

FOOD • FRUIT AGRICULTURAL SUPPLIES

EXPORTS OF GREEK PRODUCTS



GENERAL BROCHURE 2020

Greek healthy Mediterranean diet





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Greek healthy Mediterranean diet

Presentation of

EXPORT OF GRREK PRODUCTS **GENERAL BROCHURE 2020**



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About us

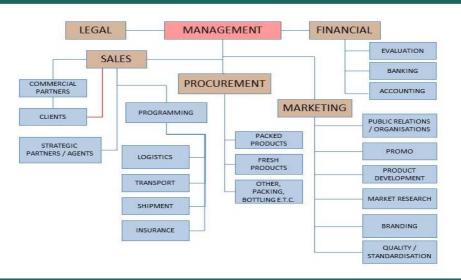
The company

ANTIGONOS Company deals with planning, design, market access and sales strategy. As a commercial company we focus on four primary axes: wholesale general trade, exports, imports and commercial consulting in the field of food, fruit, import agencies and agricultural supplies. Our basic activities are trade of Greek fruit, food, agricultural supplies, agricultural equipment and industrial solutions for the handling and packaging of food and agricultural products.



The company's residence is situated in Florina. An extended partner network, around the country, guaranties an excellent cooperation with reliable producers and suppliers in Greece and abroad. Our aim is to ensure excellent quality and certified products from our suppliers and forward them to clients abroad. Moreover, our consulting objectives are creating and organizing sales force, sales forecasting and planning, identifying potential customers, producers and packing installations, maintaining client information and exporting strategy plans.

Structure



Objectives

Our target is to scan market data and built commercial strategy plans for all the available markets in foreign countries, both in European Union and overseas. We plan to grant market access to avant-garde Greek products at the most competitive price range to clients abroad. In the economic field we always try to achieve the best possible selling price of our products without any discount on quality and service. Moreover it is possible to establish cooperation with our clients based on novel banking service products which secure both sides in all their transactions.

In the food and fruit trade section, our aim is to ensure excellent quality and certified products from our suppliers. In the field of technology, industrial and laboratory equipment and products agencies, we aim to build strong relations with companies abroad that can offer special products and services. Our long experience in transport ensures our clients on the prompt and secure delivery of our goods. In addition to that all caution is taken and our shipments are specially insured against all dangers.



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Policy



Right from the beginning we put a big effort to install strong co operations and the best collaboration on each branch. Our goal is, on the one hand, strict quality regulations of the products and on the other hand the secure handling of the product from the farmyard up to the loading of the packed merchandise on the truck.

As a second step, market research for the optimization of product placement and product development to reveal all the advantages of the Greek products and make them competitive.

Integrated solutions for:

- General wholesale, trade and transport of high-quality food, fruits and several relevant products. Introducing new high-quality Greek products and entering new markets abroad. Agencies and representation.
- Importing equipment and technology aiming at the quality of final packaged products.
- Consulting and market archive lending, building market policy and export strategies.

Executive services

1. PRIVATE LABEL SERVICES

For any special need to all our commercial sectors we provide private label service, if the procedure is applicable to the specific product. We are ready to provide an integrated product proposal, a solution fit to the clients' special needs or to supervise the product development according to the clients' architecture and standards. For many specific products we are able to provide this service even to low volume orders.

2. LOW VOLUME ORDERS – MIXED

Our company established strong, long term, collaboration to the most reliable producers around Greece. A broad variety of high quality Greek products is ready to fulfill the most demanding specifications and executive characteristics. This strong relation combined to our experience in transport and product handling guarantees availability and competitive prices to low volume orders. Moreover an integrated logistics and handling software can execute combined minimum volume orders of several different products for clients abroad, called mixed palette handling.

3. FINANCIAL SUPPORT CREDIT PROGRAMS - CREDITS

Our company provides the best financial transaction opportunities in cooperation with recognized financial institutions and organizations.

In specific cases, ANTIGONOS examines credit limits for customers after obtaining the approval of the Export Credit Insurance Organization.

More information about the Export Credit Insurance Organization : <u>http://oaep.gr</u>



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Products

Olive oil products

Olive oil

About olive oil

It is one of the most famous products of Greece and the fundamental nutritional ingredient of the Mediterranean diet. Olive oil is considered as the secret to longevity.

An extremely good balsam, for body care and skin treatments, acting against wrinkles, dry skin and other signs of ageing. It is essential for a healthy digestive system and for the dietary treatment of diabetes.



Rich in vitamin A, B, C, D and E. It has a remarkable effect on the development of the central nervous, vascular system and in brain development. It is the most important nutritional product which contributes to the normal physical development of the children. Olive oil is the unique basic cooking ingredient that formulates the final special taste of all kind of meals. Recent medical research and clinical studies are proving its role against some kinds of cancer.

Olive oil categories

Most of the olive oil varieties coming from Peloponnese, Creta and other Greek regions are reaching the highest standards of extra virgin olive oil. There are several categories of olive oil available on the market, depending on the quality. (extra virgin, virgin, ordinary virgin olive oil, olive pomace oil e.t.c.)

Several products from each olive variety and geographical territory are characterized as protected designation of origin. This classification is made, in order to preserve and distinguish the special taste and the high level of the oragonoleptic characteristics, which are abundant to all the olive oil produced in Greece. "Koroneiki", "Matsolia", "Mavrolia" are some of the most famous Greek olive oil varieties.

Standards – Procedures – Production areas

ANTIGONOS standardizes and packages olive oil products following strict European Regulations and Standards. Only the highest quality olives are selected from the crops and gathered together in order to achieve an excellent organic, extra virgin olive oil and high quality olive oil derivative products. Each bottle is sealed under fully certified methods so that the olive oil maintains its rich flavor and antioxidant content.

