

EPIRUS HOTELIES FOR B2B AT BUCHAREST ON 17/5/2016

	NAME	DESCRIPTION	CONTACT
1.	Konitsa Mountain Hotel	<p>In the breathtaking mountain of Pindos, overlooking the Aoos river. «Konitsa Mountain Hotel» is situated in the foothills of Trapezitsa mountain, in Konitsa, the town of Extreme Sports, next to one of the most important areas in National, European and World standards: the National Park of Northern Pindos. The Hotel offers visitors a magnificent view of the mountains of Nemertsika and Tymfi (Gamila). The two mountains of Trapezitsa and Tymfi form the Aoos Gorge, a world geological heritage monument integrated into the European Geoparks Network of UNESCO.</p> <p>Hospitality and service All aesthetic 25 rooms and suites of «Konitsa Mountain Hotel» are traditionally furnished, with wooden floors and carved wooden ceilings, painted in Chioniaditika Patterns, creating cozy corners for your relaxation and rest. Most rooms have a fireplace and visitors can make free use of pay-TV in all rooms. The reception will welcome you with the warmest way. Our guests enjoy a rich traditional breakfast, from the area of Epirus, prepared from the hands of Mrs Anthoula. In the cozy living room, overlooking the river Aoos, you can relax with your company, read a book or play board games with your friends next to the fireplace.</p> <p>Relaxation and wellness The «Konitsa Mountain Hotel» provides room service, free Wi-Fi internet access in common areas, as well as private parking. Our Fitness Hall offers fitness equipment, sauna and steam bath, while in the area of the Play Room you can find a professional table-tennis and a traditional wooden football table. Meanwhile, the hotel offers a Convention Center and Multipurpose hall with all the necessary audiovisual equipment. In the town of extreme sports...</p>	<p>Konitsa Mountain Hotel Konitsa, Prefecture of Ioannina Reservations : Apostolos Exarchou Tel. : +302655029390/+302651038705, fax: +302655029391, mob.: +306932717850. Web site : www.konitsahotel.gr e-mail: info@konitsahotel.gr</p>

		Konitsa is located 60 km from Ioannina Airport and is the ideal base for exploring the region: only 3 km from the Aoos Gorge, 12 km from Zagorochoria and the Vikos Gorge, 14 km from the Stone Villages, just 20 km from Mastorochoria and an hour from Vasilitsa Ski Centre.	
2.	«Small Papigo 1700»	<p>MikroPapigo ... 1700 'Hotel & Spa' consists of 15 rooms and suites and a uniquely designed Spa. While developing mild in space at different levels, it rightfully claims the title of the most beautiful "balcony" in the Vikos Gorge and in the settlements of small and big Papigo</p> <p>The composition of volumes is perfectly suited and tied to the landscape and consists of five one-storey or two-storey buildings, to avoid monotony and to create a sense of a private small settlement. Impressive and unique both in its external form and the internal spaces which are exclusively signed by the most famous designers, Philippe Starck, Castiglioni, Citterio, Urquiola, Le Corbusier, Zaha Hadid, the Moooi, B & B Italia, Bisazza.</p> <p>Evolving the landscape – beyond natural – to a cosmopolitan destination for exclusive vacation, still literally surrounded by nature, as from the hotel begins the path to the alpine lake Drakolimni and its shelter, the sources of Voidomatis and the heart of the forest of the National Park of Vikos- Aoou.</p> <p>A destination famous for its architecture and ecological beauty, an oasis of tranquility and good taste.</p> <p>A home away from home.</p>	<p>«Small Papigo 1700» www.mikropapigo.gr/ t: +302653041179 f: +302653042266 info@mikropapigo.gr http://www.mikropapigo.gr</p>

