

 Avgodiatrofiki

EGGPRO

*All about eggs,
at one place.*



STORES / REPRESENTATIVES

Xanthi: 6th km Xanthi - Kavala
T. +30 25410-24828

Athens: 8, Alkyonidon str., N. Kifissia
T. +30 210-6202020

Ioannina: 6th km N.R. Ioannina - Arta
T. +30 26510-92090

Kastoria: Korlos Dimitris - Maniaki
T. +30 6972-723275

Larissa: Putsiakas K. B. Zaharos
1st km Tyrnavou - Kozanis
T. +30 24920-29035

Corfu: FK FOOD LOGISTICS SA
12th km N.R. Palaiokastritsas
Kazianis, +30 T. 26610-91351

Zakynthos: Papandreou A. & Co.
Mouzaki Kampas, T. +30 26950-55310

Kefalonia: Stathatos P. & Sons
Argostoli, T. 26710-26070

Patras: FRIGO Kasapis
44, Ag. Nikolaou str, T. +30 2610-322520

Kalamata: Glykerdas Georgios
Iroon Polytechniou, T. +30 27210-89048

Crete: Papadakis - Schinarakis
16 Thriamvou str, Irakleio, T. +30 6947-378738

Rhodes: IVISKOS SA, 5th km Rhodes - Lindos
Papastamatakis, T. +30 22410-65410

Thassos: Zervos Georgios, Limenas
T. +30 6947-366772

CYPRUS

Limassol: CHRIS JOANNOU PLC
51, Stygos Str, 3117 Limassol
T. + 357 25 333 779



Corfu

Ioannina

Kastoria

Larissa

Nea Santa Kilis

Xanthi

Thassos

Kefalonia

Patras

Athens

Zakynthos

Kalamata

Rhodes

Crete

Limassol

Avgodiatrofiki

The tradition of 2 generations in poultry farming, the know-how and experience in the field of egg breeding and selling our people have, is the best guarantee for the quality of the final product. In terms of variety, it covers from simple and special shell products (eggs rich in $\Omega 3$ and vitamins, organic eggs), seasonal products (Easter eggs), as well as pasteurized egg products (whole, white, yolk, yolk with 11% salt, yolk with sugar, omelet mix), for the needs of mass market-

ing and supplying grocery stores, hotels, patisseries, bakeries and catering businesses. Quality is our primary focus, hence we have ensured that our entire chain of storage and distribution of our products is certified by ISO 22000 and IFS (International Food Standards), also always observing HACCP regulations for the production, candling, standardization and packaging of eggs.



The egg

From the famous Columbus egg to the cosmic egg as part of the mythological cosmology of many people, this small yet so significant food item has its own special place in the food chain. One of the most important sources of protein, with

many more nutrients and even more ways of cooking it, quality eggs are a top nutrition choice. It is the gift of nature that gives us health, wellness and contributes to a balanced diet!



The facilities

Avgodiatrofiki is a union of four of the biggest units of Northern Greece. Its founders are the 2nd generation of families with a tradition in poultry farming and the necessary experience in breeding and selling eggs.

It has 4 state-of-the-art privately owned poultry farms in Northern Greece; in Galatista Halkidiki, Porto Lagos Xanthi and Mavroneri Kilkis, which are fully equipped and autonomous, with their own feed mill. N. Santa is home to the collection, candling and storage unit of Avgodiatrofiki, certified by IFS with controlled storage conditions.

Every day its candling center manages and stores over 400,000 eggs, which are ready for distribution by the fleet of the privately owned refrigerated trucks. This way we can guarantee that the final product will remain unaltered, under controlled conditions.





EGGPRO

Nothing supernatural, just natural.



Pasteurized products.

Think of an egg.
Now, think of it without its shell.
This is EGGPRO.

