



# Agroscope



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Short Summary of the talk (max. 300 words)

## Safety and quality of raw milk cheeses: Two sides of the same coin

The title of this talk is also the scientific hypothesis that will be tested on the basis of *Staphylococcus aureus*. This bacterium was selected because it is often the most significant pathogen in cheese made from raw milk - depending on the basis of assessment. Because of this importance, it also serves as a process hygiene criterion in the legal requirements in the EU and Switzerland. *S. aureus* is not only a problem of food safety, but also of animal welfare as well as of cheese quality. Last but not least it leads to high avoidable costs. The contagious genotypes cause the biggest problems, with genotype B (GTB) being by far the most common in Switzerland and surrounding countries.

Agroscope, in collaboration with research partners, has therefore developed a highly specific routine method for detecting GTB, and a sanitation plan for infected cow herds. This plan was applied with great success, first on individual farms and then in an entire region. The next proposed and achievable goal is to get cow herds free of *S. aureus* GTB throughout Switzerland and ideally also in neighbouring countries. This would simultaneously increase food safety, animal welfare, the sensory quality of raw milk cheese, as well as save considerable costs.

The scientific hypothesis in the title of this talk is therefore true in the case of *S. aureus*. Hans Graber, retired head of mastitis research at Agroscope is co-author of this talk.

The three most important milestones in my scientific career:

1. 1994: PhD thesis on the adaptation of hurdle technology to raw milk cheese ([https://doi.org/10.3168/jds.S0022-0302\(95\)76657-7](https://doi.org/10.3168/jds.S0022-0302(95)76657-7))
2. 2008: Founder of the innovation platform "Swiss Food Research" and subsequently Co-President for six years ([Link](#)).
3. 2023: Co-inventor of "Method for Smear-Ripening of Cheese" ([European Patent 3 981 258 A1](#)).

I'm looking forward to the scientific conference on raw milk products because...

... I love exchanging ideas with experts from science and practice on how we can strengthen and better communicate the uniqueness of raw milk products.