

A land of rich traditions, of a myriad of cultures, and variety of flavours and food values, Europe is a dream for every food lover! European food is about more than one ingredient, one flavour or one delicacy. Each ingredient has an origin story, each flavour involves passion and know-how that spans across countries, generations and agricultural practices, all over the European Union.

To celebrate it, we are sending you this beautiful hamper that tastes of Europe in every morsel. We have also sent you a cheese and charcuterie board for the virtual tasting event to build your own ideal board with iconic European products.

Flavours of the European Union

Agricultural products from the European Union are more than just food and drinks, they are stories shared, heritage passed on through generations. They are collections of flavours, bursting with character that is traceable back to rich origins. All EU Member States share food and farming standards, reinforced by robust food safety regulations, guaranteeing authentic, high quality, sustainable and safe products that are being exported all over the world.

More Than Cheese...

European cheeses are iconic and known worldwide. Every country in the European Union boasts its own traditional cheeses: an astonishing parade of flavours, textures and sizes.

Danish Brie Cheese: Soft, white with an almost spreadable texture, the Danish Brie Cheese is a true star of Denmark, where cheese production flourished in the 20th century with the advent of industrialization and technology. Its authentic aroma, and slightly tangy taste bears testimony to its genuine origin.

Gouda Mild Wedge Cheese from the Netherlands: Staying true to the European quality, the Gouda Mild Wedge Cheese from the Netherlands comes with a fine texture and an amazing gentle and sweet taste. Its smooth texture, high moisture content and attractive colour make it the perfect addition to your charcuterie board and will take it to the next level.

Feta Cheese from Greece: Embark on a journey to the picturesque sea landscapes of sunny Greece, with this Feta Cheese. Its slightly acidic and salty flavour will make you fall in love with it in one bite as you will experience its soft and creamy texture.



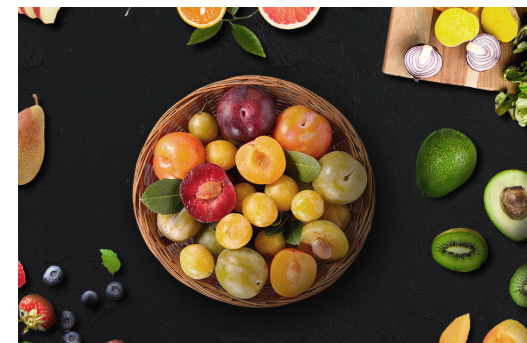
Blue Cheese from Denmark: With a smooth and rich texture, Danish Blue Cheese is known for its unique, mildly spicy flavour and it enchants with tones of mild bitterness and salt. The cheese pairs beautifully with honey, dried fruit, apple or pear slices, figs and walnuts and certainly uplifts a glass of wine.

More Than Fruits & Vegetables...

European fruit and vegetables are more than just fruit and vegetables –they are used as ingredients in many of the world's most authentic recipes while being a healthy source of vitamins and minerals...

Red Apples from Poland: Bringing to you some of these beautiful apples with their shiny, smooth and glossy skin coming straight from the old orchards of Poland, which is the biggest apple growing country in the EU. European farmers are required to follow an established set of good agriculture practices resulting in this kind of amazing produce.

Green Apples From Italy: These green apples from Italy have a crunchy flesh and a particularly refreshing taste. Italy is an apple paradise where apple orchards wind their way across the north-east area. With a rich colour and a fresh flavour, these apples are passed through multiple quality checks before they reach your table.



Kiwi from Greece: The kiwifruit is cultivated in many places in Greece, Pieria, however, remains the main area of production. Greece has the perfect weather conditions for the cultivation of kiwis; its Mediterranean climate with hot summers and cool winters, helps produce fruit of excellent quality and flavor. Farmed with utmost care, Greek kiwis are rich in flavour and a delight for the taste buds.

Olives from Spain: Spain has loved olives for longer than most places in the world. The first olive trees were brought to Spain more than 3,000 years ago and they are still full of flavour and taste due to the Mediterranean climate of the country. European food stories really take you back in history and make you travel. Try this deliciousness from Europe...

More Than Beer, Wines & Spirits...

European beer, wines and spirits are more than beer, wines and spirits thanks to outstanding raw materials and traditional methods of production, regulated by strict safety standards.

Sangiovese Rubicone from Italy: Every



occasion is incomplete if it's not paired up with a glass of wine. The Sangiovese Rubicone Red Wine from Italy has an amazing after taste when paired up with cheese. Its gentle and fresh taste will take you on a journey through Europe's vineyards. Enjoy the classic flavour of Italian grapes.

Beer from Belgium: Good quality beer is Belgium's trademark. This wheat Belgian beer is extremely popular in our country and therefore easily available. Its cloudy appearance is due to the fact that the beer is unfiltered, and gives it its amazing taste. Thanks to high standards and quality checks, it is a safe drink that you will be happy to drink.

Foods and Beverages from the European Union are available at multiple online and on-ground retail outlets across India.



A box full of European flavours



For more information, please visit the website : <https://europa.eu/more-than-food-india>

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EUROPEAN UNION

