



GRANA PADANO

The most consumed PDO cheese in the world

Report 2024

January 2025

Nomisma



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INTRODUCTION AND METHODOLOGY

INTRODUCTION – POLICY



THE EU QUALITY SCHEMES

The European Union has established a **specific scheme** (and respective regulation) to **protect, promote and preserve traditional food & beverage products**. Specifically, the «*EU quality policy aims at protecting the names of specific products to promote their unique characteristics, linked to their geographical origin as well as traditional know-how*». Furthermore, “*product names can be granted with a 'geographical indication' (GI) if they have a specific link to the place where they are made. The GI recognition enables consumers to trust and distinguish quality products while also helping producers to market their products better.*

Products that are under consideration or have been granted GI recognition are listed in quality product registers.

The registers also include information on the geographical and production specifications for each product.”

Geographical indications (GIs) comprise of:

- PDO – Protected Designation of Origin (food and wine)
- PGI – Protected Geographical Indication (food and wine)
- GI – Geographical Indication (spirit drinks and aromatized wines).



Farm to Fork Strategy: for a fair, healthy and environmentally-friendly food system

“The Commission will monitor the implementation of the Unfair Trading Practices Directive³⁰ by Member States. It will also work with co-legislators to improve agricultural rules that strengthen the position of farmers (e.g., producers of products with geographical indications), their cooperatives and producer organisations in the food supply chain” ... “In parallel, it will strengthen the legislative framework on geographical indications (GIs) and, where appropriate, include specific sustainability criteria”

INTRODUCTION - THE REGULATORY FRAMEWORK



A **Protected Designation of Origin (PDO)** is a name which identifies a product:

- originating in a specific place, region or, in exceptional cases, a country;
- whose quality or characteristics are essentially or exclusively due to a particular geographical environment with its inherent natural and human factors;
- the production steps of which all take place in the defined geographical area.

PDOs as well as PGIs are regulated under **Regulation (EU) No 1151/2012 on quality schemes for agricultural products and foodstuffs**.

According to the EU legislation, both EU and third countries' (non-EU) producers can register their products as PDO (and PGI).

The Commission has established and maintains a **publicly accessible updated register** of protected designations of origin and protected geographical indications recognized under this scheme (eAmbrosia) fulfilling the provision of Article 11. In fact, the protection afforded by the abovementioned regulation upon registration, should be equally available to designations of origin and geographical indications of third countries that meet the corresponding criteria and that are protected in their country of origin.

This study takes into account cheeses registered as PDO in the EU official public register eAmbrosia.



**Protected
Designation of
Origin**

OBJECTIVE



The objective of this report is to answer the following question:

WHICH IS THE MOST CONSUMED PDO CHEESE IN THE WORLD?

The Grana Padano cheese Consortium has been promoting the PDO cheese across Europe through different advertising media by using the following claim: «**Grana Padano DOP, the most consumed PDO cheese in the world**» since 2020.

This claim is not just based on the belief the Grana Padano is a popular and well-known cheese across multiple countries. As a matter of fact, Grana Padano is a cheese with a Protected Designation of Origin, unlike many other famous cheeses such as Gouda (generic), Edamer (generic), Emmenthaler which are not GIs. Secondly, among the PDO cheeses, the Grana Padano is widely considered leader in terms of volume produced and sold annually.

However, **no official public data has yet been published to prove this claim.**

Therefore, this report aims at providing accurate facts and figures regarding the estimated consumption of PDO cheeses against other PDO cheeses, in order **to assess which is the most consumed among the 201 registered products in the European Union.**

HOW DO WE PROVE WHICH PDO CHEESE IS THE MOST CONSUMED IN THE WORLD?

Provided that **no data has ever been collected** about the actual amount of PDO cheese consumed at global level for multiple reasons, such as:

- PDO cheeses are consumed at home and away from home (as ingredients by the food service);
- PDO cheeses are exported to several countries;
- PDO cheeses are often niche products or made by very few manufacturers and little data are publicly available;
- PDO cheeses retail sales data (i.e., IRI, Nielsen) are available only in some countries and aggregated only for some of these cheeses (each country employs different tracking methodologies).

a **major assumption** is needed: **the most consumed PDO cheese in the world is the PDO cheese which is sold the most in volume terms** (sales values cannot be considered a reliable proxy since price could act as a bias due to the value that each market confers to the product). Therefore, since there is no way to collect actual sales data at the retail and foodservice level (for the abovementioned reasons), this report analyzes **the total cheese ex-fabrika sales volumes**.

The **amount of cheese manufactured can be considered a reliable proxy for the amount of ex-factory sales within a definite time span** (i.e., year).

As a matter of fact, dairy companies tend to limit the storage time (beyond the ageing period) – due to short shelf life and/or to storage costs – and to market the product as soon as it gets ready for consumption. However, production is not a reliable proxy **when the time lag between production and sale is significant** (that is when the sale thus consumption occurs several months after the actual production). This is the case of long-ageing cheeses such as Parmigiano Reggiano and Grana Padano: in this case, **ex-fabrica sales/warehouse shipments are the most reliable proxy for total consumption.**

Cheese type	Ageing time (months)	Proxy for total consumption
Fresh cheese	0-6	Cheese production/ex-fabrica sales
Short-medium ageing	6-9	Cheese production/ex-fabrica sales
Long ageing	>9	Cheese ex-fabrica sales/ warehouse shipments

Normally, the PDO product specifications define the minimum ripening period which means that the price might differ significantly within the same PDO (for instance, the Parmigiano Reggiano is required to ripen for at least 12 months, but the ageing period could reach up to 60 months). However, in the current report, Nomisma referred to each cheese **considering the bulk of the production for each PDO cheese.**



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**GI AND PDO
PRODUCTS
IN THE EU**

HIGHLIGHTS



- According to the EU GI official register, in December 2024 there were almost 3,634 food and beverage products awarded with a PDO, PGI or TSG quality scheme. The total sales value of agricultural products and foodstuffs covered by GIs and TSGs in 2017 was euro 25 billion*.
- The four largest categories of agricultural products and foodstuffs sold under GIs in terms of the number of registrations are fruit & vegetables + cereals, cheeses, meat products, fresh meat, and oils & fats.
- The top three MSs in terms of agri-food GIs registered products (Italy, France and Spain) gather 47% of the total number of products. More specifically, 324 registered products in Italy are responsible for 19% of the total number of registered food GIs; France with 270 registered products is responsible for 16% and Spain with 215 registered products is responsible for about 13%.
- A more specific focus on PDO food products shows that the largest product categories marked with this scheme are cheese, fruit & vegetables + cereals, oils & fats, and fresh meat whereas Italy, France and Spain are the leading producers of PDOs in terms of number of registered products.
- There are currently 201 PDO kinds of cheese registered in the EU GI official register, about 76% of the total GI cheeses.
- According to the most recent report issued by the EU Commission, in 2017, the total sales value of cheeses covered by GIs and TSGs reached euro 9.03 billion of which 7.38 billion were made by PDOs.
- Furthermore, among the MSs producing cheese, Italy, France and the Netherlands are the largest cheese GI (PDO+PGI) producers and accounted for 82% of the total EU cheese sales value in 2017 (no new update regarding sales value is available at the moment).

