

Discover the authentic products of Navarino Icons, from Messinia, Greece, and the fertile lands of Costa Navarino.

Be part of our story...

www.navarinoicons.com

GREKA ICONS

Who We Are:

Greka Icons S.A., the creator of **Navarino Icons**, the multi-awarded gourmet food line, is part of a larger group of companies which includes Costamare Inc. (www.costamare.com), a leading international owner of containerships listed on NYSE, TEMES S.A., a premier developer of luxury, mixed-use resorts in the Mediterranean, Costa Navarino (www.costanavarino.com), its flagship development, is one of the largest real estate projects under development in Europe and the largest tourism-related investment in Greece and Faliro House (www.falirohouse.com), an international film production company. Recent productions include Before Midnight, The Founder, Knight of Cups, and The Lobster. In 2014 the Olayan Group (www.olayan.com), a major international investor, joined TEMES S.A. as a shareholder.

Greka Icons creates products according to local recipes, inspired by the rich culinary history of the region, and adhere to strict quality control guidelines, certified with ISO 22000: 2005 by TUV Nord. At the heart of the company's philosophy lies its strong commitment to environmental responsibility along with a genuine respect for local traditions and communities.

Our Values:

- Revive the heritage and culinary traditions of Messinia, Greece
- Treat our partners, colleagues and clients with respect
- Insist on excellence and consistency in production
- Acknowledge and appreciate tradition with a fresh modern approach



Contact Us

Our office hours are Monday to Friday from 9:00 am to 6:00 pm, Greece time (GMT +2).

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For sales inquiries: sales@navarinoicons.gr

For marketing inquiries: ktsoutsou@navarinoicons.gr

Visit our website: www.navarinoicons.com

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Meet our team



Marina Papatsoni, Co – Founder & Managing Director – mpapatsoni@navarinoicons.gr

Marina holds also the position of Marketing & Business Development Director, TEMES S.A., Developers of Costa Navarino (www.costanavarino.com), the prime sustainable destination in the Mediterranean. Responsible for brand and concept development, marketing/PR and sales strategy, she has contributed significantly to its establishment, promoting Costa Navarino and establishing it

as a global tourism destination. In 2011, she published a poetry collection entitled "Thought Cleverness Brought Happiness".



Peter Poulos, Co – Founder & Partner – ppoulos@navarinoicons.gr

Peter was born and raised in New York and has been living in Athens for the last 10 years. In addition to his work at Navarino Icons he is also a professional fundraiser. In his spare time he enjoys running, tennis, flea marketing and cooking.

Logistics & Quality Control Department:



Socratis Kalisperatis, Logistics & Quality Control Manager – skalisperatis@navarinoicons.gr

Sokratis has 22 years of experience in logistics business processes in manufacturing, distribution and services plus 2 years of experience in production processes as well as in management positions ranging from team leader, project manager and department manager. He loves sports and especially kite surfing.



Argyris Mertyris, Logistics & Quality Control Assistant – amertyris@navarinoicons.gr

Argyris studied in the Department of Food Science & Technology in the School of Agriculture of the Aristotle University of Thessaloniki, from where he graduated in

2012. He has worked as a Production Shift Manager for AGROTIKI S.A. (Processing and refining edible oils). He enjoys good music even when he is not the one playing.





Sales Department:



Velissarios Messinis, Senior Sales Manager – vmessinis@navarinoicons.gr

Velissarios or Vince, as we and his friends call him has over 15 years of experience in Sales and International trade. He is a highly motivated professional that delivers solutions to complex issues involving trade of foodstuffs. He was born in Canada and he is crazy about his daughter.



Anastasia Gavrilou, Sales Supervisor – agavrilou@navarinoicons.gr

Anastasia joined our team 3 years ago as a promoter and now she is responsible of handling current clientele and new business development. She is a fluent speaker of English, French and Spanish and she has graduated from the Department of Philosophy and History of Science, University of Athens. She is a great ballet dancer and she is in love with her rabbit.

Marketing Department:



Korina Tsoutsou, Marketing Manager – ktsoutsou@navarinoicons.gr

Korina studied Economics in Athens University of Economics & Business but her love for marketing and communication returned her to class for her Master Degree in Services Management with specialization in Marketing, Public Relations and Advertising. Korina is responsible for all marketing and communications' activities and plans while she is handling also the position of

Social Media Specialist at Costa Navarino (www.costanavarino.com). She enjoys cinema, travelling and good food when she has free time.





Accounting Department:



Dimitra Kavvalou, Chief Accountant – dkavallou@navarinoicons.gr

Dimitra manages the Accounting Department and is cooperating with the rest of the team for accounting purposes. She has 20 years of experience, half of them, as an accounting manager in a multinational company, leading the department's accounting operation and implementing accounting processes improvements. Dimitra graduated from Panteion University, Athens (Bachelor

in Public Administration).

Administration Office:



Stella Stamatopoulou – sstamatopoulou@navarinoicons.gr

Stella joined the merchant marine as an Apprentice Officer after her studies. She has been occupied on several commercial companies as seller, cashier and recently administrative executive. Stella is fully in love with her two sons and as a mother she always take good care of the team.





USA - over 200 high end groceries stores & delis among which:

- Getty Museum- The Getty Villa
- ☼ Dean & DeLuca
- Whole Foods Market
- 🐭 Eli Zabar New York
- 3 Zingerman's
- Zabar's
- Murray's Cheese New York
- Di Bruno Brothers -Philadelphia, (6 stores)
- Bedford Cheese Shop New York
- Westside Market New York
- Olivette Darrien-Connecticut
- Cook+ Craft Old Greenwich, Connecticut

- Molto Formaggio Dallas, Texas
- Market Hall Foods Oakland, California
- Formaggio Kitchen Cambridge, Massachusetts
- Grace Markets Place New York
- Market Hall Foods –
 Northern CA (2 stores)
- Wally's Wine & Foods Melrose and Beverly Hills
- Monsieur Marcel L.A., California
- 🤲 Luigi's Bakersfield, CA
- Barney Greengrass New York
- Amazon.com USA

Europe & Asia – over than 300 high end groceries stores & delis among which:

- M&S UK
- Harrods London
- Urban Deli Sweden
- M NK Stockholm Stockholm
- Julius Meinl Am Graben Vienna
- Mazon.de Germany
- City Super Taiwan
- Siam Paragon Thailand
- Emporium Thailand
- **Emquatier Thailand**





Duty Free Shops

- Hellenic Duty Free Shops Greece
- 🧽 Qatar Duty Free in Qatar Doha Airport

Airline Companies

- Saudi Airlines all routes
- Lufthansa central European routes
- Magean Airlines all routes
- British Airways routes deriving from Athens
- Air France routes deriving from Athens

Airline Catering

Newrest – most routes from Athens





PRODUCTS SPECIFICATION SHEETS





Estate Grown Extra Virgin Olive Oil

Acidity: 0.28%

Peroxide value, O2/kg: 5.7

K-232: 1.592 K-268: 0.143 DK: -0.005

Awards: Prestige Gold - Olivinus 2016, Prestige Gold - Terra Olivo

2016, Silver - Domina Intenational Olive Oil Competition 2016



Product Description

Produced from the acclaimed Koroneiki variety olives and from centuries-old trees grown within Costa Navarino estates. The majority of our trees are 200 – 1000 years old and sit at an altitude of 300 to 500m. The unique breeze from the Ionian sea in combination with the morphology of the soil plays a significant role in ensuring we consistently produce an exceptional crop. Our olives are transported in plastic crates to preserve their quality and are then taken to a nearby mill within two hours of picking, in order to maintain their distinct nutritional characteristics. The olives are immediately cold pressed and malaxed less than 20 minutes in order to preserve their fruity and spicy flavor and distinct aroma. Our Extra Virgin Olive Oil is stored in small stainless steel tanks with nitrogen (N2) gas feeding equipment and cooling jacket coverage to maintain temperature stabilization and preservation.

Products Specs / Logistics Info

Net Weight: 500ml (17fl.oz)e

Seasonality: Year round

Shelf life: 18 months

Barcode: 5200357801182

Unit:	Carton:		Pallet:
Gross weight (g):	Pieces:	Gross weight (kg):	Cartons per pallet:
1080	12	13.36	54

A Drop of History



Estate Grown Extra Virgin Olive Oil

Acidity: 0.28%

Peroxide value, O2/kg: 5.7

K-232: 1.592 K-268: 0.143

DK: -0.005

Awards: Prestige Gold - Olivinus 2016, Prestige Gold - Terra Olivo 2016, Silver - Domina Intenational Olive Oil Competition

2016



Product Description

Produced from the acclaimed Koroneiki variety olives and from centuries-old trees grown within Costa Navarino estates. The majority of our trees are 200 – 1000 years old and sit at an altitude of 300 to 500m. The unique breeze from the Ionian sea in combination with the morphology of the soil plays a significant role in ensuring we consistently produce an exceptional crop. Our olives are transported in plastic crates to preserve their quality and are then taken to a nearby mill within two hours of picking, in order to maintain their distinct nutritional characteristics. The olives are immediately cold pressed and malaxed less than 20 minutes in order to preserve their fruity and spicy flavor and distinct aroma. Our Extra Virgin Olive Oil is stored in small stainless steel tanks with nitrogen (N2) gas feeding equipment and cooling jacket coverage to maintain temperature stabilization and preservation.

Products Specs / Logistics Info

Net Weight: 500ml (17fl.oz)e

Seasonality: Year round

Shelf life: 18 months

Barcode: 5200357801212

Unit:	Carton:		Pallet:
Gross weight (g):	Pieces:	Gross weight (kg):	Cartons per pallet:
570	12	7,16	63

A Drop of History



Estate Grown Extra Virgin Olive Oil

Acidity: 0.28%

Peroxide value, O2/kg: 5.7

K-232: 1.592 K-268: 0.143

DK: -0.005

Awards: Prestige Gold - Olivinus 2016, Prestige Gold - Terra Olivo 2016, Silver - Domina Intenational Olive Oil Competition

2016



Product Description

Navarino Icons EVOO is produced from the acclaimed Koroneiki variety olives and from centuries-old trees grown within Costa Navarino estates. The majority of our trees are 200 – 1000 years old and sit at an altitude of 300 to 500m. The unique breeze from the Ionian sea in combination with the morphology of the soil plays a significant role in ensuring we consistently produce an exceptional crop. Our olives are transported in plastic crates to preserve their quality and are then taken to a nearby mill within two hours of picking, in order to maintain their distinct nutritional characteristics. The olives are immediately cold pressed and malaxed less than 20 minutes in order to preserve their fruity and spicy flavor and distinct aroma. Our Extra Virgin Olive Oil is stored in small stainless steel tanks with nitrogen (N2) gas feeding equipment and cooling jacket coverage to maintain temperature stabilization and preservation.

Products Specs / Logistics Info

Net Weight: 1000ml (34fl.oz)e

Seasonality: Year round

Shelf life: 18 months

Barcode: 5200357801229

Unit:	Carton:		Pallet:
Gross weight (g):	Pieces:	Gross weight (kg):	Cartons per pallet:
1055	12	13,06	63

A Drop of History



Organic Extra Virgin Olive Oil

Acidity: 0.15%

Peroxide value, O2/kg: 5.0

K-232: 1.641

K-268: 0.141

DK: -0.007

Awards: Prestige Gold - Olivinus 2016, Silver Award - New York Int'l Olive Oil Competition 2015 and a 2015 Great Taste Award.



Product Description

Navarino Icons Organic Extra Virgin Olive Oil, produced without any chemical fertilizers or pesticides, using time-honored organic methods, is made from the acclaimed Koroneiki variety olives, sustainably grown in centuries-old groves. Carefully gathered by hand without mechanical means, these organic olives are taken to a nearby mill within a few hours from picking to maintain all the valuable components and guarantee the lowest olive oil acidity. The olives are immediately cold pressed and malaxed less than 20 minutes to preserve their lovely fruit and spicy flavor and distinctive aroma. Our Organic Extra Virgin Olive Oil is stored in small stainless steel tanks with nitrogen (N2) gas feeding equipment and cooling jacket coverage to maintain temperature stabilization and preservation.

Product Specs / Logistics Info

Net Weight: 250ml (8.4 fl. oz)e

Seasonality: Year round

Shelf life: 12 months

Barcode: 5200396300110

Unit:	Carton:		Pallet:
Gross weight (g):	Pieces:	Gross weight (kg):	Cartons per pallet:
498	12	6,23	91

A Drop of History



Kalamon Olives in Extra Virgin Olive Oil

- Colossal size
- No preservatives
- All natural
- Awarded at Great Taste Awards 2016 & 2013

Ingredients: Kalamon Olives, Extra Virgin Olive Oil, Sea Salt, Distilled Vinegar.



