

A black and white photograph of a stone staircase leading up a hill through olive trees. The path is made of large, flat stones, and the surrounding landscape is filled with dense olive trees and shrubs. The sky is clear and bright.

greek
food
products

 *Samaras*



It all started here

A long, long, long time ago, the first king of Athens, King Cecrops, set out to find a patron deity for his city-state, already prosperous and vibrant. He called on Athena and Poseidon because both desired to be the patron of this beautiful city. Their rivalry was so intense that they almost went to war, and just as they were about to attack each other, Athena, with her typical, wise approach, suggested that they should hold a contest for the city. With King Cecrops, the judge set up the battle and decided that whoever presented the town with the best gift would be rewarded with the city itself as the grand prize.

In the midst of a vast crowd, King Cecrops invited them to Acropolis to present their gifts to the city. Poseidon was to go first, and he lifted his massive trident and struck the earth with it. At the point where the spear struck, a frothy spring burst out, producing a sea which is now called Erekhtheis. The people loved it, but as they went closer to taste the water, to their dismay, the water was salty.

When it was Athena's turn, her act was far less dramatic. She quietly knelt and buried something in the ground, which in time grew into an olive tree. This turned out to be a much more useful gift, granting the Athenians, not only the olives themselves as sustenance, but also a source of oil for their lamps and for cooking their food. The olive trees also provided Athenians with wood to build their boats and houses. Athena's gift was seemed by far the better by Cecrops, and he declared her the winner and the patron deity of Athens. Athena became the protector of the city (polis), many people throughout the Greek world worshiped her as Athena Polias (Athena of the city). As a patron of Athens, she fought in the Trojan War on the side of the Achaeans.





our story

Triantafyllos Samaras came to Greece with his mother from Tatavla of Konstantinoupoli, now Kurtulu, after the 1923 population exchange between Greece and Turkey. His ancestors were traders and farmers. When he grew up, he became a farmer himself in North Euboea in the town of Neos Pyrgos. From his early years, he was working hard, cultivating a wide variety of food products, tomatoes, sprouts, melons, watermelons, olives, and many more. He was selling his products in the food market of Aidipsos and the wholesale food market of Athens. He married Evlampia, and together they had two sons Thanassis and Apostolis. The business was thriving, and in 1962 he bought his first tractor a Fordson with a Perkins engine with license plate 323 (the 323 tractors in Greece). This revolutionized the way of cultivation, harvest, and transport.

Thanassis and Apostolis also got involved in the agricultural industry, and in their early thirties, they started their own business, one of the biggest pig farms in Euboea, Greece. Although several factors went wrong, and they lost everything, they returned to the cultivation of land, which helped them get on their feet again.

In late 2008 Apostolis, with his son, Triantafyllos, started their own company, with the primary ambition to sell quality food products in Greece and abroad, by controlling all the aspects from the field to the packaging, till the shelf. Now their products are the best sellers in the Athens wholesalers food market and exported in two continents. With the logistics center of the company being in Moschato of Attica, in the center of the Greek food industry and two packaging facilities in Euboea and Atalanti.



