

GUSTO DAIRY S.A.

Dairy Products



Relations of Trust

Company Profile

Vision

To become leader in the production and distribution in dairy products both in Greece and abroad and to meet the daily needs of our customers.

Mission

To provide businesses and consumers with high quality dairy products with respect both to their needs and the environment. To act as an integral part of the society and to meet our customers' expectations based on business ethics practices.



Company



Gusto Dairy S.A. specializes in the production and distribution of dairy products and more specifically white and yellow cheese, analogue cheese and food service products. The company started its operations in 2004 and has managed in a short while to become known in the field, offering high quality products and implementing modern production methods. The company's management carries a working experience of over 30 years in the field and strictly follows the following strategy: variety of products-high quality-environmental respect since the beginning of its operations.

The company's employees work on a daily basis in order to satisfy our customer's needs in the maximum level. For this reason, we upgrade our products on a frequent basis and at the same time we ensure their high quality, always fulfilling the strictest quality procedures. The company's focus on customer needs, the implementation of "green" strategy as well as the actions towards the environmental protection, have created strong long-term relationships between the company and its clients-suppliers.



Our Values

- ▶ Team Spirit
- ▶ Human Respect
- ▶ Global Perspective
- ▶ Customer Satisfaction
- ▶ Embrace & Drive Change
- ▶ Reliability & Trust
- ▶ Encourage Professional Excellence



In a spinning world
we change the way
you think about cheese

Quality Control

QUALITY

Quality Control

Dairy products are a nutritional treasure because of their quality, nutritional value, but also their culinary excellence. Food safety is the most important component in the products' quality and therefore for the company consumer's health is non-negotiable.

Gusto Dairy applies a fully safety management system of food that complies with the requirements of standard ISO 22000.

Furthermore and within the context of its international expansion, the company provides with Halal as well as Kosher certificate. These two religious certificates ensure that our products have been produced with respect to the special needs and preferences for each consumer. Moreover, these certificates act as a strong catalyst in the company's exporting profile as they ease its access to markets with special quality characteristics. Therefore it clearly states the company's effort to listen, understand and service with respect and strong focus on the special consumers' needs.



Corporate Social Responsibility

Gusto Dairy S.A. recognizes its responsibility against the society and the environment. Since the beginning of its operation the respect as well as the environmental protection is always a priority for the company. Towards this direction the company designed and implemented specific actions that targeted in the environmental protection. For this reason, Gusto Dairy has heavily invested in this area. As a result, at the company's central premises a contemporary unit of biological cleaning and water waste treatment is operating on a daily basis.

As a fast growing but mainly a modern company with new production and operating methods, Gusto Dairy S.A. has incorporated in its corporate strategy social and environmental actions. The company from its first day of operations has adopted friendly environmental standards, building at this way strong customer relations and showing at the best way its environmental respect.





P.D.O. Products

(Protected Designation Of Origin)

FETA P.D.O.

Feta cheese PDO has its roots thousands of years back to ancient Greece and is considered one of the main accompanying in many dishes that characterize the Greek cuisine. It is famous worldwide and it has been established by the European Commission as a protected designation of origin product, while it is connected with the Mediterranean diet and is a central feature of the Greek cultural heritage. Feta is produced from 100% Greek goat and sheep milk and stands out for its rich taste, its white color as well as its nutrients. It is widely used in Greek cuisine as the main ingredient both in pies and the famous Greek salad and also in a large number of recipes.



Product Information				
Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
~15.000	Tin	1	~15	45
8.000	Bucket	1	8	60
4.000	Tupper / Carton	1	4	100
2.000	Tupper / Carton	2	4	88
800	Tupper / Carton	4	3,2	80
400	Tupper / Carton	12	4,8	88
200	Vacuum / Carton	12	2,4	210

Pallet dimension : Europallet 80cm x 120cm

MANOURI P.D.O.

Manouri is a traditional whey cheese from goat and sheep's milk or a mixture thereof. It is a soft cheese used as an accompaniment to meals and wine. The rich buttery flavor makes it ideal for the starter preparation, a number of hot, cold, sweet and savory dishes, desserts and meals.



