

Cyprus Cheese Products



Albaraka Trading

www.albaraka-trading.com



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Company Profile



ALBARAKA TRADING is a CYPRUS based Export - Import company, Cyprus is an island that has long served as a center for trade, Cyprus is a member of the European Union (EU) and an international business hub serving Europe, the Middle East, the Gulf and Africa. We have our offices in Larnaca - Cyprus (EU) and in Mecca - Saudi Arabia (KSA) where we have established long term business relationship with reliable and true partners.

Commitment to Quality

Our commitment to our clients is unparalleled because we provide the best quality, prices and long term business relationship, working in close partnership with trusted and reliable companies and producers of local Cyprus products and foodstuff for exports, we provide a wide range of our products from Cyprus (EU) with the highest quality and at competitive prices.



Cyprus Halloumi Cheese

Halloumi cheese, also known as hallumi cheese is a semi-hard Cyprus Cheese. Traditionally, Halloumi was made from a combination of goat and sheep milk, between 25-30% sheep and goat milk. Modern day Halloumi contains up to 70-75% cow milk although the authentic traditional Halloumi has always been made of goat and sheep milk only. The traditional Halloumi was also made from unpasteurized milk and authentic Halloumi is still made according to this method.

Gourmet chefs enjoy cooking with this semi-soft cheese as the cheese can be heated, fried, cooked or grilled without melting like other common cheeses. Cooked in this way, the Halloumi gets a crusty brown outer layer and softer center. This characteristic of Halloumi cheese is due to the specific cheese-making process where the curd is heated and placed in a salty-water or brine, prior to the shaping of the cheese. Although originally from Cyprus, Halloumi cheese is today available in most countries. Halloumi remains a well-liked cheese in Cyprus and Greece where it is often served with watermelon. Halloumi cheese is also popular in the Middle East region. Halloumi cheese is therefore often an ingredient required for Middle Eastern and Mediterranean cooking. Although these cooking methods and ingredients are today popular around the globe, the traditional Halloumi is said to be quite distinct from the popular factory varieties available today. It is therefore recommended that buyers be on the lookout for traditional Halloumi originating from Mediterranean or Middle Eastern countries.

Because Halloumi is preserved in brine, it can become quite salty. However, soaking the Halloumi in water for a few minutes prior to cooking is one method of reducing the salt content, giving you a milder and less salty taste. Storing Halloumi in the brine can also deliver a more mature and saltier taste. Kept in the brine, Halloumi cheese can last for several months. Freezing Halloumi is also possible although it will lose some of its rich texture.

Halloumi cheese can be served to satisfy a variety of tastes and combined with either sweet or savoury, vegetables or fruit, deep-fried, grilled, cooked or raw - it remains a highly favoured cheese among many.

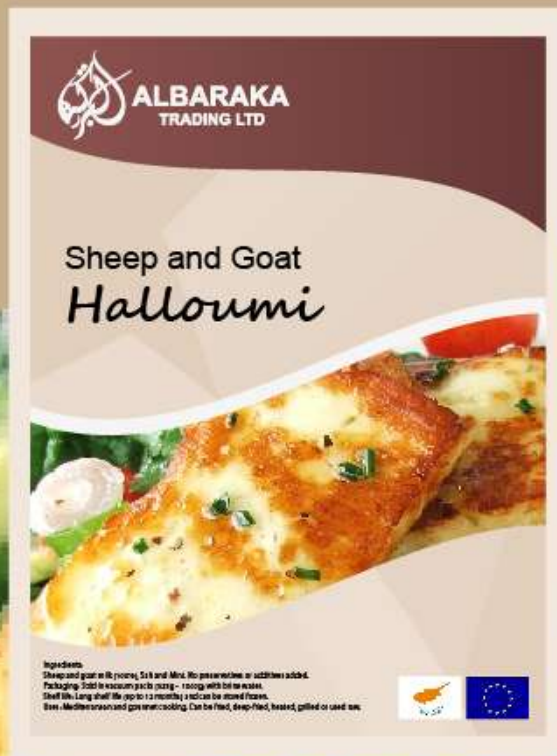


CYPRUS CHEESE PRODUCTS

Sheep & Goat Halloumi

Halloumi cheese made of 100% sheep and milk is the true and authentic Cyprus Halloumi cheese. Although these days cow milk is added to the cheese making process, the traditional sheep and goat milk Halloumi is still very popular. For many people, Halloumi sheep and goat cheese is synonymous with Cyprus. This continues in modern day as the name Halloumi is now exclusive to Cyprus cheese.

