



OliVchicken: A functional chicken, enriched with olive oil fatty acids and organic selenium.

The art in taste

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Aggelakis SA: The Company

Aggelakis
poultry products
The art in taste





- A fully integrated poultry farming company situated in the Greek island of Euboea.
- It produces exclusively naturally fed broilers.
- Our company takes under consideration the Greek tradition and we adapt it into the current trends.
- Therefore, we are constantly introducing revolutionary products, based on traditional recipes and natural ingredients.

Aggelakis SA: Facilities







- Poultry farms with an annual capacity of 4 million birds.
- Feed mill plant, where we produce our OWN strictly-vegetable animal feed.
- Fully-equipped slaughter house with three rooms of chicken air-cooling, an automatic slicing unit, cutting room and packaging area.
- Aggelakis SA owns a fully-equipped transportation for its products (lorries with automatic temperature recorders).

Aggelakis SA: Product Series



Aggelakis Poultry Products

- Conventional Aggelakis Chicken
- Only vegetable fed broilers
- This series is comprised of whole chicken, chicken cuts, giblets, deboned and no-skin chicken pieces, chicken souvlaki and chicken roll with Greek bacon & Gouda cheese



Secret Recipes by Aggelakis Family

- 50 years of Aggelakis experience are incorporated into Secret Recipes
- In this series, four innovative products are included: Marinated Chicken in an Oven Bag, Ready-To-Cook, Chicken Burgers, Chicken Meatballs, which are pre-heated (not pre-fried) and Mediterranean chicken roll with Greek Feta cheese and turkey ham



OliVchicken

- The first functional chicken in the global market, patented globally
- Rich in oleic acid and selenium
- 2% of the broilers feed is consisted of natural Greek olive oil
- The President of the International Pediatric Association suggests only OliVchicken for the right children's diet

Aggelakis SA: OliVchicken

When **Aggelakis chicken**
discovered **olive oil**, it became

OliVchicken



Chicken fed exclusively with **vegetable feed** and
2% pure olive oil.

Thanks to the beneficial qualities of Selenium, the consumption of OliVchicken contributes to the protection of cells from oxidative damage, the normal functioning of the immune system and normal Thyroid function.



OliVchicken: The Method

Ross 308 of Aviagen broilers are used.

The two first periods (1st-27th day) of their rearing, an 100% vegetable-feed is used, which is produced in our feed mill.

The third (28th-40th day) and the fourth period (40th-end) of their rearing, a fortified feed program is applied.

In this feed, 0.015% w/w is organic selenium and 2.2% w/w is pure olive oil.

Ingredients	Quantity (kg)
Cereals	613
Soy	311
Olive Oil	22
Soy Oil	9.05
Palm Oil	12
Dicalcium Phosphate	10.5
Calcium Phosphate	14
Salt	2
Soda	1.8
Liquid Methionine	1.1
Lysine	0.2
DL-Methionine	1
Choline	0.2
Organic Selenium Premix	0.15
Vitamins & Minerals Premix	2.0
Total	1000.0



OliVchicken: The Method

44% of their rearing period is based upon this feed mixture.

This fortified feed is used for 18 days and it weighs 2.78kg/broiler. 59% of their total feed.

50% of their body mass is acquired in this period.

In the end of their total breeding, their average net weight is 1.85kg/broiler. 0.925kg/broiler have been acquired in this fortified period.

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OliVchicken: The Outcome

100gr serving contains (cooked and roasted breast and drumstick, skin on)

Energy	Proteins	Carbohydrates	Sugars	Total Fat	Saturated Fat	Fibre	Sodium	Selenium	
164kcal/686kJ	23g	0g	0g	6,9g	2,2g	0g	0,6g	22μg	40% of RDA**

Total Fats in 100gr of OliVchicken are 6.9gr, when the conventional ones contain 14gr fats per 100gr.

40% of Total Fats (2.8gr/100gr cooked product) is Oleic Acid (monounsaturated omega-9 fatty acids).

Saturated Fats in 100gr of OliVchicken are 2.2gr, when the conventional ones contain 3-4gr per 100gr.

100gr of cooked OliVchicken contains 22μg Selenium, when a conventional one contains only 10-14μg Selenium.



OliVchicken: Its significance



Europeans (except Greece, Spain, Italy, Portugal, Luxembourg & Cyprus) consume extremely low quantities of olive oil[1].

