

BioFach Award

Written by Administrator

Thursday, 27 February 2014 13:42 - Last Updated Friday, 28 February 2014 13:44

Our Extra Virgin Olive Oil took the first place among 76 other olive oils that took part at the biggest Bio-Product **BIOFACH** exhibition in Nuremberg of Germany.





At the BioFach 2014 award ceremony, the Bio Kalamata P.D.O. olive oil was awarded the BioFach Award for the 10th time.



The BioFach 2014 award ceremony was held in Nuremberg, Germany, on February 25-26, 2014.



The BioFach 2014 award ceremony was held in Nuremberg, Germany, on February 25-26, 2014.



The Pan-Hellenic Bio-cyclic organic farm network was really proud of having and 10th Kalamata Organic Green Olive Oil that took the first place in the competition.



Stelios and 10 Kalamata at their facilities in Korinthos, Messinia.

As the best among 78 organic olive oils was certified by the awarding authority (BioFach) in Nuremberg, Germany, the BioFach award ceremony was held on February 25-26, 2014 in Nuremberg, Germany. All submitted organic olive oils were assessed by the BioFach awarding authority.

Stelios and 10 Kalamata are members of the Pan-Hellenic Bio-cyclic organic farm network. The bio-cyclic quality of the olive grove, the olive press and the filling are controlled by the EU organic control through DOP (DOP 401-403), in accordance with the main regulatory authority (BioFach). All the preventive measures are taken in the olive grove in order to maintain the biodiversity. The planting of different tree species is necessary for reserve the silage, also the under and between the trees growing wild and medicinal herbs are being kept for a while because they are responsible for the aroma of the olive oil. There are some examples about the method of cultivation, which is quite deliberate on the restoration of the soil life and self-sustaining growth of the natural system. Bio - Cyclic olive oil that is produced, always in fixed (single filling operation) only in a "single farm product".

It is also added to the authenticity of the bio-cyclic and Organic olive oil of Kalamata, the fact that the entire production process remains in good hands, only in the producer's hands. The gentle pressing, in which the mass is well of the olive oil fresh obtained is never exposed to any temperature above 28 °C, guarantees the full receipt of all the ingredients of the original olive and pattern, which is crucial for the taste and the oil shelf life. Another component of the Bio-cyclic cultivation method is the fact that the leaves, twigs, branches, twigs and produced during the oil pressing, are processed into compost, which is returned after an appropriate maturation to the olive grove.

The distribution of bio-cyclic olive oil is achieved via the network headquarters of the Organic Marketing & Export Network (OMEN) Bio-cyclic 100 Network Services Ltd, which is a member of the National Association. For more information visit: www.bio-cyclic100.org

02/27/2014

Kalamata return home (21/2/2014) the publication at the local newspaper «Eleftheria



Στην παγκόσμια έκθεση βιολογικών προϊόντων BIO - Fach Φεβρουαρίου 2014 στη Νυρεμβέργη Γερμανίας που διεξάγεται εδώ και 25 χρόνια συμμετείχαμε για δεύτερη φορά φέτος με το λαδάκι μας, το **BioKalamata.kotrotsis**.

Οι κόποι μας ανταμείφθηκαν παίρνοντας την πρωτιά ανάμεσα στα 76 ελαιόλαδα που συμμετείχαν στο πάνελ γευσιγνωσίας.

Από το 1998 είμαστε ενταγμένοι στην Βιοκαλλιέργεια και με παλιό κόπο υποστηρίζουμε το προϊόν γιατί το αγαπάμε και το πιστεύουμε. Τώρα πήραμε κουράγιο να συνεχίσουμε το έργο μας με περισσότερο πάθος. Στόχος μας είναι ούτως ή άλλως η εξαγωγή τυποποιημένου ελαιολάδου.

Εκτός από ελαιοπαραγωγοί, διατηρούμε Ελαιοτριβείο (οικογενειακή επιχείρηση) και εδώ και 2 χρόνια Τυποποιτήριο. Έτσι ακολουθούμε και ελέγχουμε όλη την διαδικασία μέχρι το τελικό στάδιο.

Στέλιος Κοτρώτσος
και Ευθυμία Γαζέτα - Κοτρώτσου

Στυλιανός Φ. Κοτρώτσος & ΣΙΑ Ο.Ε.Ε.
Ελαιοτριβείο - Τυποποιτήριο
Κορυφάσιο Μεσσηνίας
6979-358393, 27230 41218

[Admiror Gallery / BioFach / Admiror Gallery](#)