



THE ELITE OF CRETAN OIL



EXTRA VIRGIN OLIVE OIL KORONEIKI VARIETY



GREEN GLASS BOTTLE MARASCA

CODE VOL.	1lt	750ml	500ml	250ml
	004	003	002	001

COLOR

Olive oil has a deep green colour if the olives are gathered at the beginning of the harvest as chlorophyll predominates. However if the olives are harvested when mature the carotenes are to the forefront and the oil has a beautiful golden colour.

TASTE / FLAVOR

Moderate to intense fruity flavor and long lasting aftertaste. Moderate to intense bitter and spicy hints. Usually, the spicy flavour is more prominent than the bitter taste, with an aroma and flavour of green leaves that gives it a pronounced freshness.

USE

Cretan Myron® Extra Virgin olive oil is the perfect source to prepare salads, pasta, seafood ,meat, sauces and dressings.
It is the ultimate source for bread dips and seasonings.



- 100% GREEK PRODUCT
- MONOVARIETAL KORONEIKI NON BLENDING
- COLD EXTRACTION
- LOW ACIDITY
- GLUTEN FREE
- VEGAN



CODE	BARCODE	VOLUME	PCS/BOX	BOX PER PALLET	PER PALLET		BOX KG TOTAL WEIGHT	PALLET KG TOTAL WEIGHT	DIM/SIONS (LxWxH) PER PALLET	PALLET CUBIC PER PALLET
					LEVELS	BOXES/LEVEL				
001	5200111120016	250ml	24	72	6	12	12,00	882,00	1,20x0,80x1,68	1,61
002	5200111120023	500ml	12	90	5	18	11,00	1.008,0	1,20x0,80x1,55	1,49
003	5200111120030	750ml	12	65	5	13	15,00	993,00	1,20x0,80x1,63	1,56
004	5200111120047	1lt	12	60	5	12	19,00	1.158,00	1,20x0,80x1,73	1,66

EXTRA VIRGIN OLIVE OIL KORONEIKI VARIETY



TIN CAN

CODE VOL.	5lt	3lt	1lt	500ml
	150	130	110	100
				

COLOR

Olive oil has a deep green colour if the olives are gathered at the beginning of the harvest as chlorophyll predominates. However if the olives are harvested when mature the carotenes are to the forefront and the oil has a beautiful golden colour.

TASTE / FLAVOR

Moderate to intense fruity flavor and long lasting aftertaste. Moderate to intense bitter and spicy hints. Usually, the spicy flavour is more prominent than the bitter taste, with an aroma and flavour of green leaves that gives it a pronounced freshness.

USE

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- VEGAN



CODE	BARCODE	VOLUME	PCS/BOX	BOX PER PALLET	PER PALLET		BOX KG TOTAL WEIGHT	PALLET KG TOTAL WEIGHT	DIM/SIONS (LxWxH) PER PALLET	PALLET CUBIC PER PALLET
					LEVELS	BOXES/LEVEL				
100	5200111121006	500ml	12	84	6	14	7,00	606,00	1,20x0,80x1,91	1,83
110	5200111121105	1lt	12	60	5	12	13,00	798,00	1,20x0,80x1,90	1,82
130	5200111121303	3lt	6	48	6	8	18,00	882,00	1,20x0,80x1,53	1,47
150	5200111121501	5lt	4	60	5	12	20,25	1.233,00	1,20x0,80x1,85	1,78

EXTRA VIRGIN OLIVE OIL PDO VIANNOS

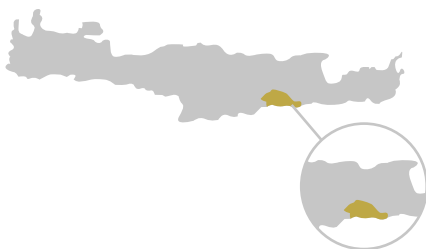


GREEN GLASS BOTTLE **DORICA**

CODE VOL.	750ml	500ml	250ml
	323	322	321

COLOR + TASTE

VIANNOS PDO extra virgin olive oil is a delicate, greenish-yellow colour with a fruity taste and a distinctive aroma. Produced exclusively in the fertile area of Viannos.



