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Taste of Crete- Silver Medal Winner in the 2005 International Olive Oils of the World Competition

Taste of Crete, a gourmet food company, won Silver for their marquee Taste of Crete PDO extra virgin olive oil in the prestigious International Olive Oils of the World Competition

(PRWEB) June 16, 2005 -- Taste of Crete PDO Extra Virgin Olive Oil, from Greece, a new entrant to the gourmet market won a Silver Medal in this year's 2005 competition. It won in the DOP category. The DOP or PDO (Protected Designation of Origin) classification means that it has already been recognized by the European Union with highest distinction in quality and adherence to traditional production methods in its geographical region. Taste of Crete's fine artisan extra virgin olive oil with an extremely low acidity of 0.3% is from the region of Sitia, Crete, Greece.

The International Olive Oils of the World Competition is a special competition open to olive oils produced throughout the world. Since its inception in 2000, it has quickly grown to world stature and is now the largest olive oil competition in the United States. It is held in cooperation with the Los Angeles County Fair, The California Olive Oil Council and their panel of international tasters.

Esther Psarakis, President of Taste of Crete, based in Bridgewater, New Jersey, states: "We are extremely honored to be awarded Silver in this competition. It gives well deserved recognition to the farmers in Sitia who take exceptional pride in their extra virgin olive oil's careful cultivation and production" Esther Psarakis started the company because her husband is from Crete and she has a passion for the culture, food and people of Crete. She conducts olive oil tastings to educate people on its important health benefits and has further information on her website, www.tasteofcrete.com.

"Do you know that the people of Crete have the highest consumption of olive oil in the world?" she asks. "It is an integral component of the diet of Crete, which is considered to be one of the healthiest versions of the Mediterranean diet. My goal is to bring Taste of Crete PDO extra virgin olive oil to health conscious and gourmet food loving Americans. Winning in this prestigious competition helps us spread the word."

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CONTACT INFORMATION

Esther Psarakis
 TASTE OF CRETE
[Visit Our Site](#)
 908-685-2035
[Email us Here](#)

ATTACHED FILES



Taste of Crete PDO Extra Virgin Olive Oil

Our award winning Taste of Crete PDO Extra Virgin Olive Oil resting in a several hundred year old olive tree on the Island of Crete.

Uploaded: Jun 15, 2005

File Name: tocsellsheetfrontv3.jpg



Taste of Crete PDO Extra Virgin Olive Oil

Our award winning Taste of Crete Extra Virgin Olive Oil outside of a small church on the Island of Crete, Greece

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Taste of Crete Logo

Our Logo for the Taste of Crete brand

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