



**The Pan-Hellenic Bio-cyclic organic farm network was really proud of Stelios' and Efi's Kotrotsis Organic Greek Olive Oil that took the first place in the competition.**



**Stelios and Efi Kotrotsis at their facilities in Koryfasio, Messinia, Greece.**

As the best among 76 others organic olive oils was certified by Naturland the extra virgin Organic olive oil of Stelios and Efi Kotrotsis from Koryfasio, Messinia, Greece, a region west of Kalamata. The BioFach exhibition took place on 14.02.2014 in Nuremberg, Germany. All submitted organic oils were assessed by odor, taste and overall impression.

Stelios and Efi Kotrotsis are members of the Pan-Hellenic Bio-cyclic organic farm network. The bio cyclic quality, the olive groves, the olive press and the filling are controlled by the EU organic control through DIO (GR -BIO -01), in accordance with the Swiss supervisory authority bio.inspecta. All the prerequisite measures are taken in the olive groves in order to maintain the biodiversity. The planting of different tree species is necessary for reserve the tillage, also the under and between the trees growing wild and medicinal herbs are being kept for a while because they are responsible for the aroma of the olive oil. These are some examples about the method of cultivation, which is quite deliberate on the reactivation of the soil life and self-healing powers of the natural targets. Bio - Cyclic olive oil that is produced, always is filled (single filling operation) only as a "single farm -product".

We should also add to the authenticity of the bio-cyclic and Organic olive oil Bio-Kalamata, the fact that the entire production process remains in good hands, only in the producer's hands. The gentle pressing, in which the mash as well as the olive oil freshly obtained is never exposed at any time in temperatures above 28 ° C, guarantees the full receipt of all the ingredients and the original fatty acid pattern, which is crucial for the taste and the oil shelf life. Another component of the bio-Cyclic cultivation method is the fact that the leavings (leaves, branches, twigs etc) produced during the oil pressing, are processed into compost, which is returned after an appropriate maturation to the olive groves.

The distribution of bio-cyclic olive oil is achieved via the network headquarters of the Organic Marketing & Export Network (OMEN) Bio-cyclic BNS Network Services Ltd., which is a member of the Naturland Association. For more information: [www.biocyclic-network.net](http://www.biocyclic-network.net)

02/20/2014