





GREETINGS!

Our extra virgin olive oil comes from our grandfather's fields, which are located in Methoni – Messinia, where with love and special care, since 1950, he planted and extracted his own extra virgin olive oil.

We now offer you this tradition, exporting our extra virgin olive oil beyond the borders of our homeland in Greece.

Our Products



DAKRY – THE LIQUID GOLD

Our dakry collection has the premium bottle of 500ml as well as a special bottle of extra virgin olive oil in 750ml and 5lt can.



Limited Edition Bottle Olive Oil 500ml

This special treasure bottle has inside our finest and special extra virgin olive oil that we harvest from our trees in a special traditional way, mostly by hand.

Then we select our olive oil with top details in chemical analysis.

This wonderful and dreamy flavour of taste is mainly addressed to delicatessen and of course our VIP customers.



750ml glass bottle with UVAC protection

It is selected gingerly to extract this fruity, spicy and tasteful olive oil from our trees. The results will satisfy even the most demanding customers.

Mainly offered for supermarkets, mini markets and grocery stores.



5lt can extra virgin olive oil

Produced in a traditional way. We harvest our olive trees and then we bottle our special olive oil with care and love for our customers.

Mainly offered for restaurants or any other production with demands on large quantities of olive oil.

Our Extra Virgin Olive Oil



DIVINE FLAVORS

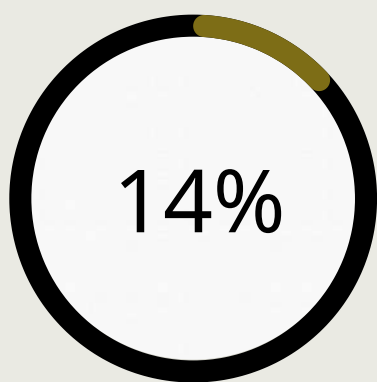
The fruit is separated from the leaves, washed, and put in special machines with stainless wheels, which mash the olives. Water is then added and this mixture after filtration from possible precipitates is separated into water and oil.

GODS CHOICE

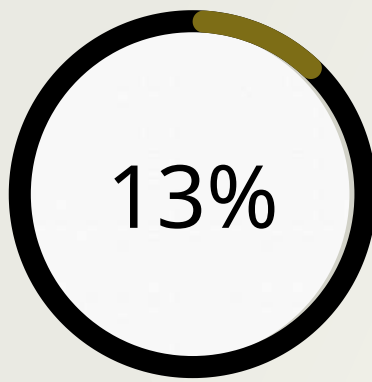
Olive trees, where olive oil comes from, are traditionally grown in the Mediterranean, with Greece consistently being one of the countries with the highest olive oil production.

DROPS OF NATURE

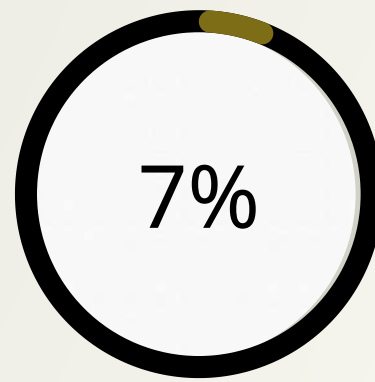
The final product is characterized by its wonderful taste and rich nutritional value, which makes it a top choice for establishing a healthy eating habit.



