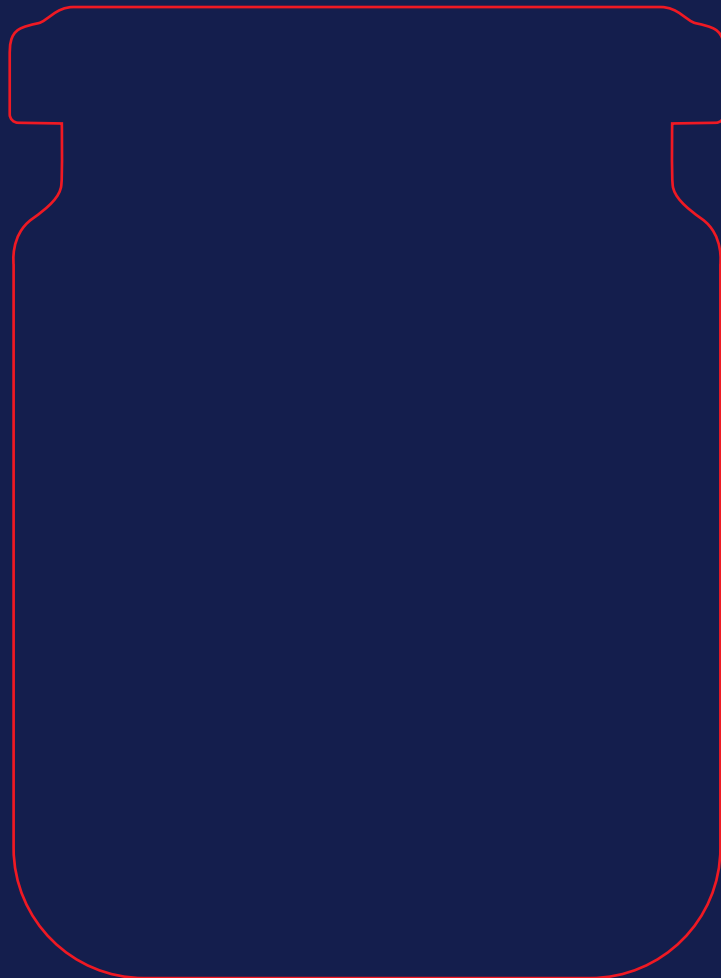




Mediterranean,
one bite away!









100 YEARS OF ROYAL MEDITERRANEAN: CRAFTED WITH LOVE, SHARED WITH GENERATIONS

A century ago, in the heart of Kavala, a beautiful city in northern Greece, Alexios Tsatsoulis turned his passion for great food into a craft that would define generations. With recipes from his homeland and a deep respect for natural preservation, he began producing pickles in a way that set new standards — selecting only the finest seasonal vegetables from trusted farmers and using the best ingredients with care. His dedication soon transformed a small workshop into a thriving industry, earning a reputation that spread far beyond the city.

Today, under the name Royal Mediterranean, that same commitment to quality, innovation, and tradition continues. With two state-of-the-art factories, over 300 products, and exports to more than 30 countries, we remain a trusted name in Mediterranean flavors. From research and development to production, every jar embodies our relentless pursuit of excellence — because for us, great food is not just a tradition, it's a promise.





THE JOURNEY OF ROYAL MEDITERRANEAN

1925

Where the journey begins (Kavala, Greece)

In the vibrant town of Kavala, our story begins with Alexios Tsatsoulis - a man with a vision and a love for nature's bounty. Inspired by the sun-drenched fields and timeless traditions of Epirus, he began pickling vegetables the old-fashioned way: with care, seasonality, and trusted local farmers. This was the spark of what would become a lifelong mission, to share Mediterranean flavors with the world.

1936

First steps abroad

Just over a decade later, our handcrafted pickles journeyed across the sea, our very first barrels reaching England. This marked the beginning of our role as Mediterranean ambassadors, proudly delivering the taste of our region beyond borders.



