



PRICE LIST 2025

PRODUCTS PRESENTATION

AWARDS ANALYSIS AND CERTIFICATES



Enipeas: Where Mythology met History

Enipeas known since the Homeric years was a most handsome river god. It was one of the devotional monikers given to the god Poseidon and it means noisy. According to Greek mythology Enipeas was a handsome young man desired by all the Olympian goddesses. There is an ancient myth that tells the story of Tyro, the daughter of Salmoneas, king of Ilida. Tyro was often visiting the shores of Enipeas wailing over the water for her unreciprocated love for him. But Poseidon that was in love with Tyro seized the opportunity and took the form of Enipeas and seduced her right there at the river shores. Later on Poseidon revealed his true identity and foretold her about the birth of her twins.



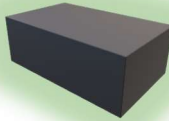


SPECIAL BLEND KORONEIKI AND OLYMPIA VARIETIES

EXTRA VIRGIN OLIVE OIL
WITH ACIDITY OF 0.2

ORGANIC PRODUCT.
OCTOBER HARVEST


HIGH PHENOLIC EVOO.
COLD EXTRACTION.

250 ML BOTTLE WITH
PROTECTIVE BOX

PACKAGE	WHOLESALE PRICE (€)	UNITS/ CARTON BOX	GROSS WEIGHT/ CARTON BOX (kg)	DIMENSIONS OF CARTON BOX L*W*H (cm)	INSURANCE FRAGILE CARGO
SPECIAL BLEND ORGANIC PRODUCT OF EARLY HARVEST. 250 ML BOTTLE WITH PROTECTIVE BOX	19,93	4	3,00 	33 *33 *10	 

PRICE LIST 2025

VAT NOT INCLUDED

DIMENSIONS OF PALLET L*W*H (cm)	CARTON BOXES L*W*H (cm)	UNITS/ CARTON BOX	GROSS WEIGHT / CARTON BOX (kg)	CARTON BOXES/ PALLET	GROSS WEIGHT/ PALLET (kg)
 120*80*115	60*40*20	54	30	20	620



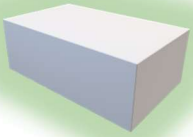


MONOVARIETAL KORONEIKI

EXTRA VIRGIN OLIVE OIL
WITH ACIDITY OF 0.2

ORGANIC PRODUCT.
OCTOBER HARVEST


HIGH PHENOLIC EVOO.
COLD EXTRACTION

250 ML BOTTLE
WITHOUT PROTECTIVE
BOX

PACKAGE	WHOLESALE PRICE (€)	UNITS/ CARTON BOX	GROSS WEIGHT/ CARTON BOX (kg)	DIMENSIONS OF CARTON BOX L*W*H (cm)	INSURANCE FRAGILE CARGO
MONOVARIETAL ORGANIC PRODUCT OF EARLY HARVEST. 250 ML BOTTLE WITHOUT PROTECTIVE BOX	19,12	9	6,00 	26 *26 *22	 

PRICE LIST 2025

VAT NOT INCLUDED

DIMENSIONS OF PALLET L*W*H (cm) 	CARTON BOXES L*W*H (cm)	UNITS/ CARTON BOX	GROSS WEIGHT / CARTON BOX (kg)	CARTON BOXES/ PALLET	GROSS WEIGHT/ PALLET (kg)
120*80*115	60*40*20	54	30	20	620

A welcome gift

This product is a creation in collaboration with our olive mill.


It is a conventional extra virgin olive oil
cold pressed from the Koroneiki variety
in a 100ml bottle.

(MOQ) 2,40€ X 49 PIECES



Regarding the sensory analysis, the product Dorica 100ml which contains conventional olive oil of the Koroneiki variety presents the following picture:

Fruity: 4 Bitter: 4.2 Spicy: 3.8 Acidity: ~0.2

	CARTON BOXES/ PALLET	DIMENSIONS OF PALLET L*W*H (cm)	GROSS WEIGHT/ PALLET (kg)	CARTON BOXES L*W*H (cm)	
2000PCS PER EUROPALLET	40	120*80*200		60*40*20	

THIS PRODUCT IS NOT AVAILABLE. IT IS BOTTLED ONLY AFTER ORDER.

