



HEALING	
NATURAL EXTRA VIRGIN OLIVE OIL	
Energy or Bunsu Değerleri (Energy And Nutritional Values)	100ml
Kalori (Calories)	838kcal
Yağ (Fat)	100g
Doymuş Yağ (Saturated Fat)	19g
Yumuşak Yağ (Unsaturated Fat)	81g
Cholesterol	0g
Protein	0g
Carbohydrate	0g
Fiber	0g
Sodium	0g
Iron	0g
Calcium	0g
Magnesium	0g
Zinc	0g
Copper	0g
Manganese	0g
Selenium	0g
Phosphorus	0g
Potassium	0g
Vitamin A	0g
Vitamin B1	0g
Vitamin B2	0g
Vitamin B6	0g
Vitamin E	0g
Vitamin K	0g



HEALING

www.healingoil.net



[healingoil.tr](https://www.facebook.com/healingoil.tr)



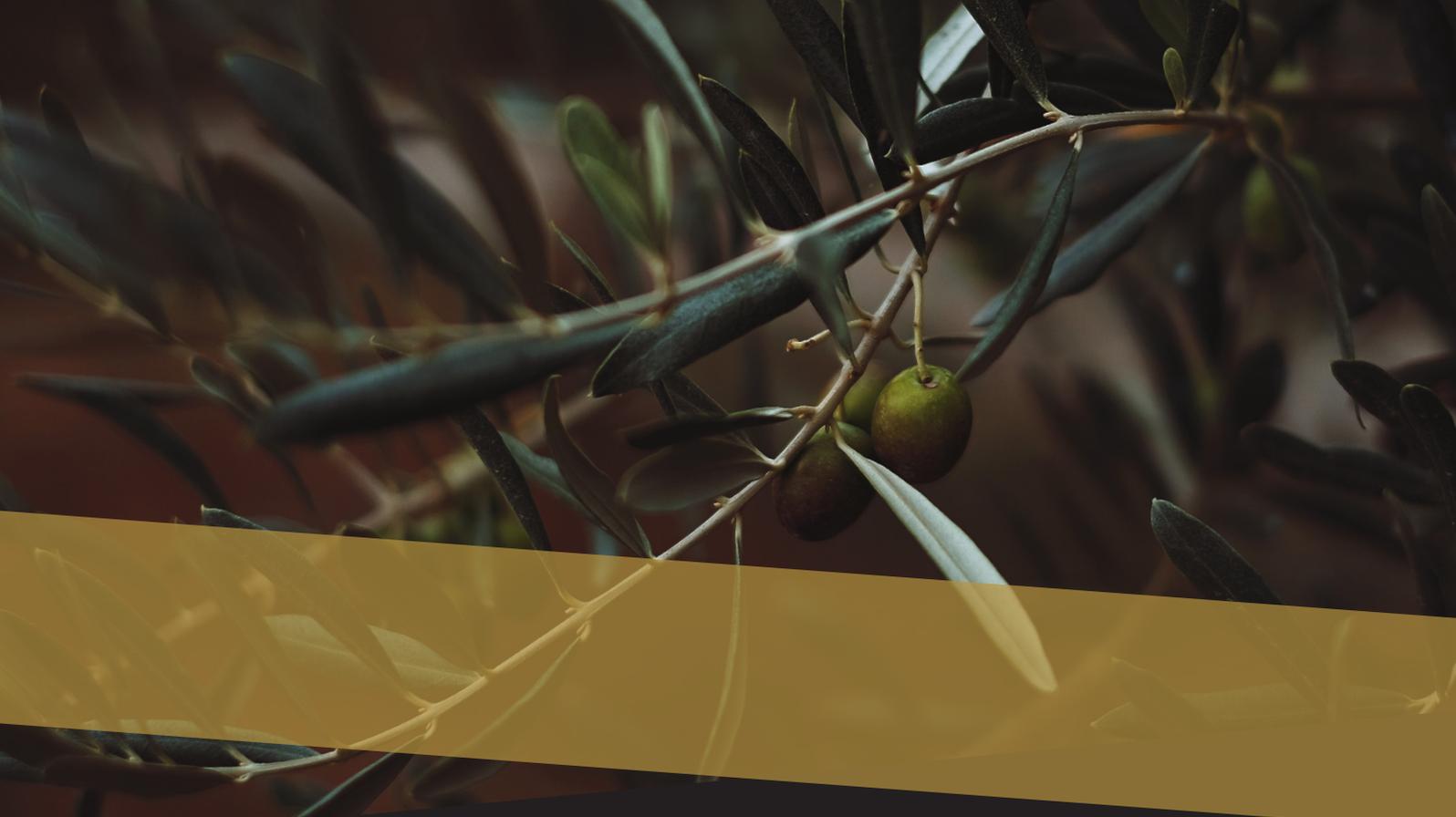
[healingoil.tr](https://www.instagram.com/healingoil.tr)



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Our olives are carefully handpicked at foothills of Mount Ida's ancient olive trees through age old traditional methods, drop into nets that have previously been placed under the tree canopy. Our olives never get in touch with the ground and sterilized, the olive is deposited for further cleaning and dust removal of branches and leaves of the fruit. Using cold and old pressing technique without any additives we leave it to floating process in stainless steel tanks.





