



Green Nature

We bring Nature directly to your home...!



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COMING SOON



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COMING SOON

virgin olive oil



Extra virgin olive oil is made simply by crushing olives and extracting the juice. It is the only cooking oil that is made without the use of chemicals and industrial refining. It's simply the juice of fresh, healthy olives which contains, more than any other grade, the health-promoting nutrients that olive oil is famous for.



Extra Virgin Olive Oil

Code: 01VO01	Net Weight: 500gr
Code: 01VO02	Net Weight: 1L
Code: 01VO03	Net Weight: 5L
Code: 01VO04	Net Weight: 20L
Code: 01VO05	Net Weight: 220L



Virgin Olive Oil

Code: 01VO06	Net Weight: 1L
Code: 01VO07	Net Weight: 20L
Code: 01VO08	Net Weight: 220L



For every purpose, we can offer you the right packaging, size & / or label



Black Olive Kalamata Jumbo

(170-200 per kilo)

Code: 01BO05	Net Weight: 360g
Code: 01BO06	Net Weight: 700g
Code: 01BO07	Net Weight: 10Kg
Code: 01BO08	Net Weight: 150Kg



Olive Green

(80-100 per kilo)

Code: 01GO01	Net Weight: 360g
Code: 01GO02	Net Weight: 700g
Code: 01GO03	Net Weight: 10Kg
Code: 01GO04	Net Weight: 150Kg



Black Olive Kalamata

(290-320 per kilo)

Code: 01BO09	Net Weight: 360g
Code: 01BO10	Net Weight: 700g
Code: 01BO11	Net Weight: 10Kg
Code: 01BO12	Net Weight: 150Kg



Spanish Olive

(200-220 per kilo)

Code: 01SO01	Net Weight: 360g
Code: 01SO02	Net Weight: 700g
Code: 01SO03	Net Weight: 10Kg
Code: 01SO04	Net Weight: 150Kg



Slices Black Olive Kalamon

Code: 01BO13	Net Weight: 360g
Code: 01BO14	Net Weight: 700g
Code: 01BO15	Net Weight: 10Kg
Code: 01BO16	Net Weight: 130Kg



Pitted Green Olive without core

Code: 01PG01	Net Weight: 360g
Code: 01PG02	Net Weight: 700g
Code: 01PG03	Net Weight: 10Kg
Code: 01PG04	Net Weight: 130Kg

For every purpose, we can offer you the right packaging, size & / or label

All above can be also produced
in drums of 150kg





Stuffed Green Olive with Lemon

Code: 01SG01	Net Weight: 350g
Code: 01SG02	Net Weight: 700g
Code: 01SG03	Net Weight: 10Kg
Code: 01SG04	Net Weight: 130Kg



Stuffed Green Olive with Pepper

Code: 01SG05	Net Weight: 350g
Code: 01SG06	Net Weight: 700g
Code: 01SG07	Net Weight: 10Kg
Code: 01SG08	Net Weight: 130Kg



For every purpose, we can offer you the right packaging, size & / or label

stuffed olives



with Cheese

Code: 01SG09 Net Weight: 350g



with Almond

Code: 01SG10 Net Weight: 350g



with Tuna

Code: 01SG11 Net Weight: 350g



with Salmon

Code: 01SG12 Net Weight: 350g



with Gherkin

Code: 01SG13 Net Weight: 350g

For every purpose, we can offer you the right packaging, size & / or label



Black Pitted Oxide Whole Olive
without Salt

Code: 01BO17 Net Weight: 1,5Kg



Black Pitted Oxide Whole Olive
without Core and Salt

Code: 01BO18 Net Weight: 1,5Kg



Black Pitted Oxide Sliced Olive
without Salt

Code: 01BO19 Net Weight: 1,5Kg



For every purpose, we can offer you
the right packaging, size & / or label



Kalamata Black Olive Paste

Code: 01KP01 Net Weight: 500gr

Code: 01KP02 Net Weight: 1Kg

Available Green paste & Spicy paste



Kalamata Black Olive Paste

Code: 01KP03 Net Weight: 15Kg



For every purpose, we can offer you the right packaging, size & / or label

carob



Carob is an evergreen flowering shrub, belonging to the pea family. Native to the Mediterranean region and is cultivated for its edible seeds. It is found in its natural form in Cyprus. It is used as a substitute of sugar in making various products such as baked goods, chocolates, bars, snacks, cereal, dairy products, cocoa-containing products and beverages.



