

## Companie's Profil

**Olive Oil, Olive Products, Wine, Vinegar, Greek Spirits,  
Cheese, Crips & Rusks, Sweets, Honey, Honey Soaps**

**COMPANY NAME: HELLENIC AGRO TRADING**

**The company will be represented by** Mr. Panteleimon GEORGILIS and Mr. Vasileios GOUZIOS

### **Description of the company's history / background**

Hellenic Agro Trading is a private commercial enterprise specializing in trading top quality Hellenic agricultural products, both in bulk and branded.

The founders of H.A.T. are executives with long experience in the market and decided to establish this company as a result of their former collaboration with International firms, Greek agriculture cooperatives and Government institutions related with agriculture business and exports.

### **Description of the company's core activity**

Core activity is exports and trading of Greek agricultural products.

Competitive Advantages of H.A.T. – Exclusive collaboration with 18 producers and agricultural cooperatives throughout Greece, Wide range of products (Olive products, Cheeses, Wines, Carob, Vinegars, Honey, Greek Sweets and others), organized procedures (Ordering, payment, legal, delivery), Commodity and luxury products, Strong Marketing Support, based on needs client approach, we collaborate directly with the producer as to have control over quality, quantity and price.

Services – Create your own label service, Strong Logistics Support (we collaborate with 4 major international logistics companies as to provide the best transportation Costs to client), Cargo insurance at very low prices through international firms.

### **In few words**

The mission of Hellenic Agro Trading is to bring the unique qualities of Greece's agricultural products to any country worldwide, while respecting the Traditions and legacy of the Greek history and culture. Having established a large network of suppliers throughout Greece, we collaborate exclusively with qualified producers and agriculture cooperatives, who use up-to-date approaches for the growing of resources and for careful production processes. All producers and Cooperatives work under ISO and HACCP certifications as to ensure the highest quality standards and consistency for the goods we trade.

Even though the mechanical means of production ensure the high quality of the end product, each and every one of our suppliers has their own secrets in the process of creating unique natural flavors. These secrets pass from generation to generation and can only be achieved through traditional values and long standing family recipes.

Our goal is to build long-term relationships with our clients and become their provider of choice.

We seek to deliver high-standard services and certified products to your country and share with you, the uniqueness of our traditional Greek flavors.

**Greek Olives, Appetizers & Antipasti, Sauces & Spreads  
Extra Virgin Olive Oil, Organic Products, Specialty Jams & Preserves**

**COMPANY NAME: MEDBEST SA**

**The company will be represented by** Mr. Athanasios ANDREOU

**Description of the company's history / background**

Medbest was established in 1996 with the objective to create and offer a complete line of authentic Greek Speciality Food products to the sophisticated international consumer that seeks high quality, originality, innovation, value and exquisite flavors. Today, Medbest SA is among the leading Greek export oriented manufacturing Companies, and our products can be found in some of the highest quality retail food stores and fine dining restaurants, all over the world. We are 100% export Company and our products are successfully sold in over 20 countries worldwide, among which are the USA, Canada, United Kingdom, France, Japan, South Africa and others. Our Company Strategy is to build strong business relationships and strategic alliances with reliable partners internationally, that import and distribute our products to their markets. We have the experience, the knowledge and the determination to support them effectively, in order to build a long mutually beneficial cooperation.

To us, the most important thing is to hold the chain "from the tree to the table" intact, by preserving the relationships through honesty and integrity.

Our facilities are certified according to the highest international food safety standards (ISO22000, IFS, BRC).

**Description of the company's core activity**

Our company's expertise is focused on Greek Table Olives, ranging from the standard Olive products to the speciality Table Olives (hand-stuffed olives, marinated olives and other). Also, our assortment expands to Speciality Spreads and Sauces, Mediterranean Antipasti & Apetizers and of course to Greek Extra Virgin Olive Oil. In addition, we support Organic Farming and have included several Organic Products in our line (D.I.O. and N.O.P. certified).

We are successful at promoting our House Brand but we are also particularly adept and experienced in developing Private Labels, both for the Retail and the Foodservice sectors.