Our product range covers olive oil coming from several varieties and selected regions. This broad variety of products enables our customers to experience the different and special taste of the best olive oil around Greece. Moreover special essences and taste additives are used in executive and special olive oil products, a big range of packing solution and several olive oil categories are also available to the most competitive market prices.





HELLENIC REPUBLIC

GENERAL CHEMICAL STATE LABORATORY

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Quality control

ANTIGONOS makes every possible effort for the distribution of high quality Extra Virgin Olive Oil products. Each selected batch of olive oil is controlled by the General Chemical State Laboratory. The official results of the laboratory tests are available to the consumer and it is easy to cross check them simply by the lab serial number printed on the product.

Variety :	KORONEIKI
Cultivation area :	SW Peloponnese
Production period :	2014 – Q4
Bottling period :	2015 – Q1
Quality control date :	30-03-2015

Parameter	Analysis method	Result	Legislative boundaries	
ΔK	Spectrometry oil analysis in the ultraviolet (AAΔ03)	< 0	≤ 0,01	
K 232	Spectrometry oil analysis in the ultraviolet ($\Lambda\Delta03$)	1,65	≤ 2,50	
K 270	Spectrometry oil analysis in the ultraviolet ($\Lambda A \Delta 03$)	0,14	≤ 0,22	
Acidity (%)	Determination of acidity in fats and oils (ΛΑΔ01)	0,4	0,8	

Several samples are tested by independent laboratories in Greece and abroad, to monitor in detail, all the available chemical and physical data beyond the legal product grade definitions and specifications. Moreover to secure the final product quality, we select only the best packing materials. These materials are tested carefully in a very frequent basis.

Branding

Olive oil is the precious golden liquid that that stems from the mythic time of ancient Greece. The product family of extra virgin olive oil, comes after the mythic name of Nefeli. All the high end olive oil products of the company are given unique names and follow the same branding strategy and architecture.





Nefeli in Greek mythology

Nefeli (or Nephele) was the goddess of Hospitality. Nefeli was the wife of King Athamanes and mother of Phrixus and Ellie. Nefeli sent a winged golden ram to save her two children. While the winged ram was flying above sea Ellie fell and at that point, the sea named "Hellespont". Phrixus continued his flying trip and he arrived in Colchis, where he gave the ram with the golden fleece to King Aeetes and married his daughter, Chalciope.



Packaging categories

There are three primary packaging options for olive oil products. These are Executive Premium glass bottles, Classic glass bottles and white tinplate tanks. In addition to that a series of white maple wooden boxes or luxury white carton bags are available for exceptional gifts in executive packaging. All the Premium glass bottles are properly decorated by brass olive leaf and there are several cups available. In case of private labeling we can offer any kind of the client's choice bottles and alternative decoration from Premium glass up to plastic.

We offer the following packaging solutions: Classic glass bottles : 750 ml / 500 ml / 250 ml / 100 ml Premium glass bottles : 700 ml / 250 ml White tinplate tanks : 250ml / 500ml / 750ml / 11t / 31t / 5 lt

1. CLASSIC packaging category (Classic Glass bottles)



Туре	Volume class	Bottle cap	Bottle cap cover	Bronze olive leaf	Wooden cap cover
A	100 / 250 / 500 / 750	V			
В	100 / 250 / 500 / 750	1	V		
С	100 / 250 / 500 / 750	V	V	V	
D	100 / 250 / 500 / 750	V			V

2. Premium packaging category (Premium glass bottles)



2.2

- <u>Hand made</u> wooden box 17.0cm / 11.3cm / 9.0 cm
- Extra virgin olive oil in 250ml bottle decorated with bronze olive leaf
- Pure Natural olive oil soap
- <u>Hand made</u> wooden box 26.5 cm / 13.5 cm / 11.4 cm
- Extra virgin olive oil in 700ml bottle decorated with bronze olive leaf
- Pure Natural olive oil soap



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- Decorated paper bag packaging
 Extra virgin olive oil in 700ml bottle decorated with bronze olive leaf
- 3. Bulk packaging category (White tinplate tanks)



Olive oil products index

1." Nefeli" Greek Extra Virgin Olive Oil

				A			В			С				D				Е	F	G	Н	K	L	М	Ν					
/	(ml)		pac	Olive kagi		ype				Сар			Cap cover					leaf	at nation Nive Oil hure		nation	nation	nation	nation		oil soap	en box ?.0	en box 1.4	aging	
Category	Volume (n	Code	Bottle type 1	Bottle type 2	Bottle type 3	Tinplate Tank	Label	4.1.1 Black	4.1.2 Gold	4.1.3 Silicone cap	Tank cap	4.2.1 Black	4.2.2 Bronze	4.2.3 White	4.2.4 Mixed	Transparent	4.3 Wooden cap	Bronze olive le	Product card information	Greek Extra Virgin Olive information brochure	Pure natural olive oil soap	Hand made wooden 17.0 / 11.3 / 9.0	Hand made wooden 26.5 / 13.5 / 11.4	Paper bag packaging	Order (items)					
	100	1.1	\checkmark				\checkmark																							
SIC	250	1.2	\checkmark				\checkmark																							
CLASSIC	500	1.3	\checkmark				\checkmark																							
	750	1.4	\checkmark				\checkmark																							
٤	250	2.1		V			1			V						\checkmark		1	V	V	√	1								
PREMIUM	700	2.2			\checkmark		\checkmark			V						\checkmark		\checkmark	\checkmark	\checkmark			\checkmark							
PRE	700	2.3			\checkmark		\checkmark			\checkmark						\checkmark		\checkmark	\checkmark	\checkmark				\checkmark						

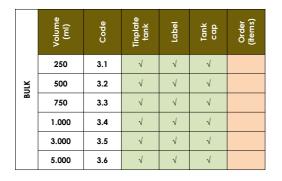
Index notes



Included in packaging Not available Select packaging details - Select one cell from columns C, D in each line In case of 4.3 selection then bronze olive oil leaf is not available Order : Number of items



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2.ExtraVirgin Olive Oil derivative products

Code	Product description	Order (items)
5.1	Special Olive paste 170gr	
5.2	Kalamata olives "Jumbo" 250gr	
5.3	Pure natural olive oil soap	

Olives

About olives

Olives are one of the healthiest foods and a basic ingredient of the Mediterranean diet. Only high quality olives are selected to contribute to a unique result. There are many receipts available for olive use in cooking, salad and dressing. There are several packaging options available for wholesale and retail customers.

