



Table of
Contents

The Factory

Halloumi

Corporate Values

Vision Facilities

Services

Quality



The Factory.

Our factory being one of the oldest in the dairy industry was established in 1977, has maintained unchanged the quality over the years. Our products are associated with authenticity and tradition and at the same time, it fully satisfies the most modern needs of consumers who are looking for products with high nutritional values in the Mediterranean diet.

Even now that our facilities have up to date production lines, the quality and taste in our products refers to the product that was made in the homes of our grandparents. The word quality for us is not NEGOTIABLE. We are providing our products, always in accordance with international standards of quality and know-how, products of high nutritional value and quality, while preserving the authenticity of flavours.

Currently, we employ more than 70 employees who work with the aim of offering the purest produced from milk. The dynamics of our company are consolidated as during the difficult situations of the pandemic, we continue to invest and evolve. In addition, we will soon inaugurate our new facilities in Skarinou, which are going to change the status of the entire surrounding area.

Furthermore, we have the pleasure to work with very large companies abroad, more specifically our products are distributed to the UK, within most EU countries, the Gulf and Middle East, Russia, Australia and the US.

Finally, as a company we attach great importance to the safety and hygiene of our products as we are holders of the highest certifications in terms of safety and quality such as ISO 22000:2018 and BRCGS.

“THE VALUE OF OUR HUMAN TEAM IS REFLECTED IN THE QUALITY OF YOUR PRODUCTS”

A reliable trusted partner





Halloumi.



Halloumi is the Authentic Cypriot cheese that has been approved as PDO cheese during 2021. The unique cheese of Cyprus is the ideal cheese for Grilling and Frying and it's a tasty vegetarian cheese! Halloumi gained the consumers in 40 countries all over the world and it's one of the top 5 cheeses with the highest increase in demand and consumption! The small island in Mediterranean produced a high quality cheese and you can feel the experience in several sorts!





Corporate Values Vision.

Being a customer-oriented company, we have achieved to gain our customers' trust and we even expanded their expectations.

The company's corporate values are :

- ☐ Customer Orientation – Focus on detail
- ☐ Quality Standards
- ☐ Respect of Budget – Delivery on Time
- ☐ Added Value Services
- ☐ Trust
- ☐ Code of Ethics for Customers – Suppliers



Our **Vision** is to **keep developing and improving our market position** by investing in human resources, equipment, research, and development. Our **Mission** is to provide **high quality products** that exceed our customer's expectations and ensuring the safe and healthy environment for our employees.



Corporate Values Vision.

Since the very early days of Vouyiouklakis Company, their unrelenting goal has always been one of advancement, growth, and productivity, but without ever losing its humanitarian side, its most important element.

As markets are now globalised and are often unstable, this particular standpoint that Vouyiouklakis advocates can be easily defined as a significant corporate value.

With the aspect of human value being of paramount importance, combined with the company's professionalism, it was reasonable for Vouyiouklakis' course of development to lead to significant partnerships with major wholesalers, retailers and a lot of clients in the Food Service industry. Mutual respect and unwavering values and visions have built lifelong relationships and ongoing valued partnerships, leading not only to market expansion, but also to widening horizons for all sides.



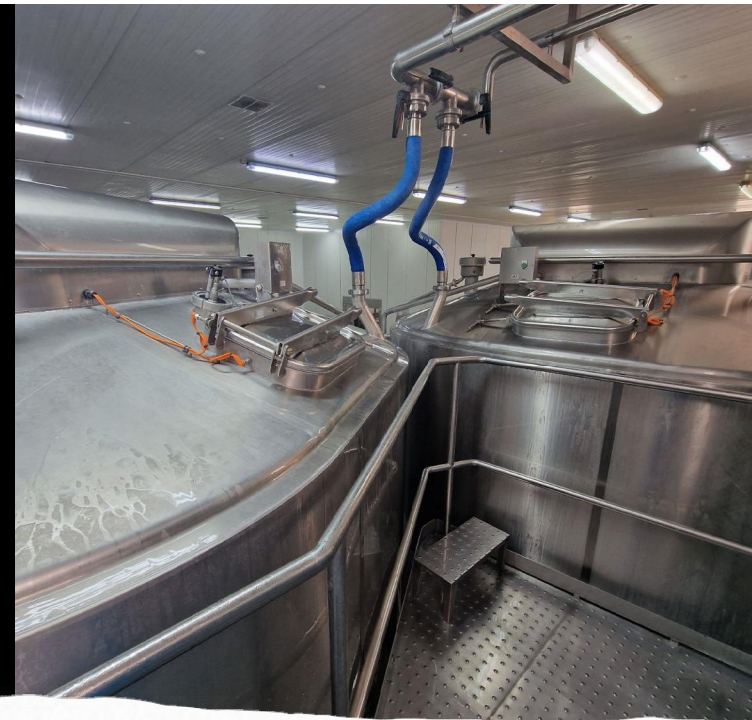
“VALUED PARTNERSHIPS, LIFELONG RELATIONSHIPS”



Facilities.