Product Information				
Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
~2.000	Vacuum / Carton	4	~8	60
200	Vacuum / Carton	12	2,4	112

Pallet dimension : Europallet 80cm x 120cm

White Cheese



PEDINO (From pasteurized Cow's milk)

White cheese produced from cow milk. Pedino is suitable on a daily basis to accompany the main dishes and it can be also used in many recipes as well as in salads. It has white color and more distinctive flavor than Feta cheese, which makes it ideal for those seeking milder flavors



Product Information				
Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
~15.000	Tin	1	~15	45
8.000	Bucket	1	8	60
4.000	Tupper / Carton	1	4	100
2.000	Tupper / Carton	2	4	88
800	Tupper / Carton	4	3,2	80
400	Tupper / Carton	12	4,8	88
200	Vacuum / Carton	12	2,4	210

Pallet dimension : Europallet 80cm x 120cm

TRIMMINGS OF WHITE CHEESE

It is Ideal for use in preparing pies and salads. Crumbled white cheese is perfect for consumers who want to use it as raw material for cooking.



Product Information				
Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
~4.000	Tupper / Carton	1	~4	35

Pallet dimension : Europallet 80cm x 120cm

Whey Cheese

ANTHOTYRO

Anthotyro is one of the traditional Greek cheeses. It is produced from whey and cream milk. It has a low salt content, which makes it ideal for those who follow specific diet programs, or for those who prefer a healthier way of living. It has white to whitish color and can be used in daily diet as well as preparing pies, pastries and sweets. It can be an excellent dessert when consumed with honey.



Product Information				
Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
~2.000	Vacuum / Carton	8	~17	32
400	Vacuum / Carton	6	2,4	210
Pallet dimension : Europallet 80cm x 120cm				

MIZITHRA

Mizithra is a whey product with white color that can be used ideally in pies preparation. It is a soft whey cheese with gentle texture and rich creamy taste. Mizithra offers a unique taste and can be consumed together with main dishes, as the package of 400g is an excellent choice for the family on a daily basis. It can be also used in pastry making.



Product Information				
Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
18.000	Vacuum / Carton	1	18	35
18.000	Bucket	1	18	30
~10.000	Bucket	1	10	56
~1.600	Vacuum / Carton	12	~16	32
400	Vacuum / Carton	6	2,4	210
Pallet dimension : Europallet 80cm x 120cm				


Yellow Cheese



MAGIATIKO

Magiatiko is a yellow cheese made from cow milk. Magiatiko is ideal for toasts, sandwiches and pizzas, as it can be easily melt, offering a unique flavor. Moreover, it can be used as an ingredient in a number of cooking recipes.




	Product Information				
	Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
	~3.000	Vacuum / Carton	4	~12	60
	400	Vacuum / Carton	6	2,4	210
	200	Vacuum / Carton	12	2,8	210
Pallet dimension : Europallet 80cm x 120cm					

GOUDA - EDAM

Both cheeses are produced from cow milk and are widely known. Gouda offers a buttery flavor and taste and the main use is in pizzas. It can be also consumed in a variety of cooking recipes with pasta as well as in sandwiches. Edam is a mature cheese which offers a milder flavor and taste than Gouda and its main use is in toasts and sandwiches.




	Product Information				
	Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
	~3.000	Vacuum / Carton	4	~12	60
	400	Vacuum / Carton	6	2,4	210
	200	Vacuum / Carton	12	2,8	210
Pallet dimension : Europallet 80cm x 120cm					

MOZZARELLA

Mozzarella cheese is produced from cow milk and it has a rich taste and flavor. Its color is creamy white and is mainly used in preparing pizzas, since it melts perfectly giving a unique taste. It can be also used in various salads as well as preparing toasts and sandwiches.



	Product Information				
	Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
	~3.000	Vacuum / Carton	4	~12	60
	400	Vacuum / Carton	6	2,4	210
Pallet dimension : Europallet 80cm x 120cm					

Spreads

OLYMPICO CREAM CHEESE

It is a unique cream cheese (Philadelphia type) with rich flavor and distinctive texture. Olympico is an ideal choice for cooking recipes, sweets as well as fillings. Equally well it can be used to prepare special recipes and sauces for pasta.



