



PURESENSE



PRODUCTS





OUR STORY

By processing olive harvest that ranges especially northern geography of Izmir Smyrna) by the coast of Aegean sea, they met the olive oils that is on top point of the world in terms of quality, with consumer.

Our company has been proceeding on it's way by knowledge and experience that it took from the past, it globalized with the brand Puresense.

As it is known olive oil has always been inspiration source of health, beauty and taste from ancient times to this day: it also took place in holy sources, words, citations of many civilization.

Olive oil has been told by associated with immortality and especially all the civilizations that lived in Turkey soils have always talked about olive and olive oil in their epics, tales, tragedias. What the olive makes immortal is, of course, not that it is magic elixir; but that it is passed down with its health, taste and beauty factors.

In order to serve the need of health, beauty and taste of all the humanity our company has decisively been keeping on its production with Puresense brand by meeting olive harvests that is influenced by aegean sea wind in the beautiful geography of our country, in the light of traditional methods, with technology,

OLIVE HARVEST

PICKED ELABORATELY FROM OLIVE OILS LAND'S OLIVE TREES

Olive oil is a widely used and highly prized ingredient in Mediterranean cuisine, and its popularity is increasing worldwide due to its health benefits.

The production process of high-quality olive oil involves several stages, including harvesting, pressing, and bottling. Let's take a closer look at each of these stages.

The first step in producing high-quality olive oil is harvesting. Olives are typically picked by hand or using mechanical shakers that gently remove the fruit from the tree. The timing of the harvest is crucial for obtaining the best quality oil.

Olives that are picked too early or too late can result in oil that is less flavorful or has a bitter taste. For this reason, experienced olive farmers will carefully monitor the ripening of the olives and pick them at the right time.



COLD PRESS FACILITY



COLD PRESSED AT 27 °C

Once the olives are harvested, they are taken to a mill for pressing. The first stage in pressing involves washing the olives to remove any dirt or debris. Next, the olives are crushed into a paste using a large stone or metal press. This paste is then mixed to allow the oil droplets to coalesce and separate from the other components. Finally, the oil is extracted using a centrifuge, which separates the oil from the water and other solids. The resulting oil is typically filtered to remove any remaining impurities.





BOTTLING FACILITY



FRESHLY BOTTLED

IN OUR LATEST TECHNOLOGY BOTTLING FACILITY After the oil has been extracted and filtered, it is ready for bottling. High-quality olive oil is typically bottled in dark glass containers to protect it from light and preserve its flavor. The bottles are often labeled with the date of the harvest and the variety of olive used. Proper storage of the oil is also important to maintain its quality. It should be kept in a cool, dark place and consumed within a year of the harvest date.



PRODUCTS



OLIVE OIL



500 ML DORICA EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 0,8 and peroxide of 20,0.

ORIGIN : TURKEY

500 ml (16.907 OZ)
COLD PRESSED

Free Fatty Acid max : 0,8
(% expressed as oleic acid)

Determination of Peroxide max : 20,0 (mEq02/kg)

Harvest zone : Aegean

Pieces per carton box : 12 bottles



500 ML MARASKA EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 0,8 and peroxide of 20,0.

ORIGIN : TURKEY

500 ml (16.907 OZ)
COLD PRESSED

Free Fatty Acid max : 0,8
(% expressed as oleic acid)

Determination of Peroxide max : 20,0 (mEq02/kg)

Harvest zone : Aegean

Pieces per carton box : 12 bottles



OLIVE OIL



750 ML DORICA EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 0,8 and peroxide of 20,0.

ORIGIN : TURKEY

750 ml (25.3605 OZ)
COLD PRESSED

Free Fatty Acid max : 0,8
(% expressed as oleic acid)

Determination of Peroxide max : 20,0 (mEq02/kg)

Harvest zone : Aegean

Pieces per carton box : 12 bottles



750 ML MARASKA EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 0,8 and peroxide of 20,0.

ORIGIN : TURKEY

750 ml (25.3605 OZ)
COLD PRESSED

Free Fatty Acid max : 0,8
(% expressed as oleic acid)

Determination of Peroxide max : 20,0 (mEq02/kg)

Harvest zone : Aegean

Pieces per carton box : 12 bottles



OLIVE OIL



1L MARASKA EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 0,8 and peroxide of 20,0.

