

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**
General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 1 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

INSERT

FIRST PAGE

SECTION, SUBSECTION AND HEADING (to be completed by the BOJA):	BOJA no.:
--	-----------

SUMMARY: Order approving the technical conditions for the production and marketing of artisan cheese and artisan curd cheese in Andalusia

DRAFT 2 05/11/2025

Text

Law 2/2011 of 25 March 2011 on the Agri-Food and Fisheries Quality in Andalusia, in its fourth additional provision, establishes that the Regional Ministry responsible for agriculture and fisheries shall establish by regulation the necessary measures for the recognition and regulation of artisanal food production, understood as an added value that identifies food products produced in an artisanal manner and that is recognisable by consumers as a differentiating factor.

This regulatory development has been carried out through the approval of Decree 352/2011 of 29 November 2011, which regulates artisanal food production in Andalusia. Article 5(1) of this decree establishes that the specific technical conditions necessary for the artisanal production of food referred to in Law 2/2011 of 25 March 2011, as well as the specialities of these products depending on the production process used, shall be determined by order of the head of the Regional Ministry responsible for matters of agriculture and fisheries. Annex I also includes a list of artisanal food products from the Autonomous Community of Andalusia, which includes, in point 1, the production of cheeses and curds, dairy desserts and yoghurts.

By Order of 29 May 2013, the technical conditions for the production of artisan cheese in Andalusia were approved, based on the provisions of Article 5 of Decree 352/2011 of 29 November 2011 regulating artisanal food production in Andalusia.

Given the time that has elapsed since the aforementioned Order came into force, the need to simplify and update the technical requirements and conditions established therein has been identified. In addition, the

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**
General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 2 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

Andalusian cheese sector has submitted to the Regional Ministry of Agriculture, Fisheries, Water and Rural Development a proposal to amend the aforementioned order.

This new order addresses the need to regulate the technical conditions, requirements and specific aspects for the production and marketing of artisan cheese and artisan curd cheese in Andalusia, adapting them to current applicable regulations in a clearer, simpler and more specific manner. This will respond to requests and proposals, leading to increased demand for this activity and removing obstacles to the development of a sector of significant importance, especially due to the wide variety of cheeses produced in very specific areas with unique characteristics, resulting in singular products due to their delicate production processes. This makes Andalusian cheese heritage very diverse and requires clear market differentiation.

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**

General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 3 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

This regulation contributes to providing greater added value to the dairy production of livestock holdings, which in turn has a positive influence on the development of the economic and social fabric of rural Andalusia. Likewise, it is important for the Andalusian cheese sector to be able to access this artisan designation, giving consumers certainty that they are consuming a quality product. Without prejudice to the foregoing, artisan food products legally produced in other Spanish autonomous communities or in other states which satisfy the conditions set forth in this order may be sold within the Autonomous Community of Andalusia under the names 'Queso Artesano' [artisan cheese] or 'Queso Artesano de Granja' [farm-produced artisan cheese] and 'Queso Artesano' [artisan curd cheese] or 'Queso Artesano de Granja' [farm-produced artisan curd cheese].

The main changes introduced in the regulation compared to the current legislation affect several aspects, such as: The adaptation of the production process, in order to highlight the influence of the artisan's individual characteristics. Clarifying the regulatory framework, adapting the requirements for raw materials to the provisions of national legislation. The maximum volume of milk processed is established based on the number of employees, regardless of the type of milk used. The origin requirement for this milk is also modified. Finally, provisions on the size of the undertaking are added to the articles in accordance with the first additional provision of the Decree on Craftsmanship.

It should be mentioned that this provision has been submitted to the European Union's information procedure on technical standards and regulations and regulations relating to information society services, set out in Directive 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and of rules on Information Society services.

In drafting this Order, the principles of necessity, effectiveness, proportionality, legal certainty, transparency and efficiency have been taken into account in accordance with the provisions of Article 129 of Law 39/2015 of 1 October 2015 on the Common Administrative Procedure of Public Administrations, as well as gender equality as a cross-cutting principle, in compliance with Law 12/2007 of 26 November 2007 on the promotion of gender equality in Andalusia.

In compliance with the principle of transparency, the active publicity obligations have been fulfilled in the processing of this order in accordance

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**
General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 4 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

with Article 7 of Law 19/2013, of 9 December 2013, on transparency, access to public information and good governance, and Article 13 of Law 1/2014 of 24 June 2014, on Public Transparency of Andalusia. Likewise, potential recipients and citizens have been given the opportunity to participate in the regulatory drafting process through the procedures of public hearing and information, and the mandatory reports have been collected, in accordance with the provisions of Article 133(2) of Law 39/2015 of 1 October 2015, on the Common Administrative Procedure of Public Administrations, in conjunction with Article 45(1)(c) and (d) of Law 6/2006 of 24 October 2006, of the Government of the Autonomous Community of Andalusia.

