

A stylized, dark brown illustration of an olive branch with several olives and leaves, set against a dark brown background. The branch enters from the top left and curves downwards and to the right.

Olive Oil

Quality of Olive Oils Catalog



About Us

STFY is a well structured bridge in order to share the richness of Turkey with the rest of the world. We respond the needs of our customers in a way that is fast and smooth with a strong experienced organization. By combining and managing the elements like transportation and insurance perfectly, we provide our customers with flawless goods and services.

STFY is a respectable name in the international trade due to its perfectly organized structure. And with this brand we are working to provide flawless services to the world.

WHY STFY

- STFY is an expert in international trade.
- STFY effectively manages the transportation, supplier, customs clearance processes.
- STFY is a loyal company and always available.

SERVICES

- STFY team is available for 7/24.
- We make fast and flawless deliveries.
- Our goods are always satisfying.
- STFY has the structure that is capable of acquiring the different goods that you want.

A branch of an olive tree with several dark olives and green leaves, positioned in the top right corner of the page.

Vision

As a leading company in the sector; based on customer satisfaction, continuous progression, quality, team work, social responsibility, professional management, technological advancements and sharing, our aim is to be mentioned as a reliable company in the international arena by providing fast and actual solutions.

Mission

To become a company that creates resources and values to its customers, employees and country in the context of vision; and to keep progression always on top by investing on education and internal audit.

Organic Extra Virgin Olive Oil



The Laleli Organic Extra Virgin Olive Oil is produced from the harvest of thousands of olive trees in the Kücükuyu region. Located on the steep slopes of the Mount Ida, the olive fruits and the successive production of olive oil have been determined by the stringent procedures of the ECOCERT audits to be conforming to organic agriculture. The process from the olive trees to the cold pressing and storage in temperature-controlled stainless steel tank is a highly delicate and controlled procedure. The high precisions involved are what that goes into making the olive oil rich in flavonoid and low in free fatty acid content.



Early Harvest Extra Virgin Olive Oil



Only early harvested and handpicked olives from our trees are used immediately after harvest to obtain this oil. This oil is full of fresh olive taste and antioxidants because it has not been filtered. However, it is perfectly clarified by double centrifugation in cold environment and is then left to sedimentation under Nitrogen in stainless steel/Inox tanks. as an appetizer oil with the note of light yield of fruit, bitterness and sharpness and accepted this olive oil in the Extra Virgin Category





Ancient Olive Oil

One of the world's best olives are grown around the Edremit Bay region.

The Laleli establishment produce estate bottled olive and olive oil products by processing olives collected from their own trees in this region and press (by ALFA LAVAL disc type of crusher) in their own factory with utmost caution and using unique production techniques. The oil produced is then stored (in Inox tanks) under conditions that allow the organoleptic characteristics and antioxidant value of the oil to be maintained.



Selection Extra Virgin Olive Oil



Made from our selected olives, it has a most exquisite taste" Selection extra virgin olive oil is evidence that olive oil is not merely oil. Selection olives are mainly early harvested olives which are handpicked with utmost care. After the picking and before the process, the Selection olives are sorted whereby only the olives larger than 16 mm. and only ones without any damage are used. The damaged ones are discarded and the olives are crushed with disc type of crusher. The oil produced is then stored under a nitrogen enriched environment to prevent oxidation and then bottled unfiltered when needed.



Classic Extra Virgin Olive Oil



“From cooking to Dipping all in one salution”

Prepared from the mature ones, picked before touching the ground, this olive oil is a product of the traditional harvest of the region .

Thanks for the humid bay breeze, exceptional soil, and the mist without the frost, the olive trees of the Edremit bay produce excellent olives, with mac acidity of 0.9% and is extremetly gentle. Far away from pungency, res olive taste is in every single drop of it. Like the rest of our other oils, Classic olive oil sediments in temperature- controlled, stainless steel thank. Filtered on request, these oils are for the oil enthusiasts, who are after “all in one solution”. Use it from cooking to dipping, no surprises in the bottle just pure fresh olives.



Special Blend Virgin Olive Oil



Special blend with its heavier texture has a fresh scent resembling the mature olive taste. Semi-mature olives are picked up with the same care as "Selection" olives and they are harvested without touching the ground. To avoid the physical damage they are transferred to the pressing process with minimum with and pressure. Damages olives and non-fruit parts, including the leaves, are screened out during and very detailed washing process. Pressed under cold conditions, the oil is mixed with early harvest olive oil. The chemical analysis classifies this oil as extra virgin olive oil as it has acidity less than %0.43.



Virgin Olive Oil (for cooking)



For cooking, this virgin oil has higher lubrication properties and is able to retain the flavour of the food cooked with it very well. The oil is made from selected mature olives which are carefully hand-picked and to prevent the olives from damage, they are transferred carefully to the pressing process with minimum wait time. Any damaged olives are however discarded together with any non-fruit parts, for example leaves, during a very thorough washing process. The olives are pressed under cold conditions to extract the oil which is then stored in stainless steel tanks. Chemical Characteristic: This olive oil does not exceed extra virgin characteristics with an acidity level of maximum 1 % and peroxide value less than 15 meqO₂/kg. Meals cooked with this olive oil is not only tastier but at the same time contain less calories as its higher lubrication properties will allow you to use less oil.



Aromatic Olive Oil





Aromatic Olive Oil

Bergamot, almond, orange, neroli, lemon, garlic, bay leaves or tea flowers... if you are after a surprising taste hidden in olive oil, we highly recommend you our aromatic olive oils. Starting from antiquity, olive has been used as carrier oil for producing essences. The standard method of producing aromatic oils is mixing the aromatics and the olive oil before consumption due to the short shelf life, as reductive reactions increase the peroxide value. To prolong shelf life, we process the aromatics and the olives at the same time. This method enables the essences to diffuse in the oil and the organic debris is removed with the pulp. The peroxide generation is controlled significantly. The aromatics, harvest wild or farmed ecologically, are freshly sent to press.

Resulting oil with acidity content, lower than 0.9%: An olive oil with a twist of fruits.



Aromatic Olive Oil



tea



lemon



garlic



mandarin



cayenne pepper



orange



bergamot



Aromatic Olive Oil



rosemary



laural



basil



green pepper



herba origani



chili pepper

Virgin Olive Oil (for cooking)



For cooking, this virgin oil has higher lubrication properties and is able to retain the flavour of the food cooked with it very well. The oil is made from selected mature olives which are carefully hand-picked and to prevent the olives from damage, they are transferred carefully to the pressing process with minimum wait time. Any damaged olives are however discarded together with any non-fruit parts, for example leaves, during a very thorough washing process. The olives are pressed under cold conditions to extract the oil which is then stored in stainless steel tanks. Chemical Characteristic: This olive oil does not exceed extra virgin characteristics with an acidity level of maximum 1 % and peroxide value less than 15 meqO₂/kg. Meals cooked with this olive oil is not only tastier but at the same time contain less calories as its higher lubrication properties will allow you to use less oil.



Awards



Awards





not only olive oil...
more than olive oil...