



The Art of Greek Cheese

since 1969



D. KISSAS BROS & CO
MOUZAKI KARDITSA, GREECE
www.kissas.gr

THE COMPANY

50+ YEARS OF CHEESE ART & LOVE

In 1969, Lampros Kissas, hailing from a family of livestock breeders in the village of Petrochori, Agrafa, founded the region's first cheese factory. Recognizing the exceptional quality of milk produced by the area's mountainous pastures, his vision was to bring together milk from the remote villages of the region to create high-quality cheese.

As demand grew, the factory relocated to Mouzaki town (Karditsa), strategically positioned near both the local milk-producing villages and key trading markets.

Today, the factory continues to produce premium cheeses using the finest milk, combining traditional techniques with modern facilities. The facility operates on a privately owned 15.000m² site, with 4.000m² dedicated to production and storage.



The raw materials—**sheep's & goat's milk**—are sourced from the **Agrafa** and **Mouzaki** regions (Thessaly), primarily from small nomadic herds and local farms.

Our Feta stands out for its exceptional quality, derived from the region's unique climate and rich pastures that yield premium milk. This results in a **creamier texture** and **robust flavor profile**. The cheese is crafted using traditional methods and local artisanal techniques, enhancing its distinct character.

Adhering to strict quality standards, our cheese embodies the rich culinary heritage of Greece, delivering an authentic and superior product.

AWARDS

WORLDWIDE RECOGNITION

Our cheeses have earned prestigious awards at renowned international competitions, including the **World Cheese Awards** and **Mondial du Fromage**.



PRODUCTION

FLEXIBILITY & SCALE

With a production capacity that prioritizes on authenticity and quality, we specialize in producing **artisan Greek cheese on a large scale**. Our unique approach combines skilled manual labor with new technologies making us **flexible** in handling **large projects tailored to the market needs**.

This **blend of craftsmanship** and **modern techniques** ensures that we maintain the **authentic taste & artisanal quality** our customers love, all while adapting to diverse consumer preferences.



THE CHEESE

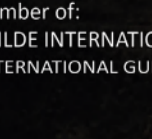
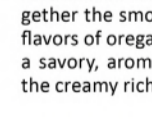
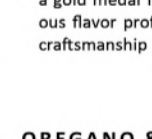
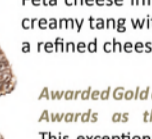
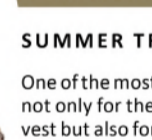
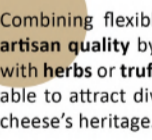
BARREL AGED FETA PDO

SHEEP & GOAT MILK

Barrel-aged Feta undergoes a unique maturation process, traditionally in handcrafted oak barrels, where the natural oxygenation process enhances its distinct aroma and imparts a subtle, slightly spicy aftertaste.

Before the barrels are sealed by hand, they are filled with brine to preserve the cheese and enhance its signature saltiness.

With a pleasantly tangy taste, a rich and aromatic profile, and a firm yet creamy texture, this barrel-aged Feta continues to evolve, developing deeper, more complex flavors over time.



Consumers are increasingly seeking **quality over quantity**, which presents an opportunity for **scalable** production that can adapt to these changing preferences.

TIN AGED FETA PDO

SHEEP & GOAT MILK

Feta cheese aged in tin is carefully stored in tin containers to retain its moisture and allow the flavors to evolve. The sealed tins provide an ideal environment for the cheese, helping it achieve a smooth, creamy texture and a rich, balanced taste.

As the cheese matures, it absorbs the flavors of its brine, enhancing its natural saltiness and developing a mild tangy note.

With its smooth consistency, subtle acidity, and rich flavor profile, this Feta continues to mature over time, offering a delightful and distinctive taste experience.

FLAVORED FETA CHEESE

SHEEP & GOAT MILK

The future of Feta cheese lies also in innovation!

Combining flexible production solutions and focusing on **artisan quality** by embracing **innovation** and **infusing** Feta with **herbs or truffle**, we have created exciting new products able to attract diverse consumer segments while honoring cheese's heritage.

CURRENT FLAVORS:

SUMMER TRUFFLE

One of the most luxurious and prized materials, renowned not only for the unique and meticulous process of its harvest but also for its rich, distinctive flavor. (*Tuber aestivum* vitt.)

Feta cheese infused with summer black truffle combines creamy tang with the rich, earthy flavor of truffle, creating a refined cheese with a distinctive, indulgent depth.

Awarded Gold at the 2023 World Cheese Awards as the Best Greek Cheese

This exceptional feta with black truffle has earned global recognition, winning a gold medal for its unique and luxurious flavor profile. A true testament to craftsmanship and quality.



OREGANO & THYME

Feta cheese infused with oregano and thyme brings together the smooth tang of feta with the fragrant, herbal flavors of oregano and thyme. The result is a cheese with a savory, aromatic character, where the herbs enhance the creamy richness of the feta for a more complex taste.

PRODUCTS

PL SUGGESTIONS

AUTHENTIC FETA CHEESE PDO - BARREL / TIN AGED



1kg



400g

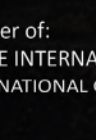


200g

Plastic containers - cheese in brine - weight variations

* Printed packings according to your design.

AUTHENTIC FETA CHEESE - WITH FLAVORS



150g

Cheese in vacuum bag - weight variations

* Printed front label according to your design.

EXPORTS

Our cheeses are exported worldwide, including France, Switzerland, Germany, USA, Canada, South America, Japan, etc., delivering a taste of tradition to discerning palates.

QUALITY CERTIFICATES

Ensuring that we adhere to the highest international standards of food safety and quality management.

ISO 22000

FSSC 22000

HALAL

Member of:
GUILDE INTERNATIONALE DES FROMAGERS
(INTERNATIONAL GUILD OF CHEESE MAKERS)



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