

OUR STORY

Aler Oil Agriculture Food Incorportaion is a family owned business established in Adana/Türkiye, which is a province well known for its fertile lands, high-quality agricultural products and ancient history of olives within the Eastern Mediterranean Region which is historically known as North Mesopotamia.

During history this land has been sovaluable and beautiful over the decades. In records, it is said that the homeland of olives has been stated as North Mesopotamia and it has spreaded to Mediterannean region started from there including Anatolia, Syria, Egypt, Greece, Italy and so on. Adana, which our factory is located at, is one of the most important cities of the North Mesopotamia region that its olives grown in Adana are believed to be enchanted.

Within this ancient region, as a family, we are proud of being a unique olive oil and olives producing company which is committed to represent the products of this historical olive region as best as possible with our modern facility, experienced team and our perseverance and passion.

In Türkiye, there are 180 million olive trees on 700.000 hectares yielding 500.000 tons of table olives and 300.000 tons of olive oil. 500.000 households are employed in the olive and olive oil production. In our region, there are 40 million olive trees and we havebeen using our regions' opportunities to produce our products. All of the olives that enters to our facility are picked by great efforts of our harvesting team to who pick the olives by hand which results in a highly qualified olive and olive oil products.

Our brand, CERE, is the name of a big jar used by households or traders to preserve food such as olive oil, olive in brine, cheese in brine or pickles in the ancient times. It is made from an unique soil with the expertise of its' processing masters. The specialty of CERE is that it does not leak any liquid even though it is made of soil and it keeps the food as cool as possible to keep the food as fresh as possible. Such a storage jar was used in almost every households in the history.





CERTIFICATES



ISO 22000:2018



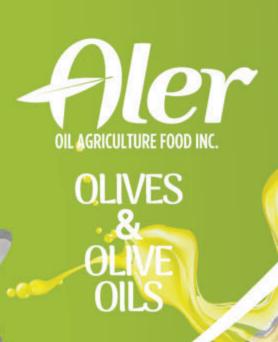


CERTIFICATE of REGISTRATION for FOOD MANUFACTURING



ISO 9001:2015





EXTRA VIRGIN OLIVE OIL





EXTRA VIRGIN OLIVE OIL

Our Extra Virgin Olive Oil, which has a maximum oleic acidity of 0.8%, is produced from ripe olives harvested between October and January every year either by using harvesting machines or by hand. The olives are pressed as soon as possible. During processing the olive paste's temperature is always maintained at 30 °C. With an eye to bring you the finest olive oil to your table, we put in our greatest effort from harvest to processing and from filling to packaging, to present the olive oil to your liking. This olive oil has an ideal pleasant taste suitable for both dressing salads and preparing a wide range of meals. You will feel the olive oil's richness in polyphenols and antioxidants once you taste it. Aler strives to maintain a standard aroma, flavor and taste in each bottle.



Net Conte	nt: 25	0m1/8	1.5 Fl.Oz.		
Packaging	Materia	al	Gk	ass Bottle	
Pieces per	cases		12		
Shelf Life			2 y	2 years	
Gross Wei	ght per	case	6.3	kg kg	
	Eu Pallets	Us Pallets	20 ft container (Non palletized	40 ft containe (Non palletized	
Number of cases	175	210	3780	4220	





Net Conte	nt: 10	000ml/	34 Fl.Oz.		
Packaging	Materi	al	Glo	iss Bottle	
Pieces per	cases		12		
Shelf Life			2 y	2 years	
Gross Weight per case			18.	18.80 kg	
	Eu Pallets	Us Pallets	20 ft container (Non palletized)	40 ft container (Non palletized)	
Number of cases	45	60	918	1452	





ELEZ4



Net Conte	nt: 50	00ml/	170 Fl.Oz.		
Packaging	Materi	al	Tin		
Pieces per	Pieces per cases			4	
Shelf Life	Shelf Life			2 years	
Gross Wei	Gross Weight per case		20.	20.55 kg	
	Eu Pallets	Us Pallets	20 ft container (Non palletized)	40 ft container (Non palletized	
Number of cases	45	60	765	1330	



PURE OLIVE OIL





PURE OLIVE OIL

Olive Oil is a blend of refined olive oil obtained from diligently produced olive oil, with good quality extra virgin olive oil. It is well processed, thus has a harmonious taste. Our olive oil has oleic acid, of not more than 1 gram per 100 grams and its other properties correspond to those fixed for this category in this standard. This type of olive oil offers the taste of extra virgin olive oil at an economical price. It is good for cooking and frying.