Premium quality, Diversity of assortment, Honest ingredients, Top Line Service, Competitive prices, Integrity, Flexibility to adjust to customers' specific needs

**In few words**

We invite you on a tour in the Mediterranean. In a place full of history and rich in exquisite tastes. We want to share with you, our culinary heritage from the most beautiful part of the world, with the warmest of people, and the finest of foods.

We have carefully selected the best natural ingredients, re-created traditional recipes, captured their unique flavors in our products, and brought them on your family table, so you can also discover the glorious Greek food and the miracle of the Mediterranean Diet. Pure, honest ingredients, from designated origins, are the cornerstones of our philosophy, and the foundation of our products.

Our devotion to quality is our way of showing you that the Mediterranean Diet is not only "the healthy way of eating" but also the most incredible culinary experience you ever had. So, come with us on this magical culinary tour to a place where even today family dinners last many hours, and traditional peasant food prevails.

## Greek Olives, Extra Virgin Olive Oil, Organic Olive Oil, Honey

**COMPANY NAME: SELESIA GREEN/HELLENIC MEDITERRANEAN DIET**

**The company will be represented by Ms Anna BAXEVANI**

### **Description of the company's history / background**

Selesia green/Hellenic Mediterranean Diet is a new Greek brand aiming to promote authentic products from the villages of Sparta to the international market.

### **Description of the company's core activity**

Selesia green/Hellenic Mediterranean Diet can offer high quality products and **greek traditional tastes** that you will really enjoy. All our products are packed under our exclusively registered trademark of *Selesia green*.

Except for the excellent quality of our products, particular attention has been paid to the selection of their packaging. Packaging used complies with all necessary specifications for food packaging and protects the quality of the product until its delivery to the final consumer.

### **In few words**

The latter are high quality products, which owe their uniqueness and special characteristics to the inexhaustible wealth of the region; the arid olive groves related to the production of **Kalamon olives** and the rich flora of the slopes of Parnon and Taygetus related to the production of **honey** and **herbs**.

All our products are of fine quality and have some characteristics that make them special:

- closely related to Hellenic Mediterranean Diet
- are not of massive production
- produced exclusively in the area of Sparta
- processed only with the traditional way (olives are fermented in brine and honey is processed without thermal processing)

At the moment our products include:

- Olives with Herbs and Extra Virgin Olive Oil: an authentic Mediterranean meze that gives the opportunity to the final consumer to taste a fine mix of Greek high quality products (olives, extra virgin olive oil and herbs)
- Honey of Fine Quality: Limited production
- Extra Virgin Olive Oil of Organic Farming

Selesia green products are not of massive production; as a result our aim is to promote them at selected stores (these stores may include delicatessens, stores providing high quality food, stores dedicated to the Mediterranean Diet, stores providing greek products, online stores of gourmet products, etc.)

At the moment we are developing some products estimated to be ready within the next month

**COMPANY NAME: BALDJIS MENELAS VEKAP LTD**

**The company will be represented by** Mr Menelaos GERONIKOLOS and Mrs Evangelia VALTZI

**Description of the company's history / background**

The company was established in 1910 and it was one of the first canneries in the whole Balkans

**Description of the company's core activity**

We produce and pack fresh figs in light syrup, dried figs, 100% figs marmalade, Kalamata olives, 100% Kalamata olive paste, and of course Extra Virgin olive oil

**In few words**

Our company, **MENELAS BALDJIS VEKAP LTD**, in one of the oldest and most experienced canneries in **Greece**, indeed in the whole **Balkans area** and it was established in 1910 by Menelas Baldjis. He was the first Greek Fig Producer and Exporter AND the man who made Green Figs famous worldwide. Our century old relationship with the local Greek **growers/farmers** and our own privately held crops, put us in a unique position to guarantee that only the very best the region has to offer ends onto the table of the consumer and this is a point we have always insisted on. Our final product is of the most superior quality. Our company has been **CERTIFIED with ISO 22000 and BRC.**

These highly respected quality certificates, together with the world famous BRAND name of BALDJIS Ltd, guarantee that fresh figs in light syrup, dried figs, 100% figs marmalade, Kalamata olives, 100% Kalamata olive paste, and of course Extra Virgin olive oil, are the goods that should be served to every table, in every country all over the world. Our prime target is to offer the best quality foods in the best possible prices.