Product Information

Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
10.000	Bucket	1	10	60
3.000	Bucket	1	3	98

Pallet dimension : Europallet 80cm x 120cm

White Analogue Cheese



PRIMO

Primo is produced with vegetable fat and it is perfect for daily consumption. It offers a rich taste and it is suitable for accompanying the main dishes as well as preparing pies or salads. It is an alternative to cow milk cheese for those seeking a more economic suggestion which does not lack in flavor.



Product Information				
Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
~15.000	Tin	1	~15	45
8.000	Bucket	1	8	60
4.000	Tupper / Carton	1	4	100
2.000	Tupper / Carton	2	4	88
800	Tupper / Carton	4	3,2	80
400	Tupper / Carton	12	4,8	88
200	Vacuum / Carton	12	2,4	210

Pallet dimension : Europallet 80cm x 120cm

EDESMA ALPHA

Edesma Alpha made from vegetable fat, is an excellent alternative to Mizithra. It can be used as main ingredient in preparing pies and pastries as well as in salads.



Product Information				
Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
18.000	Vacuum / Carton	1	18	35
18.000	Bucket	1	18	30
~10.000	Bucket	1	10	56

Pallet dimension : Europallet 80cm x 120cm

ANTHOKALATHAKI

Anthokalathaki is a whey product made from animal and vegetable fat and is an excellent choice that combines rich flavor and texture. It can be served on a daily basis to accompany main dishes as well as a light snack throughout the day.



Product Information				
Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
~2.000	Vacuum / Carton	8	~16	32
400	Vacuum / Carton	6	2,4	88

Pallet dimension : Europallet 80cm x 120cm



Yellow Analogue Cheese

GUSTOSO PIZZA

Analogue yellow cheese with vegetable fat and milk protein, Gustoso is an excellent alternative suggestion for preparing pizza. It has low cholesterol and saturated fat content which makes it suitable for all ages.



Product Information				
Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
2.500	Vacuum / Carton	5	12.5	60
400	Vacuum / Carton	6	2.4	210
200	Vacuum / Carton	12	2.4	210

Pallet dimension : Europallet 80cm x 120cm

GUSTOSO TOAST

Gustoso for toast is a yellow analogue cheese, Edam type with vegetable fat and it is an ideal choice for sandwiches as well as snacks. It has low cholesterol and saturated fat content and can be perfectly sliced for toast and sandwiches.



Product Information				
Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
2.500	Vacuum / Carton	5	12.5	60
400	Vacuum / Carton	6	2.4	210
200	Vacuum / Carton	12	2.4	210

Pallet dimension : Europallet 80cm x 120cm

Yellow Analogue Cheese



PARMA TOP

Parma Top is a parmesan type, yellow cheese with animal and vegetable fat and it is suitable for shredding in spaghetti and pasta. Parma Top is an ideal alternative to original parmesan, offering distinct flavor and taste to dishes. The combination of quality and price makes it top in its kind, while it is also available shredded in vacuum packaging for even easier use.

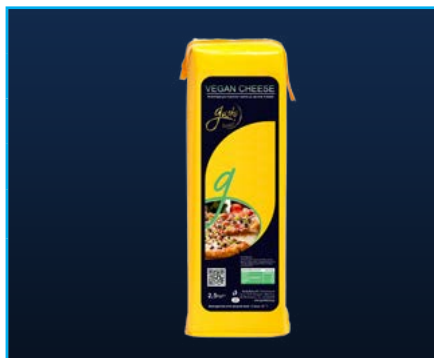


Product Information				
Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
2.500	Vacuum / Carton	5	12.5	60
~1.000 (Shredded)	Modified Atmosphere/Carton	12	~12	40

Pallet dimension : Europallet 80cm x 120cm

VEGAN CHEESE

Gusto Dairy vegan cheese is the ideal suggestion for those who do not want to eat milk products. It is 100% a dairy-free and cholesterol free cheese and can be used all day long from people from all ages. Vegan cheese can also be an excellent choice for those facing problems with lactose intolerance or a true milk protein allergy. It can be consumed as a daily cheese, sliced in toasts and sandwiches or even pizzas.



Product Information				
Weight (g)	Package	Pieces / Pack.	Pack. Weight (Kg)	Package / Pallet
2.500	Vacuum / Carton	5	12.5	60
400	Vacuum / Carton	6	2.4	210
200	Vacuum / Carton	12	2.4	210

Pallet dimension : Europallet 80cm x 120cm



Relations of Trust

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