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V Wolf, A Delacroix-Buchet, M El Jabri, P Trossat, S Gavoye, et al.. Cheese Making Properties variability decreases from individual to herd and dairy vat milks: A case study in PDO/PGI cheeses area in Franche-Comté (France). 10th Cheese symposium, Apr 2018, Rennes, France. . hal-03678957

HAL Id: hal-03678957

<https://hal.science/hal-03678957v1>

Submitted on 25 May 2022

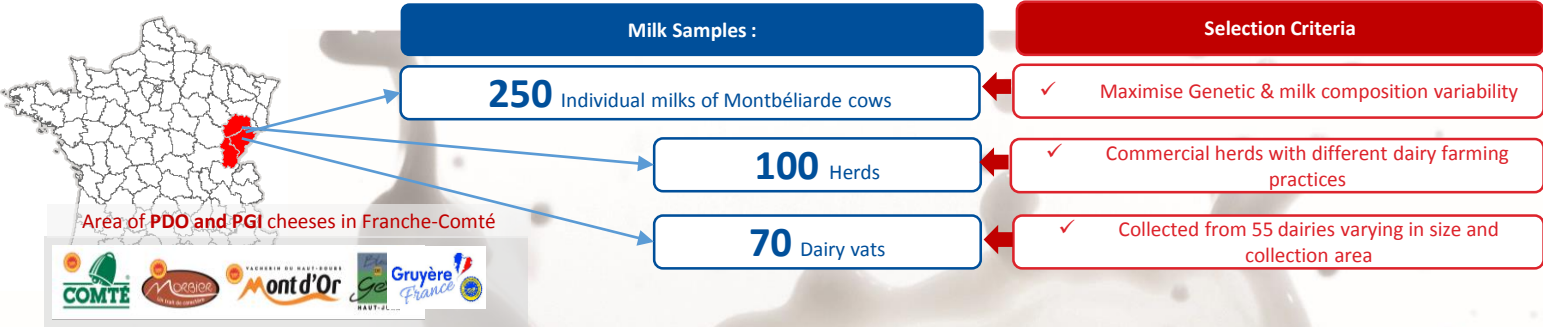
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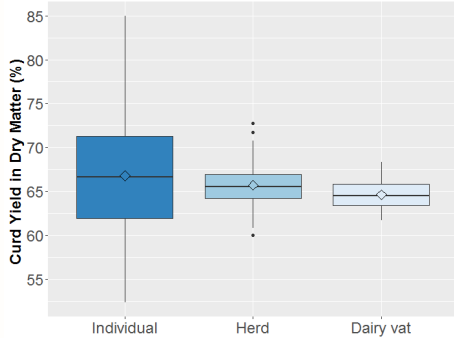
V. Wolf^{1*}, A. Delacroix-Buchet², M. El Jabri³, P. Trossat⁴, S. Gavoye⁴, D. Pourchet¹, P. Grosperin¹, E. Beuvier⁵, O. Rolet-Répécaud⁵, Y. Gaüzère⁶, O. Belysheva⁶, E. Notz⁷, C. Laithier³

¹Conseil Elevage 25-90, France; ²GABI, INRA Jouy-en-Josas, France; ³Institut de l'élevage, France; ⁴Actalia, France; ⁵URTAL, INRA, Poligny, France; ⁶ENILBio de Poligny, France; ⁷Centre Technique des Fromages Comtois, France.



Laboratory Curd Yield in Dry Matter (%)

Renneted milk at pH 6.6 was centrifuged (2700g, 15min). Milk and whey dry matter (DM) were measured for calculation of curd yields in DM. (Adapted from Hurtaud *et al.*, 1995¹)

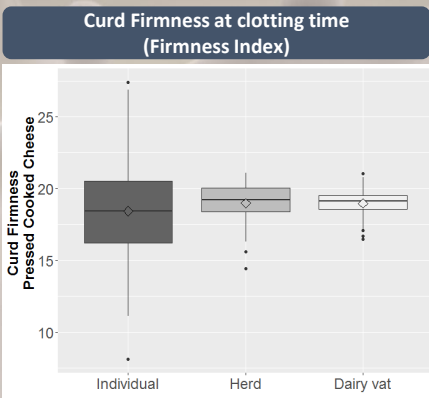


Level	N	Mean	Sd	CV
Ind.	250	67.0	6.6	9.9
Herd	100	65.7	2.3	3.5
Dairy Vat	70	64.6	1.6	2.4

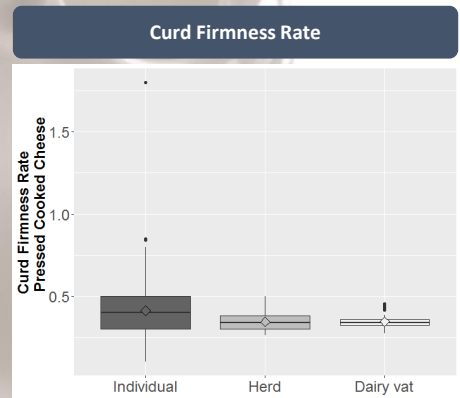
¹Hurtaud C., Rulquin H., Delaite M., Vérité R., 1995. Ann. Zootech. 44: 385-398.

Milk Coagulation Properties

Curd Firmness at clotting time and Curd Firming rate were measured with the Formoptic, a computerised adaptation of the Formagraph. Two protocols were used following two models of cheese technology (soft and pressed cooked) with different rennet extract and pH standardisation (6.45 or 6.6, respectively).



	Level	N	Mean	Sd	CV (%)
Pressed Cooked Cheese	Ind.	245	18.4	3.2	17.3
	Herd	96	19.0	1.4	7.2
	Dairy Vat	68	19.0	1.0	5.0
Soft Cheese	Ind.	246	18.8	3.2	17.3
	Herd	92	19.4	1.4	7.0
	Dairy Vat	68	19.6	1.2	6.2



	Level	N	Mean	Sd	CV (%)
Pressed Cooked Cheese	Ind.	245	0.41	0.16	38.2
	Herd	96	0.34	0.05	14.9
	Dairy Vat	68	0.34	0.04	10.6
Soft Cheese	Ind.	246	0.40	0.13	33.4
	Herd	92	0.33	0.05	14.4
	Dairy Vat	68	0.33	0.04	13.0

Conclusion : In our study, a significant decrease was observed in the variability of all cheesemaking parameters from individual to herd milks and even more to dairy vat milks.

Acknowledgements : This study was funded by the French Ministry of Agriculture, Agro-food and Forest, the French Dairy Interbranch Organisation (CNIEL), the Regional Union of Protected Designation cheeses of Franche-Comté (URFAC) and the Regional Council of Bourgogne Franche-Comté, under the project FROM'MIR.

