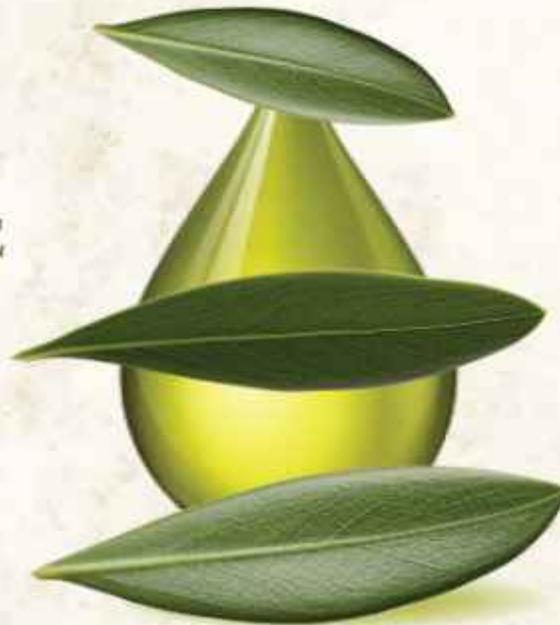




**PURESENSE**



**PRODUCTS**



## OUR STORY

By processing olive harvest that ranges especially northern geography of Izmir Smyrna) by the coast of Aegean sea, they met the olive oils that is on top point of the world in terms of quality, with consumer.

Our company has been proceeding on it's way by knowledge and experience that it took from the past, it globalized with the brand Olive OilsLand and the motto "From Aegean For Your Health" from Aegean Region, namely from the mother land of olive oil.

As it is known olive oil has always been inspiration source of health, beauty and taste from ancient times to this day: it also took place in holy sources, words, citations of many civilization.

Olive oil has been told by associated with immortality and especially all the civilizations that lived in Turkey soils have always talked about olive and olive oil in their epics, tales, tragedias. What the olive makes immortal is, of course, not that it is magic elixir; but that it is passed down with its health, taste and beauty factors.

In order to serve the need of health, beauty and taste of all the humanity our company has decisively been keeping on its production with OliveOilsLand® brand by meeting olive harvests that is influenced by aegean sea wind in the beautiful geography of our country, in the light of traditional methods, with technology.

