



Rooted in tradition, crafted with love.

Since 1973, our family has been making cheese the way it was meant to be made—slowly, carefully, and with deep respect for the land and its gifts.

At Boutsolis Dairy in Amfilochia, we use pure milk and simple, honest ingredients from our region to craft cheeses that carry the soul of Greek tradition in every bite. Our goal has always been the same: to offer real, flavorful cheeses that families can trust and enjoy.

With recipes passed down through generations and a commitment to quality, our cheeses are made just like they used to be by hand, with care.

Over the years, we've grown—but we haven't changed what matters. By blending tradition with gentle modernization and investing in our people, we continue to bring to your table cheeses that honor our roots.

From our dairy to your home, we proudly offer: Graviera, Kefalograviera, Kefalotyri, Pecorino, Dry Mizithra, and Anthotyro. Good cheese doesn't just feed the body—it tells a story. Let ours become part of yours.





BOU-0501

Kefalograviera / P.D.O AMFILOCHIA

BOU-0502

Graviera / P.D.O AMFILOCHIA

• Net Weight: 10 kg

BOU-0503

Kefalotyri / P.D.O AMFILOCHIA

BOU-0504

Pecorino / P.D.O AMFILOCHIA

• Net Weight: 10 kg



BOU-0505

Kefalograviera / P.D.O AMFILOCHIA

BOU-0506

Graviera / P.D.O AMFILOCHIA

BOU-0507

Kefalotyri / P.D.O AMFILOCHIA

BOU-0508

Pecorino / P.D.O AMFILOCHIA

• Net Weight: 5 kg



BOU-0509

Kefalograviera / P.D.O AMFILOCHIA

BOU-0510

Graviera / P.D.O AMFILOCHIA

BOU-0511

Kefalotyri / P.D.O AMFILOCHIA

BOU-0512

Pecorino / P.D.O AMFILOCHIA

• Net Weight: 2.5 kg





BOU-0513 **Kefalograviera** / P.D.O AMFILOCHIA

BOU-0514 **Graviera** / P.D.O AMFILOCHIA

• Net Weight: 300gr

BOU-0515 **Kefalotyri** / P.D.O AMFILOCHIA

BOU-0516 **Pecorino** / P.D.O AMFILOCHIA

• Net Weight: 300gr





From the heart of Crete to your table.

The Kalogeraki family brings you the richness of authentic Cretan cheese, made with love, care, and deep respect for our roots. With an unwavering commitment to consumer safety, we produce cheeses that not only meet the highest standards of quality, but also carry the unforgettable taste of the land that raised us.

Every day, our people gather the freshest goat and sheep milk with the help of over 1,500 local shepherds, spread across the Cretan countryside. We use only raw ingredients generously offered by the Cretan soil, and our entire production and packaging process takes place right here on the island.

That's why every one of our products proudly carries the red label: Crete – Land of Values. Staying true to tradition, we follow time-tested methods of cheesemaking while investing in the continuous training of our team. Our love for what we do runs deep—and it shows in every wheel and block we craft. Each of our cheeses undergoes rigorous quality checks.

Our production and packaging lines are certified under the International IFS Food Standard and ISO 22000:2018 for food safety and quality assurance. We also rely on the expertise of external advisors, partners, and accredited laboratories, ensuring that we meet the evolving needs of today's Greek family.

For our most beloved traditional cheeses—Graviera of Crete and Xynomizithra of Crete—we proudly hold the official PDO certification (Protected Designation of Origin) from AGROCERT. With every bite, you taste Crete itself.



KAL-101 **Graviera** / P.D.O CRETE

KAL-0130

Graviera / Aged 12 months / P.D.O CRETE

Net Weight: 12kg





KAL-01308 **Graviera** / P.D.O CRETE

Net Weight: 2kg



Graviera / P.D.O CRETE Net Weight: 300gr

KAL-01304 Graviera / Aged 7 months / P.D.O CRETE Net Weight: 300gr

KAL-172 Graviera / With 5 Peppers / P.D.O CRETE Net Weight: 240gr



KAL-143 Xynomyzithra / Grated / P.D.O CRETE

Net Weight: 350gr



KAL- 01151 Graviera / P.D.O CRETE

Net Weight: 200gr



A legacy of taste since 1932

It all began in Agrinio, in 1932, when the first generation of our family established a small dairy, inspired by a deep love for pure ingredients and traditional cheesemaking. What started as a humble endeavor soon grew into a trusted name—always guided by the same core values: respect for tradition, unwavering quality, and genuine authenticity. Today, under the care of the third generation, our family continues this proud legacy. We remain devoted to sourcing 100% local milk, collected daily from trusted farmers across the region. Equipped with modern cooling systems, our partners help us ensure freshness and consistency in every batch. As we evolve with the times, we blend tradition with innovation—adding new ideas to time-honored methods, without ever compromising on quality.

