

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

FACEnetwork's activity 2019





FACEnetwork Member States

Full members:
European cheese and dairy trade associations

Supporting members:
All other organisations (for technical issues, or world markets, universities, national offices, suppliers associations)



In 2019,
19 organisations, 16 countries

Austria	VHM	34
Belgium	GIE	22
Croatia	SirCro	43
Finland	SP	20
France	FNEC	507
France	ANPLF	1 032
Germany	VHM	628
Great Britain	SCA	208
Ireland	CAIS	40
Italy	ACCAA	103
Italy	SVST	48
Luxembourg	VHM	4
Netherlands	BBZ	225
Norway	NG	131
Poland	SSR	20
Slovenia	ZKSS	100
Spain	QueRed	271
Spain	ACREFA	74
Sweden	SG	108
Total		3 618

What are the small scale dairies represented by FACEnetwork?

Farmhouse and
Artisan
Cheese & Dairy Producers
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We represent 2 types of microenterprises:

- "Farmhouse" cheese and dairy producers: **more than half** of the milk processed comes from **their own livestock**
- "Artisan" cheese and dairy producers: collect **milk from local farmers** and process it in small structures

- ▶ The milk can come from cows, sheep and goats...
- ▶ Generally family businesses,
- ▶ Always locally recognized products based on **traditional methods**

FACEnetwork's actions

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

1- Lobbying at european level

2- Exchanges of experience and leading of common projects

- **Hygiene/Regulation**
- **Marketing of cheese and milk products**
- **Cheesemaking technology**

3- Annual meeting & congress

FACEnetwork's actions

Some important results so far

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

- The GGHP: **European Guide for Good hygiene practices**
- Officially validated by the EU in 2016



Teacheasy

FACEnetwork's actions

Some important results so far

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- Cheese & Dairy Producers
- European Network

From 2013 to 2016

European wide promotion campaign « **Discover Farmhouse Dairy & Cheese** » (between Netherlands, Germany and Ireland - 1,4 Mio €)



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THE EUROPEAN UNION

FACEnetwork's actions

Some important results so far

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The cheese defect database

- available on FACE's website
- Complete for hard cheese (19 defects: identification, prevention, correction)

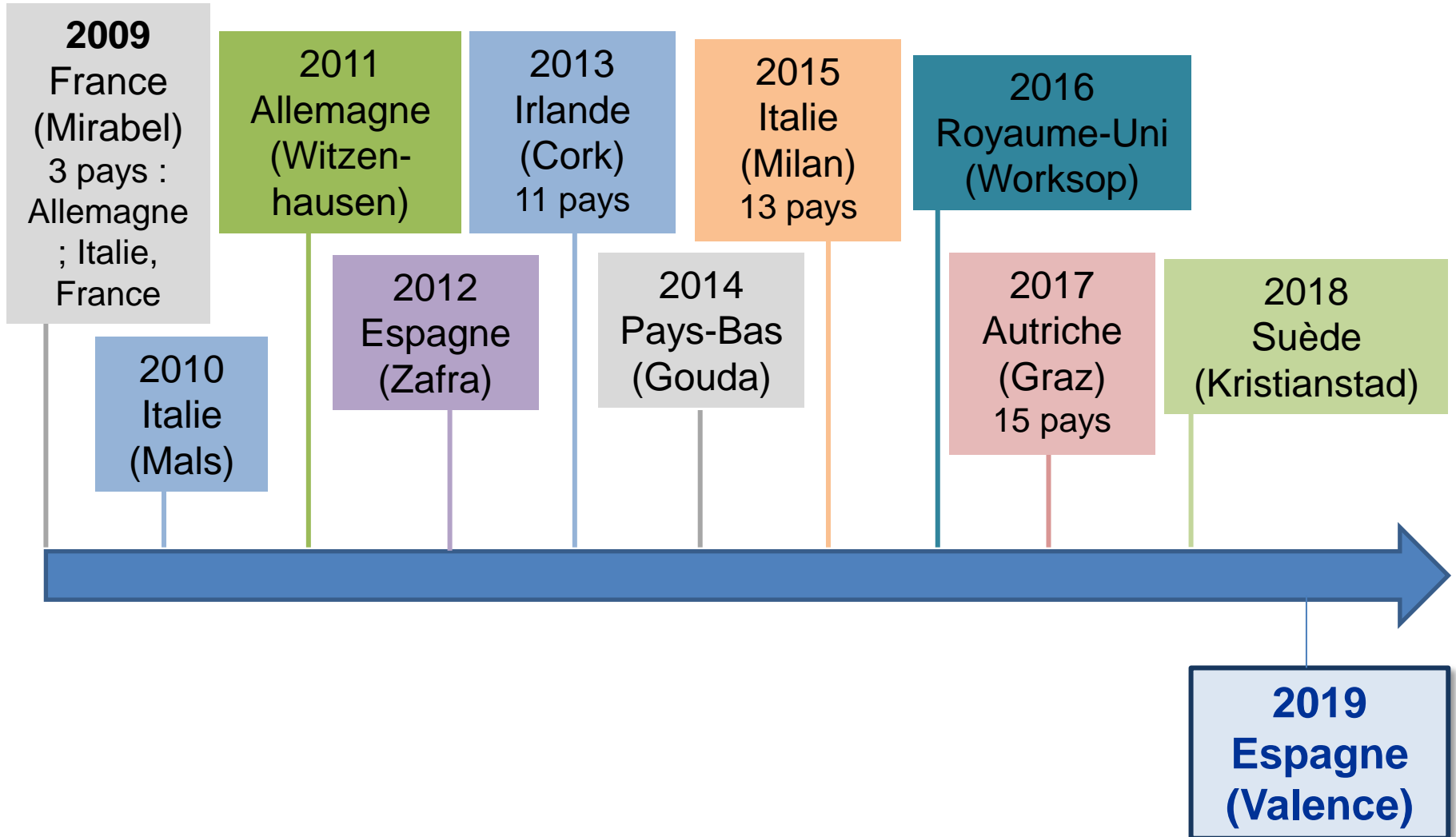
The screenshot shows the FACEnetwork website interface. At the top, there is a navigation menu with links for News, Network, Annual Meeting, Workgroups, CDG, GAAP, Members, Events, and Contact. The main header features the network's name and a banner image of various cheeses. Below the header, there is a 'Bulletin Board' section with recent posts. The central focus is the 'Cheese Defects' search interface, which includes a 'Full text search' field, a 'Processing defects' dropdown menu (currently set to 'Defective curd'), a 'Defects in the end-product' dropdown menu (currently set to 'A - Appearance (Cheese rind)'), and a 'Cheese types' dropdown menu (currently set to 'Cheese (unripened)'). Each dropdown menu has a corresponding 'Search' button. The background of the search area is a light yellow image of cheese.

