

February 16, 2022

PRESS RELEASE

DODONI participated in the "Greek Breakfast" program of the Hellenic Chamber of Hotels

The company took part in the "Greek Breakfast", a program that promotes the Greek culinary tradition

DODONI participated this year in the HORECA Exhibition through the "Greek Breakfast" Program, a social responsibility action managed by the Hellenic Chamber of Hotels that aims to connect the primary with the tertiary sector, inviting professionals of the Accommodation and Catering sector to taste Greek products and local specialties.

The tourism and catering professionals who visited the stand were informed about the company's products as well as the honored islands participating in the program and enjoyed the authentic recipes created by the team of the chef Stratos Iosifellis.

DODONI, in addition to its famous cheeses that are currently exported to more than 50 countries worldwide, presented the **new**, of high nutritional value, gluten-free, oven-baked with 100% DODONI Feta PDO cheese, **baked cheese thins**, available in 3 wonderful flavors, as a new proposal for hotel mini bars but also for bars.

The company's presence at the exhibition aimed to support the efforts of the "Greek Breakfast" program of the Hellenic Chamber of Hotels, while presenting its unique products, made of the highest quality and purest ingredients of our country through thousands of small and large producers, who are active in 500 villages of Epirus and Western Greece.

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A few things about DODONI

DODONI SA was founded in 1963. Counting 60 years of authentic tradition and history, the company based in Ioannina, produces authentic, purely Greek dairy and cheese products, using 100% Greek cow, goat and sheep milk collected daily from an expanded network of thousands of Greek producers who are active mainly in the region of Epirus. With more than 10,000 points of sale in the domestic market and export activity to more than 50 countries worldwide, DODONI has 9 categories of dairy and cheese products and produces 100 separate products, which stand out for their taste, quality and 100% Greek identity.

For more information, you can visit the websites www.dodoni.eu, <https://www.facebook.com/Dodoni.SA> <https://www.instagram.com/dodoni.eu/>

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