



HELLENIC FINE OILS COMPANY PROFILE

www.mastertech.ro
Caloian Județul Nr.12, PC:031113,Sec
3,Bucharest,Romania
Tel.+40 (766) 091 095



Hellenic
Fine
Oils



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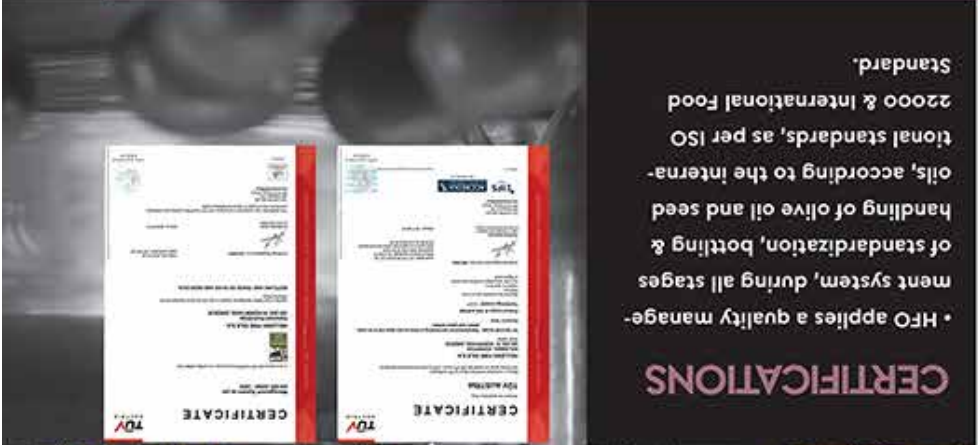
INTRODUCTION

Hellenic Fine Oils S.A.

Active in the production & bottling of olive oil & seed oils, as well as in the trade of Delicatessen products.

- Founded in 2000
- Facility Production Capacity: 30.000 tons per year
- Exports in 5 continents & 35 countries
- & is affiliated to Soya Mills Group
- 2017 turnover: over 280 million €

• Soya Mills S.A. is the 5th largest Greek company in the agricultural & food products sector which was founded in 1974.



CERTIFICATIONS

- HFO applies a quality management system, during all stages of standardization, bottling & handling of olive oil and seed oils, according to the international standards, as per ISO 22000 & International Food Standard.

INFRASTRUCTURE

- Main plant – Soya Mills
- Located in Korinthos
- Owns a private port
- Oil Refining capacity of 250 tons daily

- Types of warehousing facilities:

flat, silos, stainless steel tanks

- Laboratory equipped for olive

oil, seed oils and grains analyses

- ISO 9001 & ISO 22000:2005

certified

Hellenic Fine Oils SA

Bottling House

- Located in Korinthos

- Bottles all types of olive

oil & seed oils

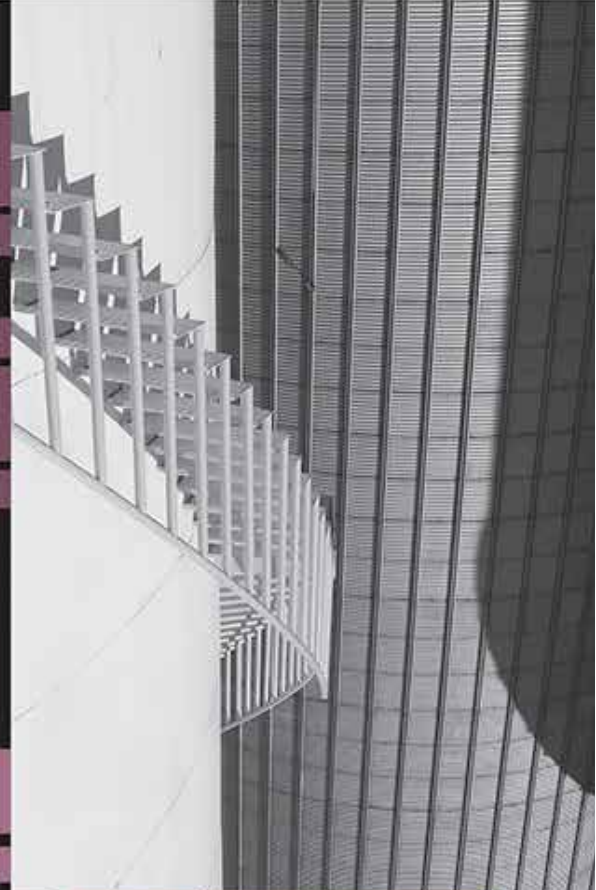
- Owns 5 production lines

- Types of warehousing facilities:

stainless steel tanks

- Bottling capacity

of 30.000 tons annually



A black and white photograph of an olive branch. The branch is covered in small, dark, oval-shaped olives and elongated, pointed leaves. The background is blurred, showing more of the tree and some light filtering through. The text "What do our products look like?" is overlaid in the center in a white, bold, sans-serif font.

