Cyprus Food & Drinks is a department of the Cyprus Chamber of Commerce and Industry that aims to support the Cypriot food and drinks industry, focusing especially on the promotion of the traditional gastronomy and the historically important agricultural products that comprise the Cypriot version of a healthy Mediterranean diet. The Exhibition Hall, which is locate within the website, has a plethora of Companies producing Cyprus food and drinks and aims to provide the gateway for Cypriot processors and manufacturers to promote their products in Cyprus and worldwide markets.
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Special Offer for New Subscribers

Subscribe to our mailing list and get 10% discount and free delivery,
on wines from Oenus Company (Tsiakkas, Vlasides, Argyrides).*
Mr Chrisostomos started the business back in 1978 at his home village, Agros as a small workshop serving the nearby communities with traditional processed meat products. The early years were difficult as resources were scarce but demand for his products gradually expanded reaching as far as the urban centers and by the late 1990s the small workshop was no longer capable of meeting capacity.

As the family business was strengthened with new generation entrepreneurial spirit, new investment took place bringing the company’s facilities in line with the strict hygienic conditions demanded by consumers and required under EU guidelines. Founder’s daughters, Georgia and Niki are now managing a growing business with an island-wide distribution network supplying a broad range of Pitsilia traditional meat products. Processing methods which typically involve smoking meat products and maturing in wine remain unaltered, practiced the very same way they were inherited from their parents and grandparents. Kafkalia meat processing unit at Agros village today operates under HACCP and ISO 9001 certifications and is fully approved by the Cyprus Authorities for producing quality traditional meat products. A new expansion involves the export of its products into the Greek retail sector, a move that opens new channels for promoting Pitsilia traditional products in foreign markets.
Kafkalia family has invariably been assigned the task of promoting and maintaining village tradition by making Pitsilia meat products using unique inherited processes. A retail shop with an assorted range of traditional products operates next to the processing unit, situated on the central village road, not far from the village square.

Kafkalia village products are made in the old traditional way, always using fresh meats, under the most hygienic conditions and always keeping the right European Standards.

**Hiromeri**

Hiromeri is the pork leg which becomes ready after 3 months procedure. Salt, village wine and physical smoke from woods are the ingredients that are needed in order to preserve the product for a long period of time. Hiromeri is the perfect meze for your drink.

**Lountza**

Lountza is the pork fillet. Lountza becomes ready in 2 weeks time. Salt preserve it, village red dry wine, coriander and natural smoke from woods gives it the perfect taste. It can be eaten raw or cooked.

**Bacon**

Bacon is also known as Posirti. Bacon becomes ready in 2 weeks time. Salt preserve it, village red dry wine, coriander and natural smoke from woods gives it the perfect taste. It can be eaten raw or cooked.

**Sausages**

It is used fresh pork minced meat, village dry wine, salt, spices and natural smoke from woods. Sausages can be served raw or cooked.

**Pastourmas**

It is used fresh beef minced meat, salt, garlic and other spices. It dries in the sun. It can be eaten raw or cooked.
Tsamarella
It becomes from selected goat leg. The only ingredient that is used is salt. It dries in the sun and oregano gives tsamarella its incredible taste. Tsamarella is the traditional Cyprus meze for your drink.

KAFKALIA LTD

Young Companies

Mellona

On a blossoming farm in Fasouri, Michalakis Pratsis and his family have created a small beekeeping workshop where they make exquisite honey spreads. They named them Mellona who according to mythology was the patron nymph of honey bees.

Mellona honey spreads are prepared out of raw honey blended with selected products of Cyprus, such as carobs, grapes, almonds and hazelnuts. They have perfectly balanced flavors, fine Mediterranean aromas and distinctive smooth texture.

