

# Fresh Future E.V.O.O.





# FRESH FUTURE®



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## *Fresh Future*

Fresh future olive oil company is based in Balıkesir, where the harvest is collected from our own trees. Our superior quality natural olive oil is produced from olives collected during the early harvest period.

This is the story of the fresh olive oil that cares about your future.

Why our olive oil is distinctive?

Because:

it is fresh, it is picked when it s fresh;

it is pressed as it is fresh.

Because it is future:

We produced high-quality olive oil by using cold pressed method.

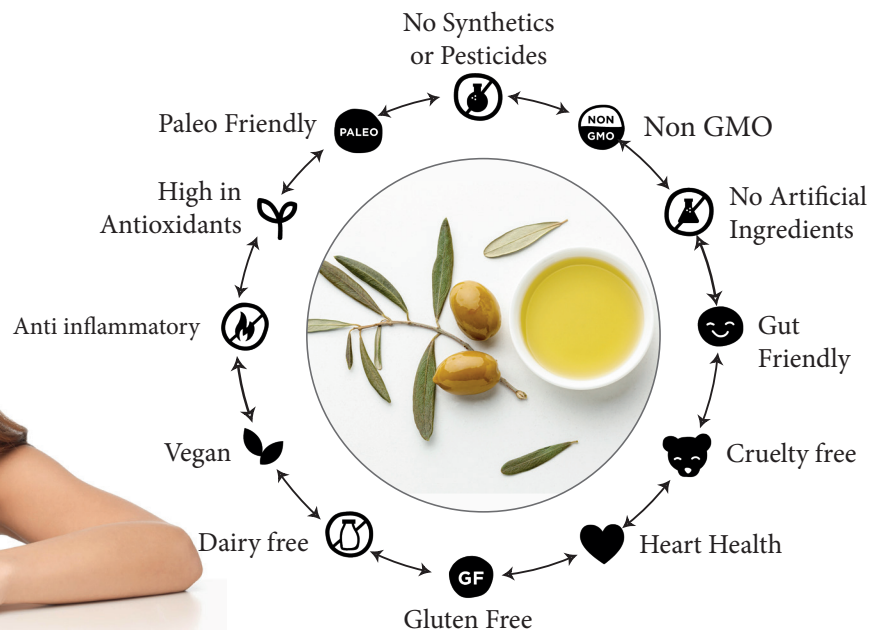
Because we care your children and your future.

So our high quality olive oil has alot of antioxidant values which are beneficial for many diseases.

## Benefits of Olive Oil

- Olive oil is what human breast milk is
  - You can have it as a fruit juice.
  - You can easily give it to your babies.
- You can put it in nursing bottles of babies or add a small teaspoon in their formulas.
  - Olive oil is very useful for brain development of children.
  - It improves the capacity of learning memory.
- If, mothers give cold-pressed extra virgin olive oil to their children, it will positively influence their academic success.
- Vitamin E which is also in human breast milk and oleic acid provides contribution to bone development.

Prof. Dr. Canan Karatay



# Crafted By Olive Oil Sommelier



With Innovative, young, dynamic and entrepreneurial spirit of my efforts and my love for my work, I, **Muhammed KOŞAN**, am happy to have completed an intensive specialist training programme to be a Olive Oil Sommelier in the state of **San Francisco, USA**.

I am happy to be a **Olive Oil Sommelier** I am excited to use my **knowledge** and **experience** brought by my expertise to produce the **healthiest** products and deliver them to healthy generations in the sector.

One of the reasons that led me to become a **Olive Oil Sommelier** is the difficulty of accessing **clean food** in our country, the criteria of participation in **foreign markets**, the process of harmonization with the **EU**, the necessity of analysis reports in product **quality certificates**, and most importantly, the importance of the fact that I cannot overlook the mistakes made in order to obtain **quality** products.



# FRESH FUTURE®



Classic 1 lt. and 2 lt.



Classic 500ml.



Premium 500ml.



Classic 5lt.





# Volume of Production

*Know Your Farmer*

*Know Your Food*

Our olives affected by the light breeze of the Mount Ida's north winds when growing up were squeezed and prepared in the most hygienic environments for you and your children.

Of course, it was kept in chrome tanks separately just for you.

Its current oleic acid value is 0.5 and its peroxide value is about 7.

With these values, it has been included in the Extra Virgin Olive Oil class.

Our olive oil, coming with international awards has passed the quality class.

Fruit aroma The aromas of green grass and peas are felt In which dishes should it be preferred:  
in cold appetizers, breakfasts, boiled foods and all meals without using too much since it is limited.

Product Type	Extra Virgin Classic	Premium	Packaging Type	
Acidity	0.5	0.3	500ml Bottle 1lt Tin	500ml Bottle 1lt Tin
Annual Capacity	40 Ton	10 Ton	1 Tone Tank	1 Tone Tank
Price/500ml				
Price/List				
Delivery	istanbul Port	istanbul Port		



# Flavoured Olive Oils

Peppers - Thyme - Orange - Bergamot - Basil - Premium  
100ml.





