



Symbol Explanation







Fresh product | Frozen product | Thermal treatment product



Vaccuum packaging



Box Packaging



Defrosting time



Cooking time {may vary depending on temperature}



Smoked product





Scan the QR codes to learn more







Greek Water Buffalo



Our company







Greek Kerkini Buffalo Meat















The Greek Buffalo meat from Kerkini is precious for its nutritional value. It is the healthiest of all other red meats, it is rich in iron and high in protein, low in fat, low in calories, and has the lowest cholesterol of all other meats.



Buffalo minced meat













Our company's Kerkini buffalo minced meat is made from selected pieces of Greek Kerkini buffalo meat, then frozen at -40 C and packaged in a safe vacuum packaging that ensures freshness, colour, and nutrients are preserved.





GREEK KERKINI **BUFFALO** MEAT

The Greek Buffalo meat from Kerkini is precious for its nutritional value. It is the healthiest of all other red meats, it is rich in iron and high in protein, low in fat, low in calories, and has the lowest cholesterol of all other meats. Its consumption is ideal for women during pregnancy and young children. It is also ideal for those who have cholesterol problems and need to avoid red meat. Furthermore, it is ideal for special types of patients and athletes.

Buffalo meat from Kerkini is 100% Greek and originates from Lake Kerkini.







Buffalo Fillet













most exquisite, lean and valuable part of the animal. It is located on the inner side of the spine and starts from the kidneys. Only from selected young animals and for this reason it is very tender but also small in weight and quantity.

Sirloin Strip Buffalo Steak















Together with the fillet, it forms the back of the back. It starts from the loin and reaches where the steaks stop. A fine cut of meat, one of the most expensive, particularly tender. It is cut into thin slices for grilling or frying, tagliata.

Buffalo Skewer (Greek Souvlaki)















We select the most tender pieces of Greek buffalo loin to make a unique buffalo Skewer "souvlaki" that will increase your sales!!! It is ready for grilling, threaded on bamboo straws.

Rib Steak (bone-in)















Its taste is unique and does not resemble any other. It is limited in quantity and selected from individual buffaloes. The natural maturation process (meat aging) that we follow for at least 30 days ensures quality and gives a unique result.













Burger made with 100% Greek Kerkini Buffalo



150g/pc.













A fantastic burger, made of 100% Greek Kerkini buffalo meat, that stands out for the full flavour of pure buffalo meat, combined with the subtle taste of spices and herbs. You will certainly be delighted and create splendid recipes for special burgers.



American style Buffalo Burger







180g/pc.













A unique burger made from 100% buffalo meat, without the addition of gluten or other spices. 100% buffalo, 100% flavor!!!





MEAT PRODUCTS FROM GREEK KERKINI BUFFALO

Our company produces excellent meat products using traditional Greek recipes in modern production methods, with selected Greek buffalo meat from Kerkini and Greek pork from our family farm. We use natural ingredients such as regional herbs and spices to create highly nutritious products with distinctive tastes and flavours.









Traditional "Greek Soutzoukakia"



















"Soutzoukakia" is a traditional type of meatball that refugees from Asia Minor brought with them. Today it is a popular favourite of Greek cuisine. Following the traditional recipe of spices and herbs, we added buffalo and pork from our farm. The result is one-of-a-kind.

Greek Buffalo Traditional Kebabs











mutton





The traditional Buffalo Kebabs are made from fine Buffalo and sheep meat, herbs, and spices. This traditional oriental recipe creates a one-of-a-kind taste. They are ideal for grilling on a barbecue and will surely take you on a journey into traditional Greek cuisine.

Greek Buffalo Traditional mini Kebabs













meat



mutton meat



The small buffalo kebabs are made from Greek buffalo and sheep meat from farms in our area and, together with herbs and spices, give us an unique tasty result.

Traditional Greek Buffalo Meatballs







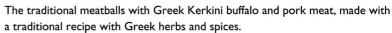






pork







Traditional patty with Greek Kerkini **Buffalo Meat**



150g/pc. **300g/**pc.















The traditional Buffalo patties will certainly make you think of authentic Greek cuisine. The unique taste of Buffalo meat, along with the addition of pork from our farm, creates a delicious, tasty result. They can be cooked in a pan, but ideally on a grill or in the oven.

Greek Kerkini Buffalo Patty Stuffed with Mozzarella Cheese















With the same recipe as the traditional burger, we also make a stuffed buffalo burger with mozzarella that gives a unique flavor overflowing with melted cheese!!! Bake ideally on a platter but also in a pan and grill.



Country Style Buffalo Sausage



125g/pc.











pork



The special sausage made from Greek buffalo and Greek pork from region farm and together with spices and aromatic herbs creates a unique product. It is ideally cooked on a plate or pan but also on the grill.