GREECE



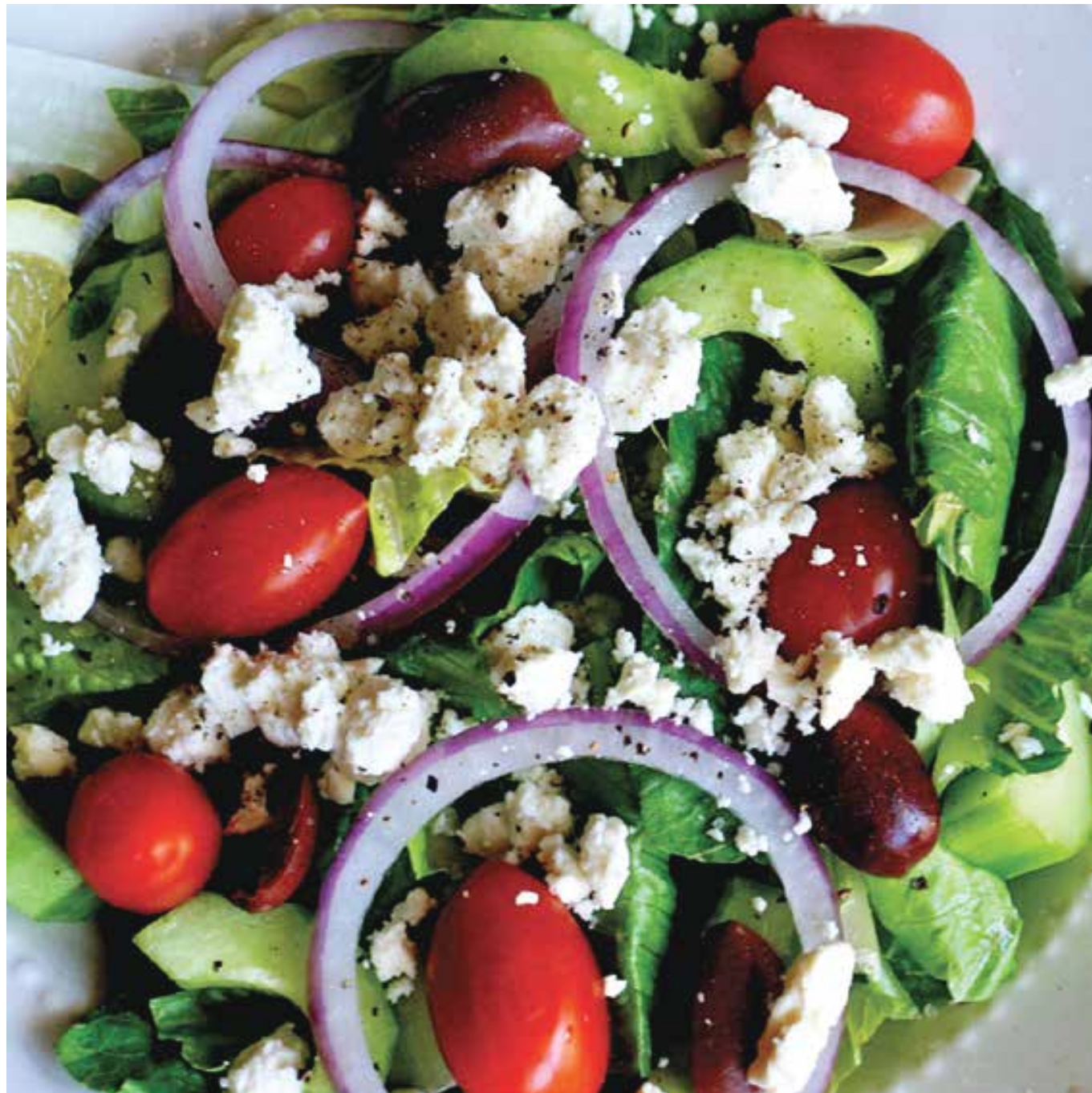
our facilities

With our producers in North Euboea, we cultivate figs of the Taxiarchis variety; our facilities can process 200 tonnes per harvest year. Our dried figs offer a wide range of packages, such as vacuum bags, plastic bags, or bulk, we also offer dried fig bars.

In our olives processing facilities in Atalanti and Chalkidiki, Greece, we gather the fresh olives, and through natural procedures, we make them edible. We can process 4500 tonnes of olives per year. Kalamon, Chalkidikis, Amfissis, black, and green olives are our main varieties. We have cutting edge machines that sort the olives based on color and size, and we can extract the pit and also make olive paste. Our company has ISO 22000 & FDA certifications.

Provided that our Packaging and Logistic center is based in Athens and more specifically, in Agios Ioannis Rentis, the heart of the Greek food industry, we have the competitive advantage of ensuring to the customer that the products leave in the best condition but also delivered in such.





the mediterranean diet

Mediterranean diet reflects the dietary habits followed by inhabitants of the Mediterranean region and mainly those living in Crete, other Greek areas, and southern Italy, from the early 1960s. The fast-growing mountain of scientific evidence concerning health benefits derived from the Mediterranean diet highlights the need to enhance public awareness about that unique eating "tradition".

Mediterranean diet can be characterized as a "natural diet". This type of nutrition provides the consumption of whole grains, fruits, vegetables, olive oil, legumes, seeds and fatty fish, limited portions of red or processed meat, and moderate amounts of dairy products and wine. In comparison with other "healthy" diets, it has two unique features that make the difference. Healthy fats intake is provided mainly from virgin olive oil, seeds, nuts, and fatty fish. Secondly, is the moderate consumption of wine during meals. These are the critical elements of the Mediterranean diet that contributes to longevity.

The truth is that the Mediterranean diet is a lifestyle!!! Except for the food issue, it encourages the social interaction, as the family is gathered around the family table (distinctive characteristic of the Mediterranean "spiritual"), and of course, the physical activity, as it is an integral part of the whole Mediterranean tradition. Every meal can be the trigger or the excuse to enjoy time with friends and family, to share news, and have lots of fun. It has been noticed that the "Mediterranean lifestyle" is not just getting to exercise for an hour three times a week but being active all day and spent a lot of time outdoors during sunshine and sunlight. Finally, it is being less stressed and having a "siesta" without any worry hidden behind.

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kalamon olives

Kalamon variety olives are almond-shaped, plump, dark purple olives from a tree distinguished from the common olive by the size of its leaves, which grow to twice the size of other olive varieties. Are hand-picked to avoid bruising. They are considered an excellent product.

Kalamon olives are produced using traditional lactic acid fermentation, and no coloring is added during the process. This is one of the main reasons why the Greek produced olives have been distinguishable from Spanish olives by their substantially lighter and more varied color. On the contrary, Spanish olives have a uniform black color because of the artificial coloring used.

