

CLLD Cooperation OFFER

Title of the proposed project (English)

SAY CHEESE! BALKAN CHEESE

Type of project (select as many as you want)

| Cooperation within the MS | Transnational cooperation | Sea basin cooperation |
|--|--|--|
| <input type="checkbox"/> Across regions <input type="checkbox"/> Within the same region | <input checked="" type="checkbox"/> Cross-border cooperation <input type="checkbox"/> With other MSs (no shared border) <input checked="" type="checkbox"/> Non EU countries | <input type="checkbox"/> Mediterranean <input type="checkbox"/> Baltic <input type="checkbox"/> North Sea <input type="checkbox"/> Atlantic |

Brief summary of the project idea (max 800 characters)

The Balkans have a long history in the production of cheese, producing some of the best cheeses in the world, with varieties that traveled to all areas and native products ranging from a simple soft or semi-hard cheese, delicatessen cheese with figs, chocolate, pepper and cherries.

The movements of the Balkan peoples and their eating habits have led to the creation of many similar cheeses in different places. All the Balkans produce white feta cheese and yellow chestnut/ kasser cheeses, with smaller or larger differences and different names.

The long-standing cheese tradition in the Balkans is often reflected in the existence of small traditional cheese dairies. Dairy products produced by small producers are more diverse in their organoleptic characteristics than those produced on an industrial scale. The difference between the provincial traditional and the industrial cheese production unit is the microorganisms that cause the fermentation. Surprisingly, modernizing and improving the hygiene conditions of cheese dairies reduces the biodiversity of micro-organisms, ultimately leading to standardized cheeses at the international level.

In the Balkans, where there is still a high percentage of traditional cheese production, we will meet cheesemakers who produce cheese without the use of commercial crops and thus in their products you will find natural microorganisms which create product diversity and capture the uniqueness of the territory and the way of production, as well as the contribution to health.

With the new trend of dairy products to be characterized as functional food that do not simply fill up but contribute to good health, the traditional way of cheese making seems to have a prospective future. In conjunction with the usual provincial and mountain areas of production, a new trend can be developed to locate local cheeses, visiting dairies and important producers in the cheese industry, similar to that of wine and winemaking. The combination of products such as cheese and wine can expand the usual tastes or create a new alternative tourist product focusing on gastronomy, cheese and wine.

Looking for partner located in the following types of areas *(select as many items as you want)*

| | | |
|--|--|---|
| <input type="checkbox"/> National / Regional borders <input checked="" type="checkbox"/> Inland <input checked="" type="checkbox"/> Island <input type="checkbox"/> Lakes and rivers <input type="checkbox"/> Coastal <input checked="" type="checkbox"/> Mountainous | <input checked="" type="checkbox"/> Rural <input type="checkbox"/> Peri-Urban <input type="checkbox"/> Urban <input checked="" type="checkbox"/> Small town <input checked="" type="checkbox"/> Historic centre <input type="checkbox"/> Densely populated residential area <input type="checkbox"/> Segregated/deprived neighbourhood | <input type="checkbox"/> Isolated / remote <input checked="" type="checkbox"/> Sea basin <input type="checkbox"/> Mediterranean <input type="checkbox"/> Baltic <input type="checkbox"/> North Sea <input type="checkbox"/> Atlantic |
|--|--|---|

Looking for partner located in areas with the following assets *(select as many items as you want)*

| | | |
|---|--|---|
| <input checked="" type="checkbox"/> High Nature Value <input type="checkbox"/> Cropland <input checked="" type="checkbox"/> Pasture | <input type="checkbox"/> Forest <input type="checkbox"/> Non-productive land <input type="checkbox"/> Industry | <input type="checkbox"/> Presence of relevant cultural sites <input type="checkbox"/> Mineral extraction <input type="checkbox"/> Protected areas |
|---|--|---|

Topic of the project (select up to 10 items)