# MEDIA

## 2019 Internet Media Awards



# INTERVIEW

## Buket Aydın with Muhammed Koşan



Ms Buket reporting evening news on Kanal D came to meet me, the young farmer. We had an interview afterwards.

### MUHAMMED KOŞAN THE OWNER OF FRESH FUTURE: I DISCOVERED THE WISDOM OF OLIVE OIL.

I met Muhammed Koşan, the craft producer of olive oil, at Mount Ida this week. Koşan assertively said, “Traditional farmers make olive cultivation with old methods, but olive oil has a wisdom and I discovered it.”

**- I'm curious about your story. What is the reason that brought you to Mount Ida and made you produce olive and olive oil?**

I lived in San Francisco nearly for two years and I was studying interior architecture for my master degree. After a while, I wanted to make my own dish. And it all started when I went into the kitchen. I experienced different olive oils in different countries whilst shopping. Italy, Spain, Greece, America... Starting to use them in meals, a kind of love for olive oil came into life. Then I came back to Turkey and started to produce olive oil as a hobby. Before all of these, my family had been cultivating olives and selling them.



**- Istanbul, San Francisco and Mount Ida... But isn't it a radical decision to head back to nature when you're just 30?**

Before Mount Ida, I was in İstanbul actually. I worked as an interior architect in lots of projects, with St. Regis Hotel in the first place. But olive cultivation was always in my mind since America. When I started to work on olives, something inside me awakened. I became addicted to olive and olive oil.

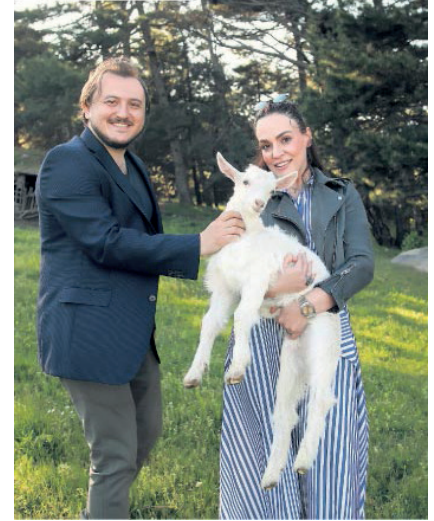
**- What do you mean by becoming addicted to olives?**

When you first step in the factory, the olives pass through the crusher after being washed. The smell during this process is so nice that it can take one's mind away. And you say that; “Don't take me out of here, let me stay here next to them till morning”. While standing by the malaxer machine, the oil appears on the top while the paste is being mixed makes one addicted to olives.

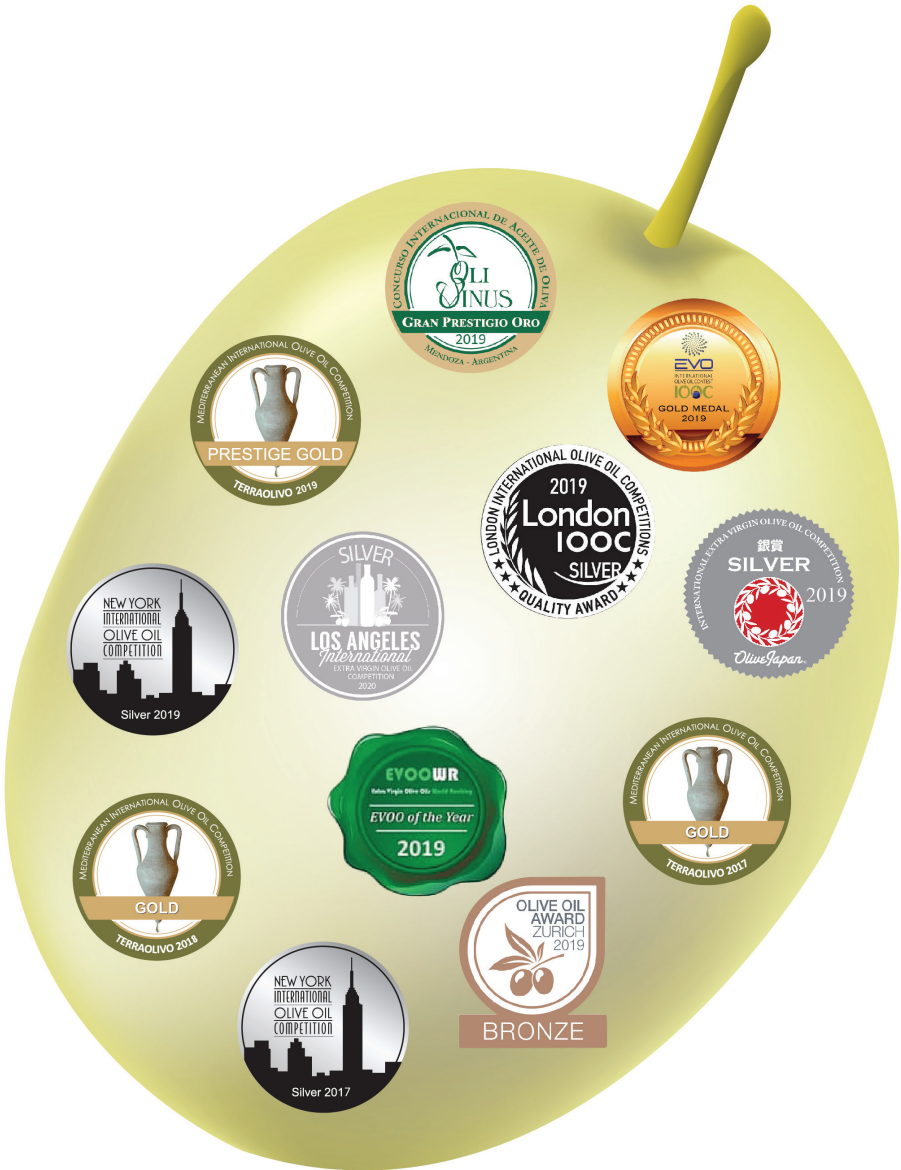
Learning olive oil, one can see that the wisdom is eternal. The olive trees are so eternal that even if they get older, they don't die and their wisdom is eternal too.

