



Thymissi

THE MEMORY OF FLAVOURS



The memory of flavours

Thymissi means “memory” in Greek, a word that expresses remembrance.

The feeling born when a flavour or aroma takes you back to a place, to a moment you have lived.

I remember the places I have visited through their flavours and aromas.

This is the power of memory.

Thymissi is a journey of exploration into our collective taste memory.

It is the search for the authentic, timeless flavours of Greece that unite yesterday with today and vividly convey the aromas and colours of the Greek land, along with the values of a healthy Mediterranean diet.

Organic Extra Virgin Olive Oil



Thymissi extra virgin olive oil comes from privately owned organic olive groves in Crete and is produced using the cold-pressing method, exclusively by mechanical means.

Recently, Thymissi acquired a new olive grove in Archanes, Heraklion, a Protected Designation of Origin (PDO) area, further enhancing the quality and identity of our olive oil.

It is characterized by moderate to intense fruitiness, with balanced bitterness and a pleasant, intense spicy finish, elements that add depth, freshness and duration to the tasting experience.

Available in dark bottles of 500ml, 250ml and 100ml.



Organic Olive Oil with BASIL



Olive oil and basil, a taste of Greek summer.

Organic Olive Oil with Basil combines the products of two organic farms in Lassithi, Crete.

The extra virgin Cretan olive oil is flavored with natural basil extract, giving an aromatic olive oil of high gastronomic value.

A few drops are enough to flavor any dish and make it smell like freshly cut basil.



Organic Olive Oil with SKINOS

Extra virgin olive oil with natural skin fruit extract.

Pistachio is a small, aromatic fruit that comes from the pistachio tree (*Pistacia Lentiscus*), a Mediterranean shrub found in coastal areas.

The aromatic olive oil with SKINOS has a slightly spicy taste and resinous aroma that can flavor legumes, meat, as well as vanilla ice cream.



Organic Olive Oil with OREGANO



We combined the extra virgin olive oil from the organic olive groves of Lassithi with Cretan oregano, in a naturally aromatic (and not flavored) olive oil that gives a unique spiciness to your dishes.

A few drops are enough to bring back delicious memories of freshly chopped oregano.



***IT IS NOT SCENTED • IT DOES NOT CONTAIN ESSENTIAL OILS
• IT DOES NOT CONTAIN WHOLE HERBS***



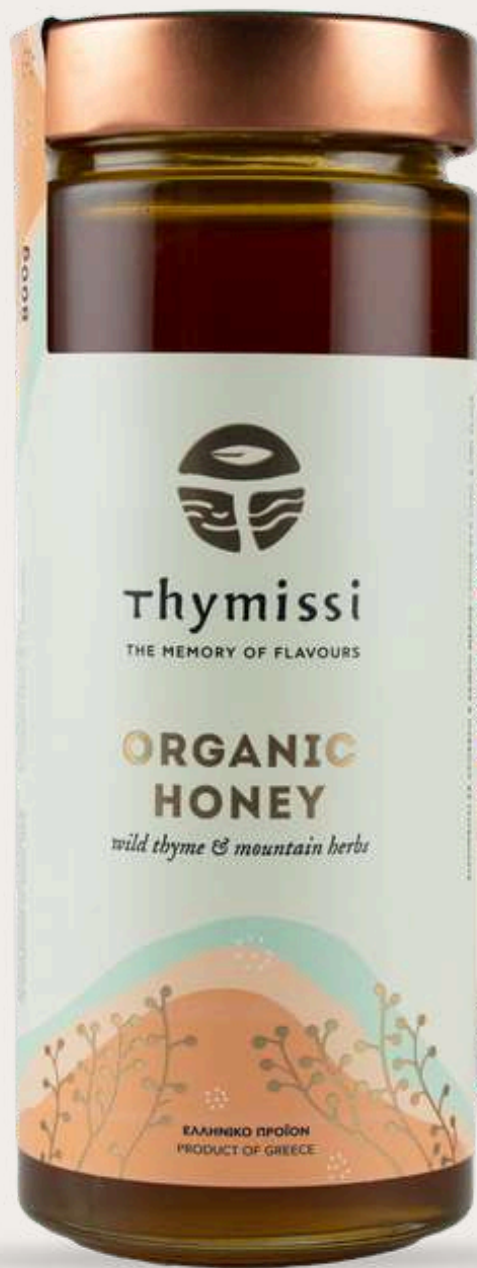
Organic Honey with Thyme & wild Herbs

All the aromas of the Cretan countryside in an authentic, organic honey, from bees that travel to the Cretan land to forage for the finest wild herbs and the most aromatic thyme.

Produced using traditional beekeeping methods, organic and environmentally friendly.

A honey of high nutritional value and unique taste memory.

Available in 800gr, 250gr and 100gr packages





Cretan honey has an amber color and a thick consistency,
thanks to the island's dry and warm climate.

- It's color, viscosity, aroma, and taste, combined with thorough analysis, confirm that this is 100% authentic Cretan honey.



