



Quevana Opens One of the Largest Cashew Cheese Factories in Europe

Segovia, Spain – Quevana, one of Europe’s pioneers in plant-based cheese innovation, has officially opened one of the biggest cashew cheese production facilities in Europe. Located in Vallelado, a rural village in Segovia, Spain, the new factory marks a major milestone in the company’s growth and mission to revolutionize the dairy industry with delicious, healthy, and sustainable plant-based alternatives.

“This is a historic step in the development of our company and will allow us to keep growing with our existing clients as well as to start working with many new ones which we couldn’t supply before due to production capacity,” said Alejandro Álvarez Rubio, CEO and co-founder of Quevana.

The newly renovated 2,400m² facility—once a meat processing plant closed in 2013—has now been transformed into a state-of-the-art production site dedicated to crafting Quevana’s signature fermented and aged cashew cheeses. Fully certified organic and IFS-compliant, the factory can now produce over **400,000 cheeses per month**.



At Quevana, they make cheese with no dairy. By using **cashew milk** instead of cow’s milk, they replicate the traditional cheesemaking process through innovative fermentation and aging techniques. The result: a range of semi-aged plant-based cheeses with remarkable flavor, texture, and nutrition.



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1. **Absolutely delicious** – Their cheeses are loved by all kinds of consumers.
2. **Very healthy** – Made with only three base ingredients: cashews, salt, and probiotics. Packed with 16% protein, healthy fats, and no cholesterol or lactose.
3. **Sustainably produced** – With up to 60% less carbon emissions, 60% less eutrophication, and 90% less land use compared to traditional dairy cheeses.
4. **Accessible** – In September 2023, they cut their prices by 50%, reaching price parity with dairy cheeses thanks to scaled production.

Following the price reduction, demand for Quevana cheeses surged, quickly outpacing the previous factory's production capacity. The new facility now enables Quevana to expand its reach and better serve both existing and new clients.

Currently, Quevana offers six varieties of semi-aged cashew cheeses—Original, Truffle, Olive Oil & Garlic, Smoked, Paprika, and Provence Herbs—aged between one and two months. The products are available in leading supermarkets and organic stores across Europe, including **Jumbo (Netherlands), Continente (Portugal), and retailers in Spain and Germany.**



With this expansion, Quevana reaffirms its mission to make delicious, healthy and sustainable plant-based cheeses accessible to the broader population.

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