Our Dairy Facility in Kleisorevmata, Agrinio

Nestled in the heart of nature, our 2,000 sq.m. dairy plant in Kleisorevmata stands as a modern continuation of our roots. Here, tradition meets advanced technology to create dairy products that embody both heritage and excellence. From milk collection to the delicate aging process, every stage is handled with care, precision, and respect, under strict quality protocols and in full compliance with international HACCP standards. Driven by passion and integrity, our dedicated team ensures that every product we deliver brings to your table the true taste of Greece—rich in flavor, honest in origin, and crafted with heart.



VAS-0601 / 0602 **Feta Cheese** / P.D.O AGRINIO, GREECE

Net Weight: 15kg / 7kg





VAS-603 **Feta Cheese** / P.D.O AGRINIO, GREECE

Net Weight: 400gr / 1kg



Kefalograviera / P.D.O AGRINIO, GREECE

VAS-605

Kefalotyri / P.D.O AGRINIO, GREECE

VAS-606

Graviera / P.D.O AGRINIO, GREECE

Net Weight: 2.5kg





VAS-607

Kefalograviera / P.D.O AGRINIO, GREECE

VAS-608

Kefalotyri / P.D.O AGRINIO, GREECE

VAS-609

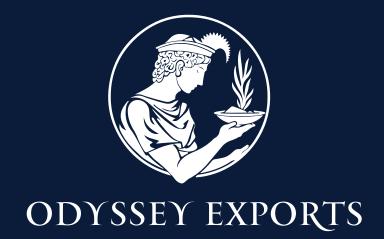
Graviera / P.D.O AGRINIO, GREECE

Net Weight: 300gr





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Agricultural Cooperative Kritsa

Kritsa olive oil. Its every drop reveals the unique care with which it has been produced for over a century. Its story began in 1927, when a group of passionate olive growers in Kritsa set out to give the world a superior olive oil, with a peppery flavour and very low acidity.

In an unbroken tradition, we firmly honour our commitment that every drop of cold extracted oil that comes from our mill will unfailingly be better than before.

Our unique Koroneiki cultivar is our only care all year round. The fruit is picked as soon as it fully matures, and within a few hours its "juice" is ready to embark on a journey around the world.

Our exquisite olive oil has been honorably mentioned and has received prizes in many competitions. To us, however, its bearing the name of its birthplace is the greatest honour of all.



KRITSA - PREMIUM EXTRA VIRGIN OLIVE OIL AWARD WINNING ACIDITY 0.2

• Net Weight: 200ml / 500ml

















KRI-302 KRITSA - PREMIUM EXTRA VIRGIN OLIVE OIL AWARD WINNING ACIDITY 0.3 / GLASS BOTTLE

• Net Weight: 60ml / 100ml / 250ml / 500ml 750ml



KRI-303

KRITSA - PREMIUM EXTRA VIRGIN OLIVE OIL AWARD WINNING ACIDITY 0.3 / METAL CAN

Net Weight: 100ml / 250ml / 500ml
 1Ltr / 1,5 Ltr / 5 Ltr







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Proudly Honoring a Family Legacy Since 1965

Founded by Athanasios Zoukas in 1965, Amalthia Finest Greek Products began its journey with a clear mission: to treat, process, and share the richness of Greek olives with the world.

For over two generations, our family-owned business has grown with deep respect for tradition, nature, and the timeless values that define Greek heritage. Every olive we process is handled with care and dedication, ensuring top-quality products that honor our past and inspire future generations. At Amalthia, we believe that excellence comes from daily devotion—balancing tradition with sustainable practices and respecting the people and environment that nurture our products.

Because the olive tree is not just a crop—it is a symbol of life, culture, and love.