ORIGIN : TURKEY

1L (33.814 OZ)
COLD PRESSED

Free Fatty Acid max : 0,8
(% expressed as oleic acid)

Determination of Peroxide max : 20,0 (mEq02/kg)

Harvest zone : Aegean

Pieces per carton box : 12 bottles



3L THIN CAN EXTRA VIRGIN OLIVE OIL

Extra Virgin Olive Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 0,8 and peroxide of 20,0.

ORIGIN : TURKEY

3L (101.04 OZ)
COLD PRESSED

Free Fatty Acid max : 0,8
(% expressed as oleic acid)

Determination of Peroxide max : 20,0 (mEq02/kg)

Harvest zone : Aegean

Pieces per carton box : 4 Tin Cans



OLIVE POMACE OIL



1L MARASKA OLIVE POMACE OIL

Olive Pomace Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 1,0 and peroxide of 15.

ORIGIN : TURKEY

1L (33.814 OZ)

Free Fatty Acid max : 1,0
(% expressed as oleic acid)

Determination of Peroxide max : 15 (mEq02/kg)

Harvest zone : Aegean

Pieces per carton box : 12 bottles



3L PET OLIVE POMACE OIL

Olive Pomace Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 1,0 and peroxide of 15.

ORIGIN : TURKEY

3L (101.04 OZ)

Free Fatty Acid max : 1,0
(% expressed as oleic acid)

Determination of Peroxide max : 15 (mEq02/kg)

Harvest zone : Aegean

Pieces per carton box : 6 bottles



OLIVE POMACE OIL



5L THIN CAN OLIVE POMACE OIL

Olive Pomace Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 1,0 and peroxide of 15.

ORIGIN : TURKEY

5L (169.07 OZ)

Free Fatty Acid max : 1,0
(% expressed as oleic acid)

Determination of Peroxide max : 15 (mEqO2/kg)

Harvest zone : Aegean

Pieces per carton box : 4 Tin Cans



3L THIN CAN OLIVE POMACE OIL

Olive Pomace Oil from Turkey's Aegean Region, cold-pressed for natural flavor and health benefits. With an FFA of maximum 1,0 and peroxide of 15.

ORIGIN : TURKEY

3L (101.04 OZ)

Free Fatty Acid max : 1,0
(% expressed as oleic acid)

Determination of Peroxide max : 15 (mEqO2/kg)

Harvest zone : Aegean

Pieces per carton box : 4 Tin Cans



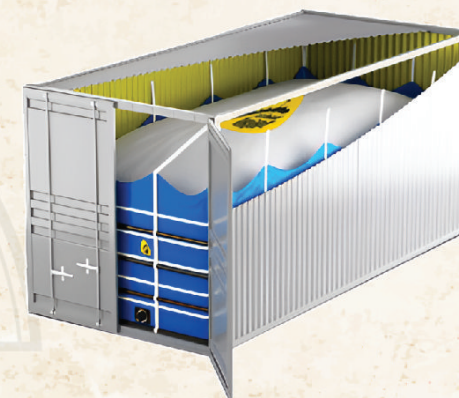


BULK OLIVE OIL

25 LT
JERRY CAN
OLIVE OIL



CONTAINER
FLEXITANK
OLIVE OIL



190 KG
STAINLESS STEEL
BARREL
OLIVE OIL



IBC TANK
OLIVE OIL



SUNFLOWER OIL



2L PET SUNFLOWER OIL

Pure, natural, and rich in vitamin E, Puresense Sunflower oil is your go-to choice for cooking. With a high smoke point, it's perfect for all your culinary needs.

