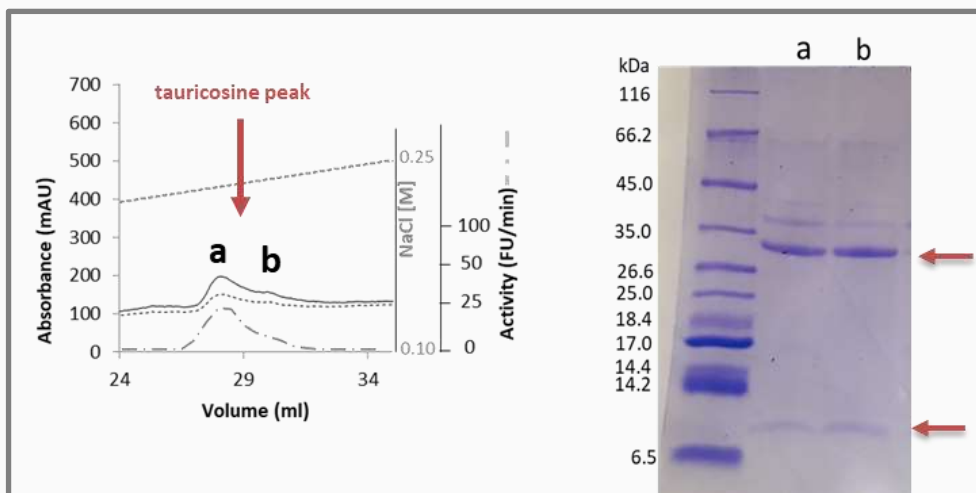




Let's continue our activities!



Dear all,

while the cheese-making trials are going on quickly and with great commitment of our gorgeous cheesemakers, agri-food economists have started to manage for the performing of focus groups on 8-12 people per country (IT, SP, TN, GR) aimed at exploring general consumer interest on local traditional cheeses manufactured with vegetable rennet. In the meanwhile, the team of biochemists working at Università Politecnica delle Marche have purified and characterized the milk-coagulating enzyme occurring in *Onopordum tauricum* crude extract. Are you able to guess the name of this newly identified and very promising enzyme???

Tauricosin, obviously!

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about!](#)