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PRESS RELEASE

For yet another year, DODONI's products receive many stars from iTQi

The company steadily invests in the quality of its products by exclusively using 100% Greek milk.

The **DODONI** dairy industry has once again been awarded by the **International Taste and Quality Institute (iTQi)** at the **Superior Taste Awards 2019**, where it stood out with **five products of remarkable quality and superior taste**.

Specifically, DODONI was awarded **3 gold stars** for **DODONI goat's cheese**, and **2 gold stars** for **DODONI Epirotiko Strained Yoghurt 2% and 6%**, for **DODONI kefalograviera PDO** and for **DODONI authentic Greek yoghurt 8%**.

These new awards prove that the Taste of Good, the Taste of DODONI, continues to stand out and win awards internationally for its quality and authenticity, thanks to the pure raw materials and 100% Greek milk the company uses every day.

DODONI goat's cheese is an authentic product of high nutritional value and rich flavour, as is **DODONI kefalograviera**, a product of Protected Designation of Origin (PDO) made exclusively from pasteurised sheep and goat's milk, based on the authentic traditional recipe that was first discovered by DODONI.

DODONI's **yoghurt DODONI authentic Greek yoghurt 8%** has already become a favourite among Greek consumers thanks to its rich flavour and unique texture, making it a nutritious treat that can be enjoyed any time of the day.

Another product that is also rich in nutrients is **DODONI Epirotiko Strained Yoghurt**, which is made from 100% fresh Greek milk produced exclusively by Epirote producers and inspired by the traditional Epirote recipe.

DODONI exclusively collects Greek milk and therefore has the largest milk zone made up of more than 5,500 small and large Greek producers from 514 villages. For 56 years it has been putting a great deal of love, skill and dedication into producing authentic dairy products like the well-known DODONI feta cheese, DODONI yoghurts, yellow cheeses and many other products that are distinguished by their authenticity.

The **Superior Taste Awards** are held every year by the **International Taste and Quality Institute (iTQi)** with the aim of highlighting foods and drinks of superior quality and taste worldwide, through the fair process of "**blind tasting**" by **200 top chefs and sommeliers**.

The Deputy CEO of **DODONI**, Mr Michalis Panagiotakis, stated the following: "Consumers can only gain from choosing DODONI dairy products for their diet. In producing all our products, we faithfully follow the recipe passed from our grandparents; we only use fresh and healthy milk from Greek producers and have created suitable ageing facilities, especially for PDO cheeses. To us at DODONI, this recipe is the "Bible", as is the law on PDO products, as part of our steady commitment to preserve the authenticity, purity and quality of our products".