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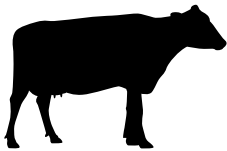
ORIGINAL GREEK TASTE

Milk

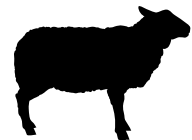
*LONG LASTING
TRUE, HONEST AND SERIOUS RELATIONSHIP
WITH FRESH MILK PRODUCERS.*

*Inside the pristine nature of Achaia, the green mountain meadows,
grazing flocks of OUR breeders that give us the unique milk.*

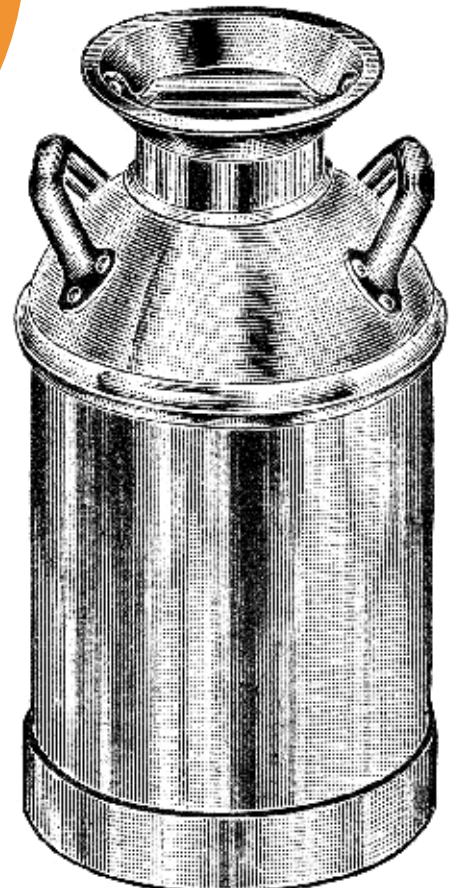
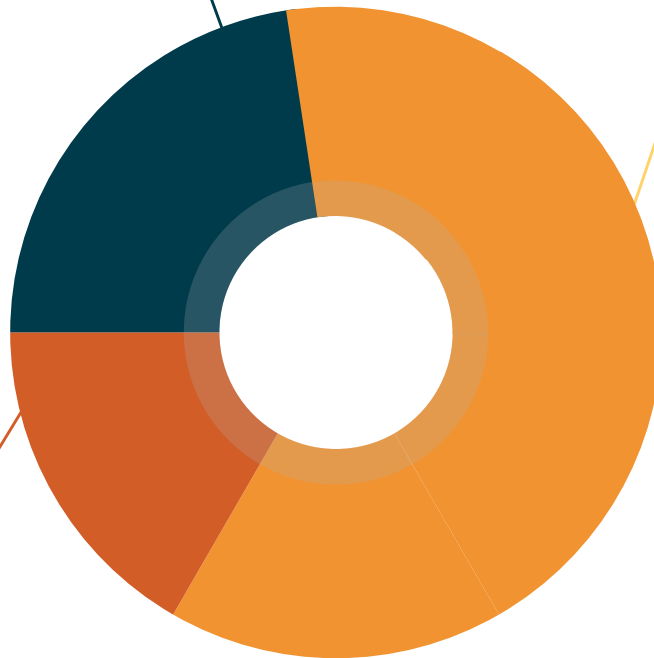
**2800 Tn/Year
Cow Milk**



**8500 Tn/Year
Sheep Milk**



**2000 Tn/Year
Goat Milk**



**620
FAMILIES / SUPPLIERS
PRODUCERS
OF FRESH MILK**

Quality certifications

CHELMOS implement integrated control systems for its products, which constantly upgrades. The products meet all the quality specifications LEGISLATED by the Greek Food Code and drinks and the relevant European laws.

Our authenticity



GREEK MARK



Soon you will start to distinguish in the products CHELMOS a heart with the Greek flag. This heart in the colors of the Greek flag is the Greek mark, an initiative of the Ministry of Economy, Infrastructure, Marine and Tourism awarded to companies producing products in Greece and only from Greek originated raw materials.

Chelmos firmly committed to the Greek character of its products, and faith to the philosophy of support for the Greek producer, has always had and continues to have a very special relationship with tradition. The image of the Greek village, the producer who strives daily and the originality of Greek product is directly connected in the heart of the Greek consumer with CHELMOS. It makes sense therefore the "Greek heart". finds the place it deserves, on Chelmos packaging.

