

OLEANTA



EDIBLE OILS · MADE IN TÜRKİYE

POUR THE GOOD STUFF.

Catalogue 2026

Sunflower Oil Corn Oil Canola Oil Extra Virgin Olive Oil Olive Oil Olive Pomace Oil Hazelnut Oil
Frying Oil

Eight oils for one shelf.

The shelf splits the way shoppers buy: everyday seed oils for frying and cooking, olive and nut oils for the table, professional packs for kitchens. Every oil comes in the bottle sizes that market already buys.



Sunflower Oil
01 · 4 SKU



Corn Oil
02 · 3 SKU



Canola Oil
03 · 3 SKU



Extra Virgin Olive Oil
04 · 6 SKU



Olive Oil
05 · 5 SKU



Olive Pomace Oil
06 · 3 SKU



Hazelnut Oil
07 · 4 SKU



Frying Oil
08 · 3 SKU



Sunflower Oil

Refined, winterised sunflower seed oil — the volume oil of the Middle East, Africa and the CIS. Light colour, neutral taste, clear in the bottle at 0 °C. PET 1 L, 2 L and 5 L, and 18 L tins for bakeries and restaurants.

OIL

Refined, winterised sunflower seed oil. Codex Stan 210.

CODE	SIZE	CONTAINER	NET WEIGHT	RETAIL PACK	UNITS / CARTON	CARTON (CM)	GROSS KG	CARTONS / 40' HC
SO-1	1 L	PET bottle	0.92 kg	1 bottle	12	30×23×27	11.9	2 210
SO-2	2 L	PET bottle, side handle	1.84 kg	1 bottle	6	34×23×32	12.1	2 173
SO-5	5 L	PET jug, top handle	4.60 kg	1 jug	4	38×26×33	19.6	1 341
SO-18T	18 L	tinplate can	16.5 kg	1 tin	1	24×24×35	17.9	1 469

FEATURES

Refined, deodorised and winterised — stays clear in cold stores

Naturally rich in vitamin E; cholesterol free like every plant oil

Fill volume measured at 20 °C, no negative tolerance

Bilingual label: English and Arabic front; back label in the market's language

Private label from one 40 ft container

PACK CONTENT

1 PET bottle 2 L with side handle, green tamper-evident cap

STORAGE

Store below 25 °C, away from light.

Do not reuse frying oil more than a few times; discard when it darkens or smokes.

Best before: 18 months from filling.



Corn Oil

Refined corn germ oil with a deep golden colour and a slightly richer taste than sunflower. The oil Gulf and Levant kitchens use for frying chicken, potatoes and sweets. PET 1 L, 2 L and 5 L.

OIL

Refined corn germ oil. Codex Stan 210.

CODE	SIZE	CONTAINER	NET WEIGHT	RETAIL PACK	UNITS / CARTON	CARTON (CM)	GROSS KG	CARTONS / 40' HC
CO-1	1 L	PET bottle	0.92 kg	1 bottle	12	30×23×27	11.9	2 210
CO-2	2 L	PET bottle, side handle	1.84 kg	1 bottle	6	34×23×32	12.1	2 173
CO-5	5 L	PET jug, top handle	4.60 kg	1 jug	4	38×26×33	19.6	1 341

FEATURES

Refined corn germ oil, no blending with other seed oils

Stable at frying temperatures

Cholesterol free

English–Arabic front label

Private label available

PACK CONTENT

1 PET bottle 2 L with side handle

STORAGE

Store below 25 °C, away from light.

Best before: 18 months from filling.



Canola Oil

Refined low-erucic rapeseed oil. Lowest saturated fat of the common cooking oils and a natural source of omega-3 ALA — the oil health-minded retailers put next to olive oil. PET 1 L, 2 L and 5 L.

OIL
Refined low-erucic rapeseed (canola) oil. Codex Stan 210.

CODE	SIZE	CONTAINER	NET WEIGHT	RETAIL PACK	UNITS / CARTON	CARTON (CM)	GROSS KG	CARTONS / 40' HC
CA-1	1 L	PET bottle	0.92 kg	1 bottle	12	30×23×27	11.9	2 210
CA-2	2 L	PET bottle, side handle	1.84 kg	1 bottle	6	34×23×32	12.1	2 173
CA-5	5 L	PET jug, top handle	4.60 kg	1 jug	4	38×26×33	19.6	1 341

FEATURES

- Low-erucic (canola) rapeseed, erucic acid below 2 %
- About 7 % saturated fat — the lowest of the common oils
- Source of omega-3 alpha-linolenic acid
- Neutral taste for dressings and baking
- Private label available

PACK CONTENT

1 PET bottle 1 L

STORAGE

- Store below 25 °C, away from light.
- Best before: 18 months from filling.



Extra Virgin Olive Oil

Extra virgin olive oil from Aegean olives, extracted mechanically below 27 °C. Free acidity at filling 0.5 % or lower against the IOC limit of 0.8 %. Harvest season printed on the back label. Dark glass 250, 500 and 750 ml; tins 1 and 5 L.

OIL

Extra virgin olive oil, Aegean Türkiye, cold extracted. IOC trade standard.