# OLIVE HARVEST

## PICKED ELABORATELY FROM OLIVE OILS LAND'S OLIVE TREES

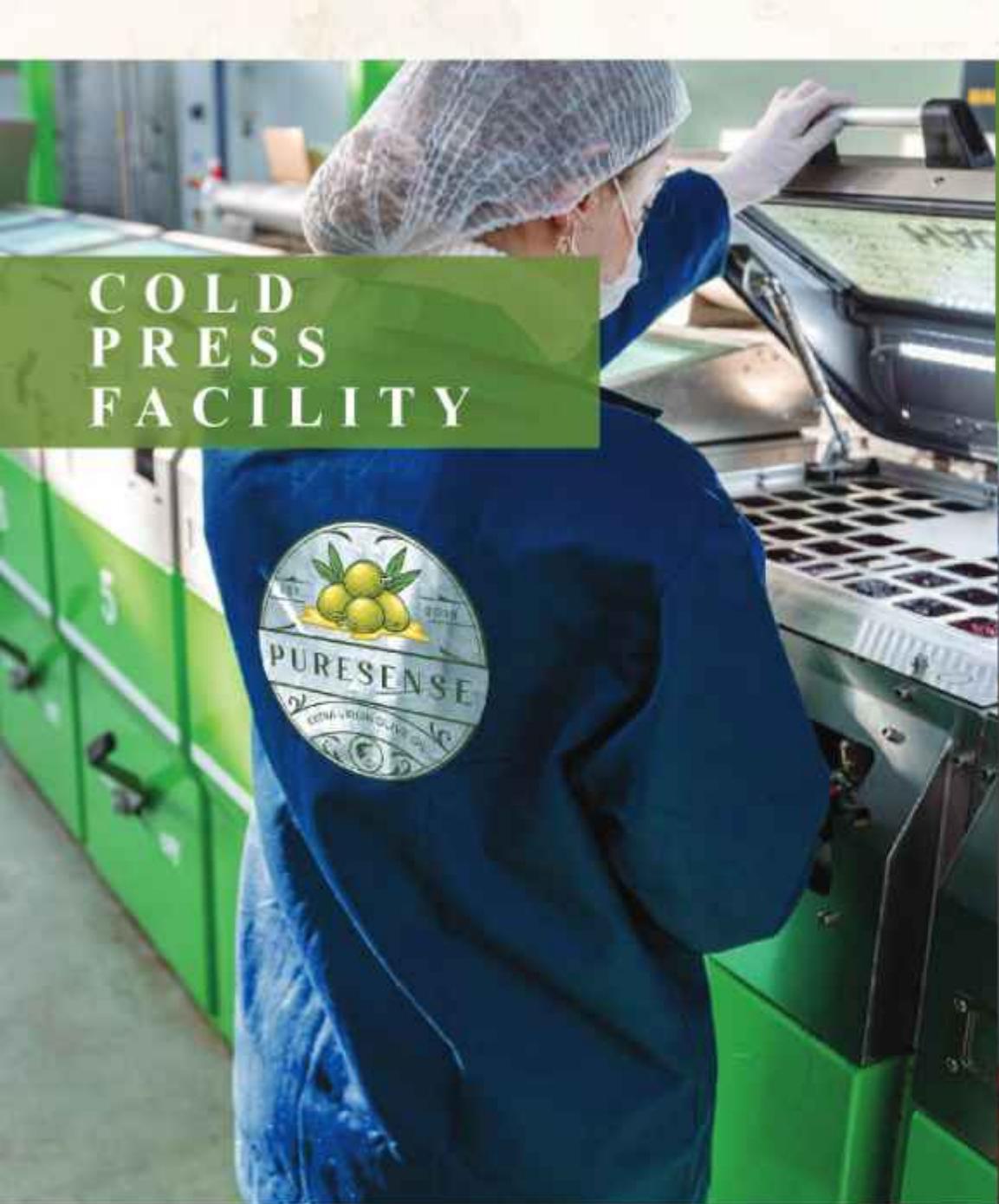
Olive oil is a widely used and highly prized ingredient in Mediterranean cuisine, and its popularity is increasing worldwide due to its health benefits.

The production process of high-quality olive oil involves several stages, including harvesting, pressing, and bottling. Let's take a closer look at each of these stages.

The first step in producing high-quality olive oil is harvesting. Olives are typically picked by hand or using mechanical shakers that gently remove the fruit from the tree. The timing of the harvest is crucial for obtaining the best quality oil.

Olives that are picked too early or too late can result in oil that is less flavorful or has a bitter taste. For this reason, experienced olive farmers will carefully monitor the ripening of the olives and pick them at the right time.





# COLD PRESS FACILITY

## COLD PRESSED AT 27 °C

Once the olives are harvested, they are taken to a mill for pressing. The first stage in pressing involves washing the olives to remove any dirt or debris. Next, the olives are crushed into a paste using a large stone or metal press. This paste is then mixed to allow the oil droplets to coalesce and separate from the other components. Finally, the oil is extracted using a centrifuge, which separates the oil from the water and other solids. The resulting oil is typically filtered to remove any remaining impurities.





# BOTTLING FACILITY



## FRESHLY BOTTLED

IN OUR LATEST TECHNOLOGY BOTTLING FACILITY - After the oil has been extracted and filtered, it is ready for bottling. High-quality olive oil is typically bottled in dark glass containers to protect it from light and preserve its flavor. The bottles are often labeled with the date of the harvest and the variety of olive used. Proper storage of the oil is also important to maintain its quality. It should be kept in a cool, dark place and consumed within a year of the harvest date.



