



Peach flavors

BEST QUALITY & FRESHNESS
MADE IN EUROPE

CANNED PEACH FROM GREECE

www.peachflavors.eu

DELCOF S.A.



CAMPAIGN FINANCED WITH AID
FROM THE EUROPEAN UNION



ENJOY
IT'S FROM
EUROPE



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ВЫСШЕЕ КАЧЕСТВО И СВЕЖЕСТЬ
ПРОИЗВЕДЕНО В ЕВРОПЕ

КОНСЕРВИРОВАННЫЕ ПЕРСИКИ
ПРОИЗВЕДЕНО В ГРЕЦИИ

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About

DELCOF S.A. was founded in 1999, making use of a program of the Ministry of Development, created in order to establish business clusters. The Greek fruit canning industry became a pioneer in this effort and used this opportunity to create a horizontal network which, according to the terms defined by the law, acts in the interest of the whole industry.

Today, it is the only network that has survived among those established in 1999, demonstrating the dynamic of both the industry and the company. DELCOF S.A. acts as a Network of Greek fruit canneries, having as main activity the presentation and promotion of Greek industry in Europe and worldwide. It brings together the largest plants of canned fruit and juices that possess a leading position in the global market while focusing on canned peaches and thus producing a turnover exceeding 500 million euros.

Based in Naoussa, county of Imathia in Central Macedonia, the members of DELCOF S.A. work daily to maintain the high quality and safety of their products for the benefit of thousands of farmers - fruit producers in Greece.

DELCOF S.A. has implemented and is implementing a series of promotion and information actions, research programs and initiatives undertaken at national, European and international level while the main objective remain always the same: the processed products to maintain the same freshness and value with the fresh ones.

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You will be delighted with the many different flavor combinations you can enjoy every hour of your day: alone or with your other favorite fruits, as a dessert with yogurt or as a component of your gastronomic and pastry choices.

Naturally Sweet

By opening a can of peach, the unique aroma of the fruit will flood your senses. Every piece it contains is as delicious and juicy as the fresh peach just cut from the tree.

Quality

EU legislation sets strict criteria guaranteeing the standards of all European products. Key figures on European quality policy are the Common Organization of Markets for agricultural products, the determination of common legislative frameworks of all EU Member States to define together the specifications, the operating framework and the inspection regime, which ensure that the specifications are common to the whole European market. Cultivation and production methods meet international and European quality and safety standards.

Food safety

Food safety is a top priority for Europe. The main objective of the European Commission's food safety policy is to ensure a high level of protection of human health and consumer interests relating to food, taking also into account the diversity and the effective functioning of the internal market. Strict EU rules were tightened in 2000 to ensure that European food is extremely safe, EU's integrated approach aims to ensure a high level of food safety, animal health and welfare and plant health in the European Union by taking consistent measures from farm to consumption and proper surveillance. EU authorities carefully evaluate risk and always seek the best possible scientific advice before prohibiting or allowing any product, ingredient, additive or genetically modified organism. This dissemination of knowledge will allow consumers to evaluate the EU products, to understand why so much emphasis on food safety is given and thus to lead them buy EU products rather than products imported from other countries.

Image / Appreciation of European products

The aim of the program is to enhance the positive image of European products, between target groups as defined, that have sufficient skills to receive and transmit the program messages. The signature "Enjoy it's from Europe" will be visible on all communication material produced as part of the communication basis of the action.

RECIPES

Welcome to the world of canned peaches!

FRIED RICE WITH CHOPPED BEEF AND PEACH

Ingredients:

300 gr basmati rice
1 bunch of spring onions
1 can of peaches (240 gr)
4 beef fillets cut into portions
50 gr ginger
4 tbsp. oil
100 ml vegetable broth
2 tbsp. chili sauce
Salt, pepper

Preparation:

Boil the rice according to the instructions. Drain the peaches and keep their syrup. Finely chop the onions and cut the peaches into slices. Heat the oil and fry the meat until golden brown. Put it aside. Sauté the onions in the same oil until they wither, add 4 tbsp. peach syrup and the vegetable broth. Then add the chili sauce, ginger, peaches, meat and rice. Stir well, add salt and pepper and serve.

