

Welcome to

**The 13th European Farmhouse and
Artisan Cheese & Dairy Meeting 2023**

Grangeneuve, Switzerland

11 – 13 October 2023

<https://meeting2023.face-network.eu/>

or <https://www.rohcruraw.ch/>



Hosted by the Swiss Center of Excellence for Raw Milk Products

Dairy and Farm visits on Wednesday 11 October

Practical information for tours 1 – 5

- Departure 8.30 am in Grangeneuve and return around 17.00 pm in Grangeneuve.
- One bus per tour
- All tours include lunch.
- Recommendation 1: Hand in the cheese you have brought with you at the FACE reception in Grangeneuve before the start.
- Recommendation 2: Register between return and joint dinner
- Note: It is not possible for us to translate everything simultaneously into German, French and English. However, we are convinced that with a little support from the participants, we will find a good solution for everyone.
- Contact person for queries: Monika Lüscher Bertocco, Monika.luescher@fr.ch



Tour 1: Gruyère AOP

We will visit the Grangeneuve School Cheese Dairy and the Grangeneuve School Farm, which are located directly at the Grangeneuve (Posieux) conference site. We will also go to an Ecuwillens milk producer and a short check into the laboratory will round off the day. The school cheese dairy produces Gruyère AOP and 30 other dairy products from milk of five dairy farms.



Die Schulkäserei von Grangeneuve © 2018 Etat de Fribourg, Grangeneuve

[Schulkäserei | Staat Freiburg](#)



Tour 2: Vacherin Fribourgeois AOP

We will travel to the Belfaux dairy, which produces Vacherin fribourgeois AOP and other dairy products. According to the specifications, Vacherin Fribourgeois AOP can be produced from raw milk or from thermised milk and here all Vacherin is produced from raw milk. After the visit to the cheese dairy, we can drop in to one of the dairy's milk suppliers. In the afternoon we will be at the cellars of the Caves de la Tzintre in Charmey. This modern cheese maturing warehouse was built as a joint project by several Alpine farms.



[Laiterie de Belfaux – Boutique de vente en ligne de produits laitiers](#)



[Caves de la Tzintre - Coopérative des producteurs de fromage d'alpage du Pays de Fribourg \(fromage-alpage.ch\)](#)

Tour 3: Mountain Cheese from Fribourg

We will go up to the Gantrischli alpine farm, which only works 120 days a year as it is located at 1323 meters above sea level. The company produces many specialties and all from raw milk from the seven milk suppliers. At the same place there is also a mountain restaurant where we will have lunch. In the afternoon we will make it to an alpine farm that only produces milk in the summer months and a valley farm in Plaffeien that produces milk all year round. Here is the description of the cheese factory:

Alpchäsi Gantrischli

From the end of May to the end of September, around 2,000 liters of alpine milk are processed into various alpine cheeses in the Alpchäsi every day. We also make Alp-Ziger, Alp-Butter, Alp-Nidle and Alp-Panna cotta as further specialties. We generate the heat for processing and the hot water ecologically with firewood, which the farmers in the Muscherental fell themselves in winter. The whey from the cheese production is fed to the lively alpine pigs from our farmers.

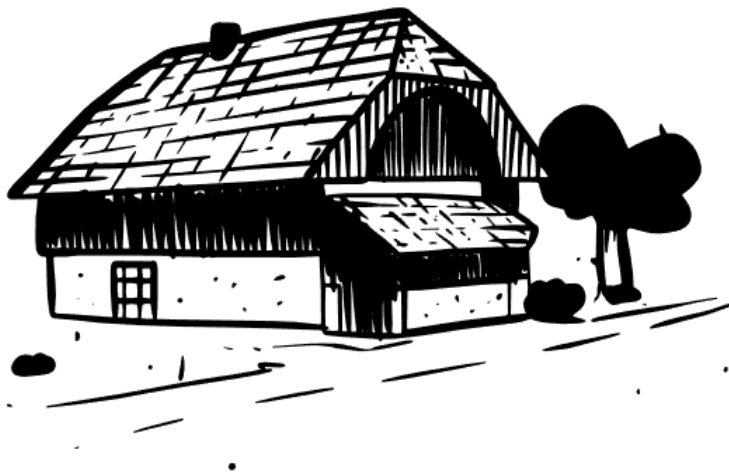


[Alpchäsi & Alpbeizli Gantrischli | Glauser's Gantrischli](#)

Tour 4: Emmentaler AOP

We will visit the Berg-Käserei Oberbütschel, which is in Oberbütschel in the canton of Bern at 922 meters above sea level. The following products are manufactured there: Emmentaler AOP, Gantrisch cheese, monastery cheese, Bütschegger, various Mutschli, yoghurt, homemade fondue mixtures, butter and of course the basic ingredient for all our products: milk.

We will then visit two milk suppliers, who produce the milk for the raw milk products.



Emmentaler



Pfeffermutschli



Gantrisch-Bergkäse

kaeserei-rek.ch/bergkaeserei-oberbuetschel/

Tour 5: Various cheeses from Berne

We will travel to the Eyweid cheese dairy in Zäziwil, located in the Emmental in the canton of Bern at 686 meters above sea level. This cheese dairy produces many specialties from raw milk, namely from cow's, goat's, and sheep's milk. We will enjoy a fine lunch and then we will make it to two milk producers with different stables.



[Home \(eyweid.ch\)](http://eyweid.ch)