

Fora Olives represent a wide range of product scale from black natural olives to green olives, sliced olives, pitted olives to olive pastes and so on. One of the most prominent olive varieties of Fora is Turkish Style Black Olives from *Gemlik* Region. Turkish style natural black olives are naturally processed to consume in two different ways; in brine or in salt. Being harvested after completing maturity process, natural black olives are left in brine to ripen fully and then cured with oil making them ready to eat. The second option is mostly applied to *Sele* Black Olives, which are premium products of Fora Olives. *Sele* Black Olives are cured only with salt and is notable for its rich, robust flavor. Both of the processes do not contain any artificial component, besides the olives are prepared and packaged with zero-touch principle. Fora Olives provide hygienic production and premium taste with the certification of ISO 9001, ISO 22000, ISO 14001, ISO 45001 regulations, Halal Food and Kosher, IFS and BRC. In addition to small sized packaging which is suitable for retailing, Fora Olives also offer alternative packaging with different sizes for out-of-home channels, such as restaurants, cafes, hotels and so on.