Specifically, a British consumes 1kg of olive oil per year, when a Greek consumes 16.3kg olive oil per year.

Consumption of olive oil can reduce strokes by 40%. This happens due to oleic acid, mostly[2].

Europeans can add to their diets the OliVchicken, which is high in oleic acid (3.2gr/100 cooked product).

Specifically, a British can benefit more, when he/she consumes 24kg of chicken per year[3].

Chicken meat	per capita comsuption (kg)	per capita comsuption (kg)	per capita comsuption (kg)	per capita comsuption (kg)	per capita comsuption (kg)	per capita comsuption (kg)	per capita comsuption (kg)	per capita comsuption (kg)	per capita comsuption (kg)	per capita comsuption (kg)	per capita comsuption (kg)	per capita comsuption (kg)
	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011
United States of America	40.13	40.22	42.10	42.09	44.63	45.75	45.63	45.12	43.94	41.83	44.21	43.81
Australia	31.09	30.91	33.19	33.97	33.78	36.39	36.47	37.27	35.93	36.62	38.50	43.66
Brazil	29.09	28.04	30.40	32.14	33.96	27.44	29.68	31.52	36.28	34.54	37.10	39.94
Peru	21.16	19.89	21.07	21.60	21.40	24.02	25.72	27.62	31.12	33.97	35.76	37.45
South Africa	19.59	20.62	21.23	21.28	21.64	23.11	24.78	27.30	30.30	31.36	33.44	35.22
Argentina	26.60	25.64	17.86	18.57	20.92	23.28	26.74	27.85	30.45	32.34	33.52	34.13
Malaysia	34.64	35.22	33.61	34.68	34.23	35.29	35.32	35.67	35.45	34.74	34.33	33.99
Canada	30.44	31.41	31.22	30.82	31.65	31.43	31.21	31.65	31.34	31.00	31.24	31.34
Mexico	20.37	21.26	22.63	23.46	24.61	26.22	26.65	26.66	27.11	27.77	28.27	28.89
Spain	24.09	24.96	29.11	28.52	25.62	25.61	24.61	25.98	24.13	26.31	24.25	25.41
United Kingdom	23.09	23.42	23.23	23.46	24.07	24.90	23.85	22.61	21.75	22.17	24.14	23.93
Iran (Islamic Republic of)	12.53	13.20	13.93	16.09	16.74	17.52	18.99	20.58	21.67	27.61	22.36	23.04
Russian Federation	9.08	14.22	14.72	14.52	14.91	17.72	19.22	21.44	21.91	22.52	22.11	22.95
Colombia	12.94	14.97	15.88	16.25	16.73	17.72	19.45	20.86	22.36	22.29	22.95	22.82
Poland	14.16	16.98	19.92	15.92	18.04	19.32	19.57	20.69	15.52	22.55	22.32	22.49
Myanmar	4.82	5.70	6.60	8.28	9.96	12.10	13.94	15.49	16.88	19.44	21.25	22.34
Ukraine	4.47	6.23	7.43	8.61	13.77	13.43	15.84	17.61	22.50	23.09	23.09	22.05
Turkey	10.05	9.20	10.34	12.79	12.61	13.10	12.74	14.54	14.24	16.43	17.95	18.74
Thailand	12.74	12.94	13.15	14.09	12.80	15.03	15.77	16.03	16.62	16.42	17.18	17.37
France	16.11	16.75	15.18	15.24	15.19	12.22	11.68	13.08	15.61	15.64	14.89	14.86
Japan	14.00	13.79	13.89	13.50	12.63	13.37	13.72	13.53	14.13	13.72	14.43	14.62
Philippines	7.12	7.58	7.95	7.98	8.09	7.85	7.93	8.80	9.46	9.64	10.31	10.62
China, mainland	6.77	6.48	6.62	6.89	6.71	7.18	7.47	7.98	8.39	8.59	8.68	8.54
Indonesia	3.83	4.16	4.94	5.03	5.31	4.97	5.50	5.59	5.77	5.93	6.42	6.66
India	0.82	0.86	1.00	1.09	1.16	1.23	1.31	1.49	1.58	1.73	1.79	1.77



