

About **OUR PRODUCTS**

Over the centuries, European farmers and food producers have developed some of the world's most renowned and highquality agricultural products. From olive oil to raisins, European agriculture is European farmers and food producers are also at the forefront of innovation and research. European countries have invested heavily in agricultural research and development, and this has led to new techniques and technologies that have improved the quality and sustainability of agricultural products.

KNOW WHAT YOU'RE EATING

European agriculture is characterized by a strong commitment to animal welfare and food safety. The European Union has some when it comes to animal welfare and food safety, and this has helped to ensure that European agricultural products are of the highest possible quality.

DISCOVER THE EXQUISITE TASTE OF **EUROPE!**





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reflect those of the European Union or the European Research

Premium Olive Oil & Raisins





THE EUROPEAN UNION SUPPORTS CAMPAIGNS THAT PROMOTE HIGH QUALITY AGRICULTURAL PRODUCTS.



PREMIUM Olive Oil

The Greek olive oil is considered top quality worldwide and claims various awards in prestigious international competitions. Olive orchards are cultivated across the country's ideal climate and soil varieties. The produced olive oil varies in colour from clear yellow to golden while some varieties obtained from unripe fruit have a greenish tinge.



OLIVE OIL - OMEGA-3 500ml, 750ml, 1000ml

This olive oil is unfiltered which means it gives a more intense and fruity taste experience. The oil may have small olive particles inside and these contain polyphenols that give good odor and taste. The olive oil also contains supplements of the Omega-3 algae Chlorella. The olive oil is great for cooking and marinades or enjoyed with a piece of bread.

250ml

Olive Tree Basil is excellent for vegetable dishes, chicken, roasted potatoes, root vegetables and is ideal for mozzarella.

Olive Tree Rosemary is excellent for meat, marinades, pasta dishes, vegetable dishes and salads.

Olive Tree Chili is excellent with grilled meat, Asian influences and as an extra seasoning in spicy dishes.

Olive Tree Truffles are excellent for frying with, pasta dishes, meat dishes, omelets, salads and cold sauces.

Olive Tree Lemon is perfect for fish, seafood, meat dishes, risotto or drizzle over the salad.

Olive Tree Garlic is excellent with grilled meat, pizza, mushrooms, bruschetta and vegetable dishes.



EXTRA VIRGIN OLIVE OIL

50ml, 500ml, 500ml, 250m

This olive oil comes from the local Greek varieties, an extra virgin olive oil with tons of freshly cut grass, as good in cooking, salad or baking.

CLÁSICO VIRGIN OLIVE OIL

pressed unfiltered virgin olive oil with

cheese, and charcuterie.







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OLIO DI SANSA DI OLIVIA POMACE OLIVE OIL

5.000ml, 1.000ml, 750ml Oil that is excellent for salads and cooking.

SALADSOIL

5.000ml, 1.000ml, 750ml Blend of Finest oils great for salad, baking and cooking.

EXTRA VIRGIN OLIVE OIL

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100% Extra Virgin Olive oil.

This olive oil comes from local varieties, extra virgin olive oil with tons of freshly cut grass. As good in cooking as for salad or baking.

From the beautiful, fertile Greek olive groves that grow where the sea breeze meets colder winds from the mountains comes our Extra Virgin olive oil. We produce it from the local olive tries, which gives us a perfectly balanced, golden olive extra virgin olive oil. Arcadia Extra Virgin olive oil is suitable for everything – to use in cooking, to roll over the salad, to pipes and dips, to enjoy as it is with a piece of bread.



PREMIUM Greek Dried Raisins

Greek raisins are a type of dried grapes that are grown in Greece. They are popular for their unique taste, texture, and nutritional benefits. They are mainly produced in the region of Corinth and are considered to be one of the country's traditional and authentic products. The fruit is processed in a facility that is compliant with EU Regulation (EC) 825/2004 and that has a working HACCP system that is based on Codex Alimentarius and basic texts on food hygiene. The grapes are left to dry naturally on the vine, and then they are further sun-dried on straw mats or in special ovens until they reach the desired moisture content.



