

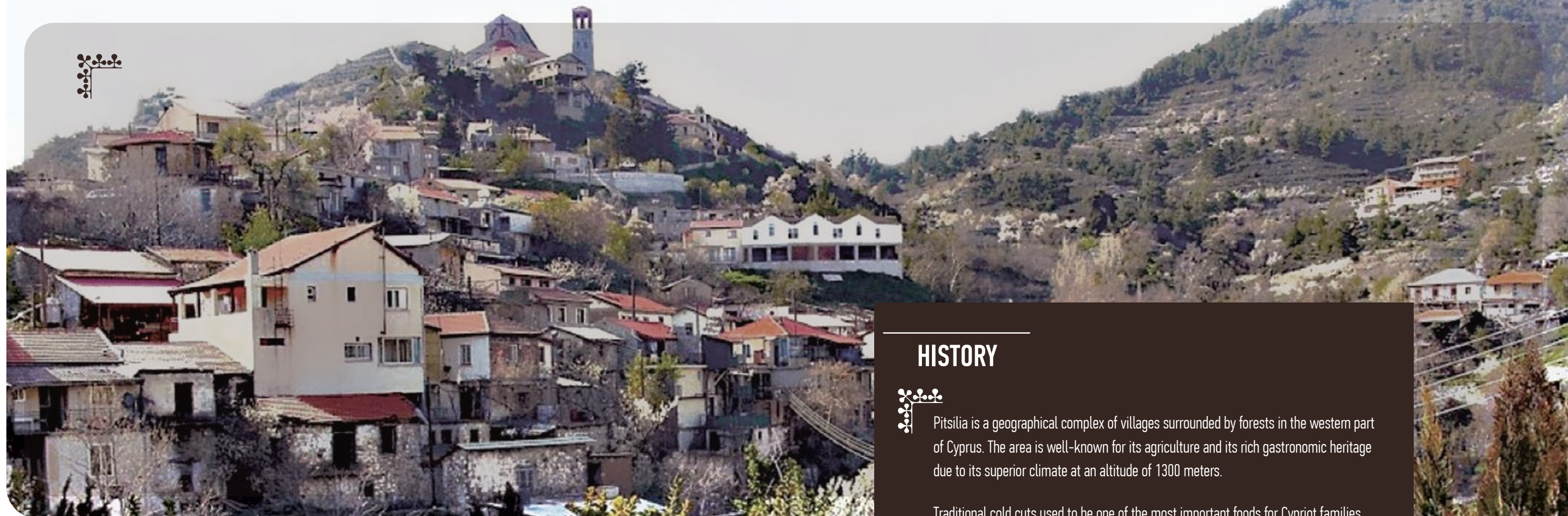


Allantika Pitsilia Georgiou Ltd
Production of world class quality cold cuts.



From our ancestors
to you





HISTORY



Pitsilia is a geographical complex of villages surrounded by forests in the western part of Cyprus. The area is well-known for its agriculture and its rich gastronomic heritage due to its superior climate at an altitude of 1300 meters.

Traditional cold cuts used to be one of the most important foods for Cypriot families. The absence of refrigerators led to the need of finding preservation methods that would extend the life of products. The region of Pitsilia is an area of high altitude and its cold climate was favorable for meat preservation.



OUR COMPANY

Allantika Pitsilia Georgiou Ltd is a leading, family-owned business based in Cyprus. The idea began more than 60 years ago from Grandfather Kyriacos and his passion to produce traditional cold cuts meats in the mountainous village of Kyperounta, in the heart of Pitsilia region in Cyprus. Staying true to the traditions we kept the recipes of the most popular delicacies of our country unchanged throughout the years, aiming to offer consumers traditional quality cold cuts meats, based on the secrets and the *meraki** of our ancestors. Our vision is to keep the tradition alive and deliver our knowhow in producing quality products around the world.

The Greek word *Meraki* is often used to describe doing something with soul, creativity, or love -- when you put "something of yourself" into what you're doing, whatever it may be.

FACTORY

Our factory has a total coverage of 3000 square meters and an annual production of 2000 tons, and it is equipped with latest technology machines.