This Autonomous Community has taken over the powers in matters of agriculture pursuant to Articles 48 and 83 of the Statute of Autonomy for Andalusia. These powers are exercised in accordance with Presidential Decree 6/2024 of 29 July 2024 on the restructuring of Regional Ministries, and with Decree 157/2022 of 9 August 2022 establishing the organic structure of the Regional Ministry of Agriculture, Fisheries, Water and Rural Development, amended by Decree 165/2024 of 26 August 2024, Article 1 of which assigns to it the exercise of the powers conferred on the Autonomous Community of Andalusia in matters of agriculture, livestock, fisheries and agri-food, water and rural development, those relating to the use, management and sustainable conservation of marine resources, as well as the powers relating to the protection and keeping of pet animals.

Accordingly, on a proposal from the Director-General for Agri-Food Industries, Innovation and the Agri-Food Chain, and in accordance with the powers conferred on me by Article 44(2) of Law 6/2006 of 24 October 2006 on the Government of the Autonomous Community of Andalusia, and in accordance with the powers conferred on me

I HEREBY ORDER

Article 1. Approval of the specific technical conditions for the production and marketing of artisan cheese and artisan curd cheese in Andalusia.

Pursuant to the provisions of Article 5 of Decree 352/2011 of 29 November 2011 regulating artisan food in Andalusia, the specific technical conditions for production and marketing under the terms "Queso Artesano" or "Queso Artesano de Granja" and "Queso Artesano" or "Queso Artesano de Granja" in Andalusia, which are set out in Annex I to this Order, are approved.

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**
General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 5 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

Article 2. Purpose

The purpose of this regulation is:

- a) To define the conditions under which a product may be produced and/or marketed under the terms "Queso Artesano" or "Queso Artesano de Granja" and "Requesón Artesano" or "Requesón Artesano de Granja".
- b) To define permitted and prohibited practices.
- c) To define essential and optional ingredients that may be used.

Article 3. Scope of application.

This regulation governs the specific technical conditions necessary for the production and marketing of artisan cheese and artisan curd cheese in Andalusia. Without prejudice to the foregoing, artisan food products legally produced in other Spanish autonomous communities or in other Member States which satisfy the conditions set forth in this regulation may be sold within the Autonomous Community of Andalusia under the names "Queso Artesano" or "Queso Artesano de Granja" and "Requesón Artesano" or "Requesón Artesano de Granja" as established in this regulation.

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**
General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 6 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

Article 4. Reference standards.

The products regulated by this Order shall be subject to Royal Decree 1086/2020 of 9 December 2020 regulating and relaxing certain conditions for the application of European Union provisions on hygiene in the production and marketing of foodstuffs and regulating activities excluded from its scope, as well as **the European and national product marketing and quality standards in force. In this regard, 'guides to good hygiene practice' or 'guides to correct hygiene practice', drawn up by the sector and validated for this purpose by the competent authority, may be applied in accordance with the provisions of Chapter III of Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.**

In addition, without prejudice to other applicable rules, the provisions of Royal Decree 1113/2006 of 29 September 2006 approving the quality standards for cheeses and processed cheeses and Royal Decree 989/2022 of 29 November 2022 laying down basic rules for the registration of agents in the dairy sector, milk movements and control in the field of primary production and until the first unloading must be complied with.

Article 5. Size of the artisan food production company.

For the production of "Queso Artesano" or "Requesón Artesano", the company must have the status of micro-enterprise or small enterprise, as defined in Article 2 of Commission Regulation (EU) 651/2014 of 17 June 2014 declaring certain categories of aid compatible with the internal market in application of Articles 107 and 108 of the Treaty, and in accordance with the provisions of the first additional provision of Decree 352/2011 of 29 November 2011. Likewise, for this purpose, a section of an agricultural cooperative whose activity is artisanal food production may also be considered a micro or small enterprise, provided that said section meets the requirements of employing fewer than 50 people and having an annual turnover or annual balance sheet total not exceeding ten million euros.

For the production of "Queso Artesano de Granja" or "Requesón Artesano de Granja", the enterprise must have the status of micro-enterprise, as defined in Article 2 of Commission Regulation (EU) No 651/2014 of 17 June.

