



Premium Quality Extra Virgin Olive Oil

Our Olive Farm



The ideal habitat for olive trees is said to require sun, stone, drought, silence and solitude.

Birsen Hanım, has found all five necessary ingredients in the rocky West Anatolian landscape and surrounded by prominent mountains. The climate of hot dry summers, but cool winters, creates the ideal environment for growing varieties of olives, with very individual attributes.

Birsen Hanım Zeytinliği is a family business and we are personally involved in bringing our superb products to your table. Good olive oil imparts a wonderful flavour to foods, and we select only the best – extra virgin olive oils.

The ancient Anatolian people have taught us a great deal about the traditional ways of successfully cultivating olive trees and how to maintain all the nutrients, flavour, aroma and taste of the olive juice. Premium olives are crushed within 4 hours after harvest and processed without heat to give a delicious, full flavoured oil, with exquisite taste.

Our ultra-hygienic factory is located in the centre of our beautiful olive farm.



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We Do Artificial Intelligence Based Agriculture With Respect To The Environment In Our Olive Farm

IRRIGATION STATIONS

Today, with the change of climates, precipitation is decreasing and with the misuse of existing water resources, water reserves in the world is running out fast. At the same time, the irrigation programs of the farmers are made without relying on any data and there is no clear information about the traces of the irrigations under the soil. In these changing climatic conditions, farmers; In order to implement the right irrigation program, they need to see the effect of their current irrigation on the ground one-to-one, and more importantly, they need to be integrated with other agricultural data.

In our olive grove, we have established Artificial Intelligence-based Irrigation Stations in order to use our water resources at the optimum level. Thanks to the Irrigation Stations, we measure the soil moisture and temperature values every 20 cm with sensors embedded in the soil up to 80 cm deep, and ensure that the required amount of water is supplied to the required area.

Our olive grove is divided into 7 separate irrigation zones and each zone is managed with 7 separate irrigation stations.





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Meteorology (Weather) Station

Thanks to the meteorology station installed in our olive grove, we can observe the local climatic conditions remotely in real time and

- TEMPERATURE,
- RAIN,
- RELATIVE HUMIDITY ,
- AIR PRESSURE ,
- LEAF HUMIDITY
- SOLAR RADIATION,
- WIND SPEED AND DIRECTION

Measuring and taking such values and take the necessary action on time.

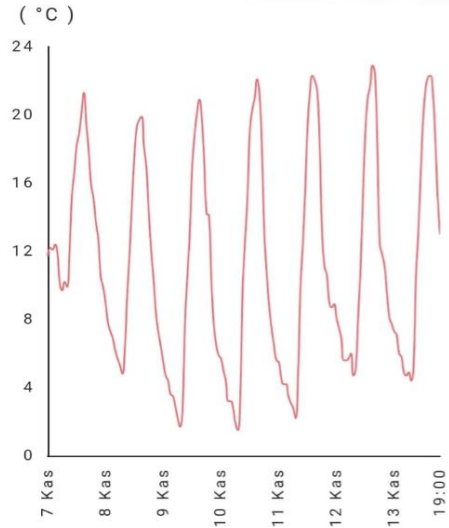
We provide the production of the highest quality olive oil, which is the taste of our

valued customers, with the support of advanced technology based on artificial intelligence

SICAKLIK	YAĞIŞ	RÜZGAR
12,5 °C	0,0 mm	0,0 km/sa
🔥 NEM		% 56,3
⚡ BASINÇ		982 mbar
☀️ RADYASYON		0 W/m2

🔥 Hava Sıcaklığı 🌧️ Yağış 🌬️ Rüzgar Hızı

7g



Electronic Insect Traps

Thanks to electronic insect traps that emit artificial pheromones in our olive groves and are monitored 24 hours a day, we prevent unnecessary pesticide use.

We did not use any pesticides this year, thanks to the electronic insect traps we set up in our olive grove.



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Olive Oil Factory



Our olive oil factory produces high quality olive oil with cold pressing methods, with a continuous system with a daily capacity of 160 tons, established on 10 decares of land in our own olive grove.