Product Description

Carefully gathered by hand, from centuries-old trees, grown in the seaside groves of Costa Navarino, the celebrated Kalamata variety olives are ripened by the sun, tempered by the salt air, traditionally cured in natural brine and packed in our Navarino Icons Extra Virgin Olive Oil, giving them a delightfully rich and tangy flavor.

Product Specs / Logistics Info

Net Weight: 360g (12.60oz)e

Seasonality: Year round

Shelf life: 17 months

Barcode: 5200396300400

Unit:	Carton:		Pallet:
Gross weight (g):	Pieces:	Gross weight (kg):	Cartons per pallet:
573	6	3,51	160

A Drop of History

Symbol of wisdom, peace and glory, the olive tree has been cultivated in Greece since antiquity. Indeed, the sacred tree of the goddess Athena was held in such great esteem that the prize for victory at the ancient Olympic Games was not gold or silver but a simple wreath made from olive twigs. In ancient Pylos, archaeologists discovered the earliest written forms of 'olive' and 'olive oil' on clay tablets inscribed in Linear B script which date to 1300 BC, providing evidence that Messinia was among the first regions to cultivate the olive. According to Herodotus, writing in the 5th century BC, olives were so sacred that only virgins and eunuchs were allowed to grow the trees.



Olive Bruschetta

- Sweet and with mild spicy notes
- Hand-picked and finely chopped olives
- with Navarino Icons Extra virgin olive oil
- All natural
- No added preservatives or colorings

Ingredients: Kalamata Olives, Green Olives, Extra Virgin Olive Oil, Red Peppers, Carrot, Capers, Grapemust, Herbs



Product Description

Pungent and savory, our authentic gourmet olive bruschetta is produced according to a local recipe using finely chopped Kalamata olives, capers, red peppers, grapemust & herbs in extra virgin olive oil. Navarino Icons Olive bruschetta can be served on pita wedges or crispies.

Product Specs / Logistics Info

Net Weight: 190g (6.7oz)e

Seasonality: Year round

Shelf life: 24 months

Barcode: 200357801595

Unit:	Carton:		Pallet:
Gross weight (g):	Pieces:	Gross weight (kg):	Cartons per pallet:
318	6	2,00	160

A Drop of History

Olive-based bruschetta are documented in cooking since antiquity. The earliest known bruschetta recipe was recorded in the 1st century AD.

Symbol of wisdom, peace and glory, the olive tree has been cultivated in Greece since antiquity. Indeed, the sacred tree of the goddess Athena was held in such great esteem that the prize for victory at the ancient Olympic Games was not gold or silver but a simple wreath made from olive twigs.



Vinegar with rosemary & thyme

- Young sun-dried grapes
- Natural fermentation without preservatives
- Fragrantly enhanced with rosemary and thyme
- Directly from grapes and not from wine

Ingredients: Vinegar from Sun Dried Grapes, Rosemary, Thyme



Product Description

This vinegar is produced from a superior local variety of sun-dried grapes that has been cultivated in Messinia since Homeric times. Only the finest grapes are selected from each young crop and traditionally fermented without additives or preservatives, to produce authentic vinegar of excellent quality. Enriched over time with an aromatic infusion of rosemary and thyme that grow in abundance in Costa Navarino it acquires an excellent natural fragrance and taste.

Product Specs / Logistics Info

Net weight: 260ml (8.5fl.oz)e

Seasonality: Indefinite
Shelf life: Year round

Barcode: 5200357801250

Unit:	Carton:		Pallet:
Gross weight (g):	Pieces:	Gross weight (kg):	Cartons per pallet:
531	12	6,56	100

A Drop of History

Vinegar, a staple of the Ancient Greek diet, mixed with honey and olive oil, appears to have been the first dressing used for certain dishes, particularly salads. Rosemary was believed to strengthen the mind and enhance memory, while thyme, famous for its aroma, was the symbol of bravery. The secret of the Ancients Greeks was to balance ingredients in order to bring out the individual flavors, the sweet and the sour, the bitter and...the unexpected.



Organic Grapemust

SWEETENER - DRESSING - MARINADE

- From organically cultivated fresh Agiorgitiko variety grapes
- No sugar added
- No preservatives
- All natural
- Product of organic farming
- Awarded at Great Taste Awards 2013 & 2014

Ingredients: Concentrated Grape Juice



Product Description

Well-known since Greek antiquity this all-natural, sweet, unfermented syrup is produced from boiling the must of 100% organically cultivated fresh Agiorgitiko variety grapes to a thick consistency. High in energy, calcium and antioxidants. Drizzle Organic Grapemust over cakes, ice cream, yogurt add to salad dressings or marinade meats, poultry.

Product Specs / Logistics Info

Net weight: 320g (11.29oz)e

Seasonality: Year round

Shelf life: 24 months

Barcode: 5200357801588

Unit:	Carton:		Pallet:
Gross Weight (g):	Pieces:	Gross weight (kg):	Cartons per pallet:
591	6	3,66	275

A Drop of History

Athenaeus (end 2nd – beginning 3rd century A.D.), the ancient Greek writer who wrote on gastronomy, was the first to mention that petimezi was a staple of ancient cuisine. Indicatively he described a dish favored by ancient Greeks, made with fish and petimezi.



Olive Spoon Sweet

- Traditional Greek welcome treat
- Combines the classic flavor of the Kalamon Olives filled with almonds
- Rich texture, unique taste
- Without any artificial flavorings, colorings or preservatives
- All Natural

Ingredients: Kalamon Olives, Sugar, Almonds, Honey, Spices



Product Description

The olive spoon sweet is prepared the traditional way with 100% natural ingredients and locally grown olives. Produced in a local Messinian workshop by gently boiling the olives in a syrup made of fresh orange juice, wine, honey, herbs and spices, this authentic recipe combines the classic flavor of the famous Kalamon olives filled with almonds, fresh herbs and honey.

It can be enjoyed with soft white cheese, as a salad dressing or as a desert served with Greek yogurt.

Products Specs / Logistics Info

Net weight: 330g (11.64oz)e

Seasonality: Year round

Shelf life: 11 months

Barcode: 5200357801670

Unit:	Carton:		Pallet:
Gross weight: (g)	Pieces:	Gross weight: (kg)	Cartons per pallet:
599	12	7.36	54

A Drop of History

In Messinia, spoon sweets are offered as a gesture of hospitality, accompanied by a glass of cold water. They are made by gently boiling any kind of fruit that is in season, over several hours or even days, which is why this sweet preserves are said to require "patience and a heavy pot".



Tomato Spoon Sweet

- Traditional Greek welcome treat
- Can be tasted with intense flavor cheeses
- Fresh fruit only
- Without any artificial flavorings, colorings or preservatives
- All Natural



Ingredients: Tomato, Sugar, Lemon Juice

Product Description

This tomato spoon sweet is prepared the traditional Messinian way with natural ingredients. Picked in August form the sun drenched fields of Peloponnese, our sweet tomatoes are gently boiled in syrup of water and sugar for 2-3 days until the syrup sets to attain the perfect sweetness and release all their aromas. It is produced without any artificial flavorings, colorings or preservatives. This authentic local recipe can be enjoyed with soft white cheese or served with Greek yogurt or ice cream as a desert.

Products Specs / Logistics Info

Net Weight: 330g (11.64oz)e

Seasonality: Seasonal

Shelf life: 18 months

Barcode: 5200357801656

Unit:	Carton:		Pallet:
Gross weight: (g)	Pieces:	Gross weight: (kg)	Cartons per pallet:
615	12	7,56	54

A Drop of History

In Messinia, spoon sweets are offered as a gesture of hospitality, accompanied by a glass of cold water. They are made by gently boiling any kind of fruit that is in season, over several hours or even days, which is why this sweet preserves are said to require "patience and a heavy pot".



Mandarin Marmalade

- Freshly picked fragrant sweet mandarins
- Enriched with thin stripes of mandarin peel
- 80% mandarin
- Fresh fruit only
- No preservatives
- All natural



Ingredients: Fresh Mandarin, Sugar, Fresh Lemon Juice

Product Description

This fine authentic marmalade is made seasonally, from the sweetest fruits picked from our own estates at Costa Navarino. Prepared in small batches at a local workshop according to a traditional recipe, freshly picked fragrant mandarins are gently boiled over low heat to produce this fine, all natural marmalade enriched with thin strips of mandarin peel.

Mandarin marmalade can be savored on fresh and toasted bread as it makes a delectable snack any time of the day. It may be also spooned as a delicious topping on cake, yogurt and ice-cream.

Product Specs / Logistics Info

Net weight: 330g (11.64oz)e

Seasonality: October- June

Shelf life: 22 months

Barcode: 5200357801687

Unit:	Carton:		Pallet:
Gross weight: (g)	Pieces	Gross weight: (kg)	Cartons per pallet:
599	12	7,37	63

A Drop of History

Our marmalades are produced in small batches at a local workshop, from a woman living in the historic land of Messinia, whose passion for authenticity respects a rich culinary tradition spanning the centuries.



Lemon Marmalade

- Freshly picked fragrant lemons
- 80% of fresh lemon
- Fresh fruit only
- No preservatives
- All natural
- May be used as marinade for roasted meats

Ingredients: Fresh Lemon, Fresh Orange, Fresh Apple, Sugar



Product Description

Freshly picked fragrant lemons are gently boiled to produce this excellent marmalade. Savored on fresh and toasted bread Navarino Lemon Marmalade makes a delectable snack any time of the day or can be used as a delicious topping on cake, yogurt and ice-cream.

For the experienced cook, this marmalade makes an excellent marinade for roasted meats.

Product Specs / Logistics Info

Net weight: 330g (11.64oz)e

Seasonality: Year round

Shelf life: 22 months

Barcode: 5200357801694

Unit:	Carton:		Pallet:
Gross weight: (g)	Pieces:	Gross weight: (kg)	Cartons per pallet:
599	12	7.37	63

A Drop of History

Our marmalades are produced in small batches at a local workshop, from a woman living in the historic land of Messinia, whose passion for authenticity respects a rich culinary tradition spanning the centuries.



Organic Fig Marmalade

- According to local recipe
- 80% of fresh fig
- Fresh fruit only
- No preservatives
- All natural
- Awarded at Great Taste Awards 2014

Ingredients: Fresh Fig, Cane Sugar, Fresh Lemon Juice



Product Description

This delicious marmalade is made according to a Messinian recipe with organic fresh figs gathered in May. It is created in limited quantities without any artificial flavorings or preservatives. It can be enjoyed with soft white cheese as a salad dressing or as a desert served with Greek yogurt.

Product Specs / Logistics Info

Net weight: 330g (11.64oz)e

Seasonality: August - October

Shelf life: 22 months

Barcode: 5200357801663

Unit:	Carton:		Pallet:
Gross weight: (g)	Pieces:	Gross weight: (kg)	Cartons per pallet:
599	12	7,36	63

A Drop of History

Our marmalades are produced in small batches at a local workshop, from a woman living in the historic land of Messinia, whose passion for authenticity respects a rich culinary tradition spanning the centuries.



Sesame Seed Bar with honey (Pasteli)

- The Ancient Greek Energy Snack
- Made of best quality sesame seeds and pure honey
- Nutritious, gluten and sugar free
- No preservatives

Ingredients: Sesame Seeds, Honey



Product Description

Pasteli, is a typical and characteristic Messinian confectionery made of best quality sesame seeds and the region's finest pure honey. It is produced with respect to the traditional craft of making Pasteli and with great care in preserving its excellent nutritional value. Gluten-free and sugar free, it is rich in vitamin E, calcium, phosphorus, potassium, magnesium and iron.

It may be enjoyed as a delightful and healthy snack with few calories.

Products Specs / Logistics Info

Net Weight: 55g (1.94oz)e

Seasonality: Year round

Shelf life: 47 months

Barcode: 5204313001500

Unit:	Carton:		Pallet:
Gross weight: (g)	Pieces:	Gross weight: (kg)	Cartons per pallet:
65	120	8,30	72

A Drop of History

In Homer's Iliad, the sesame seed and honey delicacy was referred to as "itrion" and was a favorite with warriors because it provided a natural energy boost, while ancient Greek athletes believed it nutritious ingredients enhanced their performance.



Sesame Seed Bar with honey (Pasteli)

- The Ancient Greek Energy Snack
- Made of best quality sesame seeds and pure honey
- Nutritious, gluten & sugar free
- No preservatives





Product Description

Pasteli, is a typical and characteristic Messinian confectionery made of best quality sesame seeds and the region's finest pure honey. It is produced with respect to the traditional craft of making Pasteli and with great care in preserving its excellent nutritional value. Gluten-free and sugar free, it is rich in vitamin E, calcium, phosphorus, potassium, magnesium and iron.