Article 6. Quality System and Official Control.

In accordance with the provisions of Article 6 of Law 2/2011 of 25 March 2011 on the Agri-food and Fisheries Quality of Andalusia, artisanal and farm-based artisanal cheese dairies must implement a quality management system incorporating self-monitoring of compliance with the requirements established in the production of these products.

The official control shall be carried out by the Ministry responsible for agriculture, as provided for in Chapter IV of Decree 352/2011 of 29 November 2011.

In accordance with Article 12 of Decree 352/2011 of 29 November 2011, the production data to be communicated to the Directorate-General responsible for

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**
General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 7 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

agri-food industry and quality, as well as the applicable deadline, are those set out in Annex II.

Sole repealing provision. Repeal of legislation.

Any provisions of equal or lower rank that are contrary to this Order, and specifically the Order of 29 May 2013, approving the technical conditions for the production of artisan cheese in Andalusia and its Annexes, are hereby repealed.

First final provision. Development and implementation.

The head of the Directorate-General responsible for agri-food quality is authorised to make, by means of a Resolution, those adaptations that entail a development or update in relation to the technical content of the product standard set out in Annex I.

Second final provision. Entry into force.

This Order will take effect on the day after its publication in the “Boletín Oficial de la Junta de Andalucía” (Official Gazette of the Andalusian Autonomous Government).

Seville of 2025

RAMÓN FERNÁNDEZ-PACHECO MONTERREAL
Regional Ministry for Agriculture, Fisheries, Water and Rural Development

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**
General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 8 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

ANNEX I

**SPECIFIC TECHNICAL CONDITIONS FOR ARTISANAL CHEESE AND ARTISANAL
CURD CHEESE IN ANDALUSIA**

In general, in so far as it is not specified or limited in these technical conditions, Royal Decree 1113/2006 of 29 September 2006 approving the quality standards for cheeses and processed cheeses, applies, without prejudice to the obligation to comply with the commercial and health quality requirements applicable under the legislation in force.

1.- DEFINITIONS:

The definitions included in Article 3 of Decree 352/2011 shall apply, and in particular for the products regulated by this Order the following:

- a) Artisan cheese: cheese processed by an artisan producer, using raw or pasteurised goat, sheep or cow milk or mixtures thereof, at an authorised transformation plant, following the conditions of processing established in this regulation.
- b) Artisan cheese production facility: establishment where artisan cheese is processed.
- c) Farm-produced artisan cheese production facility: establishment connected to the owner of a single cattle farm or to the owner's partner or first-degree kin or blood relative, where cheeses are processed using goat, sheep or cow milk and mixtures thereof, deriving exclusively from the animals on that farm.
- d) Farm-produced artisan cheese: is the artisan cheese made in a farm-produced artisan cheese production facility.
- e) Artisan curd cheese: product processed exclusively using the whey generated in the processing of artisan cheeses.
- f) Farm-produced artisan curd cheese: product processed exclusively using the whey generated in the processing of farm-produced artisan cheeses.

2.- SCOPE.

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**
General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 9 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

This order shall apply to cheese and curd cheese produced by an artisan producer from goat, cow or sheep milk and/or marketed under the name "Queso Artesano" or "Queso Artesano de Granja", "Queso Artesano" or "Queso Artesano de Granja".

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**
General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 10 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

3.- GENERAL REQUIREMENTS FOR ARTISAN CHEESE PRODUCTION FACILITIES AND FARM-BASED ARTISAN CHEESE PRODUCTION FACILITIES.

Companies or processing centres intending to produce and/or market cheese or curd cheese in the Autonomous Community of Andalusia under the name "Artesano" [artisan] or "Artesano de Granja" [farm-produced artisan] shall:

a) Comply with the provisions of this technical standard, without prejudice to compliance with the regulations on commercial quality and differentiated quality, and with the hygiene and health regulations in force.

b) Not exceed the maximum limit of the annual volume of milk to be processed of 170,000 litres per person employed in the artisan cheese production facility, regardless of the type of milk or mixture used.

c) It shall not exceed, in farm-produced artisan cheese production facilities, a volume of milk to be processed of 75,000 litres of milk per year or the production of 20 kilos of cheese per day.

4.- RAW MATERIAL REQUIREMENTS

4.1- With regard to the essential raw materials, the following limitations are established for the production of artisan cheese:

a) Milk:

The milk must not contain inhibitors, colostrum, preservatives or residues of veterinary medicinal products.

