

**Almi Foods** is currently one of the biggest antipasti producers in Southern Europe and we are rapidly expanding in the US and Asian markets as well.

We are based in **northern Greece** (52 km from the port of Thessaloniki) and operate in the field of conventional and organic antipasti since 1996 and 2002 respectively (first organic antipasti producer in Greece).

We also serve the **Private Label** needs of some of the biggest supermarket chains in the world. Almi Foods employs approximately 400 people, only collaborates with certified Greek farms who share our dedication to quality and base our business around 3 core values:

- Quality (personal dedication and BRC, IFS, ISO 14001:2015, ISO 22000:2018, Amfori BSCI, SMETA 4-pillar)
- Flexibility (with regards to both recipes and packaging)
- Quick Response to the market's needs

Amongst our best-selling products, one can find the renowned **Sweet Piquant Cherry Peppers with Cream Cheese** along with numerous other pepper varieties, **Grilled Mushrooms stuffed with Cream Cheese**, **Green Halkidiki Olives** with or without fillings, **Sundried Tomatoes** and other **Mediterranean delicacies**.

#### Ariston Garlic Infused Olive oil

An infusion of extra virgin olive oil and **garlic flavor**. Perfect for all Mediterranean dishes that call for garlic, garlic bread, red meat, poultry and even popcorn. Ariston Garlic Infused Olive oil won **the Gold Medal in Japan in 2015, and 1st Place for Traditional Products at EXPOTROF 2016 in Athens Greece**. Pairs well with **Ariston Fig Balsamic Vinegar** for the perfect marinade.



#### Ariston Basil Infused Olive oil

An infusion of extra virgin olive oil and **basil flavor**. Basil is the king of herbs and rightfully so. Use this product in both savory and sweet dishes. Perfect with tomato salads, mozzarella cheese and sauces. Pairs well with **Ariston Raspberry Balsamic**.



#### Ariston Rosemary Infused Olive oil

An infusion of extra virgin olive oil and intense **rosemary flavor**. Perfect for slow roasted white meats, baked potatoes, fish and lamb.

#### Ariston Oregano Infused Olive oil

An infusion of extra virgin olive oil and **oregano flavor**. Nothing says Greece like this mix. Perfect on salads, sauces, meat and fish. **Bronze Medal winner 2014 at Los Angeles International Extra Virgin Olive oil Competition**.

#### Ariston Thyme Infused Olive oil

An infusion of extra virgin olive oil and **thyme flavor**. Once thought to have healing powers. Thyme is perfect for all your meat dishes, salads, fish and poultry. Perfect for marinades!



**Ariston**  
"The Very Best"

*olive oil with  
...flavours*

*Kalamata and Green Olives  
stuffed with garlic, pepper and almond*

*Traditional Balsamic Vinegar with ... taste*

Headquarters: Ariston Hellas  
Platonos 19 - Gargaliani Messinia 24400  
GREECE tel.: +30 27630 22322

Find us on Facebook  
Ariston Hellas O.E. [www.ariston-oliveoil.gr](http://www.ariston-oliveoil.gr)

### ELBAK PRESENTATION

Elbak is one of the leading canning industries in Greece with more than 50 years of experience in producing and distributing our products worldwide.

Its main activity is the production of canned fruits (peaches, apricots, fruit cocktail and pears) in different sizes for retail and HoReCa.

Moreover, we have developed a wide variety of products in glass jars, while we are one of the biggest producers of peaches in glass jars.

We supply with fruits in glass jars, the most important retailers and importers in Europe and the USA.

#### Product list

- CANNED FRUITS PACKED IN METAL CANS, IN GLASS JARS SUCH AS PEACHES, APRICOTS, FRUIT COCKTAIL, PEARS, OLIVES, JAMS & MARMALADES.
- PEACH & APRICOT PUREE, SINGLE STRENGTH AND CONCENTRATE, ASEPTIC, IN DRUMS.
- VARIOUS PRODUCTS PACKED IN PLASTIC CUPS SUCH AS FRUIT COCKTAIL, YELLOW FRUITS, RED FRUITS, FRUIT TOPPINGS, PIZZA TOPPINGS, FONDUE/RACLETTE TOPPINGS, ETC.

**Company Profile:** EURIMAC S.A.

**Location:** Kilkis, Greece

**EURIMAC S.A.** is a distinguished corporate entity headquartered in the strategic industrial hub of Kilkis, Greece. Established in 1996, our company has earned a reputation for excellence in the field of durum wheat processing and pasta production.

**Founding Partners:** EURIMAC S.A. is the product of a strategic partnership forged between two industry stalwarts: MAKVEL S.A., a venerable Greek pasta enterprise with a lineage tracing back to 1939, and EURICOM S.p.a., an esteemed Italian corporate conglomerate renowned for its expertise in the realms of pasta, flour, and rice.

**Advanced Infrastructure:** Our advanced manufacturing facilities in Kilkis are equipped with cutting-edge technologies and managed by a highly skilled workforce. This infrastructure empowers us to consistently deliver premium quality products and uphold operational efficiency.