PRODUCTS

DAIRY PRODUCTS

- 1) **Feta Cheese**
 - a) Barrel aged feta cheese P.D.O..... 8
 - b) Feta cheese in plastic pot..... 10
 - c) Feta cheese P.D.O with 40% less salt.... 12
- 2) **Goat Cheese**..... 14
- 3) **Feta Light**
12% Fats..... 16
- 4) **Vlachopoula White Cheese**
from 100% cow's fresh milk..... 18
- 5) **Eklekton Edesma**
with cow's milk
only 4% Vegetable fats..... 21
- 6) **Hard / Sem-hard Cheese**
 - a) Sheep's and goat's kefalotiri 24
 - b) Sheep's and goat's graviera 25
 - c) Semi-hard cheese Kalavrita 26
 - d) Saganaki frying cheese..... 27
 - e) Hard cow's Kefalotiri cheese..... 28
 - f) Cow's graviera 30

BARCODE 39

YOGURT & BUTTER PRODUCTS

- 1) **Yogurt**
Authentic greek Strained yogurt33
- 2) **Eklekton strained yogurt**36
- 3) **Sheep's and goat's milk Butter**
Sheep's and goat's melted butter38





DAIRY PRODUCTS

1) Feta Cheese

a) Barrel aged feta cheese P.D.O.....	8
b) Feta cheese in plastic pot.....	10
c) Feta cheese P.D.O with 40% less salt.....	12

2) Goat Cheese..... 14

3) Feta Light 12% Fats..... 16

4) Vlachopoula White Cheese from 100% cow's fresh milk..... 18

5) Eklekton Edesma with cow's milk only 4% Vegetable fats..... 21

6) Hard / Sem-hard Cheese

a) Sheep's and goat's kefalotiri.....	24
b) Sheep's and goat's graviera.....	25
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Feta cheese

- a) Barrel aged feta cheese PDO
- b) Feta cheese in plastic pot
- c) Feta cheese P.D.O with 40% less salt



Certification No:
POC/365-7118.06



1a) Barrel aged feta cheese PDO

8



Certification No:
POC/365-7118.06



Barrel aged feta cheese PDO

wooden barrel 60kg - Duration (Months)12



Barrel aged feta cheese PDO

plastic pot 35kg - Duration (Months)4
1 PCS/BOX - 12 BOX/PAL



Barrel aged feta cheese PDO 800g

Plastic pot 800g - Duration (Months)6
12 PCS/BOX - 36 BOX/PAL

Barrel aged feta cheese PDO

The original barrel Feta CHELMOS produced exclusively from 100% Greek pasteurized Sheep's and goat's milk, salt, rennet and culture. It matures 6 months in traditional classic wooden oak barrels used for years now , for the top resulting taste and maintained at brine, as required by the special recipe of this cheese. With the traditional process of maturation, the draft CHELMOS barrel feta becomes rich, peppery with creamy taste, slightly salty, maintains rich aroma and contains a high nutritional value

Barrel aged feta cheese PDO vacuum

9



Certification No:
POC/365-7118.06



Barrel Aged Feta Cheese PDO 3kg

vacuum 3kg - Duration (Months)6
4 PCS/BOX - 32 BOX/PAL



Barrel Aged Feta Cheese PDO 1,5kg

vacuum 1,5kg - Duration (Months)6
9 PCS/BOX - 32 BOX/PAL



Barrel Aged Feta Cheese PDO 400g

vacuum 400g - Duration (Months)6
15 PCS/BOX - 72 BOX/PAL

1b) Feta cheese in plastic pot

10



Certification No:
POC/365-7118.06



Feta Cheese 15kg

metallic tin 15kg - Duration (Months)9
1 PCS/BOX - 45 PCS/PAL



Feta Cheese 7,5kg

metallic tin 7,5kg - Duration (Months)9
1 PCS/BOX - 75 PCS/PAL



Feta Cheese 4kg/ 4kg slices 100g

plastic pot 4kg - Duration (Months)6
1 PCS/BOX - 100 PCS/PAL



Feta Cheese 2kg/ 2kg slices 100g

plastic pot 2kg - Duration (Months)6
1 PCS/BOX - 175 PCS/PAL

Feta cheese in plastic pot

11



Certification No:
POC/365-7118.06



Feta Cheese 1kg

plastic pot 1kg - Duration (Months)6
12 PCS/BOX - 36 BOX/PAL



Feta Cheese 400g

plastic pot 400g - Duration (Months)6
12 PCS/BOX - 72 BOX/PAL



Feta Cheese 400g

vacuum 400g - Duration (Months)6
6 PCS/BOX - 240 BOX/PAL



Feta Cheese 200g

vacuum 200g - Duration (Months)6
12 PCS/BOX - 240 BOX/PAL

1c) feta cheese PDO with 40% less salt

12

Feta CHELMOS with 40% Less Salt

Feta CHELMOS with 40% less salt *

produced with 100% natural way, from pasteurized Greek Sheep's and goat's milk, rennet and culture and has all the qualitative characteristics and specific requirements for PDO cheese, while the taste remains mellow and authentic.