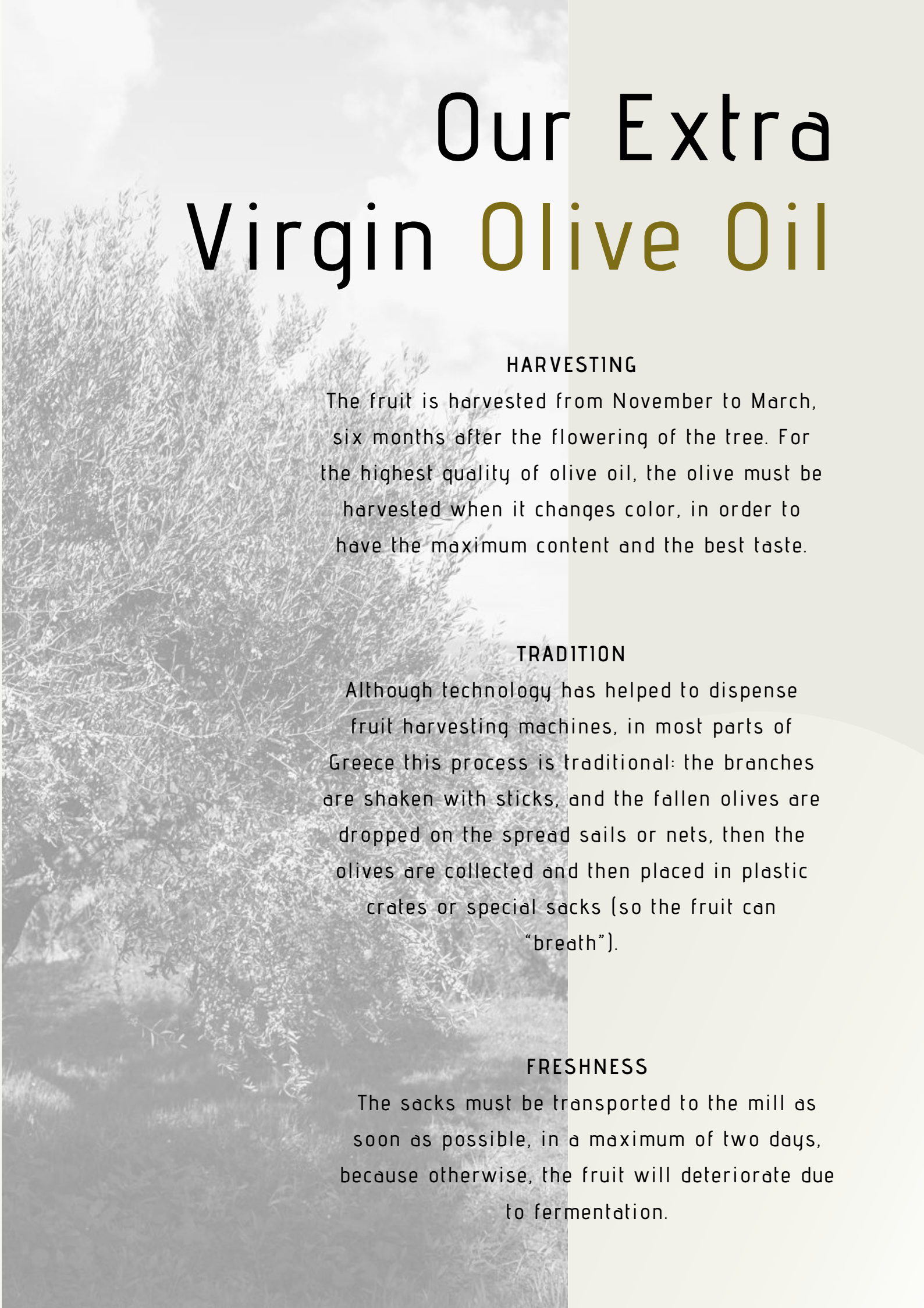
Saturated Fat



Vitamin E
(of the Daily Value)



Vitamin K
(of the Daily Value)



Our Extra Virgin Olive Oil

HARVESTING

The fruit is harvested from November to March, six months after the flowering of the tree. For the highest quality of olive oil, the olive must be harvested when it changes color, in order to have the maximum content and the best taste.

TRADITION

Although technology has helped to dispense fruit harvesting machines, in most parts of Greece this process is traditional: the branches are shaken with sticks, and the fallen olives are dropped on the spread sails or nets, then the olives are collected and then placed in plastic crates or special sacks (so the fruit can “breathe”).

FRESHNESS

The sacks must be transported to the mill as soon as possible, in a maximum of two days, because otherwise, the fruit will deteriorate due to fermentation.

In collaboration with



Original Greek Taste



Olive Oil / Balsamic Pearl / Honey / Wine / Gift Boxes



HONEY COLLECTION



PINE HONEY

Pine honey is produced in northern Euboea. It accounts for 65% of the total honey produced in Greece.

Flavor: Because of the low sugar concentration, it is not too sweet.

Nutritional Value: Pine-tree is considered to be honey of high nutritional value, something that is indicative of its high ash rate. Among these substances are the minerals and trace elements (calcium, magnesium, zinc, iron, copper, etc.), which are in great concentrations in Greek pine nuts.

Perfume: Particular. Some like it with the iodine scent.

Colour: The colour of the pine tree is characteristic and darker than the thyme. Even that produced in the spring is lighter and clearer than the one produced in the autumn.

Crystallization: Crystallization of the pine tree occurs at a fairly slow rate, since its natural glucose content is low.

Original Greek Taste



BIO HONEY

BIO Thyme honey is produced in a natura area under the guidance of Bio Hellas.

BIO Thyme honey is produced in Lefkada.

