

— BROS —

KASSAKIS

SAUSAGES & CURED MEAT







## Three Generations of Special Taste

When our great grandfather left Lasithi Plateau to move in Galatas Pediados, he carried with him a small treasure: the authentic, traditional recipes of sausages and the knowledge how to make smoked cured meats using traditional natural methods.

Three generations later, we, Kassakis G. Bros, continue our heritage by combining passion with expertise and scientific training. We rely on the same traditional recipes which we maintain and evolve with great respect, in order to provide our customers with charcuterie products of excellent quality and unforgettable taste!

## Our Company

Manolis Kassakis, with many years of experience in meat technology but also with several years of presence in traditional smoked cured meats processing, is leading the company. He is surrounded with a strong team of employees and external partners, who both bring fresh air and ideas in the company based on their experience and professional knowledge. Kassakis Bros is a continuous developing company that evolves and remains open to innovative ideas and experimentation, focusing in maintaining its active presence in the traditional sausage industry.

## Our Place

We have maintained our company headquarters in Galatas Pediados, a small village of Minoa Pediados Municipality, 35 km south of Heraklion city. Our company is an innovative production unit of traditional smoked cured meats, where the family's secret recipes are passed down from generation to generation. Our "home" is open to visitors and food lovers from April till October, upon request.

## Quality Standards

We follow strict rules and regulations that ensure the quality of our products.

- The choice of our raw materials and our suppliers is very meticulous in order to ensure the desired quality.
- We strictly use fresh meat from independent pieces of meat.
- We are against the use of additives and allergens so we forbid the use of pre-prepared mixes
- Our products are free from taste enhancers, pigments and gluten.
- We produce our own aromatic mixes for our products which include spices, local herbs and aromatic plants such as oregano, thyme and savory.
- All our products are smoked naturally with the use of specialized wood for smoked meats used specifically in the production of cured meats and sausages.
- We use natural intestines for the production of the sausages.
- Our hams vary in weight because they are cut by hand, just like the old times.

## Quality standardization

Our traditional recipes, in addition to our excellent quality of raw materials combined in order to create a series of exceptional, high quality smoked cured meats. Despite the tasteful journey our products offer, it is of vital importance for us to ensure the high quality of the products and its standardization. It is true that maybe taste is subjective, however quality is definitely objective.







## Our Traditional

This product line has become the start! These are the basic, traditional meat products of Crete and their recipe is kept alive for over 4 generations! Without preservatives, without additives, naturally smoked, without dyes, without flavor enhancers, gluten-free.

### Traditional Sausage with Vinegar

Traditional sausage with vinegar contains chopped fresh pork, vinegar, cooking salt & spices.

Packages	great taste	KIPF YAKHTINA GLUTEN FREE	NO ADDITIVES NO PRESERVATIVES	crete	HRC
300-400gr	✓	✓	✓	✓	
700-800 gr	✓	✓	✓	✓	✓
Sausage with vinegar in bulk	✓	✓	✓	✓	✓

### Traditional Cretan Siglino

Siglino is made of a hand-cut fresh pork leg and contains cooking salt, spices & herbs. It is packaged with the addition of extra virgin olive oil.

Packages	KIPF YAKHTINA GLUTEN FREE	NO ADDITIVES NO PRESERVATIVES	crete	HRC
350gr	✓	✓	✓	
1000gr	✓	✓	✓	✓

### Traditional Cretan Kapriko

Kapriko is a traditional local product and it is made of fresh pork meat (pancake or steak), which is baked for hours in a beech wood oven. Contains only cooking salt.

Packages	great taste	KIPF YAKHTINA GLUTEN FREE	NO ADDITIVES NO PRESERVATIVES	crete	HRC
300gr	✓	✓	✓	✓	
1000 gr	✓	✓	✓	✓	✓

### Traditional Cretan «Apaki»

It is made of fresh lean pork, which is marinated in vinegar and then smoked. It contains cooking salt and spices.

Packages	great taste	KIPF YAKHTINA GLUTEN FREE	NO ADDITIVES NO PRESERVATIVES	crete	HRC
400gr (rib eye)	✓	✓	✓	✓	
150gr in thin slices (rib eye)	✓	✓	✓	✓	
1000gr (rib eye)	✓	✓	✓	✓	✓
500gr in thin slices (rib eye)	✓	✓	✓	✓	✓
500gr (tenderloin)	✓	✓	✓	✓	✓
400gr (leg)	✓	✓	✓	✓	✓

### Loutza

«Loutza» is made of fresh lean pork (from rib eye), which is left to mature in red wine and later it is smoked. It contains salt and spices. Its production has been based on a Cycladic recipe.

Packages	KIPF YAKHTINA GLUTEN FREE	NO ADDITIVES NO PRESERVATIVES	HRC
400gr	✓	✓	
1000gr	✓	✓	✓

### Pichti (Traditional Cretan Recipe)

«Pichti» is made of the pig's head and feet. It contains cooking salt, vinegar and various spices.

Packages	KIPF YAKHTINA GLUTEN FREE	NO ADDITIVES NO PRESERVATIVES	HRC
500gr	✓	✓	✓





## For daily enjoyment

We love classic smoked cured meats, so we make them in our special way. We are adapting recipes of well-known cured meats to our data and re-making them with quality meats and traditional methods of production. Fresh meat is made of independent pieces, both in hams and sausages. Re-create the recipes and make all the spice mixtures on our own.

### Cretan Sausage

Cretan sausage contains fresh pork meat, garlic, cooking salt, spices and herbs of Crete (oregano, dictamus & thyme).