The production process from the phase of the olive harvest until final product placing onto the consumer shelf is not a simple matter. Presorted olives of excellent maturity, purity and caliber size are gathered for packing. There are many peculiarities in preparation solution, maintenance methods, maturation and packaging of the olives. It requires specialized personnel for harvesting and packaging of the product in order to maintain a stable excellent taste and quality in the final product.



Executive luxury glass jar package covered with cloth, wrapped with natural twine

Olives classification index

1. Olives size categories

CATEGORY	pieces / Kg
Super Super Mammouth	80 - 90
Super Mammouth	91-100
Mammouth	101-110
Super Colossal	111-120
Colossal	121-140
Giants	141-160
Extra Jumbo	161-180
Jumbo	181-200
Extra Large	201-230
Large	231-260
Superior	261-290
Brillant	291-320
Fine	321 - 350

2. Shape – type

In our company all the above types of olives are available :

- 1. Whole olives
- 2. Sliced olives
- 3. Pitted olives
- 4. Stuffed olives

3. Available olive varieties from our company

- Kalamata olives (KALAMON)
- Green olives from Chalkidiki area



Olive oil derivatives

Olive paste

ANTIGONOS Company aims at the dissemination and promotion of traditional olive paste, produced from premium quality Kalamata olives. It is a traditional product with a spicy taste with selected olives, fermented in balsamic, oregano and extra virgin olive oil. This old paste receipt, well preserved for centuries is something that really worth trying.

The olive paste is one of the favorite ingredients of the chef in their attempt to highlight selected dishes such as salads and sauces. You can spread our fine olive paste on bread and combine executive taste with mozzarella, tomato, peppers, grilled eggplant, boiled eggs, arugula, cheese and other cold cuts. The excellent olive paste of ANTIGONOS Company is packaged in luxurious glass jars which keep intact the taste and aroma for the longest possible time. It is not only a very tasty food product but also an alternative gift solution.



Pure natural olive oil soap

The pure natural olive oil soap is one of the oldest "chemical" products on earth. It is the oldest derivative product of oil for which each traditional producer keeps its secrets hidden. For thousands of years the pure natural olive oil soap is used as cosmetic and medicine for wound healing and regeneration of skin tissue and hair.

The traditional production methods of pure natural olive oil soap ensure the preservation of all of the unique characteristics of the oil, herbs and essential oils which are the main components.



It is a product that appeals to people who choose natural products for beauty care and daily hygiene, keeping their skin always look fresh. It is no coincidence that the pure natural olive oil soap is one of the most precious natural gift products.

Olive oil cosmetics

Ancient Greek used olive oil in their everyday beauty routine, from bathing to hair conditioning and skincare. Olive oil is undoubtedly one of the oldest and irreplaceable cosmetics on earth. In fact it is the simple way to build an unbeatable product family covering from every day-use shampoo up to special sunscreen lotions and face moisturizer creams.

Olive oil will be always the secret source of beauty. We provide a big variety of exceptional natural herbal cosmetics deriving from olive oil, special products for the body, face and hair. Each of our products is enriched with natural herbal extracts and essences, creating a complete beauty and care system.



Olive oil products photo gallery



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Greek Premium quality honey

About honey

Honey is a sweet, aromatic, viscous substance-food which is derived from the nectar of several plants and juices that bees collect, it contains several nutritious ingredients. In their honeycombs bees add a dense liquid that contributes to convert the gathered substances to honey. The derived substance loses its moisture and leads to the usual moisture of honey which ranges from 14 up to 18%. We can achieve better quality when it is produced in dry climate as, water contend is minimized, in favor of all the rest beneficial ingredients. The temperate Mediterranean climate, combined with the broad biodiversity of the Greek nature, are the key parameters which make Greek honey, one of the most popular natural food around the world...

There are two major categories of honey :

- Flower honeys that derive from the flowers' nectar
- Honeydew honeys that derive from several forest trees and plant juices like pine, fir and other trees.

The natural procedure of honey production contributes to the most important stage of flora fertilization, since bees are the major transport media of plant sperm. Albert Einstein stated that if someday bees become extinct, the human kind will soon follow them.....

Greek premium quality honey

The special food of the Olympic Gods, the secret power of the immortals, used to be one of the most valuable products to all ancient civilizations. The temperate Mediterranean climate, combined with the broad biodiversity of the Greek nature, are the key parameters which make Greek honey, one of the most popular natural food around the world. Longevity can be associated with the systemic consumption of honey. In antiquity Hippocrates and other doctors used it as a medicine.

The harvest is done with physical centrifugal method and the raw honey crop is gathered at elaborated standardized packaging plants. The packaging involves traditional physical methods and no thermal process treating, no mixing of several qualities or chemical additives, no special ingredients removal.

The traditional beekeepers, that we co-operate with, take intensive care of the healthiness and physical condition of all their beehives. This is a guaranteed way for the bees to achieve the best possible raw gathering performance and highest product quality. In addition, the mild Mediterranean climate supports the most ideal conditions for unique honey production. Greek premium quality honey grown and packed by traditional beekeepers can meet high quality standards and not the industrial packaged honey composites. Just taste some traditional honey and compare the difference between the two products. Just your taste is enough to distinguish the difference. Today scientists confirm scientifically its medical properties (energy to the muscles, clarity of mind, disinfection and regulation of the digestive system, stimulation of the body, contribution to longevity).







