



- Feta is protected by EU legislation and only those cheeses manufactured in Macedonia, Thrace, Thessaly, Central Mainland Greece, the Peloponnese, Lesvos and Island of Kefalonia can be called 'feta'.
- P.D.O (Protected Designation of Origin) status.
- Authentic Greek feta.
- Type: Soft.
- Aged: For at least two months.
- Texture: Submerged in brine which preserves the feta's smooth, firm and crumbly texture.
- Colour: White.
- Flavour: Full flavoured, slightly salty and savoury.
- Made from pasteurised sheep and goat's milk on the Lesvos Island, Greece.
- Ideal served with olive oil and oregano. It is also used in all types of meals including pasta, pizza, pastries, omelettes and it is most famously known for being crumbled over a Greek salad.



Greek Feta  
200g x 12 - AEOL1



Greek Feta  
400g x 12 - AEOL2

*Packed with two pieces of 200g feta immersed in Brine*



Greek Feta  
1kg x 4 - AEOL3



Greek Feta (Tin)  
6kg R/W x 1 - AEOL4



**BASILE IMPORTS**  
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 National Toll free Telephone:  
 1800 BASILE or 1800 635 268  
 National Toll free Fax: 1800 305 304

**VICTORIA – Head Office**  
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 BAYSWATER VICTORIA 3153  
 T 03 9762 9311  
 F 03 9762 9422

**NEW SOUTH WALES**  
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 T 02 9624 7622  
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 F 08 8262 9777

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 MALAGA WA 6090  
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 F 08 9209 1277

**QUEENSLAND**  
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 T 07 3219 1255  
 F 07 3219 1366