



zakros
OLIVE OIL POLITEIA

AGRICULTURAL COOPERATIVE
est. 1936





The history of the Agricultural Cooperative of Zakros begins in 1936. The history and the tradition of olive tree cultivation in Zakros, begins thousands of years ago, in the Minoan Era. Today, our 500 producers with their families, produce extra virgin olive oil in unity, cultivating 10000 acres of Koroneiki variety olive trees within the boundaries of Global Sitia Geopark, respecting the environment, applying a quality production model with scientific support. The natural springs of the surrounding mountains, with the excellent rainwater, the nutritious limestone soil of the semi - mountainous terrain, the altitude of 200- 250 meters from sea level, the Mediterranean climate, especially the microclimate of Eastern Crete, are the gifts of nature, completed by human skillfulness.

Our production annually reaches 800 tons of extra virgin olive oil in average and our business culture can be summarized to dedication to consistent quality, inseparable relationship with the local community and providing the best service to our B2B/B2C customers and friends domestically and abroad. Specialization in olive cultivation has made Zakros an "Olive Oil Politeia" (Politeia = State), a community of constant evolution, knowledge and cooperation. In Olive Oil Politeia, olive oil is our own ideal value that flows infinitely. **The Historic Good of our Land.**

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ADELΦΟΣ

[adelfós]
BROTHER - DEAR FRIEND



«ADELΦΟΣ» in the Greek Linear B script, the first script of the European Civilization.



EXTRA VIRGIN OLIVE OIL PDO SITIA LASITHIOU KRITIS

Extra Virgin Olive Oil ADELΦΟΣ [adelfós=brother/dear friend], Protected Designation of Origin (PDO) Sitia Lasithiou Kritis, is produced in a natural way with modern equipment in our 3- phase olive mill and it is bottled in our certified bottling facility. It is a product of cold extraction, as malaxation of the olive paste occurs at temperatures not exceeding 27°C. It is stored in stainless still tanks with nitrogen headspace filling system, protecting its excellent organoleptic and physicochemical characteristics as well as its functional properties. Modern, certified (ISO 22000 Food Safety Management System/AGROCERT) production procedures, result in a final product of quality, safe for the consumer.



ADELΦΟΣ

[adelfós]
BROTHER - DEAR FRIEND

EXTRA NOURISHING

Traditional Cretan diet, according to scientific studies, has proven to be extremely beneficial for health and was a model for the formation of the widely known, Mediterranean diet. Its dominant fat is olive oil, with a high content of “good”, unsaturated fats. The replacement of saturated fats in the diet with unsaturated fats, combined with a balanced lifestyle, contributes to the maintenance of normal cholesterol levels in the blood (E.U. Regulation 432/2012)

EXTRA DELICIOUS

Extra virgin olive oil ADELΦΟΣ, is fruity of medium intensity, moderately pungent and bitter, high in unsaturated fats with the delicate aromas of Zakros. Due to its balanced character, it works both as a background or a unique touch for the gastronomic vision, complimenting every cooking style. That is why it is preferred from cooking enthusiasts, to professionals of the most creative highspeed kitchens in the world.

EXTRA MEANINGFUL

Unity of the Agricultural Cooperative of Zakros producers, as well as their long- term friendships with the visitors of Zakros and consumers of its olive oil, inspired ADELΦΟΣ series (adelfós= brother, dear friend) featuring dolphins, as depicted from the Minoans. The dolphin, a timeless symbol of friendship, joy, Greece itself, summer, light and healing, accompanied man to his commercial and leisurely voyages through the sunny Mediterranean Sea and beyond, from ancient times until this day. Voyages that connect the whole world with good food like olive oil, which, to our organism, is more than a friend...it’s family! It’s ADELΦΟΣ.



