



**ΔΙΕΥΘΥΝΣΗ:** ΕΜΠΟΡΙΟΥ & ΒΙΟΜΗΧΑΝΙΑΣ  
**ΤΜΗΜΑ:** Εμπορίου  
**Πληροφορίες:** Στέφανος Γεωργόπουλος  
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Πειραιάς, 02 Σεπτεμβρίου 2020  
Αρ. Πρωτ.: 3726

**Προς:** Επιχειρήσεις - Μέλη Ε.Β.Ε.Π.

**ΘΕΜΑ:** Ψηφιακή διοργάνωση webinar «SynergassiaGoesDigital» από την Enterprise Greece.

Το Εμπορικό και Βιομηχανικό Επιμελητήριο Πειραιώς ενημερώνει τα μέλη του ότι, η Enterprise Greece, υλοποιώντας το πρόγραμμα **Synergassia** και σε συνεργασία με τις Περιφέρειες, τα Επιμελητήρια και άλλους τοπικούς φορείς, προχωρά στην ψηφιακή διοργάνωση, μέσω της πλατφόρμας **GoToWebinar**, με τίτλο “ **SynergassiaGoesDigital**” που θα πραγματοποιηθεί στις 17 Σεπτεμβρίου 2020 και ώρα 11.00 π.μ. – 12.30 μ.μ., και θα είναι αφιερωμένο στην Περιφέρεια Ιονίων Νήσων, στην ανάδειξη του επενδυτικού της προφίλ και την προβολή των ανταγωνιστικών εξαγωγικών προϊόντων και υπηρεσιών της.

**Όσοι ενδιαφέρονται να παρακολουθήσουν το εν λόγω σεμινάριο μπορούν να εγγραφούν στον ηλεκτρονικό σύνδεσμο έως 07/09/2020 :**

<https://attendee.gotowebinar.com/register/370884371442670860>

Για τυχόν διευκρινήσεις απευθύνεστε στην Κα Ελπίδα Δάρρα ([e.darra@eg.gov.gr](mailto:e.darra@eg.gov.gr)).



# Synergassia @ Region of Ionian Islands

## AGENDA

- 11.00 - 11.05 Introducing the Region of Ionian Islands (video)
- 11.05 - 11.15 Welcome remarks:  
**Mr Georgios FILIPOULOS**, CEO, Enterprise Greece  
**Ms Rodi KRATSA - TSAGAROPOULOU**,  
Governor, Region of Ionian Islands
- 11.15 - 11.40 Economic and business profile of the Region  
**Mr Charalambos VOULGARIS**,  
President, Hotel Association of Corfu
- 11.40 - 11.50 Investing in the Ionian Islands: A successful testimonial  
**Ms Korina FASOULI - GRAFANAKI**,  
Korina Fasouli - Grafanaki & Associates Law Firm
- 11.50 - 12.00 The Ionian Islands' export potential (video)
- 12.00 - 12.30 Q&A  
**Ms Korina FASOULI - GRAFANAKI**, Korina Fasouli - Grafanaki & Associates  
Law Firm  
**Mr Charalambos VOULGARIS**, President, Hotel Association of Corfu  
**Dr. Konstantinos YPSILANTIS**, General Manager of Region of Ionian Islands



## **COMPANY PROFILE**

Name: **Aristeon Olive Oil**

City: Zakynthos

E-mail: [soil@otenet.gr](mailto:soil@otenet.gr)

<https://www.aristeon.gr/>

### **Company information :**

Aristeon means excellence in greek, and we live up to our name by producing the best standard of olive oil available on the UK market. Our olive oil is rich in vitamin E, monounsaturated fatty acids and antioxidants. These substances are beneficial for the health of the stomach, duodenal and cardiovascular system and also reduce "bad" cholesterol, whilst increasing "good" cholesterol. We produce a variety of olive oil such as extra virgin, organic and infused. The production process from tree to bottle takes place on the Greek island of Zakynthos, where the excellent climate and soil quality make it a prime location for olive trees to thrive. When the olives are ready for harvest, they are taken to the mill Aristeon, where extraction begins using a method called cold-pressed. Adding heat allows producers to extract more oil from the olives, but simultaneously destroys flavour and aroma.