Michalakis loves healthy, natural food and also unique gourmet flavors. Mellona combine both. By using only natural and raw ingredients the full authentic flavor of honey, carobs, grapes and dry nuts used, can be tasted to the maximum. Furthermore, the least possible amount of processing during production guarantees their high nutritional value.
Mellona honey spreads are currently available in five excellent flavors: Original (Raw honey), Carob (Raw honey with carob syrup), Grape (Raw honey with grape must), Almond (Raw honey with ground almonds) and Hazelnut (Raw honey with ground hazelnuts).

They can be enjoyed by the spoonful straight from the jar or spread on a morning toast, crepes and waffles. They pair perfectly with a variety of cheeses. With yoghurt or ice cream they make delightful deserts. Mellona - Carob is fabulous over a fresh cheese like Anari. It can also be mixed with wine vinegar to create an exceptional salad dressing. Mellona - Grape is fantastic over grilled cheese like Halloumi. Mellona Almond and Hazelnut are wonderful in milkshakes or a homemade ice-cream.

Raw Honey: It is the purest form of honey. It is the honey that comes straight from the honey comb without heating, without pasteurization or any kind of processing. It is the healthiest choice amongst the various forms of honey as it has the most nutritional value and high antioxidant level. It is characterized by smooth creamy texture and contains particles of bee pollen, and propolis which are only as healthful as the honey itself. It also contains amylase, an enzyme which helps predigest starchy foods like breads.

Mellona offers quality products with authentic Mediterranean aromas and great nutritional value!

MELLONA DIVINE HONEY SPREAD
New Products

Zambartas Wine, Epicureos 2010

We are delighted to announce that the Zambartas wines portfolio has a new member: Zambartas Epicureos 2010. A red Merlot based blend, with a touch of Maratheftiko, Shiraz and Lefkada. The smooth full bodied red with complex aromas was given the name of Epicureos, inspired by the ancient Greek philosophy of Epicureanism. 'Pleasure' is a central theme in the Epicurean philosophy and we like to share the pleasure of life with our friends. The wine is therefore dedicated to all those precious friends that have been supporting us over the years. Epicureos 2010 is now available in wine shops around Cyprus.

Crafted from native Cypriot and international grape varieties, ZAMBARTAS wines have a style all of their own. Akis and Marcos Zambartas bring scientific expertise to the winemaking process and together with a creative flare ensure prime wine quality, year after year. In two years, Zambartas Wineries have been awarded 9 medals, 3 gold, 3 silver and 3 bronze in international and local wine competitions, including Decanter World Wine Awards.

Akis has been the Managing Director of one of the largest wineries in Cyprus (KEO) for 8 years after being the chief winemaker for 25 years. He has a degree and PhD in Chemistry from the University in Lyon and a degree in Winemaking from the University in Montpellier. Marcos completed his Bachelor and Masters degree in Chemistry at Imperial University London. He graduated from Adelaide University in Australia with a Masters degree in Winemaking. He has worked in vineyards and wineries in Provence France, Mangawhai New Zealand and in Kays Brother winery in McLaren Vale Australia. He is currently completing his Masters in Marketing from Strathclyde University UK. He is also a wine writer in a newspaper and a magazine in Cyprus. The company’s vision is to produce small quantities of quality wines.

ZAMBARTAS WINERIES
Cyprus Authentic Products

Cyprus Wine

Cyprus ranks among the oldest wine producing countries in the world, probably even before the Greeks and Romans learned to cultivate the vine tree. Indeed, vine as a cultural commodity of Cyprus has one of the oldest stories in the world, as revealed by the recent excavations on the island by Italian archaeologists whose pickaxe has revealed beyond doubt the sensational truth that in this little corner of the Eastern Mediterranean, the production of wine dates back some 6,000 years.

At the village of Pyrgos in Lemesos District two jugs were found, that had been used for storing wine — even grape pips were traced! At the nearby village of Erimi 18 pots were discovered, twelve of which had been used for wine at some period between 3500 and 3000 B.C. This cultural heritage is the oldest in the whole Mediterranean basin and leads to the assumption that Cyprus triggered the spread of winemaking to Greece, Italy, France and other Mediterranean regions. Earlier evidence is only to be traced at the Ajii pots found in Armenia, dated since 5.500 BC.