* from similar products



Certification No:
POC/365-7118.06



Feta Cheese 40% less salt 15kg

1 PCS/BOX - 45 PCS/PAL



Plastic pot 400g 6month end

12 PCS/BOX - 72 BOX/PAL

Goat cheese



- Produced by free grazing goats.
- Characterized by the white color and the high tasteful intensity.

Goat cheese CHELMOS is white cheese in brine produced from pasteurized goat's milk, salt, rennet and culture. It has a spicy and full bodied flavor taste. It can be Used as a table cheese in salads and pies. It has a high nutritional value and is rich in protein, calcium and vitamins.



2) Goat Cheese

14



Goat Cheese 15kg

metallic tin 15kg - Duration (Months)9
1 PCS/BOX - 45 PCS/PAL



Goat Cheese 4kg

plastic pot 4kg - Duration (Months)6
Available also in slices 100g
1 PCS/BOX - 100 PCS/PAL



Goat Cheese 2kg

plastic pot 2kg - Duration (Months)6
Available also in slices 100g
1 PCS/BOX - 175 PCS/PAL



Goat Cheese 1kg

plastic pot 1kg - Duration (Months)6
Available also in slices 100g
12 PCS/BOX - 36 BOX/PAL



Goat Cheese 400g

plastic pot 400g - Duration (Months)6
12 PCS/BOX - 72 BOX/PAL



Goat Cheese vac 400g

vacuum 400g - Duration (Months)6
6 PCS/BOX - 240 BOX/PAL





Feta Light

- Only with 12% Fat
- A Cheese that retains all the flavor of the famous and traditional feta, with less fat.
- Only 56 calories and 3.6 fat per 30g of product.



3) Feta light



CHELMOS Light 12% Fat

It's a White cheese in brine, produced from semi skimmed pasteurized sheep's and goat's milk, salt, rennet and culture. Light CHELMOS with 12% fat is a product with low calorie content. It's a full flavor tasted cheese and can be used as accompaniment of a low calorie meal for a healthy diet, salads and sandwiches.



Feta Light 15kg

metallic tin 15kg - Duration (Months)9
1 PCS/BOX - 45 PCS/PAL



Feta Light 400g

plastic pot 400g - Duration (Months)6
12 PCS/BOX - 72 BOX/PAL

Vlachopoula White Cheese



from 100% fresh
cow's milk



VLACHOPOULA Cow's Cheese

The product VLACHOPOULA CHELMOS white cheese in brine, produced from pasteurized cow's milk, salt, rennet and culture. It has a rich flavor and can be used as a table cheese, in salads and pies.

