



Sourcing Greece. Directly.

Greek Pasta

Traditional shapes, authentic recipes & innovative specialty formats.



GREEK PASTA

Sourcing Greece. Directly.

Ancient grains, handcrafted shapes

Greek pasta has deep roots in regional culinary tradition. Our range spans rustic handcrafted shapes from Crete, classic egg-based pasta and innovative donkey milk variations — positioned for specialty retail, delicatessens and premium foodservice buyers looking for authentic provenance.

01

**Traditional
Shapes**

02

**Egg-Based
Pasta**

03

**Fermented
Grain**

04

**Donkey Milk
Variations**

TRADITIONAL PASTA

01

Handcrafted shapes rooted in Cretan and mainland Greek culinary tradition.

CRETE

Cretan Twisted Pasta (Sioufichta)

A traditional Cretan pasta with a distinctive hand-twisted shape. Made with durum wheat semolina — rustic texture, excellent for slow-cooked meat sauces and braised dishes. A genuine regional specialty.

CLASSIC

Greek Orzo (Kritharaki)

Greece's most beloved pasta shape — rice-shaped and deeply versatile. Used in giouvetsi (oven-baked with meat), soups and salads. Available plain and in the specialty donkey milk variant.



Pasta with Donkey Milk

A unique functional innovation — traditional Greek pasta shapes enriched with 5% donkey milk. Rare, nutritionally distinctive and positioned for premium retail and specialty channels.

WHY DONKEY MILK?

Naturally rich in lysozyme, lactoferrin and omega fatty acids — donkey milk is one of the closest to human milk. It lends a subtle richness and a distinctive nutritional story that resonates strongly with premium, health-conscious consumers.

● Greek Orzo (Kritharaki)

With 5% donkey milk

● Greek Egg Pasta (Hilopites)

With 5% donkey milk

● Mini Egg Pasta (Hilopitaki)

With 5% donkey milk

● Fermented Grain (Trahanas)

With 5% donkey milk



FULL PRODUCT RANGE

03

The complete Greek Pasta lineup at a glance.

TRADITIONAL PASTA

● Cretan Twisted Pasta (Sioufichta)

Cretan heritage shape · durum wheat semolina

● Greek Orzo (Kritharaki)

Greece's most versatile pasta · soups, giouvetsi

● Greek Egg Pasta (Hilopites)

Traditional square ribbon egg pasta · slow-dried

● Greek Fermented Grain (Trahanas)

Ancient sun-dried fermented wheat & yogurt

WITH DONKEY MILK

SPECIALTY

● Greek Orzo (Kritharaki)

Enriched with 5% donkey milk

● Greek Egg Pasta (Hilopites)

Enriched with 5% donkey milk

● Mini Egg Pasta (Mini Hilopites)

Enriched with 5% donkey milk

● Fermented Grain (Trahanas)

Enriched with 5% donkey milk

FORMATS · 250g · 500g retail bags · Bulk / foodservice sacks · Retail-ready packaging · Private label available

WHY PARTNER WITH US

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- **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 pasta traditions & specialty formats
 - **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.

CONTACT

Panos Voutsas

PHONE

+30 6975 72 5207

EMAIL

panos@thegreex.gr

WEB

www.thegreex.gr