



# YAMAS! Greek Feta Cheese



Made to a specific PDO recipe with the correct balance of milks.

**Serving Suggestion**– Ideal served fresh, crumbled in a Greek Salad or baked with seasonal vegetables into a Mediterranean warming winter dish.

**Texture** – Distinctly crumbly and soft.

**Insight** – Large pack size is perfect for restaurants and cafes.

**Preparation** – Simply peel the corner of the film, drain the brine and enjoy – fresh centre of plate or as an ingredient.

**Ingredients** – Pasteurised sheep and goat's milk

Details	Information	Also available
Product	YAMAS! Feta 900g	YAMAS! Feta 200g
Item Number	YAM011 / 15263	YAM016 / 15267
Case	6x900g block	12x200g
Shelf Life	6 months	6 months
Storage	Chilled 2-5°C	Chilled 2-5°C
Pallet	X	X
EAN unit	5038961601511	5038961001205
EAN case	05038961001137	5038961001212



Health & Wellbeing	Premiumisation
Low Sugar	Authenticity
Vegetarian	Story Telling
Customisation	Convenience
Mix & Match	Meal Kits
Menu Choices	Easy Events



# YAMAS! Feta Brief

## Overview of the product:

Produced in Greece by our longstanding partner dairy, made with pasteurised sheep and goats' milk to a PDO recipe.

Feta is a traditional Greek cheese which is salty and tangy with a creamy finish. It is highly versatile and great for adding injections of flavour into all sorts of dishes, from salads and wraps, to pasta and even baked with vegetables. It crumbles, blitzes, slices and cooks well (holding its form), and is stored in brine.

## The Brief:

We want you to think how feta can be showcased on a pizza:

- Consider trending cuisines
- Flavours that compliment and showcase the feta
- Incorporate the feta in different ways, don't just crumble it on cold!
- Different styles of pizza base/ style to compliment your overall pizza design
- How can you make feta go further in your product:
  - In terms of the cost of the overall product
  - Also consider health criteria: fat/ protein/ salt