What do our products look like?



AIGLI

Aigli highlights the sweet taste and distinctive aroma of freshly cut olives. It is also ideal for professional use.

It is excellent for cooking, since it withstands high temperatures without altering nutritional values. So, you may please your beloved ones preparing delicious stews and legumes for them.



- Available in food grade PET: 1lt, 2lt, 4lt, 5lt . Also , in tins of 5lt.

 **OLIVE OIL**





AIGLI

The production process of pomace oil is certified and audited, so that it always leads to the desired result. Its acidity does not exceed 1%, while its gentle flavor and its bright green color constitutes its main significant advantages. Indeed, the 5lt is ideal for professional use. It caters for the need of a more economical product which has an efficient frying performance.



- Acidity below 1%, gentle flavor, bright green color, recommended for frying
- Available in food grade PET: 1lt (33.81 fl oz) / 5lt (169.07 fl oz)

 **OLIVE
POMACE OIL**



SPARTA BRONZE

Το πυρηνέλαιο **Sparta Bronze** είναι πιστοποιημένο και ελεγμένο και οι διαδικασίες παραγωγής του πυρηνελαίου οδηγούν πάντα στο επιθυμητό αποτέλεσμα. Η οξύτητά του είναι χαμηλή, ενώ η απαλή γεύση, η διαύγειά του και το έντονο πράσινο χρώμα είναι τα στοιχεία που το χαρακτηρίζουν. Δοκιμάστε το στα φαγητά που απαιτούν οικονομία και αντοχή σε υψηλές θερμοκρασίες.



- Οξύτητα κάτω από 1%, διακριτική γεύση, φωτεινό πράσινο χρώμα, προτεινόμενο για τηγάνισμα.
- Διαθέσιμο σε 250ml, 500ml, 750ml, 1lt, 20ml, 60ml, γυάλινες αλλά και μεταλλικές συσκευασίες των 1lt, 3lt & 5lt.

ΠΥΡΗΝΕΛΑΙΟ



SPARTA DELICATESSEN

The range of our delicatessen products include interesting flavors of excellent quality and high aesthetics, which will pleasantly surprise your palate.

Flavored Olive Oil It is a natural product which captures the flavor and the smell of the Greek land. The virgin olive oil stems from well-chosen olive groves of Peloponnese. Flavored olive oil "Sparta" contains only natural edible herbs including sun-dried tomato, garlic, oregano, rosemary and hibiscus, while it is packaged in 500ml glass containers. All these elements compose a unique appearance and taste. The awarded Flavored "Sparta" is ideal for raw utilization in both salads and seafood, but also for the preparation of bakery products highlighting your recipes.

Balsamic Vinegar "Sparta" is produced by the fermentation of high quality wines selected from the region of Modena in Italy. It has a rich, sweet and sour taste and distinctive aroma. It also has high levels of phenols and bioflavonoid with powerful antioxidant. The balsamic vinegar "Sparta" is packaged in 250ml glass containers, so that it maintains its superior quality and its amber color. It is suitable for salads, marinades and meat.

Sun-dried Tomato It is included among the most sophisticated products in our portfolio. The well-known sun-dried tomato "Sparta" is presented in extra virgin olive oil in glass jars of 295gr. Vinegar, salt, garlic and spices complement the culinary perfection. Try it in your food, but also as a dip with crackers or vegetables.

Kalamata Olives It is a purely Greek product and internationally recognized for its high quality in the category of edible olives. We are dedicated to choosing olives which grow in excellent soil and climatic conditions. Kalamata olives are characterized by their great shape, their black color, their rich flavor and their tough texture.

They are rich in vitamin A, B-tocopherols and A-tocotrienols and they are a natural source of monounsaturated fatty acids. The Kalamata olives "Sparta" are available in glass jars of 360gr, preserved in salt and extra virgin olive oil.

Green Olive Paste It is a tasty Mediterranean appetizer with balanced flavor and light texture. The green olive paste "Sparta" consists of Greek ripe olives, while extra virgin olive oil, almond and lemon juice are combined harmoniously to meet the most demanding customers. It is available in glass jars of 185gr. Kalamata Olive Paste constitutes a healthy and gourmet snack that pleasantly accompanies your meals any time of the day. The **Kalamata olive paste** "Sparta" stands out for its unique composition. It combines the rich flavor of Kalamata olives with carefully chosen materials, including extra virgin olive oil, almond and lemon juice. It is available in glass jars of 185gr.