**COMPANY NAME:     AGREEKCULTURE LTD**

**The company will be represented by** Mr. George ALEXOPOULOS

**Description of the company's history / background**

New established company, producing and packaging Greek extra virgin olive oil.

**Description of the company's core activity**

Premium quality of extra virgin olive oil in a unique and innovative packaging.

**In few words**

Our philosophy is consisted of simple but essential truths: Quality, High Nutrient Value, Honesty, Organic Growing Methods, and Feeling as much Close-to-Nature as possible!

When it comes to our connection with our land, there is only one word to describe it: Romantic!  
We are inspired by the sun's warm caress and the earth's robust scent after the rainfall, the distinctive greens of the olive orchards, and the blue hues of our seas.  
Our products are an invitation to a voyage for the senses.

They are our "children", growing naturally from the Greek land feeding of earth, rain and sun, under our protective care. And they grow full. They will be sent to the ends of the world.  
Evident of their qualities and origin, that may satisfy. Even the most demanding pallet!

**COMPANY NAME: PEZA UNION**

**The company will be represented by** Mr. George ELIADIS , GENERAL MANAGER

**Description of the company's history / background**

Peza Union was established in 1933. The company has been certified as per BRC and the IFS.

**Description of the company's core activity**

Our company produces and sells wines and extra virgin olive oil.

**In few words**

The Union of Agricultural Cooperatives of Peza is located in the Prefecture of Heraklion Crete, at the Municipality of Nikos Kazantzakis. Its basic products are wine and olive oil. **PEZA UNION** constitutes a model organization at the agro-cooperative area since 1933.

PEZA UNION, a name which has been identified with life relations with the consumer, the environment, the rural raw materials and the producer himself. Features such as quality, tradition, reliability, healthy diet, prosperity, progress are the basic principles of PEZA UNION.

PEZA UNION produces wine from 15.0000 tones of wine grapes yearly while at the 2 private oil factories 6.000 tones of olives are grinded. The bottling of olive oil reaches the 2.000 tones while of wine the 8.000 tones every year. The innovative package Tetra Pak exceeded 4.000 tones in wine and olive oil last year. PEZA UNION owns 10.000sq.m. of storage area, for the distribution of its products in 3 centers of handling final products, which are strategically placed around the state, and also a fleet of tracks which consists of 28 vehicles.

The number of employees of PEZA UNION is 130 while the seasonal staff exceeds the 300 persons at peak seasons. The General Assembly consists of 45 representative-farmers with a four year service. The Board of Directors consists of 5 farmers of the area with many years of experience at the agro-cooperative sector. It is elective while at the meetings an employee representative participates. We are proud to say that our company has been awarded several times for the taste , the quality and the pioneer packaging of our products. We have a variety of products covering all price ranges for both mass and premium market.

## **Greek Olives, Olive Oils, Wines, Honey, Jams, Spoon Sweets, Cretan Rusks**

**COMPANY NAME:** HELLENIC CARPOS

**The company will be represented by** Mr. Athanasios NESTORAS

### **Description of the company's history / background**

Hellenic Carpos give the chance to Greek producers/companies to advertise their products in our portal ([www.carpos.gr](http://www.carpos.gr))

- Provides information regarding exports and export procedures to Greek exporters
- Provides through its portal information to foreign buyers about Greek food and Greek companies in the food-drink sector
- Creates basket of Greek products and promotes it to international markets
- Act as an agent in the Greek market for foreign buyers according to their specifications.

### **Description of the company's core activity**

Hellenic Carpos promotes Greek traditional products of added value (at the moment extra virgin olive oil, olives, wines, honey, jams, spoon sweets, cretan rusks).

Buyers can find a big variety of Greek products and can use our portal/company as a one stop shop for greek products.