100% Pure Carob Syrup

Code: 02CS01 Net Weight: 350g



Organic Carob Cream

Code: 02OCC04 Net Weight: 240g



100% Organic Carob Syrup

Code: 02OCS02 Net Weight: 350g



Carob Cream with Hazelnut Praline

Code: 02CCH05 Net Weight: 250g



Pure Carob Cream

Code: 02CC03 Net Weight: 240g



100% Pure Carob Powder

Code: 02CP06 Net Weight: 150g

For every purpose, we can offer you the right packaging, size & / or label



Organic Carob Powder

Code: 02OCP07 Net Weight: 150g



Organic Coconut Rolls with Carob

Code: 02OCC08 Net Weight: 253g



Carob Candies

Code: 02CC09 Net Weight: 150g

For every purpose, we can offer you the right packaging, size & / or label



honey



Honey is nature's finest work. Since ancient times, honey has been used as both a food and a medicine. It's very high in beneficial plant compounds, and offers several health benefits. Health benefits of honey include treating wounds, healing skin conditions, and boosting energy. It is also rich in nutrients and it has antioxidant and antibacterial properties.

honey



Thyme Honey

Code: 03TH01



Orange Blossom Honey

Code: 03BH02



Raw Honey

Code: 03SH03



Plastic Bottle
1Kg



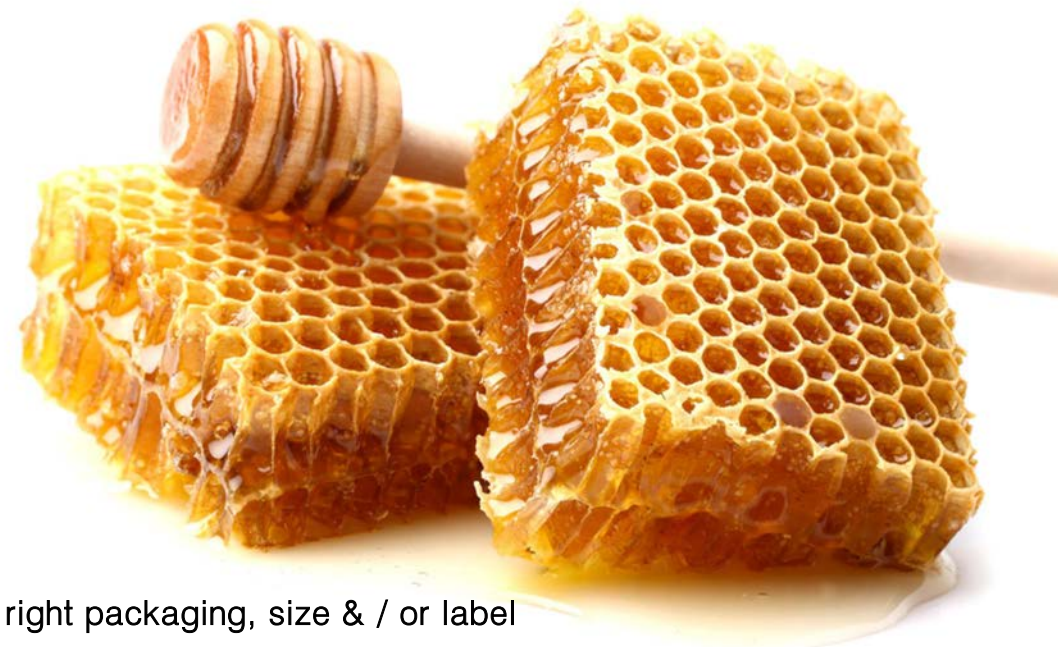
Glass Bottle
950g



Glass Bottle
430g



Glass Bottle
130g



For every purpose, we can offer you the right packaging, size & / or label

spoon sweets & jams



Spoon sweets are healthy confections, visually pleasing, distinctive, and extremely versatile. Offering them to guests is a wonderful Greek tradition and a sign of “sweet” hospitality.

They can also be used as ice-cream toppings, be mixed with yogurt or even spread as jams over toasts. Jam and Marmalade is a sweet, soft food made by cooking fruit with sugar to preserve it.