It may be enjoyed as a delightful and healthy snack with few calories.

Products Specs / Logistics Info

Net weight: 70g (2.46oz)e

Seasonality: Year round

Shelf life: 47 months

Barcode: 5204313000503

Unit:	Carton:		Pallet:
Gross weight: (g)	Pieces:	Gross weight: (kgr	Cartons per pallet:
82	90	7,57	72

A Drop of History

In Homer's Iliad, the sesame seed and honey delicacy was referred to as "itrion" and was a favorite with warriors because it provided a natural energy boost, while ancient Greek athletes believed it nutritious ingredients enhanced their performance.



Biscuits with Extra Virgin Olive Oil

- Prepared with extra virgin olive oil, herbs and spices
- Enticing aroma, delightful flavor
- Crunchy and light
- Homemade
- No preservatives

Ingredients: Wheat Flour, Extra Virgin Olive Oil, Wine, Sesame Seeds, Sugar, Clove, Cinnamon



Product Description

Baked in a local Messinian workshop, according to an authentic recipe handed down for generations, these biscuits are produced in limited quantities to preserve freshness as they contain no preservatives. Extra virgin olive oil, herbs and spices are mixed with the dough, giving the individually hand-molded golden brown biscuits their savory taste and sweet cinnamon rich aroma. When baked, the individually hand-molded biscuits release their enticing aroma and delightful flavor. Only natural ingredients are used without the addition of preservatives or artificial flavorings.

Whether dipped in a steaming morning cup of coffee or savored with a cup of mountain tea, they are delightfully addictive and add a sweet taste every time.

Product Specs / Logistics Info

Net weight: 230g (8.11oz)e

Seasonality: Year round

Shelf life: 4,5 months

Barcode: 520035780151

Unit:	Carton:		Pallet:
Gross weight: (g)	Pieces:	Gross weight: (kg)	Cartons per pallet:
373	12	4,63	-

A Drop of History

Messinia's wealth of natural produce is at the heart of a rich culinary tradition spanning centuries. Today, this tradition is very much alive at a local workshop whose passion for authenticity finds expression in these delicious koulourakia. The biscuits are prepared especially for **Navarino Icons** with the same personal attention shown by local housewives in their own homes.



Pure Greek Honey

- Single sourced from one local beekeeper
- 100% pure, unheated, unfiltered
- Thick and luminously golden
- No preservatives

Ingredients: Greek Honey



Product Description

RAW-UNHEATED-UNFILTERED

Navarino Icons Greek honey is harvested from colonies of bees that roam freely to collect nectar from the flowers blooming in abundance in the region around Messinia. Naturally thick and golden our pure honey is unheated and unfiltered, to preserve its nutritional benefits and highlight its delicate taste and aroma. It is cold packed by hand without the addition of artificial additives or flavorings.

Products Specs / Logistics Info

Net Weight: 400g (14oz)e

Seasonality: Year around

Shelf life: 35 months

Barcode: 5200357801199

Unit	Carton		Pallet
Gross weight: (g)	Pieces:	Gross weight: (kg)	Cartons per pallet:
696	12	8.51	84

A Drop of History

The ancient Greeks were well acquainted with honey's value not only as a food but also as a source of longevity. Hippocrates, the father of medicine, said: "honey serves food, health and energy".

In Greek mythology, nectar was the food of the Gods and Zeus himself was brought up on honey. It was believed that Eros, primeval god of love, passion and fertility, dipped the tips of his arrows in honey to fill a lover's heart with sweetness.



Pure Greek Honey with fresh honeycomb

- Single sourced from one local beekeeper
- 100% pure, unheated, unfiltered
- Thick and luminously golden
- No preservatives
- Awarded at Great Taste Awards 2014

Ingredients: Honey, Natural Honeycomb



Product Description

RAW-UNHEATED-UNFILTERED

Navarino Icons Greek honey is harvested from colonies of bees that roam freely to collect nectar from the flowers blooming in abundance in the region around Messinia. Naturally thick and golden our pure honey is unheated and unfiltered, to preserve its nutritional benefits and highlight its delicate taste and aroma. It is cold packed by hand without the addition of artificial additives or flavorings. A piece of fresh honeycomb straight from the hive, is added to the jar.

Products Specs / Logistics Info

Net Weight: 400g (14oz)e

Seasonality: Year around

Shelf life: 35 months

Barcode: 5200357801199

Unit	Carton		Pallet
Gross weight: (g)	Pieces:	Gross weight: (kg)	Cartons per pallet:
696	12	8.51	84

A Drop of History

The ancient Greeks were well acquainted with honey's value not only as a food but also as a source of longevity. Hippocrates, the father of medicine, said: "honey serves food, health and energy".

In Greek mythology, nectar was the food of the Gods and Zeus himself was brought up on honey. It was believed that Eros, primeval god of love, passion and fertility, dipped the tips of his arrows in honey to fill a lover's heart with sweetness.



Sea Salt with rosemary

- Hand-harvested the traditional way
- Natural sea salt in fine crystals
- Chemical-free process that preserves the nutritious trace minerals
- Enhanced with dried rosemary leaves

Ingredients: Sea salt, Rosemary



Product Description

Hand harvested the traditional way, after the evaporation of the sea water in nature-made seawater pools, sea salt is washed with pure water and left to dry under the sun before being crushed into fine crystals. This chemical-free process preserves the nutritious trace minerals. It is enhanced with dried rosemary leaves handpicked from our own Costa Navarino Estates.

Products Specs / Logistics Info

Net weight: 400g (14.1oz)e

Seasonality: Year round

Shelf life: 47 months

Barcode: 5201073193391

Unit	Carton		Pallet
Gross weight (g):	Pieces:	Gross weight: (kg)	Cartons per pallet:
417	20	8.61	63

A Drop of History

For thousands of years it was held in high esteem, since it made meals tastier and served as an effective food preservative. Homer called it "a divine substance". In Hesiod's Theogony, Aphrodite was born in salty sea foam. Among her epithets was Haligeneous, literally the "salt born" and she is often depicted holding a small bag of salt. These attributes of Aphrodite illustrate the association made by the ancients between the goddess of love and their belief in the generative power of salt.



Roasted Red Pepper & Tomato Dip

- Grown by local farmers and hand-harvested
- Roasted, crushed and packed immediately after picking
- All natural, fresh, tasty and nutritious
- No preservatives
- Awarded at the Great Taste Awards 2015.

Ingredients: Pulp of Red Roasted Peppers, Tomato Paste, Pulp of Greek Golden Peppers, Olive Oil, Sugar, Salt, Vinegar, Garlic, Citric Acid.



Product Description

This authentic roasted red pepper and tomato dip is prepared from only the finest quality ingredients by local farmers with a passion for the land. Grown by local farmers with a passion for the land, the vegetables are hand-picked and delivered for processing within hours from harvesting to preserve their freshness, natural goodness and nutritional value. Low in sugar and free from preservatives, this dip is prepared for the whole family to relish.

Ideal to enjoy with crisps, chips, crackers and fresh crunchy vegetables.

Product Specs / Logistics Info

Net weight: 500g (17.64oz)e

Shelf life: 24 months

Seasonality: Year round

Barcode: 5200357801069

Unit:	Carton:		Pallet:
Gross Weight:(g)	Pieces:	Gross weight: (kg)	Cartons per pallet:
777	12	9,42	91

A Drop of History

Direct from the sun drenched fields of the Peloponnese, this traditional dip with a contemporary twist is based on an authentic local sauce recipe. In antiquity because of the lack of refrigeration, meat, poultry, fish, and seafood didn't last long. Sauces and gravies were used to disguise the taste of food and conceal doubtful freshness. It was much later, in the Middle Ages, that sauces were devised to make other foods look, smell, and taste better, and hence be more easily digested and more beneficial.



Roasted Crushed Eggplant

- Grown by local farmers and hand-harvested
- Roasted, crushed and packed immediately after picking
- All natural, fresh, tasty and nutritious
- No preservatives

Ingredients: Pulp of Roasted Eggplant, Salt, Citric Acid



Product Description

This authentic eggplant purée is prepared from only the finest quality ingredients direct from the sun drenched fields of the Peloponnese. The eggplants are hand-picked when they have ripened to perfection and delivered for processing the same day to retain their freshness and nutritional value free of artificial preservatives, additives and colorings.

Delicious and versatile, the purée can be used to form the basis of the famous Greek eggplant salad with the simple addition of squeezed fresh lemons and extra virgin olive oil, as a tasty spread on bread or crackers and as a delectable dip for fresh vegetables.

Product Specs / Logistics Info

Net weight: 500g (17.64 oz) e

Seasonality: Year round

Shelf life: 24 months

Barcode: 5200357801076

Unit:	Carton:		Pallet:
Gross Weight: (g)	Pieces:	Gross weight: (kg)	Cartons per pallet:
777	12	9,42	91

A Drop of History

The eggplant, aubergine, melongene, (Solana melongena), is a plant of the family Solanaceae (also known as the nightshades) and genus Solanum. It bears a fruit of the same name, commonly used in cooking. As a nightshade, it is closely related to the tomato and potato. Although cultivated in prehistoric times in India and China, eggplant is thought to have been brought to Europe by the Arabs and became increasingly popular in Mediterranean Europe from around the fifteenth century. In Greece it is beloved summer vegetable and has long been established in classic dishes such as in moussaka and in melitzanosalata.



Extra Virgin Olive Oil in wooden box

Acidity: 0.28%

Peroxide value, O2/kg: 5.7

K-232: 1.592

K-268: 0.143

DK: -0.005

Awards: Prestige Gold - Olivinus 2016,

Prestige Gold - Terra Olivo 2016,

Silver - Domina Intenational Olive Oil Competition 2016





Product Description

Produced from the acclaimed Koroneiki variety olives and from centuries-old trees grown within Costa Navarino estates. The majority of our trees are 200 – 1000 years old and sit at an altitude of 300 to 500m. The unique breeze from the Ionian sea in combination with the morphology of the soil plays a significant role in ensuring we consistently produce an exceptional crop. Our olives are transported in plastic crates to preserve their quality and are then taken to a nearby mill within two hours of picking, in order to maintain their distinct nutritional characteristics. The olives are immediately cold pressed and malaxed less than 20 minutes in order to preserve their fruity and spicy flavor and distinct aroma. Our Extra Virgin Olive Oil is stored in small stainless steel tanks with nitrogen (N2) gas feeding equipment and cooling jacket coverage to maintain temperature stabilization and preservation.

Products Specs / Logistics Info

Box's Dimensions: 22.5x10.5x10cm

Net Weight: 500ml (17fl.oz)e

Seasonality: Year round

Shelf life: 18 months

Barcode: 5200396300523

Unit:	Carton:		Pallet:
Gross weight (g):	Pieces:	Gross weight (kg):	Cartons per pallet:
1300	9	11.70	

A Drop of History



Canvas Tote (Bag)

• Two alternative dimensions:

56 x 46 cm (Big size)

42 x 34 cm (Medium size)

- Can be filled with Navarino Icons' authentic food products and art objects of the highest quality, according to your preference.
- A perfect gift for any occasion.



Product Description

The Navarino Icons Canvas Tote, created with natural cotton fibers is conceived as the ultimate shopping / beach bag that will provide a look of contemporary and fashionable edge. Canvas (or karavopano in Greek) is the material that has been used for centuries to make sails due to its sturdiness. The bag can be tailor made upon your request.

Additional Info

Barcode: 5200357801526 (Big size)

5200357801564 (Small size)

♦ 25 units per case

Key Unique Characteristics

- 1. Our products are sourced in the fertile land of Peloponnese, a region with one of the biggest bio diversities in Europe.
- 2. Our products are natural with no preservatives as nature brought them to us.
- 3. Production is based on traditional methods and adheres to strict quality control guidelines, certified with ISO 22.000: 2005 by TÜV Nord Cert.
- 4. Quality and consistency in timely delivery are granted.
- 5. We work with small to medium local artisans.
- 6. We use traditional recipes handed down from generation to generation.
- 7. We value our heritage but view it through modern spectrum in both product development and packaging.
- 8. We encourage and follow sustainable methods of farming.