Our company produces, packages and trades all the available sizes and types of Kalamon olives, such as whole, pitted and sliced. We also offer our kalamon olives with herbs such as oregano and hot pepper or with garlic and rosemary.





amfissis olives

Amfissis olive tree is relatively resistant to cold, cancer, leaf spot, and its weak point is the sensitivity to Verticillium. It is considered as highly productive and does not need much watering. The olive skin is thin and flexible, and it gradually changes color from green to rose, violet red, purple, and finally black in ripening. It ripens from mid-November to the end of December. When the fruit is intended for the production of green Spanish-type olives, the collection takes place two months earlier. They are mainly cultivated in central Greece

It's one of the most versatile olives, cause they can be processed into different types, such as green, thrashed green (tsakistes), black amfissis, confits (low salt), ripped with sea salt and sliced. They are hand-picked to avoid bruising.





chalkidikis olives

Chalkidiki's olives are cultivated in Chalkidiki, a region near Thessaloniki Greece. They are known for their big size. The color of the skin of the fruit changes gradually along with the progress of maturation from bright green to green-yellow, straw yellow, rosy, and finally faded red-black. They come in many types, stuffed, pitted, or whole. They are hand-picked to avoid bruising.

Chalkidiki's olives are characterized by a delicate fruity flavor, slightly bitter spicy taste, and absence of greasiness.



thasos pdo olives

Thasos olives are from Thasos, a Greek island in the northern Aegean Sea. This olive has received the PDO (protected designation of origin). They are harvested late in winter and have a black color with a wrinkled texture. They are cured with sea salt in layers.



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articles on the Mediterranean
diet, and her benefits



olive sizes

Size	Number per Kilogram	Approximate Number per Pound
Bullets	351–380	159–172
Fine	321–350	146–158
Brilliant	291–320	132–145
Superior	261–290	118–132
Large	231–260	105–117
Extra Large	201–230	91–104
Jumbo	181–200	83–90
Extra Jumbo	161–180	74–82
Giants	141–160	65–73
Colossal	121–140	55–64
Super Colossal	111–120	50–54
Mammoth	101–110	46–50
Super Mammoth	91–100	41–45

olive types

Chalkidikis sizes from 91- 230	Whole	Kalamon sizes from 120 to 380	Whole
	Pitted		Pitted
	Sliced		Sliced
	Halves		Halves
	Stuffed with garlic		Marinated
	Stuffed with almond		Paste
	Stuffed with piri piri		
	Stuffed with Jalapeno		
	Stuffed with Pimento		
Amfissis sizes from 91-380	Black		
	Green		
	Whole		
	Crashed		
	Wrinkled		
	Wrinkled with sea salt		
	Confit(low salt)		
Thassou PDO	Paste		
	Wrinkled		





olives packaging

Our company can package olives in a wide variety of packages, and we also offer our customers the option of private labeling.

Using hi-tech machinery, from automatic fillers to vacuum chambers, we package according to international standards. Our product line is one of the fullest in the industry.

Our package suppliers are the leaders in the industry, with the highest standards, having the ability to innovate to match our growing needs.

glass jars	200gr	450gr	900gr	1,5kg	
doy pack	200gr	500gr			
vacuum packs	250gr	500gr	1kg	3kg	5kg
pet drum	600gr	2,5gr	5kg		
tin can	250gr	500gr	2,5kg	5kg	
plastic barrel	13kg	50kg	80kg	130kg	150kg





north Euboea dried figs

The fig is at least 3,000 years a key component of human nutrition. For the ancient Mediterranean cultures was a necessity and an integral part of the diet, that sometimes-even replaced bread. It was a beloved fruit and an essential element of Greek diet since ancient times, having constituted the principal food of the athletes at the Olympic Games but also associated with the worship of Dionysus, Demeter, and the Pythagoreans. The fig was not only a nutritious fruit but also a symbol as it symbolized prosperity, fertility, knowledge, and unity. In ancient Athens, the figs were the first preference, and they were physical cultivated. They strictly prohibited the exportation, and the one that exported was punished. He who denounced such an offender took pay and called sycophant.

North Euboea dried figs are from the Smyrna variety, harvested in late August. After that, they are dried in the sun using wooden boxes. They come in two types, the ones technically whiten and the raw unprocessed ones.

dried figs packaging

regular	250gr	500gr	
vacuum	200gr	250gr	500gr
vacuum	5kg		



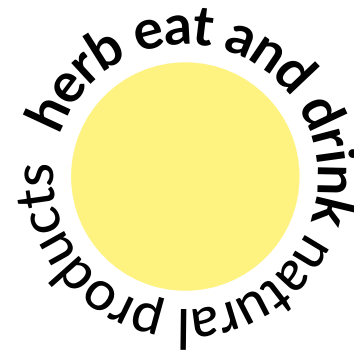
Our Brands



olives, olive oil, olive paste,
nuts, dried fruits, wine vine-
gar, pickles, herbs



olives, olive oil, olive paste,
wine vinegar



spices, herbs, honey, pickled
vegetables



traditional pasta, chilo-
pites, trachanas..



cretan rusks, croutons,
toasted bread

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