



## VALORISATION OF THISTLE-CURDLED CHEESES IN MEDITERRANEAN MARGINAL AREAS



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### 1. Acquisition of in-depth knowledge on different thistle species and ecotypes candidates for possible use as milk-clotting agents



*Onopordum platylepis*



*Onopordum tauricum*



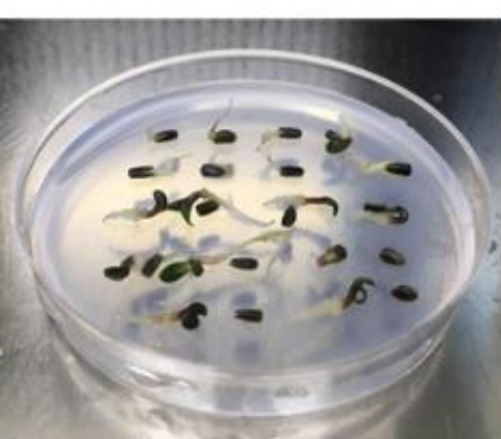
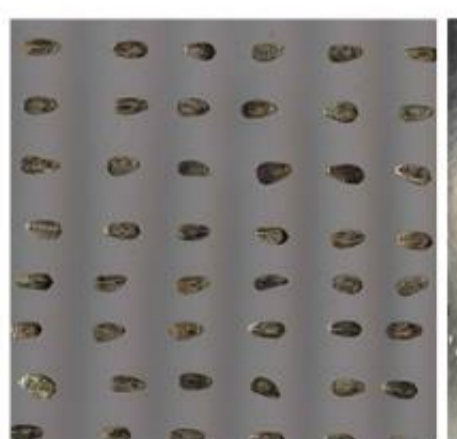
*Cynara humilis*



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



### 2. Development of sustainable agronomic practices for thistle cultivation in the Mediterranean basin



### 5. Assessment of the consumer needs, preferences and acceptance towards these cheeses and the potential value chain improvements



### 4. Exploitation of CEs for manufacturing of both local cheeses traditionally manufactured with thistle rennet and local cheeses traditionally manufactured with other coagulating agents