Tool for
cheesemakers
& technologists

- Appearance
- Texture
- Flavour
- Microbiology

Annual meetings & congresses since 2009

- Farmhouse and Artisan
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Main actions of FACEnetwork in 2019

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Publication of the position paper « **Wood and Traditional materials** » Available at: www.face-network.eu > lobbying



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Wood and Traditional Materials in Dairy Processing

Prepared for FACE Network by Angel Negomuceno and Paul Thomas, August 2019

Wooden equipment has been used in traditional cheesemaking for hundreds of years but the acceptance of wood and other traditional materials in dairy processing is open to different interpretations among member states. This paper reviews the safety of wood in relation to other food contact materials

European Regulation and Codex Alimentarius Guidelines

Regulation (EC) 852/2004, requires that:

"Surfaces (including surfaces of equipment) in areas where foods are handled and in particular those in contact with food are to be maintained in a sound condition and be easy to clean and, where necessary, to disinfect. This will require the use of smooth, washable, corrosion-resistant and non-toxic materials, unless food business operators can satisfy the competent authority that other materials used are appropriate."

Regulation (EC) 852/2004 Annex II Chapter II

Regulation (EC) 2074/2005 permits specific derogations from Regulation (EC) 852/2004 for

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Outcomes of the Teacheesy programme: 50 training tools in 13 languages about food safety and GGHP implementation www.face-network.eu/teacheesy

The image displays a collage of various training tools and documents from the Teacheesy programme. The central element is the Teacheesy website interface, which features a navigation menu with options like 'Home', 'About Us', 'Tools', 'Contact Us', and 'Help'. The 'Tools' section is expanded, showing a list of resources in multiple languages (English, Dutch, French, German, Italian, Spanish, Portuguese, Polish, Czech, Slovak, Hungarian, Romanian, Bulgarian, Greek, Lithuanian, Latvian, Estonian, Slovenian, Croatian, Serbian, Bosnian, Macedonian, Albanian, Montenegro, and Turkish). The tools listed include:

- Section 0 - Introduction
- Section 1 - Presentation of the guide
- Section 2 - Hazard identification and prevention
- Section 3 - Good hygiene Practices
- Section 4 - Good Manufacturing Practices
- Section 5 - HACCP based plans
- Section 6 - Traceability
- Section 7 - Self Monitoring
- Section 8 - Non-Conformity Management
- Section 9 - Other tools

Other visible documents include:

- Technical sheet 3: Making indigenous starter from WHEY** - A document with images of cheese production and text describing the process.
- European Guide for Good Hygiene Practices in the production of artisanal cheese and dairy products** - A guide with a 'Target' section for 'Farmhouse and Artisan producers'.
- FSMS in a resume** - A diagram showing the relationship between HACCP-based plans, Food Safety Management System (FSMS), and Good Manufacturing Practices (GMP).
- Contact Plates** - A document explaining the use of agar surface for microbial counting, mentioning 'EODAC Plates'.
- Microbes** - A document with images of petri dishes and text about microbial analysis.
- The GGHP** - A document on the website of the European Commission.
- Set up Kahoot as a teacher** - A document with a screenshot of the Kahoot! interface and instructions.

The Erasmus+ logo is prominently displayed on the right side of the collage, along with the Teacheesy logo at the bottom right.

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A new programme: FACE *in itinere*



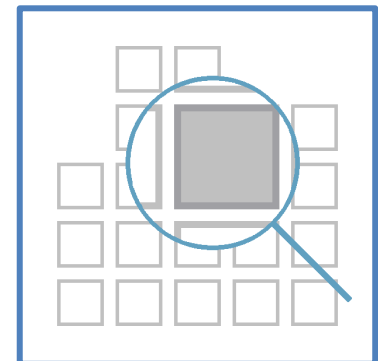
*For a better access to trainings, internship in dairies and shops, visits all over Europe ...
for learners, retailers and producers of the sector of
farmhouse and artisan cheese and dairy production*

1. List of hosting dairies/shops



2. List of training courses

3. Identification of needs



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Lobbying action

A delegation of FACEnetwork went to the European Parliament on 20/11/2019 and met 5 Parliamentaries and/or their assistants ... more actions planned in 2020



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“International scientific conference on raw milk” from 23th to 25th of October 2019, in Valencia in Spain



More info at:
www.face-network.eu

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