Spoon Sweets / Fruit Preserves

Code: 04SS01 Net Weight: 420g
Code: 04SS02 Net Weight: 900g
Code: 04SS03 Net Weight: 1300g

For every purpose, we can offer you the right packaging, size & / or label



Available Flavors (alphabetically ordered)

- | | | |
|----------------------------------|----------------------------|------------------------|
| Bergamot Spoon Sweet | Grapes Spoon Sweet | Pear Spoon Sweet |
| Bitter Orange (peel) Spoon Sweet | Kiwi Spoon Sweet | Pineapple Spoon Sweet |
| Bitter Orange Spoon Sweet | Koukounari Spoon Sweet | Pistachio Spoon Sweet |
| Blueberry Spoon Sweet | Kumquat Spoon Sweet | Plum Spoon Sweet |
| Carrots Spoon Sweet | Lemon (Peel) Spoon Sweet | Pomelo Spoon Sweet |
| Cherry Spoon Sweet | Lemon Spoon Sweet | Prickly Pear |
| Chestnut Spoon Sweet | Loquat Spoon Sweet | Prunes Spoon Sweet |
| Cucumber Spoon Sweet | Mandarin Spoon Sweet | Pumpkin Spoon Sweet |
| Dates Spoon Sweet | Morello Cherry Spoon Sweet | Quince Pulp |
| Eggplant Spoon Sweet | Mushroom Spoon Sweet | Quince Spoon Sweet |
| Fig Spoon Sweet | Olives Spoon Sweet | Strawberry Spoon Sweet |
| Formoza Spoon Sweet | Onion Spoon Sweet | Taro Roots Spoon Sweet |
| Garlic Spoon Sweet | Orange (Peel) Spoon Sweet | Tomato Spoon Sweet |
| Ginger Spoon Sweet | Orange Spoon Sweet | Walnut Spoon Sweet |
| Grapefruit Spoon Sweet | Papaya Spoon Sweet | Watermelon Spoon Sweet |

Citrus & Rose Petals Sweet
Almond Paste
Mastic & Vanilla



Citrus Blossoms Sweet

Code: 04CPS04 Net Weight: 230g



Rose Petals Sweet

Code: 04RPS05 Net Weight: 360g



Almond Paste

Code: 04AP06 Net Weight: 360g



Mastic & Vanilla

Net Weight: 360g

Code: 04MS07 Mastic Sweet

Code: 04VS08 Vanilla Sweet



For every purpose, we can offer you the right packaging, size & / or label



Jams & Marmalades

Code: 04JM10

Net Weight: 360g

For every purpose, we can offer you the right packaging, size & / or label



Available Flavors (alphabetically ordered)

- | | | |
|---------------|--------------|------------|
| Apple | Lemon | Quince |
| Apricot | Mandarin | Strawberry |
| Bergamot | Mosphilo | Tomato |
| Bitter Orange | Orange | Walnuts |
| Cherry | Peach | Watermelon |
| Eggplant | Pear | |
| Fig | Pomegranate | |
| Garlic | Prickly Pear | |
| Grapes | Prunes | |
| Kiwi | | |





Diabetic Products

Code: 04JM11

Net Weight: 360g

For every purpose, we can offer you the right packaging, size & / or label



Available Products (alphabetically ordered)

Apricot Diet Marmalade

Bergamot Diet Marmalade

Bitter Orange (peel) Diet Spoon Sweet

Bitter Orange Diet Marmalade

Bitter Orange Diet Spoon Sweet

Citrus Diet Spoon Sweet

Eggplant Diet Spoon Sweet

Fig Diet Spoon Sweet

Orange Diet Spoon Sweet

Diet Products

Quince Diet Marmalade

Rose Petal Diet Spoon Sweet

Strawberry Diet Marmalade

Walnuts Diet Spoon Sweet

Watermelon Diet Spoon Sweet



herbs & spices

These are food or drink additives of mostly botanical origin used in nutritionally insignificant quantities for flavoring or coloring. As the popularity of healthy, ethnic cooking home grows, our spice rack should expand to accommodate the seasonings give dishes their unique characters. Volumes can be written on the healing aspect of herbs.



Cyprus Mountain Oregano

Code: 05MO01 Net Weight: 20Kg

Code: 05MO02 Net Weight: 25Kg

Any other packing size available as per request.



For every purpose, we can offer you the right packaging, size & / or label

rose water



Rose water is created by distilling rose petals with steam. Rose water is fragrant, and it's sometimes used as a mild natural fragrance as an alternative to chemical-filled perfumes. It's been used traditionally in both beauty products and food and drink products. It also comes with plenty of potential health benefits . One of the greatest benefits of rose water is its strong anti-inflammatory properties.



