

PRESS RELEASE

DODONI invites you to the unique contest “At the Table with DODONI TouTost”

Join the contest and win exclusive prizes with the Taste of Good, the Taste of DODONI

On the occasion of its new advertising spot for the delicious semi-hard cheese DODONI TouTost, DODONI, Epirus' leading dairy producer, invites cheese lovers to participate in the most mouthwatering contest, on <https://www.dodoni.eu/toutost>, and win tasty gifts!

The contest, starring the appetizing semi-hard cheese **DODONI TouTost**, invites users to choose –among 5 delicious dishes– the recipe they would pick to serve the English groom! They can thus enter the draw for **10 cheese platters and cooler bags filled with DODONI products with the Taste of Good!**

The semi-hard cheese DODONI TouTost stands out for its authentic, rich taste, as it is made from 100% Greek sheep and cow milk and is the ideal product for irresistible wraps and burgers, unique sandwiches, savoury crêpes, mouthwatering soufflés and many more delicious dishes!

The contest is open until Tuesday, 17 October 2017, and the winners shall be announced on 18 October 2017 on the company's Facebook page, www.facebook.com/Dodoni.SA.

The activity “**At the table with DODONI TouTost**” was designed and executed for DODONI by MRM//McCANN Athens.

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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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