

kalamata 
papadimitriou

COSTA NAVARINO

11-03-2013

ΕΛΛΑΔΑ- ΠΡΟΒΟΛΗ



*Γεύση
+ Υγεία
= No1*

σε πωλήσεις Βαλσαμικό ξίδι
στην Ελλάδα*!

* Πηγή: IRI υπηρεσία Infoscan 2009 - Όγκος πωλήσεων Supermarket Ηνωμένη Ελλάδα και Κρήτη. Πωλήσεις μόνο στην κατηγορία Βαλσαμικά.

 Papadimitriou

ΕΛΛΑΔΑ- ΠΡΟΒΟΛΗ



Papadimitriou

*γιατί σε κάθε γεύση
αφίξει το καλύτερο*

Τα προϊόντα Papadimitriou φέρουν τη σφραγίδα της άριστης ποιότητας και της υψηλής διατροφικής αξίας που οφείλει να έχει η καθημερινή μας διατροφή. Μεταμορφώστε τα πιάτα της παραδοσιακής και σύγχρονης κουζίνας σε μοναδικές γευστικές εμπειρίες.

Kalamata Balsamic Vinegar

Το Kalamata Balsamic Vinegar, είναι ένα αγνό, φυσικό προϊόν και παράγεται από αποξηραμένα σταφύλια που καλλιεργούνται στους αμπελώνες της Νοτίου Πελοποννήσου. Χωρίς συντηρητικά ή τεχνητές χρωστικές και βασισμένο στην Ελληνική παραδοσιακή συνταγή, το Βαλσαμικό Ξίδι Καλαμάτας διαφοροποιείται από οποιοδήποτε άλλο Βαλσαμικό στον κόσμο.

Η Συλλογή



Κρέμα Βαλσαμικού

Η "Papadimitriou Balsamic Cream" οφείλει τον χαρακτήρα της, στη γεμάτη γλυκόξινη γεύση, στην κρεμώδη υφή και στο υπέροχο άρωμά της. Δοκιμάστε την σε σαλάτες, στο φαγητό, στα γλυκά ή απλά διακοσμήστε νόστιμα κάθε πιάτο σας. Εκπλαγείτε ευχάριστα προσθέτοντάς την σε ψητό κρέας, πουλερικά, κίτρινα τυριά ή ακόμα και σε παγωτό. Ίδανική επιλογή μόνο με 15 θερμίδες ανά κουταλάκι και 0% λιπαρά.

Η Συλλογή



Follow us on : <http://www.facebook.com/Papadimitriou.SA>

ΠΡΟΒΟΛΗ ΣΤΟ ΜΕΤΡΟ-ΑΘΗΝΑ



ΑΥΣΤΡΑΛΙΑ “COLES”



ΓΕΥΣΤΙΚΕΣ ΔΟΚΙΜΕΣ -ΚΟΛΟΝΙΑ ΓΕΡΜΑΝΙΑ



ΓΕΥΣΤΙΚΕΣ ΔΟΚΙΜΕΣ / BONNH ΓΕΡΜΑΝΙΑ



TΣEXIA-ΠPOBOLH

CLASSE BIEN-ÊTRE
NĚMECKO | Krása & Zdraví | Novinky

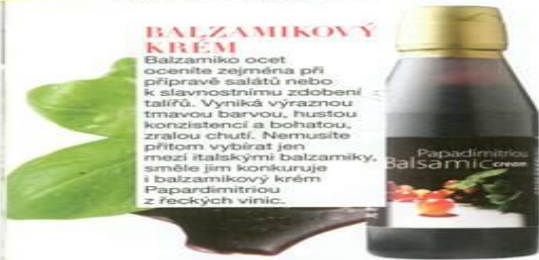
APO-CETIRIZIN 10mg 10



Y OCHRÁNĚ
komplikuje život lidem i na podzim, nrym příznakům předejdete užíváním odedního léku APO-CETIRIZIN, který koupíte v lékárnách za 77 Kč.

