



Food





www.kosan-group.com

Our Brands

 FRESH FUTURE®

freshfuture.com.tr

Olivce

olivce.com



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.

freshfuture.com.tr



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.

Olivece

olivece.com





Classic

5lt. - 2lt. - 1lt.

250ml. - 175ml. - 100ml - 10ml.

Classic 1 lt. and 2 lt.



Classic 500ml.



Premium 500ml.



Classic 5lt.





Virgin Olive Oil

5lt. - 2lt. - 1lt..

250ml. - 175ml. - 100ml. - 10ml.

Virgin Olive Oil 2 lt.



Virgin Olive Oil 5 lt.



Virgin Olive Oil 1 lt.





Flavoured Olive Oils

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



FRESH FUTURE
Flavored
Olive Oil
Pepper
NET WT 12 FL. OZ. (355ml)
www.freshfuture.com

FRESH FUTURE
Flavored
Olive Oil
Thyme
NET WT 12 FL. OZ. (355ml)
www.freshfuture.com

FRESH FUTURE
Flavored
Olive Oil
Orange
NET WT 12 FL. OZ. (355ml)
www.freshfuture.com

FRESH FUTURE
Flavored
Olive Oil
Lemon
NET WT 12 FL. OZ. (355ml)
www.freshfuture.com

FRESH FUTURE
Flavored
Olive Oil
Basil
NET WT 12 FL. OZ. (355ml)
www.freshfuture.com

FRESH FUTURE
Pure
extra virgin olive oil
NET WT 12 FL. OZ. (355ml)
www.freshfuture.com

First in Turkey



Explore



Visit



Packages



Explore Our Project

The aim of our campaign is for those fancying to have their own olive tree and olive grove, and to get their olive oil by themselves. In fact, we can consider this like a social responsibility project. Adopt an olive tree from our garden for a year and we'll offer you our Extra Virgin Olive Oil, whose oleic acid rate is 0.3-0.5, produced by cold pressing method. Get a chance to witness the production of our internationally awarded and world ranking olive oil and to taste it.

We want to inform you about the olive tree you'll adopt in terms of the followings:



Its quality



How it is grown



The stages it goes through



How it is delivered

YOU GET A TREE

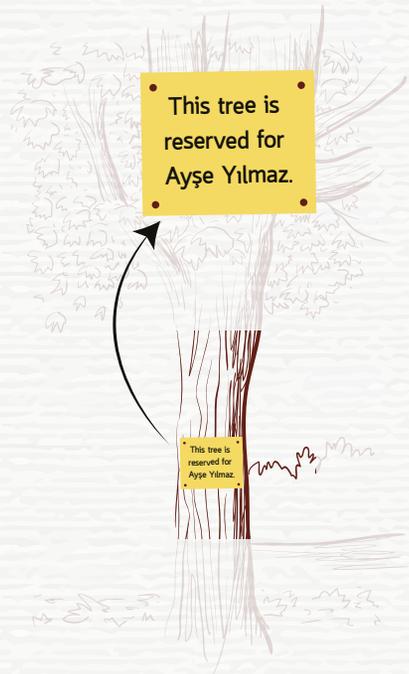
www.freshfuture.com.tr/en/kesfet/

Let's taste a high-quality Extra Virgin OLIVE OIL together. Use it and present it to your loved ones. As the Fresh Future Family, we wish to see that you are with us and that you are the part of our family in the campaign "Let's Have An Olive Tree". Knowing the importance of the olive tree that has witnessed the history and has become a symbol of immortality and infinity, taking advantages of its fruit and consuming both its fruits and oil is benefit from the miracle of the nature. With the project that we prepare, our aim is having everybody benefit from the healing fruits the nature offers us. We love our olive oil known as the Golden Liquid and want everybody to use it.



Visit Our Olive Orchards

By adopting an olive tree, you can visit our olive trees located in our olive orchards, which is the source of our olive oil.



Your specially prepared certificate will be sent to you.

As long as you adopt, the tree takes your name. During this period, the tree lives with your name.



A photo of your tree is taken and presented to you in a frame.

YOU GET A TREE

www.freshfuture.com.tr/en/kesfet/



Package Contents

Olimond Package

Adopt 2 trees and visit our garden. Also, learn anything you wonder about olives from the producer who has discovered the wisdom of oils. During your visit, I will offer you the opportunity to see your selected tree, and if your visit is in the harvesting period, I will show you the process of olive oil production.

I, **Muhammed Koşan**, will be in contact with you and provide you the necessary information flow.

Features

- Max oleic acid value 0,5 Peroxide 5 < 20 Fruity 5 < 9
- Pungency 6<9 Bitterness 6<9
- October Harvest of Edremit Green Olives
- Your Certificate
- Your name plate on your olive tree
- The photo of your tree in its special frame, 1 glass bottle of olive oil for your kitchen
- 2 jars of Edremit Scratched Olives
- Opportunity to visit our garden and to witness the production.

Contents of your package:

2 trees, 40 litres of
Early Harvest Extra Virgin Olive Oil,
the total of which is 8 tins.



YOU GET A TREE

www.freshfuture.com.tr/en/kesfet/



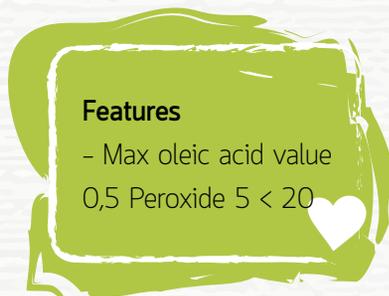
Package Contents



Olivold Package

By choosing Olivold Package;

- 4x5liter tin = 20 litres Extra Virgin Olive Oils - Your Certificate -
- The photo of your tree and your gifts.
- Your name plate on your tree



Features

- Max oleic acid value 0,5 Peroxide 5 < 20

Sensory analysis results

- Fruity 5<9 Pungency 6<9 Bitterness 6<9
- Peas and Grass aromas were felt in the October Harvest of Edremit Green Olives.



Oliver Package

By choosing Oliver Package;

- Virgin Olive Oil - 4x5liter tin = 20 litres
- The photo of your tree
- Your Certificate
- Your name plate on your tree



YOU GET A TREE

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Volume of Production

Brands	Fresh Future	Fresh Future	Olivce	Riviera
Product Type	Extra Virgin Classic	Premium	Classic	Classic
Acidity	0.5	0.3 -0.5	0.8-1.5	0.5
Annual Capacity	40 Ton	10 Ton	80 Ton	50 Ton
Price/500ml	6\$	8\$	3\$	-
Price/List				
Delivery	Istanbul Port	Istanbul Port	Istanbul Port	Istanbul Port

Packaging Type	500ml Bottle	500ml Bottle	1lt Tin	1lt Tin
	1lt Tin	1lt Tin	5lt Tin	5lt Tin
	1 Tone Tank	1 Tone Tank	1Tone Tank	1Tone Tank

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 mal-axer machine, the oil appears on the top while the paste is being mixed makes

one addicted to olives.

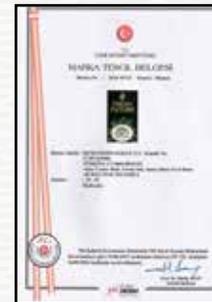
Learning olive oil, one can see that the wisdom is eternal. The olive trees are so eternal that even if they get older, they don't die and their wisdom is eternal too.

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

read more... freshfuture.com.tr...



AWARDS





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