ISO22000



FSSC 22000

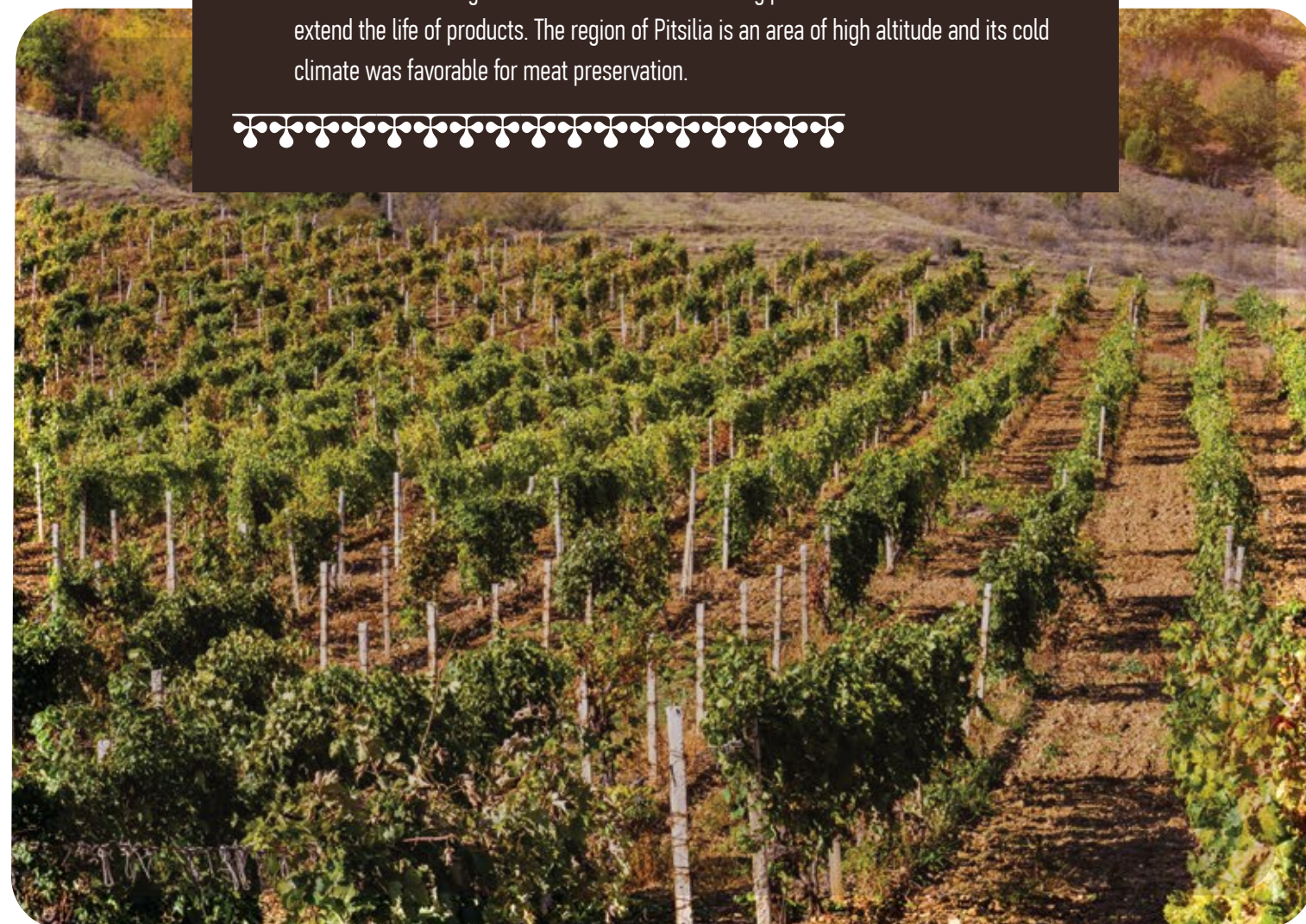


PGI (PRODUCT GEOGRAPHICAL INDICATION)



In 2020, the European Union has registered three traditional Cypriot products loukaniko, lountza and hiromeri Pitsilias in the list of EU-protected geographic indications products.

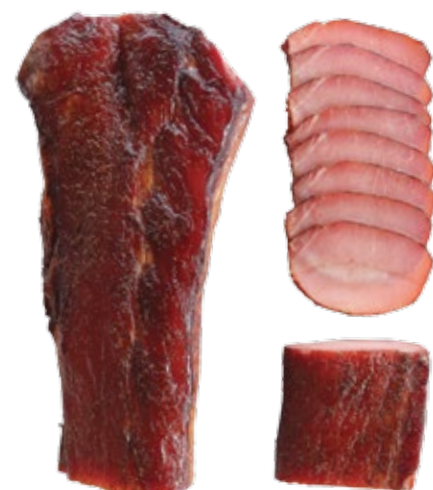
European Commission PGI (Protected Geographical Indication) of Hiromeri Pitsilias, Lountza Pitsilias and Loukaniko Pitsilias.





