

POD Profile

GENERAL INFORMATION

EEN Contact person

Greek extra virgin olive oil with exceptionally high polyphenol content

Myrthe Bongers

Short Summary

This small family-owned company based in Messinia, Peloponnese, Greece, specialises in producing extra virgin olive oil with exceptionally high polyphenol content. The product is supported by independent peer-reviewed clinical research and targets health-conscious consumers in the premium food and functional nutrition sectors. The company is seeking experienced importer-distributors or commercial agents in Japan.

Full description

This family-owned Greek company, rooted in olive cultivation since 1780, produces award-winning high-phenolic extra virgin olive oil (EVOO) under the scientific guidance of the World Olive Center for Health and researchers at the University of Athens.

Production follows strict research-based protocols: early harvest of organic Koroneiki olives, cold extraction at 25–27°C using a two-phase press, and storage in nitrogen-sealed stainless steel tanks. All olives are transported in material safety data sheet (MSDS) certified crates. The company has been a member of the World Olive Center for Health since 2017.

Since 2018, the company's flagship oil has received 24 international and domestic awards, including 9 consecutive awards from the World Olive Center for Health and 6 awards from the London International Olive Oil Competition, with further recognition from competitions in Tokyo, Italy, Canada, Dubai and Athens, among others.

Beyond its core range, the company offers curated gift sets for the hospitality sector and special occasions, including a handcrafted hardwood gift box containing premium oils and wild capers.

The company is seeking experienced importer-distributors or commercial agents in Japan.

Advantages and innovation

The company's oils fall exclusively within the high-phenolic extra virgin olive oil category, with polyphenol concentrations ranging from 800 mg/kg (Silver range) to 1,914 mg/kg (Platinum range) — significantly above the EU threshold of 250mg/kg. Daily consumption of 20g delivers 27.31mg of phenols or their derivatives.

These polyphenol concentrations have been the subject of independent clinical research, positioning this product among the very few small-scale producers worldwide with peer-reviewed scientific validation:-

Study 1 — Cardiovascular Research A: randomised clinical trial published in *Nutrients* (MDPI, November 2025), involving 70 participants, demonstrated statistically significant improvements in vascular endothelial function, diastolic blood pressure and heart rate in hyperlipidaemic patients. Notably, the high-phenolic EVOO at lower doses outperformed standard EVOO at higher doses, confirming that polyphenol concentration is the decisive factor, not volume of consumption.

Study 2 — Inflammation and Joint Health A: 30-day observational study involving 27 participants with chronic pain, inflammation and osteoarthritis found that 93% of the participants reported significant pain reduction and improved daily functionality, with no need for additional painkillers during the study period.

These studies are available in full upon request and provide the scientific foundation for potential registration under Japan's Foods with Function Claims system, a pathway the company is prepared to pursue in collaboration with the right Japanese partner.

Note for the Japanese market

The company is aware that health claim regulations in Japan differ from those in the EU. The clinical evidence described above is presented here as scientific background for prospective B2B partners. The company does not currently make consumer-facing function claims in the Japanese market and is committed to full compliance with Japanese food labelling regulations, including the Foods with Function Claims notification system, which it intends to initiate upon establishing a distribution partnership in Japan.

Partner sought - Expected role

The company is seeking an experienced importer-distributor or commercial agent in Japan, ideally with an established presence in one or more of the following sectors:-

- Premium and specialty food retail
- Health food and organic stores
- Pharmacies and medical nutrition channels
- High-end hospitality (hotels, restaurants)
- Functional food and nutraceutical distribution

Given the product's clinically-validated scientific profile, partners with connections to the medical nutrition, preventive health or functional food sectors would be particularly valuable. Familiarity with Japanese food import regulations and experience with the Foods with Function Claims system would be a significant advantage.

The company is open to exclusive and non-exclusive arrangements depending on the market and the partner's profile.

Type of Partnership

Commercial agreement

Type and size of the partner

SME <=10

SME 11-49

Media

