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MYSTAKELLI

TRADITIONAL DAIRY PRODUCTS

MANTAMADOS - LESVOS 1962





CERTIFICATIONS



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LOCATION

The dairy unit is located in **Mantamados, Lesvos**. A particularly beautiful, picturesque mountain community, renowned for its medieval Monastery of Holy Archangels. Famous for its pottery, especially the ewers made the same way for more than one hundred years, the coil and branches, signifying the values of friendship and peace, that was the inspiration for the **MYSTAKELLI** logo.

THE VENTURE

With the small producer's love and care, we continue the tradition started in 1962 by Stratis MYSTAKELLIS in his traditional cheese factory, which was later expanded by his son Giannis. Our products are now made in our new, modern facility, from 100% sheep and goat milk of **Mantamados**, using the long experience and knowledge of the same people who for a great number of years and with continuous improvements have provided to consumers the steady, recognised quality of the **MYSTAKELLI** products.

THE RAW MATERIAL

The components of the blessed land of Lesvos, the mild Mediterranean climate, the rich, pesticide-free flora made up of diverse plants and herbs, the endless sunshine, the saltiness of the sea, the free-range sheep and goats of a special breed of Lesvos in the Mantamados area, provide premium quality milk with **unique aromas and taste characteristics**.

THE RESULT

The combination of **premium quality raw materials**, long experience and **tradition**, constant effort for **development and innovation** and strict compliance with all the rules concerning health during production, storage and distribution of our products, results in the **MYSTAKELLI** high quality products of high nutritional value with a unique aroma and taste.



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LADOTYRI P.D.O. CHEESE MYTILINI

Known also as the 'Mytilini kefalaki' (small head of cheese), it is made of pasteurised sheep and goat milk and ages for at least three months. It falls under the hard cheeses category. Produced exclusively in the island of Lesvos, its colour is light yellow and has a sharp taste, a particular aroma that leaves a pleasant aftertaste with a strong personality.

An ideal meze for ouzo, tsipouro and beer, it can be eaten alone as it is or grilled (ladotyri saganaki).

MYSTAKELLI Ladotyri Mytilini P.D.O. cheese is available in:

- 1 kilo head vacuum packed
- Half 500 gram head, vacuum packed
- 150 gram to 250 gram pieces, vacuum packed
- Grated in 200 gram, 1 and 1,50 Kilo packages
- 130 gram pieces, 1 centimeter thick, suitable for grid, with the recipe written on the packaging (Ladotyri SAGANAKI)



LADOTYRI CHEESE with Extra Virgin Olive Oil

The name of this special cheese, produced only in Lesvos takes after the old technique used for preservation, when before refrigeration, the heads were placed in jugs filled with olive oil. That is why it was called ladotyri (oil cheese). The excellent Mytilini olive oil adds unique aromas and taste to the cheese.

Following and developing the thousands of years old traditional method of preparation, MYSTAKELLI Dairy Products has developed packaging with the ladotyri in the olive oil.

MYSTAKELLI Ladotyri cheese in olive oil is available in:

- **250 gram to 500 gram pieces, vacuum packed**
- **“Sticks” in 314 ml jar (150 gram net weight of ladotyri)**
- **“Sticks” in 410 ml jar (250 gram net weight of ladotyri) in carton box**





KEFALOTYRI CHEESE MYTILINI

Hard cheese with yellow to white colour made from pasteurised sheep and goat milk, aged for at least 3 months. Harder and with sharper taste than Graviera and Ladotyri, is consumed as it is, but mostly fried in olive oil or grated accompanying various meals.

MYSTAKELLI Kefalotyri cheese is available in:

- 9 and 7 kilo heads, vacuum packed
- Pieces of 250 grams to 500 grams, vacuum packed
- Grated in 200 gram, 1 and 1,50 Kilo packages



GREEK FETA P.D.O. MYTILINI

Soft cheese in brine made from pasteurised sheep and goat milk, aged for at least 2 months. The only PDO island feta in Greece, where the saltiness of the sea and particular climate conditions of the island render a lightly sour taste and rich aroma.

A necessary complement to most meals, a synonym for summer, one of the main ingredients of the Mediterranean diet. It is used widely in traditional savoury dishes and deserts.