AMA-0501 Glass Jars 250ml

GREEN OLIVES PITTED
KALAMATA OLIVES PITTED
KALAMATA OLIVES ORGANIC



GREEN OLIVES PITTED KALAMATA OLIVES PITTED









AMA-0503 Glass Jars Tubes 500ml

GREEN OLIVES PITTED KALAMATA OLIVES PITTED



GREEN OLIVE PASTE KALAMATA OLIVE PASTE









AMA-0505 Vacuum Bag 200gr

GREEN OLIVES
KALAMATA OLIVES









AMA-0506
Catering PET Packaging

KALAMATA OLIVES PET JAR 1.6Ltr KALAMATA OLIVES PET JAR 3Ltr

2Ltr

AMA-0507

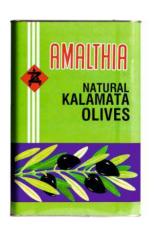
Catering PET Packaging

GREEN OLIVES PET JAR 2Ltr GREEN OLIVES PET JAR 3Ltr





19Ltr



19Ltr



19Ltr



AMA-0508 **Retro Tin Cans Edition**

NATURAL KALAMATA OLIVES 19Ltr BLACK OLIVES 19Ltr GREEN OLIVES 19Ltr





AMA-0509 **Retro Tin Cans Edition**

KALAMATA OLIVES 5Ltr BLACK OLIVES 5Ltr



A key ingredient of the Mediterranean Diet

Our company Olive Queen was created out of love for our lands and the olive trees on it. The main goal and purpose is the production of olives based on the traditional ways of cultivation and care of olive trees, which outcome as a product of excellent quality, with special aromas and characteristic aftertaste.

This way we can offer you olives of excellent quality and taste, while retaining all the beneficial ingredients.

















QUE-0510 **Vacuum Olives 150g & 250g**

GREEN OLIVES WITH GARLIC & OREGANO GREEN OLIVES WITH OREGANO GREEN OLIVES

GREEN OLIVES WITH OREGANO, PEPPER & SWEET PEPPER KALAMATA OLIVES











QUE-0511 **Olives in Glass Jar 180g & 215g**

SLICED KALAMATA OLIVES SLICED GREEN OLIVES GREEN OLIVES KALAMATA OLIVES
PITTED KALAMATA OLIVES













QUE-0512 Olive Paste in Glass Jar 180g

GREEN OLIVE PASTE
GREEN OLIVE PASTE SPICY
KALAMATA OLIVE PASTE
KALAMATA OLIVE PASTE SPICY





QUE-0513 Plastic Jars 1kg, 2kg, 3kg, 5kg, 20kg, 50kg

GREEN OLIVES
KALAMATA OLIVES





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Greek Spreads - A Taste of Tradition in Every Tub

6P is a Greek family-owned artisan producer based in Aetolia-Acarnania, with a long tradition in crafting exquisite salads and sauces. We blend tradition with innovation, creating high-quality products from pure Greek ingredients, ensuring authentic and delightful flavors under strict hygiene standards.

With significant export potential and continuous investment, 6P is your ideal partner for businesses and wholesalers. We offer products with authentic taste, superior quality, and long shelf life, perfect for exports, wide distribution, and wholesale orders, providing excellent value.

Choose 6P to bring the true taste of Greece to your customers!





GREEK SPREADS IN SMALL TUBS

P-00004 SPICY CHEESE SALAD 250gr

P-00005 KTIPITI 250gr

P-00006 AGIORITIKI 250gr

P-00113 FETA SAUCE WITH SUN-DRIED TOMATO 200gr

P-00111 GARLIC SALAD 200gr

P-00094 RUSSIAN SALAD 200gr

P-00007 TARAMA SALAD 250gr

P-00008 TZATZIKI 250gr

P-00067 HOUMOUS 200gr











GREEK SPREADS IN TUBS

P-001906 HOUMOUS 2kg

P-001527 RUSSIAN SPREAD 2kg

P-00459 AGIORITIKI 2kg

P-001176 EGGPLANT SPREAD 2kg

P-001148 MAYONNAISE FOR SALAD 2kg

P-001689 SAUCE FETA 2kg

P-000751 HAM SALAD 2kg

P-001699 TARAMA SALAD 2kg

P-000950 FARMERS SPREAD 2kg







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From «Grandpa George", with diligence and love

"Grandpa George", with diligence and love cultivated his orchards, producing quality products in the sunny and fertile land of the Lilantio Field of Evia.

All our products are closely linked to our tradition, our manners and customs and are an integral part of our cultural heritage. That is why we, in E. & D. Kontos SA., we feel the obligation to preserve them and pass them on to the next generations.

The grandfather George, hence the "from the grandfather's orchard" with diligence and love cultivated his orchards producing quality products in the sunny and fertile land of the Lilanti field of Evia. With the same criteria, his children and grandchildren continue this tradition, creating exquisite, delicious products reminiscent of another era. Preserving fruits and vegetables with sugar and processing them into jams is a great way to use them.

For the creation of our authentic recipes, only fresh fruits are used and during the production process all the rules of hygiene and safety are observed according to the ISO 22000 Standard. Thus, the excellent quality of the jams of E. & D. KONTOS SA is kept unchanged.