Avgodiatrofiki invests in innovation, which is why we created the EGGPRO pasteurized egg product line. You can now increase the productivity of your business and reduce your costs by replacing eggs with fresh EGGPRO pasteurized egg. Easy, fast, simple and absolutely healthy!

EGGPRO

WHITE

Liquid pasteurized egg white

Use it to make a healthy omelet made only from egg whites, consume it as an excellent protein drink, taking all the proteins of high biological value contained in it, make the perfect meringue, a delicious ice cream or as a base for making refreshing fruit drinks.

250ml / 500ml / 1L



100% liquid pasteurized egg white
without preservatives

OMELET MIX

With fresh milk and olive oil

Use the omelet mix as a base and add the ingredients you want! Easy, fast, simple, and absolutely healthy.

250ml / 500ml



with fresh milk and olive oil
high content in proteins
stored at 0-4°C

WHOLE

Liquid whole pasteurized egg

Just make an omelet or use it in any recipe.

500ml / 1L



100% liquid pasteurized egg
without preservatives

YOLK

Liquid pasteurized egg yolk

Separated egg yolk for greater convenience. Ideal for pastry recipes or as a base for sauces.

500ml / 1L



100% liquid pasteurized egg yolk
without preservatives



28g
EGG
PROTEIN
FOLIC ACID
& B12

FITNESS

**Pasteurized egg white 97%
with banana extract & fructose**

A pleasant protein drink based on pasteurized egg white that combines 28g of egg proteins of high biological value, 14g of carbohydrates and a delicious banana flavor. Regain your energy and help your muscle tissue recover after physical exercise, making this protein drink part of healthy and balanced diet.

250ml

28g
Egg protein
.....
14g
carbs
.....
0% fats,
cholesterol
.....
without preservatives



PROTEIN

**Pasteurized egg white 95%
with chocolate flavor**

A unique value protein drink, with a uniquely irresistible taste! Give your body what it needs as part of your daily exercise, and rebuild your muscle tissue with the 28 grams of protein contained in each pack of EggPro Chocolate. Enjoy its chocolate flavor!

250ml

28g
egg protein
.....
0% fats,
cholesterol
.....
without preservatives



MUSCLE

**Pasteurized egg white 97%
with strawberry extract**

A pleasant protein drink based on pasteurized egg white, which contains 28g of egg proteins of high biological value and rich strawberry flavor. It contributes to the recovery of muscle tissue before and after physical exercise, covering a large percentage of the recommended daily intake of protein in the context of a healthy and balanced diet.

250ml

28g
egg protein
.....
0% fats,
cholesterol
.....
without preservatives





Crème EGGPRO

EGGREAT NUTRITIONAL IDEA

Avgodiatrofiki in collaboration with AUTH present yet another nutritional innovation! Crème Eggpro, the first ever creamy dessert based on egg protein. A delicious cream that comes in two amazing flavors, caramel and chocolate, serving as a complete meal that offers strength and energy! Avgodiatrofiki, committed to delivering quality products that make the most out of the egg's benefits, continues to innovate, in collaboration with scientists of Aristotle University of Thessaloniki.

Crème **EGGPRO**

EGG PROTEIN DESSERTS

An enjoyable protein dessert based on pasteurized egg white that combines 21g of protein, cholesterol and fat free, with low sugar content, in two delicious flavors. The ideal way to boost one's energy after daily physical exercise, to rebuild muscle tissue and to maintain a healthy weight within a balanced diet.

Crème **EGGPRO**

Chocolate flavored
egg protein dessert

175g



High Protein
.....
Fat free
.....
Cholesterol free
.....
Low sugar

Crème **EGGPRO**

Caramel flavored
egg protein dessert

175g





HO.RE.CA. PRODUCTS

Products addressed to professionals

The demands of modern catering are increasing. Specialized, top quality products is the main focus of every professional, guaranteeing a successful presence in any field. And because your success is our success, we maintain the same high standards that inspire the confidence of thousands of our associates; from grocery stores and catering businesses to hotels, bakeries and patisseries!