Traditional sheep and goat Halloumi is available in a variety of volumes, vacuum packaged. Options usually available are: folded Halloumi, straight Halloumi (not folded) and Halloumi sliced. Halloumi is also available in pre-sliced 1kg vacuum sealed packages. Usually restaurants and cafes look to buy Halloumi in larger quantities such as this.



Regular Halloumi

It is a blend of cow's, sheep's and goat's milk and it the most exported and most consumed kind of Halloumi in Cyprus, it is well recognised for its unique taste and can be served to satisfy a variety of tastes and combined with either sweet or savoury, vegetables or fruit, deep-fried, grilled, cooked or raw - it remains a highly favoured cheese.



Feta Cheese

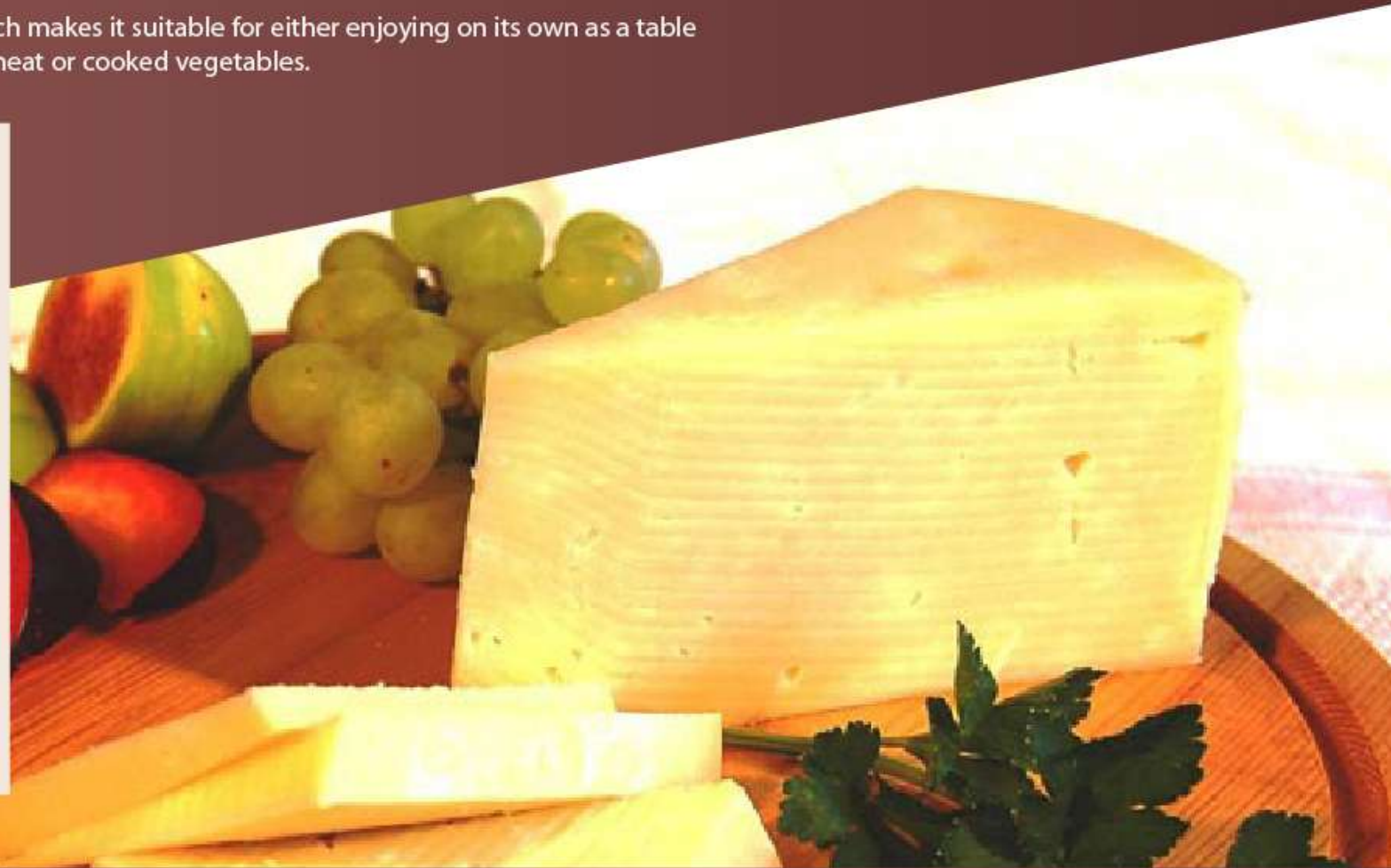
Feta Cheese is a famous white brined cheese of Greece which is made with fresh pasteurized sheep and goat milk and salt. Pure ingredients and long maturity under perfect conditions give Feta cheese the rich taste it has. Feta Cheese is the perfect choice for salads as it doesn't crumble when cut, yet keeps the original flavors and aromas.