1967

Flavors without borders

We packed our jars with even more purpose and reached Germany, where the Greek diaspora welcomed the taste of home. Our flavors sparked memories, built bridges, and turned meals into celebrations.

1986

Our name on the jar

We put our family name and heritage front and center. For the first time, our products appeared in jars under our own brand Royal Mediterranean. More than just a label, it became a seal of trust and Mediterranean authenticity.

1995

The next generation of explorers

The third generation of the Tsatsoulis family took the wheel. With the same respect for our roots and a passion for progress, they brought fresh energy, modern know-how, and a commitment to keeping our values alive.





1998

A bold move to Xanthi

We moved our base to the heart of the industrial zone in Xanthi. This meant greener production methods, upgraded facilities, and more room to explore new recipes. Our Mediterranean Garden was about to grow even richer.

2000

Curiosity leads to innovation

Our explorer spirit led us beyond the expected. We crafted stuffed delicacies, partnered with top retailers, and began offering tailor-made solutions to customers worldwide. Australia, Canada, the USA, and many more joined the Royal Mediterranean family.



2004

Expanding horizons

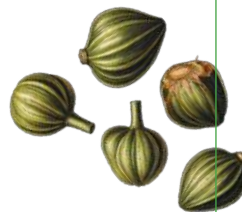
To serve even more global explorers, we opened a second factory in Turkey. This allowed us to source locally, act faster, and expand our reach, always with the same unwavering commitment to Mediterranean quality and character.

2020

Leading with purpose

Today, our journey continues with new flavors, modern dietary needs, and sustainable practices. From vegan and gluten-free delights to clean-label creations, we're making the Mediterranean lifestyle accessible to all, without compromise.

Join us. Explore with us. The best is still ahead.



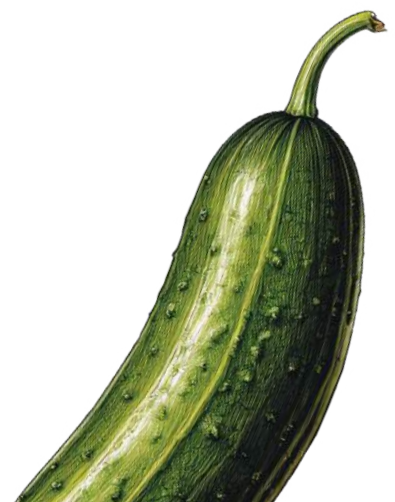


THE COMPANY

Crafting trust with curiosity

We see production not as routine, but as a system of precision and adaptability. Our two advanced facilities, in Greece and Turkey, give us the scale to deliver high volumes, and the agility to customize. We're fully certified (ISO 22000, BRC, IFS) and equipped with flexible lines to support private labels, custom recipes, and fast-paced rollouts.

- 2 Plants
- 100M+ jars/year
- BRC, IFS, ISO Certified
- Private label & R&D capabilities





ENVIRONMENTAL POLICIES

Respecting the landscape

As explorers of the Mediterranean, we are also stewards of its future. Our environmental actions are not marketing—they are systems, habits, and investments that protect our region. All of our production waste water is treated on-site. We favor recyclable packaging and clean-label formulations. We're advancing energy efficiency in both plants. We develop vegan, low-sodium, and additive-free recipes to meet conscious lifestyles.



- Eco-treated water
- Recyclable packaging
- Clean-label, plant-forward innovation



ROOTED IN LOCAL PARTNERSHIPS

Tied to the land, season by season

We believe in knowing where our food comes from. That's why we work hand-in-hand with growers, selecting seasonal produce at peak ripeness to preserve maximum flavor and value. Whenever possible, our ingredients are sourced close to home, supporting communities and traditions we trust. We don't just buy—we build partnerships with people who care for the land the way we do.



- Direct grower relationships
- Seasonal harvests only

INCLUSIVITY, FLEXIBILITY & TRUST

Tied to the land, season by season

A company that explores must be adaptive—and we believe that starts with people. At Royal Mediterranean, we cultivate an inclusive culture. We are proud to be among the most respected employers in our region. We champion gender and ethnic equality, flexible operations, and collaborative customer partnerships. Our clients stay with us because we listen, we evolve, and we deliver, every time!



