



Erasmus+

**Preserving and Marketing
Farmhouse Artisan Cheese**

LEGISLATION REVIEW

ACTIVITY: 03-A3 - STATE OF THE NATION
IMPLEMENTATION

CASE STUDIES QUESTIONNAIRE

**Dairy representing
a good example
of how flexibility can be implemented**



tro Village (1700mt above sea level) Frazione Dorf

alsesia Area

iedmont region



enhance behind the application of FLEXIBILITY by the competent authorities
when checking small and medium food enterprises

Simplified management of medium and small cheese dairies

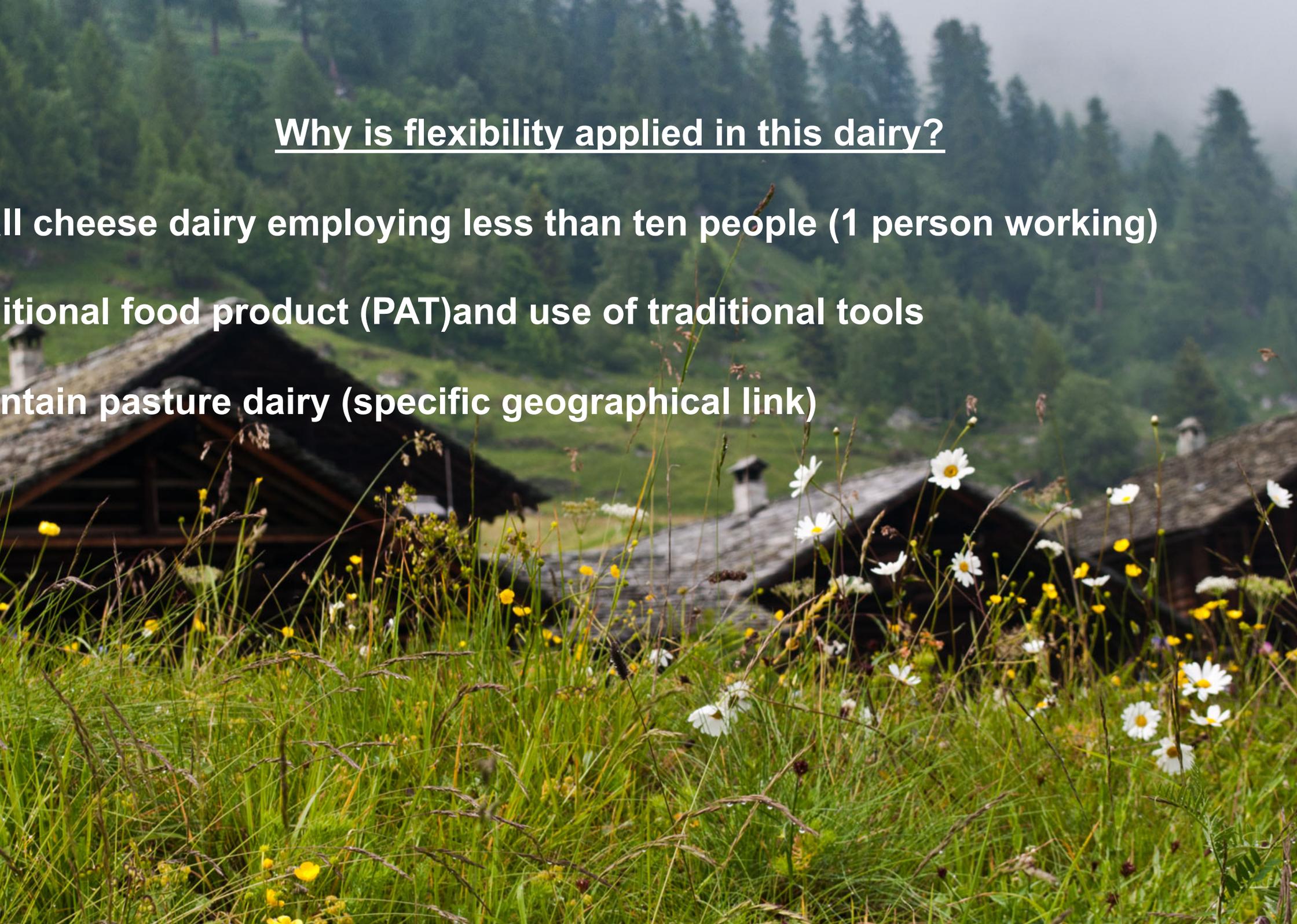
Reduction of bureaucratic costs

Improvement of good hygiene practices for an effective application of HACCP principles designed around the production and the enterprise

