

# Frédéric Blanchard

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Farmhouse and  
Artisan  
Cheese & Dairy Producers  
European Network

*Why do the European artisans and  
farmhouse producers need a  
scientific network about raw milk?*

Frédéric Blanchard, President of FACEnetwork  
Valencia- 24/10/19

## What is FACEnetwork?



Farmhouse and  
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European Network

We represent 2 types of microenterprises:

- "Farmhouse" cheese and dairy producers: process milk from at least the **majority of 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...

- ▶ In all cases, these are generally family businesses, which make locally recognized products based on traditional methods and specific know-how.



17 associations of producers (3 172 cheesemakers members) in 15 countries

## FACEnetwork Member States

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 Artisan  
 Cheese & Dairy Producers  
 European Network

**NORWAY**  
107 small dairies represented

**UNITED KINGDOM**  
203 small dairies represented

**IRELAND**  
33 small dairies represented

**NETHERLANDS**  
272 small dairies represented

**BELGIUM**  
30 small dairies represented

**LUXEMBOURG**  
4 small dairies represented

**FRANCE**  
1306 small dairies represented

**SPAIN**  
331 small dairies represented

**SWEDEN**  
103 small dairies represented

**FINLAND**  
20 small dairies represented

**POLAND**  
20 small dairies represented

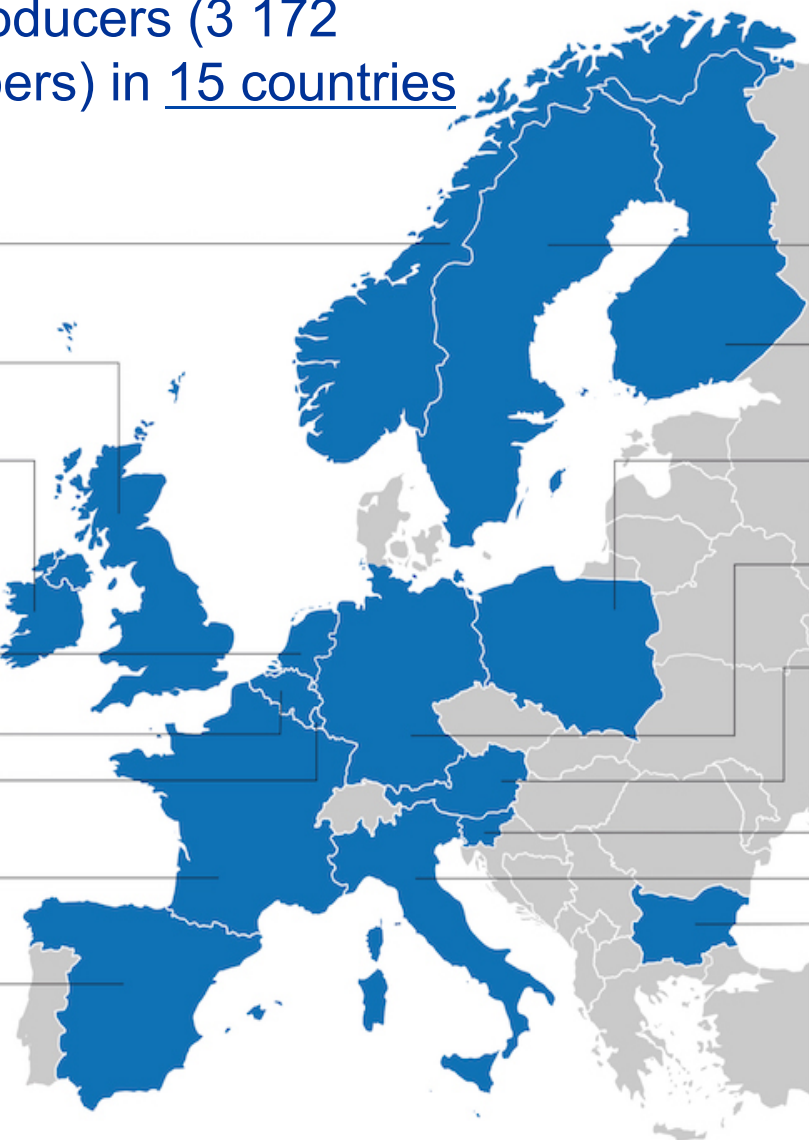
**GERMANY**  
570 small dairies represented

**AUSTRIA**  
23 small dairies represented

**SLOVENIA**  
100 small dairies represented

**ITALY**  
203 small dairies represented

**BULGARIA**  
not a FACE Full Member yet



# Who are the farmhouse and artisan cheese and dairy producers?

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- We keep on using traditional process, equipment, premises and raw milk
- And we can comply perfectly with regulations





## Who are the farmhouse and artisan cheese and dairy producers?

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- We are traditional but **professionals**
- Food safety is one of our main concern as we are very close from our customers
- **we can perfectly comply with European regulations**

...BUT we need

**ADAPTIONS / DEROGATIONS /  
ADEQUATE INTERPRETATION**

Food safety is one of our main concern

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- We worked on a specific tool to help all producers to build an efficient Food Safety Management System : Face network GGHP
- This Guide has been officially validated by the EU in 2016
- We have developed a training program to disseminate this guide all over Europe



## Why do we like raw milk?

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- We are selling complex taste, typicity, authenticity, diversity...
- We need raw milk to produce that
- That is what is giving more economical value to our products
- But not only economical value

We are producing tradition, pleasure, culture, sharing...



## Why do we need a scientific network?

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- **Raw milk is now frequently blamed by sanitary administrations and medical community**
- They are putting forward:
  - precaution principle
  - risks assessment
- They want to protect consumers through simple and easy to understand communication: **“Official truth”**
- They say they can provide **absolute security to the consumers**

## Why do we need a scientific network?

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- In many countries, we have to face strict recommendation, especially for children consuming
- It does not consider pasteurized milk product as a potential risk and does not consider the benefits of raw milk.
- It is favoring **short term risks VS long term benefits**
- It is mainly based on risks assessment and not on a **risks/benefits strategy**
- **It does not consider the consumer as responsible**

## Why do we need a scientific network?

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- Many scientists know now that the absolutist hygienic approach can result in very serious problems in terms of public health : antibiotics resistance, development of allergies...
- But, still it is very badly accepted to contest the relevance of this approach
- We need help to follow a narrow way between “Official truth” and “Doubt strategy”?
- We need solid scientific references to convince the administrations to modify their approach
- **We need a “not too simple” and serious scientific communication towards consumers and politicians**

**Let us build this network**  
**[www.face-network.eu](http://www.face-network.eu)**

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