



QUIETLY EXCEPTIONAL
DISTINCTLY AEGEAN

About CMRT 1923

Four generations of knowledge. A new standard for what comes next.

CMRT 1923 is a fourth-generation olive oil company rooted in Türkiye's Aegean region. Our heritage lives not in a single grove, but in the knowledge passed from one generation to the next: how to recognise exceptional fruit, understand each harvest, know when patience matters and protect the natural character of the olive from harvest to bottle.

We carefully select olives from across the Aegean region—a landscape shaped by a distinctive climate, a deep olive-growing culture and generations of agricultural knowledge. Every harvest is different, which means selection can never be automatic. We assess the fruit, match it to the right production purpose and approach every batch with the same discipline and attention.

Because exceptional olive oil begins with sound judgement long before production starts.

We have recently completed a comprehensive renovation and modernisation of our factory, creating one of the largest and most technologically advanced olive oil production facilities in the region.

Our state-of-the-art facility combines four generations of production knowledge with cutting-edge processing, storage, bottling and quality-control capabilities. Designed for both precision and scale, it enables us to maintain consistency, traceability and careful control throughout production while preserving the qualities that make each oil distinctive.

With an annual production capacity of up to 7 million litres, CMRT 1923 can serve retail, hospitality, professional kitchen, distributor, importer and private-label partners across international markets.

Yet capacity and technology alone do not define us. Their value lies in how they are used: to select carefully, produce responsibly and create exceptional olive oils we are proud to place on any table.

CMRT 1923 represents continuity without standing still—four generations of knowledge, a renewed state-of-the-art facility and a clear vision for the future of Aegean olive oil.

**Four generations of knowledge. Cutting-edge production.
Exceptional Aegean olive oil.**





Early Harvest

The first taste of the season.

There is a short moment at the beginning of harvest when the olives are still young, green, and full of life.

They are harder to pick. They give less oil. They demand more care. But what they offer in return is unmistakable: freshness, intensity, and a flavour that stays with you.

Our Early Harvest Collection is made from carefully selected early-season olives, pressed soon after picking to capture the fruit at its brightest. The oil is vivid and aromatic, naturally rich in polyphenols, with green notes, balanced bitterness, and a clean peppery finish.

This is the bottle for the dish you want to remember.

Pour it over warm bread, fresh cheese, grilled vegetables, salads, fish, or a simple plate of tomatoes. It brings food alive in the way only truly fresh olive oil can.

It does not need to shout. The flavour speaks for itself.

Taste profile: green olive, fresh grass, gentle bitterness, peppery finish
Best with: warm bread, tomatoes, fresh cheese, grilled vegetables, fish, salads



Cold Press

The bottle that belongs beside you every day.

Some olive oils are kept for special occasions. This one is made for the everyday meals that matter just as much.

Our Cold Press Collection is produced through carefully controlled cold extraction, helping to preserve the olive's natural aroma, flavour, and nutritional qualities.

The result is smooth, fresh, and balanced. An extra virgin olive oil that feels refined, but never too precious to use generously.

Keep it on your kitchen counter. Bring it to the table. Use it for dressings, dipping, soups, vegetables, family recipes, and the meals that come together without ceremony but stay in memory.

Cold Press is everyday olive oil made with uncommon care.

Taste profile: smooth, fresh, lightly fruity, rounded
Best with: salads, soups, vegetables, dipping, daily cooking, table use

- * Cold extracted
- * Fresh natural aroma
- * Smooth, balanced flavour
- * Premium quality for everyday cooking



Extra Virgin Collection

Our signature expression.

Every family has a bottle they trust most: the one that sits on the kitchen counter, travels to the table, and becomes part of daily meals.

For us, this is that bottle.

Crafted from carefully selected Aegean olives, our Signature Extra Virgin Olive Oil offers a balanced and elegant flavour profile that reflects the heart of CMRT 1923.

It is fresh enough to enjoy raw, gentle enough for everyday cooking, and refined enough for dishes where the ingredients need to speak clearly.

There is nothing exaggerated about it. No showmanship. Just carefully made extra virgin olive oil with authentic character, clean flavour, and a harmonious finish.

The kind of oil that earns trust meal after meal.

Taste profile: balanced, clean, elegant, gently fruity
Best with: table service, dressings, vegetables, pasta, fish, everyday cooking

- * *Authentic Aegean character*
- * *Balanced and elegant*
- * *Fresh everyday extra virgin olive oil*
- * *The heart of CMRT 1923*



Virgin Collection

Smooth, familiar, and easy to love.

Our Virgin Olive Oil Collection is made for those who prefer a softer, more approachable olive oil.

Sourced from Aegean olives and produced with the same care that runs through all our oils, it brings gentle flavour and dependable quality to everyday cooking.

It gives warmth to food without taking over. Use it in family dishes, marinades, vegetables, grains, sauces, and table service. It is practical, generous, and immediately at home in the kitchen.

Simple food becomes better when the ingredients are honest.

That is the purpose of this collection.

Taste profile: soft, mellow, smooth, approachable
Best with: cooking, marinades, sauces, grains, vegetables, family recipes

* *Smooth and approachable*

* *Naturally versatile*

* *Ideal for cooking and table use*



Professional Collection

Made for kitchens that cannot compromise.

In a professional kitchen, olive oil has to do more than taste good once.

It has to perform every day.

Our Professional Collection brings CMRT 1923 into formats designed for chefs, hotels, restaurants, caterers, and foodservice teams. Each oil is made with attention to freshness, balance, and reliability, so professionals can work with confidence service after service.