Professional packaging

Lower cost, better distribution, greater control over quantities.

Our professional products provide solutions to the constant needs of the catering sector.

And if we add certified quality, we are not just talking about yet another choice,
but for the obvious choice!

Fresh pasteurized egg				
Product	Carton	Lifespan	Main use	
Whole 1kg	6	25 days	Cooking and confectionery recipes. Zero risk of microbiological contamination.	
Whole 2kg		25 days		
Whole 5kg		25 days		
Whole 10kg		25 days		
Egg white 1kg		30 days		
Egg white 2kg		30 days		
Egg white 5kg		30 days		
Egg yolk 1kg		30 days		
Egg yolk 2kg		30 days		
Egg yolk 5kg		30 days		
Omelet mix 1kg		50 days		
Omelet mix 2kg		50 days		
Omelet mix 5kg		50 days		

Egg powder				
Product	Package	kg/carton	Lifespan	Main use
Whole	Bag	20kg	12 months	Cooking and confectionery recipes. Zero risk of microbiological contamination.
Egg white	Bag	20kg	12 months	
Egg yolk	Bag	20kg	12 months	

Omelets				
Product	Package	kg/carton	Lifespan	Main use
Simple omelet with salt 60 gr.	box 90 portions	5.4	18 months	Products ready for consumption. Ideal solution for restaurants & catering businesses.
Simple omelet with salt 75 gr.	box 60 portions	6.75	18 months	

Boiled eggs				
Product	Package	kg/carton	Lifespan	Main use
Entire roll	10X300 gr.	3	18 months	Sandwich and salads.
Roll in slices	10X300 gr.	3	18 months	
Whole egg in brine	Bucket	60		
Whole egg in brine	Bucket	120 pieces		
Whole egg	Vacuum	24 pieces		

Desserts				
Product	Package	kg/carton	Lifespan	Main use
Crepe phyllo	50X50 gr.	2.5	18 months	For dessert or breakfast.



BOILED & PEELED EGG WHITES in brine

60 / 120 eggs



BOILED & PEELED WHOLE EGGS in brine

60 / 120 eggs

2kg

5kg

10kg



OMELET MIX

With fresh milk and olive oil

Use the omelet mix as a base and add the ingredients you want! Easy, fast, simple & absolutely healthy.

1kg

2kg

5kg



OMELET MIX

Scramble mix (Omelet)

Use the omelet mix as a base and add the ingredients you want! Easy, fast, simple & absolutely healthy.

1kg



FITNESS

100% pasteurized egg white

Regain your energy and help your muscle tissue recover after physical exercise, making this protein drink part of healthy and balanced diet.

1kg



MUSCLE

100% pasteurized egg white

It contributes to the recovery of muscle tissue before and after physical exercise, covering a large percentage of the recommended daily intake of protein in the context of a healthy and balanced diet.

1kg

2kg

5kg

10kg



WHOLE

Liquid whole pasteurized egg

Just make your omelet or use it in any recipe.

1kg

2kg

5kg

10kg



YOLK

Liquid pasteurized egg yolk

Separated egg yolk for greater convenience. Ideal for pastry recipes or as a base for sauces. You may add salt & sugar.

1kg

2kg

5kg



WHITE

Liquid pasteurized egg white

Pastry egg white ideal for making meringue and any pastry recipe.

2kg

5kg

10kg



LIQUID WHOLE PASTEURIZED EGG FROM BARN EGGS

Just make your omelet or
use it in any recipe.

2kg

5kg

10kg



LIQUID PASTEURIZED EGG YOLK FROM BARN EGGS

Separated egg yolk for greater convenience.
Ideal for pastry recipes or as a base for
sauces. You may add salt & sugar.

2kg

5kg

10kg



LIQUID PASTEURIZED EGG WHITE FROM BARN EGGS

Pastry egg white ideal for making meringue and any pastry
recipe.

