

Emblematic Mediterranean Mountains network (2) (EMbleMatic (2))

27th July 2022 – European emblematic lab' – mountainous small-scale cheese making process

9.00 - Introduction of the session

=> Welcoming words by the coordinator of the project and the hosting partners

9h10 – 11h30: Let's discover 4 concrete experiences and improve our respective practices through exchanges: From production to commercialization of mountainous cheese

9.10-9.30: Focus on Psiloritis experience: The cheese production: Current state of art-Problems-

Perspectives

Speaker: Mavrogiannis Dimitris – Alekos Stefanakis

9.30-9.50: Focus on Pieriki experience - Family cheese factories: From production to direct sale

Speaker: Roukas Dimitrios

9.50-10.10: Focus on Aneser area: Advantages and disadvantages of cheese making in Lailia - the

challenges and opportunities of the mountain

Speaker: Kantios Georgios

10.10-10.30: Focus on Pedraforca experience - Marketing and distribution process for small cheese

producers

Speaker: Berta Flotats, Granja Bufulà

10.30-11.30: Common challenges and difficulties, potential solutions and perspectives for improvement of small-scale cheese production process

11.30-11.35 Let's go on site!

- 11.35 -12.15 visit to yoghurt production 1 (Anogia)

12.15 -12.40 transfer to Livadia village

- 12.40-13.40 visit to cheese production 2 (Livadia)

13.40 - 14.10 transfer to Perama village

- 14.10 -15.10 visit to cheese production 3 (Perama)

15.10 -15.20 transfer to Dalabelos Estate

-15.20 – 17.00 visit to the actions of the Estate

17.00 – 17.10 transfer to Margarites village (famous for pottery)

- 17.10 – 17.45 walking in the village and visit to a pottery factory

17.45 -18.45 transfer to Anogia