Health & medical data

Extensive research has shown a positive effect in treating of constipation, cardiac surgery, anemia, adenopathy, interior of body disorders, stomach ulcer, insomnia, throat, nasopharyngeal diseases. Honey has beneficial effects on the human body and the external use for treating burns. Honey can treat obesity cases where obesity is caused due to bad metabolism, excess insulin production and water retention.

Honey consists of 77-78% sugars (mainly fructose, glucose, dextrose, levulose), complex carbohydrates, minerals, vegetable coloring materials, some enzymes and pollen grains. Hydrocarbons are present in major percent, namely fructose (~38,5 %), glucose (~31 %) and in smaller contend maltose, sucrose and galactose. There is a small protein presence and no fats. Moreover honey contains several amino acids like prolin, phenylanin, tyrosin, valin e.t.c. and several antioxidant substances vitamin C, chrysin, catalase e.t.c. There is a broad variety of small quantities of vitamins and minerals like vitamin C and B6, riboflavin, pantothenic acid, calcium, magnesium, natrium, calium, ferrous, zinc e.t.c.

Honey is a comprehensive nutritional supplement. We advise you to replace sugar with honey in your daily diet. It is the same sweet but it has very lower calorific content. It is a precious natural product and a very unique gift to all our friends and family. It provides energy, it is a strong antioxidant, it stimulates liver, it is a light natural laxative and its mineral salts make it an alkali food that help stomachs acidity balance. A daily consumption of 1 -2 spoons, can support our immune system and several other sectors of our health.

Honey varieties

All honeys are not the same. Composition, quality, taste and even shape is different between honeys from several territories, different plants, even from the one annual crop production to the other. Climatic conditions and flora strongly affect the characteristics of the final product. Its color varies from almost white up to completely dark brown. As color turns darker the antioxidant content levels up. Its shape can be fluid, viscous, partial or full crystallized. Moreover smell and taste is also depended on the plant origin.

Some kinds of honey crystallize after a specified period from one up to eighteen months and other preserve their fluid structure Flower honeys help the digestive system and the accurate children development, it supports us with energy and endurance. Each category preserves its own special characteristics, medical and health benefits.

The most common honeys categories are:



Thyme : light color, special strong aroma and nice taste, suggested for cardiovascular and urinary system disease treatment. Crystallizes in a period from 6 up to 18 months. It is suggested for inflammation cure, irritation healing of the respiratory system, gynecological problems and digestion regulation.



Orange flower : very special aroma and taste, light color. Crystallizes rapidly in a period 1 up to 2 month forming white crystals. It is said to minimize stress, migraine and helps in gastritis healing.



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Sunflower : light color, crystallizes rapidly in a period 1 up to 2 months forming yellow crystals. Sunflower honey contends big amount of several polyphenol, a very crucial substance for a healthy diet.



Heather : high nutritional value, with special taste and aroma, dark colored, turns red after crystallizing (within 3 months). It is said to help the urinary system and acts antirheumatic.



Chestnut tree : it's a mix of nectar and tree juice honey, it contains many useful minerals, it is an excellent astringent for dysentereia. Crystallization can occur, even in 2 years time. It is said to enhance mental clarity, it supports bowels' antibacterial environment and it helps in pregnancy and venous insufficiency.



Pine tree : dark color, contains many useful metals and minerals, high contend of proteins and useful aminoxy, mild taste not very sweet and low calorific value, it doesn't' t crystallize. It represents ~65% of the annual honey production in Greece. It appears to have antiseptic effect to the respiratory system. It helps inflammation healing and cough control.



Fir tree : one of the best honey qualities in our country, contains many useful metals and minerals, high contend of rare vitamins, special taste for high demanding clients. It operates as an antiseptic to the respiratory system, helps to mouth smelling control and regulates the gastrointestinal function.



Cotton honey : White colored honey. Very light taste. It crystallizes within two months after packing.

Quality control

Honey contains a big variety of ingredients varying in each category. It appears to have chemical complexity though, only fully elaborated chemical labs can give accurate and secure chemical analysis of the product.

ANTIGONOS put a big effort to collaborate with the most reliable honey producers in order to preserve identical oraganoleptic results to each variety and a constant level of quality. Several samples of our annual production are sent to the National (Hellenic) General State Laboratory and official chemical analysis of every batch is available to our clients.





Branding

The word "Meli" (honey in Greek " $\mu \dot{\epsilon} \lambda$ ") is as old as human civilization. It was first discovered in Grammic beta texts of the Minoans in the island of Crete. Moreover, a 15.000 years old, wall painting discovered in a cave in Bikorp (Spain) shows human trying to collect honey from a honeycomb. Similar paintings discovered also in Egyptian pyramids.

Aristeos son of Apollon and Cyrene was the father of apiculture. Honey used to be the special food of the Olympic Goods, the secret power of the immortals, and one of the most valuable products to all ancient civilizations. Bees were domesticated thousands of years ago and it is one of the very few domesticated insect in human history.



Honey's nutritious ingredients, were well known since the ancient years, and cause beneficial effects on human health. Longevity can be associated with the systemic consumption of honey. In antiquity Hippocrates and other doctors used it as a medicine.

Packaging categories

Our company provides premium quality pure natural honey following strict health and safety European Regulations and Standards. All packaging and standardization is done locally by certified producers in order to ensure the highest possible quality. All vitamin and enzyme content is preserved in the best possible condition by this process.

Several varieties from different plants (pine, fir, chestnut, oak, acacia, linden (lime tree), paliouri, padding, clover) coming from selected regions in Greece, enable our customers to experience different and special taste of our honey products. Our honey products are available in three different luxury packing sizes. We pack our products in 12 pieces special paper pack boxes, with extra care, in order to avoid any possible damage in transport.