Net Conte	nt: 20	000ml/	68 Fl.Oz.		
Packaging	Materia	al	Pet		
Pieces per cases			6		
Shelf Life			2 ye	2 years	
Gross Weig	ght per	case	11.6.	5 kg	
	Eu	Us	20 ft container	40 ft contai	
	Pallets	Pallets	20 ft container (Non palletized)	(Non palletiz	

Alerya



Net Content: 5000ml / 170 Fl.Oz.

Pieces per cases	2
Shelf Life	2 years
Gross Weight per case	9.30 kg

	Pallets	Pallets	(Non palletized)	(Non palletized)
Number of cases	85	100	1512	2790



OLIVE POMACE OIL





OLIVE POMACE OIL

Olive pomace oil is the oil obtained by applying advanced refining techniques olive pomace. We make sure the acidity content remains low and the taste is consistent. The oil adds flavor to the food. This olive oil is the economic alternative to the other grades of olive oils. We can also mix the olive pomace oil with extra virgin or virgin olive oil according to your desire to obtain a more preferable olive flavor taste.



Net Content: 1000ml / 34 Fl.Oz.

Packaging Material	Pet
Pieces per cases	12
Shelf Life	2 years
Gross Weight per case	11.75 kg

			20 ft container (Non palletized)	
nber	60	80	1140	2316



Pet
4
2 years
11.80 kg

	Eu	Us	20 ft container	40 ft container
	Pallets	Pallets	(Non palletized)	(Non palletized)
Number of cases	48	64	990	2115



Net Content: 5000ml / 170 Fl.Oz.

Packaging Material	Pet
Pieces per cases	2
Shelf Life	2 years
Gross Weight per case	9.30 kg

Dr.		20 ft container (Non palletized)	
Number			2002

Net Content: 5000ml / 170 Fl.Oz.

Packaging Material	Pet
Pieces per cases	4
Shelf Life	2 years
Gross Weight per case	20.55 kg

	Eu	Us	20 ft container	40 ft container
	Pallets	Pallets	(Non palletized)	(Non palletized)
umber	15	60	765	1770





VIRGIN OLIVE OIL





VIRGIN OLIVE OIL

The taste of this olive oil is well balanced with a delicate flavor gentler than that of Extra Virgin Olive Oil. This category of olive oil preserves the flavor, aroma and vitamins of the olives. It can easily be your favorite olive oil depending on your delights and habits. Its exquisite aroma and flavor simply enrich any kind of dish. It is best suited for stews, frying and grilling.



Net Content: 5	000ml /	170 FLO7			Cere
Packaging Mater		Tin			NATUREL BIRING ZEYTINYAĞI
Pieces per cases		4	_	The state of the s	OLIVE OIL
Shelf Life Gross Weight per	case	The same of the sa	ears 55 kg	11/10	
Eu Pallet	Us Pallets	20 ft container (Non palletized)	40 ft containe (Non palletize	202	W.
Number 45	60	765	1330	The state of the s	The state of



SLICED OLIVES



SLICED OLIVES

Fresh olives are harvested from the orchard either by using harvesting machines or by hand then afterwards, carefully pitted. The pitted olives are sliced into nice regular pieces using special slicing machines. The sliced olives are then packed in a way that offers optimum freshness and uniform texture. These delicious olives make an ideal ingredient for a variety of dishes or pizzas.



	Type of the olives	Packaging Material	Capacity	Drained Weight (g)	Net Weight (g)	Pieces Per Case	Gross Weight Per Case (kg)	Cases Per Pallet (EU)	Cases Per Pallet (US)	Cases Per (20ft) Container (Non Palletized)
	ced Green ack Olives	Glass Jar	370 ml	155	350	12	6.7	130	160	3230
	ced Green ack Olives	Glass Jar	720 ml	350	670	12	12.5	72	99	1792
	ced Green ack Olives	Glass Jar	1000 ml	480	970	6	9	104	128	2280
	ced Green ack Olives	A10 Tin	3000 ml	1560	3000		21	40	56	1008
	ced Green ack Olives	A15 Tin	4250 ml	2000	4250	3	15	55	70	1260
	ced Green ack Olives	A20 Tin	7700 ml	4000	7700	2	16	65	85	1330
Slic Bla	ced Green ack Olives	15 / 1 Tin	15000 ml	8000	14000		14.8	90	108	1850



PITTED OLIVES





PITTED OLIVES

Pitted olives are produced using high-quality olives which undergo various processes before and after they are pitted. These processes result in delectable, tasty pitted olives that can be enjoyed without the danger and possible dental damage olive pits present. The taste of our pitted olives enhance flavor in meals.



