



GUIDELINES FOR DAIRY PRODUCTS PRESIDIA

(Updated October 1, 2019)

The Presidium cheese (or dairy product) must be linked to the tradition of the local area where the project is being established. An exception can be made for national Presidia in defense of raw milk, which can be started in countries that do not necessarily have ancient cheesemaking techniques or typical cheeses (such as South Africa, Ireland and the United States).

Every phase of the cheese's production, including livestock rearing, must take place locally and must involve, when possible, the use of milk obtained from native breeds.

If the breed is native, it must be linked to the production area and have been farmed locally for many decades. The animals must be registered in the breed's herdbook or registry (if one exists) kept by the relevant farmers' association, which should carry out appropriate checks. If milk from native breeds is used, this must be specified and highlighted on the narrative label.

The breed does not have to be native (though Slow Food always encourages the reintroduction of native breeds wherever possible) but it must be a breed suited to the environment and territory defined by the Presidium protocol.

The cheese or dairy product must be made only from milk obtained from animals owned by the Presidium producer. If it becomes necessary to buy in milk from outside, the producer must request authorization in advance from Slow Food. In such cases, the external milk must meet the same criteria for the Presidium ingredients and product and the producer must provide details of the supplier on the narrative label.

Livestock farming

The animals must be reared in wild or semi-wild conditions. Where it is traditional for the area or Presidium product, the practice of taking the animals to graze in the mountains in the summer and mountain cheesemaking must be continued. Animals reared in wild conditions must be provided with sufficient shelter from the rain, wind, sun and extreme temperatures.

The farming method must ensure the animals can graze outdoors for the entire grass-growing season (excluding the period necessary for the formation of grass cover, around three weeks), whenever the weather conditions allow it.

Keeping the animals indoors during certain periods of the year must always be done for good reasons and the animals must not have their movement permanently restricted. The animals must be free to move around for the majority of the time. The shed must be clean, illuminated with sufficient natural light and well ventilated. It is good practice to paint the shed at least once a year.

All of the indoor spaces must meet legal requirements in the production country. The spaces for resting must have clean litter and the animals should not have to compete or fight to access them. As a minimum, each animal must have available the space set out by organic agriculture requirements.¹

The animals must be free to exercise their species-specific behavior and should not demonstrate obvious behavioral anomalies or show problems such as limps, lesions, alopecia and swelling.

Reproduction should ideally be natural. If carried out artificially, embryo transfer is not allowed.

Castration is allowed in the first days or weeks of life, depending on the species, but only if carried out by authorized personnel and using local anesthetic. Chemical castration is not allowed.

Calves should preferably stay with their mother. If they are separated from the mother after birth, during the first 10 days

1 http://www.sinab.it/sites/default/files/share/889%20consolidato%207%20novembre%202016_ITA.pdf

the mother should be milked separately so that the colostrum and milk can be given to the calf.

Therapeutic interventions should preferably be based on herbal and homeopathic remedies. The use of hormones, coccidiostats and other artificial stimulants is not allowed. The withdrawal period for medicines must be double that specified for the prescribed drug or, if not specified, at least 48 hours. Any milk produced during this period must not be used commercially.

Mutilation of the animals or other similar operations are not allowed. Shearing must take place during appropriate weather conditions. Dehorning can only be carried out in cases of proven necessity.

Further indications on animal welfare can be found in the guidelines for meat Presidia.²

Livestock diet

The animals' diet must be based mostly on pasture grazing (daily if possible, or at least seasonally). Within their diet, 70% of the dry matter of their daily ration must be fresh or dried forage (preferably from pastures and meadows with a mix of grass species). Hay can be produced on the farm or bought in, preferably from a local producer. The artificial drying of forage is allowed.

Supplementation of hay and forage must be with a mix of simple foods. These should ideally be self-produced and when this is not possible they must be produced regionally, or at least nationally. The following can be used to supplement the animals' diets: corn/maize, barley, broad/fava beans, field beans, field peas, triticale, bran, wheatgerm, wheat, oats, rye, forage peas, forage rye, sunflower seeds and dried beet pulp, plus other local forage crops, grains and legumes.

If weather conditions are unfavorable for hay-making (damp, rainy climates, short summers, etc.), it is possible to use silage made from forage.

The use of semi-dried feed and unifeed (though only dry material) is allowed.

In any case the following are not allowed: urea, corn silage, industrial process waste and feed of animal origin, as well as all other products that are not legally permitted. Simple or compound foods produced even in part with genetically modified organisms are not allowed. Foods based on GMOs and all other banned foods cannot be used on the farm, even if used for other products. No type of additive is allowed.

The raw materials for the animals' diet (whether produced on the farm or bought locally) must be cultivated following, as a minimum, the technical regulations for integrated agriculture. The mycorrhization of crops is recommended.

Cheesemaking

Storage of the freshly milked milk must follow the temperatures and times specified by the regulations in force in the production country.

The cheese must be made with raw, filtered milk that conforms to the health and hygiene regulations in force in the production country, and be processed directly in the producer's own facility. Thermization, when the milk is heated to between 57° and 68°C for more than 15 seconds, and other similar procedures (except for specific and justified exceptions), are not allowed, nor is the pasteurization of the milk being used. The temperatures and times of any cooking or steaming must also be specified, as well as any stretching methods.

If used, rennet must be of animal or plant origin. The use of microbial (synthetic) rennet is not allowed.

No type of synthetic preservative, additive or coloring can be used. The use of starter cultures is not allowed, except for those selected by the producer (natural native strains) with self-produced whey or milk starters. No treatment of the rind (e.g. anti-mold, anti-mite, paraffin) is allowed with the exception of traditional treatments (washed or oiled with water and salt, oil, vinegar, tomato, etc.). Any coverings are only allowed if they are traditional for that type of cheese.

Aging and maturing must take place in natural locations, which cannot be temperature controlled, and must have constant temperature and humidity conditions. An initial period of no more than 15 days of refrigerated storage is allowed, but after this the aging must take place in a natural environment (unless an exception has been granted by Slow Food followed a justified request by the producer). The Presidium protocol must specify the obligatory number of days or weeks of aging and/or maturing required, and if possible the ideal temperature and humidity parameters (temperature in °C and relative humidity in %).

Any smoking of the cheese must be done naturally, in a typical location. Only untreated, new wood, preferably locally produced, can be used.

All regulations in force in the production country regarding food safety and milk traceability must be followed.



Financed by the European Union

The contents of this publication are the sole responsibility of the author and the EASME is not responsible for any use that may be made of the information contained therein.