# PRODUCTS



# OLIVE OIL



## 250 ML DORICA EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 0,8 and peroxide of 20,0.

ORIGIN : TURKEY

250 ml (8.4 OZ)  
COLD PRESSED

Free Fatty Acid max : 0,8  
(% expressed as oleic acid)

Determination of Peroxide max : 20,0 (mEqO2/kg)

Harvest zone : Aegean

Pieces per carton box : 24 bottles



## 250 ML MARASKA EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 0,8 and peroxide of 20,0.

ORIGIN : TURKEY

250 ml (8.4 OZ)  
COLD PRESSED

Free Fatty Acid max : 0,8  
(% expressed as oleic acid)

Determination of Peroxide max : 20,0 (mEqO2/kg)

Harvest zone : Aegean

Pieces per carton box : 24 bottles



# OLIVE OIL



## 500 ML DORICA EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 0.8 and peroxide of 20.0.

ORIGIN : TURKEY

500 ml (16.907 OZ)  
COLD PRESSED

Free Fatty Acid max : 0.8  
(% expressed as oleic acid)

Determination of Peroxide max : 20.0 (mEqO<sub>2</sub>/kg)

Harvest zone : Aegean

Pieces per carton box : 12 bottles



## 500 ML MARASKA EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 0.8 and peroxide of 20.0.

ORIGIN : TURKEY

500 ml (16.907 OZ)  
COLD PRESSED

Free Fatty Acid max : 0.8  
(% expressed as oleic acid)

Determination of Peroxide max : 20.0 (mEqO<sub>2</sub>/kg)

Harvest zone : Aegean

Pieces per carton box : 12 bottles



# OLIVE OIL



## 750 ML DORICA EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region,  
cold-pressed for natural flavor and health benefits.  
With an FFA of maximum 0.8 and peroxide of 20.0.

ORIGIN : TURKEY

750 ml (25.3605 OZ)

COLD PRESSED

Free Fatty Acid max : 0.8

(% expressed as oleic acid)

Determination of Peroxide max : 20,0 (mEqO<sub>2</sub>/kg)

Harvest zone : Aegean

Pieces per carton box : 12 bottles



## 750 ML MARASKA EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region,  
cold-pressed for natural flavor and health benefits.  
With an FFA of maximum 0.8 and peroxide of 20.0.

ORIGIN : TURKEY

750 ml (25.3605 OZ)

COLD PRESSED

Free Fatty Acid max : 0.8

(% expressed as oleic acid)

Determination of Peroxide max : 20,0 (mEqO<sub>2</sub>/kg)

Harvest zone : Aegean

Pieces per carton box : 12 bottles



# OLIVE OIL



## 1L MARASKA EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 0,8 and peroxide of 20,0.

ORIGIN : TURKEY

**1L (33.814 OZ)**  
COLD PRESSED

Free Fatty Acid max : 0,8  
(% expressed as oleic acid)

Determination of Peroxide max : 20,0 (mEq02/kg)

Harvest zone : Aegean

Pieces per carton box : 12 bottles



## 3L PET EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 0,8 and peroxide of 20,0.

ORIGIN : TURKEY

**3L (101.04 OZ)**  
COLD PRESSED

Free Fatty Acid max : 0,8  
(% expressed as oleic acid)

Determination of Peroxide max : 20,0 (mEq02/kg)

Harvest zone : Aegean

Pieces per carton box : 6 bottles



# OLIVE OIL



## 3L THIN CAN EXTRA VIRGIN OLIVE OIL



Extra Virgin Olive Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 0,8 and peroxide of 20,0.

ORIGIN : TURKEY

**3L (101.04 OZ)**  
COLD PRESSED

Free Fatty Acid max : 0,8  
(% expressed as oleic acid)

Determination of Peroxide max : 20,0 (mEqO2/kg)

Harvest zone : Aegean

Pieces per carton box : 4 Tin Cans



# OLIVE POMACE OIL



## 1L MARASKA OLIVE POMACE OIL

Olive Pomace Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 1.0 and peroxide of 15.

