



We add quality to quality

OUR CATALOGUE



Five steps for... the summit

- RIGHT CHOICE OF RAW INGREDIENTS
- RIGOROUSNESS IN PRODUCTION PROCESS
- ESTEEMED PARTNERSHIP
- QUALITY OF PRODUCT
- RESULTING SUCCESS



Who We are

It all started years ago, around 1940, when senior Konstantinos Bountouris started to cultivate Green Greek olives, based in a small village called Kalives, located in central Halkidiki. Bountouris senior dedicated his entire life to the cultivation and production of Greek Green olives, serving this precious business with real passion and true commitment. His cherished creation was then bequeathed to his two sons, who officially joined the project in 2000, continuing their father's legacy with love, expertise and the vision to produce premium quality olives. Their business therefore constantly grew. In 2009 they established Bountouris GP, investing in two new buildings with industrial installations covering an area of 3000m² with production lines equipped with the most advanced machinery.



"Bountouris" *priorities*

HIGH QUALITY PRODUCTS
HIGH QUALITY SERVICES
ECO FRIENDLY PROJECTS

Bountouris company has embraced and applied the so-called “**field to fork**” concept. It is a holistic concept that demonstrates the company's ability to carefully select the products and to monitor all procedures, from the harvest till the final packaging, while processing approximately 2000-2500 tons of olives on an annual basis.





Our commitment

QUALITY MANAGEMENT

Bountouris considers quality to be of utmost importance. The production process is strictly monitored at all stages, through frequent controls, from the beginning to the end, from raw materials to final products. The company applies ISO 22000 to all stages of processing, constantly setting new goals for sustainable improvement.

This certificate norms are universal and protect consumers by attesting that the company operates in compliance with the highest standards, as well as strives for continuous development.

FUTURE *goals*

Our company has initiated the process of being certified with BRC with end of January 2020 being the end date for the completion of the project.

Our commitment is to offer our clients the best quality, packed either under a personalized brand or under our new brand, to be launched within the next two months.'



PROCESS

from field to fork

The company's concept "From field to fork" derives from the fact that Bountouris company proudly offers a genuine and safe product, that originates from Halkidiki -from their land- and reaches consumers' tables around the globe.

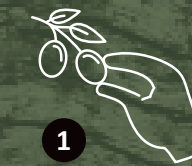
Apart from having its own private olive groves, the company also cooperates with a prolific network of farmers that share the same vision and qualities: responsible management practices to ensure sustainability and protection of the environment.

Our company's role is vital each step of the way, from the pampering of the trees and harvesting of the olives, all the way to manufacturing and distributing the end product, consequently ensuring extremely thorough and careful trace-ability and better quality results.



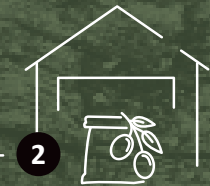
Stages

FROM HARVESTING TILL FINAL PRODUCT



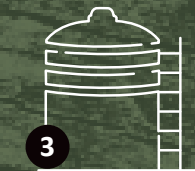
1

Carefully
hand-picked olives



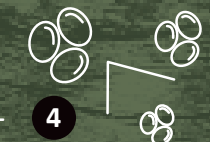
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Reception
in factory



3

Fermentation
process



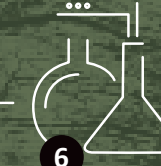
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Selection
and sorting



5

Processing



6

Quality control



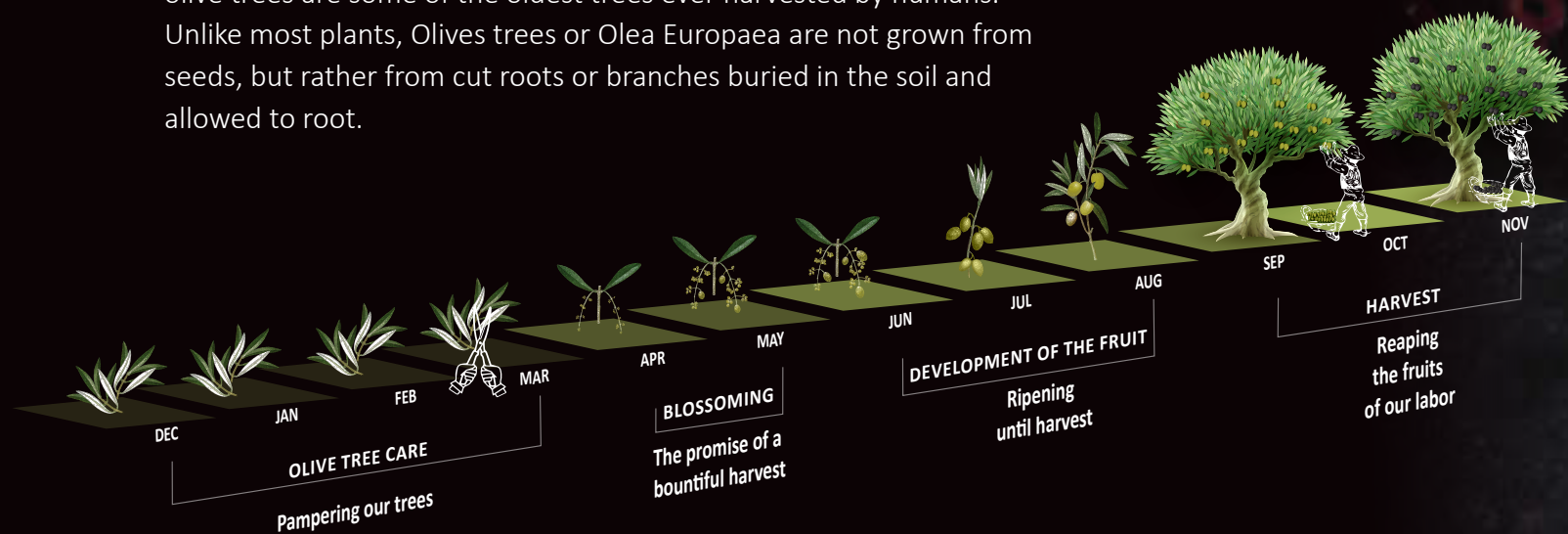
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Storage
and loading