Presentation of our products

To the purchasing department

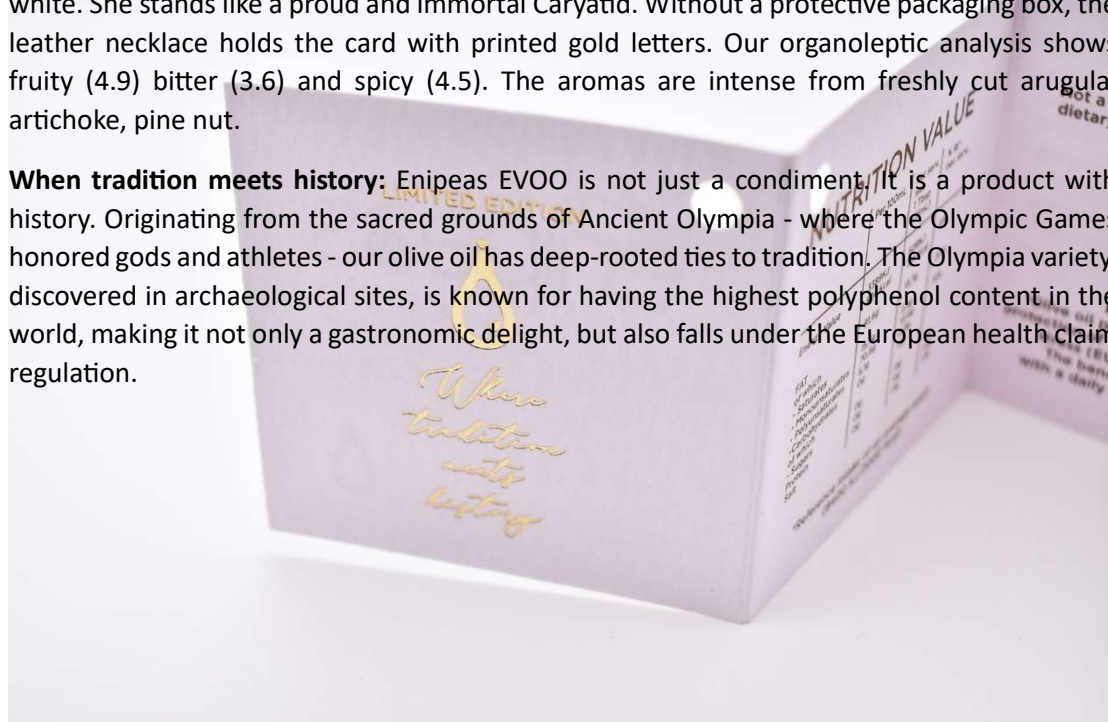
The luxury of organic extra virgin olive oil as a gift from the lands of Ancient Olympia.

This extra virgin olive oil with an **acidity of 0.2** comes from **certified organic farming**. Every drop of Enipeas evoo is the result of dedication and care, which aims to ensure the maximum quality and taste. Our production is based on traditional methods that maintain the purity of the product, while at the same time we strictly adhere to all natural and ecological requirements. The result is an excellent organic olive oil that combines taste, health and a aristocratic feel.

The Special blend requires the early harvest of the fruits of October. The harvest is transported on the same day and their oil extraction is done by cold pressing ($\leq 25^{\circ}\text{C}$). The harmonious combination of Koroneiki, known as the “Queen” of olives, and the **polyphenol-rich Olympia variety** creates an unparalleled gastronomic experience. Their marriage is a creation of a unique blend of first-class olive oil with a distinctive flavor.