DELICATESSEN PRODUCTS





LAMPERO

The **Sunflower Oil Lampero** is a product, which is derived directly from sunseeds in the company fully vertically integrated plant. This fact ensures that the oil is always fresh & that it meets the highest quality standards. It stars in household use in Greece because of its neutral taste & its high performance. It is odorless & rich in nutritional attributes & thus is ideal for frying & preparing various dressings. Being among the highest-grade vegetable oils, rich in polyunsaturated and vitamin E, **Lampero Corn oil** flavors your food & thus constitutes a key component of certain savory and sweet recipes. Combined with its ability to withstand high temperatures, it is usually used as frying oil. It is suitable for frying, cooking, baking as well as for preparing dressings. The **Soybean Oil Lampero** is a product, which is derived directly from soybeans in the company fully vertically integrated plant. This fact ensures that the oil is always fresh & that it meets the highest quality standards. It belongs to the vegetable oils with high in polyunsaturated fatty acids & low saturated fatty acids. Lampero Soybean oil offers the ideal solution for the food industry, as it minimizes the overall cost.



- 100% natural vegetable oil
 - Non GMO
- Suitable for frying
 - Liquid form
- Ideal for all types of food
 - Non hydrogenated
- Available in food grade PET of 1lt, 2lt, 3lt, 5lt, 10lt
 - Trans fat free
- Rich in polyunsaturated fats
 - Neutral odor/flavor

Seed oils

▶ **SUN OIL**
CORN OIL
SOY BEAN OIL





VIVO

The **Sunflower Oil Vivo** is a product, which is derived directly from sunseeds in the company fully vertically integrated plant. This fact ensures that the oil is always fresh and that it meets the highest quality standards. It stars in household use in Greece because of its neutral taste and its high performance. It is odorless and rich in nutritional attributes and thus is ideal for frying and preparing various dressings.

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 - Neutral odor/flavor

Seed oils

▶ **SUN OIL**

CORN OIL





VIVO maxi

- **Vivo Maxi** has been specially formulated from a unique blend of vegetable oils. It is ideal for those wanting to reduce their trans fatty acids intake without compromising on fry life. In fact, Vivo Maxi lasts 2.5 times longer than the common vegetable oils due to its high oxidative stability. It is a non hydrogenated oil and remains liquid at room temperature. Thanks to its composition, it requires fewer oil changes. In this way, disposal costs are minimized making it an optimal choice for the professional use. Vivo Maxi is ideal for "heavy duty" frying applications, as well as suitable for shallow frying, baking and sauteing offering a delicious and crispy result. It fulfills the needs of the following type of customers: hotels, catering industry and leisure centers.



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vivo Maxi

New Vegetable Oil blend
with a high content in
High Oleic Sunflower Oil

- **Professional high performance** frying oil
- **High oxidative stability** that ensures more frying & less waste
- **Lower total cost of use** reaching up to double days of frying comparing to sunflower oil
- **Healthy choice**, 0 trans fat (non hydrogenated) & 0% palm oil content (low saturated fat)
- **Ease of use** as it does not solidify and forms no sediment
- **Excellent taste & crispy outcome** because food absorbs less oil



VIVO cotton & colza

- **Vivo Cotton** is a cottonseed oil, which is suitable for frying and food preparation. It is liquid form at room temperature, and therefore practical to use and manage. Its efficiency is greater than other vegetable oils, achieving better price-performance ratio. Its main feature is its neutral taste and odor, thereby highlighting the flavor of the final product. It is flexible for those who fry and prepare different types of food. Its high content in tocopherols contributes to its long shelf life and its stability at higher temperatures. Finally, cottonseed oil is rich in polyunsaturated fatty acids reaching a percentage of 56%

- **Vivo Colza** is a rapeseed oil derived by the processing of oilseeds. It is liquid at all temperatures and thus it is practical to use and manage. Vivo Colza lasts longer than the other vegetable oils, achieving a better price - performance ratio. Indeed, rapeseed oil exhibits 80% greater performance than sunflower oil, making it an economical solution under normal frying conditions. It is also rich in monounsaturated fatty acids, an element that contributes to frying stability, high performance and cost reduction. It is rich in omega-3 fatty acids and has a neutral taste and odor. Vivo colza constitutes a flexible solution for those who fry different types of food.