One year TREE SEASONS

Olives have been an important part of human diet for thousand of years, long before the canning industry, grocery stores and martinis came into play. The history of olive cultivation is impressively long, since olive trees are some of the oldest trees ever harvested by humans. Unlike most plants, Olives trees or *Olea Europaea* are not grown from seeds, but rather from cut roots or branches buried in the soil and allowed to root.



Our carefully SELECTED OLIVES

When it comes to our olives, great taste and exceptional quality is no coincidence. We strive to collect the best that this long cherished plant has to offer. Our meticulous care throughout all the stages of the cultivation process till the moment of harvesting, reassures that every single olive is as good as it can get.





Green olives whole



Green olives stuffed with almond



Green olives double-stuffed
with garlic & jalapeno pepper



Green olives double-stuffed
with almond & red natural pepper



Green olives stuffed
with red natural pepper



Green olives stuffed with garlic



Kalamata olives whole



Black oxidized olives whole

Olive

PRODUCTS

GREEN OLIVES

- Whole
- Pitted
- Slices

GREEN OLIVES STUFFED

- With almond
- With garlic
- With red natural pepper
- With pimiento paste
- With red jalapeno pepper

- With green jalapeno pepper
- With gherkins
- With red piri piri pepper
- With green piri piri pepper

GREEN OLIVES

DOUBLE-STUFFED

- With almond & red natural pepper
- With garlic & green jalapeno pepper

KALAMATA OLIVES

- Whole
- Pitted
- Slices

BLACK OXIDIZED OLIVES

- Whole
- Pitted
- Slices





PACKAGING *Solutions*

Taking into account the needs and particularities of each market, we produce a comprehensive range of products recognized for their quality wherever exported. We strongly believe that proper packaging is as valuable as its content and have regulated rigorous inspection procedures, at all stages, to ensure only top quality packaged products. Our ultimate goal is to create a final product that will stand out on the shelf gaining your consumer's trust and choice when looking for quality and flavor.



Retail **PACK**

GLASS JARS

PASTEURIZED TYPE

- 370ml jar std TO63 (12 jars per tray)
- 500ml tube TO66 (12 jars per tray)
- 720ml std TO 82 (12 jars per tray)
- 1lt std TO 82 (6 jars per tray)

PLASTIC TRAYS

FRESH PACKED TYPE

- 100g pl. tray
- 200g pl. tray
- 300g pl. tray
- 400g pl. tray

POUCHES & VACUUM BAGS

FRESH PACKED TYPE

- 250g pouch & vacuum
- 500g pouch & vacuum
- 1000g pouch & vacuum

METAL TINS

STERILIZED OR PASTEURIZED TYPE

- 370ml EO metal tin
- 12 EO tins shrink wrapped/tray



400g pl. tray



250g pouch & vacuum bag



3000g pouch & vacuum bag



2lt PP jar



370ml jar TO63



370ml EO metal tin



5,1lt pl. bucket



Food **SERVICE**

POUCHES & VACUUM BAGS

FRESH PACKED TYPE

- 3000g pouch & vacuum

PP JARS

PASTEURIZED TYPE

- 1,6lt PP jar
- 2lt PP jar
- 3,3lt PP jar

PL. BUCKETS

FRESH PACKED TYPE

- 3,8lt pl. bucket
- 5,1lt pl. bucket
- 10,6lt pl. bucket
- 11,9lt pl. bucket



Food SERVICE

PL. BARRELS

FRESH PACKED TYPE

- 3,3lt pl. barrel
(6 barrels per carton box - 6 x 2kg dw)
- 5,0lt pl. barrel
(4 barrels per carton box - 4 x 3kg dw)
- 8lt square pl. barrel
(2 barrels per carton box- 2 x 5kg dw)
- 8lt rounded pl. barrel
- 20lt square pl. barrel
- 20lt rounded pl. barrel
- 220lt rounded pl. barrel



20lt rounded pl. barrel



20lt square pl. barrel



8lt square pl. barrel



9lt metal tin



A12 metal tin

METAL TINS

PASTEURIZED / STERILIZED & FRESH PACKED TYPE

- A10 metal tin
(pasteurized/sterilized)
- A12 (5lt) metal tin
(pasteurized /sterilized)
- 9lt metal tin
(pasteurized/sterilized/ fresh packed type)
- 20lt metal tin
(fresh packed type)





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