

Farmhouse and

Artisan

Cheese & Dairy Producers

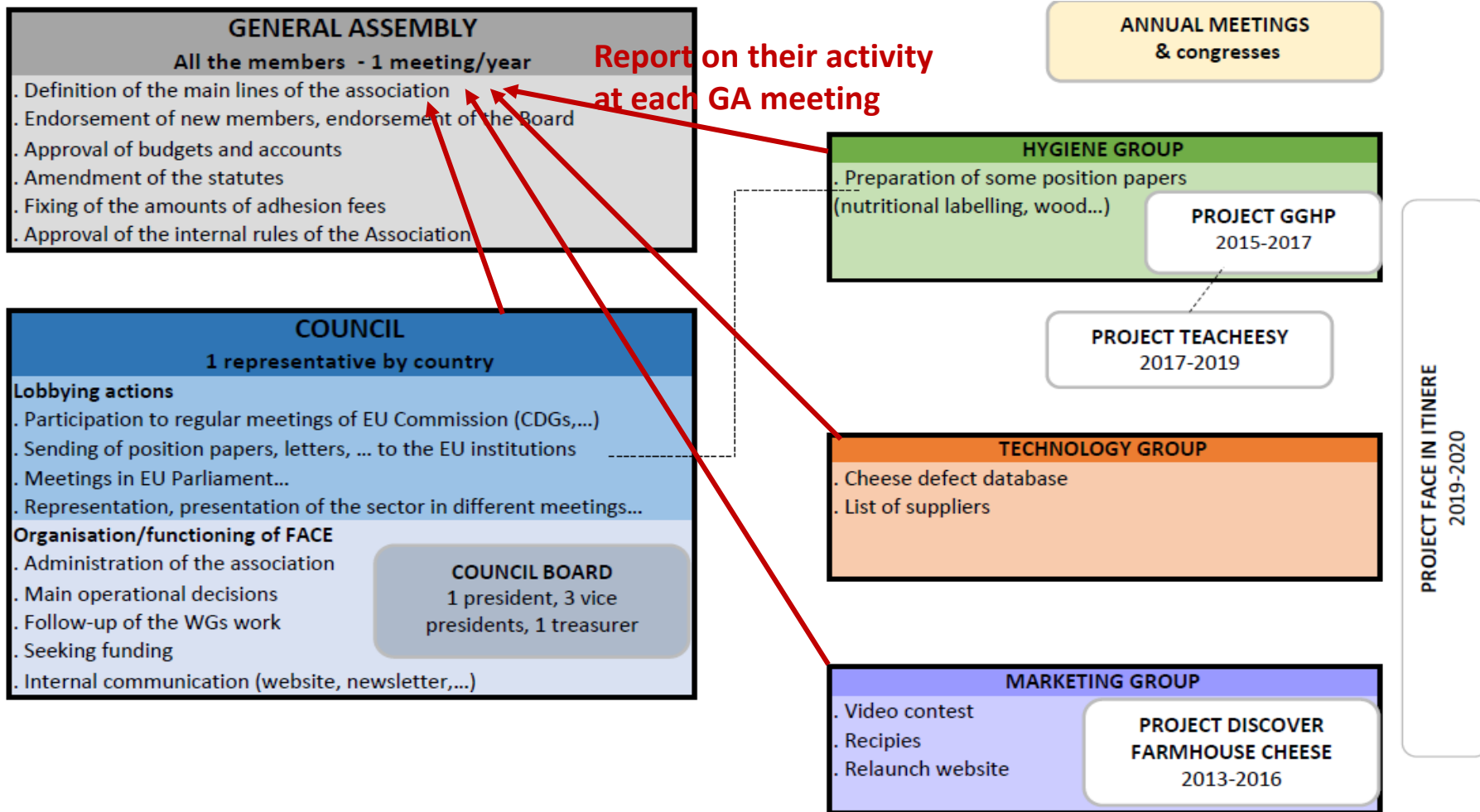
European Network

FACE's ACTIVITY REPORT 2020

FACEnetwork's General Assembly
Online meeting
20 & 21 October 2020

Reminder: How are we organised?