Packages

300 gr



### Smoked Steak

Smoked steak is made of fresh pork meat, cooking salt and spices.

Packages

250gr

1000gr

2000gr with bones

500gr in thin slices



### Sausage with leek

Sausage with leek contains fresh pork meat, leek, cooking salt and spices.

Packages

300 gr



### Smoked Pancetta

Smoked pancetta is made of fresh pork meat, cooking salt and spices.

Packages

250gr

200gr in thin slices

1000gr

1000gr in thin slices

500gr in cubes



### Chicken Sausage

Chicken sausage is made exclusively from Greek chicken meat and contains cooking salt, spices and herbs.

Packages

300 gr



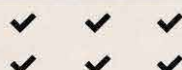
### Smoked Leg (Ham)

Smoked leg (ham) is made of fresh pork meat, cooking salt and spices.

Packages

1000 gr

500gr in thin slices



### Beef Sausage

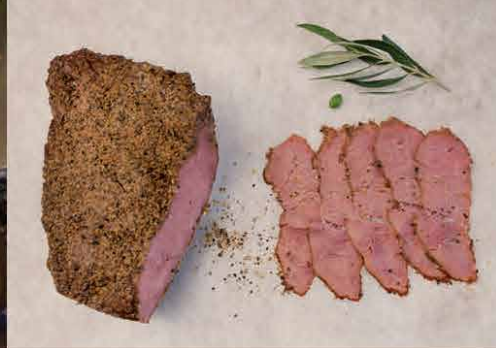
The beef sausage is made exclusively of fresh veal, and contains cooking salt and spices.

Packages

300 gr







## For more special flavors

We tried and developed new recipes, low in fat and with delicious flavors that stand out.  
Discover: they will even win the most demanding clients!

### Smoked Chicken Fillet

Smoked chicken fillet is made of Greek whole chicken breast and contains cooking salt, spices and herbs.

Packages	XPO TAOFLINA GLUTEN FREE	crete	HRC
250 gr	✓	✓	✓

### Porchetta

Porchetta is made of fresh pork (pancetta or steak), with aromatic herbs and cooking salt, slow cooked in wood oven.

Packages	XPO TAOFLINA GLUTEN FREE	NO ADDITIVES NO PRESERVATIVES	HRC
300gr	✓	✓	
4000gr	✓	✓	✓

### Pastrami

Pastrami, spicy in taste, is made of fresh lean veal, contains cooking salt and spices.

Packages	XPO TAOFLINA GLUTEN FREE	HRC
150gr in thin slices	✓	
500gr in thin slices	✓	✓
2000gr	✓	✓

### Guanciale

Guanciale is made of fresh pork smoked cheeks and cooking salt, giving a full, fatty flavor.

Packages	XPO TAOFLINA GLUTEN FREE	HRC
800gr	✓	✓

### Smoked Pancetta Pâté

*Let France be jealous*

Smoked Pancetta Pâté has been inspired by the French favorite «Pâté», in a more Mediterranean version, with highly flattering comments. Chefs tried it from all over Greece and they suggested that we prepare it in small production to share it with those who like the special taste.

You can combine it with tomato sauce, to create tasty spaghetti, try it as a break in your daily sandwich or directly for delectable bruschette in special occasions.

Packages	XPO TAOFLINA GLUTEN FREE	HRC
170gr	✓	✓

### Spicy Salami

Spicy salami is made of fresh pork. It contains cooking salt, spices and three different kinds of peppers.

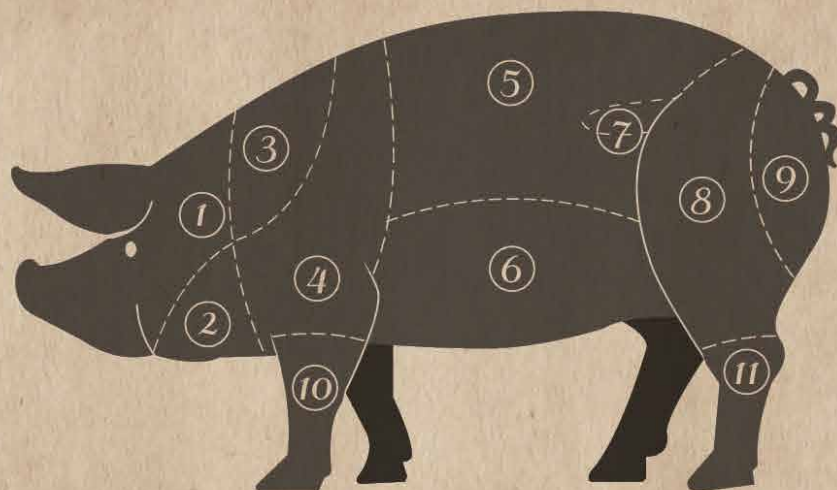
Packages	XPO TAOFLINA GLUTEN FREE	HRC
300gr	✓	✓

### Dry Salami

Dry salami is made of fresh pork and beef. It naturally matures over a month. Contains cooking salt and pepper.

Packages	XPO TAOFLINA GLUTEN FREE	HRC
200gr	✓	✓





Traditional Sausage  
with Vinegar (4)

Traditional Cretan Apaki (5) (7)

Cretan Siglino (8)

Smoked Loutza (5)

Traditional Cretan  
Kapriko (5) (6)

Pichti (1) (10) (11)

Cretan Sausage (4)

Sausage with Leek (4)

Smoked Steak (5)

Smoked Pancetta (6)

Smoked Leg (Ham) (9)

Porchetta (5) (6)

Smoked Pancetta Pâté (6)

Spicy Salami (3)

Dry Salami (3)

Guanciale (2)



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