4) Vlachopoula White Cheese

18



VLACHOPOULA cow's white cheese

metallic tin 15kg - Duration (Months)9
1 PCS/BOX - 45 PCS/PAL



VLACHOPOULA cow's white cheese

plastic pot 17kg - Duration (Months)6
1 PCS/BOX - 45 PCS/PAL



VLACHOPOULA cow's white cheese

Plastic pot 10kg
Duration (Months)6
1 PCS/BOX - 60 PCS/PAL



VLACHOPOULA cow's white cheese

plastic pot 4kg / 4kg slices 100g
Duration (Months)6
1 PCS/BOX - 100 PCS/PAL



VLACHOPOULA cow's white cheese

plastic pot 2kg / 2kg slices 100g
Duration (Months)6
1 PCS/BOX - 175 PCS/PAL

Vlachopoula White Cheese

19



VLACHOPOULA cow's white cheese

vacuum 800g - Duration (Months)6
10 PCS/BOX - 72 BOX/PAL



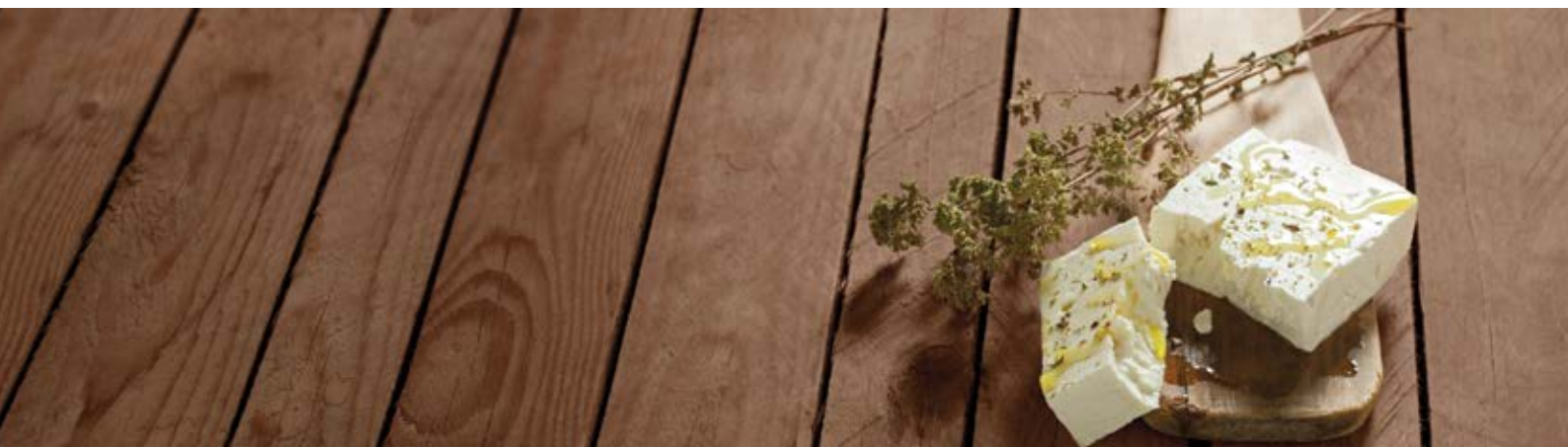
VLACHOPOULA cow's white cheese

plastic pot 400g - Duration (Months)6
12 PCS/BOX - 72 BOX/PAL



VLACHOPOULA cow's white cheese

vacuum 150g / 200g / 400g - Duration (Months)6
15PCS/BOX- 240BOX/PAL / 12PCS/BOX- 240BOX/PAL / 6PCS/BOX- 240BOX/PAL



Eklekton Edesma
with cow's milk and
only 4% vegetable fat



5) Eklekton Edesma

21



Eklekton 15kg

metallic tin 15kg - Duration (Months)9
1 PCS/BOX - 45 PCS/PAL



Eklekton 17kg

plastic pot 17kg - Duration (Months)6
1 PCS/BOX - 36 PCS/PAL



Eklekton 10kg

Plastic pot 10kg - Duration (Months)6
1 PCS/BOX - 60 PCS/PAL



Eklekton 4kg

plastic pot 4kg - Duration (Months)6
Available also in slices 100g
1 PCS/BOX - 100 PCS/PAL



Eklekton 2kg

plastic pot 2kg - Duration (Months)6
Available also in slices 100g
1 PCS/BOX - 175 PCS/PAL



Plastic pot 1kg

plastic pot 1kg - Duration (Months)6
12 PCS/BOX - 36 BOX/PAL



Plastic pot 400g

plastic pot 400g - Duration (Months)6
12 PCS/BOX - 72 BOX/PAL



Eklekton vacuum 400g / 800g

vacuum 400g / 800g - Duration (Months)6
6 PCS/BOX - 240 BOX/PAL

Eklekton edesma Cheese

The CHELMOS edesmata are food preparations (cheese and yogurt) produced from skim cow milk and vegetable fat. The "Eklekton" are a series of quality products, ideal for catering, for hotel special cuisine, cafes, pastry shops and for use in many delicious recipes.



Hard/ Semi-hard cheese

- a) sheep's and goat's kefalotiri
- b) sheep's and goat's graviera
- c) Semi-hard cheese Kalavrita
- d) Hard cow's kefalotiri cheese
- e) cow's graviera

6a) Sheep's & goat's kefalotiri

24



Kefalotiri 8kg

vacuum 8kg - Duration (Months)9
1 PCS/BOX - 88 PCS/PAL



Kefalotiri 4kg

vacuum 4kg - Duration (Months)6
4 PCS/BOX - 32 BOX/PAL



Kefalotiri 2kg

vacuum 2kg - Duration (Months)6
8 PCS/BOX - 32 BOX/PAL



Kefalotiri 250g

vacuum 250g - Duration (Months)6
20 PCS/BOX - 72 BOX/PAL



Kefalotiri grated 100g

vacuum 100g - Duration (Months)4
12 PCS/BOX - 240 BOX/PAL

Kefalotiri (sheep's and goat's milk)

The Kefalotyri Chelmos is produced from pasteurized sheep's and goat's milk, salt, rennet and culture. It has a pale yellow to white color, high hardness with scattered small holes. He has a rich, spicy with slightly salted taste. It is ideal for fried cheese, appetizers, grated in pasta, or it can accompanies many varieties of wines.