It is considered to be an excellent quality honey.

It is in the bouquet, but in fact it is a special category because of intense aromatic and flavor characteristics.

Its production amounts to about 10% of the total honey production in Greece.

Flavor: BIO Thyme honey has a pleasant taste, but sometimes, due to it's high concentration of fructose, it leaves a burning sensation in the mouth.

Perfume: Strong aromatic honey.

Nutritional value: BIO Thyme honey is considered to have tonic and antiseptic properties. It is rich intrace elements (iron, potassium, phosphorus, magnesium, calcium) and in nutrients while having high fructose content, vitamins A, B-carotene, vitamin B complex and metals.

Colour: Usually light amber. (The BIO Thyme honey of Attica and Cyclades is more open than the dark honey of Crete, which is dark orange.)

Original Greek Taste



FLOWERS HONEY

Multifloral honey is produced on the slopes of Helmos. Produced from the nectar of flowers and contain pollen from many plants in varying proportions. Their physicochemical and therapeutic properties, as well as their color, vary according to the nectar of the bee-carrying plants in the hive.

Taste: Softly sweet, multi-layered flavor due to the variety of flowers.

Nutritional Value: Helps the digestion function, gives energy and endurance, regulates intestinal function, enhances the function of the liver, helps the children to develop properly.

Crystallization: Because of its natural sugar content it crystallizes in quite a small amount of time.

Original Greek Taste



FOREST HONEY

Forest honey is produced in Greek mountains

Taste: Mild sweet multi-layered taste due to the variety of plants.

Aroma: Intense aroma.

Nutritional value: It is rich in nutrients, without a strong sweet taste and is known for its strengthening properties in the body, stimulating the immune system and its antioxidant action.

Color: Dark reddish.

Crystallization: Due to its natural content of sugars, Forest honey crystallizes in a short time.

Original Greek Taste



THYME HONEY WITH EDIBLE GOLD FLAKES

Thyme honey is considered to be an excellent quality honey. It is in the bouquet, but in fact it is a special category because of intense aromatic and flavor characteristics. Its production amounts to about 20% of the total honey production in Greece.

Nutritional value: Thyme honey is considered to have tonic and antiseptic properties. It is rich in trace elements (iron, potassium, phosphorus, magnesium, calcium) and in nutrients while having high fructose content, vitamins A, B-carotene, vitamin B complex and metals.

The precious metal of gold has antioxidant properties and helps in the regeneration of cells but also in mental well-being. Gold is transported by the substance γ -PGA, whose strong moisturizing formula retains moisture for a healthy and soft skin. Gold prevents premature aging, effectively counteracting free radicals.

According to official research, edible gold has a positive effect on the human body.

- **Helps reduce inflammation of the joints**
- **It acts preventively on acne of any skin type**
- **Reduces the appearance of fine lines and wrinkles**

Original Greek Taste



HONEY WITH PISTACHIOS

Our honey combined with selected pistachios.

Without added sugar, without preservatives.

Ideal for those who love the combinations of these products but also for those who follow a balanced and healthy diet.

Nutritional value:

Pistachios have great nutritional value as they have plenty of beneficial ingredients for our body. They contain vitamin B3, called niacin, is the vitamin that releases energy from the cells. It is rich in good monounsaturated fatty acids, fiber, minerals and beneficial antioxidant ingredients.

Honey is considered to be of high nutritional value primarily in the large number of different substances, such as minerals and trace elements, which distinguish calcium, magnesium, zinc and iron.

With this combination we have a product of high nutritional value quickly (1-3 months).

Original Greek Taste



HONEY WITH WALNUTS

Honey as it is known is an excellent natural source of carbohydrates. The usual honey composition is about 17% water, 82.5% carbohydrate and 0.5% protein.

Honey has no fat at all.

The walnuts of Greek nature found in honey are rich in omega 3 fat. Antioxidants, polyphenols, arginine, vitamins B and E but also the small ingredients they contain, combined with the properties of honey, give energy to the body and promote not only the bodily functions but also the mental functions of the brain, like memory, concentration, learning ability. The above ingredients also exhibit protective action against cancer, aging, inflammation, psychiatric disorders and ultimately improve male fertility.

Original Greek Taste



REIKI HONEY

Reiki honey is produced on the slopes of Achaia. Reiki is an excellent plant to produce honey because it has certain unique qualities that are good for human health. These qualities go naturally to honey and that's why in recent years the popularity has grown steadily and more and more people are looking for.

Taste: It has a characteristic, full of flavor with aromatic notes of caramel, intense earthy aroma of flowers of the Reiki plant.