PRODUCTS

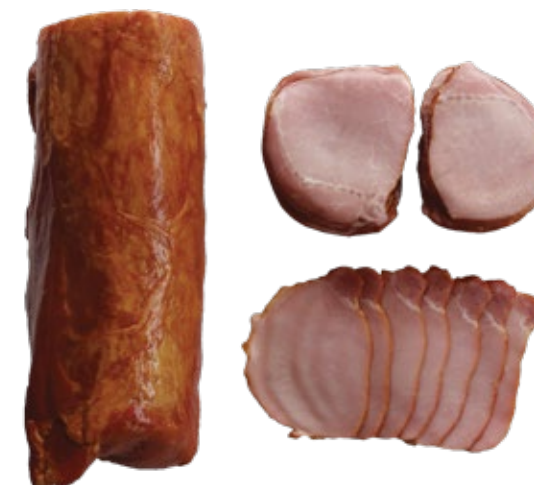
Our world-class quality products excel in flavor as they are made of first ingredients of top quality, which come from domestic suppliers, based on the secrets and recipe of Grandfather Kyriakos. The top-quality meats we use, in combination with the country-side red wine of our own production, the mouthwatering smell of our spices and herbs, and the controlled cooking in traditional wooden furnaces are the main factors for our delicious products.



LOUNTZA PITSILIAS (PGI) WINE AND SMOKED PORK LOIN



Pork loin meat which matures in red wine of our own production, seasoned with sea salt and local herbs, then it is cooked in a wooden furnace with controlled temperature. A low-fat product without any preservatives. The wine, in combination with the traditional smoking procedures and the pure herbs that we use, deliver an outstanding authentic result. Final Product 60gr from 100gr. Size Availability: whole (approx. 1,200-1,500kg), smallest piece of (0,300gr), 100gr sliced and cubes. Shelf life: 12 months.



SMOKED PORK LOIN

Pork loin which is seasoned and smoked. A light high protein product perfect for making sandwiches. Size Availability: whole per/kg (approx. 1- 1, 400 per package), 150gr sliced, 300gr sliced and 500gr sliced. Shelf life: 4 months.





HIROMERI PITSILIAS PGI WINE AND SMOKED HAM



The best part of the animal, the pork leg matures in red wine of our production, seasoned with local herbs, cooked in a wooden furnace with controlled temperature without using any preservatives. It is pressed in stages under special equipment for drying. A world-class premium 6 month matured product with a rich and distinctive taste. Final Product 40gr from 100gr. Size Availability: whole (approx. 2,700-4 kg), smallest piece of (0,300g-350gr), 100gr sliced and cubes. Shelf life: 12 months.



WINED BACON



Pork bacon is matured in wine for 2 weeks and seasoned with herbs and sea salt. Afterwards it is smoked and cooked in the wooden furnace without using any preservatives. Final Product 40gr from 100gr. Size Availability: whole per/kg (approx. 1,100-1,300), 150gr sliced cubes. Shelf life: 12 months.





LOUKANIKO PITSILIAS PGI WINE AND SMOKED PITSILIA'S SAUSAGE



Pork meat marinated in local red wine of our production, smoked, and matured in a traditional wooden furnace with controlled temperature, seasoned with coriander, cumin, and black pepper – no preservatives added, while natural casings are used. The combination of the local woods that we use in our smoking procedure with the selective high-quality meat and wine, produces a world – class high quality product. Final Product 70gr from 100gr. Size Availability: per/kg, 500gr, 300gr. Shelf life: 12 months.



PASTOURMA SAUSAGE



Beef meat flavored with fresh and dry herbs producing a mildly spicy flavor, while natural casings are used and no preservatives. Ideally the pastourma sausages are grilled over hot charcoals or fry. Size Availability: whole per/kg (approx. 1- 1, 200 per package) , 300gr. Available also in thin sizes of diameter. Shelf life: 6 months.





LOUKANIKA FILLED WITH HALLOUMI CHEESE TRADITIONAL SAUSAGE FILLED WITH HALLOUMI CHEESE



Loukanika Filled with halloumi cheese: a special sausage with a superb flavor. The Cypriot halloumi cheese is mixed with pork and remains in wine for 5 days and is afterwards moved to the wooden furnace where it is cooked for 5 days with controlled temperature. Final product 110 grams from 180 grams. Size Availability: per/kg and 400gr. Shelf life: 4 months.



TSAMARELLA DRY AGED GOAT MEAT WITH OREGANO



Goat meat which is cooked from the sunlight for a period of 6 months, flavored with fresh oregano and sea salt. Tsamarella has a strong salty flavor which makes it a great combination with alcohol. Final Product 40gr from 100gr. Size Availability: whole per/kg (approx. 1- 1, 200 per package) and 100gr cubes. Shelf life: 12 months.





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