Provide services to foreign companies aim to do business in Greece

### **In few words**

Our mission has two main axes. We aim to support Hellenic producers, even the small ones, to get acquainted with export procedures and help them "travel" their delicacies throughout the globe. At the same time we invite buyers from all over the world to get familiar with the Hellenic nutrition & tradition, taste Hellenic delicacies and do business with plenty of Greek producers. We are convinced that in a world where daily nutrition habits change rapidly towards a more healthy way, Greek Products will gain a significant position in the daily nutrition of people worldwide. The long tradition in the cultivation of specific products, in combination with the unique climate rank Greek products on the top in terms of quality & taste.

The great variety of Hellenic nature and the high nutritional value of this small country is our inspiration for our attempt to highlight the Hellenic tradition & kitchen worldwide.

Our website aims to become the link between Greek products and people worldwide who are looking for unique tasty emotions based on quality, simplicity, pure ingredients and exceptional combinations of materials.

**COMPANY NAME: ALPHA & OMEGA PRODUCTS**

**The company will be represented by** Mr. Panteleimon SCHINAS and Mrs Efthalia BOURI

### **Description of the company's history / background**

Alpha and Omega is a startup company which stems from the passion of two young people for discovery and consumption of natural products, which contribute to a qualitative and healthy life. Our personal occupation (having our own farms with olives and peanuts) and our love for nature and environment led us to take the decision to promote Greek products abroad combining tradition with modern and luxury with simplicity.

### **Description of the company's core activity**

Our core activity is to find and promote qualitative Greek traditional products from producers that are experienced in the cultivation and production of pure products that have been extracted with love and care and only after following physical procedures.

We have the advantage to offer products for all types of customers. Those who want something simple and cheap and those who desire something special and innovative.

### **In few words**

Alpha and Omega Company is based in Megara, a historical town near Athens, with a tradition in the cultivation of many agricultural products and mainly of olive oil, peanuts and wine. Our love for nature, healthy life and travelling urges us to travel around Greece and taste the local products of each area and obtaining the experience to recognize these products that can worthily stand up not only on supermarkets shelves but also on the shelves of expensive and specialized delicatessens.

Concerning the olive oil, we have created two categories of packaging, the luxury and the simple one, so as to give the opportunity to all types of end users to taste and include the olive oil to their daily nutrition. The luxury category includes the premium extra virgin olive oil and the organic olive oil, which is launched in a luxury and special bottle of an exclusive design and which is mostly addressed to delicatessens and organic shops. On the other hand, the simple category includes extra virgin olive oil which is packed in a more simple bottle, ideal to be presented on the shelves of all supermarkets and neighborhood groceries with a competitive price and presence. Moreover the olive oil gives us the opportunity to produce an excellent soap from extra virgin olive oil which is hand made with natural methods.

In the section of peanuts, being producers too and living in Megara with a long tradition in the cultivation of peanuts, we can offer to the end user, a very qualitative product, which has been produced with natural methods (harvest by hands and drying with sun).

Last but not the least, we promote a very tasty wine, produced too in Megara in large quantities, to supermarket suppliers in a low and competitive price.

**COMPANY NAME: CAIR S.A**

**The company will be represented by**

**Description of the company's history / background**

The company was established in 1928 from a group of Italian investors

**Description of the company's core activity**

Production of high quality still and sparkling wines from the Rhodian vineyard

Our company specializes in the production of quality natural sparkling wines and the best retsina

**In few words**

CAIR S.A. was established in 1928 from a group of Italian investors and remains one of the biggest wineries in Greece. The full company name was Compagnia Agricola Industriale Rodi and from that name the acronym CAIR was produced. Our activity is focused on the production and promotion of high quality Rodian wines. The new premises are situated on the 2nd Km Rodos - Lindos Av in a 3 hectare area.

CAIR is producing and selling a full range of selected wines in a great variety of tastes and prices covering the requirements of the modern professional and consumer.

From the traditional tastes as its excellent retsina to its famous sweet muscat wines and from its champions in the quality/price ratio to the 'young people' bottles as the 'Maestro' or the prestigious cabernet bottles of 'Kellaria ton Ippoton'.

A cellar equipped with CAIR's labels can face even the most difficult situations.