Improvement of small enterprises' competitiveness

Homogenous level of evaluation and behaviour of Competent Health Authorities to avoid personal interpretations



A scenic view of a mountain valley. In the foreground, there is a field of tall green grass with several white daisies and yellow wildflowers. In the middle ground, there are several traditional wooden houses with dark roofs and small chimneys. The background shows a lush green valley with more houses and a dense forest of tall evergreen trees under a slightly hazy sky.

Why is flexibility applied in this dairy?

Small cheese dairy employing less than ten people (1 person working)

Additional food product (PAT) and use of traditional tools

Maintain pasture dairy (specific geographical link)

Difficult area to reach

No roads suitable for vehicles

Transhumance done on foot



Animals raised on pastures night and day from mid-May to mid October, left out at night when weather allows it

Winter: animals fed with locally bought hay

Summer: feed coming entirely from the farm



own milk processed

eds: Brown Alpine and Pezzata
ropa



Milk processed per year: About 58.000 litres, depending on the weather

Milk processed per day:
Between 5 and 10 litres per day per animal (Over a total of 20 lactating cows)

Coagulant used: Powder calf's rennet (Chimosine 95%, Pepsine B. 5%) **NO USE OF STARTERS**



Products

Forma Macagn
Ricotta and butter from leftover whey

Sales

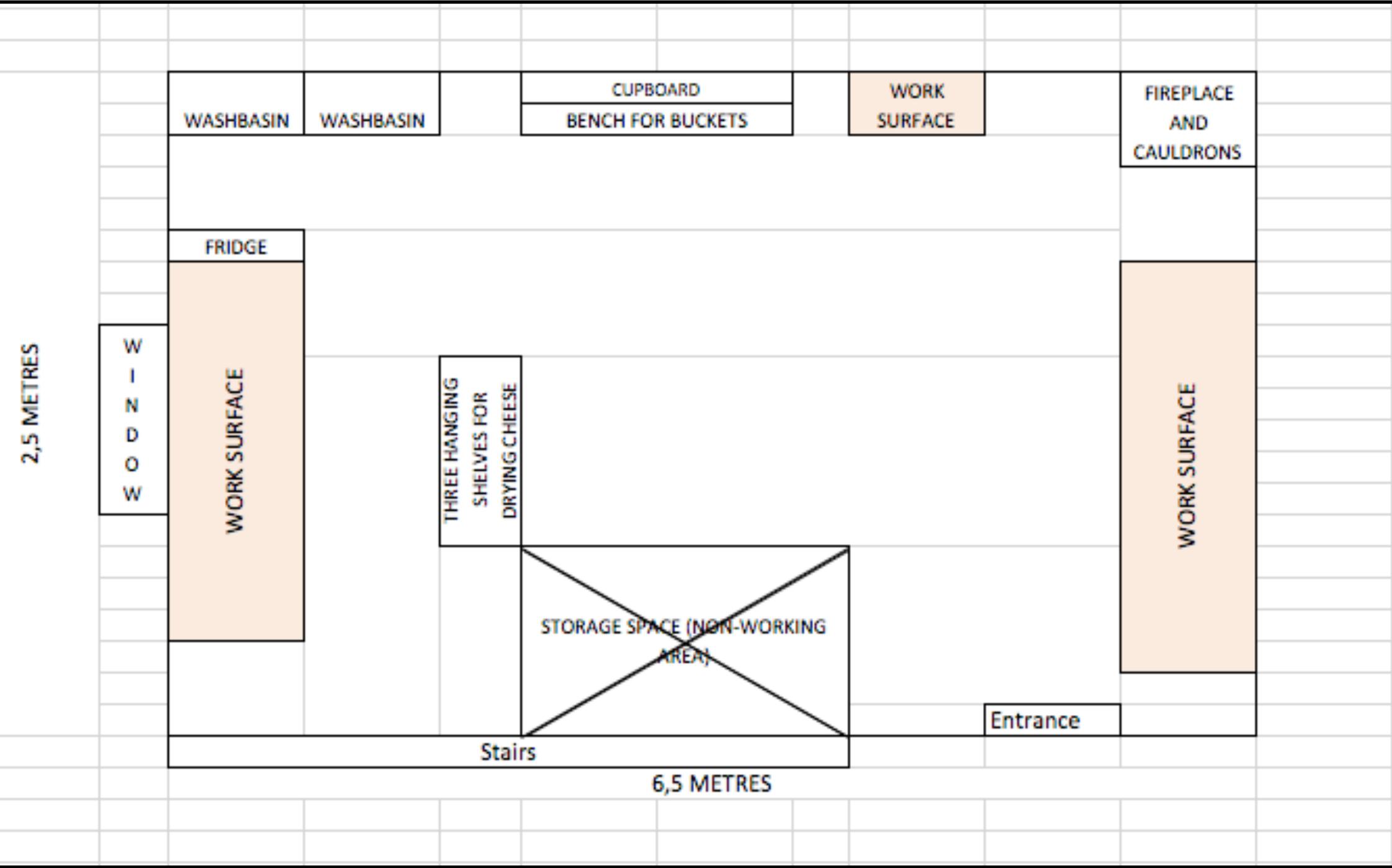
direct sales,
indirect sales
private consumption