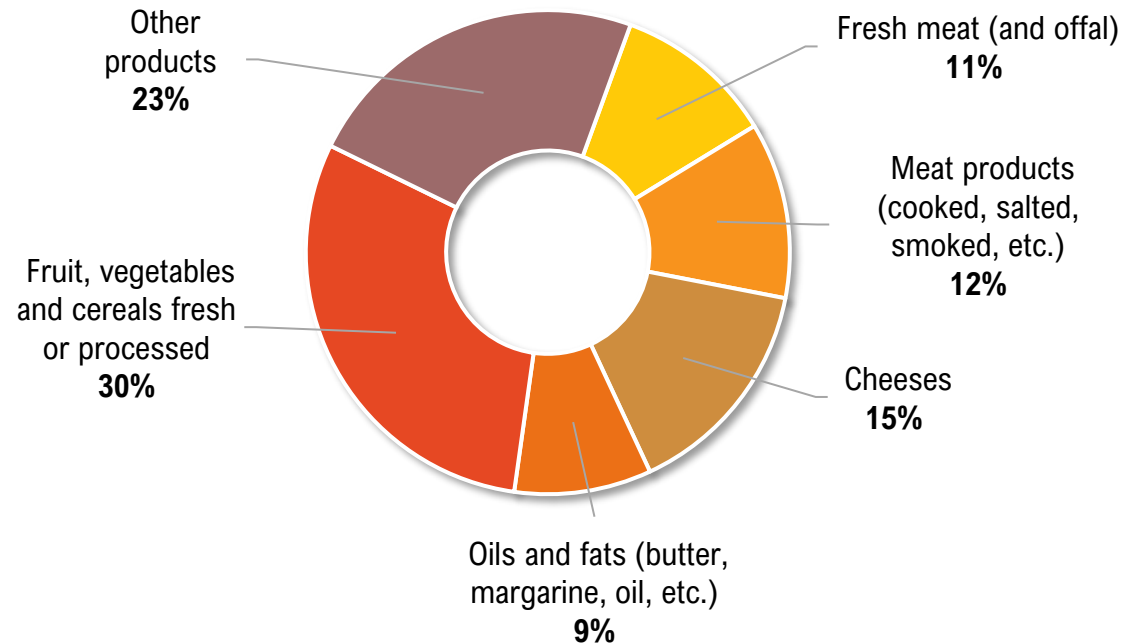
* No data updates available after 2017 in the last EU Commission report (2021).

GI REGISTERED PRODUCTS (2024*)

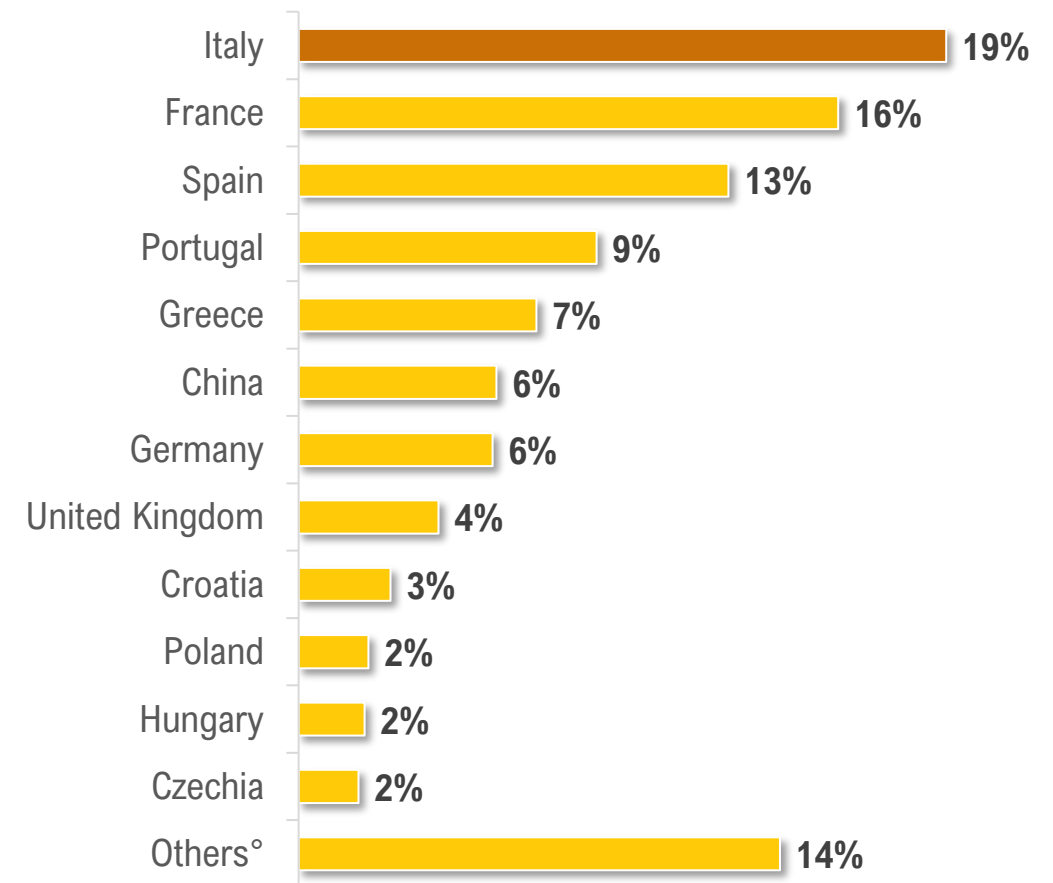
3,634 REGISTERED GIs[^] (FOOD, WINE, AND SPIRITS)

1,720 REGISTERED FOOD GIs

% share of GI food products by product category



% share of GI food products by country (number)



* As of December 2024.

[^] Number of Protected Designation of Origin (PDO) and Protected Geographical Indication (PGI).

