



Με τη συγχρηματοδότηση της Ελλάδας και της Ευρωπαϊκής Ένωσης

PRESS RELEASE

DODONI taking part in innovative Cheese Art programme

A research programme involving numerous organisations to enhance the innovation and competitiveness of traditional Greek cheeses

DODONI, the top dairy industry of Epirus, is taking part in the Cheese Art research programme aimed at increasing the added value of traditional Greek cheeses and making them more innovative and competitive in new markets.

The European Regional Development Fund Operational Programme, "Competitiveness, Entrepreneurship and Innovation", is overseen and funded by the European Union. The aim of this action is to bring together scientific bodies (universities and technical institutions) and the industry to develop innovative products and services that can enhance the competitiveness of Greek industries.

Specifically, the Cheese Art programme aims to document the effect of various microorganisms on the aroma, flavour and texture of traditional, spontaneously fermenting Greek cheeses using modern technologies and tools from microbiology and molecular biology. This will lead to identifying microbial species with beneficial technological characteristics which could be utilised further by the food industry to bolster the competitiveness of Greek cheeses internationally.

With a diverse portfolio of 100% Greek products, DODONI is taking part in this innovative programme with its extensive experience and expertise in manufacturing its authentic cheeses, such as the well-known DODONI PDO Feta, graviera, kefalograviera and kefalotyri cheeses, which are known for their rich flavour and outstanding quality.

DODONI Deputy CEO Michalis Panagiotakis said: "At DODONI, our chief concern is to break new ground and constantly seek ways to improve our products, always ensuring that tradition is in harmony with technologically modern production methods. Through our participation in this pioneering research programme, Cheese Art, we hope that we and the sector in general will develop a significant advantage over the competition globally, so that our Greek cheeses can successfully fulfil the steadily increasing and changing demands and preferences of consumers around the world."

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