

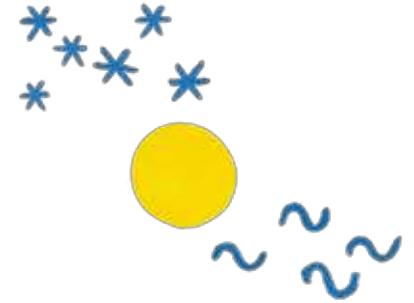


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Daphnis and Chloe

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## An introduction to the finest Mediterranean Herbs and Spices

It's interesting that while the Mediterranean basin is home to a large variety of aromatic plants, the finest rarely cross the narrow borders of their native lands. You could hunt for Mediterranean herbs at flea markets, spice stores and delis, but even your best finds wouldn't compare to the hand-picked oregano bunches that Greek women dry on their balconies in the summer, or to the wild thyme shrubs that each spring fill up the islands' air with their dainty fragrance.

Daphnis and Chloe is all about this genuine bounty that can only be encountered in the natural state of things.



We offer a selection of naturally  
superior herbs

Many of the herbs that we use in our kitchens are little warriors: they could survive almost anywhere and they are cultivated in several parts of the world.

This doesn't mean that they will always taste the same.

The varieties of oregano present in Greek nature, can contain up to 30 times more essential oils (a parameter that defines their quality) than the ones typically available.

Moreover, thanks to an immense diversity of microclimates, Greece is home to an infinite list of endemic plants. Our range of culinary herbs, spices and infusions is composed by local varieties of aromatic plants, produced in areas where they naturally perform better. Our goods come from natural plantations and from family-run farms that grow their produce according to organic agriculture.





\*The transparent packaging allows cooks to see how fresh and pretty our herbs are.



Our Chilli Flakes:  
delicately spicy,  
divinely smoky!

Our Mountain Tea  
is hand harvested  
on Mount Parnon





Our sourcing process supports small scale farming and promotes local varieties so that we can provide herbs that are as high-quality and unadulterated as possible.



Natural bounty is also a matter of "terroir": the soil and climate in which crops are grown, gives them their unique flavor and aroma.





Our plants are selected by hand and processed with artisanal techniques.

Harvested at the peak of their potency the leaves and flowers are left whole on purpose:  
Crush them with your fingers to release their highly aromatic volatile oils right when needed.



Our herbs  
are carefully  
packed by humans,  
not machines.



Beautifully Practical!

Our six  
best selling products,  
now also also available  
in glass jars.

New  
product!



The playful packaging  
of this naturally  
caffeine-free herbal tea  
has been designed  
by Memphis artist  
& Daphnis and Chloe friend  
Nathalie du Pasquier.





## Wild Thyme Flowers

THY20-GJ / THY20-PB



The most sophisticated tool  
to ever touch our thyme buds  
is a pair of scissors

## Unique Greek Sage

SAG20-PC / SAG20-PB



Our unique sage leaves  
belong to an indigenous variety  
of the Greek islands

## Pennyroyal the Ancient Mint

MIN21-PC / MIN21-PB



Our cool and flowery Pennyroyal  
mint makes the loveliest  
herbal teas

## Oregano from Amorgos

ORE21-PB



A variety common across  
the Greek islands, more spicy  
and lemony than common oregano

## Greek Mountain Tea

TEA20-BQ



Southing, relaxing and highly aromatic,  
sourced from a family farm on the  
high mountains of the Peloponnese

## Oregano from Taygetus

ORE20-GJ / ORE20-PB / ORE20-BQ



Available either whole or ground,  
this is what we call  
"a classic oregano" here at Daphnis!



## Smoked Chili Flakes

FLA20-GJ / FLA20-PB



It's the slow-smoking  
that makes our "not that spicy"  
chili flakes so special

## Balsamic Bay Leaves

BAY20-GJ / BAY20-PB



Our hand-selected bay leaves  
release a unique balsamic fragrance  
during the cooking process

## Fragrant Fennel Seeds

FEN20-GJ / FEN20-PC / FEN20-PB



Probably the finest you've ever seen  
or tasted. They come from a family  
farm in central Greece

## Sweet Marjoram

ORE22-PB



A "sister" plant to oregano,  
bold and flowery taste that pairs  
nicely with grilled vegetables

## The Sweetest Peppermint

MIN20-PC / MIN20-PB



Whole mint leaves have a much  
more complex flavor than the usually  
encountered crushed ones

## Rosemary Leaves

ROS20-GJ / ROS20-PB



Hand-harvested from a small  
organic farm, ideal for home-ground  
spice blends and yummy roasts

## Mediterranean Essentials

For Cooks

Six of Mediterranean's finest herbs and spices in a gift set that every cook will fall in love with.



## Herbal Teas

For Tea Lovers



Sage, Fennel and Two different types of Mint, in a box with beautiful detailing.





Thyme Flowers

"I really love what you do,  
and the quality of the herbs  
is just so amazing, that they  
make me feel so in touch with  
my cooking when I use them.  
The chili flakes are the secret  
to our avocado sandwich,  
and my secret weapon  
for Broccoli Raab."

- Sophia, New York



Fennel Seeds



"Your herbs are just so marvelous.  
They are the best smelling/tasting  
of any that I have tried.  
You must have love and passion  
for your work."

- Edward, Boston



"We've been enjoying your beautiful  
herbs with mostly every meal.  
We love discovering them more and more.  
Tonight we are cooking Scottish cockles  
with bacon and your amazing Thyme Flowers.  
Simple food that turns exceptional by using  
a herb as a main seasoning ingredient.  
Everything about your products shines with joy  
and every dish transforms into an exquisite meal.  
Congratulations!"

- Maria, London



Oreganos

Winners of 7  
international food  
Awards in 2017!

A Gold and  
Silver Sofi  
for our  
Whole Greek  
Oregano & Thyme  
Flowers.

Plus a Great  
Taste Awards star  
for our  
Thyme, Chili, Sage,  
Marjoram  
and Oregano  
Amorgos.

Selected press coverage  
(click to read)

VOGUE.COM

WALL STREET JOURNAL

BON APPETIT

NEW YORK TIMES

THEKITCHN.COM

PORT MAGAZINE

COOLHUNTING.COM

FOOD REPUBLIC

D REPUBBLICA



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viviana@hellenicfarms.com

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