



Organic dairy St. Leonhardt

Austria

Short Description

In their own dairy, in rural Austria, the “Biokäserei St. Leonhardt” turns their own milk into cheeses. Ever since their establishment, over 25 years ago, they devoted themselves to organic production. With traditional methods and modern equipment, the artisan cheese is produced in 5 different types and varying flavors. Careful production and real handcraft result in high quality products. The cheese is sold at different farmers markets, food retailing and small shops at a regional level. Many cheeses have been awarded national prizes for their excellent quality and unique taste.

<http://www.biokaeserei.at/>

Topic: Regulation

Photo credit: Cityfotos / Biokäserei St. Leonhardt; Werner Klug/ Biokäserei St. Leonhardt

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Main results

Addition of regional value

Generation of jobs

Independency of industrial dairies

Product innovation

Practical Recommendations

Value added through processing of own milk

Product innovations simplify entering markets

Cooperation strengthens regional networks

Decimation of food miles

Smart logistics

Key lesson

New product creations simplify entering new markets, improve local supply and increase the creation of value at the farm.



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