

# GALA



## HALLLOUMI

Cyprus Traditional Grilled Cheese



## What is Halloumi



Halloumi cheese, is a unique Cypriot semi hard white cheese. It is slightly brined, traditionally made from a mixture of cow, sheep and goat milk. Due to its main characteristics, Halloumi cheese always retains its shape and texture whatever you decide to do with it, like fry, bake, barbecue or grill. It is nowadays used by top Chefs in their recipes and proudly appears in famous super-market shelves across the globe.

**Made of 100%  
Pure Pasteurised  
Milk**

**Natural fresh  
products without  
preservatives**

**Product of  
Cyprus**



**Original** *With Mint*



*With* **Crushed Chilli**



## More flavour variations of halloumi

Hallloui Cheese 100% Sheep's and goat milk	Halloumi with Crushed Pepper	Halloumi FREE of Lactose
Halloumi LOW Lactose	HALAL / KOSHER	Light Halloumi

## Shapes of Halloumi

Regular



Halloumi in  
Brine



Sliced Halloumi



Burger Halloumi



Hand Made  
Half Moon



Chef's Halloumi  
(Block)



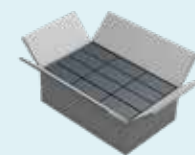
**Shelf life & Temperature: 18 months**

It can be stored frozen at -18C and sold refrigerated at  
+1 - +6 C (Suitable for Freezing)

## Packing Options *(top view)*

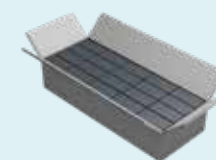
**3Kg Carton**

12 packs of 250gr each



**5Kg Carton**

20 packs of 250gr each



**Display Box**

*Shelf Ready Packaging*  
10 packs of 250gr each



**Double Display Box**

*Shelf Ready Packaging*  
10 packs of 250gr each



### **PT Beverage World LTD**

(Subsidiary of the Photos Photiades Group)

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