

Halloumi Cheese Market Size & Share Analysis - Growth Trends and Forecast (2026 - 2031)

> ****Industry:**** Dairy, Snacks & Confectionery (Food & Beverage)
> ****Source:**** <https://www.mordorintelligence.com/industry-reports/halloumi-cheese-market>
> ****Scraped Date:**** 2026-09-17

Executive Market Summary

Market Metric	Details
:---	:---
Base Market Size	USD 570.45 million
Projected Forecast (2031)	USD 570.45 million
Growth Rate (CAGR)	8.68 %
Largest Market Region	N/A
Fastest-Growing Region	N/A

Market Visualizations & Infographics

![Major players in Halloumi Cheese industry](images/chart_2.png)

![Halloumi Cheese Market Size](images/chart_3.png)

![Halloumi Cheese Market Share by Nature, 2025](images/chart_4.png)

![Halloumi Cheese Market Share by, 2025](images/chart_5.png)

![Halloumi Cheese Market Growth Rate by Region](images/chart_6.png)

![Halloumi Cheese Market Concentration](images/chart_7.png)

![Icon](images/chart_8.png)

![footer background image](images/chart_10.png)

![Mordor Intelligence on Facebook](images/chart_12.svg)

![Mordor Intelligence on Pinterest](images/chart_14.svg)

![Mordor Intelligence on Instagram](images/chart_15.svg)

![ESOMAR](images/chart_17.png)

![GPTW](images/chart_19.png)

Comprehensive Research Analysis

Overview Points List Flex 49 Share Feature End

Market Overview

Study Period
|

2021 - 2031
|

Market Size (2026)
|

USD 570.45 Million
|

Market Size (2031)
|

USD 864.75 Million
|

Growth Rate (2025 - 2031)
|

8.68 %
|

Fastest Growing Market
|

Asia-Pacific
|

Largest Market

Europe

Market Concentration

Medium

Major Players

*Disclaimer: Major Players sorted in no particular order

Image © Mordor Intelligence. Reuse requires attribution under CC BY 4.0.

|

Market Overview

Halloumi Cheese Market Analysis by Mordor Intelligence

The Halloumi cheese market size is projected to expand from USD 520.2 million i

n 2025 and USD 570.5 million in 2026 to USD 864.8 million by 2031, registering a CAGR of 8.6% between 2026 to 2031. Demand for protein-rich dairy products within flexitarian eating patterns and the growing use of Mediterranean flavors on restaurant menus support the Halloumi cheese market, particularly where grilled vegetarian proteins are established offerings and consumers seek familiar meatless options. European Protected Designation of Origin (PDO) rules reserve PDO Halloumi production for Cyprus, supporting differentiation, origin recognition, and premium positioning in the Halloumi cheese market. These rules also require producers to maintain documented milk inputs, local processing, packaging requirements, and traceability. Such requirements can strengthen buyer confidence in product origin and reinforce the distinction between PDO Halloumi and products marketed as grilling cheese without the same designation across diverse retail and foodservice purchasing environments worldwide[1]Source: European Commission, "Commission Implementing Regulation (EU) 2021/591 of 12 April 2021 entering a name in the register of protected designations of origin and protected geographical indications ('Χαλλούμι' (Halloumi)/'Hellim' (PDO))", eur-lex.europa.eu . However, the same origin requirement exposes producers to risks related to livestock availability, milk-ratio compliance, processing capacity, and export logistics from a single production location, rather than a dispersed international manufacturing base. Producers are therefore balancing capacity investment, traceability, value-added formats, retail requirements, and foodservice demand while preserving reliable supplies of sheep and goat milk. The strongest opportunities exist for suppliers that can meet PDO requirements, maintain consistent quality, manage cold-chain delivery, offer blocks and convenient formats, support restaurant kitchens, build reliable distribution relationships in markets where the product is still developing, and communicate clearly with retailers on origin, storage, product performance, certification, delivery planning, pack sizes, shelf-life expectations, and the distinction between PDO Halloumi and competing grilling cheese products.

Key Report Takeaways

- * By nature, Conventional Halloumi Cheese accounted for the largest share of the Halloumi cheese market, at 68.7% in 2025, while Organic Halloumi Cheese is projected to grow at the fastest CAGR of 9.4% during 2026-2031.
- * By form, Blocks accounted for the largest share of the Halloumi cheese market, at 59.4% in 2025, while Others is projected to grow at the fastest CAGR of 8.9% during 2026-2031.
- * By distribution channel, Retail accounted for the largest share of the Halloumi cheese market, at 61.8% in 2025, while Foodservice is projected to grow at the fastest CAGR of 10.1% during 2026-2031.

* By geography, Europe accounted for the largest share of the Halloumi cheese market, at 42.5% in 2025, while Asia-Pacific is projected to grow at the fastest CAGR of 9.6% during 2026-2031.