		Note: In the traditional village vehicles are not allowed	
3.	«To Spiti tou Oresti»	<p>In one of the oldest villages of Zagori, AnoPedina, an old mansion which was turned into a guesthouse (7 rooms) maintaining in all its greatness the architectural style of the area, is "Oreste's House."</p> <p>"Oreste's House' has a leading role in tourist events of Epirus offering apart from the excellent accommodation, homemade food and family atmosphere, plenty of activities.</p> <p>Combine your stay with any activity you desire that will be unforgettable.</p> <ul style="list-style-type: none"> - Rafting - Hiking at all the amazing routes of Zagorochoria - Visit the magical world of sheep wool - Briefing-micro lessons of the history of Zagori - Cooking classes of traditional Greek and European cuisine - Mushroom hunting - Visit the monastery of the village <p>In AnoPedina there is the Convention Centre, where you can organize events in consultation eith our guesthouse.</p> <p>Seminars, conferences, corporate meeting, cultural and sports events are taking place in our accommodation with special prices and deals all the year.</p>	<p>Contact info:</p> <ul style="list-style-type: none"> • Tel. 26530 71202, 6936986420, 6944394193 • Email: info@orestishouse.gr • www.orestishouse.gr
4.	AGROTOURISM CLUB OF HOTELS & GUEST HOUSES ' ARACHTHOS'	<p>THE AGROTOURISM CLUB OF HOTELS AND GUEST HOUSES "ARACHTHOS" was founded in 2001.</p> <p>Members of the Club are the owners of agrotourism hotels, apartments and rental rooms of the Regional Unit of Arta.</p> <p>The aim of the Club is <i>to contribute to the development, modernisation of</i></p>	<p>MARIA CH . PAPAVALSILEIOU</p> <p>T. 26830 22901 , 6937 254261</p> <p>F. 26830 22901</p>

		<p><i>facilities of our hotels, in order to offer better services to our guests and attract more tourists.</i></p> <p><i>The agrotourism hotels and guest houses of its members are located in the surrounding area of Arta which presents important archaeological and historical interest for visitors as there are many monuments from period of Ancient Amvrakia, Byzantine ,Ottoman and Modern Age.</i></p>	mariapap@otenet.gr www.artatravel.gr
5.	VILLA IONIO	<p>VILLA IONIO consists of ten studios. They are one room apartments, big enough to accommodate 2-4 people , and two room apartments for 4-6 people. It is situated in AMMOUDIA , a seaside, small ,fishing village in the North west of GREECE. It is about 20 kilm. far from PARGA a famous tourist resort. The villa is only 3-4 min. walk from the beach, built in a quiet surrounding with lots of trees and flowers There is a well laid garden in the front of the building and at the back as well. There is also a BBQ.</p> <p>The rooms are equipped with A/C, Satellite plasma TV, and cooking facilities. There is free WiFi in the living room and free Parking in public place just in front of the villa.</p> <p>The visitors can see and visit many places of interest which are very close to AMMOUDIA !</p>	<p>Contact us</p> <p>1) mob. 6972867756</p> <p>2) tel. 2684041145</p> <p>3) fb villa ionio</p> <p>e mail villaionioanna@yahoo.gr</p>
6.	Metsovo Hotels Association	ALL THE ACCOMMODATIONS TO METSOVO MUNICIPALITY	<p>T. 0030 694 438 3131</p> <p>travel@kassaros.gr</p> <p>44200 Métsovo, Ioannina, Greece</p>
7.	KassarosTravel	After 10 years of experience in tourism, as owners of Hotel Kassaros, we took the opportunity and opened our Travel Agency as the big demand from visitors, as well as citizens from Metsovo to travel abroad or to travel to all parts of Greece, become higher and higher.	<p>Tr. Tsoumanga 6</p> <p>442 00, Metsovo</p> <p>Greece</p> <p>Telephone:</p> <p>(+30) 2656 041800</p>