Preparation time: 10 min.
Cooking time: 15 min.



TAGLIATELLE WITH PEACH, TURKEY AND COCONUT MILK

Ingredients:

500 gr turkey fillet chopped
4 half peaches canned
3 spring onions chopped
500 gr tagliatelle
100 ml coconut milk
50 ml white wine
1 tbsp. butter
Salt, pepper and estragon

Preparation:

Heat the butter and sauté the chopped onions. Add the turkey and fry until golden brown. Quench with the wine and let it simmer. Cut the peaches into thin slices and add them together with the coconut milk and the estragon to the turkey. Boil the tagliatelle "al dente", mix with the sauce, add salt and pepper and serve.

Preparation time: 10 min.
Cooking time: 20 min.



FLAMMKUCHEN WITH PEACH, HAM, FETA CHEESE AND ROSEMARY

Ingredients:

Dough:
200 gr flour
1 tsp. salt
1 tbsp. olive oil
120 ml water

Filling:

4 half peaches canned
150 gr crème fraîche
100 gr feta cheese
3 onions
6 slices of ham
1 twig of rosemary
1 tbsp. honey

Preparation time: 20 min.
Cooking time: 40 min.

Preparation:

Preheat the oven to 200°C. Prepare the dough and put it in the fridge for 30 minutes. Cut the peaches and onions into slices, cut the ham and grate the feta cheese. Butter a baking tray, open the dough and spread it. Divide the crème fraîche, place the onions, ham, peaches and sprinkle with feta cheese and rosemary. Bake at 200 degrees for about 40 minutes until golden brown. Drizzle with honey before serving.



PEACH CRUMBLE

Ingredients:

