Defending Biodiversity and small-scale producers in Switzerland

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Population: 8.2 M.
GDP per capita: 85,000 US$
(46% of Swiss families buy regularly organic products)
No place for Slow Food in this paradise?
Number of full- and part-time farms

1975: 133,126
2009: 60,034

2015: less than 55,000!
Ark of Taste in Switzerland (a few examples)

- Swiss chicken
- Berudge plum liquor
- Smoked fish
- Plant Robert (Grape)
- Rose hip jam
Presidia / 1

- Swiss dried beans
- Raw milk butter
- Zincarlin cheese
- Raw milk Vacherin fribourgeois cheese
- Alpine Sbrinz cheese
- Mascarpelin goat cheese
- Quince jelly
- Churer Bein sausage
- Tirggel
- Furmagin da cion
- Chantzet sausage
- Traditional Emmentaler
Presidia / II

- Swiss Brenzerkirsch
- Ur rye bread Valais
- Paun sejel (rye bread Grisons)
- Pastefrolle Val Bedretto
- Farina bèna, farina sec‘a
- Alpzieger
- Cicitt Valli del Locarnese
- Schwarzwurst (black pudding)
- Traditional dry-cured beef
- Toggenburger Goat
Presidia / III

- Wimmiser cherry jelly
- Oil from roasted walnuts
- Honey from Swiss black bee
- Plum tree landscape in Jura
- Chesnut forest in Soazza
Two examples

- Honey from Swiss black bee
- Paun sejel (rye bread Grisons)
5th Slow Food Market
13th – 15th November 2015
Zurich
www.slowfoodmarket.ch
Thank you!

정말 감사합니다