



Bilginoglu®

Marbil Yağ Sanayi ve Ticaret A.Ş

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📍 Yeniköy OSB Mahallesi Torbalı Organize Sanayi
Bölgesi 502 Sokak No:13 Torbalı/İzmir





ABOUT US:

Marbil-Bilginoglu established in Izmir-Turkey in 1936 as an Olive Oil mill by Mr. Ismail Bilginogullari. After moving back to Turkey from Crete, Mr. Bilginogullari, knowing the importance, aimed to contribute the utilization of Olive Oil and formed our slogan "Taste to your table, health to your home" back then. Since then the company continues to expand its operation on Olive Oil by adding Refinery and packing plants.



The company always had been ruled by the Bilginoğulları Family members since this profession and market was thought from the ancestors of the family. At the moment 3rd and 4th generations of the family run the operation.



Today Marbil is one of the main producers and exporters of different olive oil types in Turkey. Currently Marbil Oil Industry has a new facility which contains a brand new refinery and packing plants for tin, PET and glass packages.



OUR BRANDS OR YOUR LABELS

BİLGİNOĞLU



ANJELO



LEYLA



SELESTA



OUR PRODUCTS:



EXTRA VIRGIN and VIRGIN OLIVE OIL

Basically, we can say any virgin olive oil is the juice of the olive fruit that is extracted 100% physically. When we produce extra virgin olive oil, we select the olives in good conditions to avoid any defect and produce the best cold pressed-early harvested extra virgin. The only difference between EVOO and Virgin Olive Oil is the acidity.

OLIVE OIL - TYPE RIVIERA

Olive Oil-Type Riviera is the type of oil that contains 90% refined olive oil (That we refine at our facility in İzmir/Turkey) and 10% Extra Virgin Olive Oil (The percentages can be modified according to the demand). It is perfect to cook your food since it is healthier than other edible oils that are used to cook.



OLIVE POMACE OIL

Olive Pomace Oil is refined Pomace oil which is enriched with Extra Virgin Olive Oil. Olive Pomace Oil's production has 4 steps:

1. We get the pomace oil from the best extraction facilities in Turkey.
2. We refine it in our Pomace Refinery in İzmir/Turkey.
3. We add Extra Virgin Olive Oil to it.

Olive Pomace Oil is perfect to fry since It does not burn easily. It is also suitable to cook. Refined pomace oil maintains some of the characteristics and nutritional health benefits of olive oil.





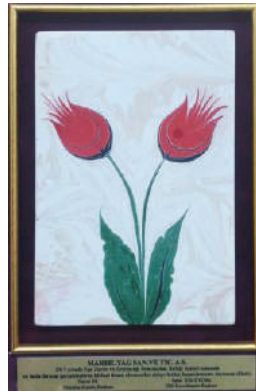
Quality Certificates



ISO 22000 and ISO 9001



All of our production is under COI norms.



Our Awards:

*Leading Olive Oil Exporter in 2017
3rd Olive Oil Exporter in 2018
2nd Olive Oil Exporter in 2019
8th Olive Oil Exporter in 2021
2nd Olive Oil Exporter in 2023*



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