



PRODUCTS CATALOG

LADOTYRI P.D.O. CHEESE MYTILINI

LADOTYRI P.D.O. CHEESE WITH EXTRA VIRGIN OLIVE OIL

GREEK FETA P.D.O. MYTILINI

GRAVIERA CHEESE MYTILINI

MIZITHRA DRIED

ANTHOTYROS

BUTTER

GREEK YOGURT

ORGANIC PRODUCTS



MYSTAKELLI

TRADITIONAL DAIRY PRODUCTS

MANTAMADOS - LESVOS 1962



CERTIFICATIONS



MYSTAKELLI
TRADITIONAL DAIRY PRODUCTS
MANTAMADOS - LESVOS 1962

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

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 facilities, 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.



- Mantamados, Lesvos island GR
- +30 22510 22203, +30 22531 10222
- www.mystakelli.gr
- info@mystakelli.gr
- Mystakelli Dairy Products**



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 or tsipouro, it can be eaten alone, as is or grilled (ladotyri saganaki). It is used in traditional recipes such as Mytilini sfougato omelette, stuffed zucchini flowers and stew.

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

- 1 kilo head vacuum packed
- 250 to 500 gram heads, vacuum packed
- Grated in 200 gram and 500 gram packages





Ladotyri P.D.O. 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 Mytilini Ladotyri P.D.O. in olive oil is available in:

- 250 gram to 500 gram heads, vacuum packed.





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

- 15, 6 and 4 kilo containers
- 200 gram to 500 gram pieces, vacuum packed.
- 400 gram containers in brine
- 100 gram portions in 2 and 4 kilo tupperts in brine





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 such as melon, apple and watermelon. 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 1.50 kilo heads, vacuum packed
- Pieces of 250 grams to 500 grams, vacuum packed
- Grated, in 200 gram and 500 gram packages
- 9 and 7 kilo heads, long aged (more than six 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, such as myzithra pies and loukoumades with myzithra. As it is low in fat content it is 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 and 500 gram packages**





Anthotyros

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

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

MYSTAKELLI Anthotyro is available in:

- **Cylindrical 700 gram packaging**
- **Cylindrical 500 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 container.**
- **Fresh in 400 gram vacuum containers**





Greek Traditional Yogurt

Made exclusively of pasteurised sheep's milk, whole or light (2% fat content). It must be consumed within fifteen 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
- Traditional, 200 gram, 400 gram and 1 kilo glazed clay containers
- Traditional 1 kilo clay jars (gragoudes)





ORGANIC PRODUCTS

Organic Feta P.D.O. Cheese Mytilini

Organic Ladotyri P.D.O. Cheese Mytilini

Organic Greek Feta and Ladotyri made exclusively of certified organic pasteurised sheep and goat milk, meet the needs of consumers looking for pure organic dairy products

MYSTAKELLI Organic Dairy Products are available in:

- Feta 15, 6 and 4 kilo containers
- Feta 200 gram to 500 gram pieces, vacuum packed
- Feta 400 gram containers in brine
- Ladotyri 1 kilo head, vacuum packed
- Ladotyri 250 to 500 gram heads, vacuum packed





MYSTAKELLI

TRADITIONAL DAIRY PRODUCTS

MANTAMADOS - LESVOS 1962