The packaging categories are :

- H1:250 gr glass vase
- H2:500 gr glass vase
- H3:1000 gr glass vase



Derivative products

Royal jelly : it is a white creamy natural substance, jelly structure, strong smell and acid taste. Its color can change to yellow and then grey, depending on its age and contact with air. It is supposed to feed only the queens and larvae queens. It is produced by a special gland of the worker bees. It is a source of several rare and very useful substances that make it a superior food. Used to be the main ingredient of ambrosia the secret food that gave immortality to the Olympic goods. It helps many health sectors from enhancing immune system up to skin care.



Wax: It is produced by very young bees and it is mixed by the workers with other liquids that they produce to form its final structure. It is used for the construction of honeycombs, when honey is produced it is covered by wax. It is a very useful product and there are still many applications for natural wax. Moreover it is very interesting to explore the construction techniques of the builder bees that are extremely accurate and elaborated.

Pollen : it's the food of the bees, a kind of dust coming from the flowers' stamens and lack of it can stop the egg bearing process of the queen. The annual consumption for a honeycomb can be up to 30 kg. It is also very useful to human as it contain big amount of lefkomes, a spoon of pollen is equal to our daily needs in proteins, vitamins and minerals. Pollen contains up to 20% proteins. It is a strong anti anemic substance as it contains organic ferrous.

Propolis : it is a resin from several trees and plants mixed together with pollen and wax. It is used to seal the doors and external openings of their honeycombs. It is also used as a disinfectant as it prevents microbial growth. It is used as an antibacterial substance since the ancient years as it is stated by Aristotle, it also stimulates the immune system. It contains wax that has a healing effect on wounds and it also helps our digestive system.

Venom Melittin : It is their only weapon against their enemies. A complex mixture of chemical substances. The basic ingredient is a peptide called melittin, which formulates histamin as it enters our body. This substance hemolyzes the red hemispheres causing pain and swelling. It is an essential ingredient for the cure of several types of rheumatism arthritis and poliathritis, sciatic neuralgia, fibromyalgia, bronchial neuralgia and it is used as a vaccine for persons sensitive to bees' bites.

Greek premium quality honey products index

VARIETY	H1 : 1.000gr	H2 : 500gr	H3 : 250gr
Thyme			
Orange flower			
Sunflower			-
Heather			
Chestnut tree			
Pine tree		Í	
Fir tree			
Cotton honey			

DERIVATIVES	
Royal jelly	
Wax	
Pollen	
Propolis	
Venom Melittin	

Index

Indicate number of items



AGRICULTURAL SUPPLIES

Fresh fruits

About fresh fruits

In the fruit trade section, we focus on trading a vast range of fruits, produced in our country, in a whole year basis, our aim is to ensure excellent quality and certified products. Right from the beginning we put a big effort to install strong cooperation with the best producers on each branch in order to achieve the most competing prices without any discount on quality or service and to satisfy any special need of our clients. All our products are certified and cultivation, handling and packing of the goods are done under strict regulations.



Our goal is to cope with and maintain strict quality regulations and secure handling from the farmyard up to the loading of the packaged merchandise on the truck. Our long experience in transport ensures our clients on the prompt and secure delivery of our goods. In addition to that all caution is taken and our shipments are specially insured against all dangers. Moreover, all the transport vehicles are new and well equipped.

We present the basic details concerning farming, crop, cultivar, handling, packing, certification and transport of the product in the terms of a general introduction. The data presented are variable depending on several different factors. The most important of these factors are weather conditions, programming of new farming cultivars, commercial needs of each year etc. Changes concerning these factors both in national and international level affect seriously the total outline of the presented view.

Fresh fruits index timetable

There are numerous different fruit in several cultivars and the quality of our fruit is excellent. Moreover it is possible to establish cooperation with our clients based on novel banking service products which secure both sides in all their transactions. Our homeland presents a big variety of fruit, our countries' special climate conditions contribute on the production of excellent agricultural goods.

Greek fruits are very famous and popular in Europe and other countries abroad. Our company is very versatile and we can supply high-quality products from different agricultural territories. There are many and different packing and handling options for the final product. We cover a prolonged period starting from the very premature cultivars up to the last auantities from the fridae. In the following table, we present general information on the availability of several fruits which we deal with. This information is based on the geographical areas and the trade periods of each fruit and cultivar.

	ORANGES	TAGERINES	WATERMELONS	PEARS	CHERRIES	APPLES	NECTARINES	PEACHES	APRICOTS	MELONS	KIWIS	PLUMS	GRAPES
JANUARY	٧	۷	-	V	-	۷	-	-	-	-	۷	-	-
FEBRUARY	٧	٧	-	-	-	۷	-	-	-	-	V	-	
MARCH	٧	۷	-	-	-	۷	-	-	-	-	۷	-	-
APRIL	٧	-	-	-	-	۷	-	-	-	-	-	-	
MAY	٧	-	٧	-	V	-	٧	۷	V	٧	-	-	
JUNE	٧	-	٧	V	V	-	V	٧	V	٧	-	٧	٧
JULY	٧	-	٧	V	V	-	V	٧	V	٧	-	٧	۷
AUGUST	٧	-	۷	V	V	-	V	٧	-	٧	-	٧	٧
SEPTEMBER	-	-	٧	V	-	٧	٧	٧	-	٧	-	٧	٧
OCTOBER	-	٧	-	٧	-	٧	٧	-	-	-	-	٧	٧
NOVEMBER	٧	٧	-	٧	-	٧	-	-	-	-	۷	-	٧
DECEMBER	٧	٧	-	V	-	٧	-	-	-	-	٧	-	-



Oranges

The oranges which we supply to our clients, origin mainly from the area of Ipeiros (Arta and Messologi) and from the area of Peloponnese (Sparta and Argos). The most significant cultivars, which we handle, are Navallina, Washington Navel, Saloustiana, Lane Late, Tarocco, Valencia and New Hall.

