

**Question for written answer E-002560/2021  
to the Commission**  
Rule 138  
**Daniel Buda (PPE)**

Subject: Longer life cheese, but no milk

Imported foods no longer follow traditional recipes; for instance, milk in telemea cheese is replaced by powders and palm oil. Therefore, cheeses made with toxic fats that are dangerous for human consumption are now available on the market. One test where an expensive cheese bought from local producers was compared to two cheaper imported cheeses shows significant differences. A popular experiment shows that if cheese dissolves in water, it means that it is made by mixing powders and vegetable oils, while cheese made by local producers remains intact.

1. What tools is the Commission using to promote quality products and to facilitate the sale of farm products across the EU?
2. What tools can the Commission use to ensure that European consumers can buy fresh, higher quality cheese for a reasonable price instead of noxious, hydrogenated fats?