USE

Olive oil is suitable for all uses, it is excellent raw (in salads) and can be added towards the end of cooking so that it does not lose its taste.



- 100% GREEK PRODUCT
- MONOVARIETAL KORONEIKI NON BLENDING
- COLD EXTRACTION
- LOW ACIDITY
- GLUTEN FREE
- VEGAN



CODE	BARCODE	VOLUME	PCS/BOX	BOX PER PALLET	PER PALLET		BOX KG TOTAL WEIGHT	PALLET KG TOTAL WEIGHT	DIM/SIONS (LxWXH) PER PALLET	PALLET CUBIC PER PALLET
					LEVELS	BOXES/LEVEL				
321	5200111123215	250ml	24	72	6	12	12,50	918,00	1,20x0,80x1,68	1,61
322	5200111123222	500ml	12	85	5	17	10,50	910,50	1,20x0,80x1,63	1,56
323	5200111123239	750ml	12	65	5	13	15,00	993,00	1,20x0,80x1,53	1,47

EXTRA VIRGIN OLIVE OIL PDO PEZA

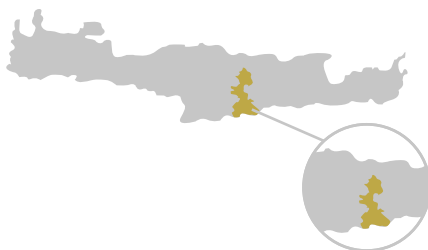


GREEN GLASS BOTTLE **DORICA**

CODE VOL.	750ml	500ml	250ml
	303	302	301

COLOR + TASTE

PEZA PDO extra virgin olive oil has an aroma and taste that is characteristic of ripe olives and has a deep green colour. It is exclusively produced in the fertile region of PEZA



USE

Olive oil is suitable for all uses, it is excellent raw (in salads) and can be added towards the end of cooking so that it does not lose its taste.



- 100% GREEK PRODUCT
- MONOVARIETAL KORONEIKI NON BLENDING
- COLD EXTRACTION
- LOW ACIDITY
- GLUTEN FREE
- VEGAN



CODE	BARCODE	VOLUME	PCS/BOX	BOX PER PALLET	PER PALLET		BOX KG TOTAL WEIGHT	PALLET KG TOTAL WEIGHT	DIM/SIONS (LxWxH) PER PALLET	PALLET CUBIC PER PALLET
					LEVELS	BOXES/LEVEL				
301	5200111123017	250ml	24	72	6	12	12,50	918,00	1,20x0,80x1,68	1,61
302	5200111123024	500ml	12	85	5	17	10,50	910,50	1,20x0,80x1,63	1,56
303	5200111123031	750ml	12	65	5	13	15,00	993,00	1,20x0,80x1,53	1,47

EXTRA VIRGIN OLIVE OIL PDO KOLYMVARI

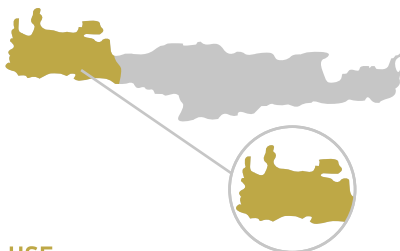


GREEN GLASS BOTTLE **DORICA**

CODE VOL.	750ml	500ml	250ml
	333	332	331

COLOR + TASTE

PDO Extra virgin olive oil from Kolymvari in Chania is medium-bodied and greenish-yellow in colour, with flavours and aromas of ripe olives and a fruity composition with a slightly bitter taste which lessens over time until it is no longer discernible. Produced exclusively in the fertile area of Kolymvari.



USE

Olive oil is suitable for all uses, it is excellent raw (in salads) and can be added towards the end of cooking so that it does not lose its taste.