- Farmhouse and Artisan
- Cheese & Dairy Producers
- European Network



REPORT OF THE COUNCIL

Composition of the Council in 2020

Farmhouse and
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Cheese & Dairy Producers
European Network



Rules / representation:

. One person per country
designated for a three-year
term (by the full members of
the country concerned)

**. If the total number of
producers represented by a
country is higher than 1000,
each full member of the
country concerned can send
one representative, provided
that the member represents
at least 300 producers**

President	Frédéric Blanchard	FR
Treasurer	Marc Albrecht-Seidel	DE, LU
Vice President	Kerstin Jurss	SE
Vice President	Remedios Carrasco	ES
Vice President	Mirek Sienkiewicz	PO
Council's Members	Karl Fraißler	AT
	Andreas Keul	BE
	Andjelka Pejakovic	HR
	Antti Alavuotunki	FI
	Sophie Espinosa	FR
	Marion Roeleveld	IE
	Eros Scarafoni	IT
	Ton Baars	NL
	Kathrin Aslaksby	NO
	Irena Oresnik	SI
Stefan Truttman	CH	

Main topics/events of FACE's Council in 2019-2020

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- **Raw milk issues:** STEC, risks/benefits assessment, network of researchers
- **Covid 19**
- **Other lobbying issues:** Front of pack nutritional labelling ; Farm to fork strategy ; Revision of hygiene package ; Vegetable carbon in organic cheeses
- **Meetings attended by FACE in 2020**
- **Relaunch of the website**

Raw milk issues

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- Work started in Valencia in October 2019
- Further collaboration in 2020 with Catharina Berge (Swedish veterinarian and epidemiologist working in Belgium) and Ton Baars (microbiologist from the Netherlands)

- Survey about the **situation regarding STEC and raw milk sector in the different countries + synthesis** by C. Berge
- **In reflection:** network of scientists ; risk assessment on STEC ; benefits/risks assessment of raw milk products



European Survey regarding raw milk cheese production, legislation/guidelines and microbiological sampling requirements with attention to shiga-toxin producing *Escherichia coli*

Anna Catharina Berge, MSc, DVM, MPVM, PhD
Berge Veterinary Consulting BV

Introduction/Background

About 700,000 tonnes of raw milk cheeses are produced annually in Europe, particularly in France, Italy and Switzerland, and they represent approx. 10% of total European cheese production. Raw milk cheeses have a social and economic importance in Europe. These cheeses represent an established tradition and culture and support a rural and traditional handicraft. In contrast to the pasteurized cheeses, raw milk cheeses are characterized by a highly variable and rich microflora. These raw milk cheeses provide a culinary experience that are appreciated by millions of consumers. However, raw milk cheeses, as pasteurized cheeses, can potentially cause foodborne disease in humans, and therefore risks need to be assessed and controlled.

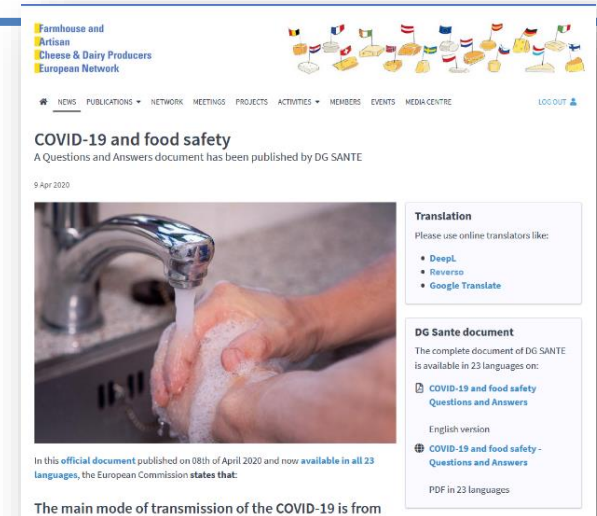
Foodborne disease associated with Shiga toxin-producing *Escherichia coli* (STEC) is rarely reported compared to many other bacterial pathogens, such as *Campylobacter* and *Salmonella enterica* that are the major sources of foodborne disease in Europe. The EFSA zoonosis report indicated that in 2017, there were 6,073 human cases reported due to STEC infections, whereas there were 246,158 *Campylobacter* cases and 91,622 *Salmonellosis* cases (EFSA, 2018). These diseases are mostly diarrhoeal disease, however in certain cases there may be systemic disease and death. The case-fatality rate for STEC was reported at 0,50% for STEC, which is higher than the case fatality rate of *Salmonellosis* at 0,25% (EFSA, 2018). However, it should be noted that compared with other foodborne hazards considered, the foodborne disease burden of STEC ranked next-to-last among 31 foodborne hazards considered in the FERG study for global estimates (cumulative work of many international scientists,) and both the probability of developing significant sequelae and the case-fatality ratio were low, resulting in a low population-level disease burden (Havelaar et al., 2015; WHO, 2018).