ORIGIN : TURKEY

1L (33.814 OZ)

Free Fatty Acid max : 1.0  
(% expressed as oleic acid)

Determination of Peroxide max : 15 (mEqO2/kg)

Harvest zone : Aegean

Pieces per carton box : 12 bottles



## 3L PET OLIVE POMACE OIL

Olive Pomace Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 1.0 and peroxide of 15.

ORIGIN : TURKEY

3L (101.04 OZ)

Free Fatty Acid max : 1.0  
(% expressed as oleic acid)

Determination of Peroxide max : 15 (mEqO2/kg)

Harvest zone : Aegean

Pieces per carton box : 6 bottles



# OLIVE POMACE OIL



## 5L THIN CAN OLIVE POMACE OIL

Olive Pomace Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 1.0 and peroxide of 15.

ORIGIN : TURKEY

5L (169.07 OZ)

Free Fatty Acid max : 1.0  
(% expressed as oleic acid)

Determination of Peroxide max : 15 (mEqO2/kg)

Harvest zone : Aegean

Pieces per carton box : 4 Tin Cans



## 3L THIN CAN OLIVE POMACE OIL

Olive Pomace Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 1.0 and peroxide of 15.

ORIGIN : TURKEY

3L (101.04 OZ)

Free Fatty Acid max : 1.0  
(% expressed as oleic acid)

Determination of Peroxide max : 15 (mEqO2/kg)

Harvest zone : Aegean

Pieces per carton box : 4 Tin Cans



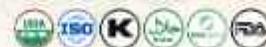


# BULK OLIVE OIL

25 LT  
JERRY CAN  
OLIVE OIL



CONTAINER  
FLEXITANK  
OLIVE OIL



190 KG  
STAINLESS STEEL  
BARREL  
OLIVE OIL



IBC TANK  
OLIVE OIL



# SUNFLOWER OIL



## 2L PET SUNFLOWER OIL

Pure, natural, and rich in vitamin E, PureSense Sunflower oil is your go-to choice for cooking. With a high smoke point, it's perfect for all your culinary needs.

ORIGIN : TURKEY  
2L (67.628 OZ)  
Pieces per carton box : 6 bottles



## 1L PET SUNFLOWER OIL

Pure, natural, and rich in vitamin E, PureSense Sunflower oil is your go-to choice for cooking. With a high smoke point, it's perfect for all your culinary needs.

ORIGIN : TURKEY  
1L (33.814 OZ)  
Pieces per carton box : 12 bottles



# SUNFLOWER OIL



## 5L PET SUNFLOWER OIL

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ORIGIN : TURKEY  
5L (169.07 OZ)  
Pieces per carton box : 4 bottles



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Pure, natural, and rich in vitamin E, Puresense Sunflower oil is your go-to choice for cooking. With a high smoke point, it's perfect for all your culinary needs.

ORIGIN : TURKEY  
3L (101.04 OZ)  
Pieces per carton box : 6 bottles



# SUNFLOWER OIL



## 18L THIN CAN SUNFLOWER OIL

Pure, natural, and rich in vitamin E, Puresense Sunflower oil is your go-to choice for cooking. With a high smoke point, it's perfect for all your culinary needs.

ORIGIN : TURKEY  
18L (608.6 OZ)





# BULK SUNFLOWER OIL

25 LT  
JERRY CAN  
SUNFLOWER OIL



CONTAINER  
FLEXITANK  
SUNFLOWER OIL



190 KG  
STAINLESS STEEL  
BARREL  
SUNFLOWER OIL



IBC TANK  
SUNFLOWER OIL



# CORN OIL



## 2L PET CORN OIL

Made from premium quality corn kernels, this light and versatile oil brings a delicate flavor to your dishes. With its high smoke point and low saturated fat content, PureSense Corn Oil is ideal for all your cooking needs, from sautéing and stir-frying to baking and salad dressings. It's rich in vitamin E and essential fatty acids, making it a nutritious addition to your kitchen pantry.