Our oil is stored in a cistern with temperature guaranteed by an air conditioning system considering our oil is used cold pressing technique there is a floating process.



In order to obtain the authority's, quality, naturalness, and export certificates of our country and international exporters' associations, our oil is transferred to laboratories which have the most authoritative and accreditation to analyze our products.



NANOLAB LABORATUVAR HİZMETLERİ
REPORT of EXAMINATION and ANALYSIS



TS EN ISO 17025
AB-0566-T
18/8288
07.01.2019

Report / Revision Number :18/8288/00
The Purpose of Analysis :SpecialRequest
Sample Sent by :DB EMLAK İNŞAAT OTOMOTİV GIDA SAN. VE TİC. LTD. ŞTİ.
İNÖNÜ MAH. ESKİ ANKARA YOLU CAD. NO:71/38,
SANCaktepe/İSTANBUL
Type of Sample :OLIVE OIL
Production - Expiry Date :24.11.2018 - 24.11.2020
Sample Quantity :2 LT
Brand :HEALING OIL
Record of Date / Number :21.12.2018 -
Serial - Part Number : -
Analysis Start - Finish Date :21.12.2018 - 08.01.2019
Sample Arrival Date / Method :21.12.2018/
Temperature :5°C
Sample Package :Glass Bag

Analysis	Results	Method / Device	R (%)	E.U.(±)	LOQ	Limit	E
1-*Multi Element		NMKL 186 ICP-MS					NI
1-*Sodium ⁺ (mg/kg)	16,140	NMKL 186 ICP-MS	97,1800	2,615	15,659		NI
2-*Determination of Dietary Fiber (%)	Not Detected.	AOAC 991.43					NI
3-*Calculation of Carbohydrate Values by Atwater Method (%)	0	FAO Food and Nutrition Paper 77 Food En., ATWATER					NI
4-*Protein (%)	Not Detected.	ISO 1871					NI
5-*Fat (%)	99,9	NMKL 160		3,7			NI
6-*Saturated Fatty Acids Determination (%)	17,90	TKG 2014/63 GC-FID					NI
1- *Determination of Unsaturated Fatty Acids (Extracted Fat) (%)	67,42	TKG 2014/63 GC-FID					NI
2- *Determination of Polyunsaturated Fatty Acids (Extracted Fat) (%)	14,34	TKG 2014/63 GC-FID					NI
7-*Calculation of Energy Value by Atwater Method (kcal/100g - kj/100g)	899,1 - 3758,24	FAO Food and Nutrition Paper 77 Food En., ATWATER					NI
8-*Total Sugar (%)	Not detected.	In House Method- K.SOP: 169					NI

Nanolab Laboratuvar Hizmetleri Kimya Gıda Danışmanlık Çevre Eğitim San. ve Tic. Ltd. Şti. accredited by TÜRKAK under registration number AB-0566-T for TS EN ISO / IEC 17025 as test laboratory

Turkish Accreditation Agency (TÜRKAK) is a signatory to the European co-operation for Accreditation (EA) Multilateral Agreement (MLA) and to the International Laboratory Accreditation Cooperation (ILAC) Mutual Recognition Arrangement (MRA) for the recognition of test reports

Damla ÇAYLI
Che. Lab.
Manager

Umut Can ACAR
ERMM Lab.
Manager

Bülent TATLISOZ
Manager of Sample
Accept. and Report

Confirmable
07.01.2019
Turgay ZABUN
Lab. Manager



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HEALING
NATURAL EXTRA VIRGIN OLIVE OIL

As our principal of making the best and the most natural way we produce one type of oil .In order to increase trading volume, we do not want to outgrowth alternatives with lower quality oils. We are always trying to do our best. In case one day we produce a better oil than this, we will have only one of product also the best one. For maintain this quality, we keep our annual production low. Please do not compare us with industrial type products. Our target is not produce high volumes of oil, but to make high quality product.





Olive for us,
its branch symbolize peace, in different places and
cultures lead to dining tables, its oil heals
various of disease, besides the most natural
medicine for skin care, the best fruit for human
health, the flavor in the palate is a miracle which any
other oil product have, most importantly being our
friendship ambassador to bridge over all countries we
collaborate with.