

# Valorisation of thistle-curdled CHEESEs in MEDiterranean marginal areas

**Heritage preservation** by acquiring and organizing the relevant information on biological, nutritional, technological value of the thistle aqueous extracts used as milk coagulants and the local thistle-curdled cheeses;

**Quality and Sustainability** by implementing a sustainable agronomic system for cultivation of thistles species/ecotypes producing milk coagulating proteases;

**Technological innovation** for the production of new high-value Mediterranean cheeses;

**Potential biomarkers** for demonstration of quality and/or authenticity of Mediterranean thistle-curdled cheeses;

**New business opportunity** able to meet the increasing demand of consumers, small holders and SMEs for diversified, high quality, safe, and healthy cheeses.



# 5 PARTNER ORGANIZATIONS BASED IN 4 MEDITERRANEAN COUNTRIES



UNIVERSITÀ  
POLITECNICA  
DELLE MARCHE



UCAM  
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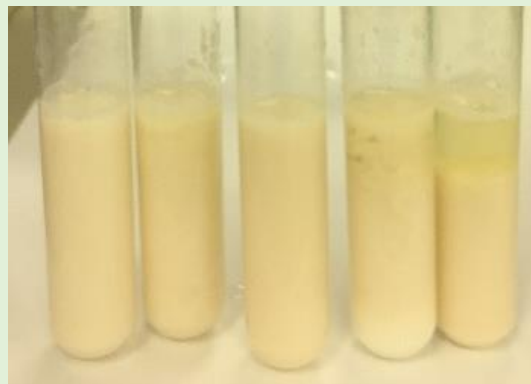


## 1)Acquiring

in-depth knowledge on different thistle species and ecotypes candidates for possible use as milk-clotting agents;

## 3)Characterizing

thistle aqueous crude extracts (CEs) for selection of milk clotting agents with the most promising characteristics for exploitation in cheese-making;



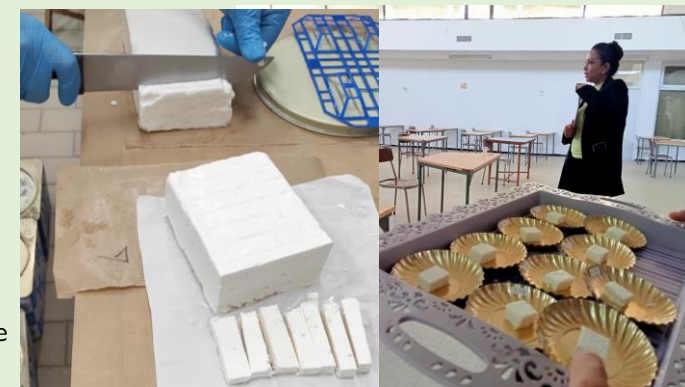
## 2)Developing

sustainable agronomic practices for thistle cultivation in the Mediterranean basin;



## 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.



To know more about the project: <https://veggiemedcheeses.com/>