



*excellent
choice*

Why should you choose INONI?

We challenge you to sweetly awaken your senses...

Vision - Touch - Smell - Hearing - Taste

wake up successively after opening a package from the collection

We hope to satisfy even the most demanding customer by asking ourselves the question

‘Why should I choose «INONI Greek Organic Herbs»?’

As consumers, we have strict criteria when selecting a product, especially a food product. Thus, as producers, we pay special attention to the quality, color, aroma and taste of our herbs and follow all the rules of Good Agricultural Practice.

We are closely monitoring and control all stages of cultivation and processing, from selecting planting varieties to packaging, offering a vertical agricultural production. We follow the organic farming principles for all of our products and use eco-friendly packages.

We collect our plants by hand and we transfer it directly to our specially modified rooms for drying.

We sort out and finally select with great care the dried plant material. The final chosen material is then sealed in air-tight environment in eco-packages, assuring the quality characteristics of our premium herbs.

However, even after achieving a premium final result that fulfills our expectations, we strive to maintain the level of our quality by using lean procedures.





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About Inoni

INONI was the nymph of Greek mythology, who had received from god Apollo the unique gift to cure the wounds of humans and heal them by the use of herbs.

Inspired by the mythical Inoni, the memories and fragrances of our childhood, along with our grandparents who were occupied with agriculture, transmitting their knowledge and experiences, we embarked on a journey to the wonderful aromas of the greek herbs ...

After years of research, discussions with people who had both the means and the knowledge of agriculture, the pursuit of public desires and preferences, and at the same time both being foresters-environmentalists, we began cultivating, processing and trading organic aromatic plants.

We found the most suitable piece of land & brought it to life, full of aromatic essence!

We have made the necessary initial formations, always following the principles of Good Agricultural Practice, in order to successfully cultivate our certified organic plants.

Our organic plantation is expanding in about 10 acres in which hosts 15 species of dry herbs. Of the total of our herbs, currently we are packing plain 5 species in two types of packages that were specially designed for our collection:

our practical bag with zipper and paper cylinder.

Both types of packaging are suitable for maintaining the quality and aroma of herbs.





Two siblings with scientific training concerning the natural environment, graduates of the Faculty of Forestry and Natural Environment of AUTH and attending a series of seminars on aromatic herbs and essential oils (AFFAE) with intense ecological awareness, environmental concerns & admiration for greatness of nature, we started a journey from the beginning.

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Get to Know us



Renela Giannakopoulou
Forester - Environmentalist AUTH

Attending a seminar "Cultivation of Aromatic Medicinal Plants and Production of Essential Oils (AUTH)



Alexia Giannakopoulou
Forester - Environmentalist AUTH

PhD Candidate for Active Substances of Pharmaceutical Aromatic Plants (Pharmacology AUTH)





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about our herbs ...

The use of the plants and their action in our lives has accompanied us from antiquity to the present time, constantly demonstrating that they are an important part of the basis of healing.

From Greek mythology, significant references to herbs and their healing properties were already made, with gods, nymphs and other ancient creatures starring in stories about herbs and their "magic" properties.

The ancient Greeks Aristotle, Hippocrates, Theophrastus, Dioskouridis, Galenos, prominent personalities, each one of them in different field of science and different time of action, have dealt with the plants and their healing properties in detail and have left their significant scientific work to the younger generations as a heritage.

Greek herbs or medicinal aromatic plants are an important part of Greek culture. The fertile land of Greece combined with the wonderful Mediterranean climate and the Mediterranean sun, that generously nourishes and grows our plants, give to Greek herbs, according to the opinion of many people, the lead in flavor, aroma, appearance!

The combination of the scientific "wealth" of antiquity, with modern sciences, modern technical means, digital media and the greek "treasure" of plants, leads people with a vision, such as the team of INONI GREEK ORGANIC HERBS, to bring the modern man in touch with the greek nature and its benefits.

Each herb we cultivate has its own particular flavor and aroma, and is characterized by its own beneficial / curative properties.





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Origanum Vulgare
Oregano



Satureja hortensis
Summer savory



Slavia Officinalis
Sage



Origanum Dictamnus



Sideritis Scardica
Mountain Tea



Lavandula Angustifolia
Lavender



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Organic greek Mountain tea (*Sideritis scardica*)

An extremely beneficial Mediterranean herb, rich in tannins and iron with strong antifungal, antioxidant, antibacterial, antiseptic, anti-inflammatory and analgesic bioactivity. University studies have shown that regular consumption of beverage of Mountain tea may prevent or combat the disorders caused by anxiety, depression and degeneration of brain cells (Alzheimer's disease)



30gr *Sideritis scardica*
from selected flowers and leaves



18gr *Sideritis scardica*
from selected flowers and leaves



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Organic greek oregano (*Origanum vulgare* spp. *Hirtum*)

Excellent, freshly grinded Greek oregano, highly aromatic and tasteful, with multiple benefits for the body thanks to its antimicrobial, antifungal, antibacterial and antioxidant properties. The most widespread use of oregano is as a condiment in Greek cuisine, flavoring meat, fish and poultry, vegetables and salads as well, but also as beverage, usually blended with other herbs, because of its intense taste.



*35gr Origanum vulgare
freshly grinded*



*30gr Origanum vulgare
freshly grinded*



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Organic greek thyme (Thymus Capitatus)

A well-known Mediterranean herb, providing numerous biological effects. Traditionally, thyme is used for the treatment of respiratory disorders as laryngitis, bronchitis, asthma, cough, pertussis, for dental diseases, urinary tract infection and indigestion. Its spasmolytic and digestive action is significant, as it facilitates digestion, stimulates appetite, absorbs fat, and can improve arthritis with regular consumption. Perfect for seasoning and marinades in our cuisine, and also as a beverage, plain or blended with other herbs, dried nuts and fruits.



*40gr Thymus capitatus
freshly grinded*



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Organic greek sage (*Salvia officinalis*)

Excellent, therapeutic herb, with a special, intense flavor. Sage is considered as a prominent Greek herb thanks to its antibacterial, antimicrobial, disinfectant, anti-spasmodic, anti-cancer actions. It is known for its actions on symptoms of indigestion, the relief of stomach and liver, for the treating of mouth and throat inflammation.

It is widely used either in culinary as condiment in many recipes of Mediterranean cuisine or as a delicious, beneficial beverage.



*25gr Salvia officinalis
from selected leaves*



*18gr Salvia officinalis
from selected leaves*



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Organic Lavender (*Lavandula angustifolia*)

A particularly aromatic herb, with intense color, fragrance and taste.

Lavender has multiple uses, since it is used in pharmaceuticals, culinary, hygiene, decorative. Perfect for beverages, plain or blended with other herbs, acts as a spasmolytic, antimicrobial, analgesic, stomach soothing, diuretic and is useful to sleep disorders.

It is also used as a flavoring, decorating the dishes with its magnificent blossoms, as a “warrior” of moths in clothing stores -like closets and drawers- and as an air-freshener as well.



*30 gr Lavandula angustifolia
from selected leaves*



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