ORIGIN : TURKEY  
2L (67.628 OZ)  
Pieces per carton box : 6 bottles



## 1L PET CORN OIL

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ORIGIN : TURKEY  
1L (33.814 OZ)  
Pieces per carton box : 12 bottles



# CORN OIL



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18L (608.6 OZ)



# BULK CORN OIL



25 LT  
JERRY CAN  
CORN OIL



CONTAINER  
FLEXITANK  
CORN OIL



190 KG  
STAINLESS STEEL  
BARREL  
CORN OIL



IBC TANK  
CORN OIL



## SOYBEAN OIL

Deep fry your signature menu items to perfection with this clear liquid shortening! Unlike traditional frying oils, this liquid shortening is specially formulated to prevent foaming and offers a high smoke point of 450 degrees Fahrenheit, resulting in a longer fry life, less waste, and thus, cost savings! Plus, this reduces the time spent on replacing the oil. This soybean-based liquid shortening ensures that your French fries, stir fry's, and other customer favorites are fried to a perfect golden brown. It also has zero trans fats per serving, making it an excellent choice for health-conscious customers. Plus, this shortening convenient liquid consistency enables easy pouring right from the container! Excellent for pan-frying, deep frying, and a variety of other cooking applications, this liquid shortening is sure to be a staple in your commercial kitchen.



## 35 LBS SOYBEAN OIL

- Soybean Based
- Zero trans fat per serving
- Pourable at room temperature
- Formulated for an extended fry life and resistant to foaming; perfect for deep fat frying
- High smoke point of 450 degrees Fahrenheit

## CANOLA OIL

From cooking to baking, sauteing to stir-frying, this high performance canola oil is specially designed for clean, healthy frying. Canola oil is crushed, extracted, and refined from harvested canola seeds. Its reputation as the most nutritious oil has created high demand. In fact, canola oil is currently the third most consumed oil in the world! This canola oil is an excellent multi-purpose ingredient for any establishment, and this 35 lb. container will keep your restaurant or cafe in good supply.

### Versatile Applications

What makes canola oil so popular among cooking applications is its neutral taste and high smoke point of 450 degrees Fahrenheit, making it suitable for grilling, frying, and other cooking methods. It can also be used to make salad dressings, sauces, and marinades.

### Healthier Alternative

Not only is this oil extremely versatile, but it's also an environmentally friendly and health-conscious choice. Simply substitute canola oil for butter or other oils in your cooking, and it's easy to make your menu offerings just a little bit healthier. Known for its low amount of unsaturated fat and high amount of healthy omega-3 and omega-6 fatty acids, canola oil contains the least saturated fat of all cooking oils.



## 35 LBS CANOLA OIL

- Extracted from Canola Seeds
- Neutral taste and high smoke point of 450 degrees Fahrenheit
- Bulk 35 lb. supply is ideal for healthy, highperformance frying in large quantities
- Enhanced with preservatives to extend the usable life of your oil
- Contains heart-healthy omega-3 fatty acids; 0 grams trans fat per serving

## VEGETABLE OIL

This multi-purpose pure vegetable salad oil is a great value for a variety of kitchen needs. Compared to other cooking oils, it is low in saturated and trans fats, and it is one of the few non-fish sources of heart-healthy omega-3 fatty acids. You'll find plenty of ways to use this pure vegetable salad oil!

This oil is great for sauteing, baking, or light frying. It can also be used in conjunction with other ingredients to make dressings and mayonnaise. Its pleasant neutral flavor won't mask your finished product, and the consistent quality makes it perfect for everyday use.



## 35 LBS VEGETABLE OIL

- 100% soybean oil
- High smoke point of 450 degrees Fahrenheit
- No salt and no cholesterol per serving
- Versatile, multi-purpose ingredient for any kitchen
- Great for sauteing, light frying, dressings, and sauces



## **GET IN TOUCH**

**DISTRIBUTOR & IMPORTER  
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