2kg

5kg

10kg



LIQUID WHOLE PASTEURIZED EGG FROM FREE RANGE EGGS

Just make your omelet or
use it in any recipe.

2kg

5kg

10kg



LIQUID PASTEURIZED YOLK FROM FREE RANGE EGGS

Separated egg yolk for greater convenience.
Ideal for pastry recipes or as a base for
sauces. You may add salt & sugar.

2kg

5kg

10kg



LIQUID PASTEURIZED WHITE FROM FREE RANGE EGGS

Pastry egg white ideal for making meringue and any pastry
recipe.

2kg

5kg

10kg



LIQUID WHOLE PASTEURIZED EGG FROM ORGANIC FARMING EGGS

Just make your omelet or
use it in any recipe.

2kg

5kg

10kg



LIQUID PASTEURIZED YOLK FROM ORGANIC FARMING EGGS

Separated egg yolk for greater convenience.
Ideal for pastry recipes or as a base for
sauces. You may add salt & sugar.

2kg

5kg

10kg



LIQUID PASTEURIZED WHITE FROM ORGANIC FARMING EGGS

Pastry egg white ideal for making meringue and any pastry
recipe.



Retail products

All about eggs.

Eggs play a leading role in today's gastronomy, giving consumers increasingly wider choices. We used to think about chickens, when we thought about eggs. But that's in the past. Today we have a variety of egg products. Organic, barn, with $\Omega 3$, but also eggs of other birds - from the tiny quails to imposing ostriches!



15 fresh eggs (10+5)

Ⓢ SMALL up to 53 gr.

A' class quality | Plastic transparent packaging



6 fresh eggs

Ⓢ SMALL up to 53 gr.

A' class quality | Plastic transparent packaging



10 fresh eggs

Ⓜ MEDIUM 53-63 gr.

A' class quality | Paper packaging



6 fresh eggs

Ⓜ MEDIUM 53-63 gr.

A' class quality | Paper packaging



10 fresh eggs

Ⓛ LARGE 63-73 gr.

A' class quality | Paper packaging



6 fresh eggs

Ⓛ LARGE 63-73 gr.

A' class quality | Paper packaging



15 fresh eggs

Ⓜ MEDIUM 53-63 gr.

A' class quality | Paper packaging



6 fresh eggs Extra Large

ⓁⓁ 73 gr. and above

A' class quality | Paper packaging



Egg turns into a Superfood!

Avgodiatrofiki in collaboration with the laboratory of Industrial Food Technology and Agricultural Industries of the Department of Chemical Engineering of the Polytechnic School (Aristotle University of Thessaloniki), offers you barn eggs, rich in $\Omega 3$ and Selenium, of a high nutritional value and with many beneficial properties!

The eggs are produced in our traditional barns, where the hens grow and move around freely, in comfortable nests, eating healthy according to the regulations of the European Union.

This is exactly what makes our eggs, not only super healthy, but also super tasty!





Barn
eggs
rich in
Selenium
& $\Omega 3$



Strengthen the
immune system



Benefit thyroid
function



Protect from oxidant
stress



Help and enhance
heart function



30 fresh eggs
M MEDIUM 53-63 gr.
 A' class quality | Plastic packaging



30 fresh eggs
L LARGE 63-73 gr.
 A' class quality | Plastic packaging



30 fresh eggs
M MEDIUM 53-63 gr.
 A' class quality | Paper packaging



30 fresh eggs
L LARGE 63-73 gr.
 A' class quality | Paper packaging



30 fresh eggs (bulk)
S SMALL up to 53 gr. **M** MEDIUM 53-63 gr.
L LARGE 63-73 gr. **XL** EXTRA LARGE over 73 gr.
 A' class quality | Paper packaging



30 fresh eggs Extra Large
XL 73 gr. and above
 A' class quality | Paper packaging



4 fresh organic farming eggs

Ⓜ MEDIUM 53-63 gr.

