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PRESS RELEASE

DODONI feta with 40% less salt

A new product from DODONI Dairy for feta lovers

Consumers who love feta cheese, can now enjoy feta with 40% less salt by DODONI, the leading Greek dairy company.

With the same high quality that has distinguished DODONI in its 54-year course, the traditional feta production methods and the consistent “taste of good” philosophy, DODONI fully addresses modern consumers’ needs and dynamically enriches its range products.

DODONI feta with 40% less salt comes in a 400 g. vacuum pack and is a product with high nutritional value, made from 100% Greek pasteurized sheep and goat milk, based on the authentic, traditional DODONI feta, which has received numerous awards and which ranks first in sales in the Greek market.

An ideal solution for those who maintain a balanced diet, as well as for those who wish to consume less salt daily, the new DODONI feta with 40% less salt is already available on supermarket shelves throughout Greece and stands out for its full, authentic taste and high quality.

Invariably responding to modern consumers’ preferences, DODONI Dairy continues to expand its “family” of pure, 100% Greek products, offering more options that meet every dietary need and stand out for their quality, consistency and authentic taste, the taste of good.

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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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