



Olives and olive oil, an integral part of Greek nature.

The Greeks were first that cultivated the olive tree for its precious products, olives and olive oil. The olive tree, that harmoniously ties up with the Greek landscape and the temperament of its residents, sculptured from Mediterranean sun and the Aegean Sea winds, and always existed an endless source of inspiration for the Greek spirit and soul.

A symbol of social and religious values, progress, peace, prosperity, prudence and fame.

A branch of olive in a form of a hoop, was the gold medal that was awarded to the winner of the Ancient Olympic games. According to the fable of Stefania these emanated from an olive that was planted by Hercules himself . Homer called the olive oil “golden liquid” and Hippocrates “big healer”.

Olive oil, a product absolutely natural, is considered the corner-stone and the biggest secret of the Mediterranean diet, which internationally constitutes the healthiest alimentary model. Olive oil has antioxidant attributes and in addition of extended use, it strengthens the good function of the organism and promoting the longevity.

It is the priceless treasure of Greek nature, that should not be absent from the daily table.



HELLENIC NATURAL PRODUCTS

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Production and Distribution
of Hellenic Natural Products

αμ.·σπαφίγας
ΑΒΡΕΑΣ ΜΕΡΟΥΝΗΣ

Keeping
the
tradition
alive



Production and Distribution
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Hellenic Natural Products is a company that is located in the Northern part of Peloponnesos in the Prefecture of Achaia and specifically in the region of the city of Egio. Achaia, is rich in tradition and the production of excellent olive oil, and it is famous for the different varieties of olives:

Koroneiki, Koutsorelia, Mothonia and Lianolia which are cultivated

in this area.

The main concern of Hellenic Natural Products is the quality that will offer

a tasty and healthy family meal. This quality is ensured by our continuous

collaboration with the producers, the knowledge and the long-lasting

experience of our personnel, always offering Olive Oil from the new harvest.

The quality is ensured by applying a food Safety Management System

and the Quality Control System of our company that is completely equipped

with the state of the art technology and equipments. Also, our company

functions according to international models (ISO 22000 – HACCP) offering

the consumers Exceptional Extra Virgin Olive Oil, with distinct aroma and

a richly juicy flavour, always chosen from Olive groves, from

the mountainsides of Achaia.



Egeas

Extra Virgin Olive oil with an exceptional aroma, emerald colour and richly fruity flavour from the mountainous regions of Achaia's.

Egiochos

Exceptional Extra Virgin Olive oil from the famous variety “Koroneiki” that gives one of the best olive oils in the world, in flavour and aroma.

Ionas

The Exceptional Extra Virgin Olive oil IONAS comes from selected farming, superior quality olives and from the sunny mountainous regions near the sea that produce the most tasty and aromatic fruits. Greek nature offers you this “treasure” on your table.

Extra Virgin Olive Oil:

The filtered natural juice of the olive that is produced only with mechanical methods and with acidity that does not exceed 1%.

The Exceptional Extra Virgin Olive Oil with the rich fruity flavor and its distinctive aroma adds in a daily diet all the essential nutrition and beneficial components.

Hellenic Natural Products can offer you a big variety of olives (Kalamon Black olives, Green olives and Green stuffed with natural pepper, garlic and almonds) in many different packages (small pail, transparent bag, vacuum-packed etc). Moreover, the most qualitative Green and Kalamon Black Olive's Pastes in can and vase.



Kalamon olive variety is an excellent variety of table olives of name origin. Kalamon and Green olives are mainly cultivated in prefectures of Messinia and Lakonia as well as in a significant land of the wide area of Agrinio. The fruit is collected mature from November till Christmas. After the proper process (engraving, salt solution, vinegar) we get the engraved Kalamon olives in vinegar-salt.



GREEK PRODUCT