- In recent years, VOUYIOUKLAKIS has invested a lot of million euros to upgrade and modernize its mechanical equipment and strengthen its infrastructure to store and distribute its products in the safest environment for consumers both in Cyprus and abroad.
- The factory's modern technological infrastructure is particularly important to us. The factory undergoes 330 physicochemical and microbiological tests daily, ranging from monitoring the collection of raw material, the intermediate stages, the surrounding space and the final product. With this in mind, we are certain that we offer to the consumer the safest and top-quality products.
- The company's investment plan is aimed at broadening our potential when it comes to the production of innovative products. VOUYIOUKLAKIS also invests in upgrading the technological infrastructure of the company in all aspects of its activities.



• Facilities.



Facilities.



Facilities.

Quality.

It is Vouyiouklakis' company policy to meet the expectations and needs of our clients and partners, to guarantee the quality of our products and services, to comply with legal and regulatory requirements, as well as to obtain continuous improvement throughout the entire organization.

We believe quality is a pertinent element of a correct business management that leads to a degree of competitiveness that guarantees the profitability of the company. We have ideal human and material resources for the services we offer that are compatible with the technologies and quality levels required.

As a company we attach great importance to the safety and hygiene of our products as we are holders of the highest certifications in terms of safety and quality such as ISO 22000:2018 and BRCGS.





Quality.

Bureau Veritas Certification



Bureau Veritas Hellas M.A.E certifies, based on the approved "Control and Certification Plan for the use of Protected Designation of Origin "Halloumi"/"Hellim" (PDO), that the organisation:

R.A. VOUYIOUKLAKIS LTD.
SKARINOU, 7731 LARNACA,
CYPRUS

Conforms with the requirements of applicable Regulations
for the product "Halloumi"/ "Hellim" PDO

Expiry date of previous certificate: NA
Certification / Recertification Audit date: 24-11-2022
Certification / Recertification start date: 30-01-2023
Subject to the continued satisfactory conformance with the applicable Regulations,
the certificate is valid till: **29-01-2024**
Certificate No.: GR23.2285/PDO Version: 1 Issue Date: 30-01-2023

M. Chachali

M. CHACHALI

Certification body address:
Bureau Veritas Hellas M.A.E, 23 Efolion str., 16046 Piraeus, Greece

Further clarifications regarding the scope of this certificate and the applicability of the
management system requirements may be obtained by consulting the organisation
In check this certificate validity please call: +30 210 4069000

1/1

micron²

Micron2 Ltd, certification body No. 197, certifies that, having conducted an audit

For the Scope of activities: Production (thermal processing, cooking, formation, cooling
and thermal processing) of Halloumi cheese packed in vacuum plastic film and plastic
containers in whey; grilled cheese vacuum packed in plastic film.
Production (thermal processing, cooling, cooking) of Anari / Ricotta Cheese vacuum
packed in plastic film.

Exclusions from Scope: Yoghurt

Product categories: 7

AT R A Vouyiouklakis Ltd
Skarinou P C 7731
Larnaka
Cyprus
BRC Site Code: 2747548

Has achieved Grade: **A**

Meets the requirements set out in the
THE GLOBAL STANDARD FOR FOOD SAFETY
ISSUE 8: FEBRUARY 2019

Audit Programme: Announced
Date of Audit: 21st - 22nd June 2022
Certificate traceability reference: A2002/22/01
Auditor number: 24746
Certificate issue date: 29th July 2022
Re-Audit due date from: 21st May 2023 to 18th June 2023
Certificate Expiry date: 30th July 2023

James Kell

Authorised by: J. Kell
Director, Micron2 Ltd



If you would like to feedback comments on the BRCGS Standard or the audit process
directly to BRCGS, please contact feedback@brcgs.com
To verify certificate validity, please visit <https://directory.brcgs.com>



This certificate remains the property of Micron2 Ltd.
Micron2 Ltd, Belton Mill, Belton Road,
Market Drayton, Shropshire TF9 1HH
www.micron2.com +44 1630 652095



197



CERTIFICATE

TÜV
AUSTRIA

Management System as per
EN ISO 22000 : 2018

In accordance with TÜV AUSTRIA procedures, it is hereby certified that

R.A. VOUYIOUKLAKIS LTD
Skarinou
77 31 LARNACA, CYPRUS

Applies a Food Safety Management System in line with the above Standard for the
following Scope

**PRODUCTION, PROCESSING, PACKAGING AND DISTRIBUTION OF DAIRY
PRODUCTS (HALLOUMI, DRY AND FRESH ANARI, YOGURT).**

Category: CI, F

Certificate Registration No.: 011675062458

Valid until: 2023-12-09
Initial certification: 2016-10-10

Maria Agapitou

Maria Agapitou
Head of Management Systems & Products Certification Division
Certification Body
at TÜV AUSTRIA

Athens, 2020-12-10

This certification was conducted in accordance with TÜV AUSTRIA auditing and certification
procedures and is subject to regular surveillance audits.

TÜV AUSTRIA HELLAS
429, Mesogeion Ave.
GR-153 43 Athens, Greece
www.tuv.austria/hellas.gr



Certified by: Maria

Headquarters in Athens bear the responsibility of the Certification Division

ISO 45001:2018



Thank You for your attention



Fasdatbaltics

www.fasdatbaltics.ee

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