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Welcome to Veggie Med Cheeses World!



Planning to get more info on vegetable rennets for the manufacturing of **Mediterranean veggie cheeses**?

Already thinking about the **exploitation of underused cardoons** as a source of vegetable milk-coagulants?



The innovative EU-funded project “**VEGGIE-MED-CHEESES**” has just got started with the aim of:

1. acquiring in-depth knowledge on different thistle species and ecotypes candidates for possible use as milk-clotting agents;
2. developing sustainable agronomic practices for thistle cultivation in the Mediterranean basin;
3. characterizing thistle aqueous crude extracts (CEs) for selection of milk clotting agents with the most promising characteristics for exploitation in cheese-making;
4. exploiting CEs for manufacturing of both local cheeses traditionally manufactured with thistle rennet and local cheeses traditionally manufactured with other coagulating agents;
5. assessing the consumer needs, preferences and acceptance towards these cheeses and the potential value chain improvements.

[Learn more about!](#)