OliVchicken: Its significance

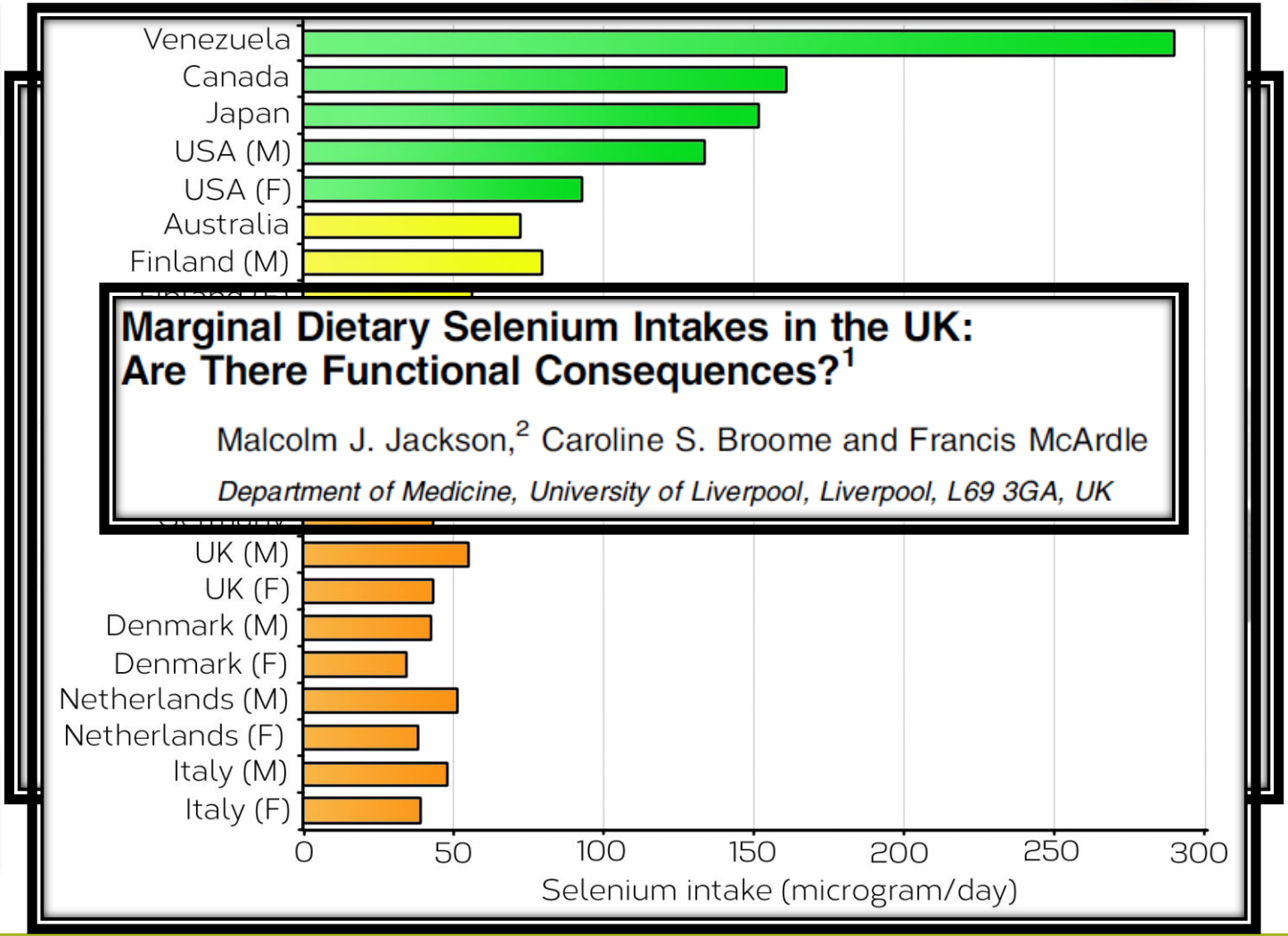
Selenium is a very important micronutrient for humans' well-being[4].

Selenium deficiency is very common among the European nations, because the European soils are poor in selenium[5].

According to NHS, the Recommended Daily Intake of selenium is 60μg for women and 75μg for men. Nowadays, the average selenium daily intake in the United Kingdom is about 40μg per day[6, 7].

Europeans can add to their diets the OliVchicken, which is high in selenium (22μg/100gr cooked product).

Specifically, regarding British people, if they replace the chicken which consume with OliVchicken, 20% of their RDA of selenium will be completed annually.

