

Aethalis

ZERO WASTE, SINGLE ESTATE
GREEK EXTRA VIRGIN OLIVE OIL

William Uden & Ilias Panagiotakopoulos - Co-Directors



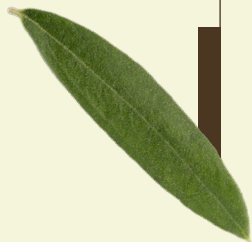
Working Sustainably, Every Step Of The Way

A chance encounter in central London sparked an unlikely friendship between two strangers, Will and Ilias, an olive grower. Their great friendship and love of food lead to the creation of Aethalis - Greek for 'Evergreen'.

In 2018, the two friends began restoring Ilias' family grove and harvesting olives in a gentle way, working alongside nature, not against it.

We combine Organic and Regenerative farming practices to preserve and enhanced the grove's rich biodiversity. The healthier the grove, the better the olive oil and the taste of our extra virgin olive oil is testament to that ethos.

With that in mind we soon realised that going totally zero-waste was the only way to go. It fits perfectly with our sustainable practices, making sure we keep things green from farm to store.



Aethalis

AWARDS



CERTIFICATIONS



Europe's Only Hand Harvested, Zero Waste Olive Oil



Hand Harvested

Bird safe

- Hand-harvesting olives is the only way to protect birds nesting in olives groves

Upwards of 2.5 million birds are killed each harvest season in Spain, Italy, France and Portugal!



Regenerative Farming

- Working with Regenerative Farming Greece.
- Rewilding, Water Conservation, Healthy Soil



Low impact Cultivation

- No chemical weedkillers
- No hormone treated trees

Thriving biodiversity

Unblended, Unfiltered and Monovarietal Extra Virgin Olive Oil.



Non exploitative

Our Workers Are Paid Over twice Greek Minimum wage.



Made Using Only Our Koroneiki Variety Olives

"The healthiest olive variety in the world"
- DR William W. Li, M.D. Author of Eat to Beat Disease"



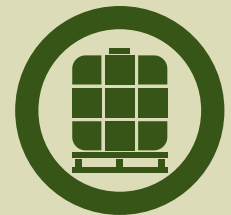
The Fully Closed Loop Olive Company

Every tub we use is washed in-house, sanitised and refilled again and again. From humble beginnings in 2020 we are now stocked in over 150 Zero Waste Stores across the UK and have refilled over a quarter of a million bottles. This equates to **125 TONNES of CO2** saved thanks to refills.

We're incredibly passionate about the advantages that refilling can bring lower emissions, lower prices and greater choice.

ZERO PACKAGING WASTE From Greece To UK

- We bring our olive oil over from the grove in 1000L IBC tanks.
- We fill our tubs from these tanks.
- We clean, refill and reuse all of the tubs.
- And the big tanks too!



Why Choose Our Refill Olive Oil?



Best Seller In Many Stores



Better Value For Your Money



Attractive Centrepiece For Your Store



Connect With New Customers



Better For The Planet!