Key Unique Characteristics per Product Category:

- 1. Estate Grown Extra Virgin Olive Oil: Early harvested in the season (October), from Koroneiki variety olives carefully gathered from centuries old trees, cold extraction immediately after picking and milling up to 20 minutes. Due to our strict production methods our Extra Virgin Olive Oil is always high in Polyphenols and under 0,5% in acidity. Gold Prestige award at the Olivinus 2016, Gold Prestige award at Terra Olivo 2016, Silver Medal at Domina International Olive Oil Competition 2016 and Bronze Medal at Los Angeles International Extra Virgin Olive Oil Competition 2014 & 2015.
- Organic Extra Virgin Olive Oil: Early harvested in the season (October).
 Produced without any chemical fertilizers or pesticides from Koroneiki variety olives sustainably grown from centuries-old trees. Gold Prestige award at the Olivinus 2016, Gold award at the Terra Olivo 2016, Silver award at the New York International Olive Oil Competition 2015 and a Great Taste Award 2015.
- 3. The Estate Grown Whole Olives have a colossal size and are packed in Navarino Icons Extra Virgin Olive Oil (most of other similar products are packed in brine). Awarded at the Great Taste Awards 2016 & 2013.

- 4. Olive Bruschetta is made according to a special recipe with **hand-picked** and finally chopped Kalamata olives, capers, red peppers, grapemust & herbs in **extra virgin olive oil**.
- 5. Vinegar with Rosemary & Thyme is produced from superior **single** local variety of **young** sun dried grapes, left to dry under the sun for a period of at least 18 days to maximum one month. Superior quality is based on the fact that the vinegar derives **directly from grapes** and not from wine. There are no sulphites or other chemicals. **All natural**.
- 6. Organic Grapemust is made from 100% organically cultivated fresh Agiorgitiko variety grapes, no sugar added. Awarded at the Great Taste Awards 2013 & 2014. Best 2013 product, "Food and Beverages" Award.
- 7. Olive Spoon Sweet is made from fresh fruit only and combines the classic flavor of **the Kalamata** olives filled with almonds. **Unique product.**
- 8. *Tomato Spoon Sweet* made from fresh fruit only can be tasted with intense flavor cheeses. **Unique product**.
- 9. *Marmalades (Mandarin, Lemon and Organic Fig)* are made from fresh fruit only and contain **over 80% fruit**.
- 10. Organic Fig Marmalade was awarded at the **Great Taste Awards 2014.**
- 11. Pasteli, the ancient Greek energy snack, is made of the best quality sesame seeds and pure honey, without sugar & without preservatives. It's the healthiest option for a snack that will fill you with energy. A sofi[™] Finalist 2015 at the Sweet Snack Category.
- 12. The *biscuits* are **homemade** and prepared with **extra virgin olive oil**, herbs and spices. **All natural**. The fact that has a very small shelf-life demonstrates the **absence of preservatives**.
- 13. Greek Sweet Pies in two flavors, mandarin with sesame seeds and plum with almond, produced by boiling **fresh fruit** covered by pastry and with **no preservatives**. **All natural**.
- 14. The Pure Greek Honey, an ideal source of all-natural energy, sourced from one local beekeeper, is 100% pure, unheated and unfiltered with a piece of fresh honeycomb straight from the hives. Awarded at the Great Taste Awards 2014.
- 15. *Natural Sea Salt with Rosemary* is produced by **chemical free process** that preserves the nutritious trace minerals.
- 16. Crushed Roasted Eggplant made from locally grown eggplants, hand harvested, roasted, crushed and packed within hours after picking.
- 17. Roasted Red Pepper & Tomato Dip is made from vegetables grown by local farmers, handpicked and packed within hours after picking.



Where are your products from?

We source, produce and package the entire product portfolio from around the region of Messinia and the broader Peloponnese area (Southern Greece).

Why are your prices higher than other Greek products that we may find in Super Market?

Navarino Icons is not just another Greek food line and we would not like to be compared with other Greek products that are available in super markets. Of course, we respect the different needs of each customer for Greek products regarding pricing, quality, positioning and packaging.

Our team has developed Navarino Icons as an authentic gourmet food line with high quality standards to enter the luxury food sector where very few Greek companies have successfully managed to place their products alongside Italian and Spanish lines. From production to packaging, excellence is our goal. We only use fresh ingredients, produced by small local workshops.

- Production is based on traditional methods and in limited quantities. That is why our international placement is selective to high end gourmet food halls and retailers.
- Our products are not processed mechanically, but hand processed almost like home made.
- Full control process and full analysis in every production as well as periodical analysis.
- The packaging of our products in most of the cases is made by hand by local women (f. e. rapping the cord in olive oil bottles, putting the blue eye in the vases, etc.).

Let us give you an example on how production methods increase the production costs with our Olive Oil. We harvest our trees in October in order to secure the best quality. Harvesting is completed when local harvesting starts. As a result, we achieve lower quantities with the tradeoff highest quality of the finished product. This together with the production method reduces the quantity of the oil we produce, by 20 - 30% pending on the year. Without mechanical means,

the olives are collected in plastic crates in order to ensure their quality and are then taken to a nearby mill within two hours from picking, in order to maintain their nutritional characteristics and guarantee a low olive oil acidity and a high level of polyphenols. The olives are immediately cold pressed and malaxed less than 20 minutes to preserve their lovely fruity and spicy flavor and distinctive aroma. Our Extra Virgin Olive Oil with high levels of polyphenols (over 400) is stored in small stainless steel tank with nitrogen (N2) gas feeding equipment and cooling jacket coverage to maintain temperature stabilization. All these increase the cost but enhance the quality as well. The same applies to all our products.

What are Polyphenols? (Our extra virgin olive oil is rich in polyphenols, 298)

Olive oil is full of polyphenols, a type of antioxidant that helps protect your cells from damage. Certain polyphenols also have anti – inflammatory properties. Our extra virgin olive oil high level of polyphenols is due to:

- 1. The very good quality of the soil.
- 2. We gather the olives by hand and not mechanically.
- 3. We transport the olives to the mill within a few hours from picking.
- 4. We transport the olives to the mill in small batches instead of packing large quantities together.
- 5. The olives are immediately cold processed and malaxed for less than 20 minutes.

What are the difference between your olive bruschetta and the regular olive paste?

Our olive bruschetta contains finely chopped Kalamata olives, capers, red peppers, grapemust & herbs in extra virgin olive oil, based on a unique recipe and is not in paste form.

What is a spoon sweet?

It is a local delicacy that contains only fresh fruit gently boiled for hours in syrup. It's called a spoon sweet as you may serve it with a spoon on a plate as a gesture of hospitality when you enter someone's home.

What is a Pasteli Bar?

'Pasteli', as it is called in Greek, used to be a favorite to ancient Greek athletes as they believed its nutritious ingredients enhanced their performance, is made with sesame seeds and honey. Based on a traditional recipe rooted in the ancient times this sesame snack – bar has been produced using the purest of ingredients.

What is inside the honey jar?

It is a piece of fresh honeycomb taken straight from the hive. You may leave the honeycomb in the jar while you eat the honey and then when the jar is empty, you can chew on the honeycomb to extract the excess honey. Once you are done chewing the honeycomb you can melt it down to make your own beeswax candle.

What is the difference of having the honey sourced from one beekeper?

The advantage of sourcing our honey from one local beekeeper is that we can guarantee the high quality of the honey as we are able to allocate where it comes from. Our honey is harvested from colonies of bees that forage freely to collect nectar from the abundant flowers that blossom in Taygetos.

What is grapemust?

It's an all – natural, sweet, unfermented syrup produced from boiling the must of 100% organically cultivated fresh Agiorgitiko variety grapes to a thick consistency. Ideal dressing for: cakes, ice cream, yogurt, salads or marinade for red meat and poultry. Well – known since Greek antiquity, it is very popular among the world – renowned Michelin Chefs.

Which food categories are available at Navarino Icons?

Extra virgin olive oil, olives, vinegar, grapemust, spoon sweets, marmalades, snack bars, biscuits, pies, honey, salt and dips.

Where can I get more info concerning the company and the products?

Please visit our website **www.navarinoicons.com** for more info on our products and our distinctions & accolades, to download our catalogues and brochures, check out our recent press releases and find out different ways to cook with our products through our recipes' section.

Also, feel free to connect with us via **Facebook**, **Twitter**, **Instagram** and **Pinterest** to keep up with the latest products and company news. We appreciate your support in helping us spread the word!





CERTIFICATE

Food safety management systems as per EN ISO 22000 : 2005

Requirements for any organization in the food chain

In accordance with TÜV NORD CERT procedures, it is hereby certified that

GREKA ICONS S.A 5, Pentelis Str. 175 64 P. Faliro Hellas

GREKA ICONS

applies a management system in line with the above standard for the following Scope

Storage and Trade of Packaged Foods.

Certificate Registration No. 44281133541 Audit Report No. GR.2951/2013

Valid until 2016-07-07

Certification Body at TÜV NORD CERT GmbH Athens, 2013-07-08

This certification was conducted in accordance with the TÜV NORD CERT auditing and certification procedures and is subject to regular surveillance audits.

TÜV NORD CERT GmbH

Langemarckstrasse 20

45141 Essen

www.tuev-nord-cert.com



TGA-ZM-07-06-12

Awards & Accolades



Prestige Gold Award, Olivinus 2016



1 Star at the Great Taste Awards 2016



Prestige Gold Award, TerraOlivo 2016



Gold Award, TerraOlivo 2016



Silver Medal at the Domina International Olive Oil Competition 2016



Bronze Award at the Athena International Olive Oil Competition 2016



1 Star at the Great Taste Awards 2015



sofi Awards Finalist 2015 at the Specialty Food Association



Silver Award at the New York International Olive Oil Competition 2015



Bronze Medal at the Los Angeles International Extra Virgin Olive Oil Competition 2015



Bronze Medal at the Los Angeles International Extra Virgin Olive Oil Competition 2014



2 Stars at the Great Taste Awards 2014



1 Star at the Great Taste Awards 2014



2 Stars at the Great Taste Awards 2013



1 star at the Great Taste Awards 2013



Red Dot Design Award 2012



Order Process

Orders may be placed 24hours, 7 days a week and will be confirmed on working hours. An order form along with full details of cases and pallet configuration will be provided in advance. Upon the receipt of your order, you will be informed for the exact delivery date within 2 days.

Contact Person and details: Anastasia Gavrilou Tel: +30 210 9490191

E-mail: agavrilou@navarinoicons.gr

Delivery times vary according to the product and the quantity ordered, with average being 1 month, ready to dispatch, due to our artisanal way of production.

The minimum quantity order requires one mixed pallet.





Merchandising Guidelines

Do:

- ✓ Place Navarino Icons at the Food Hall section, next to other Mediterranean products
- ✓ Allocate best space on shelf for best-selling products
- ✓ Signature products as Kalamata Oil, Kalamata Olives, Honey & Pasteli stocked at eye-level (Minimum 2 facings per SKU)
- ✓ Always use FIFO(first in, first out) for product placement on shelf
- ✓ Facing out: Front label always facing the aisle
- ✓ Prices must always be properly communicated
- ✓ Good lighting
- ✓ Attention to detail. Check about missing strings, evil eyes, ripped labels etc.

Don't:

- * Avoid to place Navarino Icons next to spirits & drinks
- Overload the shelf
- Lack of products display appears empty
- Place second row on top of products with wrap
- Poor housekeeping standards (f.e. products in dust)

Demo guidelines

- Promoter must be well trained on product characteristics and USPs, brand history and values.
- Product tasting works best if combined with other tastes (i.e. olive oil with cheese and slice of bread, eggplant with olive or lemon, etc.).
- Position of demo near our product section.
- Products leaflet will be available.
- Promoter to provide data on number of trials, consumer comments, etc. at the end of the activity.
- Retailer must confirm that there will be no other demos of similar products during our demo days.
- Need to agree in advance with the company's marketing guidelines



We encourage the use of Product Samples to help our customers build distribution and increase brand awareness through demos and product trial. For this reason, we have developed a special pricing policy for sampling.

Samples

Selected product samples can be purchased at very favorable pricing, 75% off, on the agreed price list, with the exception of olive oil product samples, offered at 50% discount. All sampling products carry a sticker to indicate their use. These products cannot be used for sale. Total samples order shall not exceed the 5% of the initial order. Details on sample availability, delivery times and costs can be obtained from our Customer Service.

Demos

We encourage in-store demo events for consumers to experience the unique flavors of our products. For such demos, we may provide products in bulk quantities of the same quality that should be handled, based on store's policy, either on special plates or refillable standard Navarino Icons packaging. We are able upon discussion and common approval, of an instore promotion plan, to provide bulk quantities free of charge.

Trade promos

Our participation to any other trade promotion can be discussed and reviewed on a case by case basis.

Marketing material

Limited quantities of marketing material can be provided to help drive distributor's sales in-store.

- Navarino Icons products mini brochure for in-store use
- Shelf Tags & Display cards for in-store use (upon discussion & approval)
- Ethos Brochure for sales and buyers team
- Navarino Icons Catalogue for sales and buyers team



Return Policy

If there are errors, damages or missing items on the order being delivered, our customer service will do the necessary adjustments.

