





Processing our olives which are grown around **Bintepeler-an area** dating back to Lydian civilization in **Aegean Region**, at high altitude and away from moisture with our love and high precision, we present them to quality taste lovers as olive oil under **Reborn** brand.





The foremost principle of our brand is to always take the quality standards of our premium natural extra virgin olive oil one step further.

As the second genaration of an olive farming family, our job is . We harvest our olives early, we grow them without wasting time, filter them by cold pressing , without any contact with oxygen keep them in tanks, and in dark colored glass bottles.

We strives to create more product varieties with the miracle of olive oil beyond the world standards by making use of new generation technologies without leaving our olives from soil to plate on an area 300 hectares.







From harvesting to squezzing from storage to packaging, we meticulously monitor all aspect of the process. We do sustinable and traceable agriculture every step. Our olive oil has high polyphenol and low acidity.

With it's high aroma, it's tastes notes, almond and grass green aromas leave a balanced and delicious taste. The characterictic regional of olive oil, it leaves an unforgettable taste on palate.

Beside the extra virgin olive oil, we have product we have products such as dried tomatoes marinated in extra virgin olive oil and dried fig marinated in extra virgin olive oil.

As of 2024 We will meet with taste lovers with our olive oil truffle mushroom variety.





Health Benefits of Reborn Olive Oil Marineties Figs

- It removes constipation
- •It protects the additives
- •Makes it easier to get pregnant
 - •Cuts asthma and cough
 - Preserves heart health

- Strengthens memory
- •Regulates cholesterol
- Strengthens dental health
 - •Helps to lose weight
 - •It is low in calories

- •Regulates digestion
 - •It is rich in iron
- •It is rich in vitamins
- Strengthens sexual health
 - •Regulates blood sugar

Forms To Use:

Consuming 2 tablespoons before breakfast is recommended in case of constipation complaints, weight loss problems, digestive problems, blood sugar problems. Another consumption recommendation is served as breakfast with unsalted cheese and walnuts at breakfast or tasting salads by adding them to salads.







Why you should choose reborn chocolate?

Products Quality

From cocoa beans to packaging quality material selection is our top priority is at every stage of production.

Costumer Pleasing

We aimed to be solution orianted to keep our costumer satisfaction at the most important level and make it sustainable

Process

All of our producst are getting ready by following the european union procedures and checked by our food engineers and presented to your liking.

As a reborn chocolate,

our biggest goal is to offer you high quality snacks by coating dried fresh fruits with delicious belgian chocolates.





White chocolate coated freeze-dried strawberry slices

With the different options such as: milk chocolate coated and dark chocolate coated (for the people who would like to get sugar free and vegan.)

Ingredients: White chocolate, sugar, milk powder, cocoa oil, emulgator, soylecithin, natural vanilla aroma, freeze dried strawberry slice.

Allergens: Our products are produced according to ISO 9001-2015& ISO 22000-2018 Quality Management and Food Safety Management Systems within and environment where dried nuts, peanuts, sesame and dairy products are processed.





Dark chocolate coated freeze-dired orange slices

With the different options such as: milk chocolate coated and white chocolate coated (for the people who would like to get sugar free and vegan they can choose the original version.)

Ingredients: Orange slice, Dark chocolate, cocoa mass, sugar, cocoa oil, milk powder, enulgator soy lecithin, natural vanilla aroma

Allergens: Our products are produced according to ISO 9001-2015& ISO 22000-2018 Quality Management and Food Safety Management Systems within and environment where dried nuts, peanuts, sesame and dairy products are processed.





White chocolate coated lemon & clove filled figs

Ingredients: Figs from Aydin 70%, White chocolate 20%, sugar, cacao butter, milk powder, emulgator, soy lecithin, natural vanilla extract, natural lemon oil 8%, clove 2%

Allergens: Our products are produced according to ISO 9001-2015& ISO 22000-2018 Quality Management and Food Safety Management Systems within and environment where dried nuts, peanuts, sesame and dairy products are processed.

Storage conditions: Keep away from direct sunlight and store in a cool and dry place. Our products are produced in accordance with Europen Union, Coca and Chocolate Products Regulations, see the pack for the expiry date and batch number.





Milk chocolate coated gold caramel & hazelnut filled figs

Ingredients: Figs from Aydin 70%, White chocolate 20%, sugar, cacao butter, milk powder, emulgator, soy lecithin, natural vanilla extract, Hazel nuts 5%, gold caramel 5%.

Allergens: Our products are produced according to ISO 9001-2015& ISO 22000-2018 Quality Management and Food Safety Management Systems within and environment where dried nuts, peanuts, sesame and dairy products are processed.

Storage conditions: keep away from direct sunlight and store in a cool and dry place. Our products are produced in accordance with Europen Union, Coca and Chocolate Products Regulations, see the pack for the expiry date and batch number.

Reborn Tarım Gıda San. Tic. Ltd. Şti.

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