



SINGLE ESTATE EXTRA VIRGIN OLIVE OIL · KAMPPIA, CYPRUS

Not all olive oils *are equal.*

One family. One grove. Picked by hand and pressed the same day. An introduction for chefs and the people who buy for them.

PREPARED FOR

Super 8 Restaurants

TRADE INTRODUCTION

October 2026

Named for our grandmother, *Maritsa*.



Maritsa at Kampia. Family archive.

This is not mass production. It is one grove, one harvest a year, and a family name on the label.

Maritsa was born in Kampia, below the Machairas mountains in the middle of Cyprus, in the house where generations of the family had been born before her. She raised her children there and never left these hills.

She loved to cook, and she knew good oil when she tasted it: fresh and green, a little bitter, with a peppery catch at the back of the throat. Her children grew up on that standard.

Her son Chris started with a handful of trees and the village mill, learning from the locals. In the early 2000s he planted the land with Koroneiki. Today the family tends the grove, Sofroni walks the rows every day, and the oil carries her name because the standard was hers first.

40	2,500	1	1
ACRES AT KAMPIA	KORONEIKI TREES	FAMILY SPRING	HARVEST A YEAR

Since 1981

Maritsa comes from the Kleanthous family, who have supplied Britain's charcoal through Big K Products since 1981. It is a family business, and provenance has always been how it operates rather than a line on the packaging. The same family produces Maritsa on its own estate at Kampia, and the family name is on the label.



From grove to press *in a single day.*

Olives start to spoil the moment they leave the tree. So every day's picking goes to the press that same day, every harvest, without exception. A hotter, longer extraction would draw more oil from the same fruit. The family takes the smaller yield.

01 Grown in Kampia

2,500 Koroneiki trees on 40 acres in the Machairas foothills, planted in 2000 and watered from the family's own spring.

02 Picked by hand

In December, judged tree by tree: about half the fruit half-ripe, a quarter green, a quarter black.

03 Pressed the same day

Grove to press on the day of picking. A single cold press, then into airtight tanks.

04 Bottled in dark glass and tin

Light, air and heat are what wear an oil down. Dark glass and tin keep them out, and the bottled oil is tested by an independent laboratory.

HARVEST DECEMBER 2025

BATCH ME0626

VARIETY KORONEIKI

For the dishes where *the oil is the point.*

Maritsa is a finishing oil. It is at its best raw, poured at the pass, where a guest tastes it before anything else on the plate.

Floral

A floral nose: the first thing you notice as you pour, before it reaches the plate.

Fruity

Fresh and full-bodied in the mouth, with a clean, slight bitterness that holds up against salt, char and acidity.

Peppery

A warm catch at the back of the throat. That pepper is the mark of a young, fresh oil.

“A tremendous bouquet, a combination of floral and fruity notes.”

Costa, iloveoliveoilblog.com, tasting oil from the same estate when it was sold as Kampia

Where it earns its place

Raw fish and crudo. Enough fruit to stand next to citrus, enough pepper to lift it.

Fish and meat straight off the grill. Poured over at the last moment, never cooked with.

Charred and raw vegetables. Tomatoes, bitter leaves, grilled greens.

Fresh cheese. Burrata, ricotta, curd, with salt and bread.

Bread service. The simplest way to let a table taste the difference.

Desserts. Over ice cream or citrus, with a pinch of sea salt.

Keeping it at its best. Decant from the tin into a dark pourer for service, keep the cap on, and store it away from the stove and the pass lights. Best used within the year, while the pepper is at its brightest.



Tested in the bottle, *not just at the press.*

Maritsa is tested by an independent laboratory, TÜV Austria Labs in Nicosia. The latest report, on bottled oil sampled in September 2026, shows every freshness measure at a fraction of the extra virgin limit, and supports an authorised health claim.

0.18% Free acidity. Limit 0.8%	4.2 Peroxide value. Limit 20	0.64 K232. Limit 2.50	0.09 K270. Limit 0.22
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Olive oil polyphenols contribute to the protection of blood lipids from oxidative stress.

The beneficial effect is obtained with a daily intake of 20 g of olive oil, about a tablespoon and a half. Enjoy it as part of a varied, balanced diet and a healthy lifestyle.

The claim needs at least 5 mg of hydroxytyrosol and its derivatives in every 20 g of oil. The September report measured 345.5 mg/kg in Maritsa: 6.9 mg in every 20 g.

AUTHORISED HEALTH CLAIM, REGULATION (EU) NO 432/2012

TEST	RESULT	EXTRA VIRGIN LIMIT	WHAT IT TELLS YOU
Free acidity	0.18%	0.8% max	How far the fruit had started to break down before pressing.
Peroxide value	4.16	20 max	Early oxidation in the oil when tested (mEq O ₂ /kg).
K232	0.635	2.50 max	A second measure of early oxidation.
K270	0.088	0.22 max	Later oxidation, and a check for refined oil.
ΔK	0.003	0.01 max	A further check that the oil has not been refined or treated.

TÜV Austria Labs Ltd, Nicosia. Certificate 6080-CY01099688-26-02, issued 24 September 2026. Bottled oil, best before 29/07/28, harvest December 2025. Sample drawn by the estate. Acidity, K232, K270 and ΔK measured within the laboratory's accredited scope; peroxide value and hydroxytyrosol outside it, as the report notes. Full report available on request.

THE RANGE

Three sizes, *one oil.*

The same single estate oil in every format. The first stock lands in the UK in October and the range goes on sale in November 2026.



FOR THE KITCHEN

5 litre tin

The working format for the pass.
Tin keeps light out completely;
decant into a dark pourer for
service.



FOR THE TABLE

500ml dark glass

For front of house, bread service
and the table, where the bottle
and the name do some of the
talking.



FOR GUESTS

100ml dark glass

A size to sell or give: a take-home
bottle, a gift for regulars, or a
taster for the team.

TRADE ENQUIRIES

Taste it with us.

We would rather you tasted Maritsa than read about it.
Samples come with this pack, and Mike will talk you
through trade prices, minimum orders and delivery
directly.

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WATCH THE FILM AND SEE
THE FULL LAB REPORT
[MARITSAESTATE.COM/CHEFS](https://maritsaestate.com/chefs)

Maritsa premium extra virgin olive oil. Produced and bottled by K. Maritsa Estates Ltd, Kampia, Cyprus. Imported and distributed by Big K Products UK Ltd, London N17 9QU.