6b) Sheep's & goat's graviera

25



Graviera 8kg

vacuum 8kg - Duration (Months)9
1 PCS/BOX - 88 PCS/PAL



Graviera 4kg

vacuum 4kg - Duration (Months)6
4 PCS/BOX - 32 BOX/PAL



Graviera 2kg

vacuum 2kg - Duration (Months)6
8 PCS/BOX - 32 BOX/PAL



Graviera 250g

vacuum 250g - Duration (Months)6
20 PCS/BOX - 72 BOX/PAL



Graviera grated 150g

vacuum 150g - Duration (Months)4
8 PCS/BOX - 240 BOX/PAL

Graviera (sheep's and goat's milk)

The graviera CHELMOS is produced from pasteurized sheep's and goat's milk, salt, rennet and culture. It has a light yellow color, a hard elastic mass with dispersed small holes. It has a rich, sweet and buttery taste, slightly spicy. It can be consumed plain or it can be used in cooking. Accompanies extremely great ,several varieties of wines.

6c) Semi-hard cheese Kalavrita

26



Semi-hard (kasseri) cheese wheel 8kg

vacuum 8kg - Duration (Months)9
2 PCS/BOX - 30 BOX/PAL



Semi-hard cheese loaf

vacuum 2,5kg - Duration (Months)9
6 PCS/BOX - 40 BOX/PAL



Semi-hard light cheese(loaf)

vacuum 2,5kg - Duration (Months)9
6 PCS/BOX - 40 BOX/PAL



Semi-hard cheese 250g

vacuum 250g - Duration (Months)6
1 PCS/BOX - 72 BOX/PAL

Semi-hard cheese Kalavrita Chelmos

It is produced from pasteurized cow's milk, salt, rennet and culture. It has distinctive taste and is slightly salty. It is an excellent product for sandwiches, appetizers, snacks as well as delicious cooking recipes requiring melted cheese.



Semi-hard cheese in slices180g

vacuum 180g - Duration (Months)4
10 PCS/BOX - 72 BOX/PAL

6d) Saganaki frying cheese

27



Saganaki 200g



Saganaki 500g

SAGANAKI

100g slices

Saganaki frying cheese
constant weight ready
for frying

- in packaging 500g
- in packaging 200g

6e) Hard cow's kefalotiri cheese

28



VLACHOPOULA cow's hard cheese wheel 40% 8kg

vacuum 8kg - Duration (Months)9
2 PCS/BOX - 48 BOX/PAL



VLACHOPOULA cow's hard cheese wheel 45% 10kg

vacuum 10kg - Duration (Months)9
2 PCS/BOX - 48 BOX/PAL



VLACHOPOULA cow's hard cheese loaf 45% 3kg

vacuum 3kg - Duration (Months)9
4 PCS/BOX - 60 BOX/PAL



VLACHOPOULA kefalotiri saganaki 500g servings 5x100g

vacuum 500g - Duration (Months)6
20 PCS/BOX - 72 BOX/PAL



VLACHOPOULA kefalotiri saganaki 200g servings 2x100g

vacuum 200kg - Duration (Months)6
50 PCS/BOX - 72 BOX/PAL



VLACHOPOULA kefalotiri 250g

vacuum 250g - Duration (Months)6
22 PCS/BOX - 72 BOX/PAL

Hard cow's kefalotiri grated cheese

29



**VLACHOPOULA cow's
Kefalotiri grated 3kg**

2 PCS/BOX - 72 BOX/PAL



**VLACHOPOULA cow's
Kefalotiri grated 1kg**

5 PCS/BOX - 72 BOX/PAL



**VLACHOPOULA cow's
Kefalotiri grated
500g / 200g / 100g**

10 PCS/BOX - 72 BOX/PAL
6 PCS/BOX - 240 BOX/PAL
12 PCS/BOX - 240 BOX/PAL

VLACHOPOULA Hard Cheese

CHELMOS hard cheese produced from pasteurized cow's milk, salt, rennet and culture. It has a slightly yellow to white color, hard mass with dispersed small holes. It has a rich flavor, slightly spicy. It is ideal grated on pasta and accompanies very many varieties of wines.

