perfection in taste.









SAY CHEESE!

Industrial area of Northen Greece and specializes in the production of top quality cheese analogues with a growing presence to over 20 countries worldwide.

At **GRISTIREN**, we value quality as a top priority, taking every step to ensure our products are developed and produced with superior ingredients and processes.



Nowadays of high consumer awareness of the importance and values of nutrition, our **vegetable fat based products** are gaining in popularity as excellent and healthier substitutes for cheese. Among the products we offer are both own **branded and private label goods** for the foodservice sector.

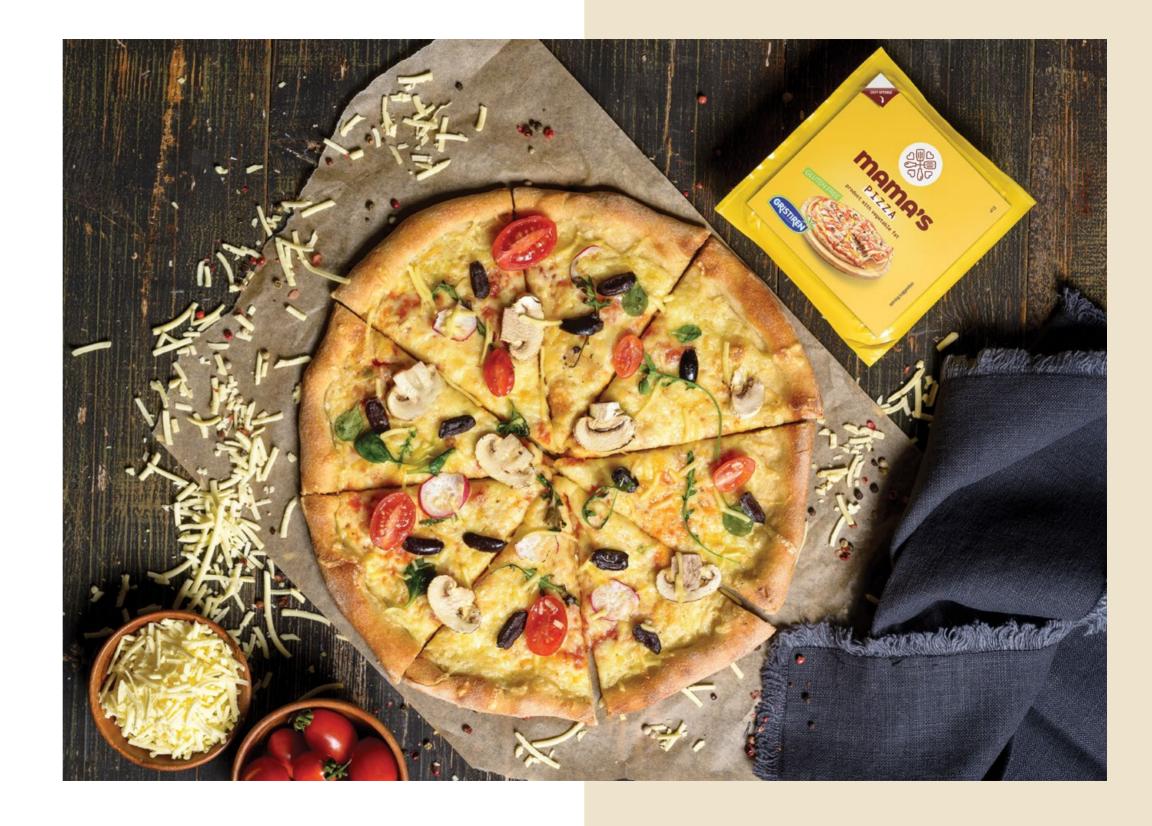
With a product range including **Edam**, **Gouda**, **Mozzarella**, **Burger** and **Parmesantypes**, our cheese alternative products are the best culinary choice for special diets such as:

- > Vegetarian
- > Vegan
- > Lactose intolerance
- > Gluten intolerance











IDEAL FOR TOASTS & SANDWITCHES!

- > Edam flavour
- > With vegetable fat
- > Easily Sliced
- > Gluten Free



SLICES 1kg (Stack & Gondola)

SLICES 200g (Stack & Gondola)











IDEAL FOR PIZZAS & PIES

- > Gouda flavour
- > With vegetable fat
- > Melts evenly
- > Gluten Free



BRICKS 12.5kg

BLOCK 2,5kg

BLOCK 400g

BLOCK 200g

GRATED 1kg

GRATED 500g



IDEAL FOR SANDWICHES & BURGERS

- > Cheddar flavour
- > With vegetable fat
- > Easily Sliced













IDEAL FOR SPAGHETTI & SOUFFLÉ

- > Parmesan flavour
- > With vegetable fat
- > Gluten Free



BRICKS 12.5kg

BLOCK 2,5kg

BLOCK 400g

BLOCK 200g

GRATED 1kg

GRATED 500g



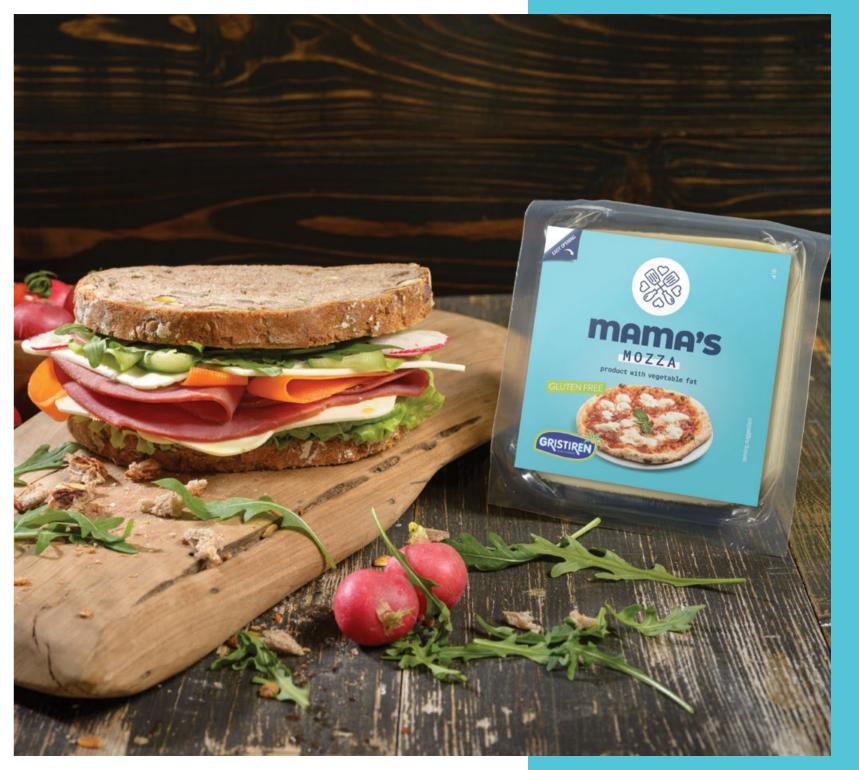
IDEAL FOR PIZZAS, PIES & SALADS

- > Mozzarella flavour
- With vegetable fatMelts evenly
- > Gluten Free











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