Type of the olives	Packaging Material	Capacity	Drained Weight (g)	Net Weight (g)	Pieces Per Case	Gross Weight Per Case (kg)	Cases Per Pallet (EU)	Cases Per Pallet (US)	Cases Per (20ft) Container (Non Palletized)
Pitted Green Black Olives		370 ml	155	350	12	6000	130	160	3230
Pitted Green Black Olives		720 ml	350	670	12	12500	72	99	1792
Pitted Green Black Olives		1000 ml	480	970	6	9000	104	128	2280
Pitted Green Black Olives		3000 ml	1450	3000	6	21000	40	56	1008
Pitted Green Black Olives		4250 ml	2000	4250	3	15000	55	70	1260
Pitted Green Black Olives		7700 ml	4000	7700	2	16000	65	85	1330
Pitted Green Black Olives	15 / 1 Tin	15000 ml	8000	14000	-	14800	90	108	1850



WHOLE OLIVES





GREEN WHOLE OLIVES

Green olives are picked before ripening and cured in brine while fresh. These olives have a distinct a crisp, meaty texture. Their flavor can be described as fresh, mild and buttery thus, complementing most dishes, wines and cocktails.

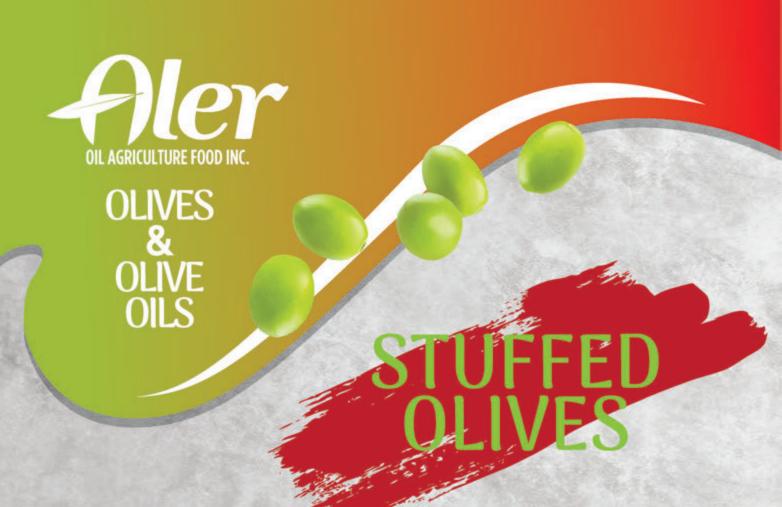
BLACK WHOLE OLIVES

Black olives are picked when fully grown and ripe. They are cured traditionally in brine to reduce the bitterness but still keep their distinctive flavor. These olives are a must-have for breakfast, are an excellent accompaniment to cheese boards, perfect as a snack and basically go well with any meal.



	Type of the olives	Packaging Material	Capacity	Drained Weight (g)	Weight (g)	Pieces Per Case	Gross Weight Per Case (kg)	Cases Per Pallet (EU)	Cases Per Pallet (US)	Cases Per (20ft) Container (Non Palletized)
	Whole Green Black Olives	Glass Jar	370 ml	200	350	12	6000	130	160	3230
1	Whole Green Black Olives	Glass Jar	720 ml	400	670	12	12500	72	99	1792
1	Whole Green Black Olives	Glass Jar	1000 ml	550	970	6	9000	104	128	2280
1	Whole Green Black Olives	A10 Tin	3000 ml	1870	3000	6	20300	40	56	1008
1	Whole Green Black Olives	A10 Tin	4250 ml	2750	4250	3	15000	55	70	1260
	Whole Green Black Olives	A20 Tin	8000 ml	5000	8000	2	16000	65	85	1330
1	Whole Green Black Olives	15 / 1 Tin	15000 ml	8000	14000	-	14800	90	108	1850









STUFFED OLIVES

The best olives are carefully harvested without damage and pitted. Afterwards, they are delicately hand stuffed with pepper, caper or garlic. Our stuffed olives are one of our customers' favorite products because they are a combination of flavors making them delicious and suitable for appetizers and mezzes.



Type of the olives	Packaging Material	Capacity	Drained Weight (g)	Weight (g)	Pieces Per Case	Gross Weight Per Case (kg)	Cases Per Pallet (EU)	Cases Per Pallet (US)	Cases Per (20ft) Container (Non Palletized)
Stuffed Green Olives	Glass Jar	370 ml	200	350	12	7000	130	160	3230
Stuffed Green Olives	Glass Jar	720 ml	400	670	12	12500	72	99	1792
Stuffed Green Olives	Glass Jar	1000 ml	550	970	6	9000	104	128	2280
Stuffed Green Olives	A10 Tin	3000 ml	1870	3000	6	20300	40	56	1008
Stuffed Green Olives	A10 Tin	4250 ml	2750	4250	3	15000	55	70	1260
Stuffed Green Olives	A20 Tin	8000 ml	5000	8000	2	16000	65	85	1330
Stuffed Green Olives	15/1 Tin	15000 ml	8000	14000		14800	90	108	1850