Food safety management systems according to ISO 22000: 2005 certified by TUV AUSTRIA HELLAS are implemented throughout the whole process and all stages of our production are controlled by the inspection and certification organisation of organic products D.I.W.



## COMPANY PROFILE

Name: **CHIMARIOS TSITSIBIRA**

City: Corfu

E-mail: [info@chimarios.com](mailto:info@chimarios.com)

<https://chimarios.com/>

### **Company information :**

The ginger beer is made exclusively in Corfu since 1860. The ginger is invigorating drink containing only natural ingredients (water, sugar, lemon, fresh ginger).

The ginger, which is a key ingredient of ginger beer, is native to Asia. Its active constituents are:

1. volatile oil 1% -3%
2. zingeverenio 20% -30%
3. oleoresin 4% -7.5%
4. gingerol
5. sogaoli



## **COMPANY PROFILE**

Name: **Comeco SA**

City: Corfu

E-mail: [info@comeco.gr](mailto:info@comeco.gr)

<https://comeco.gr/>

### **Company information :**

The company started operating in 2001 in the field of production, processing and standardization of meat and meat products, with the most modern facilities for the time, equipped with the most modern machines. In 2008 the company is re-expanded and modernized.

High quality products made according to the recipes of the Lavranos family. Quality meats and family secrets, create a unique collection of traditional products. (Noumboulo, Pancetta, cold cuts, sausages, etc.).



## COMPANY PROFILE

Name: **CORFU BEER**

City: Corfu

E-mail: [info@corfubeer.com](mailto:info@corfubeer.com) [cm@corfubeer.com](mailto:cm@corfubeer.com)

<http://corfubeer.com/>

### **Company information :**

The Corfu Microbrewery is situated in Arillas since 2006, in the northwestern corner of Corfu.

They produce many different beers:

- Corfu Special, a fresh red beer with velvet taste and a fruity aroma.
- Corfu Bitter, a fresh dark beer with bitter taste and rich aroma.
- Ionian Pilsner, a blond pilsner, perfect for on the beach.
- Ionian Epos, a dark beer with 7,5% alcohol, refermented with flower honey.
- Amorosa Weiss, a white beer with a smooth banana flavour.
- Contessa IPA, a robust Indian Pale Ale.
- 1842 Ginger Beer with 2% alcohol.

All the beers are unpasteurised and unfiltered and hence must be consumed within two months of production (which is usually not a problem!). You can find all Corfu beers in selected bars, both in bottle and in draught, and also in most supermarkets.

The brewery is open for visitors every Saturday and you are welcome to drop by to see how beer is produced from natural ingredients, and of course to try!



## COMPANY PROFILE

Name: **Elixiriso** The art of Lefkada's tradition

City: Lefkada

E-mail: [elixrisolefkada@gmail.com](mailto:elixrisolefkada@gmail.com)

<https://elixrisolefkada.gr/>

### **Company information :**

This unique type of stitch Karsaniko was created in 1885 by a local woman who suffered an accident that resulted in the loss of one hand and partial paralysis of the other. Desperate to pursue her passion for embroidery, she created the Karsaniko stitch, which entails the use of only one hand and has since become world-famous.

From traditional to on-trend...

Eletheria, the talent behind **Elixiriso**, learned as a child and sewed with her grandmother. She wanted to preserve and keep the tradition and craft alive and recognized the need to evolve the Lefkadas embroidery style for the modern generation.

Inspired by jewellery pieces she received as a gift, she set about adapting the size of the Karsaniko design to fit jewellery such as brooches, necklaces and earrings.