Production starts with the premature cultivars of Ipeiros during the middle of November, namely Navallina, and by the end of November Washington Navel type oranges are following till the end of January. The annual production of Ipeiros ends up with Valencia from the territory of Messologi and Saloustiana cultivar (after February). In the territory of Peloponnese In Peloponnese the Navallina and Washington Navel harvest start about a month later and Valencia are available from March until September.

Tangerines

Our company supplies Tangerines of excellent quality and high standards which origin mainly from the territories of Ipeiros (Arta) and Peloponnese (Sparta, Argos).

The most significant cultivars, we have available are Clementines, Ortanique and other varieties in smaller quantity. Production starts with the premature varieties of Ipeiros in the mid of November. In the area of Peloponnese production starts by the late days of November with Clementines cultivar and continues with Ortanique by the middle of February. The fruits are available until late March.

Watermelons

The origin of the watermelons which our company offers, are the areas of Thessalia (Karditsa, Larissa, Trikala) and Peloponnese (Messinia, Achaia and Pyrgos). The most important cultivars are the Crimson family and other; some of them are Crisby, Obla, Dumara, Passion, Ragby, Samantha and Cleopatra. In addition to that there are more varieties in smaller quantities.

The harvest starts with the premature cultivars in the territory of Messinia (Kyparissia) by the middle of May and continues with varieties of Pyrgos and Achaia. In Thessalia production starts by the middle of June and ends with the late season cultivars by late September.











Pears

The pears which our company offers to our clients, origin from the area of Thessalia (Tyrnavos). There are a lot of pear varieties which we have able, some of them are Kontoula, Kosia, Santa Maria, Krystali.

Production stars by the end of June with the premature cultivar Kontoula and ends up with the late season cultivar Krystali by the end of August. Krystali cultivar can be preserved in the refrigerators up to eight months. Moreover, all the rest pear cultivars are available from the fridge at least for 25 days after harvest.

Cherries

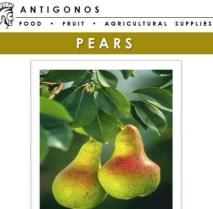
Our company offers cherries with crunchy or soft flesh, origin from the area of Macedonia (Arnissa, Naoussa and Aridea). The basic available varieties are Petrokerasa, Burlat, Lapins, Ferrovia, Mpakirtzeika and self pollinated cultivars of the Star family namely Early Star, Grace Star etc. Production starts by the middle of May and ends up in the last days of June. Cherries of Macedonia are one of the most famous fruit in Greece.

Cherries are sensitive fruits so they demand careful handling in all cultivation and process stages and also in transport. For this reason our company cooperates only with packing plants, which have long experience on export of such fruits.

Apples

The apples which we offer to our clients origin from the area of Macedonia (Arnissa, Naoussa). There are many apple varieties, for example red apples (Starkrimson, Red Delicious etc.) yellow apples (Gold Delicious etc.), green apples (Grammy Smith etc.) Firiki, Johna Gold, Gala and other varieties in smaller quantities.

Apples show strong shipment and handling ability moreover the fruits stand long preservation and there are available from the fridge for long period after crop ends. Production starts by the middle of September and finishes by the middle of November. Depending both on market demand and production volume apples are normally available from the fridge until April.











Nectarines

Our company supplies nectarines origin from the area of Macedonia (Velvendo, Veroia, Naoussa) and Thessalia (Tyrnavos).

There are many varieties of nectarines available. The most important of them are Big Bang, Venus, Big Top, Kaltezi and Sweet Lady. By the middle of June the premature variety are ready for crop (Big Bang) then comes the Kaltezi and production ends with the late cultivars like Sun Crest by the end of August.

Peaches

The peaches which we offer to our clients origin from the area of Macedonia (Velvendo, Veroia, Naoussa) and Thessalia (Tyrnavos).

There are many peach cultivars available, the most significant of them are Royal Gloria, Red Haven, Sun Crest, Red Cal, Lauren etc. The crop starts by the first days of June with Rich May and Spring Belle etc. and lasts until the last days of September with Tarty Belle and Flamina.

Peaches are sensitive fruits which demand careful handling in all production stages. For this reason, we propose to our clients to prefer peaches which are directly separated, sized and packed in the farmyard. This one hand touch method preserves the fruit in optimum condition.

Apricots

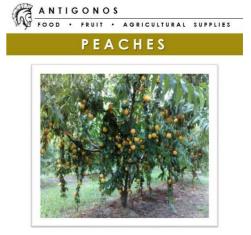
The apricots which we trade origin mainly from the area of Peloponnese (Argos, Korinthos) and smaller quantities origin from Macedonia (Velvendo, Veroia, Naoussa) and Thessalia (Tyrnavos).

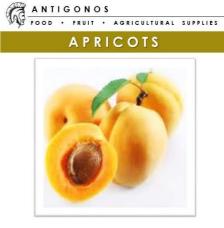
There are many apricot cultivars which we handle such as Primando, Aurora, Primaia, Premious, Orange Red, Tirinthos, Nimfa, Sun Giant, Bebecu, Farial and Farclo. Production starts by the end of May with Primando cultivar and lasts up to the end of August with Farclo. Crop is done almost at the same time in Macedonia, Thessalia and Peloponnese with only small time variations between each variety.

Apricots are sensitive fruit so they need special care in all handling stages. For this reason we propose to our clients to prefer apricots which are directly in the farmyard processed (one touch method) in order to have the optimum preservation results.