Kefalotiri Cheese

This Greece cheese made from pasteurised sheep or goat milk, Kefalotiri (sometimes also spelled Kefalotyri) is a mature and salty cheese. Kefalotiri can vary in colour between yellow and white, the colour depends on the type and mixture of milk used. The season or type of the year can also predict whether the Feta cheese will be white or yellowish. The aroma of Kefalotiri Cheese can be compared to the Italian Pecorino Romano Cheese.

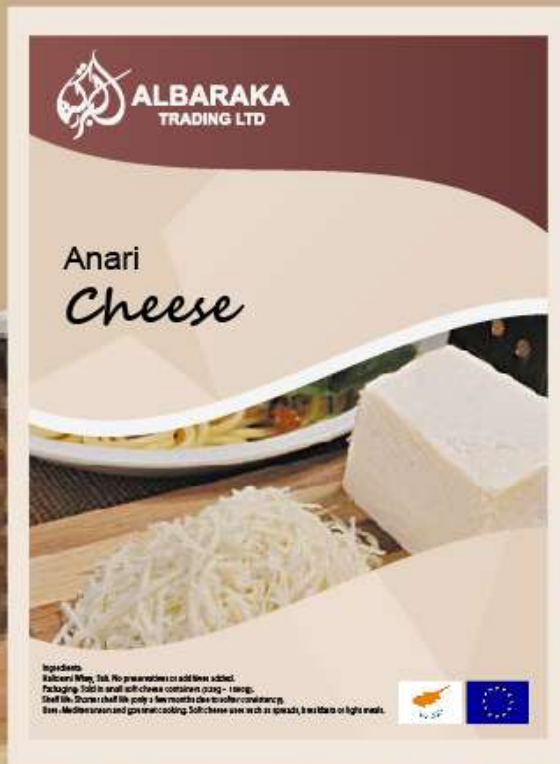
Kefalotiri Cheese has a crumbly texture which makes it suitable for either enjoying on its own as a table cheese or with dishes such as pasta, pizza, meat or cooked vegetables.



Anari Cheese

Anari Cheese is a ricotta-style cheese. This means it is a soft cheese with a soft and creamy consistency as a fresh cheese, but can also be found salted and air-dried. This cheese may sometimes be referred to as Anthotyro or Baladi Anari Cheese.

Due to Anari Cheese's high protein and low fat levels, it is favoured by those conscious of a healthy diet. Anari Cheese's low fat content is because it's made from the whey – the majority of the fat remains in the cheese curd, leaving the whey with a lower fat content. Whether you opt for fresh or dry Anari, this cheese will soon be your new firm favourite!





Cyprus Office:

**Albaraka Trading LTD
ACADEMIA CENTER BLOCK C
GREGORY AFXENTIOU AV 39,
OFFICE 401 6021 LARNACA, CYPRUS
Tel : +357-2-44-00-77-3
Email: info@albaraka-trading.com**

Saudi-Arabia Office:

**Makkah Al-Mukarrama
Kingdom Of Saudi Arabia
Tel: +966-544448205
Email: infoksa@albaraka-trading.com**