**Commitment to Excellence:** At EURIMAC S.A., excellence is not merely a goal; it is the cornerstone of our corporate identity. We take immense pride in producing pasta products that meet the most exacting standards, positioning us as an industry leader both domestically and internationally.

**Global Reach:** While headquartered in Greece, EURIMAC S.A. possesses a global footprint. We export our exceptional pasta products to a multitude of international markets, enriching the culinary experiences of consumers worldwide.

**Sustainable Practices:** Sustainability forms an integral part of our corporate ethos. We are dedicated to responsible sourcing, energy conservation, and eco-friendly practices across our entire production spectrum.

**Client-Centric Philosophy:** Our clients are paramount to our success. We engage in continuous dialogue with our clientele, customizing our products to align with their unique preferences and requirements.

**Join Us in Excellence:** Whether you are a valued customer, a strategic partner, or a member of our dedicated team, EURIMAC S.A. invites you to embark on a journey marked by uncompromising quality and unwavering commitment to excellence in durum wheat processing and pasta production.

EURIMAC S.A. marries tradition with innovation to craft pasta products of unparalleled distinction. We look forward to the privilege of serving your needs and collectively advancing toward a future defined by culinary excellence.

## Our products - Innovative Cheese Products

Revolutionizing the Cheese World: Introducing Our Innovative Cheese Creations!  
Beyond Expectations

1. High Protein Low Fat Lactose Free Cheese
2. Goat Cheese
3. Authentic Greek Salad Cheese
4. Lactose-Free Authentic Feta PDO Cheese



## Our products - Greek Yogurt

### Our Strained Yogurt

- Made from milk exclusively from our own cows
- Produced within a few hours after milking



- Rich in proteins, almost 150gr per cup
- Natural source of calcium
- Rich taste
- High content of B12 vitamins

## Our products - Greek Feta

### Feta. The Traditional Greek product

- Is being produced from fresh sheep's and goat's milk
- Is being matured for at least 3 months
- Traditional recipe - used by the old cheese makers of our region



- Rich and pleasant traditional sour taste
- Rich in protein, calcium and vitamins A and B12
- Ideal for those who are lactose intolerant



**ST-SAVVAS-FIELD**  
*Red*



**HILANDAR**  
*NAXIA*

The rich soil of Mount Athos with its cold nights and mild days allows a combination of red and white grape varieties. The 12 vineyards of the Holy Monastery of Hilandar are the only ones of their kind on the island of Mount Athos, Greece, and produce a unique wine.

The wine is produced in the traditional way, with the grapes being hand-picked and the wine being aged in oak barrels for several years. The result is a wine of exceptional quality and character.

It takes *time* to create this exceptional wine. A wine steeped in timeless monastic tradition, handcrafted in limited quantities, with love and devotion by the monks of Hilandar. With grapes grown on vines dating back to the foundation of the Holy Monastery of Hilandar on the sacred mountain of Mount Athos in 1198.

**XILANDAR**



**HILANDAR**  
*Red*



**HILANDAR**  
*Rose*

KATSAROS WINERY

Επιθυμία και όραμα 4 γενών  
 Ηλιόλουστο το αγροτικό και αυστηρότατο παρατήρητα τσινί.  
 Σε ένα μικρό χώρο και παράξενα συναισθήματα!

Τ. Μη. Τσιπουρά - Αίγινα, Τσιπουρά  
 Τ. 2620 801 420 | Φ. 2620 851 021  
 www.katsarosdistillery.gr

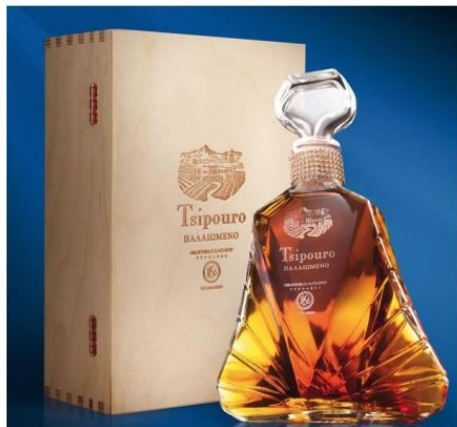
Ανελάστη Υπεύθυνη  
 www.spofisto.spofisto.gr

# PRODUCTS - WINE



KATSAROS DISTILLERY

AGED TSIPOURO 700 ml



AGED TSIPOURO 200 ml



# MEVGAL



MEVGAL is one of the largest and oldest dairy industries in Greece in the fresh dairy products sector.

MEVGAL produces and distributes:

- Fresh pasteurized milk and ESL milk
- Authentic Greek Yogurts (plain, with fruits)
- Authentic Greek PDO Cheeses (Feta, Manouri, Kasserli)
- Desserts, Rice puddings, Jelly and Milk crèmes

It all started in 1950 in a village in Northern Greece, at the heart of cow's milk production where 67% of the fresh milk is produced in Greece. Mevgal's starting point was Feta cheese, yogurts and the distribution of fresh milk in the surrounding area. The freshness and premium quality of raw materials is reflected in the wide array of end products.