PRODUCT HISTORY

Macagn cheese has been made for time immemorial. It takes its name from a mountain pasture situated in the municipality of Riva Valdobbia, between the provinces of Biella, Valsesia and Valle Aosta. Its main characteristic is that it is made at every milking, a method that has probably evolved because of the need to take advantage of the milk's natural temperature and use less wood.



DAIRY STRUCTURE





Dairy entrance

d premises are kept clean and maintained in good conditions

Equipment cleaned daily (included the one used for milking).

Dairy cleaned thoroughly once a week using cleaning products provided by the local health authority.

Layout, design, construction, siting and of food premises

Food premises adequately kept, cleaned and
maintained. There are no corners which result
in areas particularly difficult to clean.



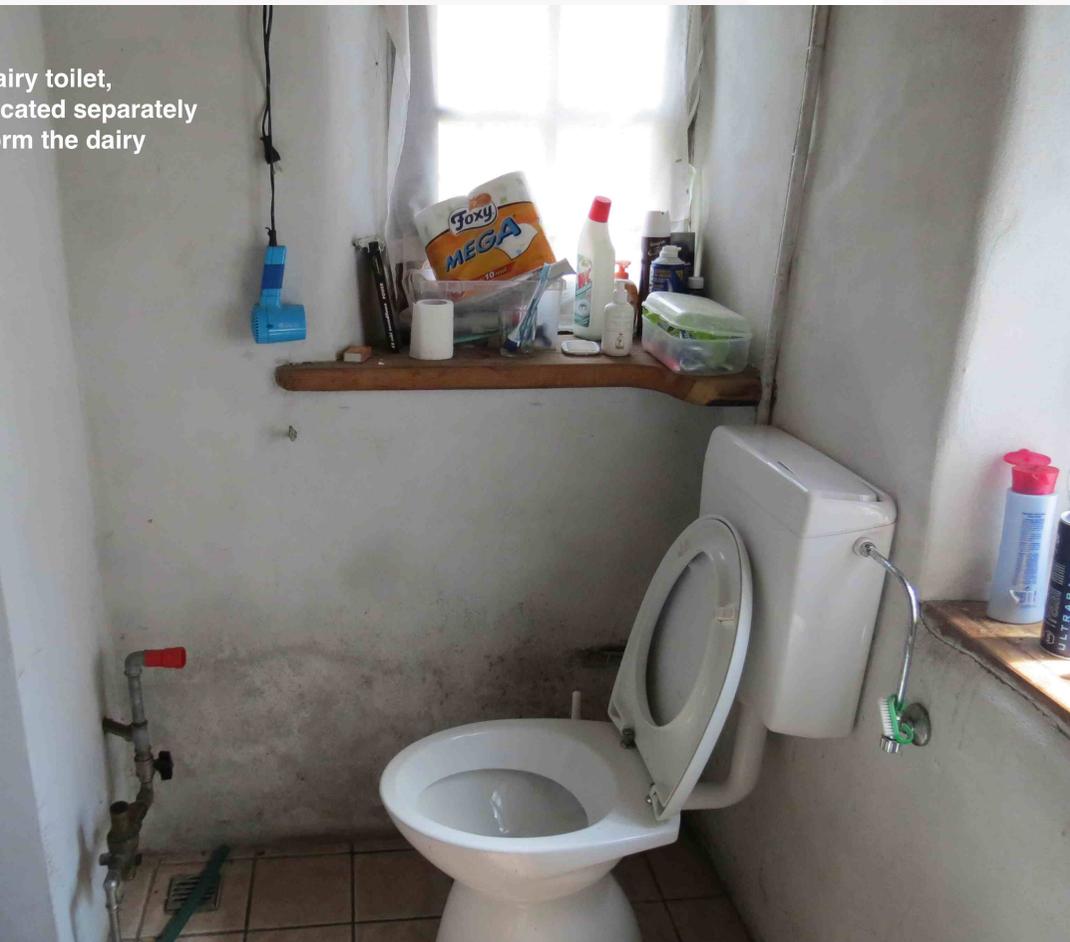
Surfaces (including surfaces of equipment) in areas where foods are handled and in particular those in contact with food, maintained in good conditions easy to clean/disinfect.



s on the door and on the window avoid air-borne contamination.



adequate number of flush lavatories and connected to an effective drainage system



