

PURELY GREEK



The company, MANI FOODS SA is a family business founded in 1990. Headquartered in Kalamata, it operates in the areas of production, packaging and exporting olives & olive oil. In 2007, the headquarters, warehouses and production areas were relocated in brand new, modern & well-equipped facilities. The company has been constantly growing, increasing its exporting activity year by year, and currently shipping our products to more than 30 countries, in five continents. We, here in Mani Foods, have adopted an innovative way of thinking when it comes to processing, packaging and storage of agricultural products. Since its inception, the company has retained very high standards, possessing certifications of ISO 9001:2008, ISO 22000:2005, Bio-Hellas (organic products), Agrocert (PDO products), KSA (Kosher products), BRC and FSSC. The Mission Statement of our company is to ensure maximum product quality in order to satisfy our most demanding customers and to maintain the original Greek flavors. Our company offers a wide variety of conventional and organic products ranging from many kinds of table olives, to our Premium Extra Virgin Olive Oil of the Koroneiki variety, to an assortment of antipasti delicacies.



















maniterra olives

Planted by God's hand, the olive root took hold in the fertile soils of the Greek land. Seemingly insignificant, but understanding its value, is the culture of greatness. Look at her tiny fruit. Small - how many can you fit in your hand? Some of these tiny olives were handpicked from trees that are as ancient and wise as Greece itself. Surrender yourself to the overwhelming aroma. Accept the gifts of evermore. Trust and follow your senses. Your body craves it, for it is wise and it always knew what science is just beginning to comprehend. Olive, as precious as life itself. Olive, God's gift to people.









We present you with some of our wide ranging private labeled products.







mani



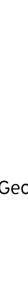
Olga



Athanasiou



George





Kalamata olives

following a tradition of thousands of years, kalamata olives are handpicked at their prime to ensure a longlasting tasteful experience. whole, pitted, sliced, wedged, tapenade...any way you try them, you are going to love them

Green olives

these bright green fleshy olives, have a slightly zesty flavor and a fruity aroma. whole, pitted, sliced, wedged, tapenade... any way you try them, you are going to love them















wheels







Green stuffed olives

through trial and error, we have carefully selected stuffing ingredients that enhance the olive's taste identity





garlic









these products are also offered as organic

natural pepper pimento



kalamata bay leaves

seasoned with bay leaves, garlic and lemon zest, this product is flirting with taste perfection



greek mix

an assortment of greek olives, strips of roasted red peppers, lemon zest, herbs and extra virgin olive oil, complete our widely popular recipe of greek mix



black amfissa olives

reaching a height of over 10 meters, the amfissa olive tree produces a rounded fruit with a hearty rich flesh



sweet dried black olives

these slightly sweet black olives are naturally dried and are then drenched with a generous portion of extra virgin olive oil



oil cured baked

to create one of our most exquisite products, we first bake our selected greek olives, then marinate them in extra virgin olive oil and perfect it with a touch of oregano



green cracked olives

maintaining a centuries old tradition, each olive is cracked by hand and when cured, herbs and lemon zest are added for an extraordinary mixture



almond olive blossom

our latest creation is a bond between succulent green olives, premium extra virgin olive oil and crispy almonds



greek trio

a combination of greek olives cut in wedges composes this harmony of colors and flavors



mediterranean mix

a splendid mix of greek olives, roasted peppers, sundried tomatoes, herbs, brine and extra virgin olive oil



aegean blend

our exclusive recipe of kalamata olive wheels, garlic, rosemary, oregano, savory and extra virgin olive oil perfected one of our most anticipated blends



santorini medley

by combining greek olive wedges, with capers, sun-dried tomatoes, garlic, aromatic herbs and extra virgin olive oil, we created a medley of summer flavors



kalamata with walnut

stuffing the world renown kalamata olives with fresh crispy walnuts, we pioneered a radical product for our most demanding customers



kalamata levande

breaking the boundaries of the traditional flavor of the kalamata olive, we have added a hint of levanda leaves to create an innovative product



phaethon

we took the seeds of the sunflower, mixed them with kalamata olive wheels, incorporated extra virgin olive oil and created a result that surely satisfies even the most demanding palates