

Visit 'Papafilippou' manufacturing plant for ice-cream, ice cubes and lemon juice packing

On the 20th of February we visited the manufacturing plant for ice-cream, ice cubes and lemon juice packing that is named after its founders: 'Papafilippou'. This family is one of the oldest ice cream producers in Cyprus.



During this visit, we had the opportunity to watch the production line of the products and learn about safety rules and regulations regarding food manufacturing. The ingredients used for making this ice cream are fresh locally grown ingredients such as fruit in its season and locally produced milk and eggs. This makes the ice cream healthier. The only ingredients that are imported are those that are not produced in Cyprus. The production line also includes sugar



free, lactose free, low fat, sorbet, and vegetarian ice cream suitable for persons with health problems or for those who wish to avoid these ingredients.



There is a very unusual museum at the manufacturing plant, which is dedicated to ice cream. In this museum we learned about the history of ice cream both locally as well as internationally and saw tools and machines used in the past for making ice cream.

The whole tour of the manufacturing plant and the museum was very interesting, and we asked a lot of questions about what we saw and heard. We learned so many new things in such a short visit! The best part was that we were lucky enough to taste the best ice-cream!

Before leaving, the Hostess of the tour congratulated us for being one of the best-behaved groups of students ever visiting the plant and asked our teachers to come back with more Erasmus+ participants! This made everyone proud. We could not wait to tell our families and our friends all about our visit.

