Farmhouse and Artisan Cheese & Dairy Producers European Network



21 countries together for the defense and recognition of farmhouse and artisan cheese & dairy producers in Europe!

Photo: ZKSS

October 2026

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Who do we represent?

Farmhouse cheese and dairy producers: process milk from at least the majority of their own livestock according to traditional methods.



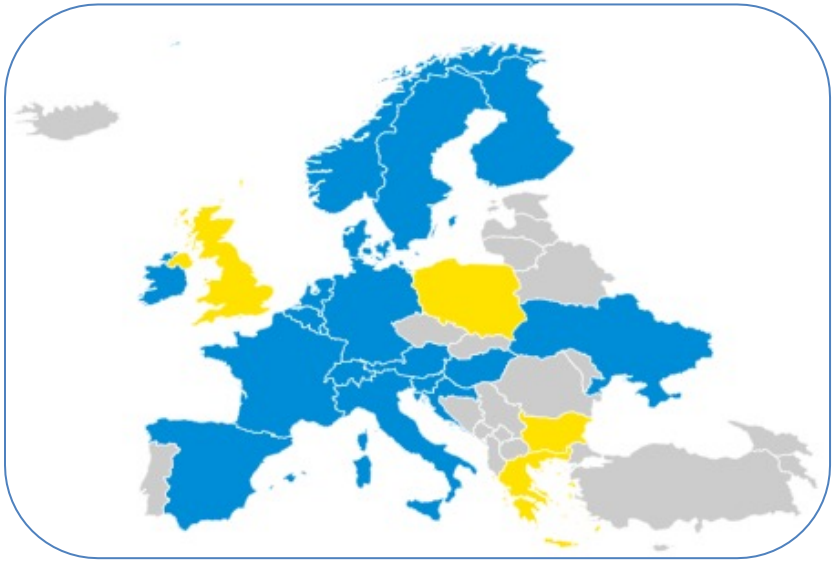
Artisan cheese and dairy producers: collect milk from local farmers and process it in small structures according to traditional methods.



The milk can come from cows, sheep, goats and buffalo's.

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FACEnetwork today



- 43 members in 21 European countries
- Including 22 producers associations from 18 different countries (blue on map).
- Other members are technical and research centers, universities and companies.
- **> 4 000 producers directly represented**

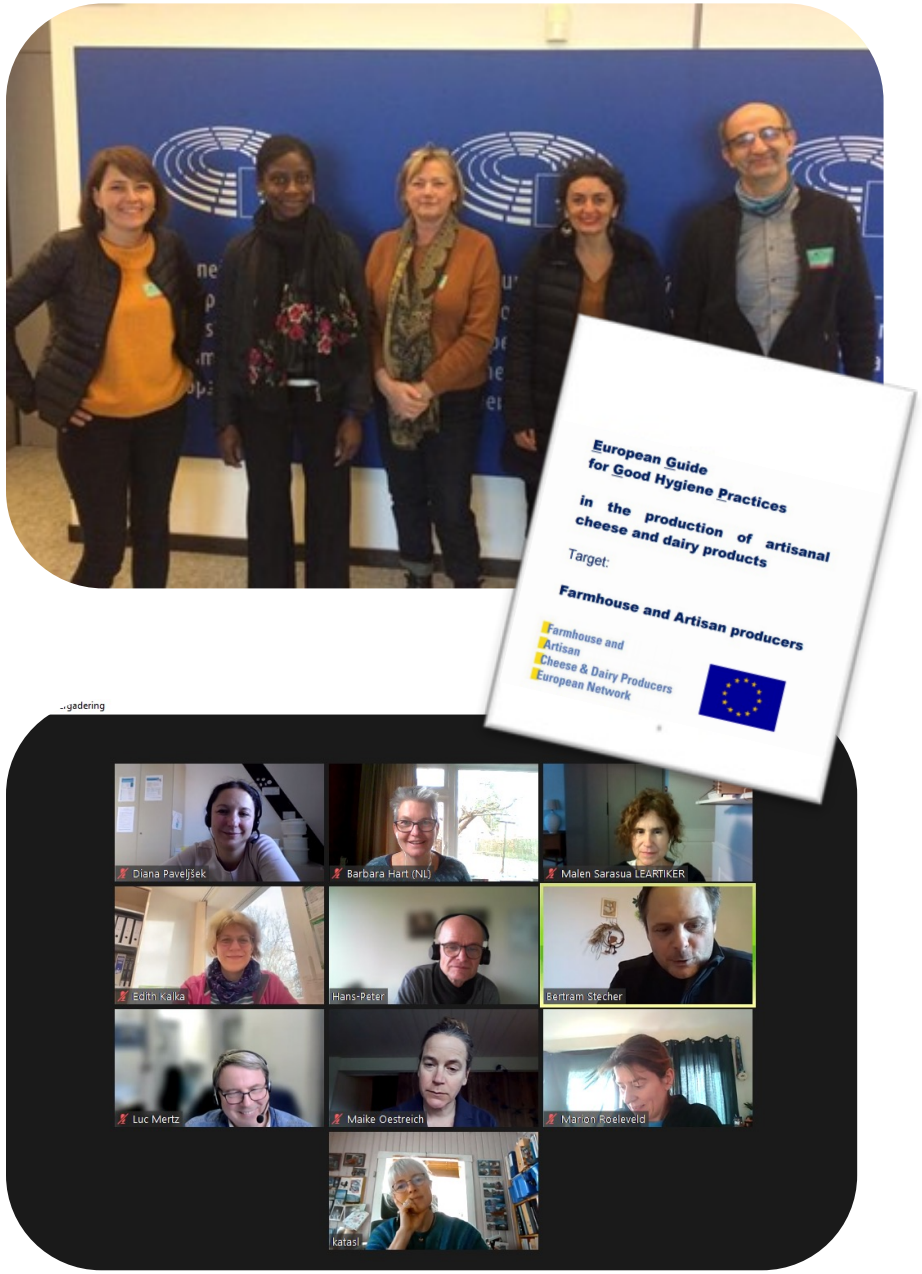


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FACEnetwork's activities

Lobbying

For example: raw milk, labelling, food hygiene regulation and flexibility, pathogens (STEC), use of traditional material like wood, etc.



3 permanent workgroups

for exchanges of experience and leading of common projects:

- Hygiene
- Technology
- Marketing

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FACEnetwork's activities

Annual Meetings

3 days of farm visits, conference, general assembly and discussions in workgroups.

Every year in a different country.

2026: 19-21 October Markina-Xemein, Spain



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Follow and participate in FACEnetwork:

www.face-network.eu

https://www.instagram.com/face_network/

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