



Sourcing Greece. Directly.

Chutneys

Sweet, spiced & intensely flavoured — crafted for pairing.



CHUTNEYS

Sourcing Greece. Directly.

Fruit, spice & bold flavour — in a jar

A curated range of four chutneys with distinctive flavour profiles — combining Mediterranean fruits with warming spices. Designed for cheese boards, charcuterie, grilled meats and specialty retail. Simple format, premium positioning.

01

**Apricot
& Ginger**

02

**Plum
& Spices**

03

Fig

04

Pepper

THE FOUR CHUTNEYS

01

A focused range — each chutney crafted for a distinct flavour moment.

APRIC.

Apricot Chutney with Ginger

Sun-ripened apricot meets warming ginger — a bright, aromatic chutney with a gentle heat. Versatile across savoury applications and deeply crowd-pleasing.

*Pairs: Soft cheese ·
grilled chicken ·
curries · glazing*

PLUM

Plum Chutney with Spices

Rich, jammy plum layered with warming spices. Deep, complex and beautifully dark — an outstanding partner for mature cheeses and charcuterie boards.

*Pairs: Aged cheese ·
cured meats · pork ·
game*

FIG

Fig Chutney

Intensely fruity and gently spiced. Fig chutney is the classic choice for premium cheese boards — its natural sweetness bridges the sharpest of cheeses.

*Pairs: Blue cheese ·
goat's cheese · foie
gras · duck*

PEPPER

Pepper Chutney

A bold, savoury chutney built on roasted sweet peppers with a subtle kick. Versatile across hot and cold applications — ideal for foodservice and retail.

*Pairs: Hard cheese ·
grilled meats ·
burgers · eggs*



Pairing & Use Cases

All four chutneys are designed to perform across multiple consumption occasions and retail channels.

● Cheese & Charcuterie Boards

The primary occasion. All four variants complement soft, hard and blue cheeses as well as cured meats.

● Grilled Meats & Roasts

Apricot-Ginger and Pepper chutneys work beautifully as accompaniments or glazes for chicken, pork and lamb.

● Foodservice & Catering

Consistent format, great shelf life — ideal for deli sandwiches, gourmet burgers and hospitality menus.

● Premium Retail & Gifting

Compact jar format with premium positioning — perfect for specialty food halls, delis and gift sets.



FORMATS & FULL RANGE

03

A focused, premium range — available across retail and foodservice formats.

THE RANGE

	Apricot Chutney with Ginger	<i>Fruity · aromatic · versatile</i>
	Plum Chutney with Spices	<i>Rich · spiced · deep</i>
	Fig Chutney	<i>Sweet · premium · classic pairing</i>
	Pepper Chutney	<i>Bold · savoury · subtle heat</i>

FORMATS

Glass Jar — 100g

Gifting & specialty retail

Glass Jar — 200g

Standard retail format

Glass Jar — 300g

Deli & premium retail

Foodservice Tub — 1kg

Catering & hospitality

Private label available
Retail-ready label design on request

WHY PARTNER WITH US

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- **Direct producer pricing**
Without the operational complexity
 - **One point of contact**
Full support from sourcing to delivery
 - **Flexible & tailored**
Retail, foodservice or gifting — we adapt
 - **Strong product expertise**
Deep knowledge of specialty preserves & pairing formats
 - **Reliable execution**
Consistent quality and seamless communication

OUR PROMISE

**Authentic Greek
Products.
Reliable Sourcing.
Peace of Mind.**

Let's Work Together

Your direct line to Greek producers.

CONTACT

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