



Relations of Trust

# GUSTO DAIRY S.A.



FACEBOOK



INSTAGRAM



LINKEDIN

[www.gustodairy.gr](http://www.gustodairy.gr)  
+30 23510 42619

## COMPANY PROFILE

Gusto Dairy S.A. produces a number of dairy products as well as analogue cheeses. 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

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, IFS and BRC.

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.



## 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)	Pack. / Pallet
~8.000	Vacuum	2	~16	35
Pallet dimension: Europallet 80cm X 120cm				

## SEMI HARD CHEESE

Koilada Olympou is a yellow cheese made from cow milk. Koilada Olympou is ideal for toasts, sandwiches and pizzas. It melts perfectly, 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)	Pack. / Pallet
~3.000	Vacuum	4	~12	60
400	Vacuum	6	2.4	210
200	Vacuum	12	2.4	210
Pallet dimension: Europallet 80cm X 120cm				

## ANTHOKALATHAKI

Anthokalathaki is a whey product made from vegetable fat and it 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 light snacks throughout the day.



### Product Information



Weight (g)	Package	Pieces/Pack.	Pack. Weight (Kg)	Pack. / Pallet
~2.000	Vacuum	8	~16	32
400	Vacuum	12	4.8	80
200	Vacuum	12	2.4	112
Pallet dimension : Europallet 80cm x 120cm				

## PITDZITHRAKI

Anthokalathaki is a whey product made from vegetable fat and it 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 light snacks throughout the day.



### Product Information



Weight (g)	Package	Pieces/Pack.	Pack. Weight (Kg)	Pack. / Pallet
~2.000	Vacuum	8	~16	32
400	Vacuum	12	4.8	80
200	Vacuum	12	2.4	112
Pallet dimension : Europallet 80cm x 120cm				

## WHEY ANALOGUE PRODUCT

Edesma Alpha is made from vegetable fat and it 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)	Pack. / Pallet
18.000	Vacuum	1	18	35
18.000	Bucket	1	18	30
8.000	Bucket	1	8	56
Pallet dimension : Europallet 80cm x 120cm				

## GUSTOSO PIZZA

Analogue yellow product with vegetable fat. 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)	Pack. / Pallet
12.500	Vacuum	1	12,5	60
2.500	Vacuum	5	12,5	60
1000 (Shredded)	Mod. Atmosphere	3	3	110
400	Vacuum	12	4,8	96
200 (Shredded)	Mod. Atmosphere	12	2,4	110
200	Vacuum	12	2,4	210
Pallet dimension : Europallet 80cm x 120cm				

## GUSTOSO TOAST

Gustoso for toast is a yellow analogue product, 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)	Pack. / Pallet
12.500	Vacuum	1	12,5	60
2.500	Vacuum	5	12,5	60
400	Vacuum	12	4,8	96
200 (in slices)	Mod. Atmosphere	12	2,4	180
200	Vacuum	12	2,4	210
Pallet dimension : Europallet 80cm x 120cm				

## PARMA TOP

Parma Top is a parmesan type, yellow product with vegetable fat and it is suitable for spaghetti, pasta and salads. 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)	Pack. / Pallet
12.500	Vacuum	1	12,5	60
2.500	Vacuum	5	12,5	60
1000 (Shredded)	Mod. atmosphere	3	3	110
200 (Shredded)	Mod. atmosphere	12	2,4	110
200	Vacuum	12	2,4	210
Pallet dimension : Europallet 80cm x 120cm				

## ANALOGUE MOZZARELLA

Analogue yellow product, Mozzarella type with vegetable fat. This product is ideal for making pizza since it melts perfectly. Gusto Dairy Analogue Mozzarella is an ideal alternative to the authentic Mozzarella, offering an ideal solution to the HORECA professionals.



### Product Information

Weight (g)	Package	Pieces/Pack.	Pack. Weight (Kg)	Pack. / Pallet
12.500	Vacuum	1	12,5	60
2.500	Vacuum	5	12,5	60
1000 (Shredded)	Mod. atmosphere	3	3	110
400	Vacuum	12	4,8	96
200 (Shredded)	Mod. atmosphere	12	2,4	110
200	Vacuum	12	2,4	210
Pallet dimension : Europallet 80cm x 120cm				



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SCAN ME



PROTYPOS GALAKTOVIOMICHANIA PIERIAS S.A.



3<sup>rd</sup> klm Old National Rd Katerini - Thessaloniki



+30 23510 42619



info@gustodairy.gr



www.gustodairy.gr