



For the preservation and promotion of animal genetic resources the Federal Office for Agriculture FOAG has financially supported the project „**Appenzell Goat – milk products of the pure Appenzell goat**” for 2004 – 2009.

The Appenzell Goat

The mostly hornless Appenzell goats are striking thanks to their pure white, medium length hair that gives them a special elegance. They are characterised by a sturdy constitution with well proportioned legs. The Appenzell goat is considered to be a high-performing milk producer. Appenzell goats are a fine example of an animal that is culturally well established in its native area. It is still a tradition today that a small herd of well groomed Appenzell goats leads the processions of cattle to and from the summer Alpine pastures.

The Project

In close cooperation with ProSpecieRara and the Coop food chain, as well as the innovative cheese-maker Matthias Koch in Gonten, a new cheese has been launched which is manufactured solely from the milk of Appenzell goats. The long-term aim of this conservation project is to increase the number of Appenzell goats and to improve the gene pool of the breed.

Results

Sales of this new goat's cheese rose so rapidly that more milk from the quite rare Appenzell goats was soon required. The amount of milk sold has steadily increased. In the first year a total of 56,087 litres of milk was used and by 2008 this had risen to 76,442 and in 2009 to 86,796 litres. Thanks to the increased and reliable market for the milk, farmers have expanded their herds. Over the past few years the number of Appenzell goats registered in the herd book has more than doubled. In 2000 only 677 goats were registered, while on 1 May 2011 the Swiss Goat Federation counted 1,479 animals in its herd book. Thanks to this project, an efficient basis has been created for increasing the sales of goat's milk and thus promoting the breeding of the native Appenzell goat.

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