The Monovarietal Organic Koroneiki follows alone. The queen of olive varieties dressed in white. She stands like a proud and immortal Caryatid. Without a protective packaging box, the leather necklace holds the card with printed gold letters. Our organoleptic analysis shows fruity (4.9) bitter (3.6) and spicy (4.5). The aromas are intense from freshly cut arugula, artichoke, pine nut.

When tradition meets history: Enipeas EVOO is not just a condiment. It is a product with history. Originating from the sacred grounds of Ancient Olympia - where the Olympic Games honored gods and athletes - our olive oil has deep-rooted ties to tradition. The Olympia variety, discovered in archaeological sites, is known for having the highest polyphenol content in the world, making it not only a gastronomic delight, but also falls under the European health claim regulation.



Certified organic cultivation with cold pressing
in a certified olive mill under the Control and Certification system
of organic products (Reg. EU 2018/848).



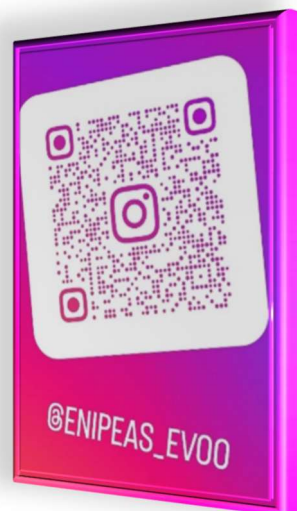
Handmade construction: After painting the glass bottle, the printing is done on a UV printer. In order to carry out the contour printing of the four sides of the bottle, a special mold was formed. In our commitment to excellence, each bottle is a handmade masterpiece. Each cap, **made of olive wood**, draws inspiration from the divine columns of Doric architecture and is meticulously shaped on a lathe. The finish, achieved by hand-rubbing and a natural mixture of olive oil and beeswax, highlights the vibrant character of the wood, ensuring that each piece is one of a kind. Bottling is of course also done by hand



Thank you for taking the time to learn about Enipeas EVOO [Ultra Premium](#). We hope this introduction has enticed you to further explore the luxury and quality of our product. For more information or to place an order, please feel free to visit our website or contact us directly.

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Decoration and luxurious gift: Enipeas Evoo products are ideal for decorating your tables in luxury restaurants, they are the golden touch in the a la carte menu. They serve as an elegant decorative element of art. You will find them adorning the shelves of delicatessens and boutique hotels, in gift baskets with gourmet food. They are a special decoration at professional conferences, receptions and festive events. You will offer them as a business gift or as a souvenir to your selected friends and guests. The artistic aesthetics and organoleptic characteristics of the quality of our products support the uniqueness of a luxury product. Enjoy the feeling of quality through a work of art that combines tradition with modern elegance.



(EU HEALTH CLAIM 432/2012)



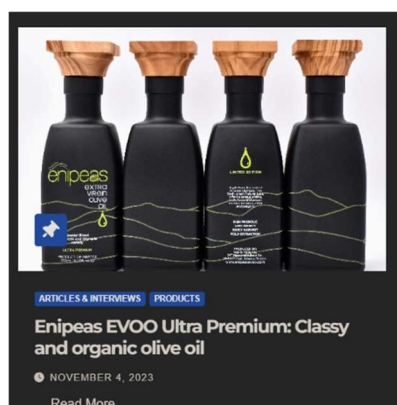
High nutritional value with beneficial health properties: Our olive oil is *rich in polyphenols*, natural antioxidants that contribute to improving health. Every year it is awarded for its high content of polyphenols. Based on [EU Regulation 432/2012](#), our olive oil carries a health claim on its label saying that polyphenols can help protect blood lipids from oxidative stress.