Melons

Our company offers melons origin from the area of Peloponnese (Argos, Ilia) and in minor quantities from Thessalia (Trikala, Karditsa, Larissa) and Macedonia (Chalkidiki).

The main varieties of melon which we trade are of the family Galia. The most significant of them are Bananas, Argitiko, Kremasta or Winter Thrace and Kounelia. Production starts by the late days of June with Banana cultivar and ends up with Winter Thrace by the end of August. Greek melons are the most famous and tasteful melons in Europe. Our melons present high sugar content and have excellent flavor.

Kiwis

The Kiwis which we have available origin from the area of Macedonia (Pieria, Kavala, Pella, Imathia) and in minor quantities from the area of Ipeiros (Messologi, Arta, Preveza).

In Greece we cultivate kiwis of Hayward variety and there are also Mega Kiwi (Tselechidis cultivar) in small quantities.

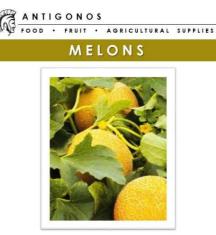
Harvest is done by the end of October and the fruits are directly stored in refrigerators. Kiwis are not available for sale directly after the crop. The fruits are ready for the market by November until late March always depending on the volume of the crop and market demands.

Plums

The plums which our company trades origin from the area of Macedonia (Pieria, Pella, Imathia) and in minor grade from the area of Thrace (Xanthi, Komotini).

The main varieties available are Black Beaut, Black Star, Black Top, Friar, Santa Roza, Black Diamond, T.C. Sun, Stanley and President.

Production starts by the end of June with Black Beaut cultivar and lasts up to mid of September with Autumn Giant.













Grapes

The grapes which we offer to our client origin from the area of Macedonia (Kavala). We trade several varieties of grapes, the most important of them are Sultanines (Thompson seedless), Italia, and Victoria.

Production starts by the middle of August with the premature Victoria cultivar and ends by late October with Sultanines seedless grapes. Grapes are still available from the fridge up to two months after harvest. Greek grapes stand very high quality due to the excellent weather conditions for grape production. The grapes are very juicy, crisp flesh and light skin with high sugar contends.





Vegetables

Our company collaborates with farmers and packaging plants, from different geographical territories around Greece. We supply both open field and greenhouse products, the basic vegetables that we export are the following :

- Tomatoes
 Onions
- Carrots
- Lettuces
- Cucumbers
- Eggplants
- Pumpkin

The company is able to supply the merchandise within 48 hours upon request. Finally, we are able to implement annual contracts for constant supply of vegetables, managing our own productions.

Beverages – Water – Juices

Our company provides PRIVATE LABEL services in the following products :

1. Beverages (330ml - 500ml - 1,5lt - 2 lt)









GAZOZA







2. Mineral Water (500ml - 1lt - 1,5lt - 10 lt)



3. Juices

Available juice products :

- Orange juice
- Orange Apple Apricot
- Lemonade

Packaging type : PET

High quality products from Greek nature

Our company offers exceptional herbs, aromatic plants and spices famous for their beneficial healing and relief characteristics. Most of the export products are dried and some of them we can offer also fresh special fresh box packing.

An indicative list is following:

- Laurel bay
- Salmon
- Basil
- Lemongrass
- Citrus leaves
- Rosemary
- Sage
- Chamomile
- Oregano
- Capers
- Greek natural tea from the mountains





Deli foods

Indicative export products in this category:

1. DELI PEPPERS

(all the peppers are peeled by hand to preserve all the natural aroma from cooking – big variety of flavors, types,

1.1 Pepper paste :

- Pepper baked in charcoal grill, grind to paste with extra virgin olive oil, salt, vinegar.
- Pepper baked in charcoal grill, grind to paste mixed with feta cheese paste and extra virgin olive oil, salt, vinegar.
- Pepper Eggplant and Tomato slices baked in charcoal grill, grind to paste with extra virgin olive oil, salt, vinegar.

1.2 Stuffed peppers with :

- cabbage, carrot, sequin, garlic in red grapes wine moth.
- red and Green genuine Florina chili small bell-peppers stuffed with cabbage, carrot, sequin, garlic.
- bread cheese in vinegar and red grapes wine moth.

1.3 Pepper sticks

- Red genuine Florina Peppers cut in sticks in red grapes wine moth and sequin. Organic Product.
- Red pepper baked in charcoal grill with extra virgin olive oil, salt and vinegar

2. DELI SALADS - SAUCES

- Greek Traditional salads (tzatziki, eggplant, taramas, cheese salad, htipiti and more ...)
- Ethnic Salads (pickled salad, crab salad, Mexican salad and more...)
 Gourmet Greek salads

(paprika, yogurt, mustard, BBQ, mayonnaise and more...)



3. Dried tomatoes

4. Cretan diet foods

Bakery products

Indicative export products in this category :

- 1. Pure natural cooking flour
- 2. Dough products of bakery
- 3. Traditional Greek pies
- 4. Packaged bakery products







Cheeses

Greek Feta

FETA CHEESE P.D.O.

Packaging categories

Metallic container 15kg
Metallic container 8kg
Metallic container 4kg
Plastic container 4kg
Plastic container 2kg
Plastic container 1kg
Plastic container 400g
Plastic container 4kg (40 slices 100g
Plastic container 2kg (20 slices 100g
VACUUM 200g

GOAT CHEESE

Metallic container 15kg	
Metallic container 8kg	
Metallic container 4kg	
Plastic container 1kg	
Plastic container 400g	

LIGHT CHEESE 12%

(from sheep's and goat's m	nilk)
Metallic container 15kg	
Metallic container 1kg	
Plastic container 400g	

Dry mizithra (pasteurized)

Airtight bag 1kg



Greek FETA P.D.O.



