

A photograph of a white goat standing on its hind legs in a grassy field, reaching up to eat leaves from a tree. In the foreground, the backs of several sheep are visible.

GREEK *Cheese*



Rooted in tradition, crafted with love.

Since 1973, our family has been making cheese the way it was meant to be made—slowly, carefully, and with deep respect for the land and its gifts.

At Boutsolis Dairy in Amfilochia, we use pure milk and simple, honest ingredients from our region to craft cheeses that carry the soul of Greek tradition in every bite. Our goal has always been the same: to offer real, flavorful cheeses that families can trust and enjoy.

With recipes passed down through generations and a commitment to quality, our cheeses are made just like they used to be by hand, with care.

Over the years, we've grown—but we haven't changed what matters. By blending tradition with gentle modernization and investing in our people, we continue to bring to your table cheeses that honor our roots.

From our dairy to your home, we proudly offer: Graviera, Kefalograviera, Kefalotyri, Pecorino, Dry Mizithra, and Anthotyro. Good cheese doesn't just feed the body—it tells a story. Let ours become part of yours.



BOU-0501
Kefalograviera / P.D.O AMFILOCHIA

BOU-0502
Graviera / P.D.O AMFILOCHIA

• Net Weight: 10 kg

BOU-0503
Kefalotyri / P.D.O AMFILOCHIA

BOU-0504
Pecorino / P.D.O AMFILOCHIA

• Net Weight: 10 kg



BOU-0505
Kefalograviera / P.D.O AMFILOCHIA

BOU-0506
Graviera / P.D.O AMFILOCHIA

BOU-0507
Kefalotyri / P.D.O AMFILOCHIA

BOU-0508
Pecorino / P.D.O AMFILOCHIA

• Net Weight: 5 kg



BOU-0509
Kefalograviera / P.D.O AMFILOCHIA

BOU-0510
Graviera / P.D.O AMFILOCHIA

BOU-0511
Kefalotyri / P.D.O AMFILOCHIA

BOU-0512
Pecorino / P.D.O AMFILOCHIA

• Net Weight: 2.5 kg



BOU-0513
Kefalograviera / P.D.O AMFILOCHIA

BOU-0514
Graviera / P.D.O AMFILOCHIA

• Net Weight: 300gr

BOU-0515
Kefalotyri / P.D.O AMFILOCHIA

BOU-0516
Pecorino / P.D.O AMFILOCHIA

• Net Weight: 300gr





From the heart of Crete to your table.

The Kalogeraki family brings you the richness of authentic Cretan cheese, made with love, care, and deep respect for our roots. With an unwavering commitment to consumer safety, we produce cheeses that not only meet the highest standards of quality, but also carry the unforgettable taste of the land that raised us.

Every day, our people gather the freshest goat and sheep milk with the help of over 1,500 local shepherds, spread across the Cretan countryside. We use only raw ingredients generously offered by the Cretan soil, and our entire production and packaging process takes place right here on the island.

That's why every one of our products proudly carries the red label: Crete – Land of Values.

Staying true to tradition, we follow time-tested methods of cheesemaking while investing in the continuous training of our team. Our love for what we do runs deep—and it shows in every wheel and block we craft. Each of our cheeses undergoes rigorous quality checks.

Our production and packaging lines are certified under the International IFS Food Standard and ISO 22000:2018 for food safety and quality assurance. We also rely on the expertise of external advisors, partners, and accredited laboratories, ensuring that we meet the evolving needs of today's Greek family.

For our most beloved traditional cheeses—Graviera of Crete and Xynomizithra of Crete—we proudly hold the official PDO certification (Protected Designation of Origin) from AGROCERT. With every bite, you taste Crete itself.



KAL-101
Graviera / P.D.O CRETE

KAL-0130
Graviera / Aged 12 months / P.D.O CRETE

Net Weight: 12kg



KAL-01308
Graviera / P.D.O CRETE

Net Weight: 2kg



KAL-01307
Graviera / P.D.O CRETE
Net Weight: 300gr

KAL-01304
Graviera / Aged 7 months / P.D.O CRETE
Net Weight: 300gr

KAL-172
Graviera / With 5 Peppers / P.D.O CRETE
Net Weight: 240gr



KAL-143
Xynomyzithra / Grated / P.D.O CRETE

Net Weight: 350gr



KAL-01151
Graviera / P.D.O CRETE

Net Weight: 200gr



A legacy of taste since 1932

It all began in Agrinio, in 1932, when the first generation of our family established a small dairy, inspired by a deep love for pure ingredients and traditional cheesemaking. What started as a humble endeavor soon grew into a trusted name—always guided by the same core values: respect for tradition, unwavering quality, and genuine authenticity. Today, under the care of the third generation, our family continues this proud legacy. We remain devoted to sourcing 100% local milk, collected daily from trusted farmers across the region. Equipped with modern cooling systems, our partners help us ensure freshness and consistency in every batch. As we evolve with the times, we blend tradition with innovation—adding new ideas to time-honored methods, without ever compromising on quality.

Our Dairy Facility in Kleisorevmata, Agrinio

Nestled in the heart of nature, our 2,000 sq.m. dairy plant in Kleisorevmata stands as a modern continuation of our roots. Here, tradition meets advanced technology to create dairy products that embody both heritage and excellence. From milk collection to the delicate aging process, every stage is handled with care, precision, and respect, under strict quality protocols and in full compliance with international HACCP standards. Driven by passion and integrity, our dedicated team ensures that every product we deliver brings to your table the true taste of Greece—rich in flavor, honest in origin, and crafted with heart.



VAS-0601 / 0602
Feta Cheese / P.D.O AGRINIO, GREECE

Net Weight: 15kg / 7kg



VAS-603
Feta Cheese / P.D.O AGRINIO, GREECE

Net Weight: 400gr / 1kg



VAS-604
Kefalograviera / P.D.O AGRINIO, GREECE

VAS-605
Kefalotyri / P.D.O AGRINIO, GREECE

VAS-606
Graviera / P.D.O AGRINIO, GREECE

Net Weight: 2.5kg



VAS-607
Kefalograviera / P.D.O AGRINIO, GREECE

VAS-608
Kefalotyri / P.D.O AGRINIO, GREECE

VAS-609
Graviera / P.D.O AGRINIO, GREECE

Net Weight: 300gr





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