

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 4,500 year old culinary heritage.



Acidity: 0.26%

Peroxide value, O2/kg: 7.3

K-232: 1.518 K-268: 0.139 DK: -0.005

Awarded at Los Angeles Int'l Extra Virgin Olive Oil 2014



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: 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 | 63 |

A Drop of History



Acidity: 0.26%

Peroxide value, O2/kg: 7.3

K-232: 1.518

K-268: 0.139

DK: -0.005

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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



Acidity: 0.26%

Peroxide value, O2/kg: 7.3

K-232: 1.518

K-268: 0.139

DK: -0.005

Awarded at Los Angeles Int'l Extra Virgin Olive Oil 2014



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: 0.22%

Peroxide value, O2/kg: 7.0

K-232: 1.540

K-268: 0.143

DK: -0.004



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



Acidity: 0.26%

Peroxide value, O2/kg: 7.3

K-232: 1.518 K-268: 0.139 DK: -0.005





Awarded at Los Angeles Int'l Extra Virgin Olive Oil 2014

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

Dimensions of the box: 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



Kalamata Olives in Extra Virgin Olive Oil

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

Ingredients: Kalamata Olives, Extra Virgin Olive Oil,
Natural Sea Salt, 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.



All-natural Olive Bruschetta

- Sweet and with mild spicy notes
- Hand-picked and finely chopped olives
- In Navarino Icons Extra virgin olive oil
- 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: |
| 347 | 6 | 2,08 | 130 |

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 welcome treat
- Combines the classic flavor of the Kalamata Olives filled with almonds
- Rich texture, unique taste
- No preservatives
- All Natural

Ingredients: Kalamata 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 Kalamata olives filled with 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.

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".



Organic Orange Spoon Sweet

- Traditional welcome treat
- Organic sweet oranges picked in winter from some of the region's finest groves
- Fresh fruit only
- No preservatives
- Product of organic farming

Ingredients: 50% Orange, 50% Sugar



Product Description

Orange spoon sweet is prepared with the same simple means and loving care that has made it a cherished household tradition in Messinia for centuries. This delicious spoon sweet is made according to a Messinian recipe with organic sweet oranges picked in winter from some of the region's finest groves. While they are being gently boiled for hours in small batches, oranges release their elegant taste and fine aroma. It is produced without any artificial flavorings, colorings or preservatives.

Its sweet and sour taste perfectly pairs grilled fish or meats and may also be savored with soft white cheeses, dress a salad, or served over thick Greek honey.

Product Specs / Logistics Info

Net weight: 330g (11.64oz)e

Seasonality: Year round

Shelf life: 18 months

Barcode: 5200357801649

| 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
- Sweet tomatoes picked in August
- 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 dessert.

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: |
| 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".



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
- May be used as marinade for roasted meats
- No preservatives

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
- Product of Organic Farming
- 80% Fresh Fig
- Fresh Fruit only
- No preservatives
- 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.

Additional 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.

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



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: 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

 Baked at a local workshop according to authentic Messinian recipe handed down for generations.

- 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: 5200357801519

| 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 with fresh honeycomb

- Single sourced from one local beekeeper
- 100% pure, unheated, unfiltered
- Thick and luminously golden
- With a piece of fresh honeycomb straight from the hives
- 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: |
| 666 | 12 | 8.49 | 100 |

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.



Honey Duet - Wooden box

- 2 flavors of Premium Greek Honey:
 Premium Oak Tree Honey
 Premium Wildflower Honey
- 100% pure, unheated, unfiltered
- No preservatives

Dimensions of the box: 16x8.5x9cm



Product Description

Our **premium oak tree honey**, known as one of the richest in vitamins, trace elements and minerals, is collected in the southwest Peloponnese (Mouzaki) from the flowers of oak trees. Naturally thick and golden, our **premium wildflower honey** is harvested from colonies of bees that forage freely to collect nectar from the abundant flowers that blossom in Taygetos, the mountain range in the Peloponnese peninsula. Our honeys, single-sourced from one local beekeeper, are both unheated and unfiltered to preserve their nutritional benefits and highlight their delicate tastes and aromas.

Products Specs / Logistics Info

Net Weight: 500g (17oz)e

Seasonality: Year around

Shelf life: 35 months

Barcode: 5200396300516

| Unit | Carton | | Pallet |
|----------------------|---------|-----------------------|---------------------|
| Gross weight: (g) | Pieces: | Gross weight: (kg) | Cartons per pallet: |
| 880 | 14 | 12.32 | |

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.



Chamomile Tea

- Grown in the wild, without pesticides
- Sun dried flower heads
- Fragrant and delicious

Ingredients: Sun Dried Chamomile Leaves



Product Description

Each spring the finest chamomile flowers are handpicked in the wild, left to dry naturally under the warm sun and carefully packed to preserve all their goodness and delightful apple-like fragrance. In Messinia, chamomile is valued as a traditional herbal medicine and widely used to make a caffeine-free tisane that is delicious with a few drops of freshly squeezed lemon and a little honey.

Preparation: Boil water in a small pot, turn off heat, infuse one or two teaspoons of chamomile blossoms let stand for 5 minutes and strain. Add honey and/or lemon to taste.

