

# GREEK FOOD PRODUCTS ABROAD OPPORTUNITIES AND CHALLENGES

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Vivartia is the largest Greek food and beverage company with superior products that serve the nutritional needs and eating habits of millions of consumers in Greece and abroad.

Vivartia is a proud ambassador of **Greek Nutrition** and an expert in producing **authentic Greek food** using authentic ingredients and unique, original recipes.



# **Greek Strained Yogurt**

Healthiness



Indulgence



The perfect balance





# Our DELTa Genuine Greek yogurt proposition

- Made with a unique straining recipe which reflects the traditional way Greek yogurt was made and is strained not only once but two times.
- Is made with original, traditional, certified Greek cultures.



Has its full range awarded with the iTQi award for its high quality and excellent taste.













# genuine Greek yogurt

#### **HOME SHOPPING BROADCASTING EXAMPLE - S.KOREA**

















## Delta Authentic Greek Cheeses







## The fundamentals of Feta Cheese

- Feta cheese has been a staple of Greek nutrition since the ancient times (references by Homer).
- It is produced exclusively from sheep milk and sometimes a mixture of mainly sheep and some goat milk (max 30%).
- It is mainly produced in the mountainous areas of Greece and has a PDO status in Europe.
- The cheese has to be matured for a minimum of two months and is preserved in brine.
- Feta cheese is a source of protein, phosphorus and several vitamins (B12, B2, A, D) and for those with lactose intolerance, Feta can be an important source of calcium all in one nutrient package.
- Greece has the highest per capita cheese consumption: 32,6kg (ICAP 2011) as it is not considered a food supplement but rather a food in itself.







## **DELTO** Feta Cheese

- It is produced exclusively at our plant situated at the feet of Mount Olympus in Central Greece, one of the most renowned areas for feta production.
- The milk is collected from 700 selected breeders of sheep and goats that live and graze mostly in this defined geographical area. The breeders are guided, supported and supervised by DELTA 's specialists.
- Its rich, authentic taste has been consecutively awarded with the 3 star ITQI award and for this performance received the Crystal Award in 2016.













## DELTa Authentic Greek Cheeses P.D.O.

DELTA's Feta cheese is produced exclusively from selected sheep and goat milk and is certified as P.D.O. product of premium quality. It is available in a piece and in cubes, in vacuum and in brine.















# ALESIS AUTHENTIC GREEK BAKERY



# **ALESIS – Explicitly Greek**



Brand and packaging that easily and distinctively portray the Greek origin of the offering:

- The special age-old craft from which the brand name is inspired.
- The colours and the clarity.
- The Greek pattern.
- The tables near the sea.
- The "hero" world-famous Greek ingredients.

## **ALESIS Occasions**

For <u>everyday</u> consumption, during the week, for breakfast and dinner with the family;

As a <u>snack</u>, when a <u>quickly</u> prepared meal is needed;

More special occasions during the weekend when the family unites around warm aromatic pastry;

Regular choice when the kids need a snack;

Any time when the mother doesn't feel like cooking;

Parties and gatherings.









# **Pastry products**

#### Ready to bake Bites



#### Ready to bake Pies



#### Ingredients (Filo)





#### What we offer

- One stop shopping for authentic Greek products
- Combination of the <u>goodness of Greek nutrition</u>, <u>originality of Greek recipes</u> and <u>authenticity of ingredients</u>
- Certified superior <u>taste</u>
- Continuous <u>innovation</u> and <u>dependable supply chain</u> guaranteed by the largest food company in Greece
- Our Multifunctional International Business Team can support sales to an international groups



## OPPORTUNITIES AHEAD FOR THE GREEK PRODUCTS IN GENERAL



#### **GREEK FOOD PRODUCTS TODAY**

#### **Strengths**

Quality
Taste
Healthiness
Pure ingredients
Natural
Care of the Greek people for food
GI products

#### **Weaknesses**

Small scale production, expensive
Empirical versus trained
Excellent as ingredients but few value added
Ability to brand and sell outside Greece
High shipment costs
Trade barriers outside EU

#### **Opportunities**

Leverage global trend for Greek products
More free trade agreements
Growing tourism
Global Trend for authentic/small scale
To receive best practices in agriculture
from BIC countries
To be organized in Consortia with selfregulation behind key categories

#### **Threats**

Currency Fluctuation Infringements on known Greek products (e.g., Greek feta, Greek yogurt)

### Being a Member of the High Level Missions

- Opened up new market opportunities
- Networking with partners within EU sharing knowledge, contacts and opportunities
- Having the opportunity to voice our opportunities challenges as producers and country representatives
- Lobbying
- Leveraging EU as the best "address" in the world



# Thank you