



ANGELOS





ANGELOS

About Us

Our brand name is derived from Angelos; the hidden beauty of the North Aegean is the old name of Bademli Village, an old settlement in the south of Dikili, Turkey.

Angelos, which has been an important place in olive oil production historically also has a natural harbor which was an important gateway where olive and olive oil exports were made. The products were being first exported to Midilli and then to Europe.

Today we still follow this tradition as an olive oil producer. We produce only organic and extra virgin olive oil in our plant which operates in the fertile soil of Angelos. We produce olive oils by carrying out traditional methods with technology together, in a way that it does not deteriorate the natural process.

The most important advantage of

being a boutique olive oil producer is that we only use olives from our own farm which makes us to define our products as “Single-Estate Olive Oils”. Thus, our olives are not mixed with different character and quality olives from other regions, they have a distinctive flavor and exquisiteness that can be easily distinguished from others.

We carry out our production in

our facility that is located in our own olive grove of 250,000 square meters, which was completed in 2016. The architecture design project of Angelos Organic Olive Oil Plant has been candidated for Mies van der Rohe Award in 2017 by representing Turkey in the pre-selection list. Using the traditional methods, we use our local olives to produce olive oils without compromising on high quality.





Production

We produce only organic and virgin olive oil in our facility. For maintaining high quality of olive oil; starting from collecting the olives from the trees, up to the providing the appropriate storage conditions we follow all the procedures carefully.

In order not to compromise on quality, we take the full responsibility of the olives by taking care of the olives starting from the stage that they are still on the branch until the end of the production stages. Thus we offer high quality products to the market by preserving the density and taste of the olive oil we produce. We take special care for hygiene and never use chemicals or any other additives in the production process. We follow and apply the procedures strictly with patience and love.

We take care of our trees and we never use pesticides when growing them. The method of collecting the matured olives by hitting the branches by sticks used in traditional harvesting brings damage to olives and trees. The harvest efficiency of the next period also decreases



due to the fact that this method also damages the branches and the sprouts that will give fruit in the

future period. This is why we use handpicking method at Angelos. We use only the olives which are still at



the tree branch and never pick the olives that fall on the ground for the production process.

Once the olives are collected, the time between harvesting and production is significantly important

production process.

As a result of the production stages we implement with this principle; we obtain a limited amount of high quality olive oil. Our olive oil production consists of three basic



for the quality of the product. At the end of October, when the olives are still green, we pick them in the morning and send them to the pressing stage on the same day within a few hours.

One of the most important factors determining the quality and low acidity of olive oil is the method used in production. In order to maintain the beneficial properties of olive oil such as vitamins, minerals and antioxidants, the production process must be properly carried out.

Angelos olive oils are produced by cold pressing method, so the useful constituents are not lost during the

stages:

1. Breaking the olives
2. Pressing the olive paste
3. Extraction of herbal juice of the olives

To maintain the level of aroma at maximum level, we do not filter the oil and use the natural filtration method by allowing the residue to settle to the bottom of the storage tanks.

All our storage tanks are made of galvanized steel to prevent microbes and chemical reactions and we use nitrogen gas to protect olive oil during the oxidation process.







Products

*Our products are introduced into market in three different categories:
Extra Extra Virgin Olive Oils, Natural Extra Virgin Olive Oils
and Natural Virgin Olive Oils*

1. Organic Extra Extra Virgin Olive Oils

Organic Extra Extra Virgin Olive Oils are ideal for table use and recommended to be consumed as raw. They can be used at breakfasts and on salads, appetizers as well as grilled fish by pouring over them or by dipping as raw. They have a dense fruit aroma and taste.

Since Organic Extra Extra Virgin Olive Oils are blended with the olives of our Italian trees, our product creates a bitterness on the tongue and the burning sensation on the throat due to the richness of the phenol compounds and antioxidants they contain.

Organic Extra Extra Virgin



Olive Oils have a sharper taste and aroma than Organic Natural Extra Virgin Olive Oils. Salad and olive oil to pour on or to be consumed cold for breakfast. We suggest you to consume it at room temperature.

