

PRESS RELEASE

DODONI at “FoodChem Day 2019”

15 speakers, 300 participants and one taste, the Taste of Good

“FoodChem Day 2019”, which was held on Friday 10 May, was a resounding success. Powered by Chemecon and sponsored by DODONI dairy industry, this informative day was organised for the first time this year to provide networking opportunities between companies and the academic community.

The main theme of the event was the diverse food dynamics in Greece and abroad. Experienced executives of the food industry informed the public on how a food product is developed and marketed, by presenting the best commercial and technical practices used today. Among the speakers at this year’s conference was DODONI’s Quality Assurance Manager, Mr. Dimitris Ghikas, who talked about **Quality Control and Organoleptic Testing** in his presentation entitled “Food safety management in a Greek dairy industry”.

Founded in 2017, Chemecon is the first independent, non-profit, voluntary Association of Young Chemical Engineers in Greece. Its operations focus on activities by students, for students.

Once again, **DODONI** dairy industry was there to support young people, informing them about the state-of-the-art practices related to their profession.

Counting 56 years of history, **DODONI** is an integral part of Epirus and one of the largest dairy industries in Greece. It has significant export activity in 50 countries, faithfully producing and distributing authentic 100% Greek dairy products that meet the needs of today’s consumers. **DODONI** also has the largest milk zone in Greece with over 5,500 local farmers and more than 100 SKUs that reach consumers, all over the world.