Organic Rose Water

Code: 06RW01 Net Weight: 250ml

Code: 06RW02 Net Weight: 500ml



Organic Rose Water

Code: 06RW03 Weight: 4Ltr



For every purpose, we can offer you the right packaging, size & / or label

soutzoukos



Soutzoukos is a Cypriot traditional sweet made of a thick creamy mixture of boiled grape juice with a little flour. The sweet is made using the surplus of grapes after the grape harvest, which is why it is commonly made in the wine producing villages of the Troodos and Pafos regions. From a special rope pass almonds or walnuts and then are cut several times into the jelly.



Soutzoukos from Carob Syrup with Almonds

Code: 07SCA01

Net Weight: 500g

Code: 07SCW02 with Walnuts



Soutzoukos from Grape Syrup with Almonds

Code: 07SGA03

Net Weight: 500g

Code: 07SCW04 with Walnuts



Soutzoukos from Pomegranate Syrup with Almonds

Code: 07SPA05

Net Weight: 500g

Code: 07SPW06 with Walnuts

For every purpose, we can offer you the right packaging, size & / or label



pickles



Pickles are excellent health foods- loaded with nutrients, low in calories, and also an excellent food source to the good bacteria that live in our stomachs, known as a prebiotic food. Pickles health benefits includes improving digestive health, excellent source of anti-oxidants, help controlling diabetes, promote liver health, promote stomach health, support weight loss and an effective remedy for morning sickness.



Pickled Peppers

Code: 08PP01 Net Weight: 750gr



Whole Pickled Lemon

Code: 08PL01 Net Weight: 750g



Pickled Turnips

Code: 08PT01 Net Weight: 750gr



Mixed Pickle

(carrot, pepper, cucumber olives, cauliflower, lime small)

Code: 08MP01 Net Weight: 750gr



For every purpose, we can offer you the right packaging, size & / or label



Pickled Peppers

Code: 08PP02 **Net Weight: 9Kg**



Whole Pickled Lemon

Code: 08PL02 **Net Weight: 10Kg**



Pickled Turnips

Code: 08PT02 **Net Weight: 10Kg**



Mixed Pickle (carrot, pepper, cucumber olives, cauliflower, lime small)

Code: 08MP02 **Net Weight: 10Kg**



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the right packaging, size & / or label



artichokes



The amazingly delicious and healthy Artichoke... This vegetable is a good source of folate, dietary fiber, and vitamins C and K. Artichokes are also packed with antioxidants.

