



The Art of Greek Cheese since 1969



D.KISSAS BROS & CO
MOUZAKI KARDITSA, GREECE
www.kissas.gr

THE COMPANY

50+ YEARS OF CHEESE ART & LOVE

Founded in 1969 by Lampros Kissas, from a family of livestock breeders in Petrochori, Agrafa, the region's first cheese factory brought together milk from the mountainous villages to produce high-quality cheese.

As demand grew, the company relocated to Mouzaki, Karditsa, near key production areas and markets. Today, it produces premium cheeses by combining traditional methods with modern facilities.



PRODUCTION

FLEXIBILITY & SCALE

With a production model focused on authenticity and quality, we specialize in artisanal Greek cheese at scale. Our approach combines **skilled craftsmanship** with modern technology, allowing us to adapt flexibly to market needs.

This blend ensures we preserve **authentic taste** and **artisanal character** while meeting diverse consumer preferences.

craftsmanship
&
quality

flexibility
technique

artisan
&
authentic
taste

AWARDS

WORLDWIDE RECOGNITION

Our cheeses have received international recognition, including awards at the World Cheese Awards and Mondial du Fromage.





BARREL-AGED FETA PDO

SHEEP & GOAT MILK

Barrel-aged Feta undergoes a **unique maturation process**, placed in handcrafted oak barrels where natural oxygenation enhances its aroma and adds a subtle, slightly spicy aftertaste. Before sealing, the barrels are filled with brine to preserve the cheese and enrich its signature saltiness.

With a tangy, rich flavor and a firm yet creamy texture, it continues to mature over time, developing deeper complexity.

TIN-AGED FETA PDO

SHEEP & GOAT MILK

Tin-aged Feta is carefully stored in sealed tins that preserve moisture and allow its flavors to develop. This controlled environment helps the cheese achieve a smooth, creamy texture and a rich, balanced taste.

As it matures, it absorbs the brine, enhancing its natural saltiness and developing a mild tangy note. With its smooth consistency and rich flavor profile, it continues to evolve over time, offering a distinctive taste experience.

FLAVORED CHEESE

SHEEP & GOAT MILK

The future of Feta cheese is shaped by innovation!

Combining flexible production solutions and focusing on **artisan quality** by embracing **innovation** and **infusing** cheese with **truffle, herbs or spices**, we have created exciting new products able to attract diverse consumer segments while honoring cheese's heritage.

TRUFFLE

CHEESE

Renowned for its meticulous harvest and rich, distinctive flavor (Tuber aestivum vitt.), summer black truffle adds a luxurious, earthy depth. Infused into the cheese, it creates a refined, tangy profile with an indulgent character.

***Awarded Gold at the 2023
World Cheese Awards as the
"Best Greek Cheese"***

This exceptional cheese with black truffle has earned global recognition, winning a gold medal for its unique and luxurious flavor profile. A true testament to craftsmanship and quality.



*A new expression
of tradition !*



NATURAL
PREMIUM
INGREDIENTS



ARTISAN
CRAFTED



MADE WITH
PASSION



CHILI CHEESE

A lively touch of chili brings a balanced, gentle heat that enhances the cheese's rich character. Its subtle spiciness adds energy without overpowering, making it a versatile choice for everyday meals and creative dishes alike.

BLACK PEPPER CHEESE

Cracked black pepper delivers a bold, aromatic intensity, adding a pleasantly sharp edge to the cheese. The result is a well-rounded flavor with a refined, lingering finish that elevates both simple and gourmet pairings.



GARLIC CHEESE

Garlic adds a rustic, savory depth and familiar warmth, creating a rich and comforting flavor profile. Its full-bodied character pairs effortlessly with a wide range of dishes, from traditional recipes to modern cuisine.

OREGANO & THYME CHEESE

Aromatic oregano and thyme create a distinctly Mediterranean profile, with fresh, earthy notes that highlight the cheese's natural character. The blend offers a balanced and fragrant taste, ideal for light, flavorful combinations.



INSPIRED BY YOU

We welcome new flavor ideas and collaborate closely with our partners to craft unique cheese variations, combining tradition, creativity, and a shared passion for great taste.

WHAT MAKES OUR CHEESE UNIQUE

Exceptional Raw Materials

At Kissas cheese factory, we are proud to be one of the few remaining traditional artisan producers of Feta PDO cheese in Greece and the only one in our local region still carrying this heritage forward.

Our cheese begins with milk from indigenous Greek livestock breeds that roam across lush mountain pastures. These herds follow a natural seasonal rhythm, grazing at higher altitudes in summer and returning to the foothills in winter. Though produced in smaller quantities, this milk is exceptionally rich and the foundation of a naturally rich and quality cheese.

Crafted with Tradition & Expertise

With over **50** years of experience, passion, and dedication, we continue to honor the traditional cheesemaking methods. Every batch is carefully crafted, preserving the authenticity, character, and heritage of our region in every bite.

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