Shiga toxin-producing *Escherichia coli* (STEC) are zoonotic pathogens, transferred to humans

Covid-19

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- Coronavirus is not an issue for food
 - FACE don't specifically work on it
- Some actions however:
 - One page on the website (reserved access)
 - links to members webpages
 - Publication on FACE's website of the EU Commission "Questions and Answers COVID-19 and food" + a resume made by us
 - Letter to the European Commissioner of Agriculture to ask for adapted supports to our sector
 - **Meeting between FACEnetwork's Board and DG AGRI on 25 August**
 - Topics talked: EU promotion programme, labelling/certification, research programmes



Other lobbying issues

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- **Front of pack nutritional labelling**
 - Will European Commission make it mandatory?
 - Letter from FACE to DG SANTE in June 2020
- **Vegetable carbon on organic cheeses**
 - Only ashy goat cheese and Morbier can use it (in organic)
 - FACE published and sent a position paper to European Commission and Parliament
- **Farm to fork strategy (Green Deal)**
 - FACE made and sent a position paper to EU Commission: farmhouse and artisanal products are in the scope!
- **Revision of the Hygiene Package**
 - “Farm to fork strategy” > a new food safety regulation within 2 years?
 - FACE must follow this issue!

6 Council meetings in 2020!

■ Farmhouse and
■ Artisan
■ Cheese & Dairy Producers
■ European Network



21/01/2020	Council	Brussels	<ul style="list-style-type: none"> . Functioning (membership procedure) . Lobbying working plan
30/04/2020	Council	Video conference	<ul style="list-style-type: none"> . Tour de table “covid update” . Raw milk’s issues (STEC...)
07/05/2020 & 12/05/2020	Council	Video conferences	<ul style="list-style-type: none"> . Specific meetings about the covid-19 crisis and the consequences for the sector
16/06/2020	Council	Video conference	<ul style="list-style-type: none"> . Lobbying issues: working plan for the next months
10/07/2020	Council	Video conference	<ul style="list-style-type: none"> . Decisions on General Assembly 2020, Video contest, “online Congress” ...
06/10/2020	Council	Video conference	<ul style="list-style-type: none"> . Strategic plan

Other meetings 2020



- Farmhouse and
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05/03/2020	DG AGRI CDG Milk	Brussels	<ul style="list-style-type: none"> . Farm to Fork strategy . CAP reform
08/05/2020	DG SANTE Advisory group Plenary meeting	Video conference	<ul style="list-style-type: none"> . Farm to Fork strategy . Covid impacts . Brexit impacts
04/06/2020	DG AGRI Stock taking CDGs	Video conference	. Audit report on the functioning and efficiency of the CDGs
05/06/2020	DG SANTE Advisory group Ad-hoc meeting	Video conference	. Transparency Regulation
09/06/2020	DG AGRI Webinar	Video conference	Presentation by the Commissioner Wojciechowski <ul style="list-style-type: none"> . Farm to Fork Strategy
17/06/2020	DG SANTE Advisory group Ad-hoc meeting	Video conference	. Farm to Fork Strategy
03/07/2020	DG AGRI CDG Milk	Video conference	<ul style="list-style-type: none"> . EU Promotion Programme . Covid impacts . Quality schemes assessment (GI, TSG)
15&16/10/20	EU Commission Conference	Video conference	Farm to fork strategy conference
16/10/2020	DG AGRI CDG Milk	Video conference	<ul style="list-style-type: none"> . Impact Covid . Farm to fork strategy . CAP reform

Relaunch of FACE's website

**Farmhouse and
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The screenshot shows the top navigation bar with the organization's name and a row of European flags. Below the navigation is a large banner image of various cheeses. The main content area includes contact information for FACEnetwork and a footer with social media links and contact details.