| | |
|--|---|
| <input checked="" type="checkbox"/> Innovation <input type="checkbox"/> Research & Development <input type="checkbox"/> New technologies <input type="checkbox"/> Knowledge transfer / education / training activities <input type="checkbox"/> Broadband / Internet / ICT <input type="checkbox"/> Culture and Cultural heritage | <input type="checkbox"/> Built environment <input type="checkbox"/> Village, harbour renewal <input type="checkbox"/> Public / community spaces / green areas <input type="checkbox"/> Energy efficiency, retro fitting buildings <input type="checkbox"/> Reconversion brownfield areas <input type="checkbox"/> Rural infrastructures <input type="checkbox"/> Social inclusion / Public services <input type="checkbox"/> Integrated service delivery <input type="checkbox"/> Social services <input type="checkbox"/> Transport & Mobility <input type="checkbox"/> Education <input type="checkbox"/> Health <input type="checkbox"/> Housing <input type="checkbox"/> Anti discrimination <input type="checkbox"/> Social enterprises <input type="checkbox"/> Employment / job creation <input checked="" type="checkbox"/> Access to labour market <input type="checkbox"/> Work-private life reconciliation <input checked="" type="checkbox"/> Self-employment <input type="checkbox"/> Upskilling Target groups: <input type="checkbox"/> Youth <input type="checkbox"/> Women <input type="checkbox"/> Long term unemployed <input type="checkbox"/> Homeless <input type="checkbox"/> Elderly <input type="checkbox"/> Migrants <input type="checkbox"/> Fishermen <input type="checkbox"/> Marginalised communities e.g. Roma <input type="checkbox"/> People with disabilities <input type="checkbox"/> Ex-offenders <input checked="" type="checkbox"/> Others |
| <input type="checkbox"/> Agriculture & Farming <input checked="" type="checkbox"/> Small farms <input type="checkbox"/> Semi-subsistence farming <input type="checkbox"/> Organic farming <input type="checkbox"/> Livestock <input type="checkbox"/> Animal welfare <input type="checkbox"/> Young farmers <input type="checkbox"/> Urban farming <input type="checkbox"/> Fisheries and aquaculture <input type="checkbox"/> Fisheries <input type="checkbox"/> Aquaculture <input type="checkbox"/> Forestry <input checked="" type="checkbox"/> Food & Drink <input checked="" type="checkbox"/> Marketing <input type="checkbox"/> Supply chains / Producer organisations & Cooperatives <input type="checkbox"/> Non-food products / Crafts <input type="checkbox"/> Business development <input type="checkbox"/> Economic diversification <input checked="" type="checkbox"/> Tourism / Territorial branding | |
| <input type="checkbox"/> Natural environment & Resources / Landscape <input type="checkbox"/> Climate change mitigation / adaptation <input type="checkbox"/> Local energy production / renewable energies <input type="checkbox"/> Circular economy / bio, green economy | |
| <input type="checkbox"/> Governance <input type="checkbox"/> Community development <input type="checkbox"/> Rural Urban linkages | |
| Additional keywords: (up to 3) | |

OBJECTIVE

Initial position / background / local context of the proposed project (max 800 characters)

The starting situation or local context in which the projects is going to operate

Micro-organisms are the invisible treasures of the Balkans that we must discover, preserve and utilize.

By encouraging and promoting traditional and non-industrial cheeses, we are investing in a healthier nutritional future, a decent income for producers and a sustainable productive industry with parallel opportunities for tourism and cultural activities (cheese roads, festivals, gastronomic events, etc.)

Proposed objectives / target group and activities (max 800 characters)

1. Recording of Balkan cheeses:
 - a. Investigating the similarities and different names in each country.
 - b. Creation of a printed and electronic book of Balkan cheeses
 - c. Collaboration with scientific institutes and laboratories
2. Promotion of the particular value of Balkan cheeses as a combination of
 - a. quality and uniqueness (traditional - "clean" way of production),
 - b. different contributions to health,
 - c. the particular connection with the producer and the place
3. Creation of tourism products:
 - a. Recording, storytelling and myth creation about the most interesting "**Balkan Cheese Roads**" with routes and actions on cheese, gastronomy, tradition and culture in areas with the most rare and delicious cheeses.
 - b. Registration of dairies that could be visited, stands and other points of cheese production.
 - c. Creation or support of events and institutions about cheese, gastronomy and culture.
4. Creating tools:
 - a. Internet web sites and tools
 - b. Graphics, logos and slogans
 - c. Databases
 - d. Promotion campaigns
5. Network of cooperation:
 - a. Creation of a network for the coordination and implementation of actions
 - b. Participation in various events, conferences, festivals, etc.
6. Project planning, coordination of implementation and necessary advisory services.

Country and /or kind of partner you are looking for (ALL EU in case the interest is on any EU country)

Balkan countries

Languages spoken by your LAG staff

Greek, English, Serbian

OFFERING LAG

Contact details

| | |
|--------------|---|
| Member State | Greece |
| Region | Peloponnese |
| LAG name | Regional Development Company of Parnonas |
| Contact name | Anna Kodella, Ivana Kalaver |
| E-mail | akodella@parnonas.gr , ikalaver@parnonas.gr |
| Tel. | +302757022807 |
| LAG Address | Leonidio 22300, Arcadia |

This Cooperation Offer is valid until

This is a mandatory field! Please provide a date after which the cooperation offer will not be valid anymore.

| |
|------------|
| 18/11/2018 |
|------------|

Date: 18/09/2018