

About us

We are an award winning start up based in the beautiful Peloponnese in Southern Greece. We specialize in developing sustainable and innovative ingredients from plant-based raw materials.

Our passion is to innovate natural and healthy solutions for customers in the food, feed and personal care sectors.

A natural replacement for nitrate



StymonPhen is a range of natural products to help replace the use of nitrates in meat preservation.

Our products are made without the use of any chemicals and are based on the by-products of the Olive oil industry.

In addition to extending shelf life and flavour enhancement, customers can benefit from reducing the salt levels in their meat.

- ☑ Currently being used or in the trial phase in four European countries.
- ☑ Unique flavouring preparation that contains high levels of naturally occurring olive ingredients, and in particular hydroxytyrosol.
- ☑ Unlike other solutions in the market, our products aren't really "nitrates in disguise".
- ☑ Can be both a natural and cost effective way to increase shelf-life of meat while affording the user complete flexibility over any flavourings, salt and sugar preparations.
- ☑ No need to compromise on brand and product identity.

Harnessing the power of StymonPhen

The challenges for NITRATES & MEAT

Whether driven by legislation or consumer demand, we see a need to lower the use of nitrates in meat or to eliminate usage altogether.

Our olive-pulp based products provide benefits due to their high content in Olive biophenols. Olive biophenols, and especially Hydroxytyrosol, are known to possess impressive antioxidant and antimicrobial properties.

StymonPhen plays an important role in ensuring food can retain flavour and colour over a longer period.

The powerful combination of antioxidant and anti-microbial properties underpins the efficacy of our products.

StymonPhen 50W & 50T for white or pink meat

StymonPhen-50W/T are extremely versatile products for preserving processed and / or cooked meat while retaining the flexibility to dose sugar, salt and flavours as you wish. This enables to differentiate your product from others in flavour, saltiness and naturalness.