Address: Ugurlu Mahallesi, Ugurlu Sokak No:35 Koprubasi Manisa TURKIYE

Our Production Method;

Hand-picked olives in our own farm within 4 hours at the latest in our factory established in our farm, respectively; It goes through the processes of cleaning, crushing, kneading (malaxation) and separating the oil untouched under the highest hygiene conditions.

Cleaning: It is very important to clean the olives, especially in terms of oil quality and for the safety of the equipment used. For this, olives are first washed in an automatic washing machine and cleaned from elements such as insects, leaves, branches, stones and soil.



Crushing: The cleaned olives are transported to the crusher with an automatic conveyor. The crusher transforms the incoming olives into pulp.

Kneading (Malaksation): The olive paste coming from the crusher is kneaded in the malaxor system for 30-40 minutes at the most, under 26°C for cold pressing. This process ensures that the oil is separated from the cells and the olive paste reaches a consistency that allows the olive oil to be taken from it.



Separation of Oil: The olive paste, which has reached the consistency to release the olive oil, is conveyed from the malaxator to the decanter. The decanter separates the black water, pomace and oil in this dough by centrifugation technique. water and pomace are sent to their own storage. The olive oil that comes out is transmitted to the separator. Here, as a final process, it is separated from other suspended particles by centrifugation and filtered.



Once filtered by natural procedures, the new oil is transferred to our cellar where it will rest in small stainless steel tanks in an inert atmosphere thanks to the use of nitrogen and maintained at a constant temperature by means of an innovative air conditioning system.

Cold extraction

Cold-pressed extra virgin olive oil is produced by directly squeezing the olive fruits. In this way, the olive oil obtained is produced in its most natural state without being exposed to factors such as chemical treatment and additives.



Early Harvest Natural Cold Pressed Olive Oil

Cold pressed olive oil; At the beginning of October, when the olives are still green, they are carefully collected in the early harvest period, without touching the ground, and put in 25 kg boxes with perforated air permeability until they reach the factory. Without waiting, it is taken to the factory within 4 hours at the latest and tightened. Negative flavors are prevented from forming in the oil by storing, transporting and squeezing in 4 hours at the latest.

Our olive oils are produced by Cold Press method in 2-phase systems under 26°C. With this production method, vitamins and phenolic components that are beneficial for health are kept at the highest level.



Premium Quality Extra Virgin Olive Oil

Preliminary analyzes of our olive oils are made in the factory and they are stored in an inert environment that prevents the oil from deteriorating by combining with oxygen in steel chrome tanks. The area where our chrome tanks are located is also kept at 18C-20C by air conditioning.

Chemical and sensory analyzes of our oils are carried out in internationally accredited Food Control Laboratories.

With the effect of phenol components and antioxidants from olive fruit, which has a green fruity aroma, it creates intense palpable bitterness on the tongue and a burning sensation in the nasal passages. Vitamin E, bio phenols, antioxidant, etc. values required for health are at the highest level.

Our Olive Oil, which is also suitable for table and cooking; It is recommended to be used by pouring raw on rice, pasta, bread, pizza and grilled fish in the morning, in salads and appetizers.

Natural Extra Virgin Olive Oil

Natural Extra Virgin Olive Oil

Olive oil has been the staple food of Mediterranean cultures since ancient times. Olive oil continues to be popular today by using it in every meal and salad. Olive oil has many explanations for health. The oil obtained against the other cooking oils used stands out thanks to its strong polyphenol compartment.

We carry out our olive oil production under high hygiene conditions in our own factory located in our olive farm located in Tomasa district of Köprübaşı district of Manisa. Our olives, which are meticulously harvested by hand in the beginning of October, are produced by cold pressing method, under 26 C, within 4 hours after the harvest.

The benefits of our high polyphenol and low acid olive oil to the human body are as follows;



Premium Quality Extra Virgin Olive Oil

Arbequina Extra Virgin Olive Oil



Arbequina extra virgin olive oil comes from a small tree which endures very well the frost and dryness and produces only after 4 to 5 years of maturity. It is a little fruit that weighs less than two grams. It is also one of the earliest to be harvested throughout the season.