CODE	SIZE	CONTAINER	NET WEIGHT	RETAIL PACK	UNITS / CARTON	CARTON (CM)	GROSS KG	CARTONS / 40' HC
EV-25	250 ml	dark glass, marasca	0.23 kg	1 bottle	12	22×16×24	6.9	3 811
EV-50	500 ml	dark glass, marasca	0.46 kg	1 bottle	12	29×22×30	11.3	2 327
EV-75	750 ml	dark glass, marasca	0.69 kg	1 bottle	12	30×23×33	15.3	1 718
EV-1	1 L	dark glass, marasca	0.92 kg	1 bottle	12	32×24×34	20.2	1 301
EV-1T	1 L	tinplate can	0.92 kg	1 tin	12	36×27×27	12.6	2 087
EV-5T	5 L	tinplate can	4.60 kg	1 tin	4	34×34×33	20.5	1 282

FEATURES

Aegean olives — Ayvalık, Memecik and Gemlik varieties

Cold extracted, below 27 °C

Free acidity ≤ 0.5 % at filling (IOC limit 0.8 %)

Harvest season on every back label

Dark glass protects the oil from light

PACK CONTENT

1 dark glass marasca bottle 750 ml, green cap with gold ring

STORAGE

Store below 25 °C, away from light and heat.

Best within 18 months of bottling; once opened, use within 3 months.



Olive Oil

Classic olive oil: refined olive oil blended with virgin olive oil for colour and taste. Milder than extra virgin and made for cooking — the grade most supermarkets sell as plain "olive oil". Clear glass 500 and 750 ml, PET 1 L, tin 5 L.

OIL

Olive oil composed of refined and virgin olive oils (classic). IOC trade standard.

CODE	SIZE	CONTAINER	NET WEIGHT	RETAIL PACK	UNITS / CARTON	CARTON (CM)	GROSS KG	CARTONS / 40' HC
RO-50	500 ml	clear glass, marasca	0.46 kg	1 bottle	12	29×22×30	11.3	2 327
RO-75	750 ml	clear glass, marasca	0.69 kg	1 bottle	12	30×23×33	15.3	1 718
RO-1G	1 L	clear glass, marasca	0.92 kg	1 bottle	12	32×24×34	20.2	1 301
RO-1	1 L	PET bottle	0.92 kg	1 bottle	12	30×23×27	11.9	2 210
RO-5T	5 L	tinplate can	4.60 kg	1 tin	4	34×34×33	20.5	1 282

FEATURES

Refined and virgin olive oils only — no seed oil in the blend

Free acidity ≤ 0.8 % (IOC limit 1.0 %)

Milder taste for everyday cooking

Clear glass shows the colour

Private label available

PACK CONTENT

1 clear glass marasca bottle 750 ml

STORAGE

Store below 25 °C, away from light.

Best before: 24 months from filling.



Olive Pomace Oil

Olive pomace oil — refined oil from the olive pomace, blended with virgin olive oil. High smoke point and a fraction of the price of olive oil, which is why restaurants and households in North Africa and the Gulf fry with it. PET 1 and 5 L, tin 18 L.

OIL

Olive-pomace oil (refined pomace + virgin olive oil). IOC trade standard.

CODE	SIZE	CONTAINER	NET WEIGHT	RETAIL PACK	UNITS / CARTON	CARTON (CM)	GROSS KG	CARTONS / 40' HC
OP-1	1 L	PET bottle	0.92 kg	1 bottle	12	30×23×27	11.9	2 210
OP-5	5 L	PET jug, top handle	4.60 kg	1 jug	4	38×26×33	19.6	1 341
OP-18T	18 L	tinplate can	16.5 kg	1 tin	1	24×24×35	17.9	1 469

FEATURES

Refined olive-pomace oil with virgin olive oil

Free acidity ≤ 0.8 % (IOC limit 1.0 %)

High smoke point for deep frying and grilling

5 L jug and 18 L tin for kitchens

Labelled exactly as pomace oil — never sold as olive oil

PACK CONTENT

1 PET jug 5 L with top handle

STORAGE

Store below 25 °C, away from light.

Best before: 24 months from filling.



Hazelnut Oil

Hazelnut oil pressed from Black Sea hazelnuts — Türkiye grows about two thirds of the world's crop. Cold-pressed virgin oil for dressings and desserts, refined oil for cooking. Clear glass 250 and 500 ml, PET 1 L, tin 5 L.

OIL

Hazelnut oil from Black Sea hazelnuts — cold-pressed virgin or refined.

CODE	SIZE	CONTAINER	NET WEIGHT	RETAIL PACK	UNITS / CARTON	CARTON (CM)	GROSS KG	CARTONS / 40' HC
HZ-25	250 ml	clear glass	0.23 kg	1 bottle	12	22×16×24	6.9	3 811
HZ-50	500 ml	clear glass	0.46 kg	1 bottle	12	29×22×30	11.3	2 327
HZ-1	1 L	PET bottle	0.92 kg	1 bottle	12	30×23×27	11.9	2 210
HZ-5T	5 L	tinplate can	4.60 kg	1 tin	4	34×34×33	20.5	1 282

FEATURES

Black Sea hazelnuts from Ordu, Giresun and Samsun

Cold-pressed virgin grade or refined grade

About 80 % oleic acid — close to olive oil

Nutty taste for dressings, pastry and chocolate

A niche line few exporters offer

PACK CONTENT

1 clear glass bottle 500 ml

STORAGE

Store below 20 °C, away from light.