## COMPANY PROFILE

Name: **Enotis Olive Oil**

City: Corfu

E-mail: [info@enotis.gr](mailto:info@enotis.gr)

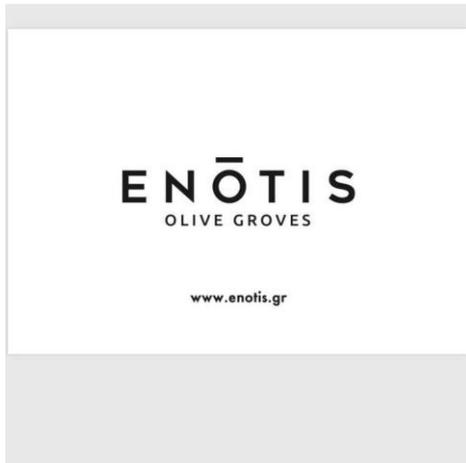
<https://enotis.gr/?lang=el>

Company information :

**Enotis** is a fifth generation family-owned company located in Corfu, a Greek island with a history in **olive oil**. The family acquired its first oil mill 80 years ago and today, it operates five different olive mills.

The centuries-old olive trees, set on 300 acres of land, are of Corfu Lianolia variety and produce more than 20 tons of olive oil every year.

Enotis' vision is to promote the international recognition of Greek olive oil by producing a branded EVOO\* that meets all the requirements of a premium product.



## COMPANY PROFILE

Name: **The Governor Olive Oil**

City: Corfu

E-mail: [sales@thegovernor.gr](mailto:sales@thegovernor.gr) [info@corfuolivetours.com](mailto:info@corfuolivetours.com)

<https://www.thegovernor.gr/>

### **Company information :**

The Governor Extra Virgin Olive Oil was the first Olive Oil in the world to be classified as a health oil due to it containing extremely high concentrations of polyphenol compounds in particular Oleocanthal. Oleocanthal is a powerful antioxidant which protects the body against free radicals and protects cells against destruction (oxidative stress) which may reduce your risk of developing chronic diseases. Extra Virgin Olive Oil is the only food source on the planet where you can find Oleocanthal. Oleocanthal is of particular interest to the scientific world due to its biological activity.

It is a potent natural anti-inflammatory which has been shown to interfere with the processes which are associated with many types of inflammatory diseases, these include: Neuro- degenerative diseases such as Alzheimer's disease, Joint degenerative diseases – such as arthritis, Specific Cancers – Breast and Leukemia, Cardiovascular disease.

A high phenolic Extra Virgin Olive Oil potentially offers a wealth of other health benefits and could help with brain function, diabetes, helps to reduce LDL cholesterol and improve skins conditions. Each of the Dafnis families olive tree's are treated as their friend and the way in which the olives are harvested ensures there is minimal environmental impact. The micro production means the process is rigorously monitored to ensure consistent optimum quality.



## COMPANY PROFILE

Name: **Grampsas' Family Winery**

City: Zakynthos

E-mail: [yannis@ktimagrampsa.gr](mailto:yannis@ktimagrampsa.gr)

<https://ktimagrampsa.gr/>

### **Company information :**

The Grampsas' Family Winery is located in the semi-mountainous village of the beautiful island of Zakynthos named Lagopodo, at the foot of mount Vrachionas. Childhood memories from scenes of grape harvesting and the aromas of the must during fermentation, led the two brothers, Christos and Tassos, to establish a modern winery in the Estate where they grew up, in the year 2011. Their aim was to highlight the unexplored richness of local varieties such as Goustolidi, Pavlos, Skiadopoulo and Avgoustiatis and to restore the island's great viticultural dynamic to its rightful place on the wine map of Greece. Respecting the tradition and keeping up to date the enological developments combined in harmony, the visit offers a unique experience to any wine lover. The visitor has the opportunity to witness the old objects used by the previous generations to cultivate the vineyards as well as to learn about the old wine making process and tour the modern facilities while being informed about the production and bottling process of our wines. Finally, one can visit the cellar with the new French oak barrels where our red wines age.



ΚΛΗΜΑ ΓΡΑΜΨΑ  
GRAMPSAS VINEYARDS

## COMPANY PROFILE

Name: LAZARIS Distillery & Artisan Sweets

City: Corfu

E-mail: [info@lazarisproducts.com](mailto:info@lazarisproducts.com)

<https://lazarisproducts.com/>

### **Company information :**

The Lazaris Distillery and Artisan Sweets history dates back in 2005 by Konstantinos Lazaris. Inspired by tradition, flavours and aromas of Corfu. Mr. Lazaris and his team continue the gastronomic tradition of the island passionately.

