



Naoumidis Peppers
Vegoritida Lake
St. Panteleimon
Florina



Florina pepper

Basic information about pepper plant

Pepper (*Capsicum*) - herbaceous and shrub, from the solanides family - is cultivated for its fruit. The pepper is present in about 50 species worldwide, producing sweet or hot fruit. The plant itself, with a height of 50 to 70 centimetres, sprout which in the beginning is tender and then woody, relatively short leaves, and a light green and white blossom.

Pepper fruit, is green or sometimes yellowgreen, that turns red or yellowish in mature condition. Its shape tends from conical and wide, to spherical or tomato like, depending on the variety. Pepper sweet fruits are generally larger than its hot ones, grooved and swollen. They are harvested 80 to 90 days after transplanting of the planting material from the nursery garden, in bright green color, just before ripening.

Florina as pepper cultivation location

Florina Peppers are the Macedonian variety of red peppers with sweet taste, which were cultivated in the region of Florina from where their name derives. Florina is the ideal place for cultivation, as the plant of pepper withstands drought and cold, just as the climatic conditions are in the north-west tip of the country.

According to Several sources, the peppers came in Macedonia at the times of Alexander the Great. After deployment in Europe, we meet them in almost all kitchens, as they are a very easy to use & especially tasty ingredient in gastronomy. It is one of the few plants that has the ability to produce so many different fruits, both in appearance and taste, a quality that depends mainly on the process of its maturation.

To return, however, in Greece, the peppers on the banks of Vegoritida with rich flavor and flesh, show traces of the admirable path of the species. It occupies a very large part of the arable land in the area where it grows and develops with the care of farmers for many years. Uploaded animals use to carry the peppers in the neighboring villages and bazaars of Florina and Amyntaio and nurtured many generations.

One can taste the peppers in many different recipes and culinary inspirations. The characteristics of this variety are the length of the pepper and the thickness of the flesh which makes them, perfect for pickle. Of course they can be eaten raw, but usually they are served grilled with vinegar and oil, after peeling. They are also commonly used in the manufacture of red sweet pepper.

The peppers are a delicious and low calorie choice, rich in vitamins C, A, K, B6 and E.

Vitamin C can play a positive role in reducing the duration of symptoms of the common cold. Specifically the red pepper contains vitamin C in double the dose of an orange. As a product, it fits easily at different simple everyday dishes (omelettes, baked dishes, salatem and so on), and its systematic use considerably enhances the nutritional value of our meals, giving our body the necessary 'skills'.

Finally, because they contain lycopene and lutein, peppers have significant antioxidant activity.

Nutritional value & systematic use





FILETOPIPERIA

Great taste award winner, 2014

100% Pepper grilled with extra virgin olive oil, salt, and vinegar. Peeled by hand in order to keep the flavors of the natural pepper.

Served as a hot or cold dish.

Organic farming, pasteurized, without preservatives

260g. x12



RED FILETOPIPERIA CAVIAR

100% grilled pepper, peeled by hand in order to keep the flavors of natural pepper, ground with extra virgin olive oil, salt and vinegar.

A jar of 260 g. contains 1 k. of fresh peppers, and is cooked for 3 hours for pepper concentration.

Served as an appetizer.

Organic farming, pasteurized, without preservatives

260g. x12



MELITZANOPIPERIA

Peppers, eggplant, grilled tomato, extra virgin olive oil and garlic, salt. Peeled by hand to hold the flavors. Served as an appetizer.

Handmade organic products, pasteurized, without preservatives

260g. x12



NTOMATOPIPERIA

Tomatoes, with green peppers fried in extra virgin olive oil, salt, wild thyme, along with wild basil.

Organic farming, unpasteurized, without preservatives

260g. x12



GREEN FILETOPIPERIA CAVIAR

100% grilled pepper, peeled by hand in order to keep the flavors of natural pepper, ground with extra virgin olive oil, salt and vinegar.

A jar of 260 g. contains 1 k. of fresh peppers, and is cooked for 3 hours for pepper concentration.

Served as an appetizer.

Organic farming, pasteurized, without preservatives

260g. x12



PIPEROKTIMA

Filetopiperia hot spread
80% roasted pepper
10% chili pepper, 10% extra virgin olive oil, with salt, walnuts, spices and garlic.

A jar of 260 g. contains 1 k. of fresh peppers and is cooked for 6 hours for pepper condensation.

Organic farming, unpasteurized, without preservatives

260g. x12



PEPPER SAUCE

70% sweet Florina pepper, 30% tomato and 10% grape with salt, herbs, and 100% Xynomavro variety grape.

Handmade product. Served as an appetizer.

Organic farming, pasteurized, without preservatives

260g. x12



VASILOPIPERIA

Pepper, tomato, boletus, garlic, salt, pepper, thyme, with extra virgin olive oil.

Organic farming, pasteurized, without preservatives

260g. x12



HOT PEPPER SAUCE

50% hot pepper and 50% grape vinegar, salt and spices with 100% Xynomavro variety grape must .

Handmade product.

Organic farming, pasteurized, without preservatives

260g. x12



PIPEROMELO

Red hot pepper, honey, sugar, herbs, must-vinegar.

Served with yellow cheeses, red meat, chicken, fish, green salad and pasta.