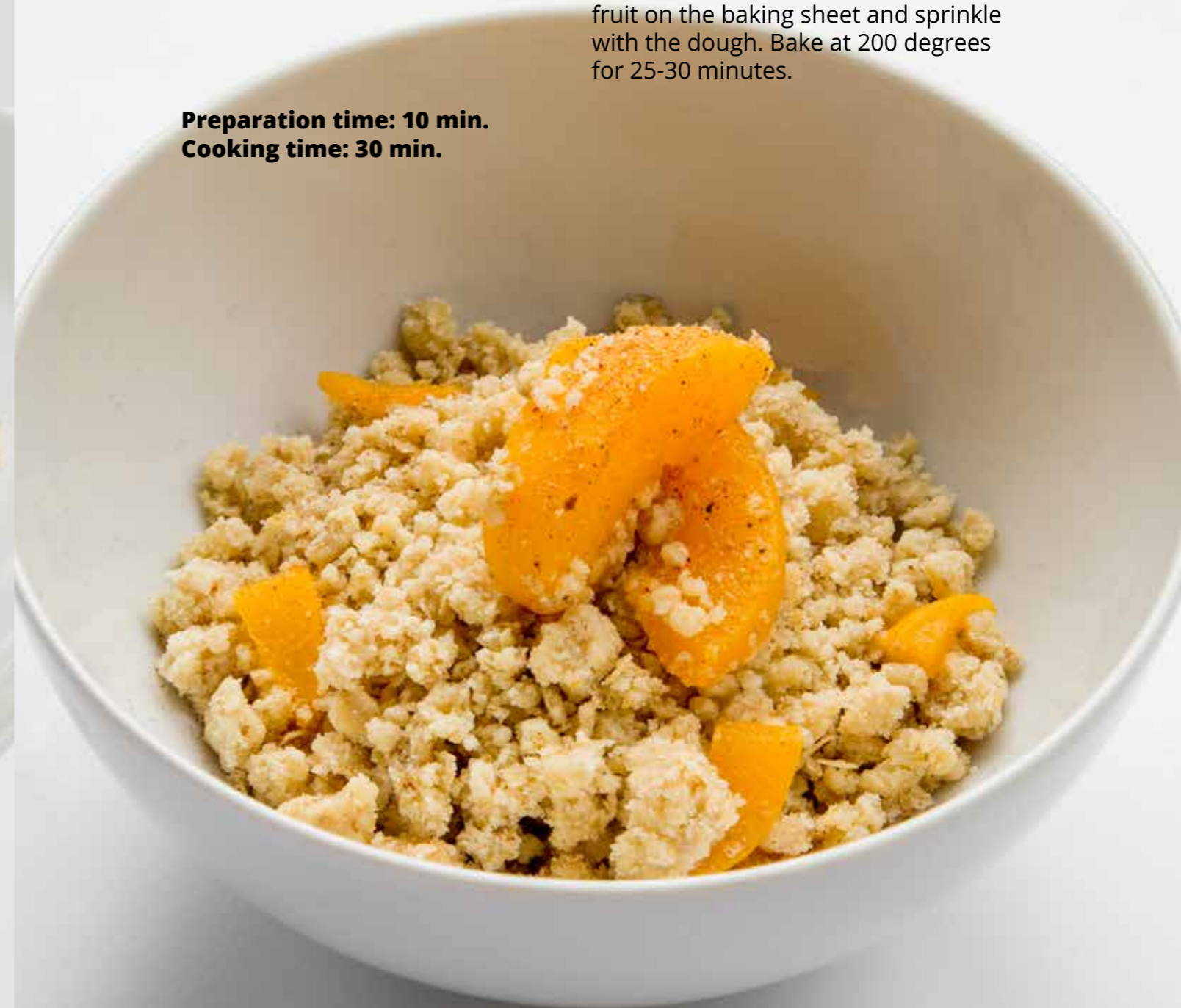
50 gr flour
50 gr oats
50 gr brown sugar
75 gr soft butter
3-4 half canned peaches, sliced
4 tbsp. brown sugar
2 tbsp. flour
1 vanilla bean
1 tbsp. butter

Preparation:

Tip: The size of the baking sheet you will use needs to be 20x30cm.

Preheat the oven to 200 degrees. Mix the peaches with the sugar, flour and vanilla and let them absorb the flavors. Prepare a dough by mixing flour, oats, sugar and butter. Butter a baking sheet, spread the mixture with the fruit on the baking sheet and sprinkle with the dough. Bake at 200 degrees for 25-30 minutes.

Preparation time: 10 min.
Cooking time: 30 min.



VEAL WITH PEACH, BANANA AND PINEAPPLE

Ingredients:

4 half peaches canned
3 slices of pineapple
1 banana
500 gr veal chopped
1 tbsp. pine nuts
2 tbsp. oil
2 tbsp. butter
salt, freshly ground pepper
300 gr rice
600 ml water
1 tsp. salt

Sauce:

3 tbsp. butter
2 tbsp. flour
200 ml milk
200 ml beef broth
1 tbsp. curry
salt, pepper, nutmeg
50 ml sour cream

Preparation time: 35 min.

