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
Otro Village (1700mt above sea level) Frazione Dorf
Valsesia Area
Piedmont region
Rationale 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
Why is flexibility applied in this dairy?

- Small cheese dairy employing less than ten people (1 person working)
- Traditional food product (PAT) and use of traditional tools
- Mountain pasture dairy (specific geographical link)
Difficult area to reach
No roads suitable for vehicles
Trashumance 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
Only own milk processed

Breeds: Brown Alpine and Pezzata d'Oropa
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

- Tuma Macagn
- Ricotta and butter from leftover whey

Sales

- 40% direct sales,
- 50% indirect sales
- 10% private consumption

PRODUCT HISTORY

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

- Equipment cleaned daily (including the one used for milking).
- Dairy cleaned thoroughly once a week using cleaning products provided by the local health authority.
- Floors cleaned daily.
- Drying and ageing cellar disinfected once a year.
Layout, design, construction, siting and size of food premises. Food premises adequately kept, cleaned and disinfected. There are no corners which result 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.
Nets on the door and on the window avoid air-borne contamination.
Adequate number of flush lavatories and connected to an effective drainage system

- Located in an adjacent building
- Presence of septic tank and dry well
- Lavatories do not open directly into rooms where food is handled
- A window allows natural ventilation
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.

- Utensils stored on steel shelves or hung on walls
- Cleaning products stored in a wooden cupboard in the dairy
Suitable rooms, large enough for the separate storage of raw materials from processed 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 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
Exceptions on premises
Exceptions on premises
Exceptions on equipment and tools
Exceptions on equipment and tools
Exceptions on equipment and tools

Tool used to break the curd
Slow Food is a 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
Thank you for your attention

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