

Ayvalık Women's Handcrafted Creations

Experience the enchanting touch of skilled hands that weave vibrant dreams into each bottle, leaving an indelible mark on unknown hearts with the delightful olive oils of Yudum Egemden. This unique bottle is a testament to the artistry of Ayvalık Women, who derive immense joy from their creative endeavors.

By embracing their narratives through these products, you not only savor exceptional sensations but also contribute to their household budgets.



Turkey, recognized as the birthplace of olives, holds a significant position in global olive cultivation and olive oil production, establishing a strong presence worldwide. In Turkey, the harmonious blend of traditional farming methods with modern technology results in the production of diverse and premium olive oils.

This rich cultural heritage, combined with optimal growing conditions, positions Turkey as a distinguished source of this liquid gold worldwide. Ayvalık, where our factory is located is notably emerging as a key center of olive oil.

Ayvalık's fertile soil and Mediterranean climate create an ideal environment for olive trees, making it a hub for high-quality olive oil.



Our advanced laboratories, equipped with state-of-the-art devices, apply world-class methods recommended by the International Olive Oil Council. The Analytical Laboratory ensures the purity of incoming olive oil, while the Microbiological Laboratory controls materials and processes according to all international regulations.

In our Sensory Evaluation and Analysis Laboratory, sensorial tasting panels specifically trained and certified by international olive oil tasting platforms assess the oils based on various sensorial criterias, offering customers diversified sensorial profiles of Intense, Soft or Plain options.

Our committed team consistently guarantees the sensorial profile's uniformity in every production batch, showcasing our paramount strength.



Embark on a journey of flavor
with our olive oil, proudly
presenting a rich product
portfolio from the homeland of
this liquid gold.



What is Extra Virgin Olive Oil?

Extra Virgin Olive Oil (EVOO) is the highest quality and least processed form of olive oil. It is extracted solely through mechanical means, without the use of heat or chemicals, ensuring the oil retains its natural flavors, aromas, vitamins, and antioxidants. EVOO is characterized by low acidity levels (below 0.8%), a vibrant green color, and a rich, well-balanced taste. It is prized for its exceptional sensory qualities.



NATURAL EXTRA VIRGIN OLIVE OIL

PLAIN

SOFT

INTENSIVE



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Cold Pressed Extra Virgin Olive Oil

This type of olive oil is produced by mechanically pressing olives without the use of heat or chemicals. The resulting oil tends to have a more robust flavor profile and is often preferred for its perceived health benefits.



Organic Extra Virgin Olive Oil

Carefully cultivated from organically grown olives, this exquisite oil is a testament to our commitment to both flavor and sustainability. Delight in the rich, fruity aroma and robust taste that only the finest organic olives can provide.



What is Virgin Olive Oil?

Virgin Olive Oil is a grade of olive oil that is extracted through mechanical means without the use of heat or chemicals. It undergoes minimal processing, retaining the essence of fresh olives. The acidity level of virgin olive oil is higher than that of extra virgin olive oil, typically ranging between 0.8% and 2%. It possesses a distinct flavor profile, with nuances of fruitiness, bitterness, and piquancy. While not reaching the pinnacle of excellence achieved by extra virgin olive oil, virgin olive oil remains a quality choice for various culinary applications.

Pomace Oil Portfolio

What is Pomace Oil?

Pomace Olive Oil is a type of olive oil extracted from the pulp and pits left over after the first pressing of olives for extra virgin and virgin olive oils. Pomace Olive Oil is lighter in color and has a milder taste compared to extra virgin and virgin olive oils. Due to the process, it has a higher smoke point, making it suitable for high-temperature cooking methods such as frying and deep frying. While it may lack some of the nuanced flavors of extra virgin olive oil, Pomace Olive Oil remains a versatile option for various culinary applications, especially when a more neutral oil is desired. High-Temperature Cooking, Baking, Marinades, Grills, Frying.



SAVOLA
Foods

PACKAGING PORTFOLIO

Pet Portfolio



Tin Portfolio



Glass Portfolio



Glass Portfolio



What is Riviera Oil?

Riviera olive oil is the mix of Extra Virgin Olive Oil and refined olive oil. Yudum Egemden Riviera Olive Oil, specially crafted for perfection in baking, cooking, and frying. Those who like intense flavor in the Riviera should choose the special series due to its higher content of extra virgin olive oil.

Baking

Cooking

Frying



Early Harvested Extra Virgin Olive Oil

Artistry of timing in olive harvesting. Carefully plucked at the peak of ripeness, these early harvest olives yield an olive oil of unparalleled freshness and vibrancy. Intense green fruitiness, distinct peppery notes and high-antioxidant rate that characterize this exceptional olive oil.



Stone Pressed Extra Virgin Olive Oil

Traditional journey of crafting olive oil where olives are meticulously transformed into a delightful and natural oil. This special olive oil, prepared with the unique touch of stone mills, brings a taste of tradition and purity to your table.