Publications in magazines



<https://www.digital.2board.gr/green-issue-sep-nov-2024/page-143>

<https://fmb-pro.gr/enipeas-ultra-premium/>



<https://hospitalityambassadeurs.com/enipeas-evoos-ultra-premium-classy-and-organic-olive-oil/>

Analytical report AR-24-Y9-059245-01
Issue Date 20.11.2024

Testing laboratory address:	Customer:
29, Nafpliou street, Metamorfosi Athens GREECE Tel: (+30) 210 747 0500 sales_AAL@ftee.eurofins.com asm_aal@ftee.eurofins.com	ENIPEASEVOO MPOMPOULINAS 26 14451 METAMORFOSI GREECE

Sample code: 873-2024-00062899

Date of Testing : 08.11.2024- 18.11.2024

Sample information:

Responsible for sampling	Client
Sample description	OLIVE OIL SAMPLE
Reception date	08.11.2024
Sampling Date	07.11.2024
Sample Temperature	Acceptable
Quantity/Pieces	1
Condition of sample	Acceptable

Parameter	Method	Unit	LOD	Result	TT
Acidity as oleic acid	COI/T.20/Doc.34 (OE-7.0-111)	% (w/w)	0.01	0.20	A
Peroxide value	COI/T.20/Doc.35 (OE-7.0-112)	meqO ₂ /kg	0.5	8.55	A
Special Absorption Coefficient (ΔK)	COI/T.20/Doc.19 (OE-7.0-113)			-0.009	A
Absorption Coefficient for λ=232nm (K 232)	COI/T.20/Doc.19 (OE-7.0-113)			1.96	A
Absorption Coefficient for λ=268nm (K 268)	COI/T.20/Doc.19 (OE-7.0-113)			0.20	A

Notes:
TT: Type of Test
A: Test within the accreditation scope
N: Test out of the accreditation scope
SA: Subcontracted accredited test
SN: Subcontracted non accredited test
LOD: Limit of detection
LOQ: Limit of quantification
Result between LOD and LOQ < LOQ

Unless otherwise stated in the notes, the place of the tests performance is workplace of analytical laboratories Eurofins Athens Analysis Laboratories.



CERTIFICATE OF ORGANOLEPTIC ASSESSMENT No: P-118241-s

Date of issue: 21/11/2024

CUSTOMER: VALSAMIS VASILIOS	PHONE: 6989905434
MULTICHROM.LAB CODE No : P-118241	Date of analysis (from): 12/11/2024
COMMODITY ACCORDING TO	(to): 21/11/2024
CUSTOMER: EXTRA VIRGIN OLIVE OIL	SAMPLE CONDITION: NORMAL
RECEIVING DATE: 12/11/2024	SAMPLING BY: CUSTOMER
SEALS: None	
DATA:	

RESULTS

Determination	Method	Unit	Result	Limit'
Sensory Evaluation (Median Values)	COI/T.20/Doc.No15/ Rev.10/2018	-	-	-
Defects (Md)			0,0	= 0
Fruitiness (Mf)			4,9	> 0
Bitter			3,6	-
Pungent			4,5	-

