

Lelia 
VÓΤΙΜΕΣ
ΕΛΑΓΧΙΝΕΣ
ΕΛΙΕΣ

sun kissed Greek olives

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The company – History

Olive growing in Greece, started mostly on small family estates, where a particular relationship is built between the olive growers and the olive trees, with respect and care as predominant features. It is a loving relationship that bears precious fruits. Thus begins the history of our company, established by the Plemmenos brothers, in 1912, in Kalamata, a town of the Peloponnesse region in southern Greece, where the highest quality of olive oil and olives is produced since ancient times. By 1950, Plemmenos family dream of expanding the business to Athens came true.

This expansion helped the company to start selling its products to new markets. By 1960, the company's products (both olives and olive oil) became world famous thanks to exports to all five continents. In 2009, our company was acquired by IFANTIS S.A., a Greek food-group. The new premium olives and olive oil brand "esti" was successfully introduced in 2010. In 2013, our company acquired ROI S.A., the producer of Lelia Olives brand since 1989, leader in the Greek market and the company renamed to Lelia Foods S.A., Lelia product range includes Olives in bags and jars and Olive spreads in jars.





Mediterranean Diet

Mediterranean diet's virtues have been repeatedly praised by all expert nutritionists.

Olives constitutes the very essence of this type of diet.

Mediterranean diet is also associated with sensible portions and slower eating.

People who follow this nutritional recommendation, have been characterized by a remarkable variety of health benefits, such as the drastic reductions in incidences of heart disease and different types of cancer, not to mention their immune systems' boost and the facilitation of their bowel functions.



P.D.O. (Protected Designation of Origin)

A Protected Designation of Origin (PDO) is part of the Protected Geographical Status system in the European Union (EU). This framework is designed to protect the integrity of European food and drink by carefully legislating the labeling of certain European products.

When something is given a Protected Designation of Origin, it means that only items produced in a specific area in a particular way may bear that label in the European market. For example, Kalamata Olives has a PDO label, meaning that Kalamata Olives produced in a specific style in the Greek region of Kalamata may be labeled as "PDO Kalamata Olives".

Certifications

ISO 22000:2018

IFS (International Featured Standards)

Certification for the production of Protected Designation of Origin (P.D.O.) Kalamata & Thassou PDO Olives

Certification for the production of organic products

Certification for the production of Kosher products



Lelia
sun-kissed Greek olives
Green Olives
stuffed with natural red pepper
Ελιές Πράσινες
πρασινιές με φυσική κόκκινη πιπεριά

Lelia
Kalamon Olive Paste
Πάστα Ελιές Καλαμών



Lelia Olives with extra virgin olive oil in flexible packaging



Lelia Kalamata Olives 250g

Delicious Kalamata Olives poured with a few drops of Kalamata extra virgin olive oil.



Lelia Black Olives 250g

Whole Black Olives from the famous Amfissa region of Central Greece poured with a few drops of Kalamata extra virgin olive oil.



Lelia Giants Olives 250g

Giants Whole Olives from the famous Amfissa region in Central Greece poured with a few drops of Kalamata extra virgin olive oil.



Lelia Baked Olives 250g

Whole Olives from the famous Amfisa region of Central Greece baked to perfection and poured with a few drops of Kalamata extra virgin olive oil.



Lelia Throumpa Thassou PDO Olives 150g

Naturally sundried Olives with Protected Designation of Origin produced in Thassos island.



Lelia Pitted Kalamata Olives 100g

Pitted Kalamata olives poured with a few drops of Kalamata extra virgin olive oil.



Lelia Sliced Kalamata Olives 100g

Sliced Kalamata olives poured with a few drops of Kalamata extra virgin olive oil.



Lelia mixed Kalamata & Green Olives 100g

Mixed Whole Kalamata & Green olives poured with a few drops of Kalamata extra virgin olive oil.

Lelia Kalamata Olives in tins



Lelia Kalamata Olives 250g

Delicious Kalamata olives in brine.

Lelia Kalamata Olives 500g

Delicious Kalamata olives in brine.

Lelia Olive Spread in jars



Lelia Kalamata Olive Spread 360g & 200g

Kalamata Olive Spread from finely minced Kalamata olives blended with a bunch of oregano from Taygetos mountain and Kalamata extra virgin olive oil.



Lelia Green Olive Spread 360g & 200g

Olive Spread from green olives blended with lemon, a bunch of oregano from Taygetos mountain and Kalamata extra virgin olive oil.

Lelia Chilled Olives in pots



Baked Amfissa Olives
marinated with chilli, onion & hot pepper flakes 150g



Baked Amfissa Olives
marinated with smoked paprika & oregano 150g



Throumpa Thassou P.D.O. Olives
Naturally Sundried Olives from Thassos Island
with Protected Designation of Origin 150g



Baked Pitted Kalamata Olives
marinated with Balsamic vinegar, onion & parsley 130g



Baked Pitted Kalamata Olives
marinated with Smoked Paprika & Basil 130g



Pitted Green Olives
marinated with lemon & chilli 150g



Whole Kalamata Olives 180g



Whole Green Olives 180g



Mixed Green & Blonde Olives 180g



No liquid

Eco-friendly recycled plastic & 100% recyclable packaging

Lelia Food Service products



Lelia Olives in flexible packaging

All kind of Olives are packed with extra virgin olive oil or sunflower in bags of 1 kg & 2,5 kg (drained weight) which offer many advantages, such as easy weight control, less salt due to the lack of brine, increased product safety & hygiene, less waste.



Lelia Kalamata & Black Olive Spread

A delicious spread from mixed high quality Kalamata & Black Amfissa olives with the addition of extra virgin olive oil, vinegar and oregano.



Lelia Green Olive Spread

A delicious spread from high quality Green olives, variety of Chalkidiki, with the addition of extra virgin olive oil, lemon juice and oregano.