Throughout history, the Mediterranean basin was the centre of the wine civilization where grape production and wine making were an indispensable part of life fitting also into the various ancient and Christian religions. Wine for the ancient Greeks and Cypriots alike was more than a simple gastronomic product – a whole philosophy of life was built around it leading towards its presence in ancient religious ceremonies including the God of Wine, Dionisos and the Dionisian symposia. Later as Christianity dominated religion, wine remained a key element, symbolizing the blood of Jesus Christ.
There is a great abundance of archaeological findings that testify to the viticultural activities trailing behind the island's history. There are unique ancient wine-presses at the villages of Omodos, Lania and elsewhere, immense wine jars with dates cut on them by the potter that are historical monuments, there are amphorae and other wine-related pots and implements crowding the island's archaeological museums — all tangible proof of the island's viticultural history through the centuries.

Besides the examples cited here, a wealth of archaeological evidence has been found at sites all over Cyprus, enough for the Cyprus Antiquities Authorities to hold the 2006 exhibition and conference on the “6,000 years of Cyprus wine culture”.

Cyprus was best known since antiquity for its sweet desert wines, described by Hesiodos in 800BC with the name ‘Nama’. This description resembles closely today’s flagship of Cyprus’ wine industry, the famous Commandaria, the forerunner of the classification of wines according to place of origin (Appellation d’ origine contrôlée) an institution applied centuries later in countries with developed wine-producing industries.
to signify high quality. The varieties used for making Commandaria wine were shipped during the 15th century to Madeira in Portugal and hence their famous sweet wine has its roots in the Commandaria vine of Cyprus. From mediaeval writings it can be further supported that Cypriot wines enjoyed a high reputation. Tomasso Porcacchi, a scholar and writer, in his 'Famous Island of the World' published in Venice at around 1576, described the wines of Cyprus as "very luscious and wholesome, as fragrant and of pleasant taste' and 'they are appreciated accordingly in Venice and Rome, where indeed they reach". Giovanni Mariti, Italian naturalist published in 1769 an in-depth report on Cyprus wines commenting that Cyprus wines are exported to France, England, Holland, Tuscany but ‘the largest volume of trade and the most sustained commerce is certainly on the market in Venice’.

**Cyprus Wine Routes**

Cyprus’ vine areas are mainly located in the Limassol and Paphos Districts. Table grapes are found closer to the coast, especially along the Pissouri coast, while wine grapes cover the mountainous regions sloping down the Southern sides of the Troodos massif at an altitude of 250 to 1300 meters above sea level. The vineyards of Madari hilltop are located even higher at an altitude of 1.600 meters.

Taking the road that leads to the Commandaria villages, one can visit at Lania an old wine-press and a collection of the large earthenware jars where wine was made and kept. Two of these jars have the date of manufacture carved on them — 1844. Coincidentally, this is the year when the oldest winery in Cyprus (ETKO) was established. The wine-press of Lania is unique in that it is the only wine-press in the whole Greek world that maintains its original form and is still usable — a particularly valuable artifact as regards the history of vinification on the island.
In the village of Omodos, one of the oldest and most important wine villages of Cyprus, there is another wine-press that has been declared an ancient monument and belongs to the Department of Antiquities. The area where the press is kept was repaired in the period 1980-84 and the mechanism of the press itself was reconstructed.

For a complete history of the island’s close connections to wine and a journey through the centuries of wine making, a visit to the unique Cyprus Wine Museum at Erimi is a must. Using traditional and contemporary methods, displaying rare jars, old documents and audiovisual aids, all aspects of wine making are brought to life from cultivation to production.

For more information about Cyprus Wine, click here.

Events

E-Wine Event

With great success, the E-WINE event was held on Monday, November 14, 2011 in Limassol Chamber of Commerce. The event was organized jointly by the Development Organization Talos - www.talos-rtd.com in cooperation with the Cyprus Food and Drinks - www.cyprusfoodndrinks.com.

