

Europe is known to be rich in history and culture, offering amazing experiences at every turn. Amongst the energy and electricity of the cities and the quiet of the scenic countryside, Europe also hosts some of the best gastronomical delights in the world. With so many different cultures, one is sure to make some amazing discoveries, leaving a lingering sensory overload on the taste buds.

## Flavours of the European Union

Agricultural products from the European Union are more than just food and drinks, they are stories shared, heritage passed on through generations. They are collections of flavours, bursting with character that is traceable back to rich origins. All 27 EU Member States share food and farming standards, reinforced by robust food safety regulations, guaranteeing authentic, high quality, sustainable and safe products that are being exported all over the world.

### More Than Cheese...

European cheeses are iconic and known worldwide. Every country in the European Union boasts of its own traditional cheeses: an astonishing parade of flavours and textures. The EU has registered over 258 varieties of cheese and dairy products in a database of protected geographical indications, guaranteeing their authentic character.



#### Feta Cheese from Greece, PDO



Embark on a journey to the picturesque sea landscapes of sunny Greece, with this Feta Cheese. Its slightly acidic and salty flavour will make you fall in love with it in one bite as you will experience its soft and creamy texture.

#### Grana Padano From Italy, PDO



This flavourful Italian cheese is made from semi-skimmed, unpasteurized cow's milk and develops a crumblier texture and more pronounced taste. The cheese can last a long time without spoiling and is sometimes aged for up to two years.

#### Grilled Halloumi from Bulgaria

Traditionally prepared from goat's and/or sheep's milk, Halloumi is a white layered cheese, with a slightly spongy texture. It is a hearty, squeaky cheese that is scrumptious when grilled up.

#### Mozzarella Cheese from Poland

Polish mozzarella is a soft ripened cheese made from cow milk. It is slightly tangy with creamy consistency. A popular cheese for pizza toppings, this mild-flavoured cheese is also good as a snack and in any other dishes, such as salads, or with meats, seafood, and vegetables.

#### Camembert Cheese from Denmark

A soft, creamy, surface-ripened cow's milk cheese that has a blend of mild aromatic flavours for you. This soft cheese from Denmark can be used as a sandwich spread or eaten with rolls or wraps.

### More Than Olive Oil...

European Olive oil is more than just oil. The EU is the leading global producer of olive oil, and the Mediterranean region of Europe has a rich history of creating high-quality olive oil.



#### Olive Oil from Italy

The extra virgin olive oil from Italy is a great everyday oil with a delicate flavour that has the perfect balance of fruity and spicy notes. It is ideal for all cooking needs, from light sauteing to drizzling over salads.

#### Olive Oil from Spain

The extra virgin olive oil from Spain is a perfect everyday oil with a delicate flavour that has the perfect balance of fruity oil, medium bitterness, slight itching at the end of throat, souvenir to green leaf and apple. It is fruity and aromatic in taste, and goes perfectly on salads, bruschetta, crackers, and a side of bread.

#### Olive Oil from Portugal, PDO



The extra virgin olive oil from Portugal is a flavourful oil made with olives of the highest of quality. It has a fresh aroma with notes of nuts and apple, still slightly sweet, bitter, and spicy, with notes of nuts and a very smooth and balanced finish. It is ideal for salads, marinades and as a condiment for fish and pasta. It's also delicious with some fresh bread before a meal.

# More Than Fruit...

European fruit and vegetables are more than just fruit and vegetables –they are used as ingredients in many of the world's most authentic recipes while being a healthy source of vitamins and minerals.

## Olives from Spain

Spain has loved olives for longer than most places in the world. The first olive trees were brought to Spain more than 3,000 years ago and they are still full of flavour and taste due to the Mediterranean climate of the country. European food stories really take you back in history and make you travel. Try this deliciousness from Europe.

## Whole Kalamata Olives from Greece

Kalamata olives are grown only in the sun kissed land of southern Greece. Using extra virgin olive oil, red wine vinegar, and mild sea salt in brine, they are naturally tree-ripened and cured in the traditional Greek manner. These unique almond-shaped olives are the ideal snack, they give excellent flavour to any salad, they make wonderful hors d'oeuvres, and they taste great in sauces.

