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www.fetapdoauthentic.eu

   Feta PDO authentic

The Feta PDO campaign aims to inform consumers in the UK and Saudi Arabia about the original PDO Feta cheese, its production, and its quality features, in order to increase awareness and recognition of PDO Feta cheese in these countries. The aim is to increase the number of people who acquire new knowledge about PDO Feta cheese.

In addition, the campaign aims to increase the competitiveness and market share of PDO Feta cheese in the UK and Saudi Arabian markets, with a view to increasing the value of exports.

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DAILY PLEASURE

We can enjoy our favorite Feta cheese with its wonderful flavor plain or added to different recipes. Feta cheese generously gives a perfect creamy texture and a Mediterranean touch to every recipe.

Apart from its traditional consumption in the **Greek salad** and **pies**, Feta cheese has been included in many modern recipes, in appetizers and main dishes, becoming an important element of global cuisine. Its unique taste adds depth to both sweet and savory dishes.

For more recipes, visit fetapdoeurope.eu!

THE HISTORY OF FETA CHEESE

PDO Feta cheese is one of the oldest cheese types in the world, with a history going back thousands of years. It is popular all over the world and holds great cultural significance in Greece, as it is deeply rooted in Greek cuisine and customs, symbolizing hospitality, tradition, and culinary heritage.

The production of Feta cheese was an important tradition in the Greek countryside, where farmers and stockbreeders used the sheep and goat's milk to make this type of cheese. Feta cheese was an major source of nutrition for the ancient Greeks and has been associated with many Greek food traditions and recipes.

The first references to Feta cheese are found in Homer's *Odyssey* (8th century BC), where the Cyclops Polyphemus was the first to produce Feta cheese and cheese in general. Polyphemus carried the milk he got from his sheep daily in animal skins and he found that the milk would curdle in the sheepskins after a few days and become solid and tasty.

In Kalavryta, the milk is collected daily, fresh and with steady quality, from the mountain stockbreeding farms in the rich nature with the unique flora of Mount Helmos. The next step is the production of PDO Feta cheese with traditional methods, as well as with the strictest hygiene and control standards, which are ensured by the modern technological equipment of the production unit and the responsibility of the experienced and qualified staff. PDO Feta cheese is matured in beechwood barrels with brine and arrives at our table at an excellent quality and a unique taste.





SAFETY & QUALITY OF EUROPEAN PRODUCTS

The European Union has put in place strict regulations regarding the safety and quality of European products, aiming to protect consumers and ensure high production and consumption standards.

In this context, the production of PDO Feta cheese takes place in the frame of several quality controls. From the collection of milk, pasteurization, and cheese-making to the maturing process in wooden barrels or tin cans, strict quality controls are carried out in accordance with quality standards.

Furthermore, there are regulations on quality systems for agricultural products and foodstuffs, such as the **Protected Designation of Origin**.



The Protected Designation of Origin (PDO) indication means that the product comes from a specific geographical area and is produced with specific production or processing methods that are traditional or specific to a limited geographical context.

Feta cheese has been registered as a Protected Designation of Origin (PDO) and is produced exclusively in specific areas of Greece (throughout mainland Greece and the prefecture of Lesbos) from breeds of sheep and goats traditionally bred in those areas. This ensures the quality, authenticity, and tradition of PDO Feta.

PDO FETA

PDO Feta cheese is the Greek cheese traditionally made from sheep or goat's milk, which contributes to its unique taste and buttery texture.

The original PDO Feta cheese features the following:

Origin

It is produced exclusively in specific areas of Greece: Peloponnese, Central Greece, Thessaly, Epirus, Macedonia, Thrace, and the prefecture of Lesvos.

Raw materials

It is made exclusively from Greek sheep or goat's milk: at least 70% sheep's milk and up to 30% goat's milk.

The milk used comes from sheep and goat breeds that are traditionally bred in these areas.

Production process

It has a minimum fat content of 43% on dry matter and a maximum moisture content of 55%.

The addition of milk powder or milk protein, milk concentrate, caseinates, colorants, and preservatives to milk for cheese-making is prohibited.

Maturation

It is matured in wooden barrels or tin cans for at least two months. This process enhances its flavor and helps preserve it.