- 100% GREEK PRODUCT
- MONOVARIETAL KORONEIKI NON BLENDING
- COLD EXTRACTION
- LOW ACIDITY
- GLUTEN FREE
- VEGAN



CODE	BARCODE	VOLUME	PCS/BOX	BOX PER PALLET	PER PALLET		BOX KG TOTAL WEIGHT	PALLET KG TOTAL WEIGHT	DIM/SIONS (LxWxH) PER PALLET	PALLET CUBIC PER PALLET
					LEVELS	BOXES/LEVEL				
331	5200111123314	250ml	24	72	6	12	12,50	918,00	1,20x0,80x1,68	1,61
332	5200111123321	500ml	12	85	5	17	10,50	910,50	1,20x0,80x1,63	1,56
333	5200111123338	750ml	12	65	5	13	15,00	993,00	1,20x0,80x1,53	1,47

EXTRA VIRGIN OLIVE OIL PDO SITIA

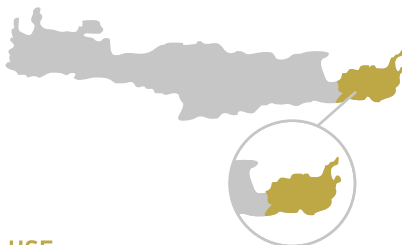


GREEN GLASS BOTTLE **DORICA**

CODE VOL.	750ml	500ml	250ml
	313	312	311

COLOR + TASTE

PDO extra virgin olive oil from Sitia in Crete is a greenish-yellow colour, is relatively thick and has the aroma and taste of ripe olives and has a fruity flavour which is characteristic of oil produced in the area around Sitia. It is exclusively produced in the Sitia region



USE

Olive oil is suitable for all uses, it is excellent raw (in salads) and can be added towards the end of cooking so that it does not lose its taste.



- 100% GREEK PRODUCT
- MONOVARIETAL KORONEIKI NON BLENDING
- COLD EXTRACTION
- LOW ACIDITY
- GLUTEN FREE
- VEGAN



CODE	BARCODE	VOLUME	PCS/BOX	BOX PER PALLET	PER PALLET		BOX KG TOTAL WEIGHT	PALLET KG TOTAL WEIGHT	DIM/SIONS (LxWxH) PER PALLET	PALLET CUBIC PER PALLET
					LEVELS	BOXES/LEVEL				
311	5200111123116	250ml	24	72	6	12	12,50	918,00	1,20x0,80x1,68	1,61
312	5200111123123	500ml	12	85	5	17	10,50	910,50	1,20x0,80x1,63	1,56
313	5200111123130	750ml	12	65	5	13	15,00	993,00	1,20x0,80x1,53	1,47

EXTRA VIRGIN OLIVE OIL BIO ORGANIC



GREEN GLASS BOTTLE DORICA

CODE VOL.	750ml	500ml	250ml
	213	212	211
			

COLOR

Olive oil has a deep green colour if the olives are gathered at the beginning of the harvest as chlorophyll predominates. However if the olives are harvested when mature the carotenes are to the forefront and the oil has a beautiful golden colour.

TASTE / FLAVOR

It is considered to have a light taste with a medium fruity, slightly spicy flavor and a deep green color.

USE

It is the perfect companion for seafood, white meat, boiled vegetable and uncooked salads as it enhances their flavour and scent.



- 100% GREEK PRODUCT
- MONOVARIETAL KORONEIKI NON BLENDING
- CERTIFIED ORGANIC FARM
- COLD EXTRACTION
- NO CHEMICALS
- LOW ACIDITY
- GLUTEN FREE
- VEGAN



CODE	BARCODE	VOLUME	PCS/BOX	BOX PER PALLET	PER PALLET		BOX KG TOTAL WEIGHT	PALLET KG TOTAL WEIGHT	DIM/SIONS (LxWxH) PER PALLET	PALLET CUBIC PER PALLET
					LEVELS	BOXES/LEVEL				
211	5200111122119	250ml	24	72	6	12	12,50	918,00	1,20x0,80x1,68	1,61
212	5200111122126	500ml	12	85	5	17	10,50	910,50	1,20x0,80x1,63	1,56
213	5200111122133	750ml	12	65	5	13	15,00	993,00	1,20x0,80x1,53	1,47





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