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PRESS RELEASE

Famous French visitors at DODONI for the authentic Greek Feta

Famous journalists, food bloggers, opinion makers, and food industry professionals from France visited the DODONI factory in Ioannina on Tuesday, June 7, for a unique "journey" in the production, taste, and authenticity of the Greek PDO feta, which is now a key component of modern gastronomy and plays a leading role.

The famous visitors, accompanied by an executive of ELGO DIMITRA and the distinguished chef Mrs. Dina Nikolaou, had the opportunity to see up close the process of making the authentic Greek PDO Feta DODONI, were guided through its production line, in the state-of-the-art facilities of the factory in Ioannina, and were informed about all its unique characteristics, showing a special interest in the raw materials used in its production.

At the same time, they were impressed by the combination of Greece's climate and Epirus' biodiversity, which includes over 2,500 unique herbs and plants that the milk-producing herds eat, giving the Feta PDO DODONI a wonderful aroma and exceptional taste. Since Homer's time, Feta PDO DODONI has been a cheese produced exclusively in Greece.

The visit of gastronomic specialists from France is part of ELGO DIMITRA's promotion of Feta PDO in the French market, which is being carried out through the Executive Agency NOVACERT.

The discussion also focused on the presence of white cheese labelled as "Feta" on the shelves of French supermarkets, aiming to deceive the public.

DODONI will continue to be the international ambassador of the authentic Greek Feta, educating consumers on how to differentiate authentic Feta from other white cheeses labelled as one.

In this regard, the French visitors who write pieces for their country's major media and renowned gastronomy journals such as LE CHEF and RÉPONSES TOUT have stated that their writing will add to the cause.