**“Even if an olive tree gets older, it doesn't die, and its wisdom is eternal.”**

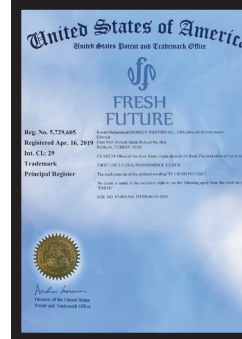
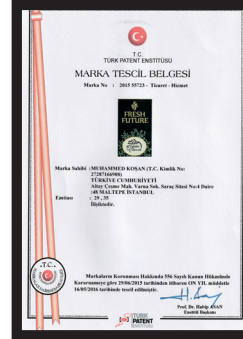
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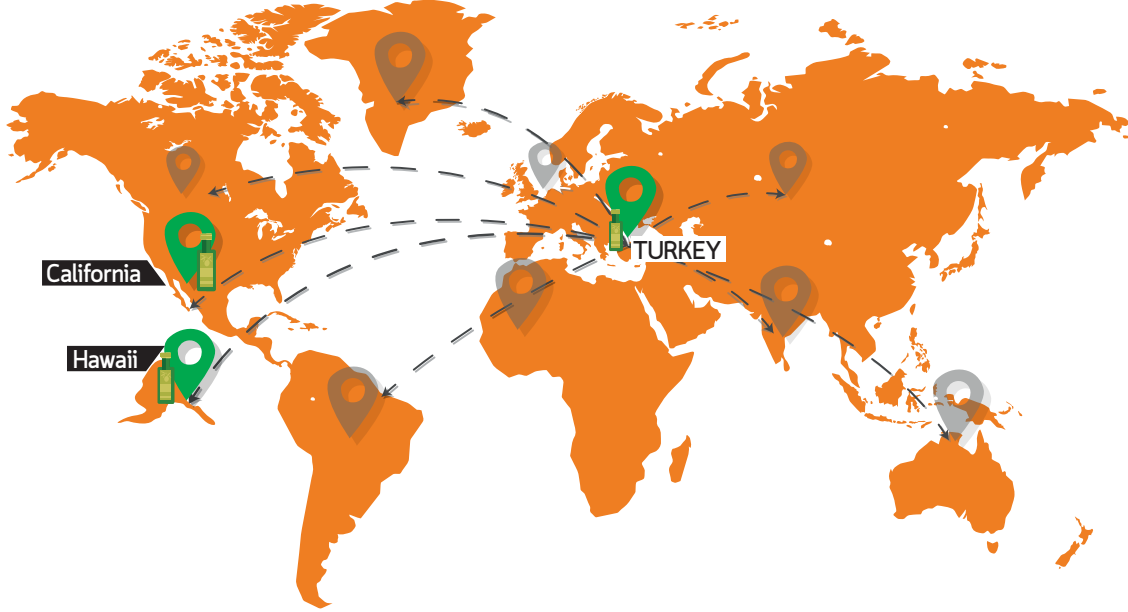
# AWARDS



# AWARDS



# MAIN PRODUCTION AND SALES LOCATIONS KOŞTÜRK GIDA



## KOŞTÜRK GIDA

📍 Main Office:

Cevizli Mah. Kurşunlu Sk.  
Deluxia Residence No:481  
Maltepe / İstanbul - Turkey

📍 Production:

Tekke Mahallesi, Dereköy Cd., 10560  
Havran / Balıkesir Turkey

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