

YANNI'S OLIVE GROVE



We have a family company named YANNI'S OLIVE GROVE, located at Chalkidiki, in Northern Greece. The founder is Yannis Prodromou, who cultivates on his own waterfront estate, the local Chalkidiki olive tree varieties. Moreover, Yanni is a graduate of the AFS - School of Professional Education.

YANNI'S company follows the regulations of the IOC and high-quality standards are most crucial for us. Through ideal production conditions, certifications and collaboration with the scientific community, our main objective is to produce olive food products and green early harvest extra virgin olive oils with the highest possible quality.

Keeping its collaboration with the Krinos Olive Center and its innovative character, Yanni's company recently launch out a new unique product in the North America's market called the Sun-Dried Olive Snacks under the brand name KRINOS FOODS. Its philosophy is based on the Mediterranean Healthy Diet and on that ground the new olive food is perfect for healthy snacking, but with a different approach. Among others the salty, the sour and the sweet taste are harmonically combined. This harmony gives a pleasant and sweet aftertaste in the end. These olive snacks are liquid free with very low salt content and no sugar added. They are full of Greek flavor with high energy value and low calories from fat.

Our EVOOs were honored with more than 40 international quality awards in the last two years and they belong in the TOP EVOOS OF THE WORLD 2016 and our company belongs in the TOP 100 SOCIETIES OF THE WORLD for 2016.

The full company's presentation is in the following link <https://www.youtube.com/watch?v=IL7qaVFikmo>. Harvesting is done only by hand and the green olives are transported within a few hours in ventilated plastic crates on the premises. There, they are placed on the production belt and carefully picked out with hands again checked and only the best is being left for distribution. Immediately after, the same afternoon, the olives are transported in large ventilated plastic bins, to the mill or to the olive processing plant for sun dried or natural olive snack production. We have established an EVOO and other agricultural products processing plant, based in Nea Tenedos (EL40347), so as, to minimize the time elapsing from the extra virgin olive oil extraction (at a temperature below 27 C) to storage (14-16 C) and to bottle in nitrogen.

Yanni's Olive grove high quality production process is ISO22000, ISO9001, ISO14001 and AGRO 2-1 & 2-2/3:2008 certified. It was awarded with the Gold Standard of Excellency to produce high polyphenol EVOOs and healthy foods in 2016 by the Oleocanthal International Society. Finished products have high levels of polyphenols certified by the University of Athens (Health Claim of 432/12 Regulation of European Union).

The process, cultivation, harvesting, standardization and export of our olive food products are under the care of the Krinos Olive Center of the American Farm School in Greece. Our olive groves are participating <<as model-pilots>> in a unique three years' program research called "Application of Intelligent Agriculture: GAIA Sense". This program is applied for the first time in Greece and it is for studying and modeling the cultivation conditions for olive trees. The purpose of this study is to produce EVOOs and olive food products of the highest quality.

In 2017, we were awarded by Greek Agriculture Activities Competition and by GAIA CAP for our Innovative and Intelligent Agriculture System.

YANNI'S company is certified to produce P. D. O. CHALKIDIKI early harvest extra virgin olive oil, which is the only Greek green early harvest extra virgin olive oil certified as P.D.O. in Greece.

Our olive tree varieties are DNA certified from the Hellenic Agriculture Ministry. Moreover, if a customer likes more information about the traceability of our EVOOs and the process from the specific olive grove to the final product, he or she should enter the QR CODE in the back side of the EVOO.

Maximum environmental protection is achieved through specialization in the culture combined with integrated management and <<green practices>>. Recycle of packaging materials and waste management are in our environmental policy.