Once opened, use within 3 months.



Frying Oil

High-oleic sunflower oil for professional frying. Oleic acid 75 % or more gives two to three times the fry life of standard sunflower oil in a fryer — fewer oil changes for restaurants, caterers and bakeries. PET 5 and 10 L, tin 18 L.

OIL

High-oleic sunflower oil (oleic acid $\geq 75\%$) for deep frying, restaurants and bakeries.

CODE	SIZE	CONTAINER	NET WEIGHT	RETAIL PACK	UNITS / CARTON	CARTON (CM)	GROSS KG	CARTONS / 40' HC
FR-5	5 L	PET jug, top handle	4.60 kg	1 jug	4	38×26×33	19.6	1 341
FR-10	10 L	PET jerrycan	9.20 kg	1 jerrycan	1	30×20×33	9.8	2 683
FR-18T	18 L	tinplate can	16.5 kg	1 tin	1	24×24×35	17.9	1 469

FEATURES

High-oleic sunflower oil, oleic acid $\geq 75\%$

Longer fry life than standard sunflower oil

Neutral taste, no transfer between foods

18 L tin with pouring spout

Supplied to restaurants, caterers and bakeries

PACK CONTENT

1 tinplate can 18 L with screw spout

STORAGE

Filter the oil after each service.

Store below 25 °C, away from light.

Loading and pallets

Oil is heavy for its size: containers are loaded to their payload limit, not their volume. Mixed containers are loaded pallet by pallet across the range.

CODE	SIZE	UNITS / CARTON	M ³	20'	40'	40' HC
SO-1	Sunflower Oil — 1 L	12	0.0186	1 514	2 226	2 210
SO-2	Sunflower Oil — 2 L	6	0.0250	1 127	2 190	2 173
SO-5	Sunflower Oil — 5 L	4	0.0326	865	1 352	1 341
SO-18T	Sunflower Oil — 18 L	1	0.0202	1 212	1 480	1 469
CO-1	Corn Oil — 1 L	12	0.0186	1 514	2 226	2 210
CO-2	Corn Oil — 2 L	6	0.0250	1 127	2 190	2 173
CO-5	Corn Oil — 5 L	4	0.0326	865	1 352	1 341
CA-1	Canola Oil — 1 L	12	0.0186	1 514	2 226	2 210
CA-2	Canola Oil — 2 L	6	0.0250	1 127	2 190	2 173
CA-5	Canola Oil — 5 L	4	0.0326	865	1 352	1 341
EV-25	Extra Virgin Olive Oil — 250 ml	12	0.0084	3 144	3 840	3 811
EV-50	Extra Virgin Olive Oil — 500 ml	12	0.0191	1 474	2 345	2 327
EV-75	Extra Virgin Olive Oil — 750 ml	12	0.0228	1 239	1 732	1 718
EV-1	Extra Virgin Olive Oil — 1 L	12	0.0261	1 074	1 311	1 301
EV-1T	Extra Virgin Olive Oil — 1 L	12	0.0262	1 075	2 103	2 087
EV-5T	Extra Virgin Olive Oil — 5 L	4	0.0381	739	1 292	1 282
RO-50	Olive Oil — 500 ml	12	0.0191	1 474	2 345	2 327
RO-75	Olive Oil — 750 ml	12	0.0228	1 239	1 732	1 718
RO-1G	Olive Oil — 1 L	12	0.0261	1 074	1 311	1 301
RO-1	Olive Oil — 1 L	12	0.0186	1 514	2 226	2 210
RO-5T	Olive Oil — 5 L	4	0.0381	739	1 292	1 282
OP-1	Olive Pomace Oil — 1 L	12	0.0186	1 514	2 226	2 210
OP-5	Olive Pomace Oil — 5 L	4	0.0326	865	1 352	1 341
OP-18T	Olive Pomace Oil — 18 L	1	0.0202	1 212	1 480	1 469
HZ-25	Hazelnut Oil — 250 ml	12	0.0084	3 144	3 840	3 811
HZ-50	Hazelnut Oil — 500 ml	12	0.0191	1 474	2 345	2 327
HZ-1	Hazelnut Oil — 1 L	12	0.0186	1 514	2 226	2 210
HZ-5T	Hazelnut Oil — 5 L	4	0.0381	739	1 292	1 282
FR-5	Frying Oil — 5 L	4	0.0326	865	1 352	1 341
FR-10	Frying Oil — 10 L	1	0.0198	1 425	2 704	2 683
FR-18T	Frying Oil — 18 L	1	0.0202	1 212	1 480	1 469

Carton dimensions and weights are standard specification and are confirmed on the proforma.

OLEANTA

PRIVATE LABEL

The same specification under your brand. Send artwork and annual quantity per item.

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