MYSTAKELLI Feta P.D.O. Mytilini is available in:

- 15 and 8 kilo tins
- 200 gram to 500 gram pieces, vacuum packed.
- Feta cheese (box) with oregano and extra virgin olive oil 150 gram
- 1, 2 and 4 Kilo, 400 and 200 gram plastic containers in brine
- 100 gram portions in 2 and 4 kilo plastic containers in brine
- 150 gram fixed weight pieces, vacuum packed



GRAVIERA CHEESE MYTILINI

Hard cheese made from pasteurised sheep and goat milk, aged for at least 3 months. Typical characteristics are the holes scattered throughout and its golden-yellow skin.

With a mild sweetish taste, it is the perfect accompaniment to wine, salads and fruit. It can be enjoyed in a cheese tray and is also used in many recipes to add a particular aroma and taste.

MYSTAKELLI Graviera is available in:

- **9, 7, 4 and 2 kilo heads, vacuum packed**
- **Pieces of 250 grams to 500 grams, vacuum packed**
- **Grated, in 200 gram, 1 and 1,50 kilo packages**
- **9 and 7 kilo heads, long aged (more than 18 months), vacuum packed.**



MIZITHRA DRIED

Made from sheep and goat whey, it has the shape of a small head, is hard in texture and has a strong aromatic taste.

It is used in many traditional savoury and sweet recipes. As it is low in fat content it is also used as a substitute for other cheeses, e.g. grated over pasta.

MYSTAKELLI Dry Myzithra is available in:

- **450 gram heads, vacuum packed**
- **Grated, in 200 gram, 1 and 1,50 kilo packages**



ANTHOTYROS

A traditional white soft cheese made of sheep and goat whey with the addition of small quantity of milk. It must be consumed within three weeks maximum from the date of production.

It has a rich buttery taste with a strong milk aroma and low fat. It is the Greek solution for deserts requiring cream cheese, widely used in traditional pastries,. Ideally paired with honey, a very nutritious and tasty meal.

MYSTAKELLI Anthotyro is available in:

- **Cylindrical 500 gram to 700 gram packaging**



BUTTER

Made of pasteurised sheep and goat milk it offers high nutritional value and excellent aroma. It comes in salted melted form to be used in pastry and bread making and fresh to be used daily as a spread on bread with or without honey or marmalade, and in pastries.

MYSTAKELLI Butter is available in:

- Salted/melted in 300 and 600 gram jars and in a 17 kilo tins.
- Fresh in 250 gram plastic containers.





GREEK TRADITIONAL YOGURT

Made exclusively of pasteurised sheep's milk, whole or light (2% fat content). It must be consumed within twenty days maximum from the production date.

It has a firm texture, not watery, slightly sour taste and maintains the aromas of the milk.

MYSTAKELLI Yoghurt, whole or light is available in:

- Plastic 200 gram containers, whole or light
- Whole, in traditional 400 gram glazed clay containers – vases (“Gragoudaki”)
- Light (2%), in traditional 400 gram glazed clay containers
- Whole, in traditional 1 kilo glazed clay containers





ORGANIC PRODUCTS

Organic Feta P.D.O. Cheese Mytilini

MYSTAKELLI Organic Feta is made exclusively of certified organic pasteurised sheep and goat milk.

MYSTAKELLI Organic Feta is available in:

- 15 and 8 kilo tins
- Feta cheese (box) with oregano and extra virgin olive oil 150 gram
- 200 gram to 500 gram pieces, vacuum packed
- 1, 2 and 4 Kilo, 400 and 200 gram plastic containers in brine
- 150 gram fixed weight pieces, vacuum packed.





ORGANIC PRODUCTS

Organic Kefalotyri

Organic Ladotyri P.D.O. Cheese Mytilini

Organic Graviera

Organic Mizithra Dried

Produced exclusively of certified organic pasteurised sheep and goat milk.

- **Organic Ladotyri 1 kilo head, vacuum packed**
- **Organic Ladotyri 250 gram to 500 gram pieces, vacuum packed**
- **Organic Ladotyri 130 gram pieces, 1 centimeter thick, suitable for grid (with the recipe written on the packaging – Organic Ladotyri SAGANAKI)**
- **Organic Ladotyri 250 gram to 500 gram pieces in extra virgin organic olive oil, vacuum packed**
- **Organic Graviera and Kefalotyri 9 kilo heads, vacuum packed**
- **Organic Graviera and Kefalotyri 250 gram to 500 gram pieces, vacuum packed**
- **Organic Mizithra Dried 450 gram heads, vacuum packed**
- **Organic Ladotyri, Graviera and mizithra Grated, in 200 gram, 1 and 1,50 kilo packages**







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