

# HELIOS PASTA INDUSTRY



"HELIOS" PASTA INDUSTRY was founded in 1932. The first factory was built in the Metaxourgio area and its operation continued until 1972 when it was moved to the new fully automated and modernised building in Metamorphosis, Attica (11th Km of the National Road Athens-Lamia No. 37).

In 1992, during the international exhibition of Madrid, the company was awarded with the "GOLDEN TROPHY FOR QUALITY".

Quality is the symbol and main principle of "HELIOS" PASTA INDUSTRY, one of the biggest pasta industries in Greece. The productivity of the factory surpasses annually the 16.000 tons of pasta, and all the production procedures are fully automated, reassuring the highest possible quality.

The continuous presence of the company in the Greek market the last 60 years, in combination with the efficiently organised sales network all over Greece and especially with the respect it shows to the consumers and their needs, gives to "HELIOS" PASTA INDUSTRY the right to enjoy the privileges of its success as one of the biggest pasta industries in Greece.

The last years, it continuously expands its exporting activities in order to promote its products in foreign markets. This effort has been successful because of the fine quality pasta produced with quality hard semolina grain and because of the respect for the consumer.

As a result, in 1995 the company's exports amounted to almost 5.000.000 kilos in countries such as: ENGLAND, AUSTRALIA, AUSTRIA, ALBANIA, BELGIUM, BULGARIA, FRANCE, GERMANY, USA, CANADA, LEBANON, UCRANIA, RUSSIA.





40

## SPAGHETTISIMO

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• 12 x 500 g • 6 kilos



41

## CHRYSSI SPAGHETTINI

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• 24 x 500 g • 12 kilos



04

## SPAGHETTO d'ORO

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• 12 x 500 g • 6 kilos



44

## SPAGHETTI ESPRESSI

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QUICK COOKINK

• 12 x 500 g • 6 kilos



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## MACARONI 10

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• 12 x 500 g • 6 kilos



07

## MACARONI 7

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• 12 x 500 g • 6 kilos



06

## MACARONI 6

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• 24 x 500 g • 12 kilos



05 **MACARONI 5**

• 12 x 500 g • 6 kilos



03 **MACARONI 3**

• 12 x 500 g • 6 kilos



02 **MACARONI 2**

• 12 x 500 g • 6 kilos



08 **LASAGNE**

• 12 x 500 g • 6 kilos



706 **W.W. SPAGHETTI 6**

• 12 x 500 g • 6 kilos



139 **TRICOLORE SPAGHETTI 6**

• 12 x 500 g • 6 kilos





43

## CHRYSSI MANESTRA

• 12 x 500 g • 6 kilos



48

## MANESTRAKI

• 12 x 500 g • 6 kilos



10

## KRITHARAKI HONDRO

ORZO LARGE

• 12 x 500 g • 6 kilos



11

## KRITHARAKI METRIO

ORZO MEDIUM

• 12 x 500 g • 6 kilos



12

## RIZAKI HONDRO

PASTINA RIZO LARGE

• 12 x 500 g • 6 kilos



13

## RIZAKI PSILO

PASTINA RIZO FINE

• 12 x 500 g • 6 kilos



14

## PEPONAKI

MELONE

• 12 x 500 g • 6 kilos



15

## SOUSSAMAKI

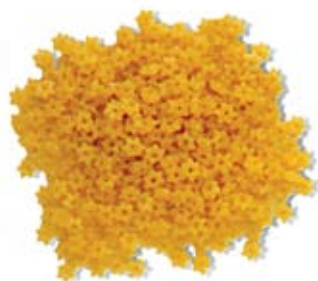
• 12 x 500 g • 6 kilos



16

## COUSCOUS

• 12 x 500 g • 6 kilos



17

## ASTRAKI

STELLINA

• 12 x 500 g • 6 kilos



18

## KOFTO HONDRO

CUT MACARONI LARGE

• 12 x 500 g • 6 kilos



19

## KOFTO METRIO

CUT MACARONI MEDIUM

• 12 x 500 g • 6 kilos



20

## Kofto Misso

CUT MACARONI FINE

• 12 x 500 g • 6 kilos



21

## Corali

ELBOW

• 12 x 500 g • 6 kilos



22

## Rigatoni

• 12 x 500 g • 6 kilos



23

## Ahivadaki

SHELLS FINE

• 12 x 500 g • 6 kilos



24

## Triveli

TWISTS

• 12 x 500 g • 6 kilos



25

## Fioqaki

BOWS

• 12 x 500 g • 6 kilos



26

## PENNE

• 12 x 500 g • 6 kilos



27

## Ahifada

SHELL

• 12 x 500 g • 6 kilos



28

## TROMBETTES

• 12 x 500 g • 6 kilos







50

## VERMICELLI

NIDI CAPELLINI FINE

• 12 x 500 g • 6 kilos



47

## TAGLIATELE Nidi

• 12 x 500 g • 6 kilos



77

## TAGLIATELE SPINACH

• 12 x 500 g • 6 kilos



53

## TAGLIATELE

WITH EGGS

• 12 x 500 g • 6 kilos



35

## Hilopites Velouhi

NOODLES WITH MILK & EGGS

• 12 x 500 g • 6 kilos



46

## Hilopitaki Roumeliotiko

CUT NOODLES WITH MILK & EGGS

• 12 x 500 g • 6 kilos





721 **W.W. Elbow**



723 **W.W. Shells**



724 **W.W. Twists**



• 12 x 500 g • 6 kilos



138 **TRIVELI**  
TWISTS



• 12 x 500 g • 6 kilos



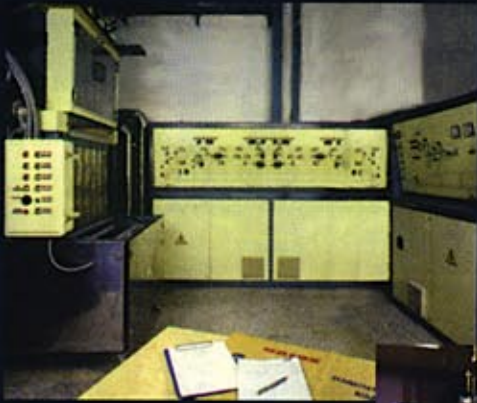
420 **SEMOLINA LARGE**



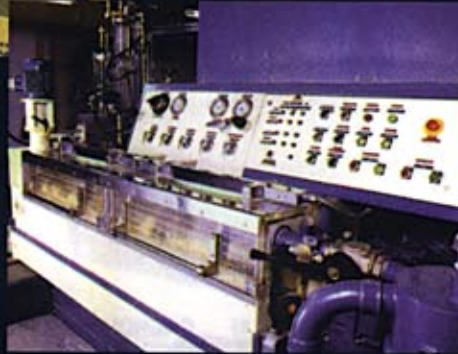
410 **SEMOLINA FINE**



• 12 x 500 g • 6 kilos



*All machines of the factory function automatically through a central computer*



*The fermentation of HELIOS pasta takes place in a vacuum.*

High temperatures are developed in the driers and completely sterilize the HELIOS pasta products.



*Cutting takes place automatically without the intervention of human hands.*

# HELIOS PASTA INDUSTRY



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