

D'VEGAN – THE MEDITERRANEAN, REIMAGINED.

Greek Soul. Mediterranean Character. Plant-Based Craft.

D'Vegan brings a fresh perspective to one of the world's most loved food traditions: cheese.

Proudly created in Greece, D'Vegan combines Mediterranean inspiration with modern plant-based craftsmanship, creating a collection designed to deliver the taste, texture and versatility consumers expect from cheese — without dairy.

At the heart of the range is a simple idea: **great taste should offer choice.**

Whether for consumers following a plant-based lifestyle, avoiding dairy or lactose, observing periods of fasting, or simply looking to discover new ways of enjoying familiar foods, D'Vegan offers an extensive selection created for different preferences and occasions.

More Than 15 Recipes. One Mediterranean Spirit.

From the distinctive character of Greek White Cheese to the rich, grill-ready experience of Grilled Cheese, D'Vegan brings Mediterranean flavours into a modern collection.

The range also includes Fresh Mozzarella, Tomato & Basil, alongside a wider selection of Mozzarella, Gouda, Cheddar, smoked and mature varieties, spreads and speciality recipes.

Each recipe is developed to offer its own character, texture and culinary application — from fresh salads and sandwiches to pizzas, pasta, breakfast, cooking and the grill.

Inspired By Greece. Made For Today.

D'Vegan takes inspiration from the Mediterranean way of eating: simple ingredients, familiar flavours, sharing and enjoyment around the table.

The result is a collection that feels contemporary while remaining rooted in a food culture where cheese has always played a central role.

The range is dairy-free and lactose-free, with products developed without artificial preservatives, offering a versatile alternative for today's evolving food preferences.

From Greek Origin To Global Markets

D’Vegan is developed with international markets in mind, serving retail, foodservice and professional customers with flexible formats and solutions.

From retail-ready packs to foodservice and bulk formats, the range can also be developed under private label, supporting partners looking for differentiated plant-based products with a strong Mediterranean identity.

D’Vegan is more than an alternative. It is a different way to experience cheese.

Greek inspiration. Mediterranean taste. Plant-based innovation.

MEET D’VEGAN AT SIAL PARIS 2026

Discover the D’Vegan range and explore new opportunities for your market.

17–21 October 2026 | Hall 5A | Stand MN051