



Press Release 15 September 2015

Jürss Mejeri – in the heart of Sweden

Kerstin and Claes Jürss have worked with cheese for over 25 years and have run their own dairy since 2004, where they make exclusive artisan cheeses using organic cow's milk. They also offer training to several small-scale dairymen and women.

The story of Jürss Mejeri begins in Jämtland in northern Sweden where Kerstin and Claes Jürss moved to from Stockholm to learn how to make cheese. They were soon working to train other small-scale cheesemakers, as well as to develop new products and methods, and to gather information on everything to do with the industry.

“Our cheeses received awards and our work was positively received. And so in 2004, after 15 years in Jämtland, it was time to leave and set up our own dairy here in Flen. We're bringing our multi award-winning blue cheese Sörmlands Ädel and a typical Swedish cheese that we've called Björnöst to the cheese festival. This is a true gem among small-holed cheeses – a variety that will be exciting to present to the festival goers,” Kerstin and Claes explain.

Over the years, they have never lost interest in passing on the knowledge of artisan cheese making. Every year they hold both basic short courses as well as longer, more extensive training at the dairy. Interest in small-scale production is growing and the number of dairies is increasing. A number of these new dairymen and women have learnt the art of cheese making from Jürss Mejeri.

For many years, Kerstin has been the president of an association that co-ordinates Swedish farm dairymen and women. This involves a lot of contact with small-scale cheesemakers from across Europe. Many projects are supporting and developing the small-scale cheese industry.

“We make cheese with flavour. Exclusive and high quality. We have been certified organic since 2009. The objective of our business is to be a small company that focuses on taste and quality, not volumes and endless growth. The dairy produces between 18 and 20 tonnes of cheese per year, with no intention for this to increase,” Kerstin and Claes conclude.

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High resolution images are available at <http://en.jurssmejeri.se/press>