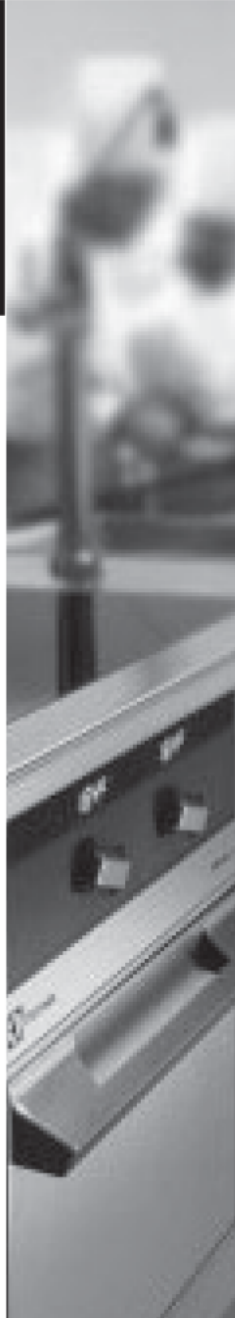
FRITTO SUPERFRY

- **Fritto Superfry** consists of a blend of vegetable oil (high quality sunflower oil & olein) suitable for frying. It is an ideal solution for those who want to have a high strength product compared to simple seed oils. At the same time it is an economical solution for the kitchen, because with its increased durability it is achieved & cost reduction. The Brilliant Fritto Superfry serves professional kitchens and is ideal for uses such as frying potato but also food. It is a non-hydrogenated oil & thanks to its composition the result in the food is excellent & crisp without odors.



Professional COOKING OILS

- 100% natural vegetable oil
 - Non GMO
 - Ideal for frying
 - Liquid form
 - Suitable for all types of food
 - Non hydrogenated
 - Available in food grade
 - PET of 10lt
- ADVANTAGES
- Trans fat free
 - Frying stability
 - High performance
 - Economical solution
 - /improved performance-price ratio
 - Neutral odor/flavor



Where in the world are our products being sold?

MAJOR CUSTOMERS

The Company develops collaborations with both key supermarket chains and major distributors around the world on both branded and private label products. Indeed, HFO is one of the leading suppliers of private label products in key account supermarkets in Greece and abroad, a factor that indicates its extensive production capacity, its solvency and its credibility.

Customers in Greece

- Metro
- AB Vassilopoulos
 - DelHaize Group
- Sklavenitis
- The Mart



Customers abroad

- Casino Group
- Spinneys
- Muffato
- Makro Metro Group
- Auchan
- Delhaize group
- Norfa
- CBA
- COOP



Customers in the USA

- Cost Plus
- TJX Group
- Loumidis Foods
- UMass Amherst





What differentiates our products?

THE CORRECT MIX



- Carefully selected olive groves from the Peloponnese region, one of the most renowned olive oil producing areas worldwide
- Premium Quality guaranteed
- High nutritional values
- Wisely selected second materials preserving all the nutritional components of the products
- Stability / Long term relationships with partners
- Ability to execute large orders, multiple SKUs & requirements
- Strong presence in both retail & wholesale market, as well as in the HO.RE.CA. sector
- Offer of both branded & private label products
- Competitive pricing
- Great quality/price ratio
- Alignment with current trends: Emphasis on healthy eating Mediterranean diet
- Intense extroversion / export orientation
- Continuous development of our product portfolio complying with the market changes

We want to be highly selective about what you sell. Above all, we want to develop long-term, win-win partnership with you!



What makes Greek olive oil so special?

GREEK OLIVE OIL

1 ecological system

- The olive tree is deeply rooted in the country's soil
- The weather conditions are favorable to its cultivation
- Unique and differentiated varieties depending on the region, the altitude, the soil...
- The most appropriate varieties for a given biotope

3 processing storage process

- The storage of the fruit and its immediate pressing assure product life span
- Advanced olive mills / First cold extraction method
- Ideal conditioning / storage of the olive oil
- Continuous monitoring of the raw material quality

2 harvesting picking process

- Traditional picking method and close attention to the growth of the fruit
- Adequate measure to clean the fruit

4 greek cultivators

- The olive tree is strongly linked to Greek history
- The rich cultural experience pairs up with scientific knowledge
- Long-term dedication and love to the olive tree

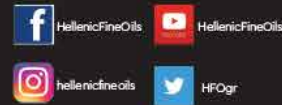
Want to learn
more about us ?

How will you
reach us ?



LINKS

- www.hfo.gr
- www.sparta-gold.com
- www.soya-mills.gr



ADDRESS

1, Alamanas & Delfon str.,
GR 151 25 Maroussi, Athens, Greece

- T +30 210 6384600,
- F +30 210 6384601



For Romanian Market www.mastertech.ro



Caloian Judetul 12,
PC:031113,Bucharest,Romania



+40 (766) 091 095



+40 21 313 8243



mastertech@mastertech.ro



www.mastertech.ro