

DELI & FOODSERVICE SOLUTIONS

One Partner. Multiple Markets. Tailored Solutions.

Every market is different. So why should every food solution be the same?

At **Expoaid**, we believe that successful international food supply starts with understanding the needs of each market.

Different consumers. Different regulations. Different formats. Different price points. Different ways of enjoying food.

Our role is not simply to supply products.

Our role is to create the right solution.

Combining Greek food expertise, an extensive producer network and international market experience, we develop **flexible Deli & Foodservice solutions** for retailers, wholesalers, distributors, chefs, hospitality groups and foodservice operators across the world.

FROM GREEK HERITAGE TO MARKET-READY SOLUTIONS

Our portfolio brings together authentic Greek and Mediterranean specialties — from **Greek olives, Extra Virgin Olive Oil and PDO Feta** to naturally fermented vinegars, antipasti, pickled vegetables and innovative plant-based products by **D’Vegan**.

But our strength goes beyond the products themselves.

We adapt them to the way each market works.

Different format? We can develop it.

Different packaging requirement? We can adapt it.

Different recipe or specification? We can work on it.

Different volume or channel? We can build the right supply model.

From retail deli counters to professional kitchens and large-scale foodservice operations, we work with our partners to find the most effective combination of **product, format, packaging, volume and logistics**.

FLEXIBILITY IS OUR SOLUTION

Our customers operate in very different environments — from European supermarket chains and gourmet retailers to hotels, restaurants, catering companies, airlines and international distributors.

Each one has different requirements.

That is why we offer:

- **Retail & Foodservice Formats**
- **Private Label & Co-Branding**
- **Custom Product Development**
- **Different Packaging Solutions**
- **Mixed & Consolidated Orders**
- **Bulk & HORECA Formats**
- **Organic & Vegan Alternatives**
- **Low-Sodium & Market-Specific Options**
- **Scalable Volumes**
- **International Logistics Support**

Our approach is simple:

**You tell us what your market needs.
We work with you to build the solution.**

A PORTFOLIO BUILT FOR PROFESSIONALS

Our Deli & Foodservice range combines traditional Greek flavors with the functionality required by modern professional operations.

GREEK OLIVES

Kalamata, Green, Black Natural and Cracked, alongside stuffed, marinated, grilled and specialty varieties.

Available in multiple formats, including **PET and RPC jars, MAP pillow bags, vacuum packs, drums, barrels and tins**, with organic and low-sodium options.

ANTIPASTI & MEDITERRANEAN SPECIALTIES

Sun-dried tomatoes, peppers, capers, jalapeños, pickled vegetables, roasted vegetables and traditional mezze-inspired specialties.

Designed for **deli counters, salad bars, catering, hospitality and professional kitchens**.

D'VEGAN PLANT-BASED SPECIALTIES

A growing portfolio of Greek plant-based cheese alternatives designed for slicing, spreading, cooking, grilling and melting.

With multiple formats and recipes, D'Vegan allows food professionals to create **vegan and plant-based menus without compromising functionality or taste**.

PDO FETA & GREEK CHEESES

Authentic **PDO Greek Feta**, goat cheese and professional formats designed for food preparation, catering, hospitality and bulk applications.

DESIGNED AROUND YOUR MARKET

Our flexibility becomes particularly valuable when entering or developing a new market.

A product that works in one country may require a different **recipe, pack size, label, packaging format, certification or logistics model** somewhere else.

We understand that.

Through our network of Greek producers and production facilities, we can explore and coordinate solutions according to the specific commercial and technical requirements of each customer and market.

This allows our partners to source more efficiently, consolidate products and develop assortments that are **relevant to their consumers — not simply available from a catalogue.**

ONE PARTNER. MANY POSSIBILITIES.

From a single foodservice item to a complete Mediterranean assortment, we help our partners simplify sourcing while maintaining **quality, authenticity, consistency and flexibility.**

We connect:

Greek Producers → Product Development → Packaging → Quality → Consolidation → Logistics → International Markets

The result is a supply partnership designed around the customer's needs.

YOUR MARKET. YOUR REQUIREMENTS. OUR SOLUTION.

At SIAL Paris 2026, discover how Expoaid can help you build the right Greek and Mediterranean food portfolio for your market.

Whether you are looking for **authentic Greek products, private label opportunities, foodservice formats, customized solutions or a reliable sourcing partner**, we are ready to explore what we can create together.

Expoaid

Greek Food Expertise. Global Market Solutions.

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