

Organic Farming  
Moschoutas Z. Demetrios  
North Evia  
Istiaia - Edipsos



With great care and love we grow our possessions in North Evia applying the rules of organic farming. The products we produce, figs, olives, quinces, are of excellent quality, taste and wholesome.

By carefully taking health and safety measures transform our products in our laboratory and we have on the market in high style at affordable prices.



The **figs** are dried naturally in the domain. Then they pack sorted by size, washed with warm water (not hot), packed in special bags for food and vacuum sealed airtight.

By figs we prepare **Pasteli Figs** (in vacuum bags) in six different flavors depending on the ingredients:

➤ Fig - Sesame - Nut



- Fig - Sesame - walnut - cinnamon - carnation
- Fig - Sesame - coconut
- Fig - Sesame - Nut - cacao - vanilla
- Fig - Sesame - Nut - raisin
- Fig - sesame - snaps (tsipoyro)



**Sykompekiteses** are small dried figs stuffed with walnuts, almonds and flavored with vanilla and mastic

**Sykomelo** of dried figs and water, very nutritious, rich in iron with special and delicate flavor, ideal for salads, beverages, sauces gourmet dishes!



# Olives, Kalamon variety and Amfissis xepikrizontai (no bitter)



naturally and marketed in brine (in jars or air-tight bags vacuum 250 gr.) Or without brine (air-tight bags vacuum 250 gr.).

From olives we make to olive paste to a smooth and spicy flavor.

- Kydonopasto



- Kydonopasto with coconut

- Kydonopasto with almonds



- Kydonopasto with hippofaes



*All our products are handmade, based on traditional recipes of our land.*

Certified by DIO.

Contact:

telephone

6978007969, 6973476081

email

[ktimatamoschouta@gmail.com](mailto:ktimatamoschouta@gmail.com)

[jiotampak@gmail.com](mailto:jiotampak@gmail.com)

fax

0302226055387