Products: Lazaris Limoncello Cream Liqueur, Nougat Chocolate & Strawberry, kumquat delights and liqueur, loukoumi bites, ouzo, caramelized almonds e.t.c

Visit Lazaris Brand Store, and you can find :

- Refreshing cocktails, inspired by our Lazaris Kumquat and Limoncello Liqueurs.
- Surprising “mezedes” made with our traditional Lazaris Corfiot product
- Delicious caramelized almonds, like the LAZARIS Mandola which will travel you to the Corfu aroma with each bite.



## COMPANY PROFILE

Name: **Kefalonia Robola Wine Cooperative**

City: Kefalonia

E-mail: [robola08@otenet.gr](mailto:robola08@otenet.gr) [info@orealios.gr](mailto:info@orealios.gr)

<https://www.orealios.gr/>

### **Company information :**

The **Kefalonia Robola Wine Cooperative** (established in 1982) collects and processes almost 85% of the total produce of Robola wine grapes. The island of Kefalonia is the most mountainous Ionian island and without any doubt, it hosts some of the most important vineyards in Greece.

The most important centre of viticulture in Kefalonia is the wider area of Omala in the centre of the island, including the "Robola zone". This zone mainly embraces semi-mountainous vineyards on the slopes of mount Aenos. High inclination, respective altitudes, and poor, gravelly limestone soils ensure the freshness, finesse and exquisite balance of the island's wines. Indigenous varieties, such as Vostilidi, Muscat, Mavrodaphne, Zakynthino and mainly Robola –a dynamic white variety, and one of the best and most prominent of the Greek varieties- are cultivated in an area of 2,000 stremmas within the "Robola zone" to produce the wine PDO Robola.



## **COMPANY PROFILE**

Name: **SALTY BAG CORFU**

City: Corfu

E-mail: [info@saltybag.com](mailto:info@saltybag.com)

<https://saltybag.com/>

### **Company information :**

Born in 2013 on the northern Ionian island of Corfu. Salty Bag creates masterfully and elegantly hand-crafted premium bags made from decommissioned sails. Some sails raced in major championships and moved crews through great life moments; some sails emerged from storms, shredded and weather-beaten.

Each Salty Bag has its own story and arrives with an identification card relating to the yacht it sailed on, distance and seas it sailed around the world.

Every Salty Bag speaks for itself, literally. Its story of life on the seas is written on a card in every Salty Bag. They are upcycled, and sustainably handcrafted in Corfu.



**SALTY BAG**

ΚΕΡΚΥΡΑ

## COMPANY PROFILE

Name: **VOSKOPOULA**

City: Kefalonia

E-mail : [voskopoula1910@voskopoula.gr](mailto:voskopoula1910@voskopoula.gr)

<https://voskopoula.gr/>

### **Company information :**

In 1910, Kappatos family all settled down in Argostoli, Kefalonia's first candy shop is being launched, under the name "Voskopoula".

From selling milk our business grew and started to include the islands traditional sweets to it's menu.

The traditional products of Kefalonia are: mandoles, mandoles with honey, sesame snack, confeto aka quince paste, nougat, almond macaroon, soft nougat and nougat pies.

In all these years we have also added to our store sykomaida, florenitnes, coconut macaroons, soft nougat with different flavours and greek delights. Staying truthful to our tradition, we also prepare for you on a daily basis our traditional vanilla pudding, rice pudding, the authentic Kefalonian almond pie, our famous milkpie aka galaktoboureko and our profiterole and we make sure to always surprise you with a special sweet on a daily basis.

In our shop you will also be able to find honey from local producers and extra virgin olive oil.



## COMPANY PROFILE

Name: **EAS ZAKYNTHOS**  
City: Zakynthos  
E-mail: [sales@zantecoopunion.com](mailto:sales@zantecoopunion.com)  
<http://zantecoopunion.com/>

### **Company information :**

The United Agricultural Cooperative of Zakynthos was founded in 1920. Its members are 27 primary cooperatives in which 2,150 farmers participate. In the course of its existence from its foundation until today, the cooperative has been active in various sectors, but mainly in the marketing of agricultural products produced on the island of Zakynthos.

