

AULIS



Standardization & Olive Oil Trading



AULIS

• THE PATH TO GREEK TASTE •





Business Overview

- Family Business
- Extra Virgin Olive Oil –EVOO–
- Innovative Nitrogen Quality System
- Recognized by the Ministry of Agriculture under the code EL 40710
- HACCP, ISO 9001: 2015, ISO 22000: 2018
- Gs1 barcodes
- VAT No: EL801147126
- Reg. ID: 150181022000



WHAT OUR CUSTOMERS SAY

“Great design at first site and full surprise when first tasted. I've been a big Greek food fan for long time and have tasted many olive oils but I have to give the full credit to Aulis because has probably been one of the best I ever had”

- Joao Oliveira: Consumer review at our official page on Facebook @aulisoliveoil



The Aulis team

few words about us..



Konstantinos Tasiadis
Owner & International Sales Director

Working for several years overseas and visited more than 100 cities of the world, I decided to return and engage with my passion for traditional food products and agriculture, one of the most qualitative sectors of Greece.



Marina Korlou
Owner & Marketing Director

My love for the qualitative products that our land generously offers combined with my 10 year career in marketing urged me to start my own business, taking advantage of the experience I acquired in the bank & tourism industry.



Ivo Novais
International Sales Manager

My trade marketing experience for premium F&B products as well the long-term friendship I have with Konstantinos made me become part of this company and assist in the international promotion by facilitating the export activity of Aulis.

Bottle of 100ml
(3,38 fl. Oz.)



500 ml (16.9 fl. oz)
750 ml (25.3 fl. oz)



Our products/services

We produce and standardize early harvest Extra Virgin Olive Oil from selectable olives, processed through cold extraction thus providing exceptional quality and excellent nutritional elements with low acidity, rich aroma and characteristic taste.

250 ml (8.4 fl. oz)



Can 5 lt (169 fl. oz)



can 3 lt (101,4 fl.oz)



Location: Aulis village, Euboea, Greece

Variety: Megaritiki

Early Harvest: 10th – 30th of October

Extraction: Cold-pressed under 27 °C, filtered once.

Packaging : Bottle of 100ml (3,38 fl. Oz.), 250 ml (8.4 fl. oz), 500 ml (16.9 fl. oz.), 750 ml (25.3 fl. oz), can 3 lt (101,4 fl.oz) & Can 5 lt (169 fl. oz)



Why Aulis...

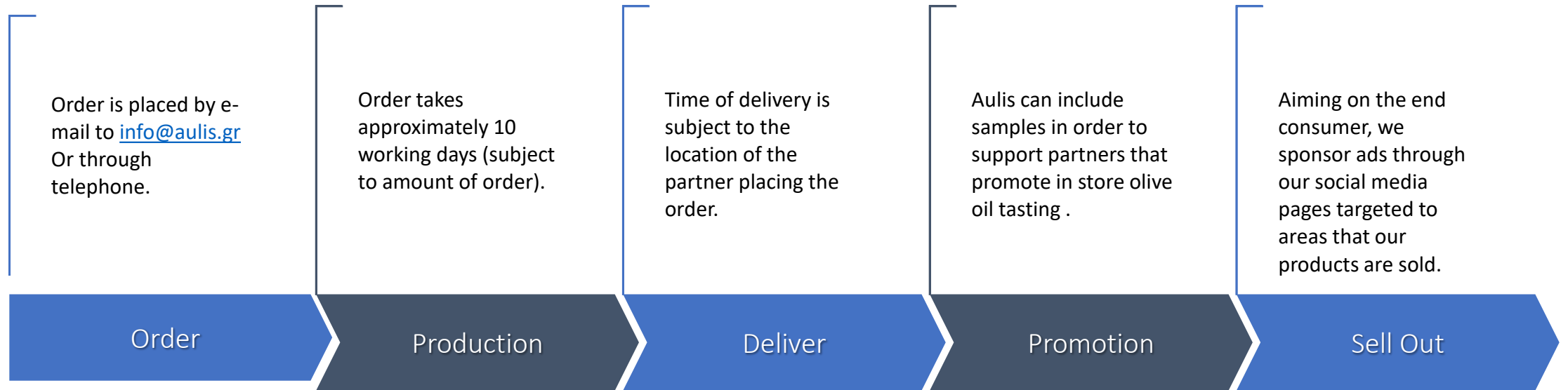
In contrast with the majority of our competitors in Greece, due to our facility we control the manufacturing process of our products. As a result, there is a very fast response to orders and gives to our partners the advantage of offering a premium product with large expiration date and long shelf life that they know its origin top to bottom.

Our innovative nitrogen equipment is used both for sterilizing our containers as well as for infusing our inox tanks with nitrogen instead of atmospheric air. Because of this the quality of our Extra Virgin Olive Oil does not deteriorate and keeps all the organoleptic characteristics and beneficial elements, providing products with quality consistency to the portfolio of our partner.

Our packaging has been designed with purpose to provide premium simplicity and protection to our product. The colors highlight the Greek element and the originality of the outside wrap attracts the consumer while protecting our products from the light.

The cut in a shape of a drop below the lid serves as a “window” so the customer can take a quick look inside. The logo of our brand, is the sacred deer of Artemis goddess of hunt and vegetation, and is the most emblematic figure of our location known globally through the playwright of Euripides “Iphigenia in Aulis”

Roadmap



Aulis Marketing Initiatives

- As brand awareness is important to us, 8% of our budget goes to marketing initiatives (exhibitions, events, social media promotions.)





THANK YOU!
QUESTIONS?





Contact us!



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