Greek Traditional "Politiko" Sausage



60g/pc.







15'-18'

buffalo

pork



A special sausage with a strong flavor and spicy taste. It is made from Greek buffalo and pork meat from region farm. It is ideally cooked on the grill but also on a plate and pan.









Traditional Greek Buffalo "Kavourma"



100g/pc.



1,5kg/vaccuum

cooked



pork mu

mutton meat



Kavourma is a very old dish that has its roots in Eastern Thrace. It was a way to conserve meat for a long time without refrigeration, and was mainly made from pork meat and pork fat, with the addition of herbs and spices. Following the traditional recipe, today we make kavourma with the addition of Greek buffalo meat, along with sheep and pork.

Smoked Buffalo Pastrami















This famous cold cut, with its excellent flavour and texture, is made from 100% Greek buffalo meat from Kerkini. With the addition of fine spices and dry coriander, it offers a delicious culinary proposal. It is low in fat, contains no sugar, and is rich in protein.





GREEK KERKINI BUFFALO COLD CUTS

Our company produces excellent cold cuts, using traditional Greek recipes in modern production methods, with Greek buffalo meat from Kerkini. We use natural ingredients such as regional herbs and spices to create highly nutritious products with distinctive tastes and flavours.











Smoked Buffalo Ham Thigh













Excellent in taste and texture, the buffalo thigh is smoked with natural beech wood and enriched with fresh herbs and spices, to take you on an exciting culinary journey. It is very low in fat (only 1.1gr per 100gr) and rich in iron and protein content!



Smoked Buffalo Sirloin Tip (Knuckle)













Excellent cold cuts made from a fine piece of Greek Buffalo meat with light smoking and only 2.7% fat. The black pepper coating gives an intense aftertaste with a spicy character and aromas. Sirloin Tip is the name of the piece of meat found on the inner side of the thigh.



Smoked Buffalo Ribeye















Boneless ribeye, one of the best buffalo meat cuts, is smoked with natural beech wood and, combined with local aromatic herbs, creates an outstanding product. It is low in fat, and rich in iron and protein content.

You can now find this product in a new, safe packaging, with freshly cut slices, to always enjoy fresh and in the quantity you need!



Smoked Buffalo Salami















A different kind of salami, made from selected buffalo and pork meat from our family farm. The intense flavour of buffalo meat, combined with the sweet flavour of pork and the addition of regional herbs and spices, create a product that's one-of-a-kind in taste and aroma.

Oregano Buffalo Sausages













750-800g vaccuum

Our company's oregano buffalo sausages are made with selected buffalo and pork meat from our farm, using a traditional recipe that retains all of the unique aromas of Greek oregano.

Spicy Buffalo Sausages







750-800g vaccuum









Our company's spicy buffalo sausages are made with selected buffalo and pork meat from our farm. By adding slightly spicy paprika from Greek peppers, we create a unique sausage that will delight you.

Smoked Buffalo Sausages







750-800g





meat





Our company's smoked buffalo sausages are made with selected buffalo and pork meat from our farm, and are smoked with natural beech wood, bringing out the buffalo meat's characteristic flavour.

Mozzarella Cheese-Stuffed **Smoked Sausages**







750-800g

vaccuum





meat

pork meat



Our company's smoked buffalo sausages are made with selected buffalo and pork meat from our farm, and are smoked with natural beech wood, bringing out the buffalo meat's characteristic flavour.

The addition of mozzarella cheese gives a unique flavour profile, as the cheese melts and accompanies the intense flavour of the buffalo meat.

