

**A****ERNA**





A living organism has two main goals; the first is to survive,  
the second is to create a legacy for the next generation.

Humans and Olive Trees share this connection as living organisms, with an important distinction  
- their average lifetime.

While a person lives an average of 70 years, an olive tree can survive for centuries. Through those centuries, many summers, winters, earthquakes, many diseases, many variable conditions are encountered. With adaptation comes experience, and through that experience comes the ability to survive while still bearing fruit. The fruit is a testament to the improvement in the biochemical substance that helps strengthen its' defense mechanism with each passing year.

And all this cell memory, DNA, is reflected in "Phenols". Phenols can be observed through advanced laboratory testing. These Phenols and other genetic characteristics are transferred to us when we consume olives and olive oil.





## Beylikçiftliği

Aterna BeylikÇiftliği is Turkey's largest "Single Estate" olive orchard. The orchard is home hundreds of historical olive trees, and it illustrates a living timeline that stretches from ancient times to today.

Our name, Aterna, is derived from the ancient name Aternaus, which is known today as the coastal town of Dikili the Aegean region of Turkey.

Historically, the Aegean coast has always been at the center of olive and olive oil production. The region offers an ideal salt ratio, and the wind needed to produce high quality olives. These two important features of the farm give us the perfect conditions for pure and delicious olive oil.

The Aterna Olive Farm is located between Izmir and Ayvalik. It's family owned and operated - on a total area of over 256 acres, divided into two different single estates. The Aterna BeylikÇiftliği Orchard and Denizköy Olive Orchard. 80% of our olive trees are over 200 years old and some even date back 1600 years

We harvest olives at different times and crush them in our patented 2 phase system, which performs cold and dry olive oil production.

Our motto in the Aterna family is: "Health above all else". As such, we don't add anything other than our love to the products we offer.

Our focus is to maintain the principles of Sustainable Agriculture, to preserve the olive's ancient properties, and to deliver products in their healthiest form.

In the spirit of Aterna's heritage and rich history, we have added the Spice series. A move that brings with it a touch of taste with the same standard of quality and purity. We personally pack and export these spices and condiments to bring you a wider range of delicious and healthy products.



## Denizköy



Aterna Millennial Olive Oil



## MILLENNIAL Olive Oil

Our olive trees have endured centuries and still continue to offer their fruits to us. The Turkish Olive Institute has conducted testing on our trees to determine the age. They've identified 187 trees that are over 1,000 years old. Because of the remarkable and distinct characteristics of these olives, we collect fruit from these millennial olive trees separately. We also crush, produce, and store these olive oils separately. We can only collect a small amount of oil from these trees at a time, so a very small amount of oil is produced from them.

We believe that these trees carry with them the inherent and unique qualities brought about by years of environmental experiences. Many believe that these experiences are part of the DNA of olives grown on these ancient branches.

This olive oil is often consumed as a food supplement. Some people will consume a teaspoon full of oil on an empty stomach as soon as they wake up.

We are the only company in the world to produce olive oil from  
Millennial trees.





Extra Virgin Olive Oil  
Virgin Olive Oil  
Wild (Ungrafted) Virgin Olive Oil  
Unfiltered Olive Oil



## Aterna Organic Olive Oil

During harvest, we collect our olives with great care, crush them cold and dry press two phase olive oil system on the same day. Without applying any pressure and before any filtration we transfer them to our resting tanks. Then we transfer them to our chrome tanks that has no contact with oxygen, sunlight and heat. For a stable taste the room temperature is set at a constant 22 Celsius / 71 Fahrenheit. We leave them to settle for about 2-4 months. After the Pulp settles to the bottom, the taste finds itself. We don't offer mass packaging. Our olives and olive products are packaged in real time -in Italian-designed bottles, which are produced specifically for olive oil. We also package in traditional tin cans, which have a lacquered finish on the inside to preserve flavor and taste.





Black Olive

Green Olive

Pink Olive

Strached Green Olives



Aterna Olives

Olive varieties offered are green, pink, and black

Variations are based on different harvesting times

Specific flavor profiles change based on maturity and other factors.

Olive harvested between October to December depending on the location of the orchards

We do not use any chemicals or artificial additives like caustic, lye etc.





My Mothers' Olive Paste / Simple  
My Mothers' Olive Paste / with Walnut



## My Mothers Olive Paste

The paste is produced with olives that are gently peeled without losing any oil. We then season with our proprietary blend of special spices by hand.





