

FOS – GREEK FINEST FLAVORS

Authentic Greek Heritage. Naturally Crafted. Made for the World.

At FOS, Greece is not simply an origin. It is a way of making food.

Born from the collaboration of **Agrosparta and Expoaid**, FOS brings together Greek agricultural heritage, trusted production expertise and a modern international vision to deliver authentic Greek foods to markets around the world.

For more than 12 years, FOS has been bringing together the flavors, traditions and natural richness of Greece in a portfolio created for today's discerning consumers and international retail buyers.

From the olive groves of the Peloponnese to traditional Greek recipes and naturally fermented products, every FOS product carries a connection to its place of origin — while meeting the quality, safety and consistency expected by modern international markets.

The Taste Of Greece, Rooted In Tradition

At the heart of FOS is the **Greek olive**.

Carefully selected Kalamata, Green and Black Natural olives are offered in both conventional and organic ranges, alongside hand-stuffed, marinated, grilled and specialty varieties.

Our olives are **naturally fermented**, allowing time and traditional methods to develop their authentic character, texture and depth of flavor.

From classic glass jars to convenient modern snack formats, FOS brings Greek olives from the traditional Mediterranean table to contemporary retail shelves.

From The Olive Grove To The Bottle

FOS Extra Virgin Olive Oils showcase some of Greece's most distinctive olive varieties, including **Koroneiki, Ladolia and Athinolia**.

With selections under **PDO Kalamata** and **PGI Lakonia**, our EVOOs express the character of Greek terroir through their aroma, freshness and naturally rich flavor.

Organic, unfiltered and private-label options are available, offering international buyers flexibility without compromising authenticity.

Natural Fermentation. Authentic Flavor.

Traditional Greek food has always understood the value of time.

This philosophy is reflected in our range of **naturally fermented vinegars and gourmet glazes**, including balsamic vinegar, apple cider vinegar with mother, balsamic glazes and fresh Greek lemon juice.

Produced with a focus on natural processes and clean-label recipes, these products combine traditional character with the growing demand for more conscious and premium food choices.

The Modern Greek Pantry

Beyond olives and olive oil, FOS brings together a broader selection of authentic Greek foods — from **antipasti and pickled vegetables to sun-dried tomatoes, peppers, feta and Greek cheeses**.

Traditional recipes meet modern production standards to create products that are genuine in character, premium in presentation and ready for today's international retail and foodservice markets.

Our portfolio also includes a growing range of **certified organic products**, supporting consumers and retailers seeking natural, responsible and transparent food choices.

Greek Heritage. International Standard.

What makes FOS different is the combination of two worlds:

the authenticity of Greek food heritage and the professionalism of international supply.

Through the collaboration of Agrosparta and Expoaid, FOS provides buyers with reliable sourcing, quality control, traceability, flexible packaging solutions and the ability to develop branded, private-label and foodservice programs.

Because authentic food should not have to choose between **tradition and modernity**.

At FOS, we believe the future of Greek food lies in preserving what makes it genuine — while making it accessible to consumers everywhere.

Discover The Taste Of Authentic Greece

Meet **FOS at SIAL Paris 2026** and discover a curated selection of premium Greek products created for modern retail, foodservice and international markets.

FOS – Greek Finest Flavors

Greek Tradition. Natural Craft. Global Vision.

Agrosparta & Expoaid

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