ROM THE GRANDFATHER'S ORCHARD

PER-802 GREEK DRY FIGS FROM EVIA

• Net Weight: 200gr / 220gr / 250gr 400gr / 500gr / 3kg / 5kg / 10kg











PER-803
CHOCOLATE COVERED DRY FRUITS
FIG / PLUM / ORANGE / APRICOT

Net Weight: 200gr / 220gr / 250gr
 400gr / 500gr / 3kg / 5kg / 10kg



CREATIVITY BRONZE AWARD 2018

Jou hove never tasted a more fragrant marmalage.



PER-804

GREEK FRUIT MARMALADES

PEACH / APRICOT / STRAWBERRY / CHERRY / FIGA

· Net Weight: 360gr











APPETIZERS

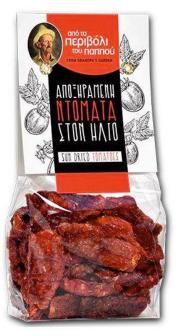
ARTICHOKE IN OLIVE OIL
ARTICHOKE IN SUNFLOWER OIL
SUN-DRIED TOMATO IN OLIVE OIL
SUN-DRIED TOMATO IN SUNFLOWER OIL
VARIETY ARTICHOKE / OLIVES / SUN-DRIED TOMATO
MUSHROOMS IN SUNFLOWER OIL

• Net Weight: 270gr / 1.500gr / 3.000gr









PER-806 **SUN-DRIED TOMATO** FROM EVIA

• Net Weight: 250gr / 5kg / 10kg



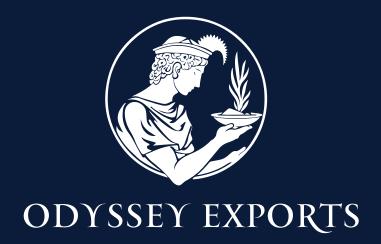








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Healthy snacks made of the purest ingredients.

With a heritage spanning almost four decades, EVANGELOS TSANOS Ltd is dedicated to preserving the essence of the Tsanos family recipes through its exceptional range of baked goods. The company's commitment to quality and authenticity and our love of good ingredients will excite consumers, who can expect a sensory journey through various Mediterranean flavors and textures.

Except from the domestic market, Tsanos also exports to many countries all over the world, offering:

- A Wide award-winning product range
- Certified Quality and authenticity
- Flexibility and adjustment to the requirements of the foreign markets
- Continuous investment in innovation and new technologies
- Value for money hygienic bakery snacks in distinctive, convenient packaging both for the Retail & HORECA sectors plus Private Label goods

TSAN-0702

BRAN CRACKERS CLASSIC

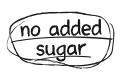
BRAN CRACKERS WITH CAROB

BRAN CRACKERS HONEY - RAISIN

BRAN CRACKERS WITH OATS

BRAN CRACKERS WITH SUNFLOWER SEEDS

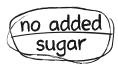
• Net Weight: 107gr































TSAN-0703

QUINOA / CORN & TURMERIC / CHIA & FENNEL SEEDS / BEETROOT / SESAME SEEDS / MULTI SEADS KALAMATA OLIVES / CHEESE

• Net Weight: 55gr / 120gr



TSAN-0704 (BAG)
MINI CHOCOLATE COOKIES
MINI GRAPE MUST & CINNAMON COOKIES
MINI CARROT COOKIES

· Net Weight: 60/70gr



TSAN-0705 (TUB)
MINI CARROT COOKIES
MINI MOUSTOKOULOURA (GRAPE MUST)
MINI DARK CHOCOLATE

• Net Weight: 240/300gr











TSAN-0706

TRADITIONAL RUSKS WITH NATURAL LEAVEN

DAKOS BARLEY RUSKS 700gr / MINI BARLEY ROLL RUSK 600gr / MINI WHEAT "EPTAZYMO" 400gr MINI BARLEY RUSKS 400gr / MINI BARLEY "EPTAZYMO" 400gr KITHIRA TYPE RUSK WITH OLIVE OIL 350gr



TSAN-0707

VEGAN

OPTIONS

SAVOURY NO SUGAR ADDED COOKIES

SUNDRIED TOMATO / CARROT / WHOLE GRAIN / OLIVE / MULTISEED

· Net Weight: 70gr / 200gr



MINI COOKIES

ORANGE / DARK CHOCOLATE & ALMONDS / GRAPE MUST, RAISINS & WALNUTS APPLE CINNAMON / NATURAL GRAPE MUST

• Net Weight: 100gr / 300gr







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