6f)

Cow's graviera

30



Cow's graviera wheel

vacuum 8kg - Duration (Months)9
2 PCS/BOX - 48 BOX/PAL



Cow's graviera loaf

vacuum 2kg - Duration (Months)9
4 PCS/BOX - 60 BOX/PAL



Cow's graviera 250g

vacuum 250g - Duration (Months)6
22 PCS/BOX - 72 BOX/PAL





YOGURT & BUTTER PRODUCTS



- 1) **Yogurt**
Authentic greek Strained yogurt..... 33
- 2) **Eklekton strained yogurt**36
- 3) **Sheep's and goat's milk Butter**
Sheep's and goat's melted butter.....38

Yogurt

Authentic greek
Strained yogurt

Together with the long tradition of Greek yogurt production, we present a full range of products with a distinctive flavor, which promise to offer you a new yogurt enjoyment experience.



1) Authentic greek Strained yogurt

33

100% Greek



Authentic greek Strained yogurt

The strained yoghurts CHELMOS are produced exclusively by Greek fresh cow's milk and yeast with the method of natural drainage. In this way, they reach a creamy texture and unique flavor without the addition of extra components.

Authentic greek Strained yogurt 5kg 10%

plastic bucket 5kg - Duration (Days)40
1 PCS/BOX - 105 PCS/PAL



Authentic greek Strained yogurt 1kg -10%

plastic bucket 1kg - Duration (Days)40
6 PCS/BOX - 90 TAB/PAL



Authentic greek Strained yogurt 1kg -2%

plastic bucket 1kg - Duration (Days)40
6 PCS/BOX - 90 TAB/PAL

Authentic greek Strained yogurt

34

Authentic greek Strained yogurt 2X200 10%

Duration (Days)35
12 PCS/TAB - 6 PCS/TAB



Authentic greek Strained yogurt 2X200 2%

Duration (Days)35
12 PCS/TAB - 6 PCS/TAB



Authentic greek Strained yogurt 200g 10%

Duration (Days)35
12 PCS/TAB - 176 TAB/PAL



Authentic greek Strained yogurt 200g 2%

Duration (Days)35
12 PCS/TAB - 176 TAB/PAL



Ideal product for salad industries with a mild flavor and firm — structure for high requirements and resistance to intense stress.

For demanding customers, a product which combines great — taste and structure.



2) Eklekton strained yogurt

36



Eklekton strained yogurt 5kg

Duration (Days) 60
1 PCS/BOX - 105 BOX/PAL



Dialekton strained yogurt 900g

Duration (Days) 60
6 PCS/TAB - 90 TAB/PAL

Sheep's and goat's Butter milk

- Chelmos melted milk butter produced using the traditional recipe, from 100% fresh sheep's and goat's milk.
- When chelmos puts the butter and confectioners their art, the result will definitely be SWEET!



3) Sheep's and goat's Butter milk

38



Sheep's and goat's Butter milk 17kg

metallic tin 17kg - Duration (Months)9
1 PCS/BOX - 45 PCS/PAL



Sheep's and goat's Butter milk 3kg

plastic pot 3kg - Duration (Months)9
1 PCS/BOX - 138 PCS/PAL



Sheep's and goat's Butter milk jar 650g

jar 650g - Duration (Months)6
11 PCS/BOX - 72 BOX/PAL

Milk melted Butter from sheep's and goat's milk 99% fat

The sheep's and goat's melted butter CHELMOS produced from 100% fresh milk. Based on the passion and tradition, gives a rich aroma and adds wonderful taste to cooking recipes and pastry.

