



Sourcing Greece. Directly.

Greek Olive Oil & Vegetable Oils

Premium PDO & PGI selections. Direct from Greek groves.



OLIVE OIL

Sourcing Greece. Directly.

Liquid gold from Greek groves

Greece produces some of the world's finest olive oil — bold, fruity and high in polyphenols. Our range spans premium Extra Virgin selections with PDO and PGI designations, refined and pomace grades for foodservice, flavoured oils, and certified organic options. Flexible formats for every trade channel.

01

**Extra Virgin
Olive Oil**

02

**Pure Olive Oil
& Pomace**

03

**Flavoured
Olive Oil**

04

**Organic
EVOO**

EXTRA VIRGIN OLIVE OIL

01

Cold-extracted, unrefined, naturally rich in polyphenols.

PGI

PGI Crete

Protected Geographical Indication

Fruity, slightly peppery EVOO from the sun-drenched groves of Crete — Greece's most prolific olive oil region. Predominantly Koroneiki variety.

PDO

PDO Kalamata

Protected Designation of Origin

Single-origin EVOO from the renowned Kalamata region. Intense aroma, green-gold colour, with a characteristic peppery finish. Koroneiki olives, hand-harvested.



PURE, POMACE & SALAD OIL

02

Refined grades and blends for foodservice, industrial and retail use.

PURE

Pure Olive Oil (Refined)

A blend of refined and virgin olive oils. Mild flavour, high smoke point — ideal for cooking, frying and foodservice applications. Consistent quality at scale.

POMACE

Olive Pomace Oil

Extracted from the olive paste remaining after pressing. Neutral taste, very high smoke point. Cost-effective solution for high-heat cooking and industrial food use.

BLEND

Salad Oil — Olive & Sunflower Blend

A light, balanced blend of olive oil and sunflower oil. Ideal for dressings, marinades and retail multi-use formats where a milder olive character is preferred.



Flavoured Olive Oils

Premium EVOO infused with natural ingredients — delivering convenience and character for retail, gifting and foodservice.

● Basil

Fresh, herbaceous — perfect for salads, bruschetta and pasta.

● Garlic

Robust and aromatic — a pantry essential for cooking and dipping.

● Mint

Light and fragrant — ideal for Greek mezze and yoghurt-based dishes.



ORGANIC EXTRA VIRGIN OLIVE OIL

04

Certified organic. Traceable. Clean label.

PGI

ORGANIC

Organic PGI Crete

EU Organic · PGI Certified

Cold-extracted from certified organic Koroneiki olives grown in Crete. No pesticides, no additives — just pure, traceable olive oil with an intense green-fruity aroma and characteristic Cretan peppery finish.

PDO

ORGANIC

Organic PDO Kalamata

EU Organic · PDO Certified

The highest-tier designation — origin-protected and organically certified. Hand-harvested Koroneiki olives from the Kalamata region. Deep golden-green colour, complex bouquet, premium positioning.



FORMATS & PACKAGING

05

Every channel covered — from premium retail to high-volume foodservice.

Glass Bottles

250ml • 500ml • 750ml • 1L

Retail-ready. Available in dark glass to protect oil quality.

Tin Cans

400ml • 1L • 3L • 5L

Traditional Greek format. Long shelf life, ideal for gifting & export.

Squeezable PET

500ml • 1L

Convenient everyday format for retail and private label.

Bag-in-Box

3L • 5L • 10L

Foodservice and catering — freshness-preserving, easy to pour.

Bulk / Drum

200L drums • IBC totes

For bottling plants, processors and industrial buyers.



WHY PARTNER WITH US

-
- **Direct producer pricing**
Without the operational complexity
 - **One point of contact**
Full support from sourcing to delivery
 - **Flexible & tailored**
Retail, foodservice or bulk — we adapt
 - **Strong product expertise**
Deep knowledge of Greek olive oil and PDO/PGI regulations
 - **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.

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