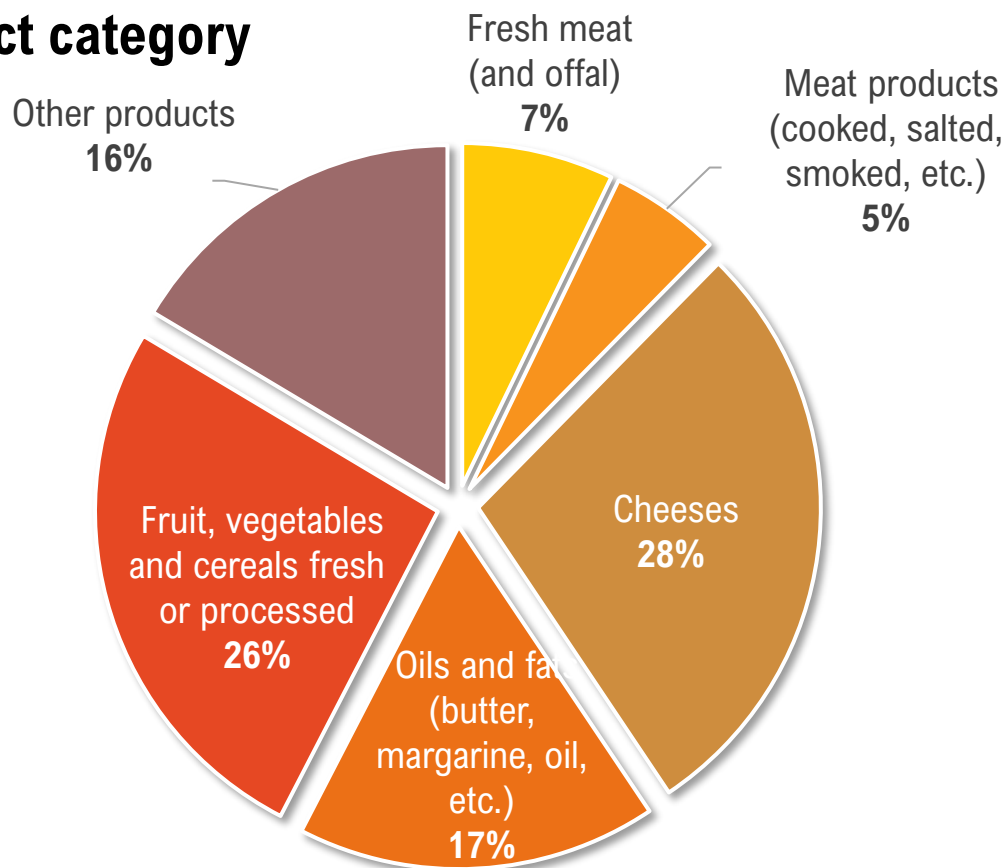
[°] EU and extra-EU countries.

NUMBER OF PDO REGISTERED FOOD PRODUCTS (2024*)

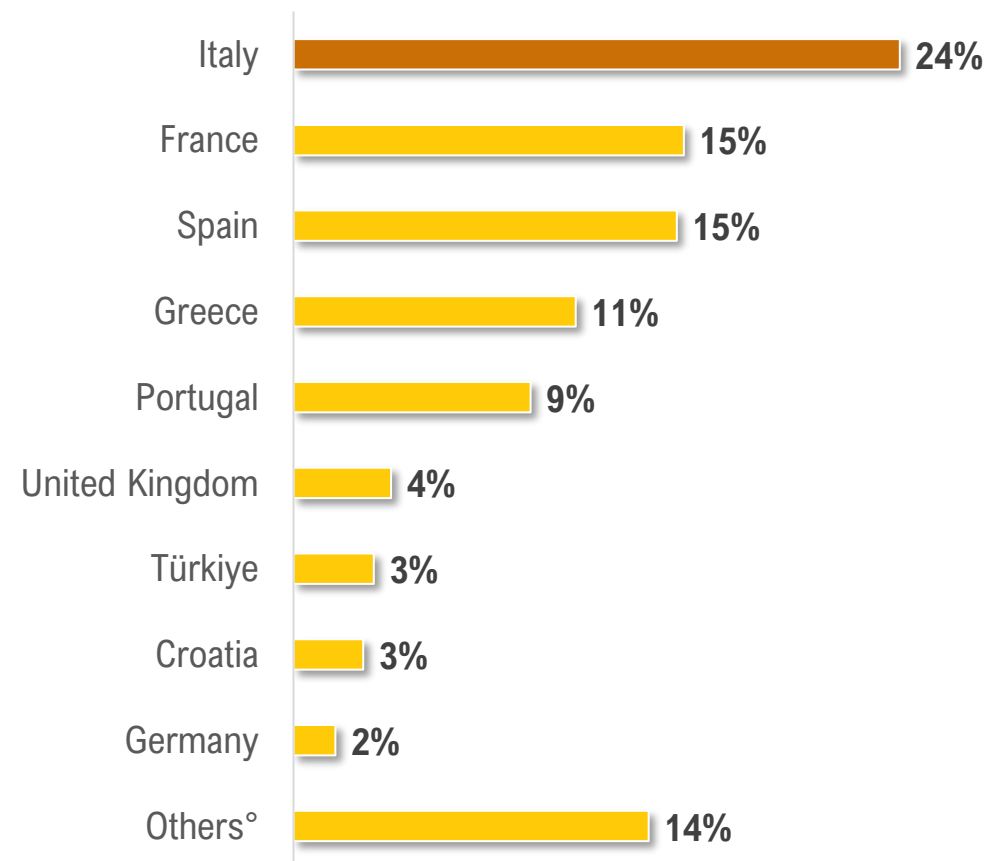
728 registered food PDOs*



Product category



% share of PDO food products by country (number)



* As of December 2024.

° EU and extra-EU countries.