A' class quality | Paper packaging



6 fresh barn eggs Extra Large

ⓧL 73 gr. and above

A' class quality | Paper packaging



6 fresh organic farming eggs

Ⓜ MEDIUM 53-63 gr.

A' class quality | Paper packaging



6 fresh barn eggs Rich in selenium Ω3

Ⓜ MEDIUM 53-63 gr.

A' class quality | Paper packaging



6 fresh barn eggs with Ω3

Ⓜ MEDIUM 53-63 gr.

A' class quality | Paper packaging



6 fresh free range eggs

Ⓜ MEDIUM 53-63 gr.

A' class quality | Paper packaging



6 fresh barn eggs

Ⓜ MEDIUM 53-63 gr.

A' class quality | Paper packaging



30 fresh barn eggs
+ 53 gr. and above
A' class quality | Paper packaging



30 fresh organic farming eggs
+ 53 gr. and above
A' class quality | Paper packaging



30 fresh free range eggs
+ 53 gr. and above
A' class quality | Paper packaging



30 fresh barn eggs rich in Selenium and Ω3
M MEDIUM 53-63 gr.
A' class quality | Paper packaging



Quail eggs in brine
& white vinegar with spices
410 - 440 gr.
Net weight 110-130 gr.



Quail eggs in brine
& white vinegar
410 - 440 gr.
Net weight 110-130 gr.



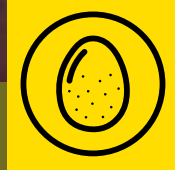
12 fresh eggs quail
+ 20 gr. and above
A' class quality | Plastic packaging
Carton 10 / 20 / 30 pieces



Boiled & peeled
Egg whites Barn
220 gr.
Net weight 110-130 gr.



Boiled & peeled whole eggs
Barn
220 gr.
Net weight 110-130 gr.



Wildlife products

**A world of choices
for every dish!**

Egg is a special nutritional treasure, no matter where it comes from. The vast majority do come from chicken, but there are many interesting in taste and equally nutritious alternatives. So how about a quail egg omelet? A poached egg from a duck or a goose? An guinea fowl egg omelet? And why not, an omelet made of ostrich egg, which is equivalent to those of 24 chickens!

Wildlife products



3 fresh turkey eggs

+ 53 gr. and above

A' class quality | Paper packaging
Carton 12 pieces



2 fresh duck eggs

+ 53 gr. and above

A' class quality | Paper packaging
Carton 12 pieces



4 fresh guinea fowl eggs

+ 53 gr. and above

A' class quality | Paper packaging
Carton 12 pieces



1 fresh ostrich egg

A' class quality | Paper packaging
Approximately 2kg each egg
1 egg equals to 24 chicken eggs



1 fresh goose egg

+ 53 gr. and above

A' class quality | Paper packaging
Carton 12 pieces



Seasonal products

Avgodiatrofiki for every season!

Eggs can be included in our daily nutrition, but may also be used in special occasions. And by saying special occasions, we mean Easter and Christmas holidays. Nobody can think of Easter without red eggs, for example.

Easter eggs

According to the Christian Orthodox tradition, we paint our eggs on Holy Thursday. We believe that when time is not enough or if we need a bigger quantity of eggs, solutions must be provided! Ready-painted eggs, but also packages with everything necessary for painting, are available shortly before the holidays, for a Happy Easter!



30 fresh eggs

📌 MEDIUM 53-63 gr.

A' class quality, +2 complimentary Easter Candles



30 fresh eggs

📌 MEDIUM 53-63 gr.

A' class quality', +Complimentary paint & vinegar



20 Easter eggs

📌 MEDIUM 53-63 gr.

A' class quality
Ready, boiled and painted



6 painted Easter eggs

📌 MEDIUM 53-63 gr.