## Apples from Italy

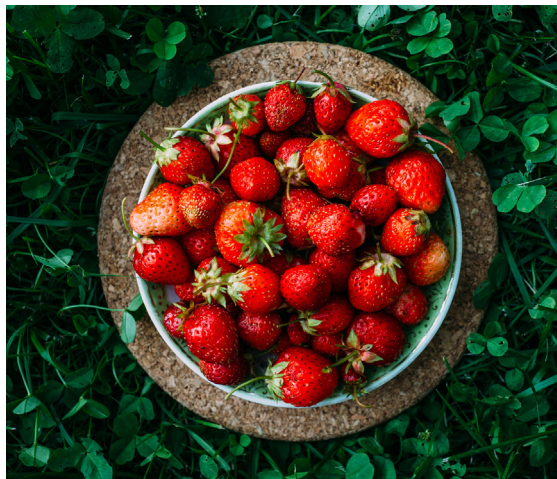
These red apples from Italy have a crunchy flesh and a particularly refreshing taste. Italy is an apple paradise where apple orchards wind their way across the north-east area. With a rich colour and a fresh flavour, these apples are passed through multiple quality checks before they reach your table.

## Blackberries from Belgium

Belgium has the perfect weather conditions for the cultivation of blackberries, and the traditional cultivation method imparts these berries their characteristic aroma and the distinct tangy taste. Farmed with utmost care, Belgian berries are rich in flavour and a delight for the taste buds.

## Blueberries from The Netherlands

Packed with antioxidants, blueberries from The Netherlands are juicy and sweet in taste and crunchy in texture. These berries are lovingly grown in the fields of The Netherlands and can be enjoyed with breakfast or dessert, or by the handful as is!



## Raspberries from The Netherlands

These raspberries are famous for being huge and juicy. Often called the sweet "kings of the summer", these berries are more than delightful and truly a must to eat. The Dutch love their raspberries as they are incredibly healthy and refreshing. Plain with a little sugar, on a sandwich or made into jam.

# More Than Meat...

European pork and poultry are more than meat. Thanks to the highest standards covering every aspect of handling of the meat, from the farmyard barn to the butcher's shop, they are a high-quality and healthy introduction to Europe's gastronomic heritage.



## Breakfast Ham from Belgium

Slices of smoked ham from Belgium with a tomato and lettuce salad are a nutritious way to start the day. Smoked ham with cheese hash browns and scrambled eggs will satisfy those who are looking for extravagance.

## Hot Dog Sausages from Denmark

The classic and tasty sausage is always a favourite when it comes to pork. They can be used in hot pots, as a snack, on pizzas or for brunch.

## Chicken Sausages from Denmark

Famous for its protein content sausages from Denmark are made with fresh, high quality Danish chicken meat, which is juicy, flavourful. These versatile sausages can be consumed alone or served in a pasta, salad, or a skillet.

## Pepperoni from Italy

Originating in Italy, this pleasant salami is known for its dazzling flavour and smooth consistency. It is produced throughout the Campania region in various sizes. The salami has a firm and dense texture that define its character, it pairs well with dry reds.



# More Than Beers, Wines & Spirits...

European beer, wines and spirits are more than beer, wines and spirits thanks to outstanding raw materials and traditional methods of production, regulated by strict safety standards.

## Beer from Belgium

Good quality beer is Belgium's trademark. This wheat Belgian beer is extremely popular in our country and therefore easily available. Its cloudy appearance is since the beer is unfiltered and gives it its amazing taste. Thanks to high standards and quality checks, it is a safe drink that you will be happy to savour.

## Sangiovese from Italy, Rubicone PGI



Every occasion is incomplete if it's not paired up with a glass of wine. The Sangiovese Rubicone Red Wine from Italy has an amazing after taste when paired up with cheese. Its gentle and fresh taste will take you on a journey through Europe's vineyards. Enjoy the classic flavour of Italian grapes.

## Grüner Veltliner from Austria, Kamptal PDO (Organic)



This vibrant wine features a rich, mineral core, with slightly creamy flavours of white plum and Gala apple. Pale yellow green in colour, it has a refreshing herbal aroma with scents of marigolds, clover blossoms, yellow apple, pineapple, a hint of white pepper and a well-defined finish. The crisp palate has a vein of racy acidity that complements the herbal character of the wine, a characteristic of the Grüner Veltliner grape.

Food and beverages from the European Union are available at multiple online and on-ground retail outlets across India.

For more information, please visit the website More than food India ([europa.eu](https://europa.eu/more-than-food-india)), Follow More Than Food India on Instagram, Twitter, and Facebook.

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## A BLIND DATE WITH THE EU



EUROPEAN UNION

ENJOY  
IT'S FROM  
EUROPE