (EFSA)** describes olive oils containing 200 mg or more of polyphenols per kilogram as a health drink due to its benefits to human health and strengthening the immune system and recommends regular consumption of olive oil containing approximately 20 mg of polyphenols per kilogram.

Another very important feature is that the absorption of polyphenols in olive oil is approximately 50 times higher than the polyphenols in other foods.





# ANTIOXIDANT EFFECT;

Antioxidants are substances that prevent damage to the cells in our body by destroying dangerous oxygen molecules known as 'free radicals' in the body.

Free radicals contribute to the prevention and treatment of heart disease, cancer, Alzheimer's disease and other serious diseases.

Olive oil contains powerful antioxidants. This means that olive oil will help protect us against these serious ailments.



# OLIVE TYPE; AYVALIK OLIVE TYPE

Ayvalık olive can be called by different names,

These are;  
**Edremit,**  
**Şakran,**  
**Midilli** and  
**Ada Olive.**

Ayvalık olive oil stands out with its greenish color and fruity taste.

It offers spicy bitterness and pungency with the scents of artichoke, raw almonds, freshly cut grass and herbs.

It is among the highest class oils thanks to its mild bitterness and high-quality phenolic contents.



**HARVEST PLACE;**  
Gömeç Keremköy; Balıkesir

**Harvest Method;**

Since our Olive Garden has a 30-40% soil slope, virgin nature and difficult harvesting conditions, it is not suitable for modern harvesting machines, so we harvest our olives by hand.





# Why Early Harvest?

While ripe olives yield 1 liter of oil per 4 kg of olives, this yield changes to 9 kg / 1 liter for early harvest olives. The ripe olive fruit is just turning black and the fat cells are not optimally formed.

However; Bio-active phenols (antioxidants), oleic acids (building blocks that our body uses to get energy), oleochemical (anti-inflammatory components) and of course aromas, which are volatile components, are at the highest level in the oil obtained in the early harvest period.

Therefore the Early Harvest Period is the period when the benefit and efficiency we can get from olive oil for our health and taste is at its highest level.





# What are the Health Benefits of High Quality Olive Oil?

Anti-inflammatory, antimicrobial, antioxidant, cell regenerating, anti-aging.

Potential beneficial effect on diseases such as hypertension, cardiovascular diseases, diabetes and cancer  
Protective effect on aging-related diseases such as Alzheimer's and dementia  
Protective of the nervous system  
Cholesterol and blood pressure lowering effect.



## Our Usage Suggestions;

To benefit from all these effects, we should consume the best quality olive oil raw.

So: on warm meals or in salads and breakfasts. Only in this way does olive oil offer you all its nutritional and health values like a feast of taste.

## Tasting Notes and Our Pairing Suggestions;

It is a balanced oil with the scents of green apple, green almond and artichoke, which are the aroma characteristics of the Ayvalik olive genus, and has intense bitterness and a subsequent pungency.

As a fruity note, the first thing that hits the nose is the smell of "freshly cut grass", which is the characteristic aroma of early harvest.

It can be consumed in harmony with grilled fish, salads, raw or grilled vegetables and soft cheeses.

## Product Storage Conditions;

Protect from air, light and heat.  
Store in a cool and dry place, tightly closed.  
Storing in the refrigerator is not recommended as it will damage the fatty acid compositions.  
The product shelf life is

**2 years**  
from the harvest date.





# New Harvest

500 ml

Balanced Early Harvest  
Natural Extra Virgin Olive Oil  
with intense artichoke and  
almond aroma unique to Keremköy.

In 500 ml Black Cylinder Glass Bottle



# New Harvest

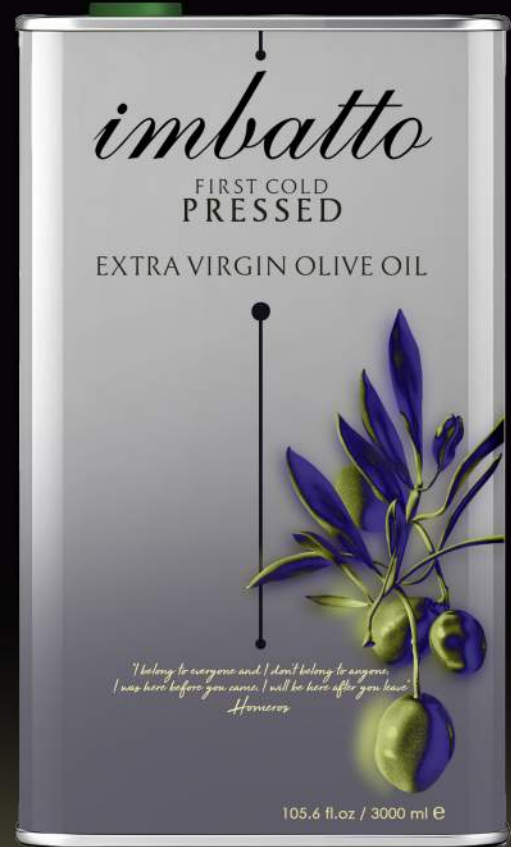
## 3 Liters

is a very special extra virgin olive oil, harvested early from our olives located on the sea wind slopes of Keremköy, and squeezed immediately without letting them fall to the ground.

No preservative additives were used in its production and it was processed using a modern method cold pressed.

Free fatty acid  
(in terms of oleic acid)  
is at most 0.8.

Perfectly fresh,  
Extra Virgin Olive Oil  
is ideal for your  
raw and hot uses.





# New Harvest

## 5 Liters

No preservative additives were used in its production and it was cold pressed using a modern method.

Free fatty acid (in terms of oleic acid) is at most 0.8.

Imbatto Extra Virgin Olive Oil, which is perfectly breathable, is ideal for your raw and hot uses.





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