A' class quality
Ready, boiled and painted



2 Easter eggs

📌 MEDIUM 53-63 gr.

A' class quality
Ready, boiled and painted



6 Easter eggs

📌 MEDIUM 53-63 gr.

A' class quality
Ready, boiled and painted



6 Easter eggs

📌 MEDIUM 53-63 gr.

A' class quality
Ready, boiled and painted



6 Easter eggs

📌 MEDIUM 53-63 gr.

A' class quality
Ready, boiled and painted

EGGPRO

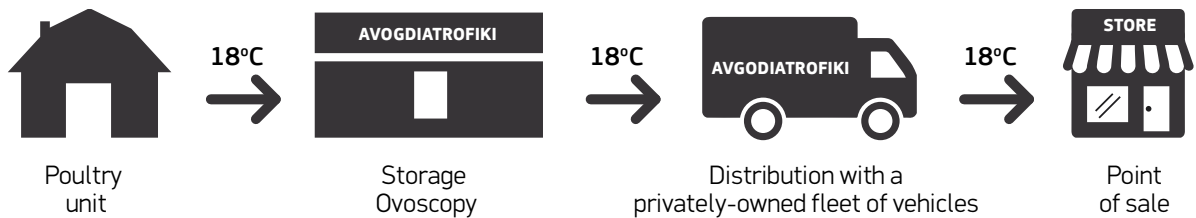
Instructions for storing and maintaining eggs

Eggs are a fragile product that needs special care during transport and storage. **Especially in the summer months**, due to the pores contained in their shell, they dehydrate faster, resulting in the expansion of their air chamber.

That is why they should always be stored in places with a temperature less than 18°C.

Especially for EggPro products, they should be kept strictly in an area with a temperature of 0-4°C.

To ensure this, Avgodiatrofiki applies Cold Chain Management; that is the transportation of eggs at a constant temperature from the place of production to the point of sale.



For this reason, we would like to urge you, upon delivery to always ask our drivers for a printout with the log of the temperature readings, so you can be 100% certain of the quality of our products.

High quality certifications

We are proud of our tradition passed through two generations, our know-how, and our experience. But we do not stay still. We certify all our processes- from production to packaging and distribution - in all our units (Galatista Halkidiki, Porto Lagos Xanthi, and Mavroneri Kilkis), are held to the highest of standards. Because top quality must be demonstrated through practice!

IFS food



BRC



ISO



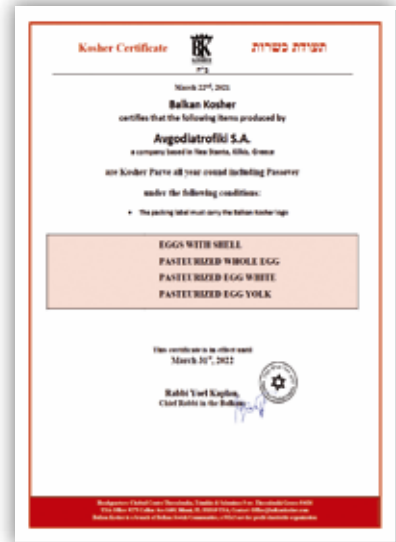
HALAL



Q-CERT ORGANIC



KOSHER



1
minute

7
minutes

2
minutes

9
minutes

3
minutes

11
minutes

4
minutes

13
minutes

5
minutes

15
minutes





Headquarters: N. Santa Kilkis

T. +30 23410 66010-13 | F. +30 23410 66014

Athens Branch: 8, Alkyonidon Street
Nea Kifisia, 14564, T. +30 210 620 2020

Xanthi Branch: 2nd km Xanthi - P. Lagos
T. +30 25410 24828

Ioannina Branch: 6th km Ioannina - Arta
T. +30 26510 92090

info@avgodiatrofiki.gr



avgodiatrofiki.gr



eggpro.gr



Avgodiatrofiki



Egg Pro