- **Harvest season:** Late August - Early September
- **FFA ratio:** %0.1-0.4
- **Olive variety:** Ayvalık Olives for Oil + Italian Tonda Iblea
- **Flavor:** Intense fruity with characteristic odor
- **Color:** Intense green, Green
- **Package:** Specially designed bottle or tin can
- **Extrusion method:** Stone mill/ stone crushing and infiltration, cold-pressed, early harvest



2. Organic Natural Extra Virgin Olive Oils

Organic Natural Extra Virgin Olive Oils are ideal for table use and cooking. It is suggested to be consumed as raw. They can be used at breakfast and on salads, appetizers as well as on grilled fish by pouring over them as raw. Since they are produced by using cold-pressed process, they have a high level antioxidant value.

- **Harvest season:** September-October
- **FFA ratio:** %0.4-0.8
- **Olive variety:** Ayvalık olives for oil
- **Flavor:** Have a fruity taste and unripe almond flavour with fresh and descent scent
- **Color:** Green-Yellow, Green
- **Package:** Specially designed bottle or tin can
- **Extrusion method:** Continuous, cold-pressed, early harvest



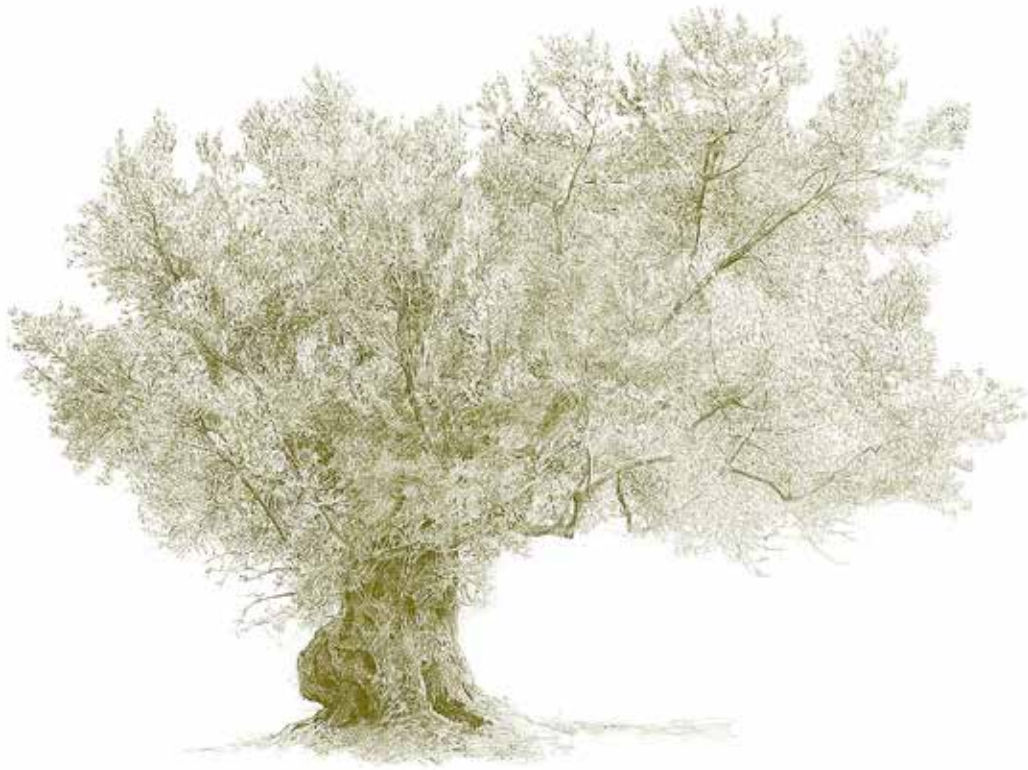
3. Organic Virgin Olive Oils

Excellent for cooking, ideal for hot dishes and fries. Organic Virgin Olive Oils can also be consumed as raw.