Traditional Greek Chesses



- 1. Formaela
- 2. Katiki
- 3. Graviera
- 4. Kopanisti
- 5. Metsovone
- 6. Manouri

Traditional sweets

Indicative export products in this category :

- 1. Marmalade (with sugar or stevia)
- 2. Greek halva
- 3. Greek sweets delights



Traditional Greek cheeses











Beer nuts - dried fruits - spices

Indicative export products in this category :

- 1. Beer nuts
- 2. Spices
- 3. Dried fruit

Private label services are available.





Greek coffee

Greek coffee is very famous for its flavor and taste. Packaging types of our Greek products :

- 1. paper packaging bags
- 2. glass bottles
- 3. tinplate tanks





FOOD • FRUIT • AGRICULTURAL SUPPLIES

Quality

About quality

Quality management

Quality management is a constant race for our products to meet nothing short of perfection. A continuous process that stands above our effort to locate, promote and develop the most competitive Greek products and introduce them to foreign markets.

A level of quality that must be assured at all times, it's not just about meeting the legal standards that we must adhere but, being committed to our customers' special needs, individual requirements and personal criteria, as well as our own internal quality standards.

Quality control

Quality Control is an incredibly thorough process for us, aiming at our customers privilege to rely on the exceptional quality of our products every time. A set of procedures intended to ensure that a manufactured product or performed service adheres to a defined set of certain specifications. We've set very strict criteria that the products have to live up to, with a zero tolerance policy.

Collaboration with the most reliable producers and state of the art standardization and packing plants, strict regulations and frequent sampling are some of our basic preliminary tasks. Production only begins once these standards have been met. A system to cross check that the results of what you've done are what you've expected.

Quality assurance

A total checking and record system to ensure the given level of quality to be assured at all times, a process that makes sure we are doing the right things, the right way. We have developed an extensive system encompassing all stages of the supply chain – from the time the raw materials are gathered to the time they reach the refrigerator.

We always coordinate our quality assurance team to our producers' and logistics' standardization systems and also work hard during the actual production process, in order to achieve the best possible results. All the companies that we cooperate with, keep records of strict quality assurance systems. An elaborated system, ready to distinguish any malfunction to the production procedures and to distinguish the liable items at all stages of the supply chain regardless all time or logistic matters.

Consultants

ANTIGONOS Company collaborates with specialized academic group from the Laboratory of Chemistry & Food Technology of the School of Chemical Engineering of National Technical University of Athens (N.T.U.A.)



NATIONAL TECHNICAL UNIVERSITY OF ATHENS SCHOOL OF CHEMICAL ENGINEERING Laboratory of Chemistry & Food Technology

International standards

Most of our products follow international standards like :





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Certified organic products

Quality Organic Product Development is not only adopting an agricultural practice that relies on ecosystem management and natural life-cycle systems rather than external agricultural inputs. It is a part of the total social and environmental respect policy that deals with the social health improvement, living standards upgrade and connecting urban lifestyle to environmental basics.

A strict specification system for each organic product, covering all stages of production, that can met only by eliminating the use of synthetic inputs, such as pesticides, synthetic fertilizers and genetically modified seeds and breeds, preservatives, additives, veterinary drugs and irradiation. Our strategy starts where sustainable agriculture aims at considerable elimination of potential environmental and social impacts.

Instead of the industrialized agricultural methods the cultivation and handling practice is replaced with site-specific management practices that maintain and increase long-term soil fertility and prevent pest and diseases. Certification alone stands beyond our criteria for collaboration to any organic supplier. The key factor is continuous effort to reach higher individual specifications and the highest quality products with minimum effect to the organoleptic standards.

Protected Geographical Food names

About Protected Geographical Food names

European Union first adopted the system for the protection of geographical indications and the designations of origin of agricultural products and foodstuffs. While in this regulation have been added and other quality schemes such as optional quality terms "mountain product", "product of island farming" etc. This integrated certification commercial plan was established to promote easily products with special characteristics. On the other hand consumers are able to buy quality products with guarantees for the production, processing and geographic origin.

Protected Designation of Origin (PDO)



A special certificate granted to Foodstuffs and agricultural products which originate in a specific place, region or, in exceptional cases, a country, the production steps of which all take place in the defined geographical area. The product names are protected under this particular designation must be produced, processed and prepared within a particular geographical environment. Their quality or characteristics are essentially or exclusively due to a particular geographical environment with its inherent natural and human factors.

Protected Geographical Indication (PGI)



The product must be produced or processed or prepared in the geographical area and where a specific quality reputation or other characteristics are attributable to that geographical origin. In addition to that at least one of the production steps should take place in the defined geographical area. The products must already have a reputation, features or certain qualities attributable to that area can be registered under the PGI designation.



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About Protected Geographical Food names



A name shall be eligible for registration as a 'Traditional Speciality Guaranteed' where it describes a specific product or foodstuff that must be traditional (25 years/handed down through generations) or established by custom.

This type of registration results from a mode of production, processing or composition corresponding to traditional practice for that product or foodstuff. Moreover the product is produced from raw materials or ingredients that are those traditionally used. This certificate deals with the traditional character of a foodstuff or agricultural product by means of its production and composition, rather than to its origin.



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Corporate – Social Responsibility

ANTIGONOS Company evaluates and supports new efforts in science and culture of young people.

Recently ANTIGONOS has undertaken to support the Greek alpine ski champion Natalia Papaioannou. Natalia, along with her University studies on "Science of sports and physical education", she participates in international events, aiming at upcoming Olympic Games and World Championships and showing young people that studies and sports can be combined together, with will and persistent organized effort.









ANTIGONOS FOOD • FRUIT • AGRICULTURAL SUPPLIES



Greek healthy Mediterranean diet

Presentation of

EXPORT OF GRREK PRODUCTS **GENERAL BROCHURE 2020**



FOOD • FRUIT • AGRICULTURAL SUPPLIES

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