ENDANGERED CHEESES OF THE WORLD

Large, commodity scale production has become the norm in food production, and this is especially evident in cheese making.

In 1979 there were 20,000 fromageries in France. Today there are 3,300.

This changing market, long production times, and loss of pasture land are just a few of the challenges that artisanal producers must navigate.

EUROPE



BRICK CHEESE

ORIGIN: THERESA, WISCONSIN, USA MILK TYPE: COW'S MILK **ENDANGERED STATUS: ONE PRODUCER**



LIEDERKRANZ

PRODUCTION: WISCONSIN, MILK TYPE: COW'S MILK



UNITED STATES OF AMERICA

RAW FARMSTEAD CHEDDAR

PRODUCTION: SOMERSET, ENGLAND MILK TYPE: COW'S MILK ENDANGERED STATUS: TWO PRODUCERS



RAW FARMSTEAD CHESHIRE

PRODUCTION: ENGLAND MILK TYPE: COW'S MILK ENDANGERED STATUS: ONE PRODUCER

CAERPHILLY

ORIGIN: WALES (ORIGIN), ENGLAND (CURRENT PRODUCTION) MILK TYPE: COW'S MILK ENDANGERED STATUS: TWO PRODUCERS



BLEU DE GEX, AOC

ORIGIN: HAUT-JURA, POLIGNY, FRANCE MILK TYPE: COW'S MILK **ENDANGERED STATUS: ONE PRODUCER**



WALES

EMMENTALER AOP

PRODUCTION: SWITZERLAND MILK TYPE: COW'S MILK **ENDANGERED STATUS: 80% DECLINE** SINCE 1990

BEAUFORT D'ALPAGE, AOC

ORIGIN: HAUTE-SAVOIE, FRANCE MILK TYPE: COW'S MILK ENDANGERED STATUS: ONLY 10,000 WHEELS PRODUCED ANNUALLY

FRANCE

SWITZERLAND

PASKI SIR

PRODUCTION: CROATIA MILK TYPE: SHEEP'S MILK ENDANGERED STATUS: FOUR PRODUCER

ITALY

FULVI PECORINO ROMANO DOP

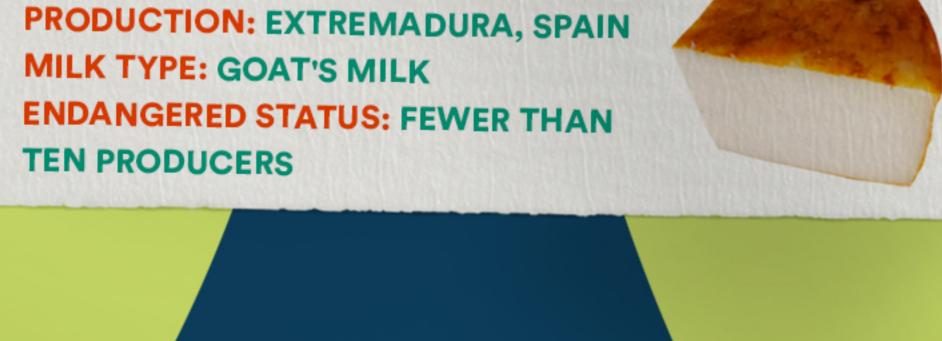
PRODUCTION: LAZIO, ITALY (ROME) MILK TYPE: SHEEP ENDANGERED STATUS: ONE ROMAN PRODUCER

SPAIN











IBORES, PDO

TEN PRODUCERS