Simplifying Olive Oil Refills

With the Aethalis Refill Package

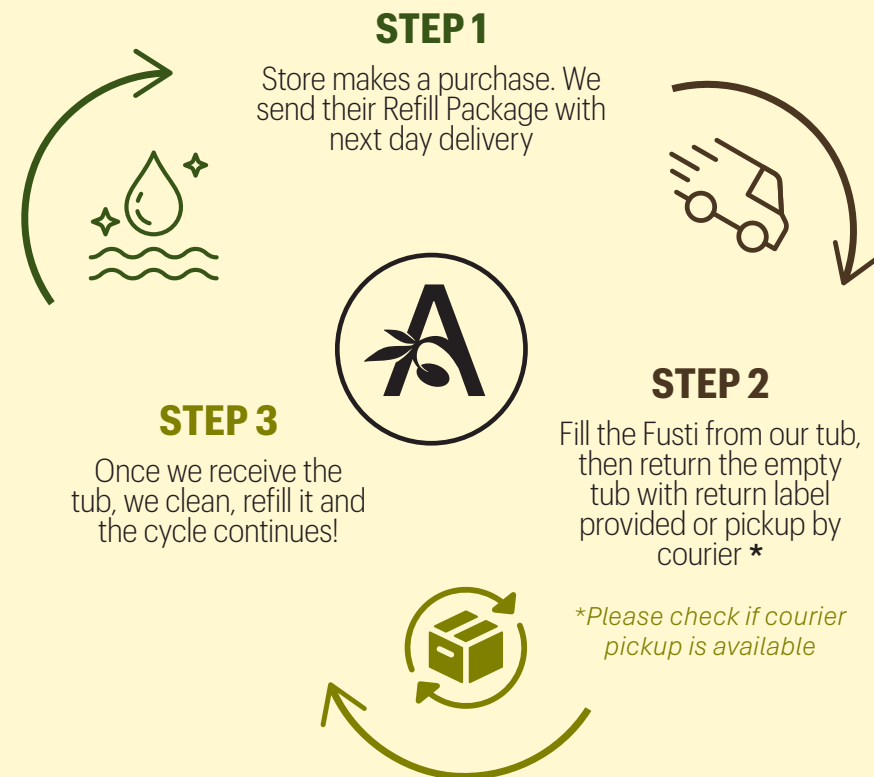
Drawing on all our closed-loop expertise, we've created the Aethalis Refill Package. One purchase that provides everything a store needs to offer our fresh, award winning extra virgin olive oil straight from fusti to bottle, making it simple and affordable to embark on a sustainable refilling journey.



Our Refill Package includes:

- Aethalis branded Stainless Steel Fusti for optimal olive oil storage and dispensing
- 20 x 500ml bottles
- 20L of our award winning extra virgin olive oil
- Guide to looking after a fusti.
- Signage explaining our oil production process and why it is labelled as an infusion*

HOW IT WORKS





What Stores Say About Aethalis

We're stocked in over 150 stores across the UK, here's what some of them have to say about us:



The Refillery customers cannot get enough of this amazing olive oil. High quality and with the added benefit of being completely circular. Win, win for our refillers!



Kelly Wright,
The Refillery, Edinburgh



Simply the best olive oil. My customers love it and Aethalis are a lovely and ethical company to work with. They treat their wholesale customers very well and are great communicators.



Jo-Ann Lyons,
Like Nana Did, Otley



Always prompt delivery of their delicious olive oil and great customer service. My customers love it and we love the story and ethos behind it too. The closed loop system is perfect and more companies should follow their lead



Alison Ruickbie,
Re:store ,Moray



My shop, has been selling Aethalis's olive oil for maybe 3 1/2 years. We love the updates from the grove. Knowing there's life there, thriving in the absence of insecticides and pesticides. We love the reuse of the containers. We love the quality, delicious product itself, and the service has always been faultless.



Grant Mercer,
Smaller Footprints ,Bristol



This is great olive oil. You really get what you pay for. Dispatch and delivery were also very quick. Thank you Aethalis!



Jack Pound,
Incredible Bulk, Penryn



Best olive oil in London.



Jessica Rimmoch,
Jarr Market, London

Pricing

CLOSED LOOP RANGE PRICE

Product	Size	Price
Extra Virgin Olive Oil (Labelled as Infusion)*	20L	£200
Organic Extra Virgin Olive Oil (Labelled as Infusion)*	20L	£280
Chilli Infused Extra Virgin Olive Oil	5L	£60
Garlic Infused Extra Virgin Olive Oil	5L	£60
Stainless Steel Fusti + Tap	20L	£120
500ml Dorica Glass bottles	24 x 500 ML	£52

Prices shown ex VAT and include delivery

Refill Package Deal

Contains	Price
20L, Extra Virgin Olive Oil	£320
20L, Stainless Steel Fusti + Tap	
24 x 500ml Dorica Glass bottles	

**In order to adhere to EU olive oil guidelines and allow retailers to legally sell on tap, all of our olive oil is infused with trace amounts of Rosemary.*

It is an infusion in name only and the taste and smell are not affected.



www.aethalis.co.uk

 @aethalis

Get In Touch

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