Today’s common opinion about raw milk

“Drinking raw milk is like playing Russian Roulette with your health.”

US Food and Drug Administration
What is biodiversity of milk?

- Different animals, different milks
- Different technologies, different cheeses
- Different pastures, different tastes

We are losing biodiversity of milk

- Losing of native dairy animals
- Losing of traditional cheeses
- Losing of cheesemastres
- Losing of pastures
Busha cattle

The number of Busha cattle is 26,952 (crossbreed), 7,500 pure breed.

Sheep breeding

Total number of sheep in Macedonia 760,000

Karakachan sheep
300 pure breed
Critical condition

Ovcepolca sheep
Number of animals: 202,978 (crossbreed)
10,000 (pure breed)
Stability condition

Sharplaninska sheep
157,982 (crossbreed)
10,000 (pure breed)
Stability condition

* > 10,000 heads = stability
Water buffalos

We lost buffalo milk, only 60-70 animals are present today.

Buffalo’s sour milk and brined cheese were traditionally present on our table.

Goat breeding

- The total number of goats is 132,924 herds and only 15% domestic Balkan goat (according to Statistical yearbook 2007).

- rare in mixed goat breeds
IN PHASE OF DETERMINATION AND RESEARCH

Animal added in new strategy for biodiversity in RM
- Domestic local horse
- Donkey
- Dog-sharplaninski
- Primitive breed of pig
- Domestic hen—“Srebra” (characteristic silver gen)

The tradition must to continue

Production of Galichnik kashkaval is deeply connected with identity of local area. In the past was most “famous” export brand, but today is present only one producer, which supply local market in Macedonia.
Lost of cheeses

Famous Korab kashkaval is not produced in last 3 years
Manur cheese is no longer present on Macedonian tables
Bulamach is produced by a few producers in Maleshevo region

Problems of “Mandra”

Traditional production capacity on high mountains, Mandra:
Not registered status by Agency of food
Is not exist GHP conditions
“Illegal cheesemaking”

• Only industrial milk processors are registered

• No special regulatives dedicated to traditional “home” cheesemaking and raw milk cheeses made on “mandra”

• Not prepared “derogation” of EU regulative

Quality of pastures

Pastures are semi-natural eco systems, if they aren’t properly grazed they will lose their quality

Climate changes and lost of pastures
Transhumance

- In Macedonia we still have live tradition of transhumance, from beginning of June sheep flocks moves from Vardar valley to Shar, Bistra, Korab mountains, here they stay to October,

- Milk is used for production of high quality cheeses

Rural life

If animal breeding and cheese making die in these areas, also rural life will die.
Safeguarding of raw milk production will provide economic and social security to continue their life in these areas
Slow Food takes care

Main goal of “Biodiversity of milk” campaign is to establish communication and collaboration between stakeholders involved in milk production, processing, distribution and consumption to take action for safeguard the native dairy animals and traditional cheese.

The first meeting

Slow Food for first time, during the Terra Madre day 2010 organize conference about this issue together with:
- Producers;
- Experts;
- Ministry;
- Local Authorities.
Mavrovo-Reka cheese presidium

- Established in 2010
- 5 producers from Bistra, Korab and Deshat mountain
- Protection of traditional Kashkaval, Belo sirenje maturated in wooden barrels and kiselo mleko

KASHKAVAL

CHARACTERISTIC
- Hard yellow cheese
- Long ripening
- Specific taste
- Is lost in last 3 years
- Only 3 producers traditional made

In phase of protection on national level
**KASHKAVAL**

- Produced on Bistra mountain
- 2 “mandri” in this region and another one on the East of MK.
- Included in Presidia Mavrovo-Reka

**Bieno sirenje**

- In the past - region Mariovo (made from raw sheep milk).
- Today - produced in the other region of the country (mix of sheep and cow milk and mix from sheep and goat milk).

**CHARACTERISTIC PHASE OF TECHNOLOGY**
- Cutting the curd with traditional tool - “krstac”
- Ripening period - directly on sun light

**Characteristic**
- High dry matter
- Hard cheese
- Big holes
- High content of salt
- Varieties: yellow, hard, poor cheese
**WHITE BRINE SHEEP CHEESE**

- Produced on Bistra mountain
- To many producers for this type of cheese
- Black market
- Included in Presidia Mavrovo-Reka

**Characteristic**
- Soft white cheese
- After fermentation ripening
- Long tradition
- To many producers
- Not registered

**Access to the market**
- Direct sale from producers
- Selling of cheeses on "black" market
Stop the new trends on the market!

- In Macedonia many cheese plants today produce cheap cheeses with addition of vegetable fats (20-30% market share)
- They break down the real cheese market
- A new regulation under which must not be called cheese and should be sold labeled and separately from real cheeses

What we need to do?

- For producers
- For authority
- For consumers
Creating a special regulative

Moderated by Slow Food, together with producers, experts and governmental authority
With support of foreign experiences and our colleagues

New rural policy

• Agro ecological measures
• Protection of agrobiodiversity
• Organic certified production
• Governmental subsidies
Protection of biodiversity

• To maintain genetic diversity and cultural heritage by supporting the preservation of the endangered species of a local farm animal, especially in places where they have additional benefits for the environment,
• To increase the number of animals for reproduction of particular local traditional breeds whose number is declining, or breeds that are on the verge of extinction.

Collaboration

Exchanging of experience and knowledge with Slow Food colleagues (already established contacts and visits of cheese presidia in Italy and Nederland)
Permanent education and rising awareness campaigns for consumers

Communication of “biodiversity of milk” campaign

- Sheepbreeder’s day
- EU Hygiene rules in small scale production conference, Bitola March, 2014
- Row milk cheeses conference in Faculty of agricultural sciences in Skopje, September 2014
Promotion

Slow Food Macedonia will organize presentations and participation of many events for promotion of traditional cheeses and other dairy products.

Taste workshops

Slow Food in Macedonia permanently organize series of taste workshops dedicated to cheeses, to educate people about real quality cheeses present on our market.
Education of new generations

• Raw milk cheeses will live, if we invest in new generations to become real co-producers (educated consumers)

• Slow Food Macedonia is preparing educational programme for children

Thank you for your attention!

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