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PRESS RELEASE

## **New grated cheeses by ΔΩΔΩΝΗ!**

*From 100% Greek milk, with rich, authentic taste*

*#DodoniPizza #DODONIGrated #DodoniEU*

DODONI, the leading dairy company of Epirus, with 54 years of tradition in taste, the taste of good, is launching grated cheeses of exceptional quality and rich taste.

The **new grated cheeses DODONI “Kefalogriaviera P.D.O.”, “Kefalotyri” and “Mix Cheese”**, made from **100% Greek milk** and coming in a new, **practical package** that is easy to open and close, are ideal for delicious pasta dishes, pizzas, pies and all types of salty tarts, as they fill the week’s dishes with tasty flavours.

**DODONI Kefalogriaviera**, a Protected Designation of Origin (**P.D.O.**) product, is made exclusively from pasteurized 100% Greek sheep and goat milk, according to the authentic traditional recipe, first discovered by DODONI Dairy. **DODONI Kefalotyri** is a traditional hard cheese with a distinct flavour, also made exclusively from pasteurized 100% Greek sheep and goat milk. Finally, **DODONI Grated Cheeses Mix (DODONI Kefalogriaviera, DODONI Kefalotyri and DODONI Semi-hard cheese)**, is the ideal choice for dishes with an even richer and distinct flavour that will fully satisfy even the most discerning of palates.

In parallel, DODONI Dairy has completely revamped the packaging of its traditional yellow cheeses – sheep’s GRAVIERA, cow’s GRAVIERA, Kefalogriaviera and Kefalotyri – with a new, modern design that combines perfectly the tradition and values of DODONI with modern aesthetics.

Consumers can find the traditional DODONI yellow cheeses and the new DODONI Grated cheeses, made from **100% Greek milk**, at the cheeses’ section as well as in packages, at all major sales points across Greece, in order to use them for recipes of incomparable quality and flavour.

Working with more than 5,500 Greek producers in 514 villages in Greece, DODONI is steadily expanding its portfolio of pure products, which today numbers 80 distinct SKUs, offering to its consumers pure, quality products that respond to their needs and preferences.

**DODONI Deputy General Manager Mr. Michail Panagiotakis** made the following statement: *“In DODONI, we expand steadily the range of our products, fully satisfying the modern consumer trends for quality, traditional, pure products. The products of DODONI stand out for their high quality and authentic taste, the taste of good, thanks to the 100% Greek milk that we collect daily, and to our philosophy of producing all our products as if these were destined for our own people, our own families. The new DODONI traditional grated cheeses have come to the Greek market to provide consumers with even more nutritional choices and solutions, such as those that DODONI has been offering for 54 years now.”*

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The taste of good.

#### **Λίγα λόγια για τη ΔΩΔΩΝΗ**

Η ΔΩΔΩΝΗ Α.Ε ιδρύθηκε το 1963. Μετρώντας 54 χρόνια αυθεντικής παράδοσης και ιστορίας, η εταιρεία με έδρα τα Ιωάννινα, παράγει αυθεντικά, αμιγώς ελληνικά γαλακτοκομικά και τυροκομικά προϊόντα, χρησιμοποιώντας 100% ελληνικό αγελαδινό, κατσικίσιο και πρόβειο γάλα που συλλέγεται καθημερινά από ένα διευρυμένο δίκτυο 5.000 Ελλήνων παραγωγών που δραστηριοποιούνται κυρίως στην περιοχή της Ηπείρου. Με περισσότερα από 10.000 σημεία πώλησης στην εγχώρια αγορά και εξαγωγική δραστηριότητα σε 41 χώρες του κόσμου, η ΔΩΔΩΝΗ διαθέτει 9 κατηγορίες γαλακτοκομικών και τυροκομικών προϊόντων και παράγει 80 ξεχωριστά προϊόντα, που ξεχωρίζουν για τη γεύση, την ποιότητα και την 100% ελληνική τους ταυτότητα.

Για περισσότερες πληροφορίες, μπορείτε να επισκεφθείτε τις ιστοσελίδες [www.dodoni.eu](http://www.dodoni.eu), <https://www.facebook.com/Dodoni.SA>, <https://www.instagram.com/dodoni.eu/>

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