

PAPOUIS DAIRIES LTD

PA9

SINCE 1967

Papouis Halloumi



www.papouisdairies.com

Company Profile

Papouis Dairies was established in 1967 as a family run business in the village of Athienou, Cyprus, using traditional methods of producing Halloumi and Anari cheese. In 2006, the family founded a limited company under the name "Papouis Dairies Ltd". Located in Athienou Industrial Area with up to date and modern machinery, the new dairy was built in accordance with EU regulations, covering 1,500m². Thus enabling the company to meet the standards of ISO and HACCP.

In 2012, Papouis Dairies was acquired by the Pancyprian Organisation of Cattle Farmers Public Ltd (P.O.C.F Ltd). The new owners invested in expanding the dairy, which now covers 4,500m², is equipped with hi-tech machinery, as well as being staffed by trained personnel. Following these improvements, the company now has the ability to produce 8,100 tonnes annually of Halloumi and 400 tonnes of Anari and Ricotta.

Our factory exports to over 30 countries, mainly in Europe, U.S.A, Australia and the Middle East. The retail and HoReCa sector are supplied under our own brand label, our customers' own label and the supermarkets private label. Our products can be found worldwide in the most reputable and well known chain of supermarkets.

The factory upholds the highest production and hygiene standards, is regularly audited and has the following certifications – ISO 22000:2005, BRC and IFS.

Our Awards



Halloumi Cheese

The traditional cheese of Cyprus

Universally known as the traditional cheese of Cyprus, Halloumi is a semi-hard, un-ripened, brined cheese made from a mixture of cow, sheep and goat milk. Halloumi is unique in its taste and texture and is a constant staple of the Mediterranean diet.

As one of the most versatile cheeses in the world it can be cooked in a variety of ways and also be eaten fresh out the packet. Its high melting point makes it excellent for grilling. It is never out of place for breakfast, lunch, dinner or a snack.

Halloumi is suitable for vegetarians - it is the ideal alternative to meat.

HALLOUMI *cheese*



fresh



fried



grilled



baked



Halloumi with a twist

*Try our Halloumi
with a variety of
herbs and spices!*

Halloumi with basil, pepper & chilli

Enhancing the traditional with the modern
and taking it to the next level.

It is halloumi with a twist. Produced in three
different varieties - the aromatic Basil, the subtle
Pepper and the spicy Chilli - all make for
a delightful cheese experience...



More from our range



HALLOUMI
light



HALLOUMI
lactose free



Sheep & goat milk halloumi

Made with 100% sheep and goat milk and produced in the traditional hand folded half-moon shape or the standard rectangular. Its strong flavours are more suitable to those with discerning taste.

*Now there is no reason
not to enjoy your
favourite cheese...*

Light and lactose free

A lighter version of the halloumi, it has 30% less fat than the standard. Ideal for the health conscious, it maintains the same taste and texture.

With the number of people with lactose intolerance on the increase, Papou's Dairies has risen up to the challenge and has succeeded in producing a lactose free halloumi specifically for this reason.



HALLOUMI
sheep & goat



Chef's halloumi, sliced and burger slices



Products for all your needs

Food service industry & Horeca market

Catering for the food service industry and HoReCa market we provide the products for all your needs.

Fixed or variable weight halloumi block enabling everybody to cut, slice, dice to their own preference and thickness.

Sliced halloumi cheese - Pre sliced for your convenience. Ideal for wraps, sandwiches, salads and halloumi fries.

Burger halloumi – sliced halloumi produced in a round burger shape. Great for making vegetarian burgers or patties.



Anari and Ricotta

Soft white cheese

Anari and Ricotta

Anari and Ricotta - white cheese

A soft, fresh mild whey cheese that is high in protein. It is available either salted or unsalted making it ideal for sweet or savoury dishes.





Experience the wonderful world of halloumi!



*The only cheese that you can enjoy
fresh, fried, grilled, baked or grated.*

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