artichokes



Pitted Artichoke Heart

Code: 09AH01 Net Weight: 1.5Kg



Pitted Artichoke Bottom

Code: 09AB01 Net Weight: 1.5Kg



Pitted Artichoke Quarter

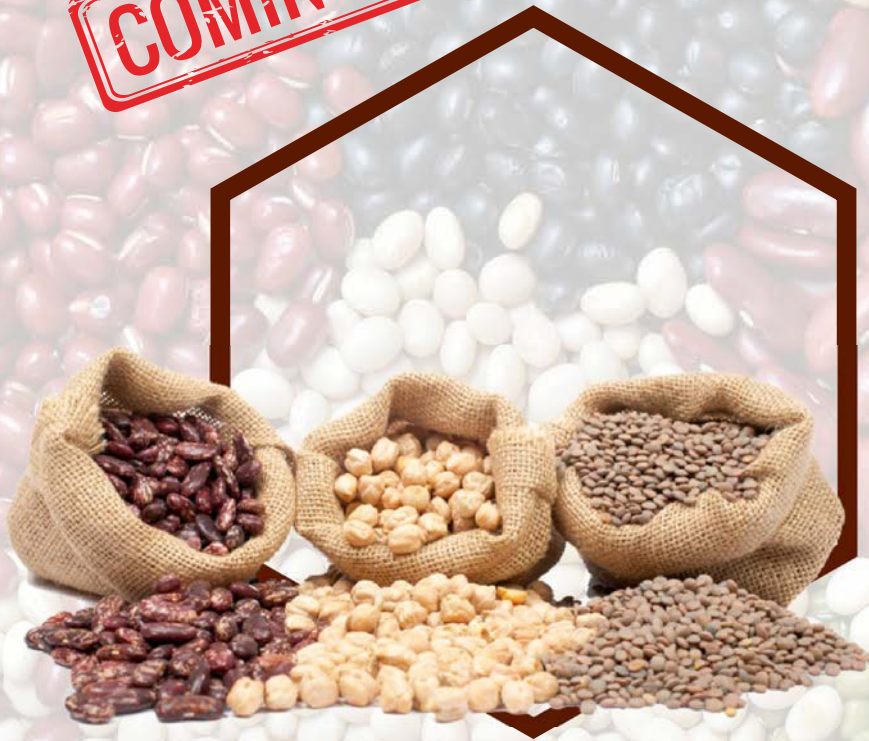
Code: 09AQ01 Net Weight: 1.5Kg



For every purpose, we can offer you the right packaging, size & / or label

beans & legumes

COMING SOON



Beans and legumes have always been essential to the Greek table. What would the Greek-Mediterranean cooking be without the plethora of healthy, delicious dishes. They are still widely consumed in soups, stews and baked casseroles.

Today, beans and legumes are status symbols for healthy eating. They contain high percentages of protein, iron, and fiber; little to no fat; no cholesterol; and significant amounts of other minerals, such as potassium, zinc, and magnesium. They're also a rich source of calcium, especially black-eyed peas and chickpeas, which contain over 200 mg. of calcium in one cup.

Based to the above beans and legumes aid in weight loss, they boost heart health, stabilize blood sugar and promote regularity.

beans & legumes

COMING SOON



Beans



Rice



Lentil



Chickpea



Produced in 5 Kg - 20Kg

For every purpose, we can offer you the right packaging, size & / or label

smoked meat

COMING SOON



Traditional Cypriot smoked meats under the highest standards for those who seek quality, authenticity and taste.

The Smoked Meat mature in red dry wine and smoked naturally with woods.





HIROMERI (Smoked Pork Leg)

Hiromeri is made from smoked pork thighs which have been cleared from fat. It matures in salted wine for 20 days and is then pressed for two days and smoked for three months. Hiromeri needs to be checked thoroughly during the manufacturing procedure in order to ensure it remains free from harmful microbes and occasionally pressed to remove any trapped moisture. It is a truly traditional Cyprus appetizer with a piquant taste and a perfect snack with many drinks (wine, beer, zivania) regarded by many as the leading traditional processed meat product. 'Hiromeri' is suitable for long storage in moderately cool temperatures outside the fridge.



LOUNTZA (Smoked Pork Fillet)

Lountza is made from fresh pork fillet, matured in a mixture of village wine and coriander seeds. The maturity period takes about 15 days and is followed by a smoking process which takes another 20 days. Smoking takes place on a daily basis at a rate of 1-2 hours per day. Traditional smoked Lountza is usually served uncooked, sliced or cubed along with a selection of other meat and cheese delicacies. Due to its processing method, it may be preserved for long periods at ambient temperatures, in relatively cool places without losing its freshness and nutritional value. The processing method also gives a product which is low in total fat content.



POSIRTI (Smoked Pork Bacon)

Posirti-bacon is made of pork chest. It matures in salted wine for 10 days and then smoked over burning wood for another 20 days at a rate of 2-3 times daily. When served it is normally cut into cubes and served fried, grilled or cold sprinkled over with Cyprus dry oregano.

For every purpose, we can offer you the right packaging, size & / or label



LOUKANIKA (Smoked Pork Sausages)

Loukanika (village sausages) are made from selected fresh pork meat, wine, salt and spices. The pork meat is minced, marinated with coriander seeds, black pepper and salt and then left to mature in dry red wine for 7-15 days so that the meat, spices and wine are perfectly blended. Filling the well-washed pork intestines requires skill and patience, a process that is interrupted every 15-20 cm of filled intestine for twisting in order to create the sausage sticks. The filled intestines are then left to dry under the sun for as many days as possible or smoked (Pitsilia Region) in specially designed rooms with fire of apple-wood, pinewood or any other tree of the Cyprus countryside. The whole process takes place for a period of 7-10 days, for 1-2 hours every day. Refrigerated or not, Cyprus loukanika may be kept for long periods and may be consumed fried, baked, grilled, on charcoal or provided they have matured enough, raw as they have been dried from the sun.



TSAMARELLA (Goat meat – sun dried)

Tsamarella is made by de-boned goat's meat which is cut initially in large pieces, salted and then left to dry in the sun. Once dried, it is then washed and sprinkled with dry oregano whose antibacterial action acts as a natural preserving agent and at the same time gives the meat an extremely tasty flavor. It is served in the same way as hiomeri.

For every purpose, we can offer you the right packaging, size & / or label