**Farmhouse and
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European Network**

NEWS PUBLICATIONS NETWORK MEETINGS PROJECTS ACTIVITIES MEMBERS EVENTS MEDIA CENTRE LOG OUT

Welcome to the FACEnetwork

Farmhouse and Artisan Cheese & Dairy Producers European Network

FACEnetwork
42, rue de Châteaudun
75314 Paris Cedex 09, France
Email: info@face-network.eu

FACEnetwork
Farmhouse and Artisan Cheese & Dairy Producers European Network

Privacy Contact YouTube

42, rue de Châteaudun
75314 Paris Cedex 09, France
Email: info@face-network.eu

The screenshot shows an article titled 'Innovation rennet from Swedish ruminants'. It features a large image of goats in a field. The article text discusses the development of rennet from young ruminants. Below the article is a section titled 'Food Is More Than the Sum of Its Parts' with a sub-heading about the effects of full-fat dairy products on cardiometabolic disease.

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Innovation rennet from Swedish ruminants

A development work with innovative power for the entire branch

Rennet is a mixture of the enzymes chymosin and pepsin naturally found in the stomach, i.e. abomasum, of young ruminants such as goat, sheep and cattle. Rennet ... [Read more](#)

Food Is More Than the Sum of Its Parts

Effects of Full-Fat and Fermented Dairy Products on Cardiometabolic Disease

Current dietary recommendations to limit consumption of saturated fat are largely based on early nutrition studies demonstrating a direct link between

The map of Europe is color-coded to show member states. A legend on the right explains the color coding: blue for full members and yellow for supporting members.

FACEnetwork

Member States

- Full members**
European cheese and dairy makers associations
- Supporting members**
All other organisations like technical centres, research institutes, universities, vocational schools, suppliers and much else

REPORT OF THE WORKGROUPS AND PROJECTS

WORKGROUPS' ACTIVITY

Farmhouse and
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HYGIENE GROUP

- . Diagnostic/strategic plan


TECHNOLOGY GROUP

- . Cheese defect database
- . List of suppliers
- . Diagnostic/strategic plan

MARKETING GROUP


- . Video contest
- . Relaunch website (maps, visits, recipes)
- . Diagnostic/strategic plan


English



Welcome!


On this website of FACE in itinere, students in the cheese and dairy sector (technology, marketing), producers and sellers of artisan cheese and dairy products can find internships, visits and training courses all over Europe. FACE in itinere is a project by FACEnetwork and co-funded by Erasmus+.





Are you a cheesemaker or teacher and do you want to offer internship or training courses?

REGISTRATION




Are you looking for internships or training courses?

SEARCH


ACCOUNT

English



Internship

Training courses



Please refine your search

<p>Type</p> <p><input checked="" type="radio"/> Dairy</p> <p><input type="radio"/> Shop</p> <p>Country</p> <p><input type="checkbox"/> Austria</p> <p><input type="checkbox"/> Belgium</p> <p><input type="checkbox"/> Bulgaria</p> <p><input type="checkbox"/> France</p>	<p>Language</p> <p><input type="checkbox"/> български</p> <p><input type="checkbox"/> čeština</p> <p><input type="checkbox"/> dansk</p> <p><input type="checkbox"/> Deutsch</p> <p><input type="checkbox"/> ελληνικά</p> <p><input type="checkbox"/> English</p> <p><input type="checkbox"/> español</p>	<p>Type of Milk</p> <p><input type="checkbox"/> Cow</p> <p><input type="checkbox"/> Goat</p> <p><input type="checkbox"/> Sheep</p> <p><input type="checkbox"/> Buffalo</p>
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Erasmus+

From 01/09/19 to 31/12/20
Total budget: 166 906 €
22 partners – 15 countries