

Turkish Olive Oil And More



Who Are We?

DAMLAYAG firm was established in 1993 in Kemalpaşa, İzmir by Fevzi Tuncelli. Since its establishment, DAMLAYAG has been a supplier of olive oil in bulk to the leading commercial companies of our country operating in both domestic and foreign markets.

The first purpose of establishment of Damlayag is to trade olive oil in domestic market with exporter companies which is purchased directly from farmers. As a second step, Damlayağ created the NIFELYA brand in 2003 and aimed to deliver high quality and affordable olive oil to the consumers in the domestic market under Nifelya brand. The third investment is modernization and capacity increase. With its current technology and capacity, it is equivalent to the most advanced technologies in the world. Our aim is to open new markets for Turkish olive oil and to gain consumer appreciation by offering a different niche olive oil and other food products.

Our Mission

As the leading domestic olive oil producer of the country, with our professional team, we manage the entire operation, from the filtering of the olive, by keeping up with our principles and values. Besides the Turkish olive oil, we will offer the highest quality and gourmet food products of the country to the consumers and to direct the country's exports with our research on new and niche foods.

Our Vision

To develop value-added products with forward-thinking and dynamic approaches in the field of Olive Oil and Gourmet Food, in which we operate, contribute to the formation of a brand by displaying an innovative attitude.

OUR FACTORY



OUR PRODUCTS





ORGANIC EXTRA VIRGIN Olive Oil

DORICA

250 ML

500 ML

750 ML

1000 ML



EXTRA VIRGIN Olive Oil

MARASCA

250 ML

500 ML

750 ML

1000 ML



VIRGIN Olive Oil

PET

250 ML

500 ML

750 ML

1000 ML

**INFUSED
EXTRA VIRGIN
OLIVE OILS**





**WHITE
TRUFFLE
INFUSED**

Extra Virgin
Olive Oil



**BLACK
TRUFFLE
INFUSED**

Extra Virgin
Olive Oil



**PORCINI
MUSHROOM
INFUSED**

Extra Virgin
Olive Oil



**SMOKE
INFUSED**

Extra Virgin
Olive Oil



**ORANGE
AND LEMON
INFUSED**
Extra Virgin
Olive Oil



**GINGER
INFUSED**
Extra Virgin
Olive Oil



**MEDITERRANEAN
HERBS
INFUSED**
Extra Virgin
Olive Oil



**BASIL
INFUSED**
Extra Virgin
Olive Oil



**RED
PEPPER
INFUSED**
Extra Virgin
Olive Oil



**GARLIC
INFUSED**
Extra Virgin
Olive Oil



**LAVANDER
INFUSED**
Extra Virgin
Olive Oil

SPECIAL SERIES





VINEGARS



APPLE
VINEGAR



APPLE
VINEGAR
WITH
HONEY



POMEGRANATE
VINEGAR



DATE
VINEGAR



FIG
VINEGAR



GRAPE
VINEGAR



**POMEGRANATE
SAUCE**



**POMEGRANATE
SOURCES**



**BALSAMIC
VINEGAR**



**TRUFFLE
INFUSED
BALSAMIC
VINEGAR**

PRODUCTION



Production

As Damlayag that focuses on customer satisfaction, compatible with technology, and maintains continuous improvement, with our quality targets in accordance with legal provisions and regulations, we continue our production in accordance with both domestic and foreign regulations and international food standards.

Storage

In our stainless steel underground air-conditioned facility, it is stored in chromium nickel storage tanks with a capacity of 500 tons of Olive Oil.

Filling

96 tons / day filling (bulk and packaged products total) capacity
34,560 tons / year packaging (bottle, tin, etc. small packaging) capacity

Quality

Our olive oil and gourmet food factory has ISO and BRC certificates, which are international food standards.

QUALITY

