



Mistakes of Spain...

Remedios Carrasco,
Spanish Network of Farmhouse and Artisan
Cheesemakers

What I want to tell

- Consequencies of OUR inadapted application of Regulations in small cheese dairies after our entry in the EU
- Some typical industrial requirements asked in small cheese dairies
- What we are doing to improve the situation

Actual Spanish situation

Italian friend e-mail sent during his trekking in « camino de Santiago ». Received on April 22nd 2013 :

« Ciao Remedios, ti scrivo perché ho una domanda da farti. É quasi un mese che stò percorrendo il Cammino di Santiago. Ho visto posti bellissimi e conosciuto molta gente locale, visto molte aziende agricole sia grandissime che piccole. Ho cercato di capire come mai non ho trovato un negozio di prodotti locali, una vendita diretta di prodotti agricoli, un caseificio..., ho anche chiesto ad un pastore dalle parti di Logrono, come mai non facesse il formaggio, mi ha risposto che non può. Mi faccio questa domanda rendendomi conto dell'enorme potenzialità che offre il Camino ai produttori locali e mi sembra strano che non venga sfruttato... »

Spanish situation in 2013

- There are no figures but steep decline
- It is the heritage of the last 20 years
- Some reasons:
 - Spanish perception: small = poor
 - No producer organisations, no training, no advice.
 - **Bad application of Regulations**

In 1986:

And ...we have to
modernise our
production
systems!



Mistake:
modernisation = industrialisation

And from “tradition” we go to “semi/industrial systems”

- Industrial sanitary requirements need big investments
- And farmers were not organised to say “there are other ways to produce safe foods”
- Effects: (see next pictures...)









Same Regulations for all EU

But big differences in
interpretation

And

NO application
in Spain of flexibility



Transhumant mobil cheese
dairy
France (Alps)



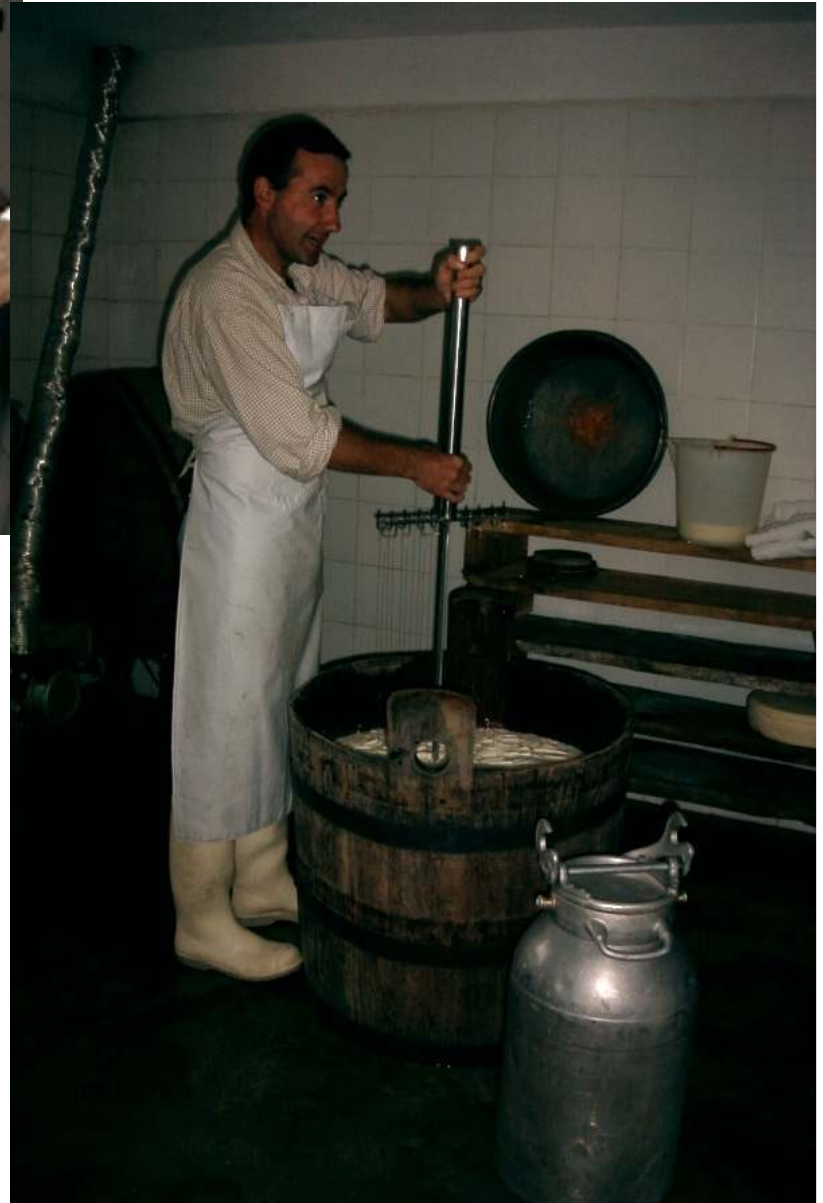


Transhumant cheese dairy
France (Alpes Maritimes)





