• **BOTTARGA** (Italian), **KARASUMI** (Japanese) or **AVGOTARACHO** (Greek) is a delicacy of air-dried and pressed mullet or tuna roe.

• **AVGOTARACHO** has been considered a delicacy since the era of the Pharaohs. Also an important element in the Ancient Greek diet and later in the Byzantine times.
TRIKALINOS Story, Timeline- Milestones-Award

1856 The three Trikalinos brothers, Zafeiris, Nikos and Giorgos started Grey Mullet Avgotaraho production and trade in Etoliko.
1995 Zafeiris Trikalinos, current owner, takes over the business.
1997 New production facility in Athens, the first certified production facilities for Avgotaraho in Greece. All traditional techniques are conducted under standard procedures that guarantee the quality, hygiene and food safety of Trikalinos products.

1998-2004 A number of significant international commercial houses, such as Petrossian, launches Trikalinos Avgotaraho.
2008 Trikalinos introduced the Fleur de Sel (Sea salt). Significant publication in the reputable American scientific "Journal of Agricultural & Food Chemistry", of the encouraging results of the first research on the nutritional value of Trikalinos Avgotaraho.
2009 Trikalinos New Packaging is being awarded by Bronze Medal at the Pentawards.
2010 Ferran Adria includes Trikalinos Bottarga to his top 30 World’s Best Products Selection.
2011 Preliminary results of an in vivo research, conducted by Pasteur Institute, show that Trikalinos Avgotaraho as a dietary supplement may have an antiatherogenic potential.

2012 Trikalinos Grey Mullet Bottarga receives the ITQI’S 2012 Superior taste Award.

2013 The Trikalinos Gift Box, containing a Bottarga stick, a Bottarga Powder jar and a Fleur de Sel metal can, is awarded the First Quality Packaging Prize in the corresponding contest of “Greece: A Feast of Flavors Festival”, organized by Athinorama Magazine. The No 1 Restaurant of the world, for the year 2013, the “El Celler de Can Rocos”, launches a dish dedicated to Trikalinos Bottarga, with marinated mackerel, anchovies, capers and pickles.

2014 Trikalinos launches a new innovative packaging for its new product Trikalinos Sea Salt, for which is being awarded the Bronze Pentaward in Tokyo, that same year.
CERTIFICATIONS - AWARDS

- 2006
- 2006
Innovation is to create and Creation means not to copy!»

ZAFEIRIS TRIKALINOS

Γιατί Καινοτομία σημαίνει να δημιουργείς και Δημιουργία δεν είναι η αντιγραφή!

ΖΑΦΕΙΡΗΣ ΤΡΙΚΑΛΙΝΟΣ
OUR VALUES

• Balanced, delicate taste/ pleasant, long aftertaste
• Maintains original nutritional value
• No added preservatives, no chemical process
• For our Avgotaracho we use only wild (not farmed) grey mullet roes, recognized as the highest quality roe for this delicacy.
• Standardized production techniques properly balance the salting and drying processes to deliver higher moisture and lower sodium in the final product (salinity levels lower than 1%).
• Our Grey Mullet Avgotaraho is coated by natural beeswax, which sufficiently preserves the product and its delicate taste throughout its shelf life, despite the low sodium content.

OUR PROCESS
OUR NUTRITIONAL VALUE

1. A research conducted by Charokopeion University of Athens of the nutritional value of our Avgotaracho has shown that Trikalinos Bottarga contains:
   • Vitamins A, B12, C
   • Selenium
   • Ferrum
   • Calcium
   • Proteins
   • О3 fatty acids

This research was published in the reputable American scientific "Journal of Agricultural & Food Chemistry", in USA.
2. The nutritional value of **Trikalinos Avgotaraho** and its benefits in health-with regard to the preliminary results of an in vivo research, conducted by Pasteur Institute, showing that Trikalinos Avgotaraho as a dietary supplement may have an antiatherogenic potential, was presented on a Satellite Talk at the **15th International Symposium on Atherosclerosis and associated risk factors**, that was held on 25th & 26th November 2011 and which was organized by the **HELLENIC HEART FOUNDATION**.
All the harmonic pairings with other ingredients for Trikalinos Avgotaracho (Research of the University of Ieper, Belgium)
Wine

Sauvignon Blancs from the Loire Valley in central France ("Sancere" Appellation of Origin as well as the mineral and "smoked" wines from the "Pouilly Fume" Appellation of Origin).

The Riesling wines from Alsace, Austria, Australia and Germany. Totally dry, full-bodied and of good acidity are recommended a) Austrian Rieslings are of the “Smaragd” grade from the Wachau Valley in the Danube river area. b) German Rieslings from the Pfalz region.

Chablis wines, from the homonymous region of Burgundy. Wines of the Premier Cru level aged at least five years after their vintage, are recommended.

“Savennieres” Appellation of Origin wines, from the Loire Valley in France, specially from the Chenin Blanc grape variety. Excellent Chenin Blanc wines are also produced in South Africa.

The “manzanilla” type of sherry wines, from the town of Sanlucar de Barameda in Southern Andalucía (Spain). They have wonderful aromas and flavours of salt, sea weed and iodine.

Santorini’s island Assyrtiko white wine. Santorini’s volcanic soils have such characteristics that a Santorini white wine is in its youth similar to a young Chablis or/and Chenin Blanc, whereas after some ageing it takes a Riesling style character.

Whiskey

Preferably a single malt or smoked whiskey. The Japanese whiskey’s make a perfect match as well as those from Islay Island.

Champagne

Prefer a variety with high percentage of pinot noir.

Distillates

Grappa and Sake (warm or cold), accompany wonderfully the game between the oily bottarga character along with the notes of lime and iodine, flattering and highlighting the “drop of the sea” that lies at the core of Trikalinos Bottarga.
OUR CURRENT PRODUCT LINE

Trikalinos Bottarga Powder
Dehydrated, Grated Greek Avgotaracho

Trikalinos Bottarga
Premium Quality Greek Avgotaracho

Trikalinos Golden Age
Limited Edition Greek Avgotaracho

Trikalinos Anchovy & Sardine Fillet
Marinated in the best ingredients

Trikalinos Fleur de Sel
Crystal Sea Salt

Trikalinos Sea Salt
Natural, Sea Salt Crystals
OUR ENDORSERS

Jamie Oliver
Mark Hix
Heston Blumenthal

Thomas Keller
Jose Andres
Roca Brothers
Ferran Adria
Trikalinos PRODUCTS around the Globe

Rouge Tomate, Brussels
Four Seasons, Moscow
Four Seasons, Tokyo
Varoulio, Mikrolimano Piraeus

Akropolis Museum, Athens
Zaytinya, Washington D.C.
L’ Olivier, Paris
Нескучный сад, Moscow
Premier, Athens

El Bulli, Rosas
Daios, Salonico
Bosco, Moscow
La Maree, Moscow
El Celler de Can Roca, Girona
Ferran Adria, has chosen Trikalinos Avgotaracho as one of the 30 best and most nutritious products of the world!

“Mr. Trikalinos your Bottarga is a great product, we have to spread it around the world. If products like Trikalinos Bottarga did not exist, we wouldn't have been able to create..”
INTERNATIONAL PRESENCE

• SIAL PARIS
• PIR MOSCOW
• TERRA MADRE & SALONE DEL GUSTO, ITALY
• FANCY FOOD, USA

• OMNIVORE FESTIVAL, DEAUVILLE

• FOODEX TOKYO