Damaged, defective goods delivered directly by us should be refused upon delivery and noted on invoice. Under no circumstances returns will be accepted after 7 days from warehouse delivery and with our evaluation and substantiation of claim.

Invoice deductions are not authorized.

Any items refused and/or returned will be processed as a credit to your account pending management approval and at our sole discretion.





Please be informed that our payment terms require that 50% of the value of your order shall be paid in advance, while the remaining 50% shall be transferred in 45 days from the invoice date. Our full company bank details will be provided promptly.

For any inquiry you may have, please find below the contact details of our accounting department:

Contact Person and details: Dimitra Kavvalou

Tel: +30 210 9490030 E-mail: <u>dkavvalou@grekaicons.gr</u>





Sales Reporting





Sales report on Navarino Icons Performance

Customer:
Period of sales performance:
Please fill in the below tables:

Action:	Result:
Total Quantity Sold	
Total number of orders	
Number of re-orders	
New points of sales (if any)	
Total point of sales	

Action:	Description:	Comments:
Best selling product		
Lowest selling product		
In- store promo /		
other marketing		
activities (if any)		
Action plan for the		
upcoming months		
Feedback		
recommendations		



NAVARINO ICONS' PUBLICITY

Over 45 features in top magazines & blogs

"Best Mediterranean flavor" DEAN & DELUCA

"Food of the Gods"





edible "Almost feel like you've gone to Greece"

"High quality food products" (M) MONOCLE



"An authentic food line for people who are interested in where their food comes from" theguardian

> "A top-notch locally produced food range"

"A mouth-watering local produce" GO







theguardian

Luxury reserts have also prined the trend. Costa Kasamun, a networt favoured by film sters in the south-western Debryanness, has turned to the food business, establishing its own food line, Navamo Rons, in 2011. The resert offers cucking classes with local women sharing authentic family seripes, and wine and olive harvesting tours.

"Deople are now much more interested in where their food comes from;" says. Peter Poulos, a partner in Nevarion toxos, whose products recently sent on sale in Hamody.

"His vesting nilves has been hugely popular. At a time when more and more want 160%, transmisting with products, we have found that visitors are delighted to see how the olives are harvested off the lose, and then pressed and bottled without preservances," he added.

Cooking schools have also proliferated, popping up on islands as far flung as floria, where celebrated Greek American chef Dane flochrist runs higgely approached classes. Fishing schools, farm stays and hastel wineries have also making med.

"The country is on fine," says Phulos, a prominent Greek-American fundation. "If you are smart and motivated there is enormous opportunity have. The private sector is sleeping up to the plate and dung what the state, the Greek tourism board for example, should have done long ago to promote quality tourism in Greeks."



THE PELOPOMHESE

This solving age that shall negles also the risk of Tallay configured adopted about their all as a common beauty.

A single of latenty covers have described and in charge are one again belowing probably as
fined actions since in the latent of the three actival in their wall.



Neokastro. Despite meaning 'new castle', it's an old 16th-century Ottoman fort with bus-wide walls. Climb the crumbling buttresses (there's no health and safety here) to gaze out onto the waters of Nayarino Bay, where, in 1827, a decisive battle would lead to Greece's victory in the Greek War of Independence. It was the last naval battle in the world to be fought with sailing ships, in case you were wondering. It's worth taking proper shoes as the timeworn stones don't mix with flip-flops. For a more light-hearted afternoon, take a towel down to Voidokilia beach. It's shaped like the letter omega with a semicircular strip of sand dunes. Sheltered, with oh-so-blue waters, it's considered to be one of the best beaches in the Med.

BUY Olive oil, obviously, but it's worth investing in good brands like Lia (liadinvoil.com). And, of course, you'll want to take home the fruits of your labour (see do). Thankfully, the hotel has its own top-notch locally produced food range called Navarino Icons. The oil is delicious, but the olive spoon sweets are extra special, soaked in herby syrup and stuffed with almonds. If you run out of room in your suitcase, don't panic, the range is on sale in Harrods and M&S too.



There's so much more to Greek food than feta and greasy gyros, with each region producing distinct specialties. The close proximity to the sea naturally means that the fish and seafood is superb, cooked simply with lashings of local olive oil. Swap the lunchtime salad for Trahanas Xinos, a delicious gloopy combination of tomato, cheese and bulgur wheat. Local sweet treats are syrupy and sticky. Try Diples, honey curls that are folded, deepfried then drizzled with honey, cinnamon and crushed walnuts. It's traditionally served at weddings to symbolise that the couple will have a sweet life together, but is equally good with a powerful Greek coffee after dinner.

WHATEVER YOU DO...

ELEON

Join a philosophy walk through the olive groves. The Ancient Greeks believed that the motion of walking aided thought process.

Take the plunge at the horest scuba diving cenve. Greece has great diving visibility and you might oven special caretta caretta burde.

Spend a long lunch norsing a large glass of whise and the grilled octopus at Barbouni beach ressaurant.

LIVE LIKE ALOCAL...

Put some albow grease into making passit, a sesame and honey energy bar—the Amoiere Greaks answered Red Bull.

Visitehe ero lovely old ladies, Anna and Loula, in nearby Pylos. They'll usels up an authentic Messinian lease before diagging you to your feet to dance until fate. Go assumest for unbeatable views across the box.

Don't smash places, mobody does it anymore (unless they've had too much out o). Greece produces the finest olive oil in the world, at least according to the Greeks. Messinia is thought to be one of the best growing regions thanks to high levels of polyphenols (the stuff that extends your life-expectancy), low acidity and for being hand-picked, which you can do yourself at Costa Navarino's olive groves. It's wonderfully therapeutic to spend an hour thwacking at the laden branches with a pitchfork. If you over exert yourself, pull up a chair in Pylos town square for a spot of people-watching over an iced coffee. Once recharged, grab a bike and skirt the coast till you reach Voidokilia beach.

Meating has some of the best bauches in the Med



BOOK IT: The Westin Costa Navarino, from €180 and The Romanes Costa Navarino, from €250; costanavarino.com. Easylet flies from Gatorick to Kalamata from £21.99 per person; excepte.com



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Navarino

19 JANUARY 2015



Picture courtesy of Maria Elia and costanavarino.com

Mandarin and smoked chilli prawns with cauliflower skordalia

Harrod's Magazine



LIVING POSTCARDS

The new face of Greece (

Navarino Icon Products.

Published by Iliada Kothra .. 23 SEPTEMBER 2015

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Tweet 0 Pint - Smile

Authentic food products and art objects, inspired by the history and culture of the Messinian region.

Navarino Icons aims to acquaint people with the region's rich living history, through authentic products created in limited quantities by small scale local producers who adhere to strict quality control guidelines in every step of the production process

The range draws on the age-long traditions of Messinia and is aligned with Costa Navarino's philosophy to promote this undiscovered yet accessible part of Greece, while protecting and preserving its natural beauty and heritage.

The food items available through Navarino Icons are created from recipes handed down for generations, honoring the region's culinary

heritage. From extra virgin olive oil from centuries-old olive trees, to sesame seed bars and traditional spoon sweets these delicacies

are handcrafted with love and respect for tradition. All our products are all natural from the highest quality ingredients without preservatives, additives or artificial colorings.

Gourmet Travel



PICK OF THE CROP

GREECE Visitors to Costa Navarino. in moment treb tracer elementaries the unspoilt south west Peloponnese area of Greece, can try their hand at alive harvesting (above), sample: moult) watering local produce at a traditional Messinan cooking classand four the organic Navarino vineyards. And now, thanks to the award wesning Navarino Icons range of artisan products available to buy in the UK, everyone can enjoy the flavours of the region year round. Soolf Dunn offers seven nights at The Romanos, Costa Navanno, Intri

E1,695pg, /Luff board, including flights and transfers. 020-8682 5040; www.scottdunn.com The Navarino Icons range of products is available in selected. branches of Marks & Spencer stores, from E4





Fridge Raider: Dean Karnazes



Pasteli: "These are energy bars my Spartan ancestors used, and Hove them," says Karnazes of pasteli, the Ancient Greek version of a candy bar made from sesame seeds and honey. "They taste good, and they give me lots of sustained energy." Unlike most endurance athletes, Karnazes doesn't go for energy gels, shots, or other manufactured sources of concentrated calories. "Gels and GUs are fine for shorter distances like marathons, but you can only eat so many gels and GUs. After a while, you just want real food, and pasteli does the trick," he says.











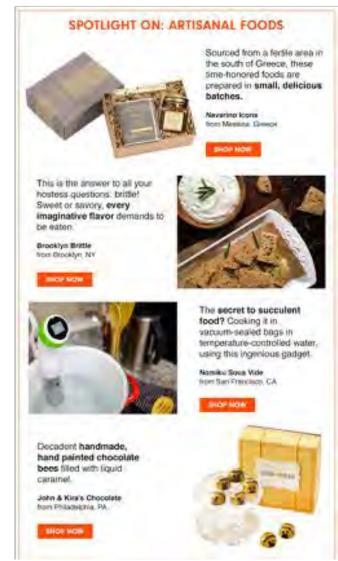
In Greece, it's customary to we come a guest with a refrushing glass of earld water and correlating steed on a space.

Vision a Karaman is not embraced and personalized this modifical in the office of her Roselle translations, the "oppositive of her bette page board Ecospoon, is an above page board Ecospoon, is an above page board Ecospoon, is an above page to a boxoolis syrup of Brees hopey, while and charge. The maker, Navarino toots, tags the recipes of grandmodiers in Costa Navarino, the Grades modifications in Costa Navarino, the Grades modifications of the significant translation of the significant processed variation of the safe-wivest flagor combination and has made sabed commets and bog late.





AHA Life - newsletter





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HOME & TRAVEL & TO REASONS WHY YOU SHOULD VISIT COSTA NAVARINO

10 Reasons Why You Should Visit Costa Navarino

eaches. Stretches of sandy beaches and deep blue waters are all you can wish for. The spectacular Voidokilia beach is one of the most popular beaches in the region, and rightly so. 2. Get on the path to nature and experience the 'Navarino Outdoors', a hike or cycling tour that will take you along the [...]







- 7. If you enjoy the sweeter things in life then the honey will definitely appeal to you. Made in batches under strict quality control guidelines, the 100% pure, unheated, unfiltered Greek honey comes with fresh honeycomb and is perfect for breakfast over a bowl of greek yogurt or in a lemon tea, for when nights get chilly back in London, Available to buy here: Navarino Icons
- 9. While you're here, sample some incredible ofive oil with your meal or learn how to make it yourself by taking a traditional cooking lesson. Navarino Icons is famed for its olive oil, with olives of the Koroneiki variety that are pressed a mere hours after picking for extra freshness and vitality. The teachers will let you know everything from how to store it, to how to use it to bring out the best flavours in your cooking.



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⊕ 1465 Views | ♥ Like

Navarino Icons, la richesse du patrimoine culturel et gastronomique de la Messénie

Costa Navarino, destination engagée dans le développement durable dans la région grecque de Messènie dans le sud-ouest du Peloponnese a réalise Navarino Icons, une gamme de produits sulmaires et diobjets d'art, inspiree par l'histoire et la culture de la Messènie et du Péloponnèse

Avec Navarino Icons, Costa Navarino souhaite laminariser ses cierts avec le patrimoine de la région la travers des produits authentiques fabriqués en petites quantités par des producteurs locaux. Ces derniers respectent strictement des normes de qualité strictes à chaque étape de la production. Navarino Icons reflète les traditions ancestrales locales et a inscrit dans la philosophie de Costa Navarino i pronioquoir cette région de Gréce encore preservés, protégée mais faciliment accessible, qui se terrai térisit par sa beauté naturelle et son patrimoine riche de 4500 ans cinistoire.

La gamme Navaring Logis est disposible en dans des épicones fines à fravers le monde notamment chez Harrods et Marrs S. Spencer au Royaume Uni. Déan & DeLuca aux Etats-Unis, Julius Méint am Graben à Vienne. City SUper à Hong Kong Wynn et Wynn Encore à Las Vegas, et dans d'autres épicones fines en Grece et à l'etranger, ainsi qu'à Navarino Dunes à Costa Navarino. Navarino logis envisage d'étendre sa distribution à d'autres boutiques naut de gamme et épiceries fines dans le monde entier.

Les produits culmaires Navarino (cons sont realises à l'aide de recettes transmises de génération en génération, honorant le patrimoine gastronomique de la région. De l'huille dibliné extra vierge aux dames de céréales au sésame, en passant par les traditionnels.

fruits confirs, tous les produits sont fabriquées par des producteurs locaux rigoureusement sélectionnés

LATEST POSTS

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Discover Tea from the Greek Isles

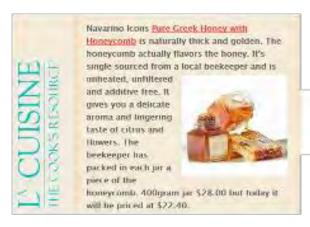




Navarino Icons Teas

If there was ever a package that sends your imagination on a sun-soaked trip trip to rustic mountains, it's the brown burlap bags of these direct-from-Greece teas. Herbs like spearmint, chamomile, and Sideritis that grow wild in Greece are hand-picked and sun-dried for these teas that look, feel, and smell as near to nature as they once were!







