

Press Release

DODONI participates in the “FETA PDO, LET’S GET REAL!” information programme

The programme is being implemented by ELGO-DEMETER through its implementing body Novacert Ltd.

DODONI dairy industry, the leading producer and distributor of PDO Feta, participated in the “FETA PDO, LET’S GET REAL!” information programme. Organized by ELGO-DEMETER, through its implementing body Novacert Ltd., the programme focuses on the protection of PDO Feta and seeks to educate international consumers.

More specifically, it is a 3-year programme that aims to provide information and promote PDO Feta in the US, Canadian, UK, French and German markets, raising awareness and increasing product recognition.

As part of the programme, DODONI recently welcomed members of the press from America on a visit to its production plant in Ioannina where they had the chance to learn about the ingredients of PDO Feta and the authentic method of producing it.

Feta is a unique cheese, produced exclusively from sheep’s and goat’s milk. It uses a specific process that preserves its nutritional characteristics and gives its distinctive taste and texture.

For 56 years, DODONI has been producing **authentic dairy products** from **100% Greek milk**. Its flagship product is the renowned DODONI Feta, a Protected Designation of Origin (PDO) product, that is synonymous with that particular category of cheese and stands out for its high nutritional value, rich taste and Greek identity.

DODONI Feta is the best-selling PDO Feta in Greece. Present in 50 countries, it is one of the most famous PDO cheeses worldwide and a market leader in Australia, the USA, Spain, Belgium and the Netherlands.