



*Since 1958
by your side every day,
pure, quality!*

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ENJOY
IT'S FROM
EUROPE



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THE EUROPEAN UNION SUPPORTS
CAMPAIGNS THAT PROMOTE
HIGH QUALITY AGRICULTURAL PRODUCTS



Enjoy chicken, enjoy ...it's from Europe!

Chicken is an essential component of a balanced diet and its nutritional value is recognized globally. The taste and quality of each chicken is dependent on a number of factors, including its diet, living conditions, how and where it is reared and its breed. Pindos European chickens are renowned for their distinctive authentic taste and their unparalleled quality and safety, they are produced with the guarantee of the European Union, in one of the purest and most pristine parts of Europe, in the Pindos mountain range!

At each stage of their production process, the strictest European standards and specifications are applied, to guarantee an excellent final product. Including them in your diet is an alternative «taste journey» and they are worthy of a place on your table, both for their quality and their deliciousness, but above all for their high nutritional value.

PINDOS was the first to implement a comprehensive corporate welfare standard, ensuring the smooth and balanced growth of birds in full harmony with the natural environment...





A brief overview of the PINDOS Cooperative

Pindos Chickens is the largest cooperative in the country, with 600 producer members and a very successful longstanding presence in the Greek market, since its foundation in 1958, it has consistently held top position in consumer preferences, with a market share that today exceeds 30%. The state-of-the-art facilities, cutting-edge know-how and continuous investments in equipment, make Pindos chart an impressive growth path, producing products of unparalleled quality and high nutritional value. Combining tradition with innovation and Greek «zest» with the unique natural environment of mountainous Epirus, PINDOS is constantly designing new products, aiming to meet the modern needs of consumers.

With fully vertically integrated production and following the highest international quality and safety standards at every stage of the production process, PINDOS is at the forefront of poultry industry, having inextricably linked its name with branded, quality Greek chicken. Today, PINDOS continues to strengthen employment, the national economy and regional development in practice, directly securing more than 1,300 jobs and indirectly supporting thousands more jobs in the supply chain throughout Greece.

European Pindos chickens are certified in accordance with the EU regulations at all stages of the production process. The strictest standards are applied, including

- ISO 9001
- ISO 22000
- FSSC 22000
- ISO 14001
- AGROCERT for 100% plant-based nutrition for chickens

The chicken meat processing plant operates according to ISO 22000 and is certified to the international IFS Food7 standard.

All of the above are implemented in accordance with the strategy of Integrated Health (human, animal and environmental) in the context of an integrated circular economy and environmental operations accredited according to ISO 14001.

Standard Circular Economy Model



The production of Pindos European chickens is in full harmony with the natural environment of Epirus. A standard model of circular economy is applied at all stages of the production process, while all modern recycling processes have been incorporated. In addition, the Cooperative has all the necessary infrastructure for the management and maximum utilization of waste and the reduction of its environmental footprint. In recent years, sustainable packaging has been used for the European Pindos chickens in order to further reduce the environmental footprint.



Free range chickens

Free-range chickens are reared in the traditional way for more than **2 months on mountain farms in the Pindos mountain range**. They are fed **only with 100% certified vegetable feed, 65% of which is corn** – giving them their characteristic bright yellow color.

Their meat is high in protein and their consumption is a unique source of protein of high biological value. They stand out for their flavour and aroma, which is why they have won the **Superior Taste Award from the iTQi International Competition in Brussels** for several years.

Their main characteristic is that they preserve their nutrients even after cooking, thanks to the cohesive texture of the meat.



Chicken Cold Cuts

From the special European free-range chickens, we also produce cold cuts, ideal for everyone and for every occasion. Whether it's a quick and nutritious snack or a meal with friends and the whole family.

With free-range chicken as the main ingredient and with no other meats added, the cold cuts offer a unique taste experience thanks to the quality of the meat and the traditional recipes. They are low in fat, gluten-free and can be used in many different ways. The traditional country sausage stands out for its taste, while the chicken parizaki is a favorite of young and grown-ups alike.



Traditional Chicken Pie

From the delicious European free-range chickens, reared in the mountains of Epirus, the Traditional Chicken Pie is made, with the unique homemade recipe that only in the mountainous Pindos know how to make! Its main characteristics are the traditional handmade Filo Pastry from Ioannina and the extra virgin olive oil, which are used in its production. The rich flavor and aroma of this chicken pie reflects the long heritage of Pindos, offering a taste experience that is distinguished by the quality of the raw materials and the authenticity of the preparation.



Pre-cooked

The ready-roasted range offers a wide choice of fresh and frozen products. Produced with 100% European free-range PINDOS chicken, they are high in protein and contain no pre-servatives. They require no preparation and are ready in just 10 minutes.



Marinated

«Chicken Gourmet» is the ideal choice for those looking for a quick, easy and at the same time very nutritious meal. It consists of various pieces of chicken, marinated with selected herbs and spices from the region of Epirus, which are renowned for their beneficial properties and their contribution to strengthening the immune system.

The «Chicken Gourmet» range offers four delicious options: fillets, souvlakia, drumsticks and stir fry chicken (tigania). The packaging is made of recycled paper (up to 90%) and the products are packaged in a protective atmosphere, to preserve the freshness, quality and taste of the products unaltered.



Chickens on top!

European mountain chickens Pindos, are renowned for their excellent quality and taste. They are reared on farms in the Pindos Mountains according to the strictest European standards and in the context of a rigorous welfare model, which guarantees their high quality and nutritional value, as well as the safety of all their products.

While at all stages of the production process there is full traceability from the farm to the final product, which is labelled with the husbandry farm. The products are packaged in a protective atmosphere for greater safety and longer days of freshness.

The main characteristics of Pindos chickens:

- ▶ They are free-range chickens.
- ▶ They are reared in a mountainous area, at an altitude of over 700m.
- ▶ They are fed with 100% certified vegetable feed, rich in corn (65%), which gives the chickens their characteristic yellow color, before and after cooking.
- ▶ They have high nutritional value, with a high protein content.
- ▶ They have a strong flavor and aroma, making them differentiating, tasty and nutritious.