Herbal Teas



CRETAN MOUNTAINS

DICTAMUS, SAGE, MALOTIRA & CHAMOMILE

Each herb offers unique beneficial properties, while together they create an authentic experience of wellness and taste from Crete.

Sage for stimulation, Dittany for digestion, Malotira for boosting the immune system and Chamomile for relaxation.



Soft Pack



CRETAN TEA MALOTIRA

Malotira, the famous endemic mountain tea of Crete. The name is believed to come from the Latin "male and tirare," meaning "to pull out illness," highlighting its traditional healing properties.

Known for its antioxidant and invigorating benefits, it naturally supports the immune system. With a unique flavor. It can be enjoyed hot or cold!





Aromatic herbs and spices produced using natural and environmentally friendly methods are hand-picked and gently processed to preserve their aromas and flavours.

Our spices awaken senses and memories from the Greek land.





natural product



Fleur de sel with Herbs

150gr

Our fleur de sel is harvested by hand at naturally formed salt pans in south Crete, enriched with Sage, Thyme, Basil, Majoram & Black Pepper. Fleur de Sel with Herbs is a 100% natural product to flavour and garnish your plates.



Fleur de sel "anthos"

150gr

Sea salt flower hand-picked from natural salt pans in southern Crete,



Fleur de sel Mix

150gr

Our Fleur de Sel is harvested by hand at naturally formed salt pans in south Crete, and enriched with garlic, onion, sweet paprika, and chili powder. Thymissi Fleur de Sel mix is a 100% natural product to flavour and garnish your plates.



Cook mix

70gr

Cook mix brings the essence of Mediterranean cuisine together in one place: Tomato, onion, garlic, oregano, sea salt, basil, parsley, thyme, chili powder and pepper, all naturally dried! Use it to spice up salads, meat, casseroles or your veggie dishes, and let it awake your most vivid taste memories.



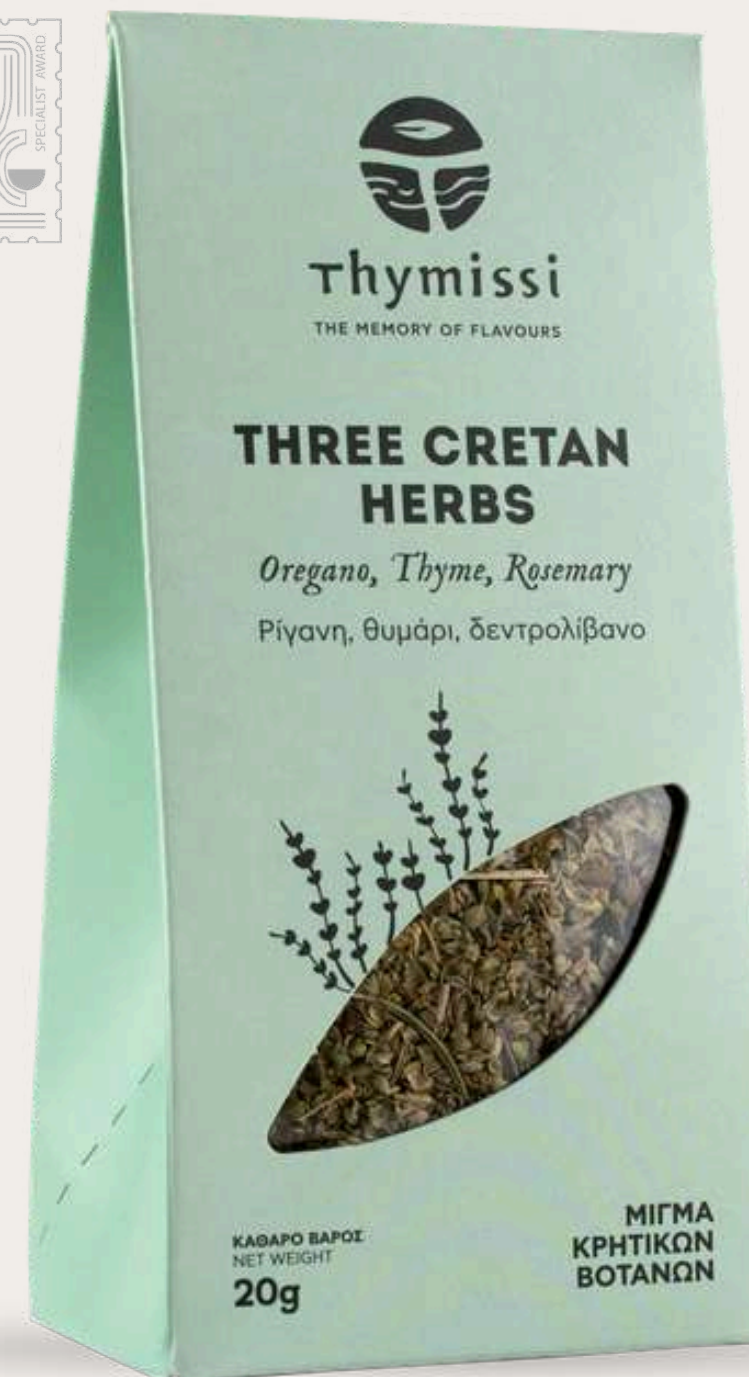
Three Cretan Herbs

20gr

Thyme, oregano, and rosemary: three aromatic herbs that smell like south Crete! Three Cretan Herbs mix by Thymissi contains grown herbs from Messara plain in Crete. They are harvested and processed by hand to retain their aromas and nutrients



Soft Refill Pack of Seasonings



Hand Made Traditional Pastries



NEW!



