



PREMIUM EUROPEAN PRODUCTS

Better Knowledge Better Choices



Curated European Excellence. Defined by origin



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CAMPAIGNS THAT PROMOTE HIGH
QUALITY AGRICULTURAL PRODUCTS

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EUROPE



From Europe to Your Table

Greek PDO products bring the Mediterranean to your table, embodying the diversity of Greece's regions. Each product is shaped by its specific geographical origin, local climate and soil, offering authentic flavors rooted in tradition.

Complementing this heritage, Latvian products combine modern efficiency with environmental care and sustainable practices. This selection provides value-added products that are both high-quality and responsibly produced, meeting contemporary culinary expectations.

Together, these Greek and Latvian offerings merge tradition with innovation, quality with sustainability, and originality with consistency, presenting a curated selection of European agri-food products that delight the senses, support vitality, and meet the highest standards of food safety. Their strong identity makes them highly valued in international specialty markets.



Discover Northern European Flavors. Premium Quality from Latvian Lands.

Latvian agricultural products stand out for their high quality, variety and unique flavors, crafted with methods that ensure safety, traceability and environmental care. A rising force in Europe's agri-food sector, they blend tradition, innovation and sustainability to meet global market.

Premium Dairy Collection

Made from high-quality milk and crafted with long-standing dairy expertise, these products offer simple, authentic flavors and consistent quality, combining tradition with modern production techniques.

Includes:

Cottage cheese, Curd cheese
Cream cheese, Sour Cream
Butter, Buttermilk & Curdled milk
Yogurt, Kefir & Fermented Milk Drinks
Chocolate coating curd snacks &
Dairy Desserts

Serving Ideas:

Pair bagels with cottage cheese

Fine Chocolate & Confectionery

A strong commitment to responsibly sourced cocoa underpins every creation. Crafted with advanced European techniques, tradition, and inherited skill, these products deliver exceptional taste that meets premium-market standards.

Includes:

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

Serving Ideas:

Add wafer layers to parfaits

Salty Snacks

Made with carefully selected, high-quality ingredients, these snacks offer crispy texture with a range of flavors. They can be enjoyed on their own or used to elevate any dish. The selection includes reduced salt options and real cheese snacks crafted to deliver premium taste, among others.

Includes:

Potato chips, Corn & Cheese snacks

Serving Ideas:

Finish loaded baked potatoes

Dried Fruit Collection

Carefully crafted by hand and dried at low temperatures using advanced technology, these natural products retain their vibrant color, rich and juicy taste, and integrity without artificial flavor enhancers, preservatives or colorants, providing a 12 month sell-by period. Ideal as a snack or for adding a distinctive touch to dishes, this collection delivers superior taste and visual appeal.

Includes:

Granberries, Raspberries, Quince,
Rhubarb, Blackcurrant, Gooseberries,
Candied fruits & Berries

Serving Ideas:

Accompany the pancakes



Experience Greek PDO Products. Mediterranean Specialties. Timeless Taste.



The Protected Designation of Origin (PDO) label certifies that all stages of production, processing, and preparation take place within the defined geographical area from which the product derives its name.

PDO Table Olives - Konservolia Rovion & Stylida

Carefully selected PDO table olives of the Konservolia variety, cultivated in the regions of Rovies (Evia) and Stylida (Fthiotida) in Central Greece. These olives benefit from each area's unique microclimate, soil composition, and traditional cultivation methods, resulting in a distinctive flavor profile while maintaining a firm texture.

Regional Taste Signatures:

Rovies: Mild, pleasantly sweet flavor with a delicate fruity aroma.

Stylida: Extra firm texture, with slightly bitter, tangy and peppery notes.

Serving Ideas:

Add to poutine for a Mediterranean twist

PDO Graviera of Crete

A traditional Cretan PDO hard cheese made from sheep's milk or a mixture with up to 20% goat's milk. It has a light-yellow color, firm texture, slightly sweet flavor, rich aroma and small holes from propionic fermentation. Graviera is produced without preservatives, colorants or antibiotics and is available in wheels, pieces and grated form, with a shelf life of up to 18 months.

Serving Ideas:

Finish mac & cheese with Graviera

PDO Cretan Olive Oils - Kolymvari, Messara, Viannos and Vorios Mylopotamos

From selected Cretan regions, these PDO extra virgin olive oils are cold-extracted from the traditionally cultivated Koroneiki variety. Their low acidity, rich aroma and balanced fruity flavor reflect each region's unique climate, soil and heritage, giving them a distinctive character.

Regional Taste Signatures:

Kolymvari: Well-balanced flavor with a rich aroma and low acidity (0-0,8)

Messara: Rich flavor with a smooth, well-rounded character

Viannos: Full-bodied flavor with subtle peppery notes

Vorios Mylopotamos: Golden color with a sweet, fruity flavor

Serving Ideas:

Drizzle lightly to grilled salmon before serving for aroma

PDO Corinthian Raisin "Vostitsa."

Vostitsa is a small blue-black Corinthian currant known for its sweet and fruity flavor. It is traditionally sun-dried under hygienic conditions, preserving its natural sweetness, aromatic compounds and valuable nutrients. This drying method differs from common shade/air or artificial drying techniques. It contains no added sugar and has a shelf life of 12 months.

Serving Ideas:

Elevate bread pudding





PDO Masticha Chiou & Masticha oil

PDO Mastiha from Chios is a unique natural resin from the Schinos tree forming tear-shaped drops, with a clear to off-white color and a distinctive flavor of woody pine, eucalyptus and mint notes. It is used in desserts, beverages, wellness and cosmetic applications, available as whole resins, powder or oil.

Serving Ideas:

Finish cheesecake with a few drops of Masticha oil

PDO Krokos Kozanis

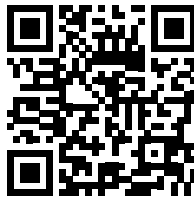
Premium PDO saffron from Kozani, a precious spice prized for its deep red color, intense flavor and aroma. It is available in filaments or powder form (conventional and organic). Approximately 150 flowers are required to produce 1 g of saffron filaments. Krokos is valued for its culinary, pharmaceutical and coloring applications and has a shelf life of 5 years.

Serving Ideas:

Top off butter tarts




Discover Premium European Quality

Access product details and connect with beneficiaries online.



For additional information or inquiries:

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