

Feta cheese - dairy products



Achaia prefecture has a variety of local dairy products to offer, that are constantly improving in quality and production. Given the diverse ecosystem of the geographical area, the production covers the entire range of dairy products, with emphasis on Kalavrita Feta cheese.

Nowadays, feta cheese is produced in Patras or in small-sized family-production units, where traditional methodology is utilized or in industrial plants using modern equipment to minimize production costs and improve product quality, but at the same time respecting the basic principles traditional cheese methodology.

Feta cheese is made from sheep's milk or a mixture of goat milk, not exceeding 30%. The milk comes from breeds of sheep and goats traditionally farmed, with diet based on local flora. Sheep and goat milk is mainly produced in mountainous and hill areas of the county (eg Kalavrita), where we find an ecosystem, characterised by the particularity of the flora and fauna, due to the diversity of soil and climatic conditions.