A Taste of European Distinction

This Premium European Products collection brings together two complementary forces in European agri-food excellence: the deep-rooted culinary heritage of Greece and the forward-thinking innovation of Latvia. Each country offers a distinct character, shaped by geography, tradition, and a shared European commitment to responsible, high-quality production.

Greece contributes products with Protected Designation of Origin (PDO), celebrated for their regional identity and time-honoured craftsmanship. Latvia presents a new generation of agri-food solutions-pure, practical, and aligned with the needs of modern consumers and international buyers.

What unites them is more than geography.
These products reflect a commitment to safety, traceability, and sustainable values, upheld by the European Union's rigorous standards. Tailored for professionals in retail, foodservice, and hospitality, they are ready to meet the expectations of quality-driven markets in Canada, Korea, and Malaysia.

PREMIUM EUROPEAN PRODUCTS

Better Knowledge Better Choices

Funded by the European Union. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Research Executive Agency (REA). Neither the European Union nor the granting authority can be held responsible for them.

Co-funded by the European Union

THE EUROPEAN UNION SUPPORTS CAMPAIGNS THAT PROMOTE HIGH QUALITY AGRICULTURAL PRODUCTS

ENJOY IT'S FROM EUROPE

Discover Excellence from Greece and Latvia

Co-funded by the European Union

THE EUROPEAN UNION SUPPORTS CAMPAIGNS THAT PROMOTE HIGH QUALITY AGRICULTURAL PRODUCTS

ENJOY IT'S FROM EUROPE


Latvian Agricultural Innovations
Modern Craftsmanship. Natural Purity.

Representing a new force in Europe's agri-food landscape, these products embody the meeting point of tradition, innovation, and care for the environment. Developed through sustainable methods and rigorous quality standards, they are well-suited to the evolving needs of today's global market.

Dairy
With full traceability and EU-certified food safety, these dairy products reflects the partnerships between producers and regional farms. The result is high-quality milk transformed into versatile, premium dairy staples.

Includes
- Cream Cheese
- Cottage & Curd Cheese
- Chocolate-Covered Curd Snacks
- Fermented Milk Drinks
- Sour Cream & Butter

Serving Ideas:
Maple-glazed snacks, spreads

Salty Snack
With recipes inspired by regional culinary traditions and made using quality ingredients, these savory options bring together bold flavors and a satisfying crunch. Whether as a casual snack or part of a creative dish, they are well-suited for modern, on-the-go consumption

- Potato chips and corn snacks with authentic flavors

Serving Ideas:
Cider pairings, lunchbox formats

Chocolate & Confectionery
Blending traditional European techniques with contemporary innovation, these confections are crafted from carefully selected ingredients to meet the expectations of premium retail and gifting markets.

Includes
- Filled chocolate bars & pralines
- Cream-filled wafers & cookies
- Candied fruits in chocolate

Serving Ideas:
Holiday retail, luxury gifts

Dried Fruits
Produced through gentle drying techniques that preserve taste and color, these fruits maintain their natural essence without the use of additives. Rich in character and versatility, they are suitable for direct consumption or incorporation into recipes

- Gooseberries, cranberries, phubarbs, currants and quinces
- Berry powders
- Candied fruits and berries

Serving Ideas:
Trail mixes, muffins, yogurt


Greek PDO Products
Authentic Origins. Proven Quality.

From the sun-drenched hills of Crete to the fertile plains of Kozani and Chios, these PDO-certified Greek products are the result of centuries of agricultural excellence, tradition, and regional identity. Carefully crafted and globally respected, they bring Mediterranean authenticity to international culinary scenes.

PDO Konservolia Table Olives (Rovies and Stylida)
Naturally processed green olives from the PDO regions of Rovies in northern Evia and Stylida in central Greece, these table olives are prized for their mild bitterness, firm texture, and balanced flavor. Each region's unique microclimate and traditional cultivation methods shape their distinct character.

Taste the Difference:
- Rovies – Delicate and fruity with a subtle bitterness
- Stylida – Firm and full-bodied with a bold, savory finish

Serving ideas:
Charcuterie boards, flatbreads

PDO Krokos Kozanis
Hand-picked in limited quantities from the fields of Kozani, this saffron is considered among the finest in the world. Its vibrant color, floral aroma, and deep flavor elevate both traditional and modern cuisine. A symbol of purity and precision, Krokos Kozanis reflects generations of artisanal cultivation in northern Greece.

Serving ideas:
Lobster bisque, risottos

PDO Cretan Olive Oils (Kolymvari, Messara, Viannos & Vorios Mylopotamos)
Cold-pressed from the Koroneiki variety and naturally low in acidity, these premium extra virgin olive oils reflect the rich diversity of Crete's terrain. Each PDO offers a distinctive balance of fruitiness and depth, shaped by the soil, altitude, and microclimate of its region

Taste the difference:
- Kolymvari – Mild and balanced
- Messara – Bold and earthy
- Viannos – Fresh and aromatic
- Vorios Mylopotamos – Versatile and well-rounded

Serving ideas:
Seafood finishing, vegetable roasts

PDO Korinthiaki Stafida Vostizza
Cultivated exclusively in Aegialia and dried naturally under the Greek sun, these seedless black currants offer a rich, concentrated sweetness and soft texture. Naturally high in antioxidants and free from additives, they are a pure expression of tradition.

Serving ideas:
Oatmeal, trail mixes, granola bars



PDO Mastiha Chiou & Mastiha Oil
Sourced exclusively from the island of Chios, Mastiha is a rare natural resin with a distinctive pine aroma and a subtle, refreshing flavor. Its essential oil-Mastiha Oil-shares the same purity and character, offering additional applications in gastronomy, cosmetics, and wellness. Together, they embody a unique blend of tradition, terroir, and versatility

Serving ideas:
Herbal teas, mastic gin, gelato

PDO Graviera Kritis
Aged to perfection and made primarily from sheep's milk with a touch of goat's milk, this traditional Cretan cheese is known for its sweet, nutty flavor and smooth, firm texture. PDO certification guarantees the use of local milk and authentic production methods.

Serving ideas:
Cheese platters, gourmet poutine

Premium European Products
Taste you can trust

Discover a premium collection that embodies the exceptional standards of European agri-food excellence. With a commitment to quality and authenticity, these products inspire confidence across the entire supply chain , from origin to consumer.

For additional information or inquiries:
info@premiumeuropeanproducts.eu
www.premiumeuropeanproducts.eu **Premium European Products**