Nutritional value: It has a high biological and nutritional value due mainly to minerals, proteins, amino acids, enzymes, and vitamins of the B complex. Hare honey has a particularly high protein content (2%) compared to other varieties honey. It also has antiseptic and diuretic properties.

Crystallization: Because of its high glucose content it crystallizes very quickly (1-3 months)

Original Greek Taste



THYME HONEY

Thyme honey is considered to be an excellent quality honey. It is in the bouquet, but in fact it is a special category because of intense aromatic and flavor characteristics. Its production amounts to about 10% of the total honey production in Greece.

Flavor: Thyme honey has a pleasant taste, but sometimes, due to its high concentration of fructose, it leaves a burning sensation in the mouth.

Perfume: Strong aromatic honey.

Nutritional value: Thyme honey is considered to have tonic and antiseptic properties. It is rich in minerals (iron, potassium, phosphorus, magnesium, calcium) while having high fructose content, vitamins A, B-carotene, vitamin B complex and metals.

Crystallization: This type of honey is sacrificed within 6-18 months.

Original Greek Taste

**BALSAMIC
PEARLS
COLLECTION**



BLACK BALSAMIC PEARLS

Balsamic Pearls' basic ingredient is Balsamic Vinegar, which is exclusively made with Greek varieties of concentrated grape must and is being aged for more than 8 months.

Balsamic Pearls go through the process of Spherification in order to be transformed into small jelly balls with a thin outer layer and a juicy core.

Juicy black drops from natural concentrated grapes juice are encapsulated in a thin outer shell that bursts in your mouth.

Garnish your plates and cocktails with the new flavour Pearls and add a fruity sense and freshness.

Original Greek Taste



WHITE BALSAMIC PEARLS

Balsamic Pearls' basic ingredient is Balsamic Vinegar, which is exclusively made with Greek varieties of concentrated grape must and is being aged for more than 8 months.

Balsamic Pearls go through the process of Spherification in order to be transformed into small jelly balls with a thin outer layer and a juicy core.

Juicy white drops from natural concentrated grapes juice are encapsulated in a thin outer shell that bursts in your mouth. Garnish your plates and cocktails with the new flavour Pearls and add a fruity sense and freshness. With the new flavour Pearls and add a fruity sense and freshness.

Original Greek Taste



POMEGRANATE BALSAMIC PEARLS

Balsamic Pearls' basic ingredient is Balsamic Vinegar, which is exclusively made with Greek varieties of concentrated grape must and is being aged for more than 8 months.

Balsamic Pearls go through the process of Spherification in order to be transformed into small jelly balls with a thin outer layer and a juicy core.

Juicy pomegranate drops from natural concentrated grapes juice are encapsulated in a thin outer shell that bursts in your mouth. Garnish your plates and cocktails with the new flavour Pearls and add a fruity sense and freshness.

Original Greek Taste



LEMON BALSAMIC PEARLS

Balsamic Pearls' basic ingredient is Balsamic Vinegar, which is exclusively made with Greek varieties of concentrated grape must and is being aged for more than 8 months.

Balsamic Pearls go through the process of Spherification in order to be transformed into small jelly balls with a thin outer layer and a juicy core.

Juicy pomegranate drops from natural concentrated grapes juice are encapsulated in a thin outer shell that bursts in your mouth. Garnish your plates and cocktails with the new flavour Pearls and add a fruity sense and freshness.

Original Greek Taste



BALSAMIC **VINEGAR**



AROMATIC VINEGAR BALSAMIC

Made with affection and care at every stage of its production, our balsamic vinegar is a product with full and distinctive flavour. Its production process is based at the mix of pure Greek wine vinegar and "cotto" grape must. This process is followed by an 8-month ageing process in barrels.

Some key points of balsamic vinegar around international markets are:

1. Growing market shares of this product category
2. Greek balsamic vinegar is lastly presented as powerful alternative against Italian balsamic vinegar. The difference between these 2 origins is mainly focused on the wine varieties used for balsamic production
3. Sweeter product category than common wine vinegar
4. No added sugars.
5. Gluten free
6. Suitable for vegan or vegetarian diet

Original Greek Taste

PISTACHIO
COLLECTION



PISTACHIO PASTE 30% AEGINA PISTACHIO WITH SUGAR

Pistachio cream is prepared & packaged on the island of aegina .

