

20 December 2017

PRESS RELEASE

Traditional Flavours of Ioannina from DODONI and IEK DELTA

22 to 24 December, in the central square of Ioannina

DODONI Dairy Company and the IEK Delta vocational training institute in Ioannina are bidding farewell to 2017 with an event brimming with love, tastings and games.

For three days, from 22 December until Christmas Eve, everyone who comes to Ioannina's central square from midday onwards will have the chance to savour authentic traditional recipes from Ioannina, prepared by acclaimed chef Adamos Dotsios and the IEK DELTA Cooking and Pastry School, featuring favourite DODONI products made from 100% Greek milk.

In addition to tasting the food, young visitors will be able to demonstrate their talents as junior chefs by making and baking Christmas biscuits and taking part in other activities including Christmas crafts and face painting, offered by the relevant sections of the IEK DELTA Ioannina.

This Christmas DODONI will continue to support and contribute to the local community by offering the children of the Dourachani Monastery orphanage a large quantity of pure fresh milk, with the taste of good, love and contribution. It will also donate products to ELEPAP - Rehabilitation For the Disabled - in Athens, Thessaloniki and Ioannina as well as providing financial support to FLOGA - Parents Association of Children with Cancer.

It is worth mentioning that in 2017 the company made available over 110 tons of DODONI products to organisations, institutions and NGOs, that care for victims of the Greek crisis, throughout Greece.

Mr. Michalis Panagiotakis, Deputy CEO of DODONI, made the following statement: "*We take great joy in implementing corporate social responsibility activities centred on man and the local community and we will continue along this same path, supporting practical initiatives that focus on solidarity, contribution, and love for our fellow citizens*".

Ms. Olga Kritsima, Director of IEK Delta stated, "*We hope that the spirit of solidarity and contribution of the Holy Days will continue to accompany us throughout the year and become a way of life for us all, every day! Merry Christmas and a happy and healthy New Year to the whole world!*"

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About DODONI

DODONI SA was founded in 1963. With 55 years of authentic tradition and history, the company, based in Ioannina, produces authentic, purely Greek dairy and cheese products, using 100% Greek cow, sheep and goat milk collected daily from a wide network of 5,500 Greek farmers, active primarily in the Epirus region. With more than 10,000 selling points in the domestic market and exports to 45 countries around the world, DODONI produces 9 categories of dairy and cheese products in 80 different SKUs, distinguished by their unique taste, quality and 100% Greek identity.

For more information, please visit www.dodoni.eu, <https://www.facebook.com/Dodoni.SA>, <https://www.instagram.com/dodoni.eu/>

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