Lauku Ceļotājs
www.celotajs.lv

GETTING READY FOR THE UK MARKET

A practical online seminar for cheese and speciality food producers

What do you need to have ready before approaching UK buyers? Join Martin Knapp from MK Cheese Consultancy, an experienced UK cheese industry technical specialist, for practical guidance and Q&A.



DATE
17 November 2026
Online seminar

TIME
13:00–14:30
Latvia, Estonia and Finland time

WHERE
Online via Zoom
In English

Topics include:

- UK buyer expectations and supplier approval
- Food safety documentation and certification
- Packaging and UK labelling
- An overview of import requirements
- Chilled transport, shelf life and traceability
- Cheese-specific requirements, including raw milk cheese

Have a question about your products?

Send your questions to your national project coordinator by 9 November to help the expert prepare for the session.

Participants will receive the seminar materials and a practical checklist to help you prepare for UK buyers.

JOIN ON ZOOM
Scan the code or
click here to join the meeting
Meeting ID: 846 3070 5006

Interreg
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Central Baltic Programme
FINE FOODS NORTH

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