

The logo features a stylized, abstract shape on the left, composed of a thick yellow line and a black line that curves around to form a triangular frame. Inside this frame, the words "Anatolian" and "Natural" are stacked vertically in a black, sans-serif font. The background of the entire image is a soft-focus photograph of a clear glass bottle, likely containing a beverage, with a yellowish tint to the liquid or the lighting.

Anatolian  
Natural

A glass pitcher is pouring a stream of yellow oil over a green leafy vegetable, likely lettuce, which is placed on a white surface. The background is a light green gradient.

# Anatolian Natural ABOUT US

Anatolian Natural Food Co. is a Mediterranean foods, specializing in bulk and retail olives&oil and unique flavours of Anatolian culture; delivering superior quality, compelling packaging, innovation and value. Founded in 2014, Anatolian Natural is a trusted source and supplier of authentic, all-natural Mediterranean as well as Anatolian foods. To be honest, Anatolian Natural has dedicated itself to prove the beauty of Anatolian foods.

# Anatolian Natural OLIVE OIL

Appreciation of olive oil not just as food, but for many other reasons such as promotion of health and beauty, became ingrained in these cultures.

Today, the countries closest to the Mediterranean Sea are best known for their continued nurturing of the olive with their temperate climate and soil. But where grapes grow well so will olives. With that in mind, Olive Oil of the World's goal is to find the best tasting olive oil from every country that produces it and make them available all in one place.

EXTRA VIRGIN OLIVE OIL

10ml / 250ml / 500ml / 750ml / 1L





# Anatolian Natural

## OLIVE

Even though more attention has been sometimes been given to their delicious oil than their whole food delights, olives are one of the world's most widely enjoyed foods. Technically classified as fruits of the *Olea europaea* tree (an amazing tree that typically lives for hundreds of years) we commonly think about olives not as fruit but as a zesty vegetable that can be added are harvested in September but available year round to make a zesty addition to salads, meat and poultry dishes and, of course, pizza. Olives are too bitter to be eaten right off the tree and must be cured to reduce their intrinsic bitterness. Processing methods vary with the olive variety, region where they are cultivated, and the desired taste, texture and color. Some olives are picked unripe, while others are allowed to fully ripen on the tree. The color of an olive is not necessarily related to its state of maturity. Many olives start off green and turn black when fully ripe. However, some olives start off green and remain green when fully ripe, while others start of black and remain black.





## SPLIT GREEN OLIVES

In order to make green split olive, it is needed to change its water every single day and instead of cracking, it is made a few dints onto it. After it begins to get its own flavor, to avoid losing that unique taste, it is added four – five pieces of lemon salt, two – three tablespoons of rock salt and some lemon slices into its jar.



## CRACKED GREEN OLIVES



Due to the fact that the olives are starting to get oiled in begin September, the villagers pick the olives diligently. After the olives are picked they are separated according to their size and crushed with the seed inside in order to get rid of the bitter taste

## COCTAIL GREEN OLIVES



The green cocktail olives are used especially as appetizers and it is sold as whole or divided in to half.



## GREEN PITTED OLIVES



## GREEN SLICED OLIVES



The sliced green olives are a variety plentiful throughout Aegean Region and used easily with pizzas, appetizers, dinners and salads.

## STUFFED GREEN OLIVES WITH RED PEPPER



The seeds of the rosemary olives are taken out with use of exclusive machines and afterwards the delicious peppers are placed instead of the seeds.



## STUFFED GREEN OLIVES WITH ALMOND



The seeds of the green olives are replaced with hand-picked almonds and brined together. After these elegant processes the almond olive is a perfect pick for breakfast and/or as appetizer.



## STUFFED GREEN OLIVES WITH SLICED ORANGES



The pits of our delicious green olives are replaced with zesty orange peel for a flavorful experience.

## STUFFED GREEN OLIVES WITH SLICED LEMONS



The tart taste of lemon perfectly compliments this green olive and leads your taste buds an enraptured happiness.

## STUFFED BLACK OLIVES WITH ALMOND



The seeds of the black olives are replaced with hand-picked almonds and brined together. After these elegant processes the almond olive is a perfect pick for breakfast and/or as appetizer.



## BLACK OLIVES GEMLIK TYPE



Gemlik olive is a result of manual labour and eye-straining work. In its cultivation, an everlasting labour is spent until its arrival in our meal table. This corresponds to an effort that makes Gemlik olives the best qualified olive in the World.



## BLACK PITTED OLIVES



## BLACK OLIVES



Fresh and new harvest black olives are picked and washed with water. Then they are put into a jar with some salt and it is poured some olive oil and vinegar. It takes a month to have it ready to consume.

## STUFFED BLACK OLIVES WITH SLICED ORANGES



The pits of our delicious black olives are replaced with zesty orange peel for a flavorful experience.



## STUFFED BLACK OLIVES WITH SLICED LEMONS



The tart taste of lemon perfectly compliments this black olive and leads your taste buds an enraptured happiness.



## SLICED BLACK OLIVES



The sliced black olives are a variety plentiful throughout Aegean Region and used easily with pizzas, appetizers, dinners and salads.

## PACKAGE

200 gr/Vacuum  
500 gr/Vacuum  
1000 gr/Vacuum  
1400 gr/Pls.Pet





## PACKAGE

- 200 gr/Vacuum
- 500 gr/Vacuum
- 1000 gr/Vacuum
- 1400 gr/Pls.Pet





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