BALZAMIKOVÝ KRÉM

Balzamiko ocet oceníte zejména při přípravě salátů nebo k slavnostnímu zdobení talířů. Vyniká výraznou tmavou barvou, hustou konzistencí a bohatou, zralou chutí. Nemusíte přitom vybírat jen mezi italskými balzamiky, směle jim konkuruje i balzamikový krém Papadimitriou z řeckých vinic.



REDAKTORKA DOPORUČUJE



IVANA AŠENBRENEROVÁ
S chutí do hamburgeru!

Bojíte se chodit do pizzerii, protože byste v nich přibrali? Tak už žádný strach! Restaurace Pizza Colosseum nabízí svým hostům nový jídelniček. Oskvuje jim nejen zákazníky, kteří jsou právě na začátku diety a v běžné restauraci si nemohou dopřát detailně vyváženou zdravou stravu, ale i všechny ty, kteří mají zájem o změnu stravovacích návyků. V novém jídelníčku najdete čtyři vyživové a energeticky vyvážené lahůdky z italské kuchyně. Restaurace přitom vyrábí mýty, že vše, co je dietní a zdravé, nikdy nechutná dobře. Já jsem už vyzkoušela i dietní hamburger s grilovanou zeleninou a musím říct, že s tím „klasickým nezdravým“ si chuťově v ničem nezádám. www.dietplan.cz a www.pizzacolosseum.cz

20/2012



MOZEK V KONDICI
Doplňák stravy Ginko Prim Max s výtažky ginkgo biloby, legendárního stromu života, pomáhá zvýšit vykončnost mozkových funkcí a napomáhá ke zpomalení stárnutí. Stačí užívat 1 tabletu denně. Cena: 190 Kč www.walmark.cz



1260
- tolik kilojoulů obsahuje cheeseburger.

HOLA, HOLA PODZIM VOLÁ!

Nenechte se rozházet sychravým počasím a zajděte si třeba do restaurace na zdravý a zároveň chutný hamburger, posilujte imunitu a usmívejte se!



KÁVA PRO NESPAVCE
Pokud špatně spíte, vyzkoušejte ayurvédskou náhražku kávy! Určená je zejména těm, kteří trpí poruchami spánku anebo úzkostí. Účinnou složkou v tomto nápoji je kožlík lékařský, bylinka, jež se tradičně používá na uvolnění. Cena: 87 Kč. www.dnmcompany.cz

TEL: 111 111 1111, 2012 WWW.KOSMOSOBRA.CZ, POUZÍVÁME SVOU PRÁCI

ΤΣΕΧΙΑ- ΠΡΟΒΟΛΗ



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gastro střípky

1. Řecký balsamický krém rodinné firmy **Papadimitriou**, vyrobený tradiční metodou z hroznů sušených na slunci, vyniká výraznou tmavou barvou a zralou chutí. Lze využít do salátů, k masu, sýrům, dezertům, k marinování masa i přípravě omáček.



ΑΥΣΤΡΑΛΙΑ -ΤΥΠΟΣ



Move over Modena

Kalamata Balsamic Vinegar is taking the world by storm and there are lessons to learn from its success in the Australian market, writes Mike Sweet

With food exports from Greece to the Americas and Asia, the country is becoming a global food power. In 2012, the country's food exports hit \$10 billion, up from \$8 billion in 2011. The country's food exports are growing rapidly, and this is due to a number of factors. One of the main reasons is the country's rich agricultural heritage. Greece has a long history of producing high-quality food products, and this reputation is being built on.

With its strategically designed label, Kalamata Balsamic Vinegar is growing in the shelves of supermarkets across Australia. The product is a high-quality, dark, thick liquid with a complex flavor profile. It is a product that has been produced in the region for centuries, and its success in the Australian market is a testament to its quality and flavor.

When we started producing we began selling just to the Greek market. Today we're the leading brand in Greece with 40 per cent market share. The success of Kalamata Balsamic Vinegar in the Australian market is a result of its unique flavor and quality. It is a product that has been produced in the region for centuries, and its success in the Australian market is a testament to its quality and flavor.



Labeled design is a trademark of the product and its manufacturer.

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NEWS FEATURE

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We manufacture all our products ourselves, since 1939.
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www.papadim.com