

# Halloumi: The Cheese That Doesn't Melt



Halloumi one of Cyprus's biggest food exports.

# Where Does Halloumi Come From?

- Halloumi originated in Cyprus centuries ago and became a staple of the island's food culture.
- It holds deep roots in Cypriot tradition and rural life.



# A Protected Cypriot Product

- Since 2021, Halloumi is officially recognized as a PDO (Protected Designation of Origin) product of the Republic of Cyprus.
- Only cheese produced in Cyprus under approved specifications can be labeled 'Halloumi'.





# What Is Original Halloumi Made From?

- Traditional Halloumi is made from a mixture of sheep's and goat's milk.
- Cow's milk may be used today, but authentic Halloumi keeps the original blend.



# Why Doesn't Halloumi Melt?

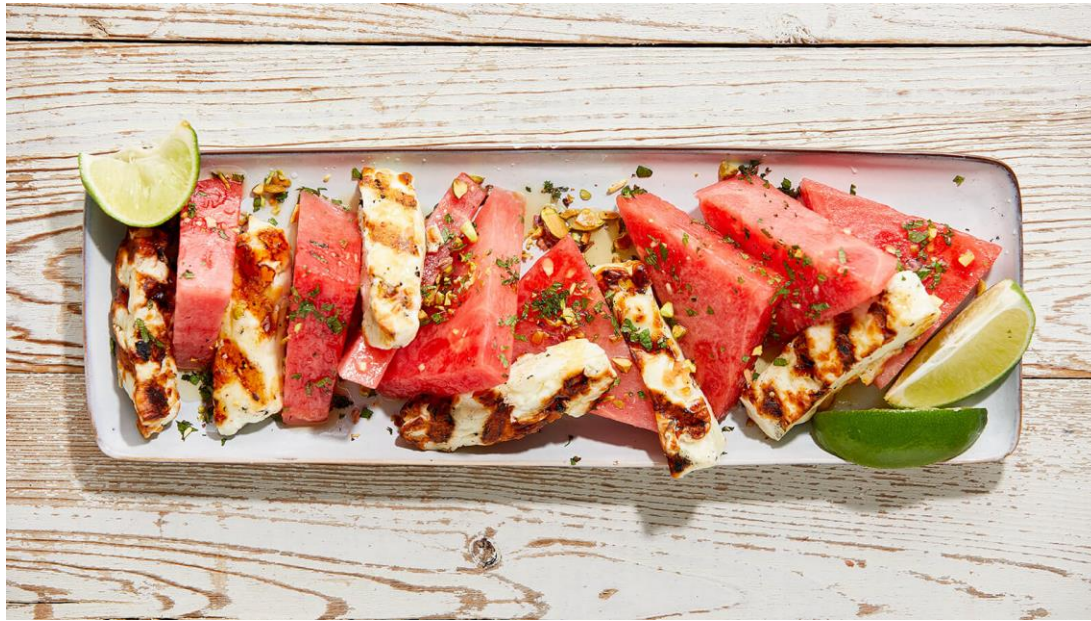
- Halloumi doesn't melt because it is heated twice while being made, has low moisture, and has a firm protein structure.
- This makes it perfect for grilling and frying without melting.





# Fun Facts About Halloumi

- In Cyprus, people often pair it with watermelon or figs in the summer.
- In Cyprus, people eat Halloumi at breakfast, lunch, and dinner — even in sandwiches at school.



**Halloumi is a unique Cypriot cheese enjoyed worldwide**