





Santorini Fava

"Santorini Fava" grows exclusively in Santorini for more than 3,500 years, it is rich in proteins and carbohydrates and is characterized by its light yellow color and its smooth, amazing taste! The traditional method of cultivation by the farmers – members of our Cooperative, guarantees its authenticity and its premium quality!



Capers

Wild caper is a bush born in the volcanic soil and lava stones. Taste the berries and the leaves which are rich in vitamins and antioxidants and have a unique spicy flavour!



Santorini Tomato

Santorini tomato is one of a kind! Small sized, anhydrous and volcanic. Taste the Santorini tomato paste, which is rich in lycopene and antioxidants, and you will be fascinated by the bright red color, the velvety texture and its extraordinary natural sweet flavor!





THE TRILOGY OF SANTORINI LAND

Santorini agricultural products
are unique to the world!

What makes the island of Santorini
so unique is the special ecosystem,
created by the continuous explosions of the local volcano
with the burning lava altering the terrain to become
absorbing, porous and rich in pumice stones.

This volcanic ecosystem produces
fruits and vegetables
with natural unparalleled characteristics:
Assyrtiko grapes, Santorini Fava Beans
and Santorini Tomatos.

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Santorini Fava

Protected Designation of Origin Santorini



Highlight: On the packaging the name of the cultivator is printed as a guarantee of the product's origin and authenticity.

Characteristics: The traditional method of production which includes drying under the sun and ageing, results its light yellow color, velvety texture and the earthy as well as slightly sweet taste. Rich in carbohydrates and proteins.

Serving Suggestions: Appetizer, main or side dish accompanying meat or fish or sea food like octopus, squid or cuttlefish.

Two recipes are printed on the back side of the package in English and Greek



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SANTO TASTE





PDO Santorini Tomato Paste DOUBLE CONCENTRATION



Ingredients: Santorini tomato paste double concentrated, salt
Concentration dry residue: 28-30%
No preservatives

Characteristics: It has velvet texture, intense aroma, deep red color and extraordinary sweet and slightly sour taste!

Serving suggestions: It is the classic choice to use for cooking red sauce casserole dishes or create delicious dips



PDO Santorini Tomato Juice

Ingredients: Santorini tomato juice, salt

No preservatives

Characteristics: It has velvet texture, intense aroma, vivid color and extraordinary sweet taste!

Serving suggestions: Ideal to use for cooking or cocktails





PDO Santorini Tomatos in Santorini Tomato juice

Ingredients: Unpeeled Santorini tomatos,
Santorini tomato juice, salt

No preservatives

Characteristics: The thick skin reveals the velvet
flesh and the extraordinary full taste of authentic
Santorini tomato

Serving suggestions: Use them as an ingredient
in red sauce casserole recipes or in omelets, pasta
or risoto





Packaging: Glass vase 150 gr

Exp. date: 2 years after packaging

Spread with Santorini tomato paste,
honey, mastic oil and ginger
Without preservatives – Ready to serve

Ingredients: Santorini tomato paste double
concentrated, honey, extra virgin olive oil, mastic oil
and ginger

Highlight: We used:

- Greek olive oil for extra velvet texture and intense taste
- Greek honey for more elegant sweetness and richer texture
- Mastic oil for a more complex aromatic bouquet
- Ginger for a spicy taste and long aftertaste

Serving suggestions:

- ✓ Ideal to accompany cheese platters
- ✓ Spread for toasted bread, crackers, sandwiches
- ✓ Base of tomato sauce for paste or pizza
- ✓ Spread on red /white meat that will be cooked in the oven



PDO Santorini Tomato Paste TRIPLE CONCENTRATION

Ingredients: Santorini tomato paste triple concentrated, salt
Dry residue 36 brix
No preservatives



Highlight: Only Santorini Tomato, because of its particular characteristics can give us a triple concentrated paste which is richer in **lycopene** and **antioxidants** compared to any other tomato paste.

A small portion is enough to make your cooking outstanding!

Serving Suggestions: It is ideal to use in red sauce casserole recipes.



PDO Santorini Tomato Sauce with Vinsanto

Ingredients: Santorini tomato juice, Santorini tomato paste triple concentrated, Vinsanto, extra virgin olive oil 0,1%, onion, garlic, parsley, basil, salt, pepper

No preservatives

Ready to serve

Characteristics: Full flavor of Santorini tomato in combination with the distinctive aroma and the sweet taste of Vinsanto wine.

Serving Suggestions: Enjoy it with pasta or as a sauce with meat dishes.





PDO Santorini Tomato Dip



Ingredients: Santorini tomato paste triple concentrated, extra virgin olive oil, capers, wild oregano, salt

No preservatives

Ready to serve

Characteristics: Velvet texture, full body, deep red color, spicy taste

Serving Suggestions: Extraordinary appetizer which is simply irresistible with freshly baked bread or burley rusks and spicy cheese





Capers

Wild caper is a bush born in the volcanic soil and lava stones. Taste the berries and the leaves which are rich in vitamins and antioxidants and have a unique spicy flavour!



Santorini Wild Capers

Ingredients: Capers, salt, water, vinegar

Characteristics: From the wild capers we carefully collect the flowers. They are rich in vitamins and antioxidants and have a unique spicy taste!

Serving Suggestions: Use them in fresh green salads or tuna salad, in sandwiches, as a topping of Santorini Fava, pasta with salmon and many more delightful dishes.





Santorini Caper Leaves

Ingredients: Caper leaves, salt, water, vinegar

Characteristics: From the wild capers we carefully collect the leaves. They are rich in vitamins and antioxidants and have an elegant and discrete taste!

Serving Suggestions: Use them in fresh green salads or tuna salad, in sandwiches, as a topping of Santorini Fava, pasta with salmon and many more delightful dishes.