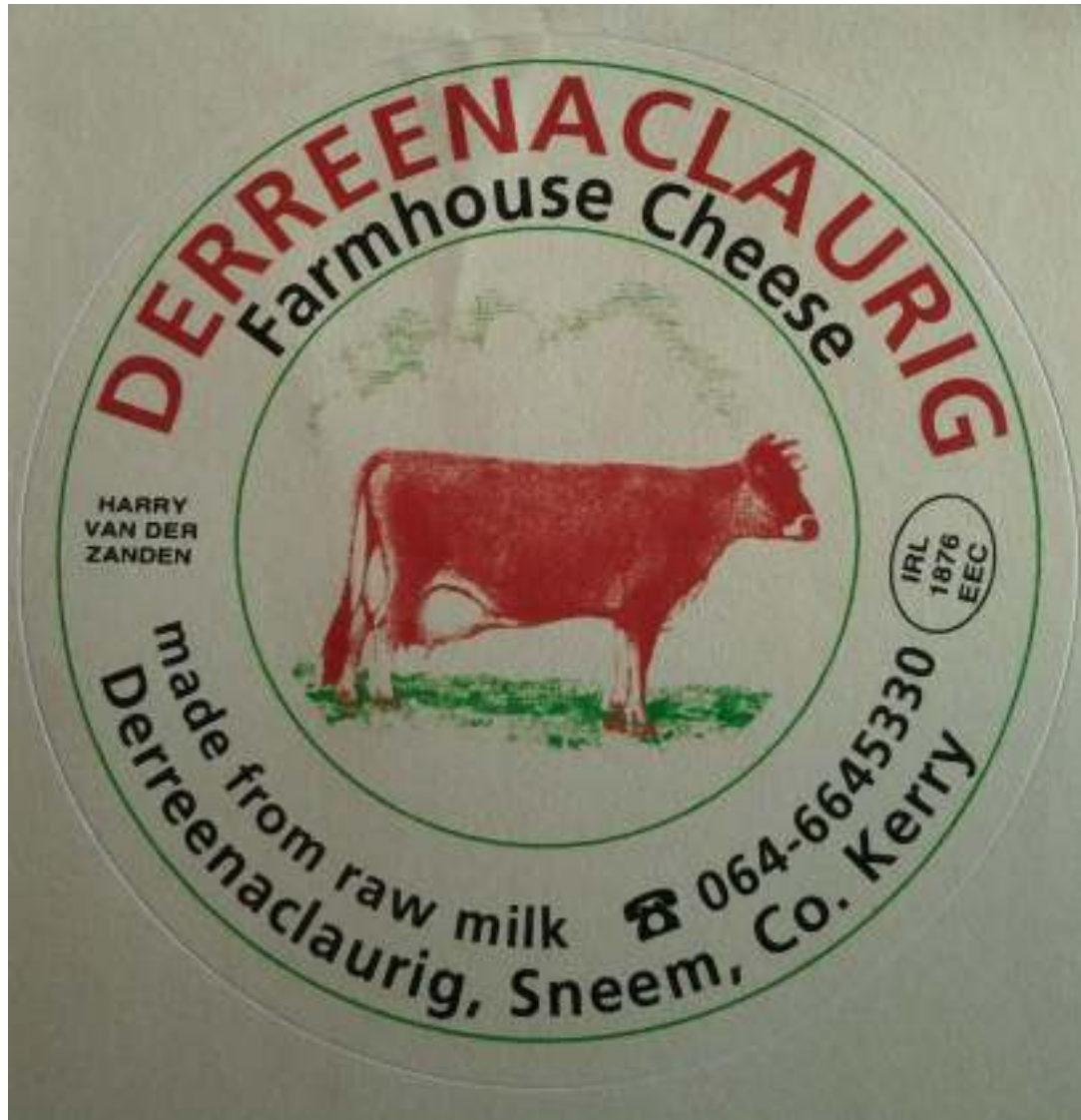
Transhumant cheesedairy
Italy (Piemonte)





Transhumant mobil cheese dairy
Italy (Abruzzo)