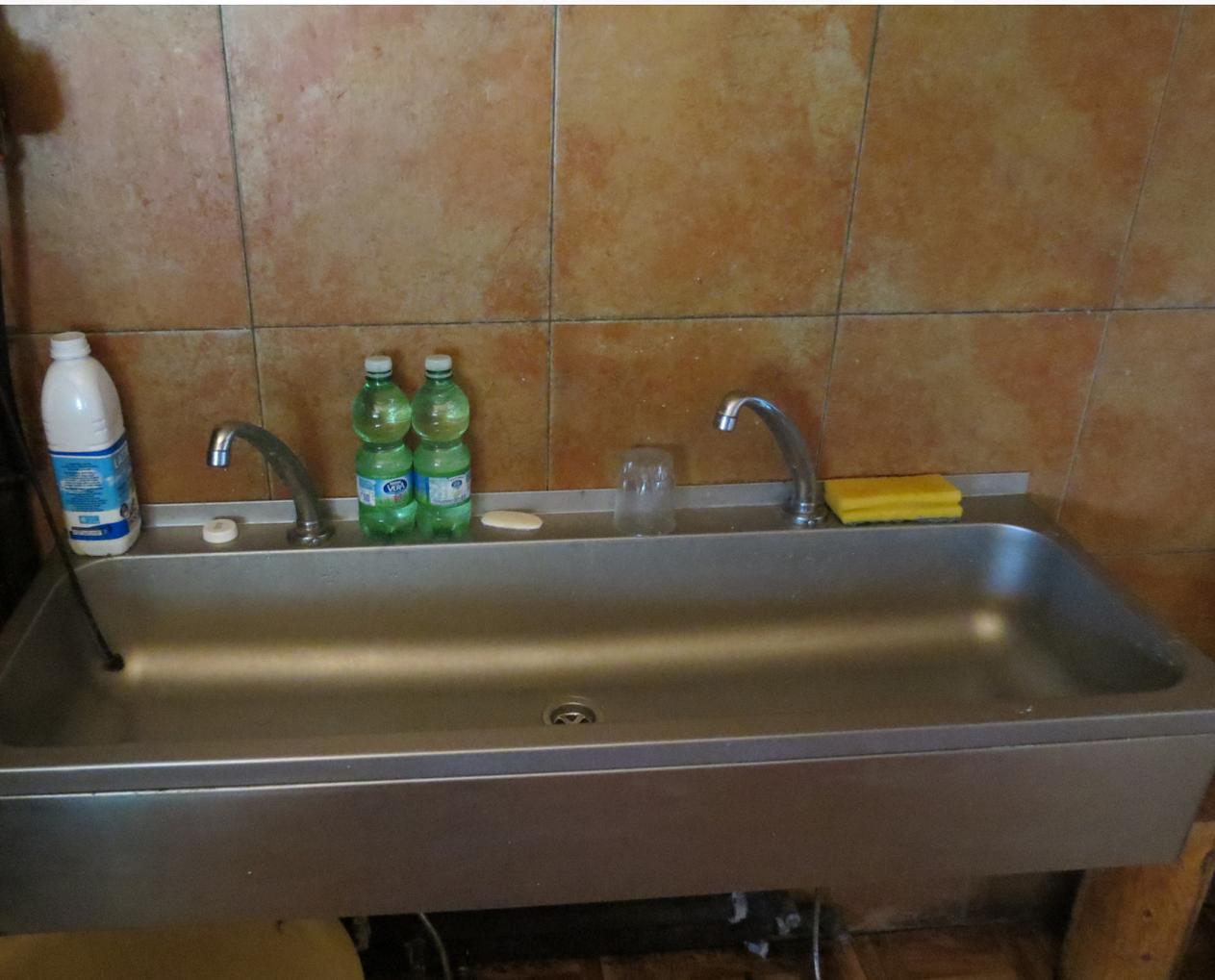
separate toilet,
located separately
from the dairy



Washbasin also used
for other duties

located in an adjacent building
Presence of septic tank and dry well
lavatories do not to open directly into rooms where food is handled

adequate number of washbasins suitably located and designated for cleaning hands



Drainage facilities designed and constructed to avoid the risk of contamination



All surfaces maintained in a sound condition and easy to clean/disinfect
Made of impervious, non-absorbent, washable and non-toxic materials
Smooth surfaces up to a height appropriate for the operations.
Painted with washable and transpiring paint.



ceilings and overhead fixtures constructed and finished so as to prevent the accumulation of dirt and to reduce condensation, the growth of undesirable mould and the shedding of particles



facilities, if necessary, for the cleaning, disinfecting and storage of working utensils and equipment, constructed of corrosion-resistant materials, easy to clean and with hot and cold water



Cupboard to store rennet

- Utensils stored on steel shelves
- Cleaning products stored in a wooden cupboard in the dairy

**able rooms, large enough for the separate storage of raw materials from
cessed material and sufficient separate refrigerated storage**

**Shelves to dry cheese before it is placed in the
cellar**





RAW MILK REQUIREMENTS

- Cowherds officially free of brucellosis and tuberculosis.
- Raw milk meets the criteria regarding total plate count at 30°C/Somatic cell count. Analyses carried out regularly.
- Animals undergoing medical treatment are milked separately.

**Surfaces of equipment intended to come into contact with easy to clean/
disinfect and maintained in good conditions, made of smooth, washable
and non-toxic materials**



CHEESE DAIRIES WITH TRADITIONAL CHARACTERISTICS



Exceptions on premises







Ceiling







Tool used to break the curd

Global, grassroots organization which aims to:

prevent the disappearance of local food cultures and traditions

counteract the rise of fast life

combat people's dwindling interest in the food they eat, where it comes from and how
our food choices affect the world around us





Slow Food® It

Thank you for your
attention

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