

PRESS RELEASE

DODONI presented new products to Anuga

Important contacts aiming to enhance company's extroversion

With an impressive stand and aiming to promote the Mediterranean diet, DODONI, a leading dairy producer in Greece, participated once again in the International Food Fair "Anuga 2017", which was held in Cologne, Germany, until Wednesday, 11 October.

During the fair, DODONI presented new, innovative dairy products, including crumbled feta cheese, DODONI goat marinated cheese cubes in oil and herbs, feta with 40% less salt –which is already sold in Greece–, DODONI Manouri cheese, DODONI 0% authentic strained yogurt with fruits, and DODONI Halloumi light and Halloumi Archontiko, which are produced in DODONI's state-of-the-art facility in Cyprus.

Moreover, DODONI's executives met with worldwide distributors and major retailers, aiming to promote company's extroversion in new countries and to further expand its products point of sales.

It should be noted that in 2017 **DODONI's exports** increased to 37% of total sales. This year, DODONI's products **were launched in 5 new markets** and the company now exports 17 product categories to 45 countries on all five continents, already working in partnership with the biggest supermarket chains abroad.

Mr. Tom Seepers, CEO of DODONI Dairy Company stated: *"Our presence at the Anuga 2017 International Exhibition has confirmed the continued interest by international consumers and customers in quality Greek dairy products and in particular feta and yogurt. As an ambassador of Greek taste and nutrition abroad, we are proud to meet this interest and that DODONI products are now traveling to 45 countries worldwide, across 5 continents. Attending the Anuga fair is helping us to introduce our original DODONI products to an even larger international audience and further enhances our position as a leader in Greek dairy with DODONI's excellent quality and authentic flavor, representing the taste of good, the taste of Epirus"*

About DODONI

DODONI SA was founded in 1963. With 54 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 5,000 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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