- Flexibility & agility – adapting operations to meet evolving needs
- Partnership first – building lasting relationships through listening and trust
- Proven reliability – evolving with our clients and delivering consistently

PORTFOLIO OF ROYAL MEDITERRANEAN







PEPPERS



Red roasted peppers

500ml / 720ml



Yellow roasted peppers

500ml



Red roasted pepper strips

314ml / 370ml



Green pickled peppers in brine

314ml / 370ml / 720ml



Long hot peppers

314ml



Hot chili peppers

370ml



Green jalapeno peppers sliced

370ml / 314ml



Green & red jalapeno peppers sliced

212ml / 314ml



All "star" pepper mix in sweet brine

212ml



Sweet red peppodoro peppers

280ml

PICKLED VEGETABLES



Cornichons in sweet & sour brine

370ml / 720ml



Gherkins in sweet & sour brine

720ml



Beetroots sliced

720ml



Cabbage salad

720ml



Caper buds

105ml



Caper berries

212ml



Mixed pickled vegetables

370ml / 720ml



STUFFED WITH CHEESE



Sweet red “peppodoro”
peppers stuffed with
cream cheese

280ml



Red peppers stuffed
with cheese in oil

314ml



Green peppers stuffed
with cheese in oil

314ml



Green olives stuffed with
cheese in oil

314ml



OLIVES



Kalamata variety whole olives

212ml



Kalamata variety pitted olives

212ml



Green whole olives

212ml



Green pitted olives

212ml



Green olives stuffed with red pepper

314ml



Green olives stuffed with almond

314ml



Green olives stuffed with garlic

314ml



Green olives stuffed with jalapeno

314ml



Green olives stuffed with jalapeno & garlic

314ml



SUNDRIED TOMATOES



Sundried tomatoes
in herbs brine

212ml / 314ml / 370ml



Sundried tomatoes
with extra virgin olive oil

212ml / 314ml / 370ml



Sundried tomatoes in
balsamic vinegar brine

212ml / 314ml / 370ml



Sundried tomatoes
in sunflower oil

212ml / 314ml / 370ml



Sundried tomatoes
in brine

370ml / 212ml / 314ml



Sundried tomatoes
strips in oil

212ml / 314ml / 370ml



Sundried tomatoes
cubes in oil

370ml / 212ml / 314ml



Sundried tomato
pouch

100g



A small, light-colored ceramic bowl containing a mixture of roasted almonds and diced red peppers, likely a marinated almond salad.

A rustic, dark wooden bowl filled with marinated olives, some of which are sliced in half, garnished with small herbs.

A dark blue ceramic bowl containing roasted artichoke hearts, garnished with dried herbs.

A light-colored ceramic plate containing a mix of marinated olives and small, diced tomatoes, possibly a tomato and olive salad.

A stack of round, scalloped-edge crackers with a golden-brown crust.

A small cluster of bright red cherry tomatoes still attached to their green vine.

Two slices of crusty, hole-filled bread, possibly ciabatta, with a golden-brown crust.

A bundle of long, golden-brown breadsticks (grissini) resting on the wooden board.

A small, round wooden basket filled with numerous wooden toothpicks.