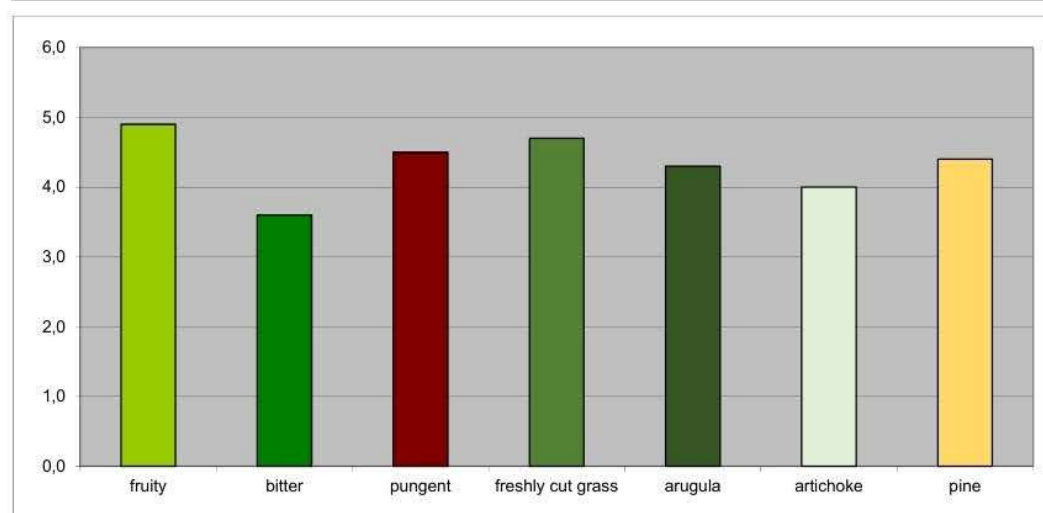
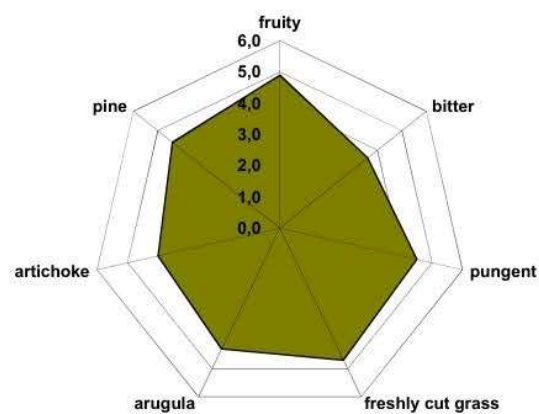
From the above characteristics and according to E.U. Reg. 2104/2022 the sample is classified in the category of Extra Virgin Olive Oil.


Dimitrios Salivaras
Deputy Panel Leader


Emmanuel Salivaras, M.Sc.
Panel Leader

Multichromlab Organoleptic Profile Chart 118241

fruity	bitter	pungent	freshly cut grass	arugula	artichoke	pine
4,9	3,6	4,5	4,7	4,3	4,0	4,4





World Olive Center for Health

76 Imittou St. 5th floor
11634, Pagkrati, Athens
Tel: 2107010131
info@worldolivecenter.com



Athens: 13/11/2024

Cert. Num: C2425-00228

CERTIFICATE OF ANALYSIS

Brand Name: enipeas evoo
Owner: VALSAMIS VASILIOS
Variety: KORONEIKI
Origin: AGIOS GEORGIOS LANTZOIO ELIS GREECE
Harvesting Period: OCTOBER 2024
Oil Mill:

Analysis Date: 08/11/2024

Production Date:

Chemical Analysis

Oleocanthal	102	mg/Kg
Oleacein	69	mg/Kg
Oleocanthal+Oleacein (index D1)	171	mg/Kg
Ligstroside aglycon (monoaldehyde form)	37	mg/Kg
Oleuropein aglycon (monoaldehyde form)	48	mg/Kg
Ligstroside aglycon (dialdehyde form)*	356	mg/Kg
Oleuropein aglycon (dialdehyde form)**	246	mg/Kg
Free Tyrosol	25	mg/Kg
Total tyrosol derivatives	520	mg/Kg
Total hydroxytyrosol derivatives	363	mg/Kg
Total polyphenols analyzed	883	mg/Kg

Comments:

The daily consumption of 20 g of the analyzed olive oil provides 17,65mg of hydroxytyrosol, tyrosol or their derivatives.

Olive oils that contain >5 mg per 20 gr belong to the category of oils that protect the blood lipids from oxidative stress according to the Regulation 432/2012 of the European Union.

It should be noted that oleocanthal and oleacein present important biological activity and they have been related with anti-inflammatory, antioxidant, cardioprotective and neuroprotective activity.

The chemical analysis was performed at the National and Kapodistrian University of Athens according to the method that has been submitted to EFET and published in J. Agric. Food Chem. 2012, 60, 11696, J. Agric. Food Chem. 2014, 62, 600 & Molecules 2020, 25, 2449.

The results relate to the analyzed sample.

*Oleomissinal+Oleuropeindial **Ligstrodial+Oleokoronol

Magiatis Prokopios

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