REGISTERED GI CHEESES (2024*)

Number of registered cheeses

Total GIs*



263

PDO*

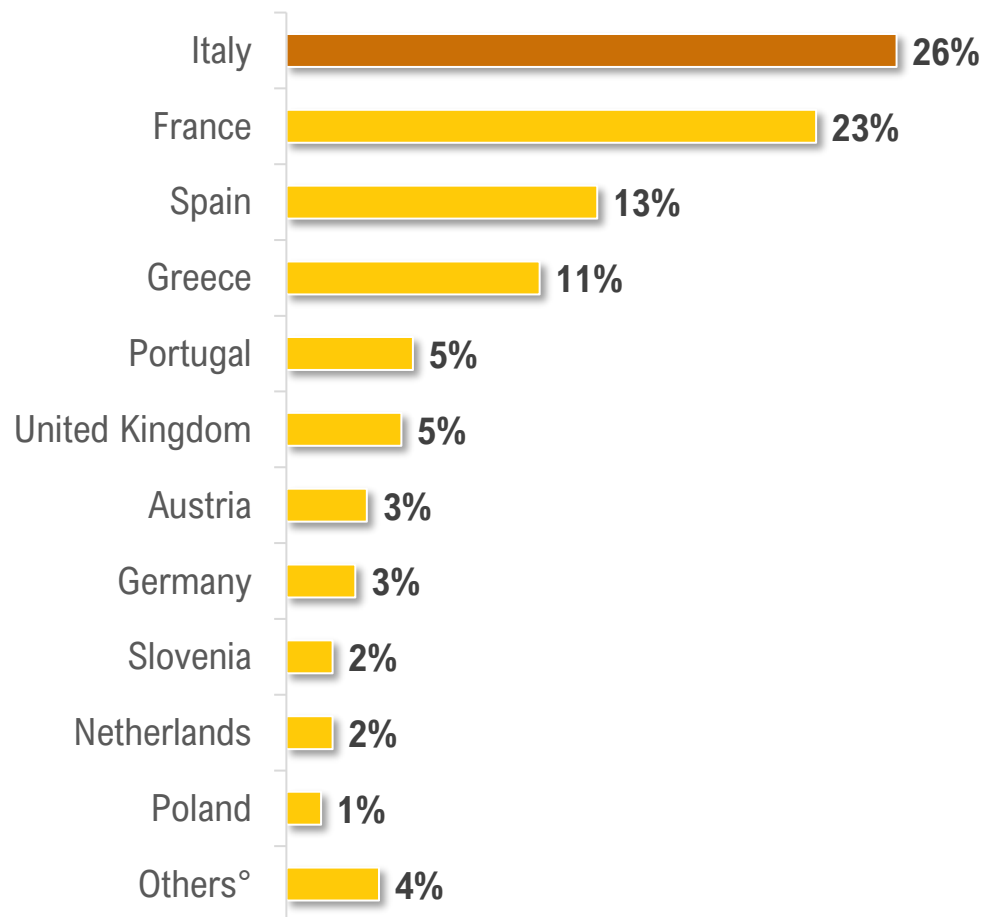


201

76%

of total EU GI cheese

% share of PDO cheeses by country (number)



* As of December 2024.

° EU and extra-EU countries.

PDO AND PGI CHEESES: TOTAL SALES AND RANKING



Sales value of cheeses under GIs (PDO+PGI) by TOP MS in the EU

	Million € 2017	% share 2017	Million € 2023
Italy	3,930	44%	5,527°
of which: Grana Padano PDO	1,197	13%	1,885°
France	1,928	21%	2,261*
Netherlands	1,559	17%	na
Greece	793	9%	na
Spain	284	3%	na
United Kingdom	148	2%	na
Denmark	121	1%	na
Germany	85	1%	na
Other MS	144	2%	na
Total	8,993	100%	na

The Grana Padano PDO cheese alone, in 2017, was responsible for 13% of the total EU PDO-PGI sales value, almost matching the total aggregated sales value of the Greek, Spanish, and German GI cheeses.

No updated data is available in the EU. The available data for Italy and France show that Italy maintains her leadership also in 2023.

The value of Grana Padano sales accounts for 34% of the total sales of Italian GI cheeses and is slightly lower than the total sales of GI cheeses in France.

° ISMEA-Qualivita. * INAO. ^ MAPA

na: not available



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THE TOP10 MOST CONSUMED PDO CHEESES: KPI

TOP 12 PDO CHEESES IN THE EU (2023)



A list of the best seller of PDO cheese has been drawn from the 2017 TOP 5 Member states listed in the table above Italy, France, Netherlands, Greece, and Spain. These 5 countries aggregate 152 PDO cheeses, about 76% of the total registered PDO cheeses.

Country		PDO	Sales (volume, tonn)			
			2020	2021	2022	2023
Italy	1	Grana Padano	203,606	203,290	202,051	211,831
Italy	2	Parmigiano Reggiano [^]	146,860	155,277	161,520	158,015
Greece	3	Feta [*]	124,380	119,841	140,489	na
Netherlands	4	Noord-Hollandse Gouda [°]	81,193	79,576	81,337	81,467
France	5	Comté	68,312	72,368	72,447	70,309
Italy	6	Gorgonzola	61,205	63,106	56,819	58,328
Italy	7	Mozzarella di Bufala Campana	50,707	54,039	55,815	55,588
Italy	8	Pecorino Romano	30,909	34,303	32,602	36,633
Italy	9	Asiago	23,065	21,969	20,842	20,433
France	10	Reblochon	16,391	16,360	16,659	15,936
Spain	11	Queso Manchego	15,755	16,029	16,924	15,285 [^]
France	12	Roquefort	16,012	15,885	15,006	14,436



In 2020-2021-2022-2023, **Grana Padano**, was the most sold, thus consumed PDO cheeses in the world

[^] Production (preliminary estimates for Queso Manchego)

^{*} Data refers to industrial production (Feta cheese and PDO Feta cheese) excluding artisanal production.

[°] Potential production (Nomisma estimates see next page).

na: not available

GRANA PADANO

2023



Type of cheese: **hard cheese** (made from cow's milk) *Nomisma*
Ageing time: **9 months** (at least)



Production sold¹ (tonnes)

211,831

Ex-fabrica sales value² (€ million)

1,885

Wholesale price³ (€/kg, avg 2023)

10.39 (20 months)

10.01 (16 months)

8.90 (9 months)

Total sales value at point of sale⁴ (€ million)

3,110

(1) Estimated based on the quantities of sealed wheels sold by the maturing warehouses. (2) Estimation at a 9-month price. (3) Milan Chamber of Commerce. (4) Total sales volume X average annual sales price in Italian large retailers.



Export
EXTRA EU
27
41%

**Export volumes
by trade partner⁵**

Export
INTRA EU
27
59%

Exports (tonnes)

94,350

Exports (€ million)

1,134

Exports/production (tonnes %)

45%

of trade partners (countries where the cheese is exported)

130⁵

(5) 04069061 - Grana Padano and Parmigiano Reggiano, of a fat content by weight of <= 40% and a water content, by weight, of non-fatty matter of <= 47% (excl. grated or powdered and for processing).