Whether finishing a fine dining dish, preparing hotel breakfast service, supporting a busy restaurant kitchen, or bringing consistency to large-scale catering, our oils are made to meet the pace, pressure, and standards of professional kitchens.

The same family care. The same Aegean origin. Prepared for serious service.

- * Crafted for chefs and foodservice professionals
- * Consistent quality across every service
- * Reliable supply for demanding kitchens
- * From finishing oils to everyday culinary use

Early Harvest

A vivid early-season extra virgin olive oil, naturally rich in polyphenols, with green aromas and a peppery finish. Ideal as a finishing oil.



Signature Extra Virgin Olive Oil

Balanced, elegant, and reliable — our core extra virgin olive oil for professional cooking, finishing, and table service.



Cold Press

A smooth, fresh extra virgin olive oil produced through controlled cold extraction to preserve the natural character of the olive. Versatile for daily kitchen use.



Virgin Olive Oil

A softer, approachable olive oil offering dependable quality across a wide range of culinary applications.



Your Business Partner

Personal care, professional strength.

Choosing an olive oil partner is not only about supply.

It is about trust.

At CMRT 1923, we bring together the care of a fourth-generation producer with the capability of a modern international supplier.

We understand the value of a bottle that carries your name, sits on your customer's shelf, appears on a hotel table, or becomes part of a chef's daily work. It has to be more than attractive. It has to taste right. It has to arrive on time. It has to protect the reputation of everyone who chooses it.

That is why we work with discipline at every stage: sourcing, production, storage, packaging, certification, and delivery.

Our partners come to us for olive oil. They stay because we treat their business with the same care we give our own name.

Why partner with CMRT 1923

- * Fourth-generation producer
- * Up to 7 million litres annual capacity
- * State-of-the-art production facility
- * Aegean region sourced
- * Naturally high-polyphenol Extra Virgin Olive Oil
- * Sustainable production practices
- * Reliable international supply
- * FDA registered facility
- * ISO 22000 certified
- * ISO 9001 certified



Hospitality & Foodservice

For tables where every detail matters.

A guest may not ask which olive oil is on the table.

But they notice.

They notice the aroma when bread touches the plate. The finish on a salad. The shine on grilled vegetables. The depth it brings to a simple dish.

In hospitality, these quiet details shape the feeling of a meal.

CMRT 1923 provides olive oil solutions for hotels, restaurants, catering companies, and foodservice operations that need quality they can trust every day.

Our oils bring Aegean character to professional kitchens, with the consistency and supply reliability required by demanding service environments.

For us, foodservice is not just volume. It is the privilege of being part of someone else's dining experience.



Private Label

Your name on the bottle. Our care inside it.

When a customer picks up a bottle with your name on it, they are trusting your brand before they have tasted a single drop.

We help protect that trust.

CMRT 1923 works with private label partners to create olive oil products that reflect their identity, market position, and standards. From product selection to production and packaging, we support brands with flexible capabilities, modern technology, and careful quality control.

Our role is simple: to stand quietly behind your label and make sure what is inside the bottle feels worthy of the name outside it.

Retail

A bottle customers will want to take home.

Olive oil is personal.

People buy it for their kitchens, their families, their recipes, and the small daily rituals that make food feel like home. They want a bottle that feels trustworthy on the shelf and even more trustworthy once opened.

CMRT 1923 offers retailers a portfolio of olive oils with real origin, strong presentation, and dependable quality.

From gourmet food boutiques and speciality retailers to larger supermarket environments, our collections are made for customers looking for olive oil that feels both high quality and genuine.

A beautiful bottle may win attention.

A beautiful oil wins loyalty.



Distributors & Importers

Built for long-term trust.

International supply takes more than capacity.

It takes consistency, communication, certification, and a producer who understands what is at stake.

With annual production capacity of up to 7 million litres, CMRT 1923 is positioned to support distributors and importers seeking a dependable long-term olive oil partner.

Our modern facility allows us to meet international demand, while our family heritage keeps us close to the product itself.

Every shipment represents more than olive oil. It represents shelves to fill, customers to satisfy, brands to protect, and relationships to grow.

That is why we focus on delivering oil that tastes as expected, arrives as promised, and builds confidence bottle after bottle.

Quality & Certifications

Trust begins before the bottle is opened.

Great olive oil begins with the olive. Trust is built through everything that follows.

At CMRT 1923, quality is not treated as a final check. It is part of the whole journey: the grove, the harvest, production, storage, packaging, and delivery.

Our FDA registration supports international trade and access to the United States market. Our ISO 22000 certification reflects our commitment to food safety, traceability, and responsible production. Our ISO 9001 certification demonstrates our focus on consistent quality, operational discipline, and continuous improvement.

These standards protect what our family has spent generations building: olive oil people can trust.

For us, quality is not a claim.

It is a responsibility.

WATER FILTRATION

Clean, carefully managed process water.



WATER SOFTENING

Consistent water conditions during olive processing.



ON-SITE WIND ENERGY

Renewable electricity contributing to production.



Water Management and Wind Energy

NATURE PROVIDES. WE PROTECT.

*Clean water, renewable energy and
exceptional care behind every drop.*

The character of olive oil is shaped by every element involved in its production.

At CMRT 1923, water used during olive processing passes through dedicated filtration and softening systems. Carefully controlled water conditions help us protect the fresh aromas, balanced flavour and natural Aegean character of the finished oil.

Our on-site wind turbine contributes renewable electricity to production, supporting a more responsible approach to creating the olive oils we are proud to place on the table.

This attention to every element is part of what makes CMRT olive oil distinctive: a pure expression of the fruit, defined by clarity, balance and exceptional care.

Care in every element. Character in every drop.

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