National Loads aftered some delicious products from the Messician region of Creece jin the neutrinest). Their Tomato Spoon Sweet paized beautifully with Copners Grow's Lampchopper. Their Mandacin and Lemon standards would pair well with cheeses as well.



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COOKING WITH MARIA ELIA: MARMALADE-GLAZED SEA-BASS

The Greek chief shares her favourite dishes from the Costa Navariso

16 JANUARY 2015



PAX INTERNATIONAL

Home Product News Food & Beverage

Pure Greek Honey

© July 24 3015 00 00 MM 18y Mesaas Save Tegs:Nevenho loons, honoy, puls, negure! gestionomy

Company Name: Navarino Icons

Company Location: Attens, Greece

Description: Navarino foors presents its Pure Greek Honey. Honey has been a key ingredient of Greek pastronomy heritage since antiquity and was also considered as a source of longevity due to its numbered benefits. Greece is one of the most ideal places for apiculture as a result of its rich flora and temperate climate. The high quality and unique discidentatios of Greek honey reflect the country's abundant sunshine and the abrupt

Harrod's Magazine



Food of the gods

There's more to the Greek islands than sun, retsina and ancient ruins. The lush landscape, warm climate and clean sea air help to cultivate many of the foods - olives, herbs and honey, among them - that are part of the famously fresh and healthy Mediterranean diet. The Navarino Icons gourmet range is made from some of the best Greek produce, including herb-infused olive oils, preserves and sesame seed bars, a selection of which is also available in the Costa Navarino Hamper.

From £6.95. Available from Food Halls, Ground Floor



Just in Time For Greek Easter (It's Sunday), a Taste of True Peloponnese Traditions

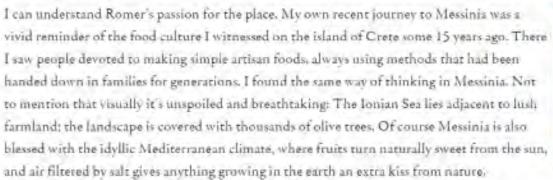
By Daving Pour 1 4(pill 1): 2012

If a peek at Dean & Deluca's Easter catalog had you yearning to taste Greek traditional foods, there's a reason.

The olive harvest

If a peek at Dean & Deluca's Easter catalog had you yearning to taste Greek traditional foods, there's a reason. Maria Romer, the food buyer for for the company, tells Edible that the pages were inspired by her trip to the Messinia region on the west coast of the Peloponnese peninsula, an area that is known for having fertile, mineral-laden soil.

After tasting products from a new line of Greek artisanal food products called Navarino Icons. Romer was hooked: So she forged an exclusive relationship with Costa Navarino, the new sustainably minded resort on the Bay of Navarino where the products are made. That's why the pages of the catalog encourage all food-lovers (Greek or otherwise) to celebrate Greek Easter, too, which falls on April 15th.



I saw that the local people in Messinia were still connected to the land. They had not abandoned their old ways; they were proud to be involved in the production of their own traditional foods. Here artisanal food has always been integral to the way of life. How could it not be! In every season, the land bestows the cook with its gifts; the landscape, in subtle shades of green, is a tapestry of olive trees.

Capt, Vassilis C. Constantakopoulos, whose vision it was to create Costa Navarino, included in his plan a way to give back to the people who live in the villages there. They were to be given jobs and encouraged to work the land as had been done for centuries. Today, his son, Achilles Constantakopoulos, managing sirector of Costa Navarino oversees the Icous food line, as well as making sure that the largest reforestation project in Europe, which took place on the property, was done with integrity. Some 6,500 olive trees were successfully replanted. There









NAVARINO ICONS' VIDEO

The Philosophy of Navarino Icons



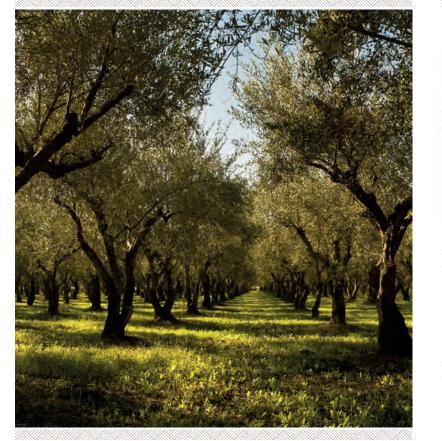


NAVARINO ICONS LEAFLET



Authentic food products & art objects, inspired by the history and culture of the Peloponnese region.

Navarino Icons aspires to uphold the heritage and culinary traditions of the region with authentic food products prepared the time-honored way, by small-scale local producers using recipes handed down for generations.



Food products

The food range is created in limited quantities and adheres to strict quality guidelines in every step of the production process. Our products are all natural from the highest quality ingredients without preservatives, additives or artificial colorings.

Navarino Icons Extra Virgin Olive Oil from centuries-old trees



Estate Grown Extra Virgin Olive Oil

Made from Koroneiki variety olives. grown in the seaside groves of Costa Navarino. Carefully gathered by hand, these olives maintain their nutritional characteristics and a low olive oil acidity (less than 0.35%).

Offered in three formats: 1000ml (34fl oz) in tin container 500ml (17fl oz) in tin container 500ml (17fl oz) in glass bottle

Organic Extra Virgin Olive Oil

Produced without any chemical fertilizers or pesticides, using organic methods. Made from the acclaimed Koroneiki variety olives, sustainably grown and carefully gathered by hand without mechanical means.

Net weight: 250ml (8.4fl oz) in alass bottle



Navarino Icons Olives, Bruschetta & Dips



Kalamon Variety Olives

Carefully gathered by hand, from centuries-old trees, grown in the seaside groves of Costa Navarino, the celebrated own extra virgin olive oil, giving them a delightfully rich and tangy flavor.

Each jar contains 2009 (7.00 oz) olives in 160g (5.60z) Extra Virgin Olive Oil

GLUTEN FREE



Olive Bruschetta

Pungent and savory, produced according to a local recipe using finely chopped Kalamon olives, capers, red peppers, Kalamon variety olives are packed in our grapemust & herbs in extra virgin olive oil.

Net weight: 190g (6.70z)

GLUTEN FREE

Red Pepper & Tomato Dip **Crushed Roasted Egaplant**

Grown by local farmers, vegetables are hand picked & processed immediately to preserve their freshness & nutritional value.

Net weight: 500g (17.640z)

GLUTEN FREE



Navarino Icons Spoon Sweets & Marmalades



Olive Spoon Sweet

Combines the classic flavor of the famous Kalamon olives, almonds, fresh herbs and honey.

Tomato Spoon Sweet

Peloponnese.

Sweet tomatoes picked in August from the sun drenched fields of the

Mandarin Marmalade Freshly picked fragrant mandarins enriched with thin strips of mandarin peel.

Lemon Marmalade

Freshly picked fragrant lemons gently boiled for hours to produce this excellent marmalade.

Organic Fig Marmalade

Organic fresh figs gathered in May from the fertile land of Messinia.

GLUTEN FREE / Net weight: 330g (11.60z)

Spoon sweets & marmalades, made without any artificial flavorings, colorings or preservatives, can be enjoyed with intense flavor cheeses and as a dessert served with Greek yogurt or ice cream.



Navarino Icons Honey, Biscuits & Sesame Seed Bars



Pure Greek Honey with Fresh Honevcomb

Naturally thick, golden and single sourced from one local beekeeper t preserve its nutritional benefits.

Home baked, mixed with herbs. spices & cinnamon.

Offered in: 230q (8.110z) in tin box





A healthy snack without sugar,

Net weight: 400g (140z) **GLUTEN FREE**

Biscuits with Extra Virgin Olive Oil





preservatives or any artificial colorings

made of the best quality sesame seeds

Net weight: 55*g* (1.940z) & 70*g* (2.470z)

believed its nutritious ingredients

enhanced their performance.

GLUTEN FREE

Sesame Seed Bars with Honey

Hand harvested, washed with pure into fine crystals. and pure honey. Ancient Greek athletes

Vinegar with Rosemary & Thyme

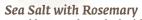
Only the finest grapes are selected from aromatic infusion.

Net weight: 250ml (8.5fl oz)



Navarino Icons Sea Salt & Seasonings





water, left to dry before being crushed

Net weight: 400g (140z)

a young crop. Enriched over time with an



Organic Grapemust (Petimezi) SWEETENER-DRESSING-MARINADE All-natural, sweet, unfermented syrup produced from boiling the must of 100% organically cultivated fresh Agiorgitiko

variety grapes to a thick consistency.

High in energy, calcium and antioxidants. **Net weight**: 320g (11.290z)

GLUTEN FREE



sales@navarinoicons.gr

www.navarinoicons.com

Be part of our story...

Costa Navarino is the prime, environmentally sustainable destination in the Mediterranean, located in the Greek region of Messinia in the southwest Peloponnese

www.costanavarino.com





Art Objects

Messinia's rich heritage shaped by 4,500 years of history is the inspiration for the art objects and toys of our collection.

Navarino Icons Ceramic & Paper Games



This large format 28-piece puzzle

paintings dating to 1,200 BC.

Fortune Cubes Game

Mycenaean culture.

is a reminiscent of Mycenaean wall

art of prediction in ancient Greece.

Marked with symbols inspired by

Palace Puzzle





Paper Craft Ancient Figurines

easy to create without scissors or glue.
A fun way to acquaint children with the rich world of ancient Greek culture.



Navarino Icons Ceramic Animal Figurines



Sacred to Demeter, goddess of the

earth, agriculture and fertility in

ancient Greek mythology.

animal which was sought by

Jason and the Argonauts.

Sacred to Artemis, goddess

in ancient Greek mythology.

of the hunt and wild animals,

Piglet





Horse

Highly valued in ancient Greece, symbol of power, wealth, honor & success, believed to bring good fortune to its owner.



Gift Options

Gift boxes filled with authentic food products and cultural objects. Our branded wooden and carton boxes come in various combinations, sizes and prices. A perfect gift for every occasion.

Navarino Icons New Wooden Boxes, Hampers & Bags





Navarino Icons Classic Wooden & Carton Boxes









Games with dice have been played since antiquity. According to Greek mythology, these games were invented by the Homeric hero Palamides during the Trojan War.

Our 3D paper figurines are quick and







NAVARINO ICONS e-CATALOGUE







Authentic food products and art objects, inspired by the history and culture of the Messinian region

Navarino Icons aims to acquaint people with the region's rich living history, through authentic products created in limited quantities, which adhere to strict quality control guidelines in every step of the production process.

The range draws on the age-long traditions of Messinia and is aligned with Costa Navarino's philosophy to promote this undiscovered yet accessible part of Greece, while protecting and preserving its natural beauty and heritage.

Food Products

The food items available through Navarino Icons are created from recipes handed down for generations, honoring the region's culinary heritage. From extra virgin olive oil from centuries-old olive trees, to sesame seed bars and traditional spoon sweets, these delicacies are handcrafted with love and respect for tradition. Our products are all natural from the highest quality ingredients without preservatives, additives or artificial colorings.









Navarino Icons Estate Grown Extra Virgin Olive Oil

Made from the acclaimed Koroneiki variety olives, grown in the seaside groves of Costa Navarino. Carefully gathered by hand from centuries old trees without mechanical means, these olives are taken to a nearby mill within a few hours from picking to maintain its nutrition characteristics and guarantee the lowest olive oil acidity (less than 0.3%). The olives are immediately cold processed and malaxed less than 20 minutes to preserve their lovely fruity and spicy flavor and distinctive aroma.

Navarino Icons Estate Grown-Extra Virgin Olive Oil is offered in three alternative formats: 500ml in glass bottle 500ml in tin container 1000ml in tin container







Navarino Icons Organic Extra Virgin Olive Oil



Produced without any chemical fertilizers or pesticides, using time-honored organic methods, our organic extra virgin olive oil is made from the acclaimed Koroneiki variety olives, sustainably grown in centuries-old groves. Carefully gathered by hand without mechanical means, these organic olives are taken to a nearby mill within a few hours from picking to preserve all the valuable components and guarantee the lowest olive oil acidity. The olives are immediately cold pressed and malaxed less than 20 minutes to maintain their lovely fruit and spicy flavor and distinctive aroma. Product of organic farming.