The event was open to everyone involved with wine and was held on the occasion of the successful completion of the first online E-WINE course for Cyprus.
The Event was attended by the General Manager of Talos - Dr. Alexandros Michaelides, who presented the E-WINE Course and both Course Experts - Marinos Ioannou and Demetris Pavlides, who presented the web-based operating platform of E-WINE, as well as the 9 different Modules that was the curriculum.

At the end of the event Dr Alexandros gave the Certificate of Completion to all students who took part and completed the course successfully.

It is worth mentioning that during the discussion, the students and attendees gave some vital comments and suggestions which are worth for the remodelling and improvement of the program.

The E-WINE has proven to be a reliable and effective tool for training in the wine industry, both at an amateur and at a professional level and it is intended to be reoffered at a later stage.

For more information please contact us at 22889732 or 22454333.
The Cyprus Wine Association as a continuation of its efforts to promote the Cyprus Wine is organizing: A distinction ceremony of the Paphos region winemakers for their love and passion to upgrade the quality of the Cyprus Wine.

The event will take place at Paphos Amathus Hotel, on the 19\textsuperscript{th} November, 2011 and is under the auspices of the City of Paphos Mayor Mr. Savvas Vergas

The event program is as follows:

19:00: Wine tasting outside "Plato" room from around 12 wineries of the Paphos region exclusively for those that will have tickets for the dinner that will follow.
20:30: Opening speech of the event from the mayor of Paphos
20:45: Dinner starts at "Plato" room
22:00: Award ceremony from the Cyprus Wine Association to the Paphos region wine makers

The dinner price is 40 Euro per person and includes all wines (Paphos Region) water, soft drinks, coffee, tea, brandy etc.

For dinner ticket sales you can contact:
- Yiannoula Vasiliadou : 99633331 - Limassol Area
- Costas Leonidou: 99610916 - Paphos Areaa

**Recipes with Cyprus Ingredients**

**Grilled Halloumi and Aubergine "Sandwich" with Spinach and Olive Oil dressing**
Ingredients:

- 4 slices of Halloumi cheese 1 ½ cm (3/4”) thick slices
- 1 medium aubergine trimmed and sliced lengthways in 1cm (1/2”) thick slices
- 4 tablespoons of olive oil
- 225g (8oz) fresh spinach leaves
- ¼ teaspoon freshly grated nutmeg
- salt and freshly ground pepper

Dressing:

- 6 tablespoons of virgin olive oil
- 2 medium tomatoes peeled de-seeded and diced
- 2 tablespoons fresh lemon juice
- 1 tablespoon fresh basil leaves roughly shredded
- Salt
- Freshly ground pepper

Steps:

Brush aubergine slices with olive oil, season and grill or char grill until soft. Brush Halloumi slices with oil until golden. Sauté the spinach in remaining olive oil, add nutmeg and season to taste. Layer aubergine slices, spinach and Halloumi and finish with a slice of aubergine to form a "sandwich". Drizzle with tomato, oil and basil dressing.

Trachanas Soup - Soup with Crushed Wheat Cooked in Sour Milk (By Mrs Sandri Lysandrou)

Ingredients:

- 145g trachanas or 1 glass trachanas, coarsely crushed
- 5 ½ glasses water
- 1 chicken stock cube
- ¾ - 4/5 glass Halloumi cheese in cubes

Method:

- Rinse trachanas and soak overnight or several hours before cooking in 1 ½ glasses of water.
To cook, pour trachanas with any liquid left into a small pan, add the remaining 4 glasses of water and the chicken stock cube.

Cover and place over heat.

As soon as the soup starts boiling, reduce the heat and continue to simmer for a further 20-25 minutes, stirring occasionally to prevent sticking on the base of the pan.

Two or three minutes before removing the soup from heat, stir in the Halloumi cheese.

Serve hot.