		<p>Our constant improvement and the stretch in the tourism field, encourachet us to open in 1996 our branch office in Thessaloniki and branch of Ioannina (2004) in order to expend our business.</p> <p>Owner of new luxury buses of 50 and 20 seated, with combination of our well-trained employees, we offer you very competitive prices as well as some suggestions for your group itineraries, in incoming and outgoing tourism.</p>	<p>Fax: (+30) 2656 041262 Email: travel@kassaros.gr Mobile: (+30) 6944383131</p>
8.	Filira Guesthouse	<p>The Filira Guesthouse is found in Tyria, right next to the node of Egnatia Highway. The guesthouse first opened in 2006 and its location offers the perfect combination of city and intense night life, mountain and sea as it is situated the city of Ioannina, mountain destinations (Zagori, Metsovo) and very near to the sea (Syvota, Parga, Preveza). The guesthouse boasts 6 beautiful rooms with all modern amenities, the renowned hospitality of Epirus and high quality service in a peaceful environment.</p> <p>It is a four star key Guesthouse and has recently been awarded with the Silver level in the GreenLeaders Programme, further information can be found in the link below.</p> <p>http://news.gtp.gr/2016/04/15/filira-silver-greenleader-by-tripadvisor/</p>	<p>T 26510.84888 T 6945 653752 – E-mail: info@filira.gr http://www.filira.gr</p>
9.	GrandForest-Metsovo	<p>Overlooking the town of Metsovo, this scenic mountaintop resort is 25 km from the paintings at Averoff Gallery art museum and 24 km from the mountain divide of KataraPass.</p> <p>Featuring rustic decor and marble bathrooms, the warm suites have free Wi-Fi, flat-screen TVs, and safety deposit boxes, plus terraces, minifridges, and tea and coffeemaking facilities. Upgraded suites add mountain views and/or fireplaces.</p>	<p>Grand Forest Metsovo EgnatiaOdos Anilio exit Metsovo T: 0030 26560 29001-4 Email: info@grand-forest.gr http://www.grand-forest.gr</p>

		Greek breakfast is complimentary. Other amenities include a wine bar, a pool and a high-end spa area, plus a fitness center, a cafe and a formal restaurant. www.grand-forest.gr/en/	
10.	Archontariki Boutique Hotel	<p>Archontariki, a small jewel in the city of Ioannina, filled with warmth and a friendly environment that offers you traditional hospitality making it the ideal choice for trips all year long. With respect to tradition, focusing in quality and the demands of modern times, we have put all our effort to create a traditional accommodation, in the style of a monastery, which also explains the its name. Archontariki is located in the historical center of Ioannina and is a rest and relaxation option for visitors. Built in the style that local architecture imposes, it stands out for its luxury, design, custom made furniture and warm textiles that decorate the rooms.</p> <p>It has only 6 rooms, fully equipped with TV-LCD, Air Conditiong, hydromassage, heating, fireplace, wireless internet, mini bar and hairdryer among others. It is a mansion in a smaller size, according to the nobility of Epirus! The rooms face either one of the old neighborhoods of Ioannina, Zalokosta street, or the back yard with the traditional well. One room has a view over the Pamvotida lake. Archontariki offers a parking space for the visitors.</p> <p>We are expecting you in order to offer you our traditional Epirus hospitality and an unforgettable staying in beautiful Ioannina.</p>	<p>Adress: Zalokosta 50</p> <p>Zip Code: 45221 Ioannina</p> <p>Tel: 2651 0 78010</p> <p>Tel: 2651 0 78020</p> <p>fax: 2651 0 78070</p> <p>hotelarchontariki@yahoo.gr</p> <p>http://www.hotel-archontariki.gr/</p>

EPIRUS PRODUCERS FOR B2B AT BUCHAREST ON 17/5/2016

1.	NAME	DESCRIPTION	CONTACT
	Agricultural Co-operative of Kiwi Exploitation (ASEA)	<p><u>Company</u> The Agricultural Co-operative of Kiwi Exploitation (ASEA) founded in 1987, and is one of the most dynamic Agricultural Co-operatives in Greece. Our modern packing facilities include high technology cold rooms with capacity of 3.000 tons and the prospect of extension.</p> <p><u>Aim</u> ASEA aims at producing and trading in products, of superior quality ensuring the less use of pesticides and fertilizers at all growth stages, protecting not only the consumer but the environment as well. Arta is one of the most suitable areas in the world for growing kiwi-plants, due to ideal weather conditions and soil composition, growing high quality products. We have created a customer network of high standards based on confidence and reliability.</p> <p>Cultivation area at the moment is 56 hectares and furthermore 23 hectares have already been planted for future production. The packaging facilities cover an area of 5,625 sq.m., and modern refrigeration facilities of 2,300 sq.m area are available, ensuring proper maintenance of kiwi and supply of our products for a long period of time. We are able to offer our products in a wide variety of sizes and packaging according to our customer's requirements.</p> <p><u>Packaging</u></p> <ul style="list-style-type: none"> • Single layer carton-3kg • Carton 10kg-10kg • Punnet 10x1-10kg <p>Since 2012 AseaArtas is certificated with ISO 9001, ISO 22000 and HACCP, ensuring the correct procedure at all stages of production, packing up and trading. At the same time we are in process of</p>	<p>A.S.E.A Artas, Filothei Artas</p> <ul style="list-style-type: none"> • +30 26830 42070 • +30 26830 42071 • info@aseaartas.gr <p>artakiwi@otenet.gr</p>