PARMIGIANO REGGIANO

2023

Type of cheese:
hard cheese (made from cow's milk)

Ageing time: **12 months** (at least)

Production sold¹ (tonnes)

158,015

Ex-fabrica sales value² (€ million)

1,599

Wholesale price³ (€/kg, avg 2023)

12.71 | 11.88 | 11.20 | 10.46 | 10.12

30 months | 24 months | 18 months | 15 months | 12 months

Total sales value at point of sale (€ million)

2,813

(1) Estimated based on the quantities of sealed wheels sold by the maturing warehouses.

(2) Estimation at a 12-month price. (3) Parma Chamber of Commerce.

PARMIGIANO
REGGIANO



Export volumes by
trade partner⁵



Exports⁵ (tonnes)

67,946

Exports⁵ (€ million)

822

Exports/production (tonnes %)

43%

of trade partners
(countries where the cheese is exported)

130⁵

(5) 04069061 - Grana Padano and Parmigiano Reggiano, of a fat content by weight of $\leq 40\%$ and a water content, by weight, of non-fatty matter of $\leq 47\%$ (excl. grated or powdered and for processing).

FETA

2022 2023 data is not available

Type of cheese: **soft cheese**
(made from ewe's and/or goat's milk)

Ageing time: **2 months** (at least)



Production sold* (tonnes)

140,489

Ex-fabrica sales value (€ million)

895

Wholesale price (€/kg, avg 2022)

6.37

Total sales value at point of sale (€ million)

na



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Exports¹ (tonnes)

86,835

Exports¹ (€ million)

607

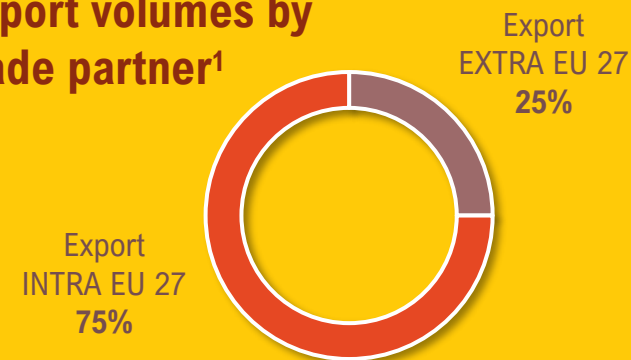
Exports/production sold¹ (%)

62%

of trade partners
(countries where the cheese is exported)

77

**Export volumes by
trade partner¹**



* Press releases report volumes exceeding 120,000 but Nomisma preferred to use the latest official data available from the Hellenic Statistical Authority. The production sold refers to industrial production (Feta cheese and PDO Feta cheese) excluding artisanal production. However, considering all the production, it does not exceed the Grana Padano production sold.

(1) export unit value (HS code: 04069032, Feta - excl. for processing).

NOORD-HOLLANDSE GOUDA/1

2023

Type of cheese: **Gouda-type cheese** (less salty than other Gouda cheeses)

Ageing time: **minimum 4 weeks – max 18 months**

Production sold¹ (tonnes)

81,467

Ex-fabrica sales value (€ million)

na

Wholesale price (€/kg, avg 2023)

na

Total sales value at point of sale (€ million)

na

(1) Nomisma estimates. See the following slide



Exports (tonnes)

na

Exports (€ million)

na

Exports/production (tonnes %)

na

of trade partners (countries where the cheese is exported)

na

Total made-in-Netherlands Gouda*

Product	Production (.000 tons) 2022
Gouda, wheel	189,051
Gouda, other	384,850
Gouda, Total	573,901

* Generic Gouda + PGI + PDO

NOORD-HOLLANDSE GOUDA



The Noord-Hollandse Gouda PDO is a cheese produced from pasteurized cow's milk exclusively sourced from the Noord-Holland province.

In 2023, there were a total of 828 dairy farms in this province, with over 87,500 dairy cows. Some of the companies registered with COKZ (the official Dutch authority responsible for certifying PDO and PGI products) and certified for the production of Gouda DOP include FrieslandCampina, CONO, De Graafstroom, and Henri Willing.

The certified facilities within the production province process the milk into thousands of tons of cheese annually (not just NH Gouda). For confidentiality reasons, detailed official data on production, sales, and prices are not disclosed. Therefore, estimates are necessary to assess the actual production of Gouda PDO cheese.

The PDO product specification (as outlined in the registration document request) stipulates that Noord-Hollandse Gouda must be prepared exclusively from milk obtained within the Noord-Holland province. Therefore, assuming that all the milk produced in this region and delivered to dairies is destined for NH Gouda, Nomisma has calculated the amount of cheese derived from the milk collected by dairies in this area, which in 2023 amounts to 81,467 tons (prudential estimation, data includes self consumption).

		2020	2021	2022	2023
1	Avg milk per cow per year (kg)	9,133	9,048	9,253	9,309
2	Number of dairy cows (Noord-Holland)	88,901	87,949	87,903	87,514
3 = 1 X 2	Total milk production (tonnes)	811,933	795,763	813,366	814,668
4 = 3 X 10%	Cheese production (tonnes)	81,193	79,576	81,337	81,467



COMTÉ

2023



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Type of cheese: **semi-hard cheese** (made from cow's milk)

Ageing time: **4 to 18 months**

Production sold¹ (tonnes)

70,309

Ex-fabrica sales value (million €)

1,022

Wholesale price² (€/kg, avg 2023)

11.31 | 17.75

Total sales value at point of sale (€ million)

na



Exports (tonnes)

6,165

Exports³ (€ million)

90

Exports/production (tonnes %)

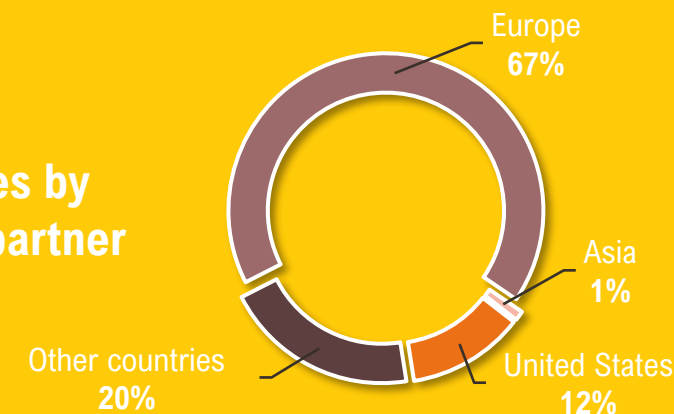
9%

of trade partners

(countries where the cheese is exported)

na

Export volumes by trade partner (2021)



(1) Quantity sold

(2) Muele | Extra-muele

(3) Average wholesale price X exported volumes

GORGONZOLA

2023

Type of cheese: **straw-white, soft cheese** with greenish streaks deriving from the creation of moulds

