

Strakka



ORGANIC
EXTRA
VIRGIN
OLIVE OIL
& OLIVES



PRODUCT
OF CYPRUS



500 year old tree on Strakka Estate

Strakka Ltd is an agricultural company officially established in 1953 and is involved in the production of organic extra virgin olive oil and processed organic olives from the different olive tree varieties grown on the eastern Mediterranean island of Cyprus.

The site of the company is the historic Strakka Estate, founded over 500 years ago during the period of Venetian rule in Cyprus. It is located near the medieval walled city of Nicosia, with views of the Troodos and Kyrenia mountain ranges and has had a continuous history of olive oil production since then. The Strakka Estate appears on Abraham Ortelius's map of 1573 as 'Sorracha', the same map that appears on the label of Strakka's products.

The Estate was acquired in 1942 by its current owners, the Leventis family, and covers over 50 hectares (124 acres) of land, with 8,200 olive trees and 2,000 citrus trees, which have been organically farmed for over twenty years. All of Strakka Estate's production is entirely organic and is certified by the Lacon Institute to the requirements of European Organic Regulation and Cyprus Law, and contain no artificial additives or preservatives.

The main products of the Strakka Estate are olive oil and olives from several olive tree varieties and come in a variety of packaging options and flavorful ingredients. Strakka olive oil is obtained solely from the first cold pressing of the olives to ensure extra virgin olive oil (EVOO) of the highest quality and is unfiltered to retain its full nutritional qualities and taste. Strakka's Single Estate Organic Extra Virgin Olive Oil is carefully blended from Koroneiki, Kalamon and local Cypriot varieties to produce its high quality and splendid flavour, making it ideal for using raw on food and also in fine cooking.



Participation in the 25th Anniversary Edition of Gulfood within the Pavilion of the Ministry of Energy, Commerce & Industry of the Republic of Cyprus.



The farm is certified as being organic by the Institute for Inspection and Certification 'Lacon Ltd'.



Strakka

www.strakka.com



Produced in Cyprus by Strakka Ltd
Kato Deftera, P.O. Box 12121, 2340 Lakatamia - Cyprus
T. +357 22 621 455 | Email: strakkaltd@cytanet.com.cy



GREEN OLIVES

200gr



Amfissis
scarified



Tsakistes



Scarified in brine
& organic vinegar



Kalamon in brine
& organic vinegar



Organic salt

ORGANIC SPREADS (Tapenade)

Green olive
with garlic & coriander



Black olive
with oregano



ORGANIC OLIVE LEAVES (for tea)





ORGANIC OLIVE OIL



AROMATIC OLIVE OIL





Strakka

LIMITED EDITION

HIGH PHENOLIC ORGANIC EXTRA VIRGIN OLIVE OIL

NEW
**FOOD & HEALTH
PRODUCT**

Only a small fraction of the Extra Virgin Olive Oils produced in the Mediterranean contain phenolic compounds.

Strakka's High Phenolic Extra Virgin Organic Olive Oil is a new product that represents an emerging category of early harvest olive oil that is rich in phenolic content and fits an EU health claim for enhanced health protective properties.

This category is identified by the Health Claim (Commission Regulation (EU) 432/2012) and is associated to the European Food Safety Authority (EFSA) recognizing olive oil polyphenols, including the compounds oleocanthal and oleacein, as having anti-inflammatory and anti-oxidant properties. This Regulation can be applied only to olive oil containing at least 250mg of polyphenols per 1kg of olive oil.

Strakka's early harvest organic Extra Virgin Olive Oil fits this health claim for polyphenol concentration and is being introduced for the growing market of informed and health-conscious individuals looking for both organic and natural foods with proven health protective properties.



Health Claim (EU 432/2012)

Olive oil polyphenols protect blood lipids from oxidative stress. The beneficial effect is obtained with a daily intake of 20g of olive oil.