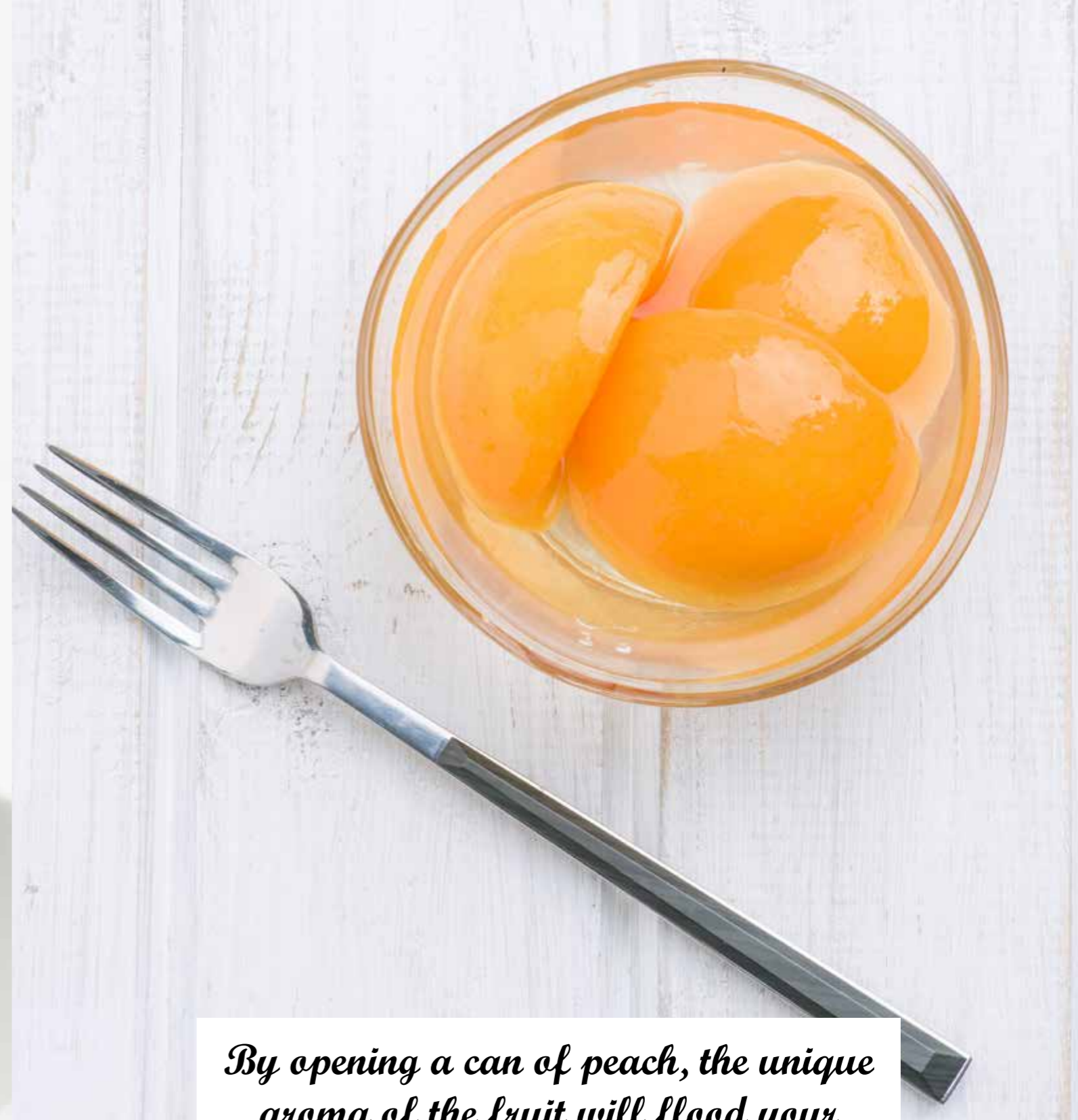
Cooking time: 25 min.

Preparation:

Cut the peaches, pineapple and banana into medium pieces. Heat the oil in a pan and lightly sauté the fruit along with the pine nuts. Leave them in a warm place.

For the béchamel melt the butter in a saucepan, add the flour and stir constantly to prevent lumps. Then add the broth and milk, stirring constantly until boiling. Lower the heat, simmer for a few minutes, add salt, pepper, nutmeg, curry and sour cream.

Boil the rice according to the instructions. Heat a tablespoon of butter and fry the veal lightly. Pour the meat into the sauce and simmer for 5 minutes. Add the fruit, remove from the heat and serve with rice.



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