Ageing time: **minimum 50 days – max 270 days**

Production sold (tonnes)
58,328

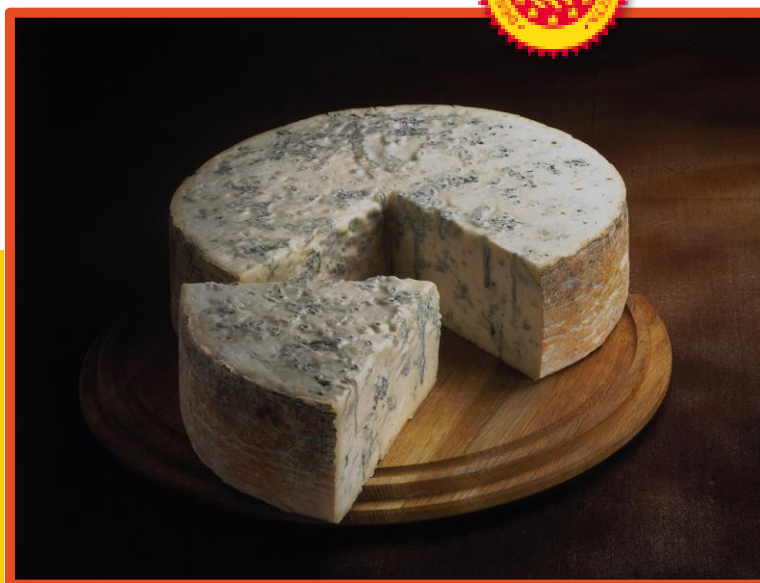
Ex-fabrica sales value (€ million)
430

Wholesale price (€/kg, avg 2023)
7.88

Total sales value at point of sale¹ (€ million)
712

(1) Total sales volume X average annual retail sales price in Italy

(2) Source: Consorzio di Tutela Gorgonzola DOP



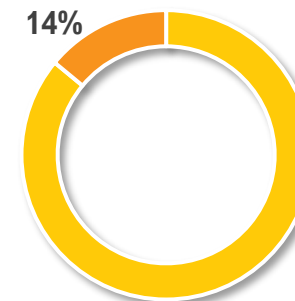
Exports (tonnes)
24,982

Exports (€ million)
203

Exports/production (tonnes %)
43%

of trade partners²
(countries where the cheese is exported)
91

Export EXTRA
EU 27
14%



**Export volumes
by trade partner**

Export
INTRA EU
27
86%

MOZZARELLA DI BUFALA CAMPANA

2023

Type of cheese: **mozzarella filata cheese**
(made from buffalo's milk)

Ageing time: **no ageing**

Production sold (tonnes)

55,588

Ex-fabrica sales value (€ million)

528

Wholesale price¹ (€/kg, avg 2023)

9.21

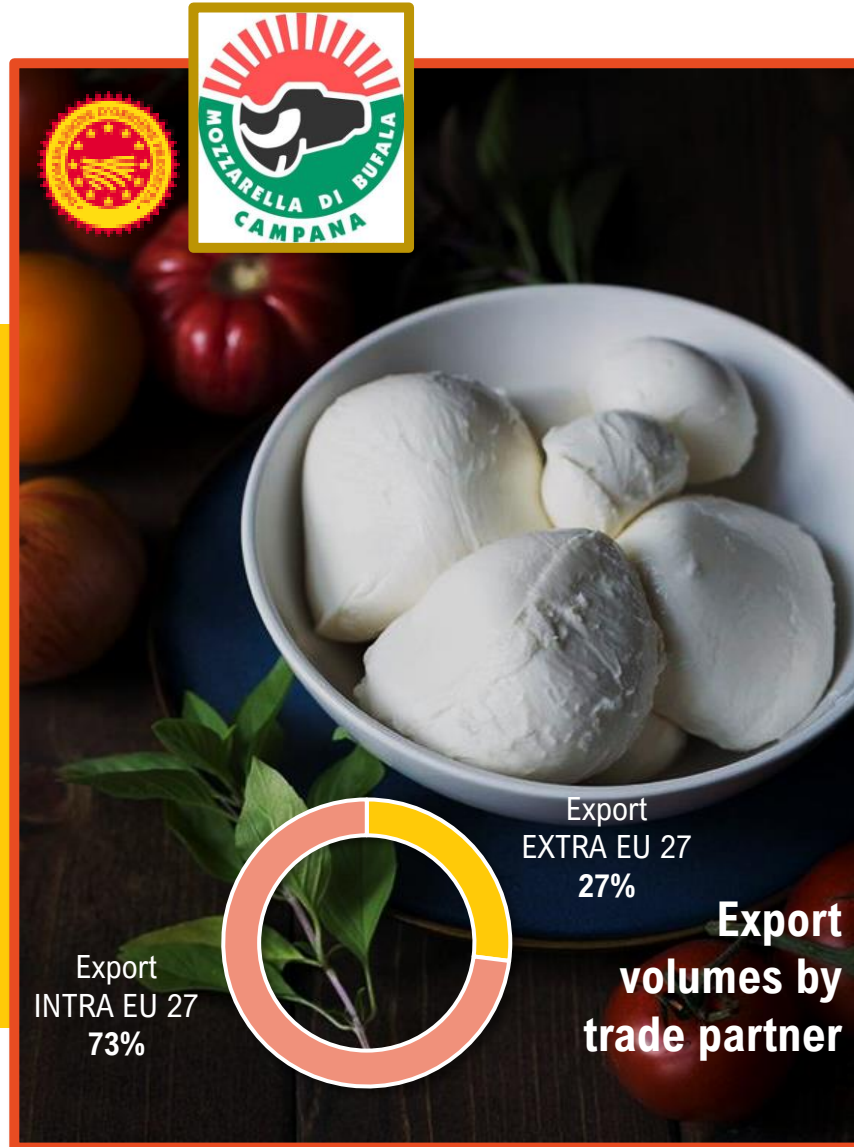
Total sales value at point of sale²

(€ million)

889

(1) Source Ismea – Price of Buffalo Mozzarella from Campania

(2) Total sales volume X average annual retail sales price in Italy



Exports (tonnes)

21,290

Exports (€ million)

213

Exports/production (tonnes %)

38%

of trade partners³ (countries where the mozzarella is exported)

more than 30

(3) Source *Consorzio di Tutela Mozzarella di Bufala campana DOP*

PECORINO ROMANO

2023

Type of cheese: **semi-hard cheese** (made from ewe's milk)

Ageing time: **5-8 months**

Production sold (tonnes)

36,633

Ex-fabrica sales value (€ million)

494

Wholesale price¹ (€/kg, avg 2023)

13.48

Total sales value at point of sale² (€ million)

817

(1) Average annual price, >5 months ageing

(2) Total sales volume X average annual retail sales price in Italy



(3) Fiore Sardo and Pecorino, of a fat content by weight of $\leq 40\%$ and a water content, by weight, of non-fatty matter of $\leq 47\%$ (excl. grated or powdered and for processing).