ORIGIN : TURKEY
 2L (67.628 OZ)
 Pieces per carton box : 6 bottles



1L PET SUNFLOWER OIL

Pure, natural, and rich in vitamin E, Puresense Sunflower oil is your go-to choice for cooking. With a high smoke point, it's perfect for all your culinary needs.

ORIGIN : TURKEY
 1L (33.814 OZ)
 Pieces per carton box : 12 bottles



SUNFLOWER OIL



5L PET SUNFLOWER OIL

Pure, natural, and rich in vitamin E, Puresense Sunflower oil is your go-to choice for cooking. With a high smoke point, it's perfect for all your culinary needs.

ORIGIN : TURKEY

5L (169.07 OZ)

Pieces per carton box : 4 bottles



3L PET SUNFLOWER OIL

Pure, natural, and rich in vitamin E, Puresense Sunflower oil is your go-to choice for cooking. With a high smoke point, it's perfect for all your culinary needs.

ORIGIN : TURKEY

3L (101.04 OZ)

Pieces per carton box : 6 bottles



SUNFLOWER OIL



18L THIN CAN SUNFLOWER OIL

Pure, natural, and rich in vitamin E, Puresense Sunflower oil is your go-to choice for cooking. With a high smoke point, it's perfect for all your culinary needs.

ORIGIN : TURKEY
 18L (608.6 OZ)



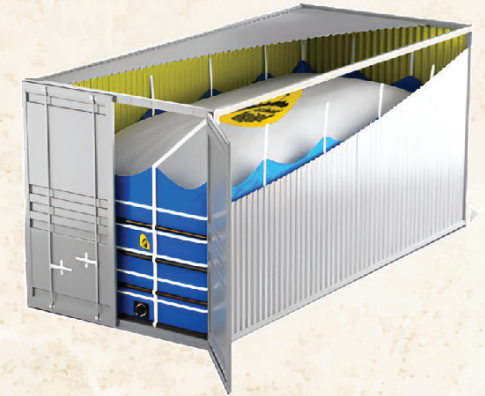


BULK SUNFLOWER OIL

25 LT
JERRY CAN
SUNFLOWER OIL



CONTAINER
FLEXITANK
SUNFLOWER OIL



190 KG
STAINLESS STEEL
BARREL
SUNFLOWER OIL



IBC TANK
SUNFLOWER OIL



CORN OIL



2L PET CORN OIL

Made from premium quality corn kernels, this light and versatile oil brings a delicate flavor to your dishes. With its high smoke point and low saturated fat content, PureSense Corn Oil is ideal for all your cooking needs, from sautéing and stir-frying to baking and salad dressings. It's rich in vitamin E and essential fatty acids, making it a nutritious addition to your kitchen pantry

ORIGIN : TURKEY
 2L (67.628 OZ)
 Pieces per carton box : 6 bottles



1L PET CORN OIL

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 Pieces per carton box : 12 bottles



CORN OIL



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ORIGIN : TURKEY
18L (608.6 OZ)



BULK CORN OIL

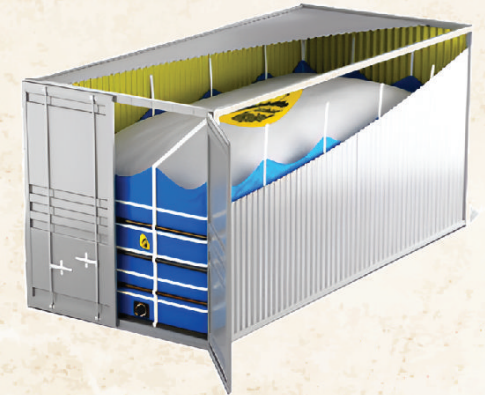
25 LT
JERRY CAN
CORN OIL



190 KG
STAINLESS STEEL
BARREL
CORN OIL



CONTAINER
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IBC TANK
CORN OIL





GET IN TOUCH

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PURESENSE PRODUCTS LLC

📍 8950 SW 74th Court Suite 2207 Miami, FL 33156

✉ info@puresenseproducts.com

☎ +954-999-9621