

## POLAND

# Agri-food chain integration & quality

### Location

Marcinowice

### Programming period

2014 – 2020

### Priority

P3 - Food chain & risk management

### Measure

M04 – Investments in physical assets

### Funding

Total budget 263 893.00 (PLN)

EAFRD 83 957.55 (PLN)

National/Regional 47 988.95 (PLN)

Private 131 946.50 (PLN)

### Project duration

2016 to 2020

### Project promoter

Kozłonoga Gospodarstwo Kozie Klecin

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### Website

n/a

CAP funds enabled an organic goat milk farm to enhance its market orientation by establishing a cheese production dairy.

## Summary

Kozłonoga is an organic farm with 60 free-range mother goats in Lower Silesia, Poland. There are very few organic farms in the region; a high demand for local, organic quality products; and few goats milk products available on the local market. Therefore, the investor applied for Rural Development Funds to establish a facility for producing short- and long-ripened cheeses from organic, pasteurised goat milk.



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## Project Results

The farm shop now sells an increased variety of products which the Kozłonoga farm also sells via the official “Jest alternatywa” supply chain network.

The cheese ripening room consumes very little energy because it is located underground, and the water that cools the milk containers is reused as water for the animals.

## Lessons & Recommendations

- ❑ Unforeseen changes in the rules for public support can create significant difficulties for beneficiaries. It is recommended that public support should also be available for project preparation.

## Context

Kozłonoga is an organic farm with 60 free-range mother goats in Lower Silesia, Poland. With very few organic farms in the region; a high demand for local, organic quality products; and few goats milk products available on the local market, the investor decided to establish a facility for producing short- and long-ripened cheeses from organic, pasteurised goat milk.

The processing of goat's milk had to meet the specific legislation - which defines the scope and volume of production for products of animal origin in establishments engaged in the retail trade - as well specific veterinary requirements.

The district office agreed that the farm could adapt two rooms into a dairy for processing goat milk. Based on this, a development project was drawn up to renovate and adapt the premises in addition to implementing the HACCP system of dairy production.

## Objectives

The aim of this project was to enhance the farm's market orientation and to increase its competitiveness by producing a niche organic product of increased added value.

## Activities

CAP support financed the adaptation of two rooms into a dairy for cheese production, alongside the construction of an underground maturing room for goat's milk cheese.

As part of the investment, two milk boilers with a capacity of 60 l and 300 l were purchased.

## Main results

The investment has resulted in an increased variety of produce. The farm shop now sells a variety of cheeses, including long-keeping, short-ripened and mouldy, as well as fresh quark and other dairy products such as raw milk and a unique goats milk ice-cream.

Thanks to broadening its product offer, the Kozłonoga farm joined the official "Jest alternatywa" network: a supply chain that enables associated farmers to sell their products in every shop in the network.

The investment also resulted in positive environmental benefits: The cheese ripening room is located underground and benefits from the soil's ability to maintain a stable temperature. As a result, it does not consume any energy apart from that required for lighting. In addition, the water that cools the milk containers is now reused as water for the animals, saving around 1 000 litres of water per week.

## Key lessons

The major difficulties were changing project regulations and the lack of formal support for preparing the project documentation.

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## Additional sources of information

[www.facebook.com/Kozlonoga-Gospodarstwo-Kozie-1755542254691674](https://www.facebook.com/Kozlonoga-Gospodarstwo-Kozie-1755542254691674)