## Olive Oil Soap



### Aterna Olive Oil Soap

- 100% Natural ✓
- Paraben free ✓
- No artificial coloring ✓
- No preservatives ✓
- Suitable for all kind of skin types ✓
- Allergen free and suitable for allergic skin types ✓
- Includes 75% olive oil ✓
- It is olive oil soap not soap with olive oil ✓
- Low acid ✓







Olive Leaf Tea

Olive Leaf Tea / Thyme

Olive Leaf Tea / Sage



## Aterna Olive Leaf Tea

Contains "oleuropein" polyphenol, an effective antioxidant and contains anti-inflammatory and antimicrobial properties. These properties play a role in regulating blood sugar, reducing cholesterol, and lowering blood pressure. Some users also find it helpful in healing fungal and skin conditions.

Published science journals provide evidence that shows it to be effective in inhibiting the proliferation of cancer cells.  
Aterna Olive Leaf Tea should be consumed with the cold brew method



St. John's Wort Oil

Black Cumin Oil

Thyme Oil



## Aterna Cure Series

The Aterna Cure Series Oil is cold pressed. New products are currently in development and will be announced on our website.





## Aterna Spices and Seasonings

- Heavy Metal free
- Magnetic dust free
- Physically cleaned
- Cryogenic Milling
- Gluten Controlled
  - Non GMO
- Produced with Sustainable agriculture principles
  - No radiation
  - Sterilized

You can check our web site for new products

GLUTEN  
CONTROLLED

ALLERGEN  
FREE

VEGAN





Chiles/Red Pepper

Pepper Corns

Laurel Leaf

Sumac

Fennel

Nigella Seed

Rosemary

Cumin

Ginger

Turmeric

Nutmeg

Cardamom

Peppermint

Oregano

Black sesame

## Aterna Spice Series

The Aterna Spice Series consist of spices procured from different parts of world.

Our herbs and spices go through rigorous quality inspections in order to meet a number of high-quality standards of practice. We maintain these standards at every step of the supply chain. We regularly visit our overseas suppliers to be sure our products maintain our standards of quality from the beginning of the supply chain all the way through finished product.

We believe in maintaining the flavor and taste that nature intended. So, our proprietary cryogenic milling process preserves the natural volatile oils found in spices.

All of our spices are produced using sustainable agricultural practices and 100% traceability. We ensure that products are of the highest quality throughout the supply chain and have maintained a level of traceability from farm to fork for over 30 years. Our food safety protocols include monitoring the supply chain at multiple checkpoints with control over every step in the process. All vendors are required to undergo a stringent vetting process, which includes random QA inspections.

Our suppliers have RFA, GMP, BRC, GFSI, SEDEX Certifications, and all products are pesticide free, allergen free, and gluten controlled. We undergo regular compliance checks and have dozens of food safety certifications to support our claims. All of these certifications are proudly displayed on approved herbs, spices, and essential oils. When it comes to our products, we guarantee they are certified 100% P.U.R.E.



Everything Bagel

Italian Seasoning

French fry Seasoning

Curry Powder

Black Pepper- Turmeric

Taco Seasoning

Fajita Seasoning

Cajun Seasoning



## Aterna Seasoning Series

Seasonings are herb & spice mixtures that are blended to create a rich and flavorful taste to enhance your culinary experience.



## Wild Olive Oil (Ungrafted)

Harvesting of this type of olive is very difficult. It is produced very small amount from wild olives from ungrafted vines grown on their original roots. This special oil, mostly sold in pharmacies in Europe, can be used as a food supplement. Some people will consume a teaspoon full of oil on an empty stomach as soon as they wake up.

## Raw Olive Oil

An olive oil comes up by itself, without any pressure, after you crush olives. This is called "raw olive oil" Its other name is "Olive Milk". it is produced from both green olive and black olive, and often used as food supplement.

## Early Harvest

It is produced from green olives at the beginning of each harvest. The olives are at the peak time for flavor. You can use this olive oil, in your salads and any food cooked with olive oil. You can also use as an appetizer with fresh bread. For a richer flavor you can add this olive oil after food is cooked.

## Extra Virgin Olive Oil/ Virgin Olive Oil

This oil is produced from black olives at the end of the harvest season, in December. Olives harvested at the end of the season produce the most oil and offer a light flavor that you can use in all types of cuisine. It works best in dishes like rice, pasta, vegetables cooked with olive oil, as well as deep fried foods.

## Unfiltered Olive oil

This type of olive oil is only produced during harvest season. Since it is not filtered, it contains some olive particles. The oil is directly bottled as soon as it is crushed, which gives it a very intense olive flavor and a buttery structure. It is especially good with bread, cheese, tomato, and salads.

## Millennial Olive Oil

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Cold Press

# AERNA

Proud of Dikili



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