


Centre of Excellence for Raw Milk Products: First projects are in progress

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Projects	Further informations
<p>Better understanding of the microbiota of raw milk and raw milk cheese by comparing the results of classical microbial analysis and the results of modern molecular biology methods (high-throughput sequencing).</p> <ul style="list-style-type: none"> • Monthly cheese making of Vacherin Fribourgeois AOP (raw vs. thermised) during 1 year. • Comparative studies of classical microbiology (Grangeneuve) and state-of-the-art molecular biology (Agroscope). 	<p>See Posters Dreier et al. (Nr. Q05) Guggisberg et al. (Nr. Q06)</p>
<p>Development of a simple process for the selective enrichment of bacteria with beneficial effects that can be used in artisanal cheese production and contribute to product authenticity and diversity.</p>	<p>See Poster Bettera et al. (Nr. S02)</p>
<p>Consumer study with Vacherin Fribourgeois AOP cheeses made from raw milk and thermised milk, each with 2 stages of maturation.</p>	<p>See Poster Guggenbühl et al. (Nr. Q04)</p>
<p>Microbiological safety of raw-milk yoghurt</p>	<p>See Poster Bisig et al. (Nr. Q07)</p>
<p>Science Blog: Raw-Milk Products - A Voyage of Discovery</p>	
<p>Intended collaboration with the University of Fribourg: To determine the influence of different heat treatments and enrichment processes on the health effects of certain whey proteins. Whey from raw milk cheese production is often fed to pigs, even though it is rich in proteins that are partly responsible for the positive effects of raw milk on the human immune system. The innovations aim to promote the use of whey as food, thereby increasing the added value for the cheese sector and reducing the ecological footprint.</p>	
<p>In preparation:</p> <ul style="list-style-type: none"> • Scientific review of the need for regular Salmonella testing. • Develop HACCP concepts for soft and fresh cheese as well as butter made from raw milk. • Information material on the significance of proven and new detection methods for antibiotics and other inhibitors. 	