Halloumi

39



Authentic Cyprus Halloumi

22 PCS/BOX - 90 PCS/PAL
vacuum - Duration (Months)10



Authentic Cyprus Halloumi 225g

12 PCS/BOX - 120 BOX/PAL
vacuum 225g - Duration (Months)9

CODE		PRODUCT'S NAME	WEIGHT	PACKAGING
FETA CHEESE				
01065	-	Feta cheese (PDO)	60kg	WOODEN BARREL
01055	2944031...	Feta cheese (PDO)	35kg	PLASTIC BARREL
01043	2944043...	Barrel aged feta cheese (PDO)	3kg	VACUUM
01044	2944044...	Barrel aged feta cheese (PDO)	1.5kg	VACUUM
01045	2944046...	Barrel aged feta cheese (PDO)	500g	VACUUM
01134	5200108250115	Barrel aged feta cheese (PDO)	800g	PLASTIC POT
01161	5200108251389	Barrel aged feta cheese (PDO)	400g	PLASTIC POT
01002	2944020...	Feta cheese (PDO)	15kg	METALLIC TIN
01005	2944018...	Feta cheese (PDO)	7.5kg	METALLIC TIN
01006	5200108250061	Feta cheese (PDO)	4kg	PLASTIC POT
01049	5200108250054	Feta cheese (PDO)	4kg μερ.100g	PLASTIC POT
01007	5200108250412	Feta cheese (PDO)	2kg	PLASTIC POT
01085	5200108250078	Feta cheese (PDO)	2kg μερ.100g	PLASTIC POT
01008	5200108250603	Feta cheese (PDO)	1kg	PLASTIC POT
01042	5200108250092	Feta cheese (PDO)	400g	PLASTIC POT
01021	2944021...	Feta cheese (PDO)	2kg	VACUUM
01051	5200108251051	Feta cheese (PDO)	1kg	VACUUM
01052	5200108250139	Feta cheese (PDO)	400g	VACUUM
01053	5200108251464	Feta cheese (PDO)	200g	VACUUM
01157	2944027...	Feta cheese (PDO) 40% less salt	15kg	METALLIC TIN
01146	5200108250849	Feta cheese (PDO) 40% less salt	400g	PLASTIC POT
GOAT CHEESE				
02001	2944052...	Goat cheese	15kg	METALLIC TIN
02005	5200108250368	Goat cheese	4kg	PLASTIC POT
02006	5200108250375	Goat cheese	2kg	PLASTIC POT
02007	5200108250382	Goat cheese	1kg	PLASTIC POT
02017	5200108250887	Goat cheese	400g	PLASTIC POT
02018	5200108252102	Goat cheese	400g	VACUUM
02019	5200108251273	Goat cheese	200g	VACUUM
FETA LIGHT CHEESE 12%				
01046	2944045...	Feta light cheese 12%	15kg	METALLIC TIN
01054	5200108250283	Feta light cheese 12%	400g	PLASTIC POT
VLACHOPOULA COW'S WHITE CHEESE				
01147	5200108251280	Vlachopoula cow's white cheese	17kg	PLASTIC POT
01145	5200108250962	Vlachopoula cow's white cheese	15kg	METALLIC TIN
01156	5200108251297	Vlachopoula cow's white cheese	10kg	PLASTIC POT
01139	5200108250474	Vlachopoula cow's white cheese	4kg	PLASTIC POT
01138	5200108250481	Vlachopoula cow's white cheese	4kg μερ.100g	PLASTIC POT
01143	5200108250795	Vlachopoula cow's white cheese	2kg	PLASTIC POT
01137	5200108250467	Vlachopoula cow's white cheese	2kg μερ.100g	PLASTIC POT
01133	5200108251075	Vlachopoula cow's white cheese	800g	VACUUM
01134	5200108250535	Vlachopoula cow's white cheese	400g	PLASTIC POT
01132	5200108251211	Vlachopoula cow's white cheese	400g	VACUUM
01135	5200108250245	Vlachopoula cow's white cheese	200g	VACUUM
01142	5200108250153	Vlachopoula cow's white cheese	150g	VACUUM
01150	5200108251358	Vlachopoula cow's white cheese in cubes	12kg	PLASTIC POT
01159	5200108251365	Vlachopoula cow's white cheese in cubes	1,8kg	PLASTIC POT
EKLEKTON EDESMA				
01147	-	Eklekton Edesma	17kg	PLASTIC POT
08043	5200108251228	Eklekton Edesma	15kg	METALLIC TIN
08048	5200108250337	Eklekton Edesma	4kg	PLASTIC POT
08044	5200108250344	Eklekton Edesma	4kg μερ.100g	PLASTIC POT
08051	5200108250573	Eklekton Edesma	2kg μερ.100g	PLASTIC POT
08050	5200108251426	Eklekton Edesma(loaf)	2kg	PLASTIC POT
08051	5200108251402	Eklekton Edesma	1kg	PLASTIC POT
08054	5200108251396	Eklekton Edesma	400g	PLASTIC POT
08055	5200108251181	Eklekton Edesma	400g	VACUUM
SHEEP'S AND GOAT'S KEFALOTIRI				
03002	2944047...	Sheep's and goat's kefalotiri wheel	9kg	VACUUM
03003	2944048...	Sheep's and goat's kefalotiri 1/2wheel	4.5kg	VACUUM
03038	2944036...	Sheep's and goat's kefalotiri 1/4wheel	2kg	VACUUM
03004	2944049...	Sheep's and goat's kefalotiri	250g	VACUUM
03026	5200108250351	Sheep's and goat's kefalotiri grated	100g	VACUUM