Delicious healthy products are delivered every day to more than 26,000 sales points in Greece with one of the best privately owned distribution networks.

Mevgal is one of the first dairy industries in Greece and started exporting in 1985. Today we are exporting P.D.O. Feta cheese, authentic Greek yogurts and other Greek dairy products to more than 32 countries all over the world, via an organized network of associates, making the healthy Mediterranean diet known worldwide.

The company applies an integrated Quality Management System with consistency at all stages of production based on strict international standards: HACCP, ISO, BRC, IFS, non GMO animal feed, FDA.

Our values remain the same and non-negotiable for the last 70 years: respect for tradition and dedication to quality, aiming to offer fresh dairy products to thousands of consumers.

## MEVGAL S.A.

57100 KOUFALIA - THESSALONIKI GREECE, Tel: +30 23910.59.217-20, Fax: +30 23910.59.216  
exports@mevgal.gr - www.mevgal.com



### Our Brand

"Mitira" means "mother" in the local dialect of Lesvos. Our brand pays homage to mother earth, as well as to every mother who nurtures her child with care and affection. Our olive oil meets the long-standing tradition of Lesvos' olive oil production, as it is a tribute to our family who kept our olive grove alive for more than 100 years.

### Our Olive Grove

The Karali family olive grove dates back to the beginning of the 20th century. Our estate is located on a small hill overlooking the Mytilene port. Taking advantage of the soil's rich limestone substrate, our olive trees grow amphitheatrically on man-made stone terraces, forming a magnificent sight. Today, continuing our ancestors' tradition, we harvest our olive trees with the same love and respect for our land, which reciprocates by offering us its best fruit.

### Tasting Notes

Experience MITIRA Lesvos' alluring herbaceous aroma with an exceptionally balanced and lasting sensation on the palate, and a slightly bitter aftertaste due the vast presence of polyphenols. An ideal accompaniment for your salads and dishes, or can simply be enjoyed on a piece of bread.

MITIRA Lesvos organic premium extra virgin olive oil relies on 3 basic characteristics for its organoleptic uniqueness:

1. A bright, golden color due to the low chlorophyll content.
2. Light texture, due to a high degree of unsaturated fatty acids.
3. Rich aroma, due to the early collection of olives.

### Nutritional Facts (per 100ml)

Energy	822Kcal / 3378 KJ
Saturates	11,6 g
Mono-unsaturates	70,2 g
Poly-unsaturates	9,5 g
Sugars	0 g
Protein	0 g
Salt	0 g

### Packaging

Product	Box
250ml Tin	24 Units
500ml Glass Bottle	6 Units
1L Tin	6 Units

**Storage Suggestions:** Keep in a cool place away from sunlight, strong odors, and extreme temperatures.



## OUR COMPANY

Sparta Spirit is a rising family business based in Dafni Laconia, located 20 kilometers south of Sparta, near the foot of Taygetos mountain and Evrotas river.

Our main purpose is to adapt to market demands while listening for the needs of the buying public who seek to shield their health with quality products.

Thus, we carry out quality controls throughout the production process in order to ensure the maximum nutritional value and safety to our products.

## EXTRA VIRGIN OLIVE OIL

### • Cultivation

By strictly avoiding the use of pesticides and choosing mainly organic fertilization to our non-watered olive groves, we ensure the excellent quality of the olive and consequently, of our olive oil.

### • Harvesting

Harvesting process takes place at the first 10 days of October until mid to end December. We use latest technology mechanical means in order to avoid olives' damage and oxidation.

### • Extraction

We crash our harvested olives within 12 hours in a last technology two-phase olive mill. Applying 30' malaxation time, cold extraction (<27°C) throughout the process and minimal to zero water addition, we achieve maximum quality and taste.

### • Storage

After the necessary filtration, we storage our olive oil at inox tanks with nitrogen gas supply, at controlled temperature room.



Available packages: 250ml



Available packages: 250ml, 500ml, 750ml & 5L (conventional & organic)

## The product range

- ▶ Dolmades
- ▶ Roasted vegetables
- ▶ Olives in tins and jars
  - Kalamata Olives
  - Greek Green Olives
- ▶ Meat products
- ▶ Spreads- Dips
- ▶ Soups
- ▶ Fish and seafood
- ▶ Ready to serve meals
  - In tins
  - In jars under the brand
- ▶ Symposium range - finest ready meals



## The product variety

- ▶ ZANAE has a great variety of products providing various types of packagings: tins, plastic trays suitable for microwave and jars. There are also available for retail and catering.
- ▶ The R & D department of ZANAE has the flexibility of developing specific recipes adjusted to the preferences of its customers all around the world. ZANAE is currently co-operating with significant retailers & importers-distributors abroad producing their P/L branded products.