Handmade organic product, pasteurized, without preservatives

260g. x12



SUNDRIED PIPEROKAMA (BOUKOVO)

Sun dried red Florina pepper, ground and spicy.

Handmade product.

Organic farming, pasteurized, without preservatives

260g. x12



MOUSTOIPERIA (STICKS)

Red pepper, vinegar, bay leaf and 100% Xynomavro variety grape must. Served cool as a starter.

Handmade organic product, pasteurized, without preservatives

260g. x12



MARMALADE PEPPER

Red pepper, quince, sugar, lemon, water.

Served with white cheeses and pastries.

Handmade organic product, pasteurized without preservatives

260g. x12



VINAIGRETTE PUMPKIN & PEPPER

Red Pepper, Red Pumpkin, lemon, sugar, salt, vinegar, spices.

Served with white cheese, green salad and grilled meat.

Pasteurized, without preservatives

260g. x12



MOUSTOIPERIA WITH CHEESE

Florina genuine red pepper with celery, vinegar and 100% Xynomavro variety grape.

Handmade product. Served chilled as an appetizer.

pasteurized, without preservatives

260g. x12



MOUSTOIPERIA STUFFED SPICY

Red and Green hot peppers stuffed with cabbage, carrot, wild celery, garlic, vinegar and 100% Xynomavro variety grape must.

Served cool, cut into strips or whole (hot) with extra virgin olive oil as an appetizer.

Handmade organic product, pasteurized, without preservatives

260g. x12

Our products:



1kg.  x14 

MOUSTOIPERIA

1kg.

Red pepper, vinegar, bay leaf and 100% Xynomavro variety grape must.

Served cool as a starter.

Handmade organic product,
pasteurized,
without preservatives



5 kg.  x4 

MOUSTOIPERIA

5kg.

Florina genuine red pepper with celery, vinegar and 100% Xynomavro variety grape.

Handmade product.
Served chilled as an appetizer.

pasteurized,
without preservatives

PET Packaging
4 per crate

Everything about
Peppers

In Agios Panteleimon, Florina, at an altitude of about six hundred meters, we nurture forty acres of the famous red pepper. We process and pack in a stone-made unit, a fine example of harmonious combination between traditional architecture and modern installations.

Indeed, to ensure the quality and authenticity of the variety, we hold our own seedbed.

"We wouldn't even talk about authentic pepper, and at this point we are currently struggling to consolidate the designation of origin, if we didn't have our own seeds, it is outside of our philosophy the use hybrid or mutant seeds."

"Where we come from, if you try to sell to a granny altered Florina pepper, she'll throw a crate on your head".



The process

The process starts in April when in a small piece of land of about fifty square meters, the seeds are placed in 'parnikia', dense oblong strips and cover it with soil and peat in order to soften.

The seeds derive from dried peppers from the previous seasons, which are placed in the sun for a month in order for the white pits to absorb as many components as possible from the flesh of the vegetable. Around the middle of May when the plants have reached fifteen points, they are transported very carefully in order to avoid injuring their roots, in fields already plowed. The plants stay there for almost a hundred days without being sprinkled, as dry climate does not favor the development of diseases. In July, the first green peppers appear, while in August they gradually get their famous red color and finally at September are ready for harvest.

In contrast to pepper hybrids, which yield approximately six tons per acre but their cultivation is supported by the use of pesticides, platika pepper yield ranges from five hundred and fifty pounds to two tons per acre.

Organic farming

Essentially this is a wild cultivation as we do not use any chemicals. Our production is absolutely organic but we prefer not to mention this in various exhibitions, because nowadays the definition of organic has been broadened. In our perception, organic is identical only with pure, natural cultivation. "

The network exports, with the exception of Russia, mainly includes countries of Central Europe such as Austria, Belgium, Germany, Estonia, France, Netherlands, Sweden, Czech Republic, Denmark, England, Italy, Spain, Switzerland, Cyprus. Our clientele mainly consists of delicatessen stores, in other words by people who appreciate the value of the handmade product.



In addition to natural cultivation, the greatest asset of Naoumidis peppers is that their non-industrial treatment. In other words, they are not abused in burners in order to cook or put in specialized wash machines to be peeled.

The roasting takes place in coals, lasts twenty minutes whereas the peeling is done by hand.

The hand-made added value

This phase is the most important part of the overall process, and the big secret lies in the freshness of the pepper products. After peeling, only two millimeters of flesh of the pepper remains and we have to be very careful in how to cook them. Afterwards, they are placed in glass jars with a small amount of olive oil along with garlic and they are boiled together for approximately one hour.

In this way special pasteurization method, we hold the fact that the pepper holds its flavor intact, along with all of its perfumes and certainly all the nutritional ingredients, such as lycopene and vitamin C (eight times the content of an orange).

The local recipes

Even more delicious than roasted pepper, the moustopiperia, one of the many local recipes that Naoumidis family is trying to preserve, in its restaurant (since 1972) across the lake Vegoritida. The moustopiperia is non-processed fresh pepper, filled with cabbage, celery, carrot and garlic and then aged in a mixture of equal amounts of vinegar (from xinomavro grape variety) and grape must.

Equally tasty and highly nutritional are all other products that are either derived from a different variety (ntomatopiperia, small hot pepper, etc.) or have undergone further processing, eg. the sun dried pepper and the hot pepper sauce.



Everything about Peppers

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