



Sourcing Greece. Directly.

Greek Cheese

From PDO feta to aged graviera — the finest of Greek dairy.



GREEK CHEESE

Sourcing Greece. Directly.

A cornerstone of Greek dairy

Greece has one of the most diverse and storied cheese traditions in Europe. Our range covers the full spectrum — from PDO Feta and brined whites to aged hard cheeses, fresh varieties and traditional spreadable options. Sourced directly from Greek cheesemakers.

01

**White &
Brined**

02

**Hard &
Semi-Hard**

03

**Soft &
Fresh**

04

**Spreadable
Cheese**

WHITE & BRINED CHEESES

01

Greece's most iconic dairy category — led by PDO Feta.

PDO

Feta PDO

Vacuum-packed or tray · cow & sheep milk blend

The world's most famous Greek cheese — protected by EU designation. Crumbly, tangy and intensely flavourful. Available in vacuum block, tray and crumbled formats.

BRINED

White Cheese

Fresh brined white cheese · mild to medium

A versatile fresh cheese in brine — milder than feta, with a clean dairy character. Ideal for salads, cooking, pastry and retail use across multiple formats.

AGED

Greek Tulum-Style Cheese

Traditional aged white cheese · strong character

Aged in goatskin (tulum) — a rustic, bold cheese with earthy complexity. A specialty product for premium delis and foodservice.



Hard & Semi-Hard Cheeses

Cave-aged and cave-ripened Greek cheeses — each with a distinct regional character and natural rind.

- **Kefalotyri**

Hard, salty, aged — ideal for frying (saganaki) & grating

- **Graviera**

Semi-hard, nutty, slightly sweet — Greece's answer to Gruyère

- **Kefalograviera**

Between Kefalotyri & Graviera — rich flavour, versatile texture

- **Greek Pecorino-Style**

Sheep's milk, firm, peppery — outstanding for grating & pairing



SOFT, FRESH & SPREADABLE

03

Delicate textures and traditional recipes from Greek dairies.



FRESH

Xinotyri

Traditional sour fresh cheese · goat's milk

A centuries-old Greek fresh cheese made from goat's milk. Natural, tangy, crumbly — a regional specialty with strong artisan appeal. PDO status in some regions.



SPREAD

Tsalafouti

Traditional feta-based spreadable cheese

A whipped, spreadable cheese made from feta and Greek yogurt. Creamy, tangy and incredibly versatile — ideal for retail, gifting and premium foodservice.

FULL PRODUCT RANGE

04

The complete Greek Cheese lineup at a glance.

WHITE & BRINED

● Feta PDO

● White Cheese

● Greek Tulum-Style Cheese

HARD & SEMI-HARD

● Kefalotyri

● Graviera

● Kefalograviera

● Greek Pecorino-Style

SOFT, FRESH & SPREADABLE

● Xinotyri

● Tsalafouti (feta spread)

FORMATS

Feta in vacuum block · tray · crumbled · Hard cheeses in wedge · wheel · vacuum · Soft cheeses in tub & retail cup · Private label available

WHY PARTNER WITH US

-
- **Direct producer pricing**
Without the operational complexity
 - **One point of contact**
Full support from sourcing to delivery
 - **Flexible & tailored**
Retail, foodservice or bulk — we adapt
 - **Strong product expertise**
Deep knowledge of Greek cheese, PDO regulations & dairy traditions
 - **Reliable execution**
Consistent quality and seamless communication

OUR PROMISE

**Authentic Greek
Products.
Reliable Sourcing.
Peace of Mind.**

Let's Work Together

Your direct line to Greek producers.

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