

Goals achieved and new challenges in the **transformation and regulation** in **small cheese dairies**



One way to add value to milk obtained from animals at pasture is to transform it directly. However, legislation needs adaptation so that small producers can continue to make and sell high-quality artisanal cheeses using their own, traditional processes whilst guaranteeing food safety requirements. This webinar presents the work undertaken for the last decade by the Spanish network of farmstead and artisanal cheesemakers, QueRed, to achieve this flexibilisation, and explores potential future challenges. This may serve as a model for other small-scale producers facing similar situations, and help them to find synergies with a wide range of stakeholders at European and Mediterranean levels. The session is part of a webinar series organised within the framework of the PASTINNOVA project (Innovative Models for Sustainable Future of Mediterranean Pastoral Systems, pastinnova.eu).

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10:00-10:10 Introduction, the PASTINNOVA project

- Athanasios Ragkos (PASTINNOVA project coordinator, ELGO Demeter, Greece)
- María Veiga (QueRed, Spain)
- Antonio López-Francos (CIHEAM Zaragoza, Spain)

10:10-10:40 Landmarks in flexibilisation achieved by QueRed over 10 years

- Ángel Valeriano (Cheesemaker and founding member of QueRed, Spain)

10:40-11:40 New challenges in flexibilisation. Making safe foods with suitable requirements for small producers

- Ángel Nepomuceno (Veterinarian, Chief of the Public Health District of Villarrobledo, Castilla la Mancha regional government, Spain)
- María Veiga (Veterinarian and cheesemaker, Spain)

11:40-12:00 Short Q&A

12:00-12:15 Pause

12:15-12:45 Daily life at an artisan cheese dairy from ACREFA

- Mariona Rota (Agricultural engineer and food technologist, ACREFA – Catalan Association of Livestock Farmers and Artisan Cheesemakers, Spain)

12:45-13:15 Debate and Q&A

13:15 Conclusions and close

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