



viotyr<sup>®</sup>

# WITH RESPECT TO THE CUSTOMER

Offering **high quality products** and a **wide range of products** with immediate service!

vioty<sup>r</sup>

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# VIOTYR

- With absolute mastery in the field of cheese & dairy products and guided by the expertise of offering a wide range of cheese products in the Greek market exceeds 45 years of successful activity
- Today, at Viotyr we share the love of founder Mr. Dimitris Thomopoulos for the dairy products, as well as his faith in people & coworkers, and especially his vision for the future.
- The new generation of the family that is already running the company, leads it with confidence and optimism.

## Our values

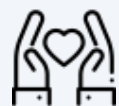
Respect  
for tradition



Excellent  
raw materials



Quality  
products



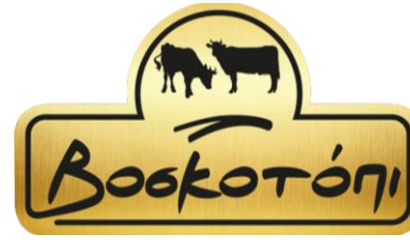
Differentiation  
-Evolution



Expertise of  
**45+**  
years



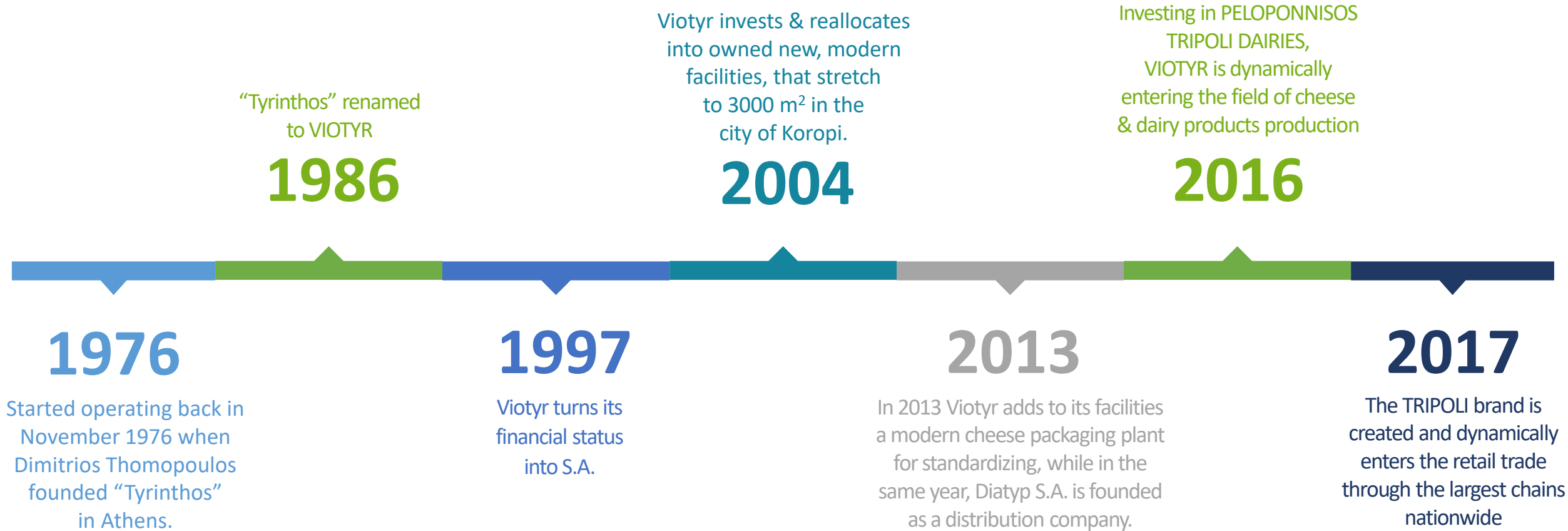
# Brands of Viotyr...



...our product portfolio includes more than 450 products



# MILESTONES



# HOLISTIC SECTOR APPROACH

## 1. RAW MATERIAS ●

We trade directly with the milk production zones in Greece & throughout Europe

## ● 2. PRODUCTION

We produce Greek white cheeses in brine and traditional Greek hard cheeses in our owned modern facilities in TRIPOLI

## 4. TRADE & EXPORTS ●

Import and trade of cheese and dairy products from all over Europe.

## ● 3. PROCESS & STANDARDIZING

We are experts in processing, packaging & standardizing our products in Koropi in privately owned facilities.