**COMPANY NAME: PAPANTONIS WINERY**

**The company will be represented by Mr. Antonios PAPANTONIS**

### **Description of the company's history / background**

The Papantonis Winery was established in 1993 by brother and sister Antony and Kallie Papantonis. Anthony Papantonis –currently the sole owner and general manager of the company– was born in Athens in 1950. He studied economics in the U.S.A. and worked as a financial manager in various international construction companies in Africa and America. He returned to Athens to continue his career, but the inhuman urban life disillusioned him about staying in the city, so his love for nature, vines and wine quickly led him to the creation of a vineyard at Malandreni in the province of Argolis, Peloponnesos, and the establishment of the winery in Argos. Viticulture and vinification has been his occupation for the last 30 years. He is a member of the board of the E.N.O.A.P. (Association of the wine producers in Peloponnese).

The company owns a domain of 27.5 acres situated in Malandreni, Argolis, which, under the Greek law, belongs to the viticultural region of Nemea for appellation of origin (QWPSR<sup>1</sup>) wines. The vineyard is situated at an altitude of 320 metres, covering an area of 12 acres and is 20 years old. The local micro climate and the quality of the soil (sandy clay with extensive sieving characteristics) results in an optimum combination of ecological environment for this grape variety, which –in its original composition– carries excellent wine producing specifications.

QWPSR<sup>1</sup>: Quality Wines Produced in Specified Regions (often abbreviated to QWpsr or simply "quality wines") is a quality indicator used within European Union wine regulations.

### **Description of the company's core activity**

Its aim is to produce an excellent red dry wine from the Agiorgitiko grapes and a white wine from the indigenous variety "Roditis" (65%) and Chardonnay grapes (35%). The Agiorgitiko is one of the oldest varieties, which has shown great stability through the years.

The winery has been certified with the ISO 9001:2000 Quality Management System and the Hazard Analysis Critical Control Points, issued by the American Company ABS GROUP.

### **In few words**

The winery is in the city of Argos, 15km away from the vineyard which is not within the QWPSR region. Therefore, due to the strict Greek wine laws, the label cannot have the appellation of origin written on it with the relevant stamped tape. The winery is equipped with all the modern and up-to-date technology for red wine vinification, such as stainless steel fermentation tanks with controlled temperature, sheet filter with plates, pneumatic pressure, bottling line and a controlled temperature cellar with 100 oak barrels of 350lt. capacity each. The oak barrels in which the wine matures come from France and are used for three periods only. They are handmade, from the oak forest of ALLIER, and medium smoked.

MEDEN AGAN has a clear, dark, ruby red colour. It has a velvety, soft, round taste with long finish on the palate and a fruity flavor. The bouquet of maturing has touches of spices and dried nut, which mingle to perfection with the aroma of the Agiorgitiko, the strawberries and the blackberries.

This wine is ideal for long term maturing. It is best served at 16–18°C.

METRON ARISTON has a soft lemon colour with green highlights. Aromas of spring, ripe grapefruit, ripe lime, pear and peach come to the nose. Finally, its full body is dominated by a fresh acidity that rejuvenates the palate leaving a long and pleasant aftertaste.

The name of the wine "MEDEN AGAN" is the ancient Greek motto from the Oracle of Delphi and means "NOTHING IN EXCESS", therefore, everything should be done in moderation. "It is one of the fundamental principles of the ancient Greek spirit since our ancestors used moderation as a rule of life" Mr. Antony Papantonis, the currently sole owner of the company, states in order to explain why he chose this name for this wine.

The name of the other wine "METRON ARISTON" – "MODERATION IS BEST" is attributed to Cleobulus of Rhodes, one of the seven sages of Greece. It has the same meaning as "MEDEN AGAN".

Finally, something should be said about the friendly atmosphere prevailing in the Papantonis Winery. The wine distribution is based on the belief that personal communication between client and producer guarantees the best control and the continual progress of the product, resulting in mutual satisfaction and fidelity.

