

Demeter's Pantry Re-Launches Fan Favorites on Mealogic with New Sustainable Packaging and Micronutrient Labeling

Demeter's Pantry strengthens partnership with Mealogic, parent company of Territory Foods, with relaunches featuring sustainable packaging and updated labeling.

SILVER SPRING, MD, UNITED STATES, December 4, 2025 /EINPresswire.com/
-- Demeter's Pantry, announces the launch of several customer favorites on the Mealogic platform with new sustainable packaging and enhanced micronutrient labels. Each product is made from scratch in-house, from

proteins and sauces to grains and

Demeter's Pantry's Greek Chicken Stifado, made from scratch with clean-label ingredients, returning to the Mealogic platform with new sustainable packaging.

beans, using only clean-label ingredients. The launch reflects both brands, Mealogic and Demeter's Pantry, shared commitment to transparency, sustainability, and culinary quality.



The new packaging gives our meals the visibility they deserve. It reflects the same care and detail we put into every dish we cook from scratch."

Maria Kardamaki Robertson, Founder of Demeter's Pantry The below meals are new or relaunched, made with Extra Virgin olive oil:

- Lemon Garlic Chicken and Roasted Vegetables
- Chicken Tinga with Fajita Peppers and Roasted Pico de Gallo
- Memphis-Style BBQ Pork with Kale and Sweet Potato Mash
- Greek Chicken Stifado with Potatoes
- Coconut Curry with Grilled Tofu and Brown Rice, (Vegan)

Mealogic recently introduced new premium Kraft paper packaging, designed to reduce plastic use and provide an enhanced customer experience across partner offerings, including Demeter's Pantry's meals. The updated packaging clearly lists key meal information and now includes labeling for four micronutrients: Vitamin D, Calcium, Iron, and Potassium. This added labeling makes it easier for consumers to see key nutrition information and choose meals that meet their goals. Demeter's guiding principle has always been that customers should easily understand the ingredients behind every meal. These updates enhance how consumers experience the brand on the Mealogic platform, aligning with both companies' dedication to authenticity, quality, transparency, and environmental responsibility.

Demeter's Pantry is a women-owned business in Maryland, founded almost two decades ago with a mission of bringing home recipes to market, creating prepared foods with Mediterranean and Latin flavors with a restaurant quality. Demeter's Pantry Latin cuisine includes handmade Enchiladas, Burritos and Quesadillas with in-house made sauces. Its Mediterranean entrees incorporate Greek and fusion flavors. Demeter's Pantry has served the deli, Grab&Go



Demeter's Pantry's Memphis-style BBQ pork served with kale and creamy sweet potato mash.



Demeter's Pantry's Coconut Curry Grilled Tofu with Brown Rice, and fresh vegetables.

and hot bar departments of retailers and online retailers like Territory Foods.

Contact Demeter's Pantry at: sales@demeterspantry.com or call 301-587-0048

For more information visit www.demeterspantry.com and reach out to us at LinkedIn or Facebook

Noemi Garayo **DEMETER'S PANTRY** +1 240-506-3379 email us here Visit us on social media: LinkedIn Bluesky Instagram Facebook YouTube Χ

This press release can be viewed online at: https://www.einpresswire.com/article/869951781

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2025 Newsmatics Inc. All Right Reserved.