		<p>certification of organic products, in order to be able to offer our customers alongside conventional and organic kiwi covering a wide range of market needs.</p> <p>Currently most of the products of the cooperative are exported to: Russia , Poland, Romania, Czech Republic , Albania , Bulgaria , Holland , England, Germany , France,Ukraine, Canada, Italy, Spain,Cyprus, Egypt , Syria, Lebanon and India, creating a network of clients showing particular interest in our product.</p>	
2.	KARALIS SA	<p>The “KARALIS SA” company is a family business, started and continues to process only sheep’s and goat’s milk of Epirus, and produce the well-known traditional cheeses of that region since 1965. The relationship of Karalis family with the cheese has a history of three generations, however, the main competitive of the company is the many years experience of the cheese making, the good relationship with its suppliers and the reputation that developed all over the world for the cheeses of region of Epirus.</p> <p>The “KARALIS SA” company is been located in a North West part of Greece, a city named FilotheiArtas. The factory is of contemporary construction and technology with daily potential of elaboration 150 tons, of sheep’s and goat’s milk only, in a new ultra-modern dairy factory, in an area of 10000 meters squares. The excellent raw material, the well trained and specialized employees, and the through quality controls applied at every production stage, ensure the excellent quality of our products. The quality management system implemented by the company is certified according to the International Standards: ISO 9001, BRC, IFS, AGROCERT, HALAL, and BIO HELLAS.</p> <p>Aiming at a continuous evolution, “KARALIS SA”, invests permanently in new technologies and in the training of its 120 employees. Combining tradition with great knowledge and modern know how, the company produces Authentic Greek Dairy Products, of outstanding quality and high nutritional value. Also, the outstanding quality and the delicious taste of “KARALIS SA” products, has been gained through many Awards in Greece and in Abroad.</p>	<p>9th km of the Arta - Ioannina national road Arta ZipCode 47042 Greece karalis@karalis.gr +30 26810 52393 +30 26810 52387</p> <div>    k </div>

		<p>"KARALIS SA" started the first exports in 1982 in United States, Canada and Australia and continuous till today while its export activity has been expended around the world to more than 22 countries. The annual quantity of cheese production, comes to 6000 tons, with a continuously possibility of growth, where the 65% distributed to exports and the rest 35% distributed to the domestic market.</p> <p>Our company's moto is "eyes on the future with inspiration and values".</p>	
3.	KOLIOS SA	<p>The company KOLIOS SA was founded by, Mr John Kolios in 1956. Initially the company produced and purchased fruit, especially citrus fruits, which were sold wholesale in the Greek market. This practice gradually became a wholesale exports to the International market.</p> <p>In 1984 the company became "Limited" and the sons of the founder began to be actively involved in daily activities.</p> <p>The company is located in Arta, in the fertile region of Epirus, where citrus and kiwi are produced in an excellent quality.</p> <p>The company produces and trades kiwis, oranges mandarins and strawberries . These products are collected from selected areas in which are cultivated and then stored in accordance with methods that meet required standard formats.</p>	<p>Kolios Company S.A. 3rd klm National Road Arta-Ioannina P.C. 47100 Arta</p> <p>T: 26810-52365 F: 26810-51084 E-mail: koliosae@otenet.gr URL: www.koliosfruit.gr</p>
4.	SPENTZAS MEPE Agricultural Enterprise	<p>The SPENTZAS MEPE Agricultural Enterprise is a family business in fruit trade since 1965.</p> <p>In 2008 he founded the K. Spentzas Ltd which includes packaging - sorting and cold storage rooms.</p> <p>Our company operates in:</p> <ul style="list-style-type: none"> • Oranges - Navalines - Navel - Valencia • Tangerines 	<p>SPENTZAS MEPE Agricultural Enterprise - Kakovatos</p> <p>471 50 Kakovatos Arta Greece</p> <p>T. 0030. 26810 78222</p>

