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SOAPS



**Just to make things the way they used to be,
just to make them natural...**

Everything about olive oil is good. Here are its soaps. Old style Ayvalik soaps. With 12 different varieties including bay leaf, juniper tar, lavender, honey and henna. A meticulous and natural production process, all with the safety of Miranda...



No preservative is used in the production of our soaps.
No environmental waste is produced in the production of our soaps.

These soaps contain glycerin. Why?

For natural soaps, cold process is preferred in order to preserve the vitamins of the olive oil and the nourishing quality of the soap. Thus glycerin is not separated, it stays inside the soap.

And glycerin softens the skin by retaining moisture and this keeps the skin young.

Bay Leaf



Henna



Turkish Bath



Juniper Tar



Lavender



Rosemary



Honey



Sulfur



Daisy



Nettle



Lichen



Oat



GIFT SETS



We prepared exclusive gift sets with the elite products obtained from the olive trees of Ayvalik. Breakfast set, cooking set, cellar set are only few of these. And you can find our best soaps in sets such as "Spa Aromatic Body Care", "Facial Care", and "Hair Care" with gifts of traditional Ayvalik soaps and bath gloves...

"Eat, drink and apply to your face... **Olive is the most precious gift!**"

WOODEN ACCESSORIES



The wooden accessories obtained from olive trees are both beautiful gifts to your loved ones and a beautiful contribution to the handwork of local producers.

Soap dishes, hot pads, spoons, forks, knives, honey spoons, napkin holders, cheese service plates, cutting boards... All from olive trees...



Olive is a life style with its **wood, fruit** and **oil** and an essential part of Mediterranean culture.

OLIVE OIL

THE MOST PRECIOUS GIFT



Olive oil is a special flavor... A real fruit juice that comes to your tables without chemically changing the natural color, scents and tastes of olives... Olive oil has numerous benefits for health since it is produced without going through any chemical process and since it does not include any additive or preservative.

Olive oil also contains anti-oxidants and vitamins besides its nourishing qualities as the only oil obtained from a fruit.

As Miranda, we offer this "liquid gold" in extra virgin, early harvest, stone pressed and unfiltered extra virgin olive oil varieties. And as of this year, ORGANIC olive oil is being added to this product range.

How long can you store olive oil? The most delicious and healthiest olive oil is the freshest one since a badly preserved olive oil faces the risk of losing many of its positive qualities.



● An Ayvalık classic: **EXTRA VIRGIN OLIVE OIL**

The unique fresh fruit and grass scented aroma of the olives growing in this region differentiates this product from others. The olive oil is rested and filtered in chrome tanks. The acidity is below 0.8.

It is also offered as unfiltered for its fans. This variety attracts a special attention with the sediments visible at the bottom of the bottle.

(200 ml - 500 ml - 1000 ml - 1500 ml - 5000 ml)

● For flavor lovers: **EARLY HARVEST OLIVE OIL**

The olives are harvested early and squeezed without being waited. Thus the taste, scent and vitamin of the olives are fully preserved. The acidity is maximum 0.8. It is greener than other varieties.

According to Artun Ünsal, "**cooking with this variety is a murder, it must be consumed raw**".

(200 ml - 500 ml - 1000 ml - 1500 ml - 5000 ml)

What are the ideal storage conditions? Heat, light and oxygen are the enemies of olive oil. Never store olive oil in plastic containers.



Does freezing or chilling harm olive oil? Olive oil freezes under the temperature of $+5^{\circ}\text{C}$. But Chilling or freezing olive oil does not harm it, and the oil will return to its normal consistency when it is warmed.

● With all its vitamins: **STONE PRESSED**

The stone pressed olive oils are produced by a long and hard process of old techniques. Due to this unique production method, it is rich in content.

(200 ml - 500 ml - 1000 ml)

● A real liquid gold: **ORGANIC OLIVE OIL**

We are feeling the excitement of offering this CERES (Certification of Environmental Standards GmbH) certified product in 200 ml and 500 ml glass bottles for the first time. It is produced meticulously without using any agricultural pesticides and chemical fertilizers at any stage from the field to the bottle.

GEOGRAPHICAL INDICATION



Only the brands with hologram label (geographical indication) given by the Ayvalık Chamber of Commerce are genuine Ayvalık Virgin Olive Oils.

You can see this label on Miranda products.

Organic Filling Line Certificate

The filling facilities of Miranda Gıda in Ayvalık are all **CERES** certified.



Can olive oil be used for frying? Virgin olive oil is the best oil for frying, a good quality olive oil can be used for frying four to five times .

QUALITY FOOD IS EVERYONE'S RIGHT!

BLACK OLIVES

Ayvalık Basket – Gemlik Basket

The olives are waited to get dark on the trees. Since the olives will be mature, they are picked by hand. They have a slightly salted, fruity flavor. The olives of Ayvalık and Gemlik are preferred widely.



You may contact us about CERES certified organic olive oils (limited amount): info@miranda.com.tr

GREEN OLIVES

Ayvalık Crushed – Ayvalık Scratched

The olives picked when their color is about to turn from green to yellow before fully maturing are crushed or scratched without damaging their natural structure. They are waited in water or salt water until they don't taste bitter any more. Sourness is given to these olives by adding lemon slices inside this water. They are consumed together with olive oil. They are slightly salty, pulpy and fruity.

Based on their oil contents, colors, scents and flavors, Ayvalık and Gemlik olives are always ranked at the top.



All in 600 g bottles with the safety of Miranda...

Thanks to all olive producers!



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