



Various Appetizers



Pastes



Organic - Bio



Natural



Fresh

QUALITY CONTROL BY LARGE CERTIFIED LABORATORIES IN GREECE AND GERMANY

AT ALMI WE IMPLEMENT BRC AND IFS QUALITY SYSTEMS AND WE HAVE OBTAINED CERTIFICATIONS COVERING THE PROCESSING AND TRADE OF PEPPERS IN BRINE, PEPPERS STUFFED WITH CREAM CHEESE MIXTURE IN OIL, FROZEN PRODUCTS, AS WELL AS DIFFERENT MIXTURES OF VEGETABLES IN OIL.



Registrar Corp

GREAT FLEXIBILITY

- _Round bowl
- _Jar
- _Snackpacks
- _Pouch
- _Plastic bowl
- _Plastic barrel



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Appetizers of Greek nature



since 1996



Nature provides the ingredients We provide the inspiration

In Greece, we are proud of all that our land offers us in abundance. For centuries, we have cultivated the earth and gathered products of exceptional quality and variety, upon which famous Greek recipes are based. In **ALMI**, we honor the culinary history of our country and try to develop it, producing and sharing with the world, products that respect their high quality ingredients and highlight them in a unique way, through innovative recipes.

GREEK FARMS | Complete traceability

We collaborate solely and exclusively with selected Greek farms that share our commitment to high quality. We offer full support and transfer of know-how through our scientific team, following the strictest guidelines at all stages of cultivation and have absolute control over the process, from the time we select and place the seed to the point we receive the raw material. ■



PRIVATELY OWNED PREMISES OCCUPYING 10,000 M² IN A TOTAL AREA OF 60 ACRES

- 7
production lines

- 230,000
products packaged per day

- 10
tons of frozen products

The largest production unit in the Balkans

In 1996, **ALMI** commenced operations armed with a passion for perfection and the many years of professional experience of Tassos Mertzanidis as a chemist and Minas Mertzanidis as a civil engineer. From modest beginnings in rented premises and with hired equipment, production during that initial period was limited exclusively to pickled Macedonian peppers. The next year, **ALMI** acquired privately-owned facilities in Alexandria, Imathia, at a distance of approximately 55 km from the port of Thessaloniki. In addition to the cost of the plant and equipment, this investment demanded a lot of personal endeavour, time and effort. ■



IN 24 MORE COUNTRIES BEYOND THE GREEK BORDERS

It was our perseverance and dedication to quality that opened the doors of the largest Retail Chains in many foreign markets.



500 available product codes

PASTEURIZATION AND STERILIZATION

Our firm commitment to product safety prompted us to invest heavily in the area of pasteurization and sterilization and in all kinds of technical controls prior to final packaging so as to preserve the nutritional value of our products. ■



WE WELCOME PARTNERSHIP SUGGESTIONS FOR NEW FLAVOR COMBINATIONS