		<ul style="list-style-type: none"> - Clementines - Nova - Ortanik • Lemons • Kiwi <p>Peaches, Apricots, melons and other fruits. The countries in which we export are: Romania, Poland, Hungary and Bulgaria. The packaging factory is located in the plain of Arta and all products are packaged fresh and comply with EU standards</p>	<p>F.0030 2681078300 Email: k.spentzasltd@gmail.com</p>
5.	Honey Epirus Gea	<p>The company is located at Laka Souliou at Thesprotiko Prevezas. We have a vertical line cell production (honey, pollen, royal jelly) and honey packaging, contemporary packaging certified to ISO 22000: 2005 and European registration license code 34SM4. Cell units are in virgin territories of mainland land, and thymarotopous Lefkada. The care, control and conscientiousness on the products give to consumers unique products that contribute to good nutrition</p>	<p>Apiculture family Kaldani Thesprotiko, Preveza T.0030 2683031588, K.0030 6972028251, 0030 6974708516 www.meliepirusgea.grinfo@meliepirusgea.gr</p>
6.	MONOLITHI GREEK TRADITIONAL PRODUCTS	<p>home-made pasta, sweets, jams, herbs</p>	<p>ELISABETH PLIAKOPANOOU</p> <p>Monolithi - Ioannina</p> <p>Post Code: 44013</p> <p>Phone: 6972020795</p> <p>Fax: 2659071242</p> <p>URL: www.monolithi.com</p>

			e-mail: spliakopanos@yahoo.com
7.	ORINI GEA-HIGHLANDS	<p>Wildbio-Herbs</p> <p>Oregano and tea are two of the key ingredients we use almost daily in our lives and play a key role in the health of our body. They are grown in a free chemical environment on private land in the mountains of Epirus, in the chin area with an altitude of over 1,000 meters, where usually planted in November. The climatic conditions guarantee excellent results. For their cultivation methods excluded engineers since the entire process up to the final stage by hand.</p> <p>With the help of the sun, air and rainwater our only involvement is the carving for proper ventilation plant and soil in order to grow properly. The plants are cut carefully from the group of Mountain Land with scythe and transported directly to our own warehouses. There is purification of tea and oregano to remove any dry leaves and generally second grade products. Then they packed to come to your table.</p>	<p>Christina Tsiouri</p> <p>Stavroskiadi-Pogoni Village</p> <p>T.: 0030 6973 371666</p> <p>e-mail: highlandsherbs@gmail.com</p>
8.	ΒΙΟΚΗΠΑΕ	<p>The company has been engaged in the marketing and distribution of organic products since 2001.</p> <p>In 2008 BIOKIP S.A. invested in building new, privately-owned facilities on 2.5 hectares of land in order to cover its production needs.</p> <p>Being armed with the necessary experience in the sector, BIOKIP aspires to become the driving force behind the export of organic products. Proof of this lies in its current exporting activities to advanced countries abroad such as Germany, Austria, the Netherlands and England, as well as in its marketing to the largest supermarket chains in Greece.</p>	<p>Petra Preveza</p> <p>T +30 2683041927</p> <p>F +30 2683041956</p> <p>http://www.biokip.gr</p> <p>biokip@otenet.gr</p>