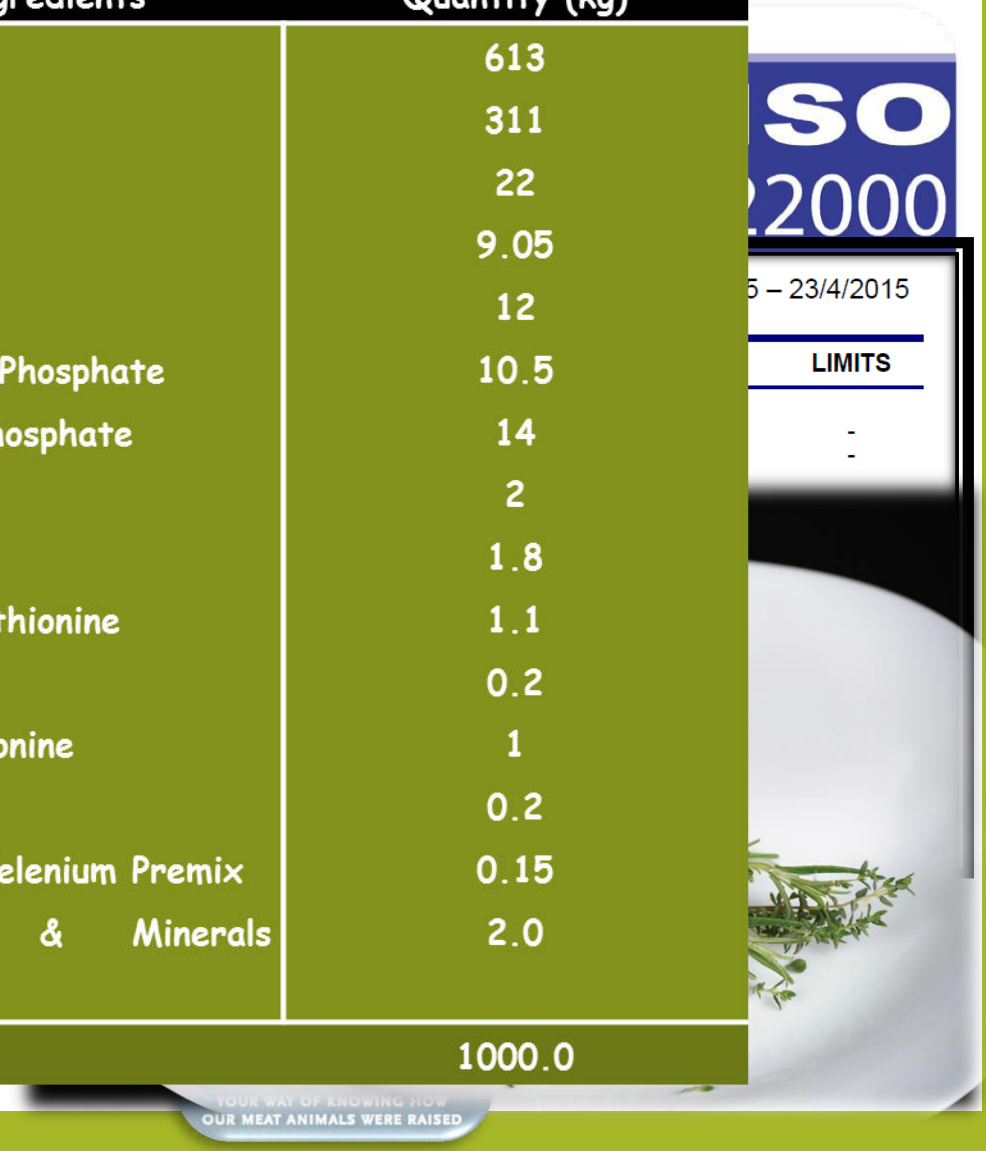


Why Aggelakis' OliVchicken?

- Rich in oleic acid and selenium.
- Certified by ISO 9001:2008, ISO 22000:2005, FSSC 22000:2013, AGROCERT for Special Poultry Farming and it is about to be certified by Animal Global Partnership for Animal Production of Step 1.
- Free from Listeria, Campylobacter & Salmonella.
- Free from any mysterious odors and bad taste, because of the 100% vegetable poultry feed.
- Tasteful and tender.



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Reference List

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Thank you for your attention!



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