**COMPANY NAME: BRINTZIKIS ESTATE**

**The company will be represented by** Mrs. Dionysia NTATSOPOULOU-BRINTZIKI

**Description of the company's history / background**

Brintziki Estate winery is established in Lantzoi, a small village near ancient Olympia-the birthplace of the Olympic Games. We are dedicated to producing premium wines both from indigenous and international grape varieties that are cultivated following the principles of organic viticulture. Our philosophy is to produce wines of distinctive character that reflect the essence of Ilia.

**Description of the company's core activity**

A few kilometers away from Ancient Olympia there are the winery and the vineyards of Brintzikis Estate.

The winery is a family business; an attempt began in 1996 by Dionysios Brintzikis. It is equipped with the most modern machines of wine-making, a wine-cellar and a tasting room.

The function of the winery plays an important role in the vine growing, cultural and financial development of the area. Not only the cultivation of the owned vineyard, with the local Greek varieties, but also the long-term cooperation with local producers contribute to the development of the area.

**In few words**

The Brintzikis Estate owns 100 yards of vineyards in the same area where the winery is.

It is close to Enipeas River. The valley of Enipeas creates an ideal ecosystem for the vine-cultivation. The ground is sandy and argillaceous.

The re-structuring of the old vineyard has begun since 1990. The varieties chosen are local targeting at the creation of special flavors in wine. So we meet Roditis, Filiry, Asproudi Tinactorogo, Agiorgitko, Avgoustiati and Mavrodafni varieties.

The characteristic of our philosophy is that we stay to our production and we target at varieties that match to the semi-mountainous climate of Ancient Olympia, realizing that a fine wine can only be made when the grapes have the best possible quality.

The vineyard is cultivated in a Biological way.

**COMPANY NAME: SOFISCOOKIES "TSELEPIDIS GEORGE AND CO"**

**The company will be represented by Mrs. Sofia TSELEPIDOU**

**Description of the company's history / background**

Established in 1990 from Tselepidis George. The name is dedicated to his grandmother and to her idea to begin this type of company. The company evolved with steady pace to a greater variety of customers and a wider range of products and in the past few years. After it's substantial growth to the domestic market, in which the company distributes in all the big super market chains (i.e Masoutis, Veropoulos, Arvanitidis, Marinopoulos-Carrefour, Galaxias) we expand our exporting activity to countries all over the Balkan and Europe. SofisCookies increases its turnover 20% annually.

**Description of the company's core activity**

Production of healthy and traditional cookies. Sofiscookies co-operates with all the big super market chains in Greece. Our fully equipped production unit guarantees the best service for our customers in both Hellenic and European markets

**In few words**

Our company started in 1990 with passion for work and with pleasure to serve consumers with healthy food and dry nuts called "Sogiema". Since 1998 our company launched a new concept, production and marketing of biscuits.

Slowly but in a steady progress we placed all around Greece our products in all kind of markets. Our clean and healthy environment for food production combined with the best quality of controls to our products placed us in the European market as well.

Our fully equipped production unit guarantees the best service for our customers in both Hellenic and European markets.

Our customers placed our delicious biscuits at the top of the Hellenic market and for the same reason we will try to do the same in the European market.

Thank you in advance for your preference.

**COMPANY NAME: CHIOS MASTIHA GROWERS ASSOCIATION**

**The company will be represented by Mrs Maria DAMALA**

### **Description of the company's history / background**

Chios Mastiha Growers Association was founded in 1938 as a compulsory agricultural cooperative according to Law 1390 and represents an entity that has undertaken the exclusive management of natural Chios Mastiha in Greece and abroad. It is the collective representative organ of 20 primary cooperatives founded in the 24 Mastiha villages of southern Chios. Today, Chios Mastiha Growers Association has approximately 4.800 members and is among the largest organizations in North Aegean periphery.

### **Description of the company's core activity**

Production and trade of Chios Mastiha, ELMA chewing gum, Mastiha powder & capsules and Mastiha oil. (Natural products, natural flavor, no preservatives, unique product.)

### **In few words**

«Chios Mastiha: A tear that pleases, perfumes, relieves, heals!»