		<p>Confidence in the organic products marketed by BIOKIP S.A. rests on the fact that it owns 10 hectares of land, which it uses to cultivate products and cover the company's own needs.</p> <p>BIOKIP S.A. is distinguished for the quality of the products it markets.</p> <p>The selection and sorting process strictly adheres to certification requirements and is controlled by qualified agronomists, thus providing consumers with the best protection possible.</p> <p>Our organic products include:</p> <ul style="list-style-type: none"> • Oranges • Tangerines • Kiwifruit • Lemons • Garden Produce 	
9.	Katsoras Vasilis- Κατσώρας Βασίλης- Chilopites (pasta) and Herbs from Metsovo	<p>Our company started in 1992 by a small family traditional pasta plant. In 2005 upgraded to sophisticated workshop with complete technological equipment for higher production as there was a great demand. The daily pasta production reaches 30,000 pounds a month which is delivered in Greek supermarkets. Then it extended to the spice market, stood out due to quality since it is collected by local collectors or lovers of nature that make the harvest from the mountain area. Moreover, the traditional pure honey from Greek producers, is the latest product to put in range.</p>	<p>Metsovo</p> <p>T: +30 26560 42302, +30 26560 42000</p> <p>M: +30 6942433435</p> <p>E-MAIL: katsoras@hotmail.com</p>

10	LAND EUDOXIA	<p>The vineyards and the family owned winery – distillery “LAND EUDOXIA” are located in the green valley of Arachthos river, at the amazing Tzoumerka Mountains.</p> <p>In the village of Platanoussa (where the poet GiorgosKotzioulas and the composer Dimitris Dragatakis came from) and onto the A1 trekking path (Vidra’spath) are our winery and distillery premises where we gladly welcome you every Saturday and Sunday.</p> <p>In the villages Platanoussa and Raftanaioi of the North Tzoumerka Municipality, SkargiotiPanagiota and her husband Ntalitsas Kostas in 2004 decided to plant several grape varieties such as Cabernet Sauvignon, Sauvignon Blanc, Debina, Malagousia and Kakotrygis aiming in excellent quality wine and tsipouro production. Nowadays, they own these vineyards and a vineyard in the island of Zakynthos planted with the local grape varieties of Skiadopoulos and Avgoustiatis along with one vineyard in Achaia planted with the Roditis grape variety.</p>	<p>Platanoussa, Ioannina, Greece 44013, Tel.: (+30)2659071378,(+30)2651046528, Mob.:(+30)6978776610-11 kosntali@yahoo.gr</p>
11	Verum Herbs καιKomini Herbs	<p>1) Verum Herb is an eco-friendly company, operating in the field of organic natural herbs since 2006. In our certified biological field, the Komini family harvest Greek fertile soil to offer you a natural and healthy product.</p> <p>The natural cropping and picking processes that we follow ensure tha our herbs maintain all nutritious and healing ingredients. High quality herbs, rich in essential oils and natural aromas, delicious flavors that maintain all of their specific beneficial properties and characteristics.</p>	<p>skomini@verumherb.com mariakomini@yahoo.gr</p> <p>Maria Komini</p> <p>Margariti GR 46030 Thesprotia Greece</p> <p>http://www.kominibioherbs.com/</p>

		<p>Verum Herb, gives you a taste of authentic traditional Greek herbs.</p> <p>2) KominiBioherbs is a family- owned organic herbs production unit, based in MargaritiThesprotia. Our herbs are hand- dried and processed in the most traditional way. Choose amongst our great variety of beverages and enjoy their beneficial properties.</p>	<p>email: info@kominibioherbs.com</p>
12	Triantafyllou Desserts	Traditional Desserts	<ul style="list-style-type: none"> • Ioannina • T: +30 26510 91888 • www.n-triantafillou.gr info@n-triantafillou.gr
13	Domain GlinavosZitsa	<p>It was during the '60s when a man envisioned that his homeland could return fruits of exceptional quality. Therefore, he made a decision to go abroad and study oenology and viticulture at the famous school in Bordeaux, France and become one of the first oenologists in Greece engaged in producing wine.</p> <p>LefterisGlinavos knew from the first moment that his studies would contribute to make the most of and bring out the natural wealth not only of Zitsa, but also of Greece as a whole.</p> <p>Thus, in 1978 he decided to establish DOMAINE GLINAVOS in the Viticultural Area with Protected Designation of Origin, at Zitsa, Ioannina. Even since 1980, he used the most advanced technologies of the time and he created the traditional rosé semi-sparkling wine "Kyra Frosyni" and the white dry wine "Balthazar-Zitsa". However, he was and still remains loyal to the tradition and the main varieties of the area of Ioannina and more specifically those of Zitsa: the white "Debina" and the red "Vlahiko". In 1990, DOMAINE GLINAVOS made a new start and broadened its horizons as the son of the founder, Thomas Glinavos, joined the family</p>	<p>T.:(+30) 26580 22212 Φ. (+30) 26580 22261 E-mail:</p> <p>domaine@glinavos.gr</p> <p>kathanasiou@glinavos.gr</p>