100% Buffalo meat Sausage







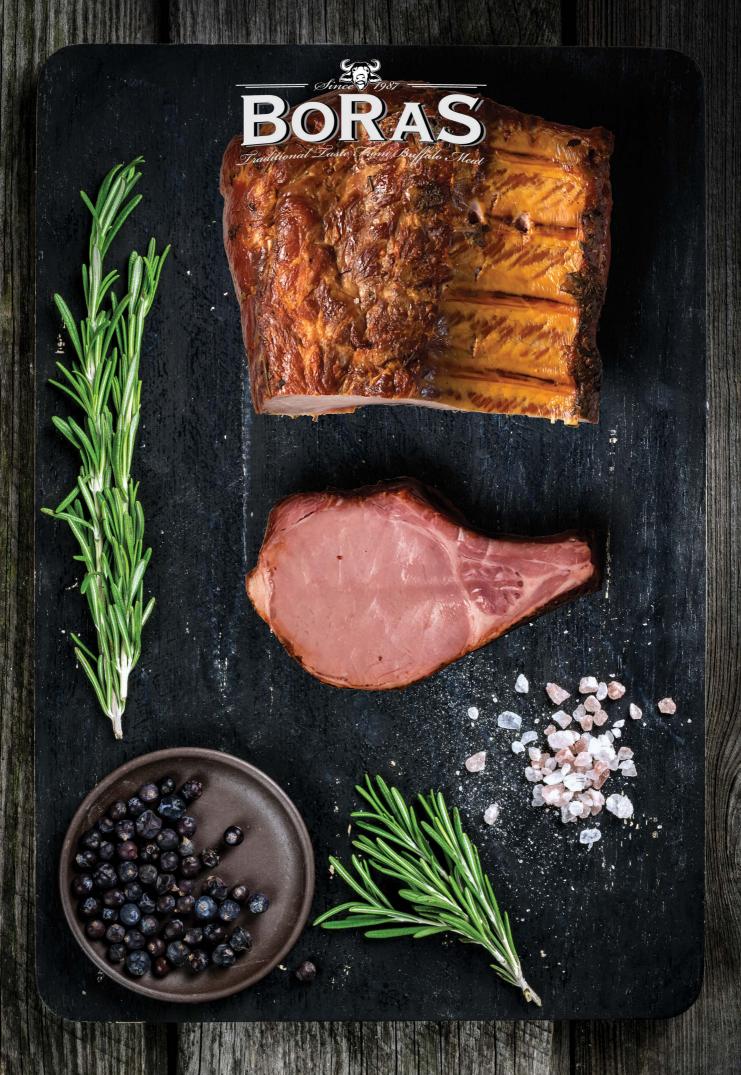
750-800g





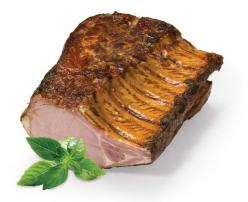
Using a traditional Greek recipe from our region, Kerkini, we made a unique sausage from 100% buffalo meat. Special vegetables such as Greek onion and garlic, as well as the combined herbs, create a flavourful sausage that both tastes and smells of Greece.











Smoked Pork Ribeye with Bone



250g/pc.









Boras smoked pork ribeye is an outstanding gastronomic initiative, using selected pork from our production. Light smoking with herbs and spices confers a special after-taste to the sweet flavour of an exceptional pork ribeye...



Greek Traditional "Tzoumagia" Sausage



80g/pc.











Our traditional Tzoumagia sausages are made of juicy pork from our farm, kneaded with fresh herbs and spices, bringing out the sweet taste of our farm's pork...

PORK MEAT PRODUCTS

With great care, pure ingredients and selected Greek pork, we produce homemade recipes and excellent products in taste, quality and authenticity.













Smoked Porchetta











Smoked pork chop wrapped in crunchy salted belly pork, using meats of our own production, with Greek herbs and spices that are highlighted by natural smoking with beech wood; all these combine to create this flavourful journey....

Smoked Pork Ribeye











Juicy pork ribeye from our own production, raised on the Boras farm, roasted with fresh herbs and spices, then smoked with beech wood, this will take you back in time, recalling memories of childhood flavours... tradition and taste.

Smoked Pork Belly





product







Smoked pork belly is a unique product made from selected pork meat and with light smoking it remains juicy but crispy at the same time... It will definitely excite you!!!

Smoked Pork Ham Thigh











Selected cuts of tender Greek meat from our own production, smoked over natural beech wood, enveloped in fresh aromatic herbs, vegetables and spices, together produce something that offers exceptional gastronomic pleasure... and great nutritional value.

Smoked Oven-baked Ham



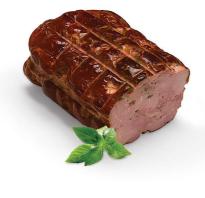


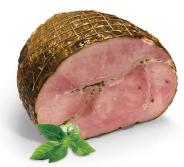






A selected cut of pork from our farm, lightly smoked and cooked on a slow fire for hours, which gives it a unique result of taste and quality... It is a product of great nutritional value and rich in protein.









Traditional Pork patties



100g/pc. **300g/pc.** 4,5kg/Box







pork meat



Kerkini pork patties are made of selected pork from our farm, minced and then kneaded in combination with selected aromatic herbs and spices from our region, giving a juicy... and extremely tasty result!



Smyrneiko" Soutzoukaki



80g/pc.











The Kerkini "Smyrneiko" pork soutzoukaki is made in accordance with the traditional recipe, using the finest cuts of pork from our farm. Fresh herbs and spices complement the selected minced pork to produce a uniquely tasty result!



Traditional "Seftalia"



80g/pc.







pork



At Boras, we produce an exceptional, traditional "seftalia", made of selected pork from our farm. Kneaded with herbs and spices, it is then wrapped in tender caul fat, which lends it an outstanding flavour!







Premium Products made from Greek Kerkini Buffalo Meat







Greek Kerkini Buffalo Meat - Boras Livadia - Kerkini Lake - Serres t.23270.31109 info@mporas.gr www.mporas.com