



Who we are – Our Mission

Zouros Ltd. is a trading company, based in Greece, dealing in Greek Food & Wine.

Our passion for Authentic Greek Cuisine has led us to the remotest areas of Greece in search of original flavors and proud artisan suppliers and, we are happy to be in a position to offer you the very best of Greece's "Horn of Plenty"!

Our vision is, to over time and through effort, acquire an international reputation for quality, consistency and excellence that will rank www.eat-greek.com and our company as one of the leading Greek suppliers and exporters of Mediterranean Greek Fine Food & Wine items.

INTRODUCING: ORGANIC HONEY

Discover the unique aroma and taste and... the many health attributes of Greek Organic Honey!

by Antonis Dimakopoulos – Beekeeper & Producer

The Organic Honey we produce is the outcome of the experience, devotion and hard work put in by our family, beekeepers for the past two generations.

We are situated in the broader area of the city of Argos, in the Peloponnese, in the Prefecture of Argolis.

Our Fir and Chestnut Honey make us particularly proud as they have won the **Gold** and **Silver** Awards at the International Honey Competition **BIOMEL 2011**, held in Calabria, Italy.

Since the times of ancient Greece, honey has always been viewed as a natural, healthy food of very high importance to the daily diet.

Greek honey is one of the best worldwide. It is thick, unique in aroma and rich in taste!

It is as varied as the trees, wild plants and herbs from which it originates a

number of them, such as thyme, not found anywhere else in the world.

By moving honey bees to various areas of Greece, they are given the opportunity to collect nectar and honeydews, thus "producing" honey from a large variety of flowers, plants and trees.

By doing so, not only authentic flavors are produced but also a "natural pharmacy" that protects and enhances the human organism and contributes towards a long and healthy life!

We should inform our readers that the crystallization or granulation of honey that they may have noted from their experience as consumers, is a natural phenomenon by which honey turns from a liquid (runny) state to a semi-solid state. Beekeepers refer to this as "set" honey.

Actually, the crystallization process is natural and spontaneous. Most pure

Newsletter



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ORIGIN: ARGOS | GREECE



honey is a highly concentrated sugar solution. It contains more than 70% sugars and less than 20% water. This means that the water in honey contains more sugar than it can naturally hold. This overabundance of sugar makes honey unstable.

Honey that has been processed (e.g. heated and filtered) will remain in its liquid form longer than raw honey due to the elimination of nuclei, which encourage the growth of glucose crystals.

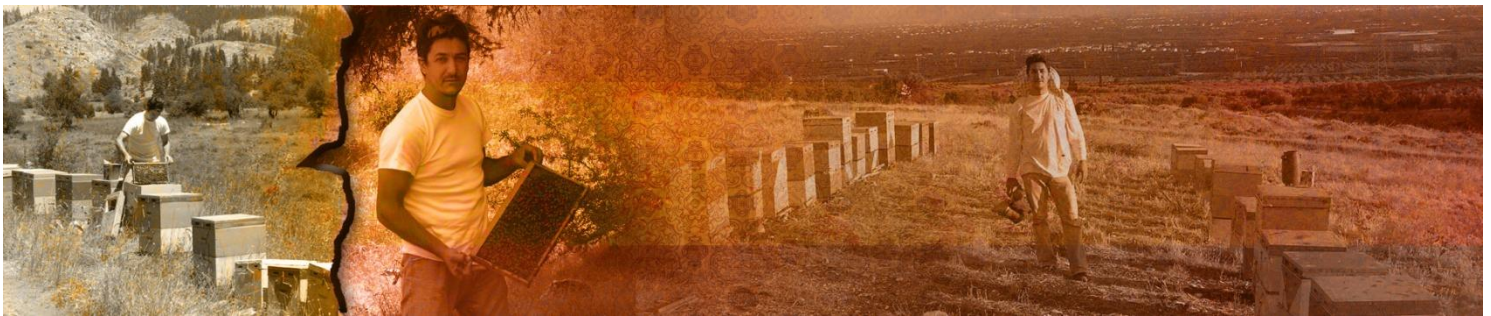
Honey prepared for the broader commercial market is usually heated and filtered. The heating and filtering of honey dissolve any sugar crystals and remove foreign particles that may be present, thus hindering the crystallization process.

Organic Honey | Types available:

- ✓ Organic Honey-Thyme & Forest Trees
- ✓ Organic Honey-Fir Trees
*Winner of the **Gold** Award at the International Honey Competition **BIOMEL 2011**, held in Calabria, Italy.*
- ✓ Organic Honey-Flowers & Trees
- ✓ Organic Honey-Chestnut Trees
*Winner of the **Silver** Award at the International Honey Competition **BIOMEL 2011**, held in Calabria, Italy.*
- ✓ Organic Honey-Coumaric or “Koumaria” Trees
- ✓ Organic Honey-With Honeycomb
- ✓ Organic Honeycomb-With
- ✓ Organic Royal Jelly
- ✓ Organic Bee Pollen (Fresh)



Respecting tradition...



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