ANTIPASTI

Marinated artichokes
in sunflower oil

212ml



Aglio, olio e
peperoncino

212ml



Mediterranean salad
mix

215ml



Garlic cloves marinated
in oil

212ml



TAPENADES & SPREADS



Kalamata olive
paste

212ml



Green olive paste

212ml



Hummus

212ml



Baba ganoush

212ml



Harissa

212ml



Roasted eggplant &
feta spread

212ml



Roasted pepper &
hard cheese spread

212ml



Garlic spread
with herbs

212ml



Sweet red pepper &
feta spread

212ml



CHUTNEY



Fig chutney
with jalapeno

212ml



Red roasted pepper
chutney with jalapeno

212ml



Yellow roasted pepper
chutney with jalapeno

212ml



SAUCES



Tomato sauce
with eggplant

314ml



Tomato sauce with
cinnamon

314ml



Tomato sauce with
capers

314ml



Tomato sauce with
feta

314ml



Sauce with tomatoes
& sundried tomato

212ml



Sauce with tomatoes &
red roasted peppers

212ml



Pesto basilico

212ml



MARMALADES



Fig
extra jam

215ml



Orange marmalade

215ml



Orange & ginger
marmalade

215ml



Cherry jam

215ml



Strawberry jam

215ml



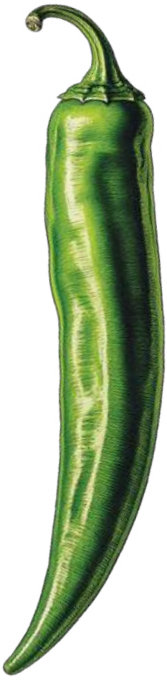
Pomegranate jam

215ml



Raspberry jam

215ml



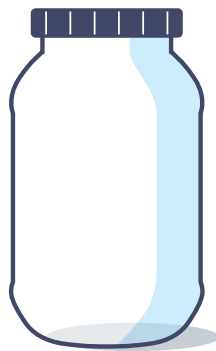
THE MEDITERRANEAN ROYAL RANGE, MADE TO FIT YOU

At Royal Mediterranean, we believe that taste should never be limited. The same applies to packaging.

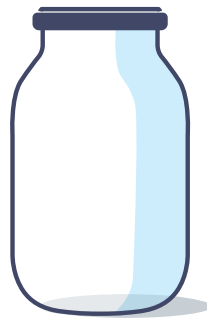
All our product codes, across every category, can be offered in alternative containers and different sizes, depending on the needs and requirements of your market.

From small premium jars to larger professional formats, we adapt our production to fully meet your expectations. Flexibility, expertise, and consistency allow us to deliver tailor-made solutions while always preserving the authentic quality and Mediterranean character that set us apart.

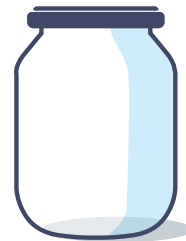
In this way, we can support you in every market, across every distribution channel, with solutions that make our products – and our partnership – truly valuable.



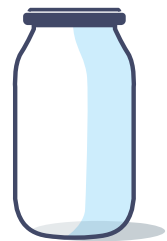
3,7lit



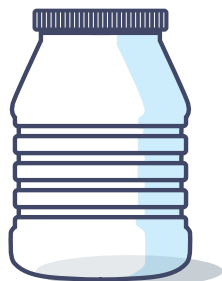
3lt



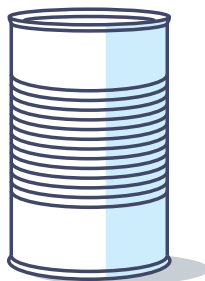
1700ml



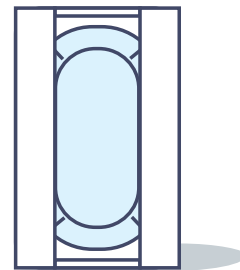
1000ml



2,4lit



A12



1200gr



100gr



PALLET CONFIGURATION

JARS TYPE / VOLUME ML	JARS / TRAY		TRAYS / 0,80x1,20 PLT		TRAYS / 1x1,20 PLT	
105	12	-	288	-	-	-
212	6	12	364	-	408	238
275	6	-	336	-	408	204
285	6	-	308	-	340	170
314	6	12	280	140	340	170
370	6	12	252	130	306	153
500	6	12	200	104	231	119
720	-	12	-	72	-	90
1000	6	12	96	56	133	-
1700	6	-	64	-	80	-
3000	3	-	65	-	96	-
3700 PET	3	-	65	-	96	-
2400 PET	3	-	65	-	96	-
A12 TIN	3	-	66	-	84	-









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