Additional Info

Net Weight 45g (1.48oz)e

Seasonality: Year round

Shelf life: 48 months

Barcode: 520035780110

| Unit: | Carton: | | Pallet: |
|-------------------|---------|-----------------------|---------------------|
| Gross weight: (g) | Pieces: | Gross weight: (kg) | Cartons per pallet: |
| 79 | 15 | 2,87 | - |

A Drop of History

Elegant flower heads

The name chamomile derives from two Greek words which literally mean 'low-growing apple'. In antiquity, Hippocrates widely regarded as the 'Father of Medicine', is believed to have advocated chamomile as an herbal remedy for a number of ailments.



Spearmint Tea

- Grown in the wild, without pesticides
- Sun dried flower heads
- Fragrant and delicious

Ingredients: Sun Dried Spearmint Leaves



Product Description

Spearmint has for centuries found ideal growing conditions in Messinia's temperate climate. Handpicked in the wild, the leaves are left to dry naturally and carefully packed to preserve their uplifting fragrance. It is long valued in Messinia as a traditional herbal remedy and is used to make a refreshing caffeine-free tisane.

Preparation: Boil water in a small pot turn off heat. Add one or two teaspoons of spearmint leaves, let stand for 5 minutes and strain.

Additional Info

Net Weight 45g (2.60oz)e

Seasonality: Year round

Shelf life: 48 months

Barcode: 5200357801120

| Unit: | Carton: | | Pallet: |
|----------------------|---------|-----------------------|---------------------|
| Gross Weight: (g) | Pieces: | Gross weight: (kg) | Cartons per pallet: |
| 79 | 15 | 2,87 | - |

A Drop of History

Handpicked leaves

Believing that mint was a strong aphrodisiac, Aristotle advised Alexander the Great to prevent his soldiers from drinking spearmint tea during campaigns.



Mountain Tea

- Grown in the wild, without pesticides
- Sun dried flower heads
- Fragrant and delicious

Ingredients: Sun Dried Fragrant Mountain Flowers



Product Description

Handpicked in the wild, the popularity of mountain tea is strong in Messinia not only on account of its pleasant taste, but also because of its perceived value as a traditional herbal remedy. As a recommendation for good health, grandmothers in the region still advise "At least one cup a day!"

Preparation: Boil water in a small pot turn off heat. Add two to three stems of mountain tea, let stand for 5 minutes and strain.

Additional Info

Net Weight: 60g (2.11oz)e

Seasonality: Year round

Shelf life: 48 months

Barcode: 5200357801168

| Unit: | Carton: | | Pallet: |
|---------------|---------|---------------|-------------|
| Gross Weight: | Pieces: | Gross weight: | Cartons per |
| 96 | 15 | 3,38 | - |

A Drop of History

Mountain warmth

The Greek physician Dioscorides refers to the use of mountain tea as a herbal remedy in his De Materia Medica. Written in five volumes around AD 77, this work served as the primary pharmacological text for 16 centuries. References to the beneficial effects of the beverage are also made by the Greek philosopher Theophrastus and Hippocrates, widely regarded as the 'Father of Medicine'.



All-natural Mini Green Peppers

- Hand-harvested
- Brined and packed immediately after picking
- Fresh, tasty and nutritious
- Medium Spicy flavor
- No preservatives

Ingredients: Greek Pepperoncini, Water, Distilled Vinegar, Salt, Citric Acid, Riboflavin



Product Description

This variety of mini green peppers grows only in one particular area of the west Peloponnese where the soil is highly fertile and the climate favorable. Hand-picked early to preserve their freshness and nutritional value, the peppers are delivered for processing within hours and placed in brine to retain their medium spicy flavor.

Product Specs / Logistics Info

Net weight: 440g (15.52oz)e

Seasonality Year round

Shelf life: 24 months

Barcode: 5200357801052

| Unit: | Carton: | | Pallet: |
|----------------------|---------|-----------------------|---------------------|
| Gross Weight: (g) | Pieces: | Gross weight: (kg) | Cartons per pallet: |
| 497 | 12 | 6.06 | 91 |

A drop of history

Being one of the oldest methods of food preservation, pickling vegetables is one of the best ways to preserve the bounty of the season's vegetables. The Greeks were fermenting vegetables as early as the 1st century B.C.



All-natural Roasted Red Peppers

- Locally grown and hand-picked only when ripened to perfection.
- Roasted and packed immediately after picking
- Fresh, tasty and nutritious
- No preservatives

Ingredients: Red Pepper, Water, Distilled Vinegar, Salt, Sugar



Product Description

Those red peppers are hand-picked and only when they have ripened to perfection. They are all natural sweet peppers delivered for processing within hours after picking and placed in brine to retain their freshness and nutritional value.

Product Specs / Logistics Info

Net weight: 480g (16.93oz)e

Seasonality: Year round

Shelf life: 24 months

Barcode: 5200357801045

| Unit: | Carton: | | Pallet: |
|----------------------|---------|-----------------------|---------------------|
| Gross Weight: (g) | Pieces: | Gross weight: (kg) | Cartons per pallet: |
| 627 | 12 | 7.62 | 91 |

A Drop of History

The history of red pepper begins with Christopher Columbus who brought this vegetable from his travels in S. America to Europe in the 16 century AD. In Greece its cultivation started 100 years later. They acquire their characteristic red color after August 15, until then they have a light green color. Rich in vitamin C, double that of an orange's, it is it strengthens the immune system.



All-natural Roasted Crushed Eggplant

- Locally grown and hand-harvested
- Roasted, crushed and packed immediately after picking
- 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 (g) | s Weight: | 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.



All-natural Roasted Red Pepper & Tomato Dip

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

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 (g) | Weight: | 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.



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