		business. Thomas Glinavos	
14	FARMA METSOVOU – DONKEY MILK	<p>FARMA METSOVOU is located in the mountainous village of Chrysovitsa, wider region of Metsovo, Ioannina and covers 18 acres of sheltered slopes. Donkeys farm was established in October 2014 and until now is being developed with love and dedication but also respect to the natural environment. Our lovely donkeys are bred with love and care and give us their valuable milk.</p> <p>The 60 donkeys' milk is pasteurized under specific conditions to keep its high nutritional value and freshness as well as the food standards. The donkey milk is one of the most valuable food products and the only milk close to woman's milk</p>	<p>bougiasathan@gmail.com T.: +30.26560 22902 info@farmametsovou.com http://www.farmametsovou.com</p>
15	'FILIPPOS -Arta Olives	<p>Domestic industry of olives "FILIPPOS" was founded in October of 2015 as an extension of MpaladimasHaralampos 10-year activity based on agricultural exploitation. It belongs to Beis Business Group which includes various companies with an annual revenue of €10.000.000 and zero loaned funds.</p> <p>It is based in Klisto of Arta, in privately owned building facilities oriented in processing and preparation of the specific species of edible Artas olives and Kalamata olives, which are produced in our region, and are of the same excellent quality. The Artas species has a certification of Protected Geographical Designation from the EU.</p> <p>Our business is processing and packing our olives in packages of 200gr to 3kg, but they can also be sold in bigger quantities after placing an order. The varieties of olive we are processing are: Black, Green and Blonde, with various traditional herbs and spices.</p> <p>The company, relying on the excellent quality of our raw materials, the</p>	<p>eliesfilippos@mpeis.gr Klisto - Arta, Greece Tel: 0030 2681300996 Mob: 0030 6946463066 eliesfilippos@mpeis.gr</p>

		deep knowledge of the object, the utilization of our human resources, has now gained a significant segment of the Greek market, with the intension of market deployment towards the EU.	
16	KITSOS ESSENSIAL OILS	Essential oils KITSOS started their operation in 2015. Planting of roses simultaneously began to produce essential oil of laurel, savory and Ivy. The above comes from private land and grow wild for it the resulting products are top quality.	Platanousa, kalentzi, 44013, IOANNINA. T. 2659071209. >6976298926. vasiliskitsos99@yahoo.gr
17	GioglisDimitrios SA Olives and Olive Oil	<p>The company GIOGLIS SA founded in 1985 and operates on Oil processing and marketing.</p> <p>Headquartered in Faskomilia at Thesprotia, 15km from the port of Igoumenitsa and the Egnatia Odos, where our offices and factory are located.</p> <p>The company is a family business, based on passion and personal work of its people. The processing and packaging of olive are according to the requirements of ISO 2001 and HACCP.</p> <p>The GIOGLIS SA It is involved in both the Greek and the European market and offers big quantities in Germany, Belgium and Italy.</p>	<p>□ Faskomilia Sivota, Igoumenitsa</p> <p>□ T: +30 2665071303</p> <p>□ M: +30 6936772915</p> <p>□ e-mail: info@gioglis.gr</p> <p>□ Fax: +30 2665071707</p> <p>□ : http://www.gioglis.gr</p> <p>□ anastasiosgioglis@gmail.com</p>
18	Agricultural Cooperative of Kiwi of Epirus	Agricultural Cooperative of Kiwi of Epirus	T 6974342879 EMAIL amanodik@otenet.gr