Navarino Icons Olives

Carefully gathered by hand, from centuries-old trees, grown in the seaside groves of Costa Navarino, the celebrated Kalamata variety olives are ripened by the sun, tempered by the salt air, traditionally cured in natural brine and packed in our own Navarino Icons Extra Virgin Olive Oil, giving them a delightfully rich and tangy flavor.

Net weight: 360g



Navarino Icons All Natural Olive Bruschetta

Olive-based bruschetta is documented in cooking since antiquity. The earliest known tapenade recipe was recorded in the 1st century AD. Pungent and savory, our authentic gourmet olive bruschetta is produced according to a local recipe using finely chopped Kalamata olives, capers, red peppers, grapemust & herbs in extra virgin olive oil.

Net weight: 1909



Navarino Icons Vinegar with Rosemary & Thyme

Produced from a superior local variety of sun-dried grapes that have been cultivated in Messinia since Homeric times. Only the finest grapes are selected from each young crop and traditionally fermented without additives or preservatives, to produce an authentic vinegar of excellent quality. Enriched over time with an aromatic infusion of rosemary and thyme, that grow in abundance in Costa Navarino, it acquires an excellent natural fragrance and taste.

Net weight: 250ml

GLUTEN FREE





Navarino Icons Organic Grapemust

SWEETENER - DRESSING - MARINADE

Well-known since Greek antiquity this all-natural, sweet, unfermented syrup is produced from boiling the must of 100% organically cultivated fresh Agiorgitiko variety grapes to a thick consistency. High in energy, calcium and antioxidants. Drizzle Organic Grapemust over cakes, ice cream, yogurt add to salad dressings or marinade meats, poultry. Product of organic farming.

Net weight: 320g







Navarino Icons Olive Spoon Sweet

This traditional spoon sweet olive is prepared the traditional way with 100% natural ingredients and locally grown olives. This authentic local recipe combines the classic flavor of the famous Kalamata olives, almonds, fresh herbs and honey. It can be enjoyed with soft white cheese, as a salad dressing or as a dessert served with Greek yogurt.

Net weight: 330g

GLUTEN FREE



Navarino Icons Tomato Spoon Sweet

This tomato spoon sweet is prepared the traditional Messinian way with natural ingredients. Picked in August from the sun drenched fields of Peloponnese, our sweet tomatoes are gently being boiled in syrup of water and sugar for 2-3 days until the syrup sets to attain the perfect sweetness and release all their aromas. It is produced without any artificial flavorings, colorings or preservatives. This authentic local recipe can be enjoyed either with soft white cheese or served with Greek yogurt or ice cream as a dessert.

Net weight: 330g







Navarino Icons Mandarin Marmalade

Freshly picked fragrant mandarins are gently boiled to produce this fine, all natural marmalade enriched with thin strips of mandarin peel. It makes a delectable snack any time of the day, savored on fresh and toasted bread, as a delicious topping on cake, yogurt and ice-cream.

Net weight: 3309





Navarino Icons Lemon Marmalade

Freshly picked fragrant lemons are gently boiled to produce this excellent marmalade. Savored on fresh and toasted bread Navarino Lemon Marmalade makes a delectable snack any time of the day or can be used as a delicious topping on cake, yogurt and ice-cream. For the experienced cook, this marmalade makes an excellent marinade for roasted meats.

Net weight: 330g







Navarino Icons Organic Fig Marmalade

This delicious marmalade is made according to a Messinian recipe with organic fresh figs gathered in May. It is created in limited quantities without any artificial flavorings or preservatives. It can be enjoyed with soft white cheese as a salad dressing or as a desert served with Greek yogurt. Product of Organic Farming.

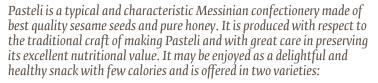
Net weight: 330g



GLUTEN FREE



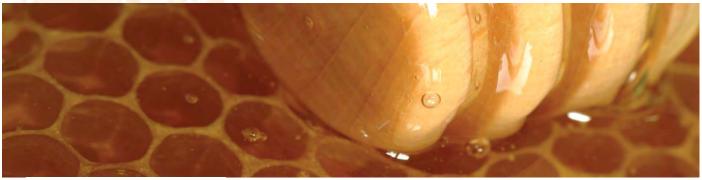
Navarino Icons Sesame Seed Bars (Pasteli)



Navarino Icons Sesame Seed Bar with sesame seeds & honey. Net weight: 70g

Navarino Icons Sesame Seed Bar with sesame seeds & honey. Packaging is designed with children in mind and depicts the colorful animals and birds of the area. Net weight: 559





GLUTEN FREE





Navarino Icons Pure Greek Honey with fresh honeycomb

RAW-UNHEATED-UNFILTERED

Naturally thick and golden, our pure honey, sourced from one local beekeeper, is unheated and unfiltered, to preserve its nutritional benefits and highlight its delicate taste and aroma. It is packed with the personal touch and care of the beekeeper, without the addition of artificial additives of flavorings. A piece of fresh honeycomb straight from the hive, is added to the jar.

Net weight: 4009





Navarino Icons Biscuits with Extra Virgin Olive Oil

Baked in a local Messinian workshop, according to an authentic recipe handed down for generations, these biscuits are produced in limited quantities to preserve freshness as they contain no preservatives. Extra virgin olive oil, herbs and spices are mixed with the dough, giving the individually hand-molded golden brown biscuits their savory taste and sweet cinnamon rich aroma.

Net weight: 230g



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Navarino Icons Sea Salt with Rosemary

Hand harvested the traditional way, after the evaporation of seawater in nature-made sea-water pools, sea salt is washed with pure water and left to dry before being crushed into fine crystals. This chemical-free process preserves the nutritious trace minerals. It is enhanced with dried rosemary leaves handpicked from our own Costa Navarino Estates.

Net weight: 400g





Navarino Icons Crushed Roasted Eggplant

This authentic eggplant purée is prepared from only the finest quality ingredients. The eggplants are hand-picked when they have ripened to perfection and delivered for processing the same day to retain their freshness and nutritional value. Delicious and versatile, the purée can be used to form the basis of eggplant salad, as a tasty spread on bread or crackers, as well as a delectable dip.



Net weight: 500g



Navarino Icons Roasted Red Pepper & Tomato Dip



Grown by local farmers with a passion for the land, the vegetables are hand-picked and delivered for processing within hours to preserve their freshness, natural goodness and nutritional value.

Net weight: 500g

Hotels & Airlines

Navarino Icons following its successful co-operation with STARWOOD for the Westin & Luxury Collections Resorts has introduced a new line of mini items ideal to serve the exclusive needs of the Catering Industry .





































Art objects

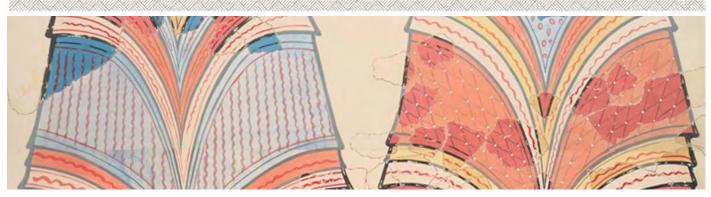
Messinia's rich heritage shaped by 4,500 years of history is the inspiration for the art objects and toys of our collection.





Navarino Icons Palace Puzzle

The theme of this puzzle has been inspired, influenced and adapted by Mycenaean wall paintings dating mainly to 1,250-1,200 BC. The 28piece puzzle comes in a carton box depicting the illustration and decorated with Costa Navarino insignia.





Navarino Paper Craft Ancient Figurines

Inspired by artifacts found during excavations in Messinia, these 3D paper figurines are quick and easy to create without scissors or glue. They make novel, colorful decorations and are a fun way to acquaint children with the rich world of ancient Greek culture.





Navarino Icons Fortune Cubes Game

Cubes played an important role in the art of prediction. Navarino Icons cubes are marked with symbols inspired by Mycenaean culture and are related to family, love, power, wealth, luck, wisdom & conflict. The game comes with instructions.



Navarino Icons Ceramic Dice

Games with dice were played since ancient times. According to Greek mythology the Homeric hero Palamides, was the inventor of the games with dice during the Trojan War. Inspired by dice excavated in the 7th century BC, four dice decorated with Mycenaean era colors, are placed in a square carton box.



Navarino Icons Ceramic Doll Figurine

The creation of the Navarino Ceramic Doll Figurine has been influenced by similar objects excavated in several sites in the Peloponnese. For a Mycenaean child the doll was a beloved everyday game.



Navarino Icons Ceramic Sandal



Sandals, derived from the ancient Greek sandalon, have been worn in Messinia since antiquity. The design of this handcrafted ceramic sandal was inspired by an intriguing artifact discovered by archaeologists.





Navarino Icons Ceramic Horse Figurine



The love of animals in life and death was a very important aspect in the ancient Greek world. This ceramic horse figurine was inspired by grave findings of the Mycenaean era, in the Peloponnese.



Navarino Icons Ceramic Piglet Figurine

The love of animals in life and death was a very important aspect in the ancient Greek world. This ceramic piglet figurine was inspired by grave findings of the Mycenaean era, in the Peloponnese.



Navarino Icons Ceramic Ram Figurine

This ceramic ram recreates a particular type of terracotta animal figurine found at several Early Bronze Age sites in the Peloponnese. In Messinia, such figurines have been discovered in the 'Palace of Nestor' at Pylos.



Navarino Icons Ceramic Deer Figurine

This ceramic animal figurine represents the deer which in Greek mythology, was sacred to Artemis, goddess of the hunt and wild animals.









Navarino Icons 3D paper craft model Caretta caretta

The loggerhead sea turtle (Caretta caretta), a critically endangered species, nests at the beach of Romanos and other sandy tretches along the Messinian coast. At Costa Navarino, with the cooperation of Archelon, a special program using GPS technology, maps, monitors and protects loggerhead nests of this rare turtle so that the safe hatching of the eggs and the unhindered journey of the hatchlings to the sea is guaranteed.

Navarino Icons 3D paper craft model Bird

This bird figure is based on a design found on an ancient clay vessel and represents the 271 different species, some very rare, which are either permanently residing at Gialova Lagoon or stop here during the migration period. Costa Navarino in cooperation with the Hellenic Ornithological Society, funds an extensive research program to protect and highlight the lagoon's avifauna.

Navarino Icons 3D paper craft model African chameleon

Gialova Lagoon is the only place in Europe where the critically endangered African Chameleon is found, though it is still unknown how the reptile arrived in the region. According to one theory, it may have been brought from Egypt by the Romans, who are known to have kept chameleons as pets. Since 1998, the Hellenic Ornithological Society has been conducting in Gialova a program with the objective to monitor and protect the species.



Navarino Canvas Tote

The Navarino Canvas Tote was conceived as the ultimate shopping bag. Created with natural cotton fibers, it is very ample and very sturdy to hold daily groceries. Its distressed look provides a contemporary and fashionable edge, a bag to also carry to the beach, the gym, or to school.

Gift Boxes

Our gift boxes are filled with authentic food products and art objects that combine the beauty and flavor of the Messinian region. Shown here, are 3 gift boxes indicative of the available range. Our wooden and carton boxes come in various combinations, sizes, and prices. The Navarino Icons gift boxes are the perfect gift for any occasion.





GREECE, UK, AUSTRIA, SWEDEN, GERMANY, ROMANIA, USA, SINGAPORE, QATAR, HONG KONG, TAIWAN, THAILAND.

Selected stores:

HELLENIC DUTY FREE SHOPS, HARRODS, MARKS & SPENCER, JULIUS MEINL AM GRABEN, DEAN & DELUCA, ELI ZABAR, GETTY CENTER MUSEUM STORE, MUSEUM OF FINE ARTS (MFA), QATAR DUTY FREE, CITY SUPER and many more venues worldwide.

For more information:

NAVARINO ICONS

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NAVARINO ICONS ETHOS BROCHURE



with 4,500 years of culinary history and olive oil making, we create products with local producers who still use the same recipes handed down for generations.

Simple, **PUIC**, authentic products made from **sustainably harvested** and organic ingredients and by people who respect the land they came from.