Key Market Trends

Market Trends and Insights

Drivers Impact Analysis of Halloumi Cheese Market*

Driver
|

(~) % Impact on CAGR Forecast
|

Geographic Relevance
|

Impact Timeline
|

Rising Adoption of
High-Protein Flexitarian Diets

|

+2.2%

|

Global, with strong relevance in
North America, the United Kingdom, Germany, and Australia

|

Long term (≥ 4 years)

|

Mainstream Penetration of
Mediterranean Cuisine

|

+1.8%

|

North America and the European
Union, with expansion into Asia-Pacific

|

Medium term (2-4 years)

|

Expansion of Halloumi-Based
Foodservice Menus

|

+1.5%

|

Global, led by foodservice hubs
in the United Kingdom, Canada, the United States, and Australia

|

Medium term (2-4 years)

|

Organized Retail, E-Commerce
and Cold-Chain Expansion

|

+1.2%

|

Asia-Pacific, North America, and
emerging Middle East and North Africa online retail corridors

|

Medium term (2-4 years)

|

PDO Authenticity Premium and
Traceability

|

+0.8%

|

European compliance markets and
North American premium retail

|

Short term (≤ 2 years)

|

New Cyprus-Based PDO
Production Capacity

|

+0.6%

|

Global supply, with export
concentration in Europe and Asia-Pacific

|

Short term (≤ 2 years)

|

Source: Mordor Intelligence

|

Competitive Landscape

Competitive Landscape

The Halloumi cheese market is moderately concentrated, as a core group of Cyprus-based producers holds origin-linked production advantages and established export relationships. These producers include Petrou Bros Dairy Products, Charalambides Christis, and Hellenic Dairies S.A., through its Olympus brand. They compete on capacity, compliance, and distribution reach. PDO rules require production in Cyprus, preventing competitors from establishing PDO production in lower-cost jurisdictions. As a result, production scale and documented compliance remain the main competitive factors in the Halloumi cheese market, along with the ability to meet retailer and foodservice requirements. New competitors must either acquire established Cypriot capacity or build facilities on the island, thereby raising entry requirements and reinforcing the importance of local supply relationships.

Hellenic Dairies inaugurated a EUR 70 million facility in Tseri, Nicosia, in October 2024, with an annual capacity of 18,000 tonnes for PDO Halloumi and Anari c cheese. At its stated capacity, the 12,000-square-meter facility represented 40% of Cyprus' annual halloumi output, increasing the group's ability to support export demand. The facility uses biogas recovery from anaerobic wastewater treatment and photovoltaic panels as part of its production infrastructure, supporting sustainability discussions with retail buyers. The investment shows how larger dairy groups can add Cyprus-based capacity while maintaining the local production base required for PDO Halloumi. It also increases direct competitive pressure on established domestic producers with long-standing export relationships.

Value-added flavors and formats, export diversification beyond the United Kingdom, and verified organic supply remain significant competitive areas for suppliers seeking additional growth routes. Plant-based alternatives from Violife, Green Vie, and Tesco's own-label range create price competition in Western Europe and Australia, especially among flexitarian consumers. Researchers at the University of Copenhagen developed a prototype hybrid cooking cheese with pea protein that matched the grilling and texture properties of paneer and halloumi. The product remains at an early stage, but it indicates the direction of alternative grilling-cheese development and the potential importance of product performance. Digital traceability, sustainability information, and broader format ranges can help suppliers differentiate their products with retail buyers and support premium positioning.

Halloumi Cheese Industry Leaders

*

Petrou Bros Dairy Products Ltd

*

HELLENIC DAIRIES S.A.

*

Charalambides Christis Ltd

*

Zita Dairies Ltd

*

PITTAS DAIRY INDUSTRIES LIMITED

*

*Disclaimer: Major Players sorted in no particular order

Image © Mordor Intelligence. Reuse requires attribution under CC BY 4.0.

Component Component 3 Scope Of The Report Bottom

Global Halloumi Cheese Market Report Scope

By Nature

Conventional Halloumi Cheese
|

Organic Halloumi Cheese

|

Segmentation Accordion Item

By Geography

North America

|

United States

|

|

Canada

|

|

Mexico

|

|

Rest of North America
|

Europe
|

Germany
|

|

United Kingdom
|

|

Italy
|

|

France
|

|

Spain

|

|

Netherlands

|

|

Belgium

|

|

Sweden

|

|

Poland

|

|

Rest of Europe

|

Asia-Pacific

|

China

|

|

India

|

|

Japan
|

|

Australia
|

|

Singapore
|

|

Rest of Asia-Pacific
|

South America
|

Brazil
|

|

Argentina

|

|

Colombia

|

|

Rest of South America

|

Middle East and Africa

|

South Africa

|

|

Saudi Arabia
|

|

Rest of Middle East and Africa
|

Frequently Asked Questions

What is the projected value of the Halloumi cheese market by 2031?

The Halloumi cheese market is projected to reach USD 864.8 million by 2031, from USD 570.5 million in 2026, at an 8.6% CAGR. Growth is linked to protein-focused eating habits, restaurant use, and wider retail access, while its pace depends on producers maintaining PDO compliance, adequate milk availability, appropriate formats, and reliable cold-chain delivery into export markets.

Which nature category is growing fastest in Halloumi cheese?

Organic Halloumi Cheese is projected to grow at a 9.4% CAGR through 2031, while Conventional Halloumi Cheese held 68.7% of the nature segment in 2025. Organic growth depends on certified milk that also meets PDO requirements, and suppliers with secure farmer relationships, traceable inputs, suitable processing capacity, and premium retail distribution can be better placed to serve demand.

Which distribution channel is expected to expand fastest?

Foodservice is projected to grow at a 10.1% CAGR through 2031. Retail remained the largest distribution channel with a 61.8% share in 2025, supported by supermarket, hypermarket, and expanding online access, while foodservice growth reflects restaurant use where heat performance, consistent texture, dependable volumes, and year-round availability guide purchasing decisions.

Which region is expected to record the fastest growth?

Asia-Pacific is projected to grow at a 9.6% CAGR through 2031, supported by food service adoption and expanding retail access. Japan and Singapore are developing access through retail listings and import licenses, while Australia has established retail demand, and long shipping routes from Cyprus make packaging, import coordination, regional distribution partnerships, and temperature-controlled logistics important to product availability and margins.