“The Dolphin Fresco”, in “Queen’s Megaron”, Palace of Knossos



THE
HISTORIC
GOOD



ΑΔΕΛΦΟΣ



5Lt (169 fl.oz.)
TIN CAN

4 items / box | 44 boxes / pallet
 Label Languages: EL | EN | FR | DE
 Barcode(EAN): 520010219 0233



3Lt (101,4 fl.oz.)
TIN CAN

6 items / box | 48 boxes / pallet
 Label Languages: EL | EN | FR | DE
 Barcode(EAN): 520010219 0226



1Lt (33,8 fl.oz.)
TIN CAN

12 items / box | 60 boxes / pallet
 Label Languages: EL | EN | FR | DE
 Barcode(EAN): 520010219 0219



750ml (25,36 fl.oz.)
GLASS

12 items / box | 48 boxes / pallet
 Label Languages: EL | EN
 Barcode(EAN): 520010219 0011



750ml (25,36 fl.oz.)
GLASS

12 items / box | 48 boxes / pallet
 Label Languages: FR | DE
 Barcode(EAN): 520010219 0110



500ml (16,9 fl.oz.)
GLASS

12 items / box | 72 boxes / pallet
 Label Languages: EL | EN
 Barcode(EAN): 520010219 0028



500ml (16,9 fl.oz.)
GLASS

12 items / box | 72 boxes / pallet
 Label Languages: FR | DE
 Barcode(EAN): 520010219 0127



250ml (8,4 fl.oz.)
GLASS

24 items / box | 60 boxes / pallet
 Label Languages: EL | EN | FR | DE
 Barcode(EAN): 520010219 0035



100ml (3,38 fl.oz.)
GLASS

Label Languages: EN
 Barcode(EAN): 520010219 0042

50ml (3,38 fl.oz.)
 Label Languages: EN
 Barcode(EAN): 520010219 0059



ΑΔΕΛΦΟΣ

PRODUCT DETAILS

OLIVE VARIETY	Koroneiki 100%
HARVESTING PERIOD	November to January
TIME BETWEEN HARVEST & MILLING	5-8 hours
MILLING METHOD	Continuous cycle with crusher and centrifugation. Cold Extraction
COLOR	Golden Green
TASTE	Fruity of medium intensity, moderately spicy and bitter, balanced.
AROMA	Delicate aromatic notes of freshly cut grass, green almond, olive leaves, herbs and floral
ACIDITY	<0,6%
COOKING	Flexibly compliments every cooking style. Exceptional in salads, soups and dips, raw, where its fine aromatic notes emerge, as well as in cooking, baking, sauteing, frying, BBQ, cocktails and desserts.
SHELF LIFE	For the best quality, consume within 18 months from the production date

BOXES CAPACITY

EUROPALLET (1,20 x 0,80m) & STANDARD PALLET (1,20 x 1m)

NO.	TYPE	UNITS PER BOX	BOXES PER PALLET	UNITS IN TOTAL	PALLET STRUCTURE (Layers x Boxes)	LITRES IN TOTAL	BOX WEIGHT IN KG	PALLET WEIGHT IN KG*	HEIGHT IN M.**
1	Can of 5L (europ.)	4	44	176	4 x 11	880	20,250	916	1,55
2	Can of 3L (standard)	6	48	288	4 x 12	864	18,840	930	1,30
3	Can of 1L (europ.)	12	60	720	5 x 12	720	12,700	787	1,50
4	Glass bottle 750ml (europ.)	12	48	576	4 x 12	432	14,780	735	1,35
5	Glass bottle 500ml (europ.)	12	72	864	4 x 18	432	10,300	767	1,35
6	Glass bottle 250ml (europ.)	24	60	1440	5 x 12	360	12,590	780	1,40

*Includes weight of pallet construction: 25 kg

**Includes height of pallet construction: 15 cm

MINIATURES


7	Glass bottles 100 & 50ml	Upon request							
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PROFESSIONAL USE

8	Can of 10L (europ.)	2	44	88	4 x 11	880	19,900	900	1,55
9	Can of 17L (europ.)	1	45	45	3 x 15	765	16,570	770	1,25

Notes: Mixed pallet available upon request

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