Our Ethos

Revive the heritage and culinary traditions of Messinia, Greece

Treat our partners, colleagues and clients with respect

Encourage sustainable practices

Insist on excellence and consistency in production

Acknowledge and appreciate tradition with a fresh modern approach



Awards & Accolades

Extra Virgin Olive Oil

Los Angeles International Extra Virgin Olive Oil Competition 2014







Pure Greek Honey with fresh honeycomb

Great Taste Awards 2014

Organic Fig Marmalade

Great Taste Awards 2014







Organic Grapemust

Great Taste Awards 2013 & 2014

Kalamata Olives

Great Taste Awards 2013



"Best Mediterranean flavor" DEAN & DELUCA

"Food of the Gods" - arroas



"Fabulous products" The Getty



"A top-notch locally produced food range" HOUSE



edible "Almost feel like you 've gone to Greece"

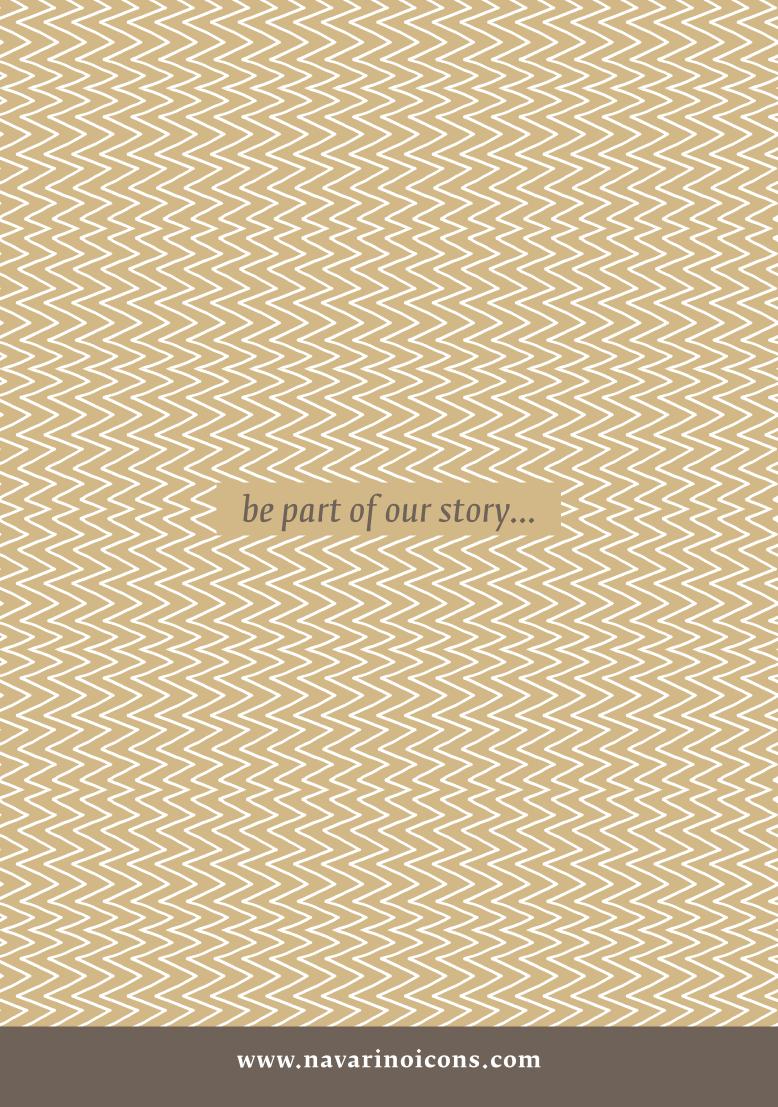
"High quality food products" (M) MONOCLE



"An authentic food line for people who are interested in where their food comes from" theguardian

"A mouth-watering local produce" GOURMET

ISO 22000: 2005 Certified, TÜV NORD CERT





NAVARINO ICONS FOOD CARDS





Roots in the Past



The story of olive oil at Costa Navarino is as old as Greece itself. To Homer it was «liquid gold». Hippocrates described it as « the great therapeutic».

The earliest written form of «olive» and «olive oil» appears on clay tablets inscribed in Linear B, which date to the 13th century BC. These tablets were discovered in the Palace of Nestor at Pylos, providing evidence that Messinia was among the first regions to cultivate the sacred tree of the goddess Athena.

One of the oldest recorded olive trees in the world still thrives in Kalamata, where it continues to blossom and produce olives after 17 centuries!

ESTATE GROWN EXTRA VIRGIN OLIVE OIL

At Navarino Icons we use traditional methods to produce the finest Extra Virgin Olive Oil made from a single Koroneiki variety of olives grown in the seaside groves of Costa Navarino.

Carefully gathered by hand from centuries-old trees without mechanical means, these olives, when cold processed, preserve their lovely flavor and distinctive aroma. Estate Grown Extra Virgin Olive Oil is available in three sizes:

500ml tin container 1.000ml tin container 500ml bottle





The Bountiful Olive

be part of our story...

Symbol of wisdom, peace and glory, the olive tree has been cultivated in Greece since antiquity. Indeed, the sacred tree of the goddess Athena was held in such great esteem that the prize for victory at the ancient Olympic Games was not gold or silver but a simple wreath made from olive branches.

In ancient Pylos, archaeologists discovered the earliest written forms of 'olive' and 'olive oil' on clay tablets inscribed in Linear B script which date to 1300 BC, providing evidence that Messinia was among the first regions to cultivate the olive.

KALAMON OLIVES

Our olives are carefully gathered by hand, from centuries old trees, growing in the seaside groves of Costa Navarino.

The celebrated Kalamon variety olives are ripened by the sun, tempered by the salt air, traditionally cured in natural brine and packed in our own Extra Virgin Olive Oil, giving them a delightfully rich and tangy flavor.

Our olives are packed in clear glass jars tied with a thin cord.

Net Weight 36og



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Gift of the Grape

be part of our story...

Vinegar, a staple of the ancient Greek diet, mixed with honey and olive oil, appears to have been the first dressing used for certain dishes, particularly salads.

Rosemary was believed to strengthen the mind and enhance memory, while thyme, famous for its aroma, was the symbol of bravery.

The secret of the ancient Greeks was to balance ingredients in order to bring out the individual flavors, the sweet and the sour, the bitter and ... the unexpected.

VINEGAR with rosemary & thyme

Our vinegar with rosemary & thyme is made from a superior rare local variety of sun-dried grapes that have been cultivated in Messinia since Homeric times.

Only the finest grapes are selected from each new crop and traditionally fermented without additives or preservatives to produce vinegar that embodies the flavor of this ancient land.

Enriched over time with an infusion of aromatic rosemary and thyme, this vinegar acquires an exquisite natural fragrance.

Net Weight 25oml





Taste of Sea and Sun



Salt is essential to the health of both people and animals. For thousands of years it was held in high esteem, since it made meals tastier and served as an effective food preservative.

Homer called it «a divine substance».

In Hesiod's Theogony, Aphrodite was born in salty sea foam. Among her epithets was Haligeneous, literally the «salt born» and she is often depicted holding a small bag of salt.

SEA SALT with rosemary

Our Sea Salt with rosemary is obtained the age-old Messinian way. Seawater is left to evaporate in natural cavities.

The salt is then hand harvested, washed with pure water and left to dry before being crushed into fine crystals and enhanced with dried rosemary leaves. This chemical -free process preserves the nutritious trace minerals.

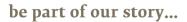
Sea Salt with rosemary, comes in an attractive fabric pouch, tied with a fine cord from which hangs a small card with the product description and a discreet apotropaic eye, traditionally believed to ward off evil.

Net weight 400g





Sweet Passion



The ancient Greeks were well acquainted with honey's value not only as a food but also as a source of longevity.

Hippocrates, the father of medicine, said: «honey serves food, health and energy».

In Greek mythology, nectar was the food of the Gods and Zeus himself was brought up on honey. It was believed that Eros, primeval god of love, passion and fertility, dipped the tips of his arrows in honey to fill a lover's heart with sweetness.

GREEK PURE HONEY with fresh honeycomb

Naturally thick and golden, our honey is produced the traditional way, with bees roaming freely in rural areas and the personal touch and care of a small scale local beekeeper.

Our pure honey is unheated and unfiltered to preserve its nutritional benefits and highlight its delicate taste and aroma.

Our honey is packed in clear square glass jars and elegantly wrapped in an attractive way to help the product stand out on the shelf. A piece of fresh honeycomb straight from the hive is added to the jar.

Net Weight 400g





Sweet Hospitality



In Greece, spoon sweets are offered as a gesture of hospitality, usually accompanied by a glass of cold water.

They are made by gently boiling finest fresh fruits, over several hours or even days, which is why these sweet preserves are said to require "patience and a heavy pot".

Navarino Icons spoon sweets, prepared according to recipes passed down from mother to daughter, with the same simple means, care and personal attention shown in their own home.

SPOON SWEETS with estate grown fruits

Our spoon sweets are prepared at a local artisan workshop.

OLIVE SPOON SWEET
One of the most popular
varieties, made to an authentic
recipe that combines the classic
flavor of the celebrated Kalamon
olives with fresh herbs and
honey.

TOMATO SPOON SWEET Prepared the traditional Messinian way from sweet tomatoes picked from the sundrenched fields of Peloponnese. Our Spoon Sweets are packed in clear square glass jars and elegantly wrapped in an attractive way to help the product stand out on the shelf.

Net Weight 330g



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The Original Energy Bar

be part of our story...

In Homer's Iliad, this sesame seed and honey delicacy was referred to as «itrion» and was a favorite with warriors because it provided a natural energy boost. Additionally, Ancient Greek athletes believed its nutritious ingredients enhanced their performance.

PASTELI BARS

Pasteli, is the first healthy snack in history. A typical and characteristic Messinian confectionery made of the best quality sesame seeds and honey.

Our Sesame Seed Bars are produced with respect for the traditional craft of making Pasteli and with great care in preserving its excellent nutritional value. It may be enjoyed as a delightful and healthy snack.

Pasteli Bars offered in two sizes:

NAVARINO SESAME SEED BAR with sesame seeds & honey, without sugar - Net Weight 70g

NAVARINO KID's SESAME SEED BAR with sesame seeds & honey, without sugar - Net Weight 55g





A Fruity Taste of Tradition

be part of our story...

Our marmalades are produced in small batches at the local workshop of Eleni, a woman living in the historic land of Messinia, whose passion for authenticity respects a rich culinary tradition spanning the centuries.

These delicious marmalades are especially created for us, by gently boiling seasonal fresh fruits over several hours so that they preserve all the natural flavor and fragrance of the natural produce with which Messinia is so abundantly blessed.

MARMALADES with estate grown fruits

ORGANIC FIG MARMALADE Made according to Messinian recipe from organic figs gathered in May.

MANDARIN MARMALADE
Freshly picked fragrant
mandarins are gently boiled to
produce this all natural
marmalade, enriched with thin
strips of mandarin peel.

LEMON MARMALADE Freshly picked fragrant lemons are gently boiled to produce this fine marmalade, a delectable snack any time of the day. Our marmalades are packed in clear square glass jars and elegantly wrapped in an attractive way to help the products stand out on the shelf.

Net Weight 330g





The Freshness of Home Cooking

be part of our story...

Messinia's wealth of quality natural produce is at the heart of a rich culinary tradition spanning centuries.

Today, this tradition remains very much alive in the local workshop of Maria, whose passion for authenticity finds expression in her delicious NAVARINO BISCUITS, or koulourakia.

BISCUITS with Extra Virgin Olive Oil

Maria bakes koulourakia, according to an authentic local recipe handed down for generations.

Estate Grown Extra Virgin Olive Oil, herbs and spices are mixed with the dough, giving the individually hand-molded golden brown biscuits their savory taste and rich cinnamon aroma.

These biscuits are produced in limited quantities to preserve freshness as they contain no preservatives.

These delectable biscuits come in a metallic tin box with Navarino Icons patterns and colors.

Net weight: 230 g





NAVARINO ICONS COMMUNICATION MATERIAL SAMPLES

(posters, promo cards, etc.)





Continuing a 4,500 year culinary history...

Discover our authentic, award-winning products made from all natural ingredients.

















Available at the Kafenio & Deli and at the Navarino Collections store at the center of the Agora.



be part of our story...

Discover the authentic products of Navarino Icons, from Messinia, Greece, and the fertile lands of Costa Navarino.

Prepared the time-honored way, by small-scale local producers and based on recipes handed down for generations, Navarino Icons' products are of the highest quality and proudly honor the area's 4500 year old culinary heritage.

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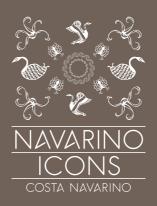
Costa Navarino is shaped by centuries-old olive groves, hillside vineyards and long sandy beaches.

This land of abundant harvest has brought us Navarino Icons, created in limited quantities by small scale local producers and based on recipes handed down for generations, honoring the area's culinary heritage.

Available at Harrods and Marks and Spencer.



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Costa Navarino ist aus jahrhundertealten Olivenhainen, Weinbergen und langen Sandstränden gestaltet.

Dieses Land der reichen Ernte hat uns Navarino icons geschenkt, in begrenzten Mengen von kleinen regionalen Produzenten hergestellt, basierend auf Rezepte von Generation zu Generation übergeben, zu Ehren des kulinarischen Erbes der Region.



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