For the production of artisan cheese, the milk shall be derived from cattle farms located within a radius of no more than 100 km from the artisan cheese production facility.

For the production of farm-produced artisan cheese, the milk shall originate solely from the livestock holding of the holder, spouse or first-degree relative by affinity or blood of the farm-produced artisan cheese production facility. In any case, the milk shall come exclusively from a single livestock holding.

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**
General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 11 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

b) Rennet

Only rennet of plant or animal origin are permitted.

In the case of animal-derived rennet, the following points must be taken into account:

- Rennet derived from cattle shall only be permitted in the production of pure cheese made from cow's milk or mixed with goat's and/or sheep's milk.
- Lamb or kid rennet may only be used to make pure sheep's or goat's cheese, or mixtures of both, or mixtures of either with cow's milk.

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**
General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 12 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

4.2- As for optional raw materials, the use of the following is allowed:

- Sodium chloride.
- Calcium salts (calcium chloride, calcium carbonate) in both raw and pasteurised milk.
- Olive oil, spices, aromatic herbs, wheat bran, pork lard or wine, or other foods or natural condiments with appreciable organoleptic effect, both on the rind and inside the paste, always in a proportion of less than 30% of the mass of the finished product.
- Lactic bacteria.
- Lysozyme.
- Traditional smoking techniques may also be used by means of smoke applied directly to the surface, from the combustion of natural and treatment-free wood.

5.- PRODUCTION PROCESS REQUIREMENTS.

5.1. Fresh, soft, semi-cured and cured cheeses may be made either with pasteurised milk or with raw milk, provided that in all cases the mandatory requirements regarding the microbiological counts of the milk and the health status of the herds of origin are met.

5.2. The artisan shall conduct an observation to verify that the organoleptic qualities of the milk, in terms of appearance, colour and smell, are correct and that there are no foreign bodies.

5.3. In the farm-produced artisan cheese production facilities, milk shall be filtered to eliminate all types of impurities that may have entered it during milking.

5.4. The homogenisation of milk is prohibited, as is the standardisation of fat and protein content through skimming processes or the incorporation of fat, powdered milk, concentrated milk, whole or skimmed whey powder, caseinates, and the use of selective filtration techniques such as

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**
General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 13 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

ultrafiltration and microfiltration. The addition to milk of antibutyrics, preservatives, catalase, maturation enzymes and starch, as well as any other materials not reflected in this Technical Standard, shall also be prohibited, with the exception of the optional raw materials included in point 4.2 of Annex I.

5.5. The process of introducing the curd into the moulds may be carried out manually or using discontinuous filling systems that require the express intervention of the artisan. The use of fully automated systems is not authorised.

5.6. The maturation stage must take place in the processing company's own facilities, so that the process is monitored by the artisan.

**REGIONAL MINISTRY OF THE
PRESIDENCY, INTERIOR, SOCIAL
DIALOGUE AND ADMINISTRATIVE
SIMPLIFICATION**
General Technical Secretariat

ANNEX II and III

REGIONAL MINISTRY, ENTITY, COMPANY: REGIONAL MINISTRY OF AGRICULTURE, FISHERIES, WATER AND RURAL DEVELOPMENT	Page 14 of 14
BODY: DIRECTORATE-GENERAL FOR INDUSTRIES, INNOVATION AND FOOD CHAIN	

5.7. The removal of surface mould, unless such mould is a desirable characteristic in the final product, shall only be permitted by rubbing with warm water, salt water, oil or mechanical procedures such as brushing. The use of antifungal products is strictly prohibited, as well as the use of food-grade plastic paints on the rind of the cheese.

5.8. In the production of curd cheese, only whey from goats, sheep's or cows' milk, produced by the artisanal company itself in the production of cheese, may be used. The production of curd cheese from whey from other facilities is not permitted.

6.-PACKAGING AND LABELLING

6.1. All products must leave the facility properly labelled, including the Artesanía Alimentaria [Artisan Food] mark, as well as the Producto Artesano [Artisan Product] label.

6.2. Vacuum packing is permitted, both for whole pieces and portions thereof.

7.- MARKETING

Cheeses may be sold in whole pieces or other forms (in sets, or portions), provided they are correctly identified to ensure product traceability.

ANNEX II

Communication of production data

Artisanal companies must officially communicate to the Directorate-General responsible for agri-food industries and quality, within the first three months of the year, the following production data relating to the previous calendar year:

- Volume in litres of processed milk, specifying the animal species of origin.
- Declaration of optional/raw materials used.
- Type and quantity of cheese and curd cheese marketed, per kilogram and per production unit.