*We handle > 20,000 tons of commodities per year*



# 1. RAW MATERIALS & IMPORTS - TRADE

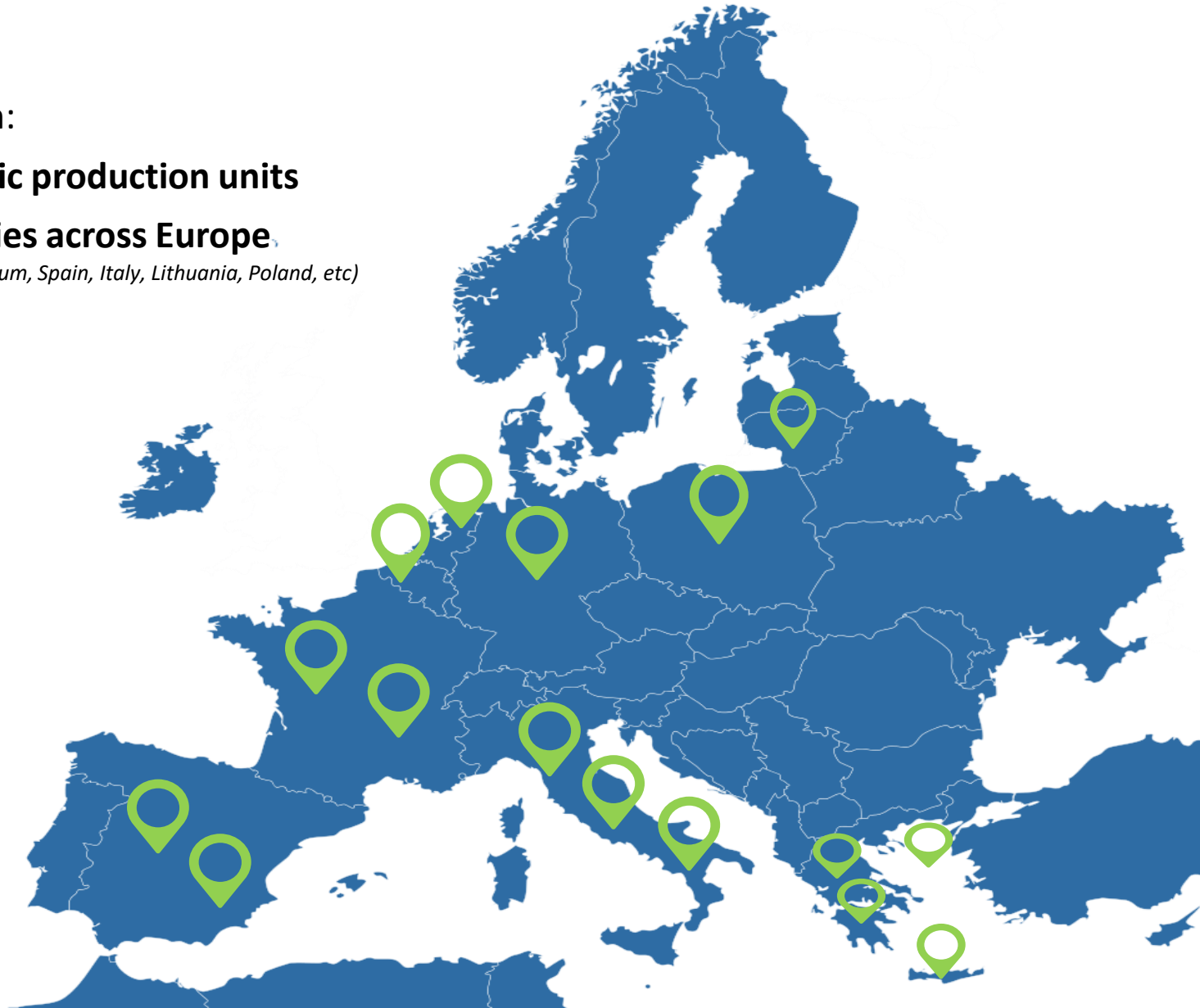


We work with:

**>20** domestic production units

**& >150** factories across Europe.

*(France, Germany, Belgium, Spain, Italy, Lithuania, Poland, etc)*





# 2. PRODUCTION UNIT IN TRIPOLI



- Modern production and packaging facilities of cheese products in Tripoli with production and storing capacity of 5.500m<sup>2</sup> spreading to more than 20.000m<sup>2</sup>
- Capability of processing more than 60.000 tones of sheep, goat and cow milk, annually
- In our plant we are producing a large range of Greek traditional cheeses (Feta PDO, White cheeses, Hard Cheeses, Gruyere, Kefalotyri & Whey cheeses).



Fully automated  
production  
process

Experienced  
and expert  
stuff

Strictest Quality  
Control  
procedures



**Guarantee superior quality for all Tripoli products**

# 3. PACKAGING & STANDARDIZING

- The packing plant processes more than 2.000 tones of cheese yearly by producing standardized products.
- Cuts, grates, slices and packs products under its' own brands as well as Private Labelling products (PL) for the Retail & HORECA sector.
- It has 3 complete packaging lines for standardization.
- Investment plans of 900.000€ has been fulfilled, while an expansion study is under schedule





# Quality Assurance/Certifications

With our non-negotiable commitment to consumers safety, we safeguard through our quality assurance policy to produce, import, process / standardize & to have products of excellent quality and taste.

