Lots of delicious organic products on offer this week!
This Week: Dutch Vine Tomatoes (code 166, 556, 179, 300)
This Week: Dutch Plum Vine Tomatoes + Pomodorini, Aris (300)
This Week: Dutch Cocktail on the vine Tomatoes (code 166)
This Week: Chocotoms from Frank (179) & Paolo (592)
This Week: Fresh Pears and Apples from Argentina and Chili
This Week: Pink Marsh Grapefruits from Greece (code 578)
This Week: Blueberries from Bio Aroche (code 232)
This Week: Sweet Potatoes from USA and Honduras (170, 175)
This Week: Avocado from Anthony, Kenya (code 305)
This Week: Ataulfo Mango from Mexico
This Week: Kent Mango’s from Burkina Faso (code 565)
This Week: Ginger from Peru and China (515, 695, 324)

We are happy to announce that we can once again supply good volumes of delicious, organic blueberries from our Spanish heroes at Bio Aroche. Manolo, “This region is also ideal to grow organic blueberries. Our fields are located in a valley at 600m above sea level which is perfect, because we do not only get enough rainfall but also the right mix of warm day and cold night temperatures. Furthermore, the soil in this area is perfect for blueberries, so we have to use very few inputs and still get a good and constant quality. It’s all about choosing the right crop with the right type of soil!”. Blueberries are particularly popular because of the great taste and amazing health benefits. Enjoy!

Full Bodied Taste, Aromatic .. almost herb like, so juicy, full flavor. Premium Snack Tomato..
.... just a few remarks from people who tried the Chocotoms grown by Frank and Paulo. We now want to ensure that more people will get to enjoy the delights of these exotic taste bombs and therefore we are offering special “self-tastings” to our loyal customers.

More good news, particularly if you are a grapefruit fan! As of this week we have beautiful, delicious organic “Pink Marsh” Grapefruits from Nature & More grower Gerasimos. This variety is wonderfully sweet and juicy, almost seedless and has a subtle pink fruit flesh. For a sample, price and more background information, simply contact your Eosta account manager.

Eosta finalist for Prestigious Sustainability Prize
Great news, last week Eosta was informed that the company is in the final of the prestigious King Willem 1’ prize for sustainable entrepreneurship. Alexis van Erp: “The award ceremony will be held at the end of May and although we would love to win, this nomination already means so much for us, it makes me and all the employees very proud”

Organic Blueberries from Bio Aroche

Want to continue to receive our newsletter?
As of May 2018, new European Legislation obliges us to document that people wish to receive our newsletter. Therefore, we kindly ask you to reply to this newsletter with the text: “I want to receive the weekly newsletter”. THANKS!