A farmhouse cheese dairy in Ireland



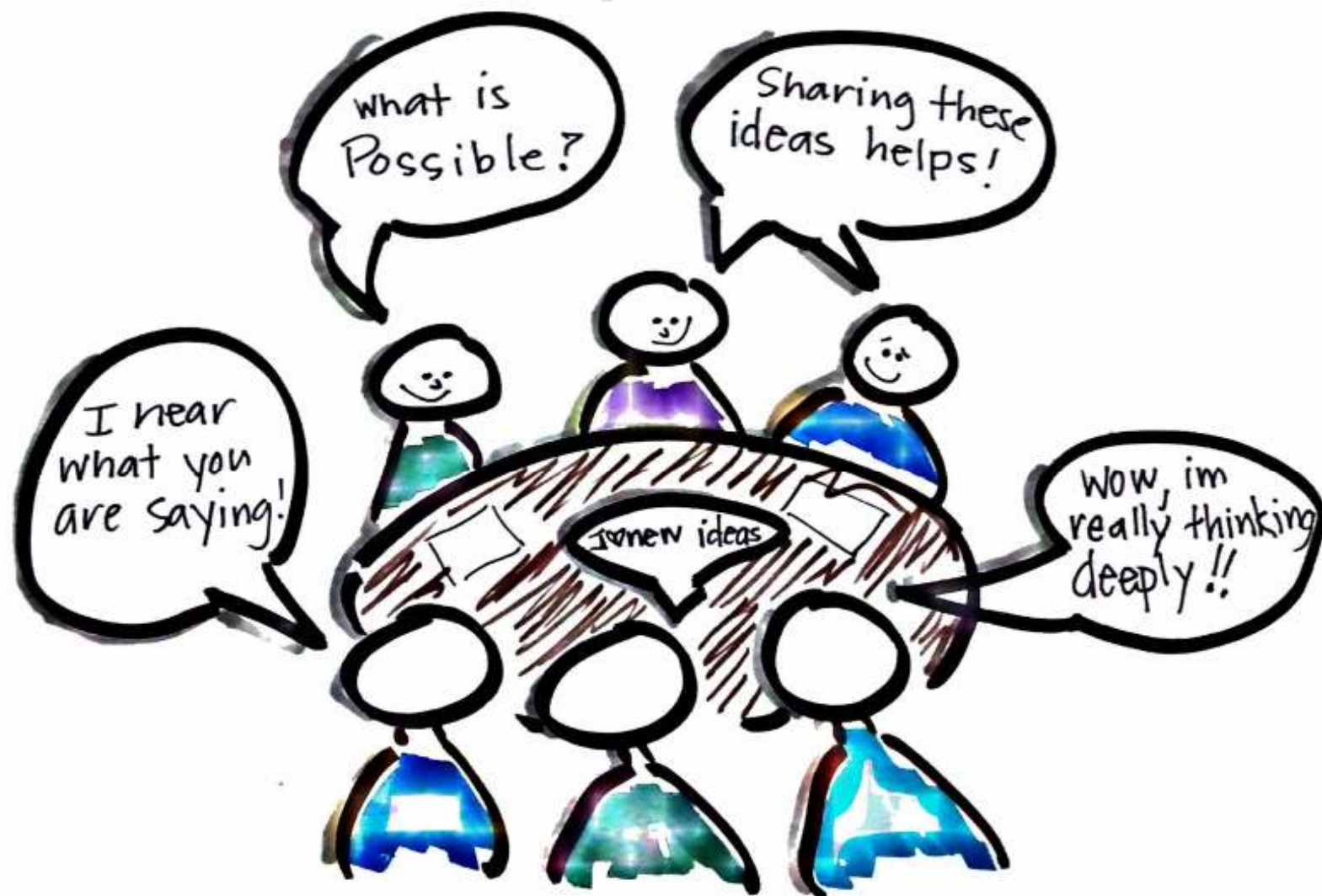
- 10 cows jersey
- Raw milk
- Gouda
- 25€/Kg



Conflicts in Spain

- Cheese dairy separate from the house in only one building with a room for each activity
- Must keep forward flow
- Must have separate bathroom
- No wooden and other traditional materials
- Raw milk cannot be sold to the consumer
- No fresh cheese from raw milk even if free of Brucellosis and tuberculosis
- HACCP systems inadapted (very demanding for small cheesemakers and not necessary)

What can we do?



ORGANISE OURSELVES!



What are we doing?

Red Española de Queserías de Campo y Artesanas



- Promote and defend
- Our priority: to improve the application of Sanitary Regulations
- Activities 2013: Ministry proposals
 - Flexibility
 - Letra Q
- Members: producers and collaborators



Some cheesemakers from the Board





Spanish farmhousecheesem
reivindicando la venta directa

Matadero en una explotación ovina en ITALIA