Viotyr is certified by the international food safety management system ISO 22000: 2005 delivered by the certification body of TUV Austria Hellas. Our cheese production unit in TRIPOLI, has all the important Greek and international certifications for assurance and quality control (HACCP) of the products it produces.



# From raw materials to the consumer's table



**We collect high quality milk from selected producers**



**We perform continuous quality controls checks throughout the production chain**

**We follow the traditional recipes & we have generations of experience**



**We combine technology**



**We safeguard the quality of our products**



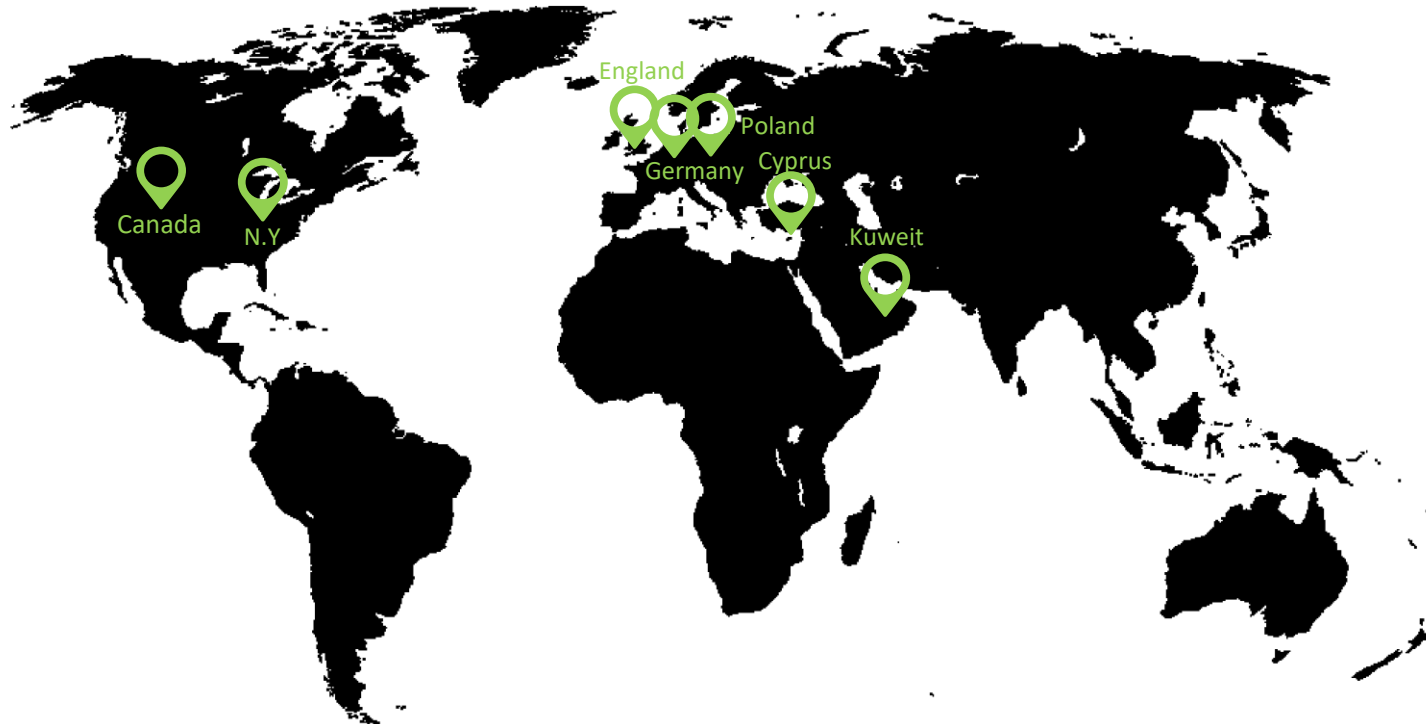
**We offer an amazing tasting experience**



# 4. EXPORT ACTIVITY

**We offer traditional and favorite tastes from all over the world!**

We are active in foreign markets with our traditional Tripoli cheeses and a big portfolio of brands under Viotyr's umbrella.



*We take part among the biggest international and national trade events, and we grow our collaborations constantly.*



# VIOTYR: PREPARING THE FUTURE...

## Growth & Innovation ●

Creation of new products in response to market trends

## ● Building B2B relationships

Optimizing costs, enhancing after sales support & innovative ideas, offering flexible packaging solutions and building a modern-wide codebook

## Environmental Policy ●

Commitment to sustainability & animal welfare from suppliers

## ● Public health awareness

Reinforcement of a range of lactose free, gluten free and high protein products







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