



Feta

Taste of Europe
Authentic
Greek Cheese

*Giannis
Antetokounmpo*

trusts the European
quality logo  for Feta PDO!



Feta PDO. Let's get real!

**ENJOY
IT'S FROM
EUROPE**



Feta

Feta is a white brined cheese that is traditionally produced in Greece from sheep's milk, or a mixture of sheep and up to 30% goat's milk and is recognized as a Protected Designation of Origin (PDO) product.

It is Greece's flagship national product, as it reflects the country's dietary tradition and gastronomy being directly related to Greek history and customs.

Why choose Feta PDO?

- Feta PDO production follows the strict European quality and safety specifications under which a product can be recognized as PDO.
- Feta PDO is produced in the geographical area of mainland Greece and the islands of Lesbos, Limnos and Agios Efstratios.
- The milk comes from sheep and goat breeds that graze freely in specific geographical areas of Greece, which stand out for their rich biodiversity and special soil and weather conditions.
- The modern technological methods are based on the traditional production method whose roots can be found in ancient Greece.
- No powdered milk, colorants or preservatives are used in the production of Feta PDO which is free of antibiotic substances as well.
- The milk in combination with the production and maturation process which must last for 2 months at least, give Feta PDO a unique taste. With a maximum moisture content at 56% and a minimum fat content in dry matter at 43%, Feta constitutes a unique authentic cheese that must be available to all consumers!



What does PDO mean

“Designation of origin” identifies a product that originates from a certain region, area or country and whose quality is mainly, or exclusively, due to the particular geographical environment, the tradition and region's human factor. All processing of a PDO product take place in this defined geographical area.

The PDO mark guarantees the special quality characteristics of feta as well as safety throughout the entire production process.

Quality and Nutritional Value

By selecting Feta, rest assured that the product you are offering to your customers is a certified cheese of great nutritional value and high quality, as it undergoes strict controls during all production stages: from the breeding of sheep and goats and the collection of milk to processing, maturation and packaging.

Feta is rich in calcium and proteins, always as part of a balanced diet. Moreover, it contains phosphorus, vitamin A and B complex vitamins.

NUTRITION FACTS		per 100g
Calories		1072 kJ / 257 kcal
Fat		21 g
of which saturated		16 g
Carbohydrates		2 g
of which sugars		2 g
Proteins		19 g
Salt		2 g
Calcium		450 mg
Phosphorus		277 mg

The above values are indicative.



With slight variances in flavor and texture, from sweet to spicy and from creamy to hard, Feta PDO may very well be the only cheese that can be enjoyed standalone, in salads and sandwiches, cooked, fried with honey and sesame, crumbled in omelets, in pizzas and pasta or as a dessert with fresh fruit or a glass of wine.





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