CODE		PRODUCT'S NAME	WEIGHT	PACKAGING
SHEEP'S AND GOAT'S GRAVIERA				
04001	2944055...	Sheep's and goat's graviera wheel	9kg	VACUUM
04002	2944056...	Sheep's and goat's graviera 1/2wheel	4.5kg	VACUUM
04008	2944002...	Sheep's and goat's graviera loaf	3kg	VACUUM
04006	2944037...	Sheep's and goat's graviera 1/4wheel	2kg	VACUUM
04003	2944057...	Sheep's and goat's graviera	250g	VACUUM
04010	5200108251129	Sheep's and goat's graviera grated	150g	VACUUM
SHEEP'S AND GOAT'S KEFALOGRAVIERA				
04015	2944054...	Kefalograviera wheel	9kg	VACUUM
04023	2944053...	Kefalograviera 1/2wheel	4,5kg	VACUUM
04024	2944012...	Kefalograviera	2kg	VACUUM
04025	2944013...	Kefalograviera	250g	VACUUM
04026	5200108251440	Kefalograviera grated	150g	VACUUM
SEMI-HARD CHEESE CHELMOS				
06005	2944008...	Semi-hard cheese Kalavrita wheel	8kg	VACUUM
06006	2944014...	Semi-hard cheese Chelmos 1/2wheel	4kg	VACUUM
06001	2944005...	Semi-hard cheese Chelmos loaf	2,5kg	VACUUM
06020	2944019...	Semi-hard cheese Chelmos loaf (light)	2,5kg	VACUUM
06014	5200108250542	Semi-hard cheese Chelmos cube	250g	VACUUM
06016	5200108250856	Semi-hard cheese Chelmos slices	180g	VACUUM
VLACHOPOULA COW'S HARD CHEESE				
03086	2944004...	Vlachopoula cow's hard cheese 45%wheel	10kg	VACUUM
03069	2944085...	Vlachopoula cow's hard cheese 40%wheel	8 kg	VACUUM
03108	2944015	Vlachopoula cow's hard cheese 40% 1/2wheel	4kg	VACUUM
03121	2944007...	Vlachopoula cow's hard cheese 45%wheel	4kg	VACUUM
03070	2944083...	Vlachopoula cow's hard cheese 45%loaf	3kg	VACUUM
03122	2944050...	Vlachopoula cow's hard cheese 45%wheel	2kg	VACUUM
KEFALOTIRI COW'S HARD CHEESE				
03109	5200108250689	Kefalotiri saganaki slices (5X100)	500g	VACUUM
03110	5200108251242	Kefalotiri saganaki slices (2X100)	200g	VACUUM
03092	2944003...	Vlachopoula cow's hard kefalotiri	250g	VACUUM
03039	5200108250528	Vlachopoula cow's kefalotiri gated	1kg	VACUUM
03103	5200108250511	Vlachopoula cow's kefalotiri gated	0,5kg	VACUUM
03058	5200108251150	Vlachopoula cow's kefalotiri gated	200g	VACUUM
03067	5200108250498	Vlachopoula cow's kefalotiri gated	100g	VACUUM
COW'S GRAVIERA				
04019	2944029...	Cow's graviera wheel	9kg	VACUUM
04021	2944035...	Cow's graviera loaf	3kg	VACUUM
04020	2944033...	Cow's graviera	250g	VACUUM
04022	5200108251464	Cow's graviera grated	150g	VACUUM
STRAINED YOGURT				
07020	5200108250269	Cow's strained yogurt	5kg	PLASTIC POT
07020	5200108251198	Cow's strained yogurt 10%	5kg	PLASTIC POT
07036	5200108252089	Cow's strained yogurt 10%	1kg	PLASTIC POT
07040	5200108251204	Cow's strained yogurt 10%	2x200g	PLASTIC BUCKET
07041	5200108251037	Cow's strained yogurt 10%	200g	PLASTIC BUCKET
07044	5200108251471	Cow's strained yogurt 2%	5kg	PLASTIC POT
07037	5200108250931	Cow's strained yogurt 2%	1kg	PLASTIC POT
07039	5200108251174	Cow's strained yogurt 2%	2x200g	PLASTIC BUCKET
07042	5200108251044	Cow's strained yogurt 2%	200g	PLASTIC BUCKET
EKLEKTON STRAINED YOGURT				
07006	5200108251082	Eklekton strained edesma	5kg	PLASTIC POT
07034	5200108250733	Dialekton strained edesma	900g	PLASTIC POT
SHEEP'S AND GOAT'S BUTTER MILK				
08002	5200108250443	Sheep's and goat's butter milk	17kg	METALLIC TIN
08029	5200108250641	Sheep's and goat's butter milk	3kg	PLASTIC POT
08019	5200108251006	Sheep's and goat's butter milk	650g	JAR
HALLOUMI				
01164	2929106009602	Authentic Cyprus Halloumi	850g	VACUUM
01165	5290093000659	Authentic Cyprus Halloumi	225g	VACUUM



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