Exports³ (tonnes)

18,924

Exports³ (€ million)

267

Exports/production³ (tonnes %)

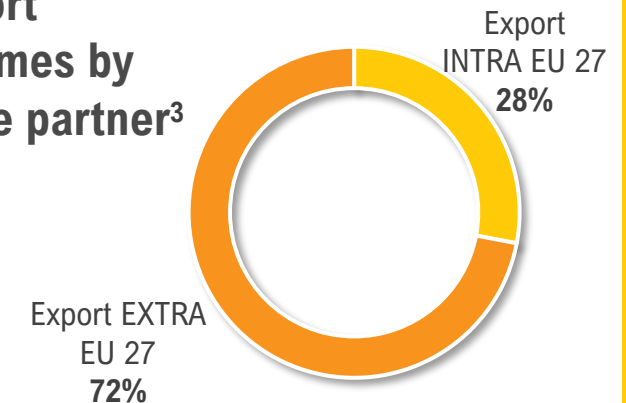
52%

of trade partners

(countries where the cheese is exported)

102

Export volumes by trade partner³



ASIAGO

2023

Type of cheese: **semi-hard cheese** (made from cow's milk)

Ageing time:

min 20 days (Asiago fresco)

min 90 days (Asiago stagionato)

Production sold (tonnes)

20,433

Ex-fabrica sales value (€ million)

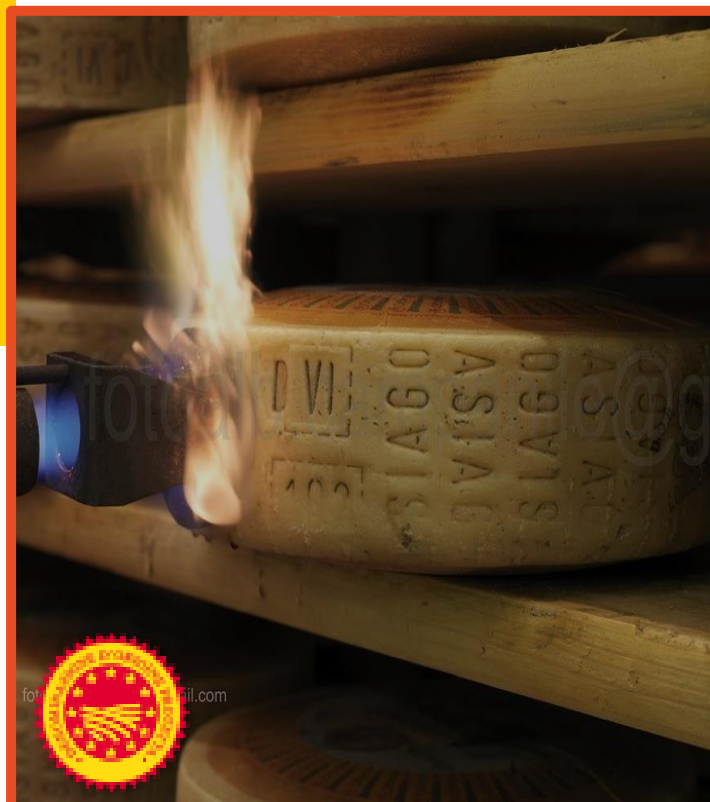
160

Wholesale price (€/kg, avg 2023)

7.44

Total sales value at point of sale¹ (€ million)

220



- (1) Total sales volume X average annual retail sales price in Italy
(2) Asiago, Caciocavallo, Montasio and Ragusano, of a fat content by weight of $\leq 40\%$ and a water content, by weight, of non-fatty matter of $> 47\%$ but $\leq 72\%$ (excl. grated or powdered and for processing).

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Exports² (tonnes)

1,392

Exports² (€ million)

13

Exports/production (tonnes %)

7%

of trade partners

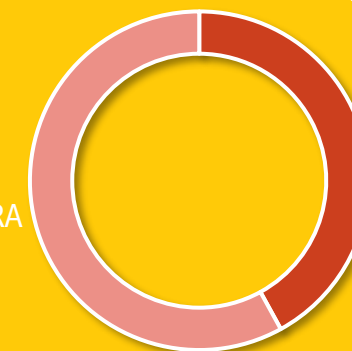
(countries where the cheese is exported)

70

Export volumes by trade partner²

Export EXTRA EU 27
58%

Export INTRA EU 27
42%



QUESO MANCHEGO

2022 2023 data is not available

Type of cheese: **semi-hard** (made from ewe's milk)

Ageing time: **min 30 days – max 2 years**

Production sold (tonnes)

17,592

Ex-fabrica sales value (€ million)

245

Wholesale price (€/kg, avg 2023)

14.50

Total sales value at point of sale (€ million)

na



Exports (tonnes)

11,539

Exports (€ million)

167

Exports/production (tonnes %)

68%

of trade partners (countries where the cheese is exported)

more than 50



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LIST OF PDO REGISTERED CHEESES IN THE EU REGISTER EAMBROSIA

LIST OF PDO REGISTERED CHEESES* - ITALY



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Asiago	Mozzarella di Gioia del Colle	Provolone Valpadana
Bitto	Murazzano	Puzzone di Moena / Spretz Tzaorì
Bra	Nostrano Valtrompia	Quartirolo Lombardo
Caciocavallo Silano	Ossolano	Ragusano
Canestrato Pugliese	Parmigiano Reggiano	Raschera
Casatella Trevigiana	Pecorino Crotonese	Robiola di Roccaverano
Casciotta d'Urbino	Pecorino del Monte Poro	Salva Cremasco
Castelmagno	Pecorino delle Balze Volterrane	Silter
Fiore Sardo	Pecorino di Filiano	Spessa delle Giudicarie
Fontina	Pecorino di Picinisco	Squacquerone di Romagna
Formaggella del Luinese	Pecorino Romano	Stelvio / Stilfser
Formaggio di Fossa di Sogliano	Pecorino Sardo	Strachitunt
Formai de Mut dell'Alta Valle Brembana	Pecorino Siciliano	Taleggio
Gorgonzola	Pecorino Toscano	Toma Piemontese
Grana Padano	Piacentinu Ennese	Valle d'Aosta Fromadzo
Montasio	Piave	Valtellina Casera
Monte Veronese	Provola dei Nebrodi	Vastedda della valle del Belice
Mozzarella di Bufala Campana	Provolone del Monaco	

