



With Respect towards to the Consumer





OUR STORY

With over 50 years of experience in the field of meat and standardization, we at Mitsopoulos Farm continue to invest significantly in the design and creation of new innovative products in order to ensure the success of our partners in the food service and retail industry. Our name inextricably linked to the tradition of meat in harmony with today's modern food trends. We are well positioned for growth into new markets, and welcome opportunities for business development and new partnerships.

We Know everything about meat!

OUR PHILOSOPHY

The philosophy is demonstrated through a great range with more than 50 products, covering all the different types of the individual needs of professionals in the field of the food service industry.

The professionals will find excellent quality marinated gyros, skewers in different cuts, premium burgers, traditional recipes in delicious kebabs, juicy burgers, stuffed meat products, grilled and breaded meat products.

OUR INNOVATION

A team of technical advisors can help in the management of your products, always striving for the best results.

«Respect towards the professionals» is our main focus so that we build long-lasting relationships of trust.

Join us and let's create together the **success story** of your business.







Mitsopoulos Farm implements Food Safety Management Systems according to the standards **ISO 22005:2007**, **ISO 22000:2018**, **FSSC 22000 ver 5.1** και **IFS ver 7.0**. The category of Food Safety Management Systems includes HALAL certification, i.e. food that is in compliance with Shariah law (Holy Muslim Law).

ISO 22000:2018 is applied for the slaughterhouse of the facility

Quality Management System according to ISO 9001:2015

Environmental Management System according to ISO 14001:2015

and Occupational Health and Safety System according to ISO 45001:2018

Recently certified with the Road Safety Management System **ISO 39001:2012** and Corporate Social Responsibility **ISO 26000:2010**

The company applies a Business Continuity Management System according to ISO 22301:2019.











Innovation, flexibility and utmost quality.

Different types of meat such as, beef, chicken and lamb, in different cuts and with distinctive recipes, that cater the needs of the modern professionals.

- Exceptional ingredients and consistent quality
- Excellent taste characteristics
- · High product yield
- Integrated control framework

The high "product yield" is a significant benefit and profit for the professional.







Tons of production per shift



Production Line **Gyros and Skewers**

 $20 \, \text{TONS}$



Production Line
Minced Meat

30 TONS



Meat Cuts
Full Deboning
Production Line

60 TONS



Production Line **Grilled Products**

7 tons

Farm Mitsopoulos°





With Respect towards to the Consumer

PRE-COOKED PRODUCT LINE

1kg Gyros

The 1 kg packaging of pre-cooked Gyros includes recipes from high quality meat combined with spices and herbs from the Greek land. Further more "encloses" all of the knowledge, the philosophy about meat, as it surpasses all of the limits regarding quality, taste and performance.

With respect to the Gastronomic tradition of Gyros...

ADVANTAGES



HIGH QUALITY MEAT UNIQUE RECIPES



READY TO COOK IN A FEW MINUTES





BASIC FACTS

Fixed Weight



- Storage conditions: -18°C
- Shelf life: 360 days
- Cooking method: Oven | Grill | Pan



CHICKEN GYROS • DONER GYROS





LAMB GYROS • BEEF GYROS





Farm Mitsopoulos°







PRE-COOKED PRODUCT LINE

Kebabs / Burgers 1kg

The series of kebabs and burgers offer great tasting suggestions based on classic oriental and traditional recipes. Bringing out the greatness of the cuisines of the world. Special spices, herb that transports you to a world of aromas and flavors.

With respect to the cuisines of the world...

ADVANTAGES



HIGH QUALITY MEAT UNIQUE RECIPES



BASIC FACTS





- Storage conditions: -18° C
 - Shelf life: 360 days
- Cooking method: Oven | Grill | Pan













KEBAB • KEBAB WITH GRAVIERA CHEESE • BEEF BURGER
BEEF BURGER WITH GRAVIERA CHEESE • BLACK ANGUS BURGER WITH CHEDDAR CHEESE





Farm Mitsopoulos[®]







PRE-COOKED PRODUCT LINE

Breaded Meat Products 1kg

The new delicious dishes from 100% Greek chicken that will fascinate little ones and adults! Our brand new crispy products offer convenience combined with extra food quality. Delicious chicken dishes for everyone...

ADVANTAGES



HIGH QUALITY CHICKEN



UNIQUE RECIPES

READY TO COOK IN A FEW MINUTES



BASIC FACTS

Fixed Weight



Storage conditions: -18°C

Shelf life: 360 days

· Cooking method: Oven | Grill | Pan



CHICKEN FILLET • CHICKEN NUGGETS • CHICKEN FILLET STRIPS





Farm Mitsopoulos[®]





PRE-COOKED PRODUCT LINE

The Burgers 1kg

With more than 80% meat content!

Premium burgers from choice meat and special ingredients made with unique and carefully curated recipes. We bring to your table 3 exceptional flavors and original as you would enjoy in a gourmet burger house. Black Angus, Chicken and Veal, packed with 'umami' flavor explosions to satisfy every taste.

ADVANTAGES





BASIC FACTS

Fixed Weight



- Storage conditions: -18°C
- Shelf life: 360 days
- Cooking method: Oven | Grill | Pan



CHICKEN BURGER • VEAL BURGER • BLACK ANGUS BURGER





Mitsopoulos[®]







PRODUCT LINE

Skewers 500g

Your freshest choice

Mitsopoulos Farm latest product line preserves freshness in your own home freezer! The latest technology to fully preserve skewers of beef, chicken and lamb in your freezer, since these products are packaged in special conditions so as to retain their optimal flavor and nutritional characteristics. Already portioned for easy cooking



ADVANTAGES



FINEST SKEWERS OF BEEF, CHICKEN & LAMB



SHELF LIFE: 360 DAYS



STANDARD WEIGHTS









LAMB SKEWER • CHICKEN (THIGH) SKEWER • BEEF SKEWER • CHICKEN (BREAST) SKEWER





Farm Mitsopoulos[®]



PRODUCT LINE

«Oreinis Korinthias, Full of Flavour»

Country style sausage with traditional Flavor

Our country styles sausages are made with choice fresh beef meat & chicken and carefully sourced ingredients to create their very own flavor traditions.

ADVANTAGES



HIGH MEAT RATIO



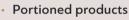
TRADITIONAL FLAVOR



STANDARD WEIGHTS



BASIC FACTS



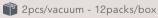


- Storage conditions: -18°C
- Shelf life: 360 days
- Cooking method
 Oven | Grill | Air fryer

DESCRIPTIONS:

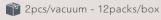
BEEF COUNTRY SPICY SAUSAGE

- FROM OREINI KORINTHIA
- 500g e/pack



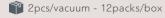
BEEF COUNTRY SAUSAGE

- FROM OREINI KORINTHIA
- i 500g e/pack



CHICKEN COUNTRY SAUSAGE

- FROM OREINI KORINTHIA













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