- **Harvest season:** October-November
- **FFA ratio:** %0.9 - 1.5
- **Olive variety:** Ayvalık olives for oil
- **Flavor:** Have a fruity taste and unripe almond flavour with fresh and descent scent
- **Color:** Green-Yellow, Yellow
- **Package:** Teneke
- **Extrusion method:** Continuous, cold-pressed







Mission & Vision

Our mission under the Angelos brand is to produce products which are even above the high quality standards and introduce our high quality products to the local and international markets. Thus by using our experienced and expert staff, we aim to perform the production process properly, naturally and eco-friendly.

Our vision is to be the first choice of customers looking for quality in our sector by producing the best quality olive oil.

Our other mission is to contribute to the achievement of the brand value that Turkish olive oil deserves in the world. Starting with the principle of sustainability, we want to continue to offer you the blessings of these wise olive trees, that existed for thousands of years and witnessed the glories and destructions of many civilizations throughout their lives.

Our vision; beyond being a boutique

business, is to producing the highest quality olive oil and to be the first choice of customers and employees looking for quality in our sector.

Our commitment to customer satisfaction is one of the most important issues that we focus on with our olive oils, which is the result of an excellent workmanship.

We focus on introducing you the products we enjoy to consume, while appealing to your taste buds. On the other hand as our environmental policy, we see olive trees as living beings that deserve special treatment. At the production stage, we keep carbon footprint at the

minimum level. We use solar energy as an eco-friendly energy in our farms and production facilities.

When building our production facility, we aimed to establish a facility that is compatible with nature instead of a concrete pile. By taking our philosophy as a principle, we are approaching the maintenance and harvest of our trees as combining technology with tradition. We are working with effort and dedication. Following the same principle and philosophy; we use cold pressing method which is not efficient but without any heat treatment in our production.





Organic Olive Oil Mill **Angelos**

It is a building located in Bademli village near the city of Izmir, Turkey. The plant is located in an impressive olive plantation (250,000 square meters) that overlooks the Aegean Sea. The location is characteristic for the Aegean landscape, enriched by the symbiosis of the sea, olives and stone structures. The problems of implementing an industrial building into a natural environment have become the guiding principle for the entire process of architectural creation; from the initial sketching phase, through design, to the realization of the project.

The architecture project of Angelos Organic Olive Oil Plant designed by Han Tümertekin has been candidated for Mies van der Rohe Award in 2017 by representing Turkey in the pre-selection list.

The mill has been established to produce oil from the locally collected

olives. It is a built complex of 1000 m² composed of a guest house, a shop and the production area. The terrain is situated in a typical Aegean landscape which has an impressive seascape and surrounded by stone structures and olive trees. The question asked to define the concept and strategy was “How to anchor an industrial building into a

landscape?”.

We were very clear from the beginning about obtaining the oil without the olive oil pump; therefore the olives would be pressed at the same floor where they will get in production. The oil will glide down with its own weight to the lower story. All of the bottled olive oil





will leave the production area with trucks; therefore we had to find the perfect topography, convenient for strong sectional relations where this scenario would come true.

We were very sensitive about the location of the plant since the construction had to be in a spot where we wouldn't touch or damage any existing vegetation or olive tree during the construction.

When we determined our construction site we had a preference of using the local

labor force as builders. We aimed to improve the local foreman's industrialized construction techniques and skills. For that reason the steel construction was made in Istanbul and it was filled with stone by local labor. This high precised collaborative work between Istanbul and Bademli improved the foreman's techniques.

Using the exposed concrete, galvanized steel and natural stone as chosen materials was another intention to keep the structure maintenance-free.

While forming the site plan our intention was to generate a scheme which would gradually traverse from public to private. The project includes a shop as a "public" space and a guest house as a "private" space aside from the production area.

As the structure forms around open and semi-open spaces, the needed shading and climatic condition was provided with a shifted roof. All of these programs would be covered by a copper shelter which is the most significant element of the project.







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