





OLIVE OIL PRODUCTION

Our olive oil is produced from our olives grown **without pesticides and artificial fertilizers** in the special microclimate created by the Göksu Valley in the Silifke Basin of the **Mediterranean Region.**

Our olive oil production is carried out in continuous system machines at a maximum temperature of 29 degrees, in accordance with the Turkish Food Codex, with the **cold-pressed** technique without human touch.



CONTACT US

-  **Phone**
+90 322441831
-  **Email**
info@avrasyaexport.com
-  **Website**
<https://www.avrasyaexport.com>
-  **Address**
Keben Mahallesi No: 125
Silifke/MERSİN



**THE MOST NATURAL OLIVE OIL
FROM THE HEART OF THE
MEDITERRANEAN**

OUR PRODUCTS

- Cold Press Natural Extra Virgin Olive Oil
- %100 Natural Olive Oil Soap
- Pure Olive Milk



STORAGE & PACKAGING

Our harvested olives are turned into olive oil in our factory on the same day without waiting period. Produced oils are then stored in **chrome steel tanks** under hygienic conditions.

The oils that were left to rest in the warehouse are then packaged in tin and glass bottles in desired quantities untouched by human hands and offered for sale.

The oleic acid content of Cold Pressed Natural Extra Virgin **Euphoria** Olive Oil is 0.8%, and it creates a slight burning sensation in the throat and the smell of fresh grass.

Euphoria Olive Oils, produced with 60 years of experience with the highest quality, are used with pleasure, especially in salads and meals, with their great aroma.