Rusk with olive oil, cumin & pepper 80g

Handmade traditional rusk (bite) with olive oil, cumin and pepper.
Traditional Cretan recipe.
The cumin is not too strong, it gives a light spicy feel. It can be added to a salad or as a snack.
They have no preservatives and stay crispy for at least 6 months.



Rusk with olive oil & carob 120g

Handmade rusk (bite) with olive oil and carob flour.
Carob gives a slightly sweet flavor.
They have no added sugar, so they can accompany savory and sweet creations.
It has no preservatives and stays crispy for at least 6 months.



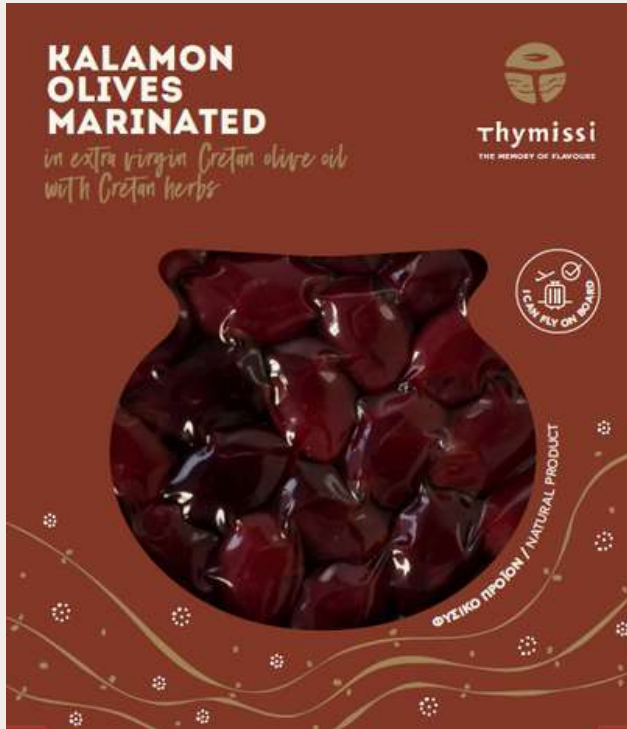
Traditional shortbread with olive oil & orange 140g

Handmade traditional shortbread with olive oil and orange juice.
With pure ingredients and without preservatives and artificial flavors.
Crispy and fragrant, ideal for snacks or as an accompaniment to coffee and tea.
They stay crisp for at least 8 months.

Table Olives



NEW!



KALAMON OLIVES with Cretan Herbs 200g

Kalamata Variety Olives, marinated in flavored extra virgin Cretan olive oil with rosemary, garlic, oregano, thyme, dittany & bay leaves.

100% naturally fermented olives.
Contains no allergens & sulfites.



OLIVES of the TSOUNATI variety 143g

Cretan green olives in brine with garlic, basil & oregano.

100% naturally fermented olives.
Contains no allergens & sulfites.



OLIVES of the CHONDROLIA variety 150g

Crete salted cod marinated in extra virgin Cretan olive oil.
Brine-free product.

100% naturally fermented olives.
Contains no allergens & sulfites.



OLIVES of the KORONEIKI variety 141g

Black Cretan snails in brine with Boukovo sweet, oregano & thyme.

100% naturally fermented olives.
Contains no allergens & sulfites.

Memory Gifts with seasonings



MEMORY GIFT
Fleur de sel “anthos” & Three Cretan Herbs
The taste of Crete in a gift box
with natural salt and naturally dried herbs.



MEMORY GIFT
Fleur de sel “anthos” & Cook Mix
The taste of the Mediterranean in
a gift box
with natural salt and natural drying
aromatics.



MEMORY GIFT
Fleur de sel Mix & Fleur de sel with Herbs
Two distinct flavors, a unique way to enjoy!



Memory Gifts with Organic Olive oils



with BASIL



MEMORY GIFT

Two organic olive oils from Crete Organic Extra virgin olive oil 100ml Organic olive oil with Basil 100ml

Two distinct flavors, a unique way to enjoy!



with OREGANO

MEMORY GIFT

Two organic olive oils from Crete Organic Extra virgin olive oil 100ml Organic olive oil with Oregano 100ml

Two distinct flavors, a unique way to enjoy!





Thymissi

THE MEMORY OF FLAVOURS

"Memory is not just a thought.

It is a sensation born of flavours, aromas and emotions that
transport us to beloved moments.

Every taste awakens memories, it's the most beautiful way to
remember"



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