Chios Mastiha is the name of a resinous sap produced from the mastic tree (*Pistacia Lentiscus* var. Chia). It is a natural, aromatic resin in teardrop shape, falling on the ground in drops from superficial scratches induced by cultivators on the tree's trunk and main branches with sharp tools.

As it drips, this sap appears as a sticky and translucent liquid which, 15-20 days later, is solidified into irregular shapes influenced by the area's weather conditions in summertime, that is intense drought and sunlight.

After being solidified, it has a crystal form, while its rather bitter taste quickly subsides to leave a distinctive aroma that really makes it unique. That solid product is then harvested and washed by mastic growers, giving us finally **the natural Chios mastiha**.

**Its colour** is initially ivory-like but as time goes by, that shade is lost and 12 to 18 months later it changes into yellowish due to oxidation. It is made of hundreds of components, among which only 80 are contained in identifiable quantities. Such multitude probably justifies the multiple uses of Chios mastiha, in the fields of food industry, health and cosmetic care, worldwide.

Chios mastiha has been recognized since ancient times both for its distinctive aroma and its healing properties. It has been recorded as the first natural chewing gum in the ancient world. Since 1997, Chios mastiha has been characterized as a Product of Protected Designation of Origin (**PDO**), on the basis of Regulation No. 123/1997 (L0224/24-1-97) of the European Union and it has been registered on the relevant Community List of **PDO** Products. According to the above regulation, Chios mastiha is protected from the sale of any competitive imitation product whatsoever that would undermine the reputation of the Designation of Origin.

## **Dairy Products' Treatment Machinery**

**COMPANY NAME: ILIAS PARALIDIS S.A.**

**The company will be represented by** Mrs. Vasiliki PARALIDOU and Mrs. Tania PARALIDOU

### **Description of the company's history / background**

The company was founded in Thessaloniki, Greece, in 1974 aiming to manufacture dairy food processing machinery, in particular machinery for the production of Greek feta cheese. Fifteen years later, in 1988, a new factory was built and the company transferred its operations to the existing plant some kilometers away. After ten years of growing the organization was turned into incorporated company.

### **Description of the company's core activity**

The products that the company produces and provides to the market mainly concern dairy products' treatment machinery, such as storage tanks, transmission lines for (cheese) moulds, washing machines for moulds; however the company has many times operated well in other food domains.

### **In few words**

All the products of the company are of high productivity and reliability and particularly friendly to the operator or their conserver, as this is the philosophy of their construction.

**Organic Extra Virgin Olive Oil, Organic Vinegars,  
Natural Sweeteners (caramelized organic grape syrup)**

**COMPANY NAME: WISE TREE**

**The company will be represented by** Mr. Pavlos Karyotis

**Description of the company's history / background**

Olive tree. Vine. Two trees that tell the story of mankind. They express the wisdom of nature and humanity. They tell the story of life. Their invaluable produce also tells the story of our small country. In Greece, people produce olive oil and wine during thousands of years. WISE TREE combines in its products this very same, long lived tradition, affectionately elaborated through modern know-how and the principles of sustainability.

**Description of the company's core activity**

Providing Fine Goods from Greek Small Producers: Organic Extra Virgin Olive Oil & Organic Vinegars. Natural Sweeteners (caramelized organic grape syrup).

**In few words**

Every WISE TREE product contains the wisdom of these wise trees. They offer your family high quality, organoleptic properties, safety and, in conclusion, the nutrition that the fruits of the olive tree and the vine are destined to offer.

This is why we approach these emblematic products with respect and utter care. We choose our collaborators with outmost attention and make sure they share our own values. Thus, through attentive, traditional cultivation and harvesting, modern production and advanced standardization and packaging, we come to the best of results: The WISE TREE products

**COMPANY NAME:** G.MAR S.A

**The company will be represented by** Mrs. Vasiliki PARALIDOU and Mrs. Tania PARALIDOU

**Description of the company's history / background**

New Company

**Description of the company's core activity**

Main activity of our company is the production and the packaging of natural lemon juice.

**In few words**

Main characteristics of the juice is that is original and come from concentrated lemon juice with out chemicals other than low sodium content necessary to keep the stable composition of the product.