Pistachio cream is a healthy praline substitute. unique taste and delightful texture, made of 30% excellent greek aegina pistachio. our pistachio butter comes mainly from the crushing of pistachios, and through the processing, its oil is released producing a paste with a smooth texture. It has high nutritional value, is rich in protein, monounsaturated and polyunsaturated fatty acids, mineral and trace elements.

Original Greek Taste



PISTACHIO PASTE

48% AEGINA PISTACHIO

NO SUGAR

Pistachio cream is prepared & packaged on the island of aegina, world wide famous for its pistachios. Its benefits contain many nutritious elements. Pistachio cream without sugar is a healthy substitute of praline. Intensive pistachio taste and strong aroma without sugar, made of 48% "aegina" pistachio can be used as a spread on bread but also in confectionery.

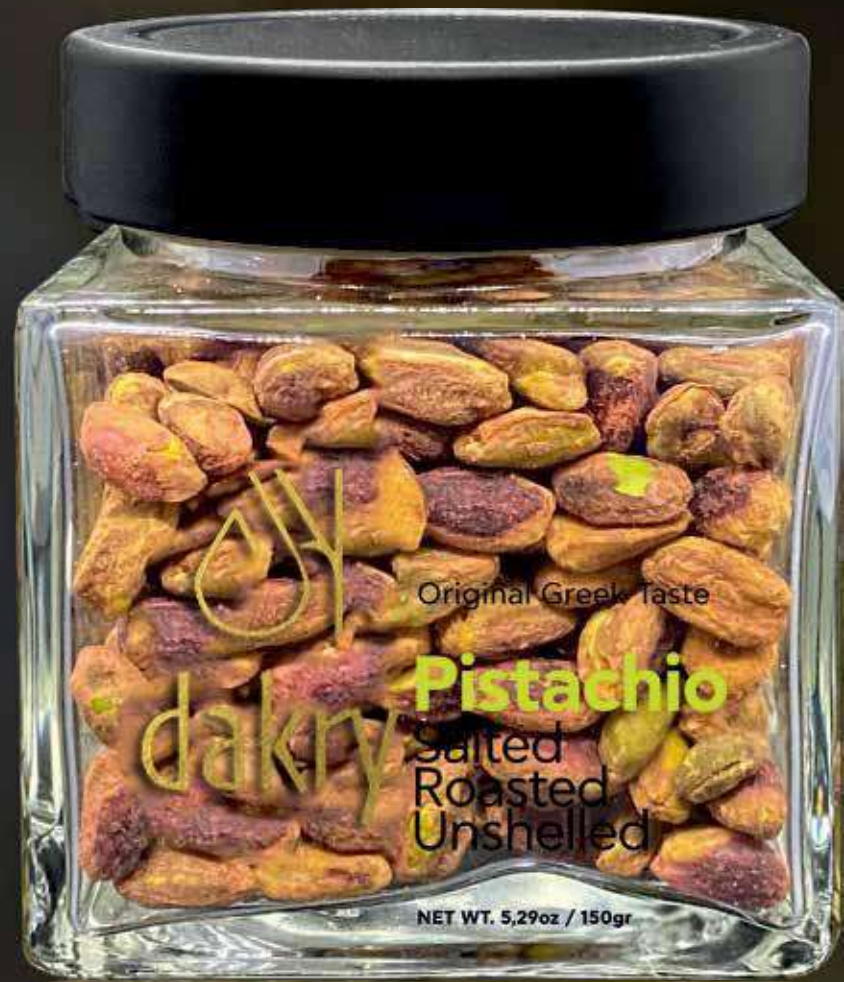
Original Greek Taste



PISTACHIO SPOON SWEET

The sweet spoon pistachio is prepared & packaged on the island of aegina. World famous for its pistachios. Its benefits contain many nutritious elements, essential for good health. One of the traditional greek sweets, creating a unique taste.

Original Greek Taste



PISTACHIO

SALTED ROASTED UNSHELLED

History: the pistachio nut is roasted with salt & packaged on the island of aegina island, world famous for its pistachios. The pistachio tree does not tolerate much moisture so it flourishes best in cold and short winters, and the harvest begins end august each year.

Original Greek Taste



GIFT BOX COLLECTION



Golden Honey Pasteli

The Honey Pasteli with Aegina peanut with edible gold flakes and flower honey that comes from a wide variety of flowers and herbs is rich in vitamins in combination with its digestible nature offers a nutritious meal that is a good source and necessary for the health.

Original Greek Taste

Golden Edition Collect



Original Greek Taste

With love, dedication and respect for this tradition, the fruit of our ancestor's fields, comes to you from us, in its absolute version.

We look forward to working with you



Thank
You

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