Within 2-4 years, the olive tree will bear fruit. The olives ripen on the tree, and when they turn yellowish green, you know they are ready. They do not all ripen at the same time. In November, the first ones are ready to pick.

These olives have a high concentration of fruity and aromatic oil, making them a good choice for manufacturing oil at home.



Premium Quality Extra Virgin Olive Oil



What is Arbequina extra virgin olive oil used for?

Arbequina Extra Virgin Olive Oil is the gateway to the culture of olive oils thanks to its aroma and nuanced flavor that is not aggressive.

It is, for example, the best way to introduce children to olive oil intake, as well as for those who have never consumed olive oil before. It is an excellent way to introduce this flavors to youngsters and those who are unfamiliar with it, as is the situation in many places outside of Spain.

It is also the finest choice for making mayonnaise or soft and delicate sauces, while other sorts would be too powerful. We also recommend it for baking as a substitute for butter.

It is also delicious poured raw on toast with tomatoes or marmalade for breakfast. It goes well with kiwis, apples, and sultanas in salads, and arbequina EVOO can even be used as a dressing. This particular extra virgin olive oil i

Arbequina Olive Oil

Cold pressed early harvest olive oil obtained from olives collected in the early harvest period gives excellent results in terms of quality. When the olive is green in color, it is collected without touching the ground, without injury or crushing, and it is produced as cold pressed in a short time without using enzymes, which affects the quality of the oil.



Premium Quality Extra Virgin Olive Oil

Arbequina is a high quality and very useful variety in terms of health in terms of oil content obtained from the olive tree. It creates olive oil that can be recommended as a medicine with the health and healing oil content it contains.

Our olive oil, which is produced by Cold Press method in 2-phase systems under 26 °C, has an acidity of 0.15% and its Polyphenol value is quite high, bitterness and burning are intensely felt in our oil. With this production method, vitamins and phenolic components that are beneficial for health are kept at the highest level.

Preliminary analyzes of our olive oils are made in the factory and stored in steel chrome tanks. The area where our chrome tanks are located is also kept at 18C-22C by air conditioning.

Chemical and sensory analyzes of our oils are carried out in internationally accredited DEPO Special Food Control Laboratories.

With the effect of phenol components and antioxidants from olive fruit, which has a green fruity aroma, it creates intense palpable bitterness on the tongue and a burning sensation in the nasal passages. . Vitamin E, biophenols, antioxidant, etc. values required for health are at the highest level.

It is recommended to be consumed raw at breakfast and to be used by pouring raw into salads.



Trilye Early Harvest Olive Oil

Trilye Olive Oil

The Trilye olive, commonly known as the Gemlik olive, is a kind of olive tree native to Turkey. This type of olive, which has no imitation in its type, variety and type, is the most famous of the olives grown within the borders of our country.



Cold pressed early harvest olive oil obtained from olives harvested in the early harvest period gives excellent results in terms of quality. When the olive is green in color, it is collected without touching the ground, without injury or crushing, and it is produced as cold pressed in a short time without using enzymes, which affects the quality of the oil.

It is a high quality and very beneficial variety in terms of health in terms of oil content obtained from the Trilye olive tree. It creates olive oil that can be recommended as a medicine with the health and healing oil content it contains.

This oil, which can be used in both cold and hot dishes with its golden yellow oil, has a very deep flavor compared to many olive oil varieties.

Our olive oil, which is produced by Cold Press method in 2-phase systems under 26 °C, has an acidity of 0.2% and its Polyphenol value is quite high, bitterness and burning are intensely felt in our oil. With this production method, vitamins and phenolic components that are beneficial for health are kept at the highest level.



Premium Quality Extra Virgin Olive Oil

Preliminary analysis of our olive oils are made in the factory and stored in steel chrome tanks. The area where our chrome tanks are located is also kept at 18C-22C by air conditioning.

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