*As of December 2024

LIST OF PDO REGISTERED CHEESES* - FRANCE



Nomisma



Abondance	Crottin de Chavignol / Chavignol	Reblochon / Reblochon de Savoie
Banon	Époisses	Rigotte de Condrieu
Beaufort	Fourme d'Ambert	Rocamadour
Bleu d'Auvergne	Fourme de Montbrison	Roquefort
Bleu de Gex Haut-Jura / Bleu de Septmoncel	Laguiole	Sainte-Maure de Touraine
Bleu des Causses	Langres	Saint-Nectaire
Bleu du Vercors-Sassenage	Livarot	Salers
Brie de Meaux	Mâconnais	Selles-sur-Cher
Brie de Melun	Maroilles / Marolles	Tome des Bauges
Brocciu Corse / Brocciu	Mont d'Or / Vacherin du Haut-Doubs	Valençay
Brousse du Rove	Morbier	
Camembert de Normandie	Munster / Munster-Géromé	
Cantal / Fourme de Cantal	Neufchâtel	
Chabichou du Poitou	Ossau-Iraty	
Chaource	Pélardon	
Charolais	Picodon	
Chevrotin	Pont-l'Évêque	
Comté	Pouligny-Saint-Pierre	

*As of December 2024

LIST OF PDO REGISTERED CHEESES* - GREECE



Nomisma



Ανεβατό / Anevato	Ξύγαλο Σητείας / Ξίγαλο Σητείας / Xygalo Siteias / Xigalo Siteias
Αρσενικό Νάξου / Arseniko Naxou	Ξυνομυζήθρα Κρήτης / Xynomyzithra Kritis
Γαλοτύρι / Galotyri	Πηχτόγαλο Χανίων / Pichtogalo Chanion
Γραβιέρα Αγράφων / Graviera Agrafon	Σαν Μιχάλη / San Michali
Γραβιέρα Κρήτης / Graviera Kritis	Σφέλα / Sfela
Γραβιέρα Νάξου / Graviera Naxou	Φέτα / Feta
Καλαθάκι Λήμνου / Kalathaki Limnou	Φορμαέλλα Αράχovas Παρνασσού / Formaella Arachovas Parnassou
Κασέρι / Kasseri	
Κατίκι Δομοκού / Katiki Domokou	
Κεφαλογραβιέρα / Kefalograviera	
Κοπανιστή / Koranisti	
Λαδοτύρι Μυτιλήνης / Ladotyri Mytilinis	
Μανούρι / Manouri	
Μετσοβόνη / Metsovone	
Μπάτζος / Batzos	

*As of December 2024

LIST OF PDO REGISTERED CHEESES* - SPAIN



Nomisma



Afuega'l Pitu	Queso Ibores
Arzúa-Ulloa	Queso Majorero
Cabrales	Queso Manchego
Cebreiro	Queso Nata de Cantabria
Gamonéu	Queso Palmero / Queso de la Palma
Idiazabal	Queso Tetilla / Queixo Tetilla
Mahón-Menorca	Queso Zamorano
Picón Bejes-Tresviso	Quesucos de Liébana
Queso Camerano	Roncal
Queso Casín	San Simón da Costa
Queso de Acehúche	Torta del Casar
Queso de Flor de Guía / Queso de Media Flor de Guía / Queso de Guía	
Queso de La Serena	
Queso de l'Alt Urgell y la Cerdanya	
Queso de Murcia	
Queso de Murcia al vino	

*As of December 2024

LIST OF PDO REGISTERED CHEESES*- OTHER COUNTRIES /1

Nomisma



PDO	COUNTRY	PDO	COUNTRY
Paški sir	Croatia	Oscypek	Poland
Allgäuer Bergkäse	Germany	Redykołka	Poland
Allgäuer Emmentaler	Germany	Queijo de Évora	Portugal
Allgäuer Sennalpkäse	Germany	Queijo Serpa	Portugal
Altenburger Ziegenkäse	Germany	Queijo S. Jorge	Portugal
Odenwälder Frühstückskäse	Germany	Queijo de Azeitão	Portugal
Weißlacker / Allgäuer Weißlacker	Germany	Queijo Terrincho	Portugal
Imokilly Regato	Ireland	Queijo Rabaçal	Portugal
Boeren-Leidse met sleutels	Netherlands	Queijo de Nisa	Portugal
Noord-Hollandse Gouda	Netherlands	Queijo Serra da Estrela	Portugal
Noord-Hollandse Edammer	Netherlands	Queijo da Beira Baixa	Portugal
Kanterkaas / Kanternagelkaas / Kanterkomijnekaas	Netherlands	Queijo do Pico	Portugal
Bryndza Podhalańska	Poland	Queijo de Cabra Transmontano / Queijo de Cabra Transmontano Velho	Portugal
		Wrångebäckstost	Sweden

*As of December 2024

LIST OF PDO REGISTERED CHEESES* - OTHER EU COUNTRIES /2

Nomisma



PDO	COUNTRY
Ennstaler Steirerkas	Austria
Gailtaler Almkäse	Austria
Tiroler Almkäse / Tiroler Alpkäse	Austria
Tiroler Bergkäse	Austria
Tiroler Graukäse	Austria
Vorarlberger Alpkäse	Austria
Vorarlberger Bergkäse	Austria
Bovški sir	Slovenia
Mohant	Slovenia
Nanoški sir	Slovenia
Tolminc	Slovenia
Fromage de Herve	Belgium
Telemea de Ibănești	Romania
Χαλλούμι / Halloumi / Hellim	Cyprus
Българско бяло саламурено сирене / Bulgarsko byalo salamureno sirene	Bulgaria

*As of December 2024

LIST OF PDO REGISTERED CHEESES* - OTHER EXTRA-EU COUNTRIES

Nomisma



PDO	COUNTRY
Beacon Fell traditional Lancashire cheese	United Kingdom
Bonchester cheese	United Kingdom
Buxton blue	United Kingdom
Dovedale cheese	United Kingdom
Single Gloucester	United Kingdom
Staffordshire Cheese	United Kingdom
Swaledale cheese	United Kingdom
Swaledale ewes' cheese	United Kingdom
West Country farmhouse Cheddar cheese	United Kingdom
White Stilton cheese / Blue Stilton cheese	United Kingdom
Ezine Peyniri	Türkiye

*As of December 2024

BIO E CONTATTI

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