

Application of process and product innovations for the development of the milk chain in Basilicata

Riferimenti

Tipo di progetto

Gruppo Operativo

Acronimo

INNOPROLATTE

Tematica

Filiere agroalimentari

Information

Time frame

2017 - 2020

Durata

36 months

Partners (no.)

10

Regione

Basilicata

Comparto

Zootecnia - bovini/bufalini

Localizzazione

ITF51 - Potenza

ITF52 - Matera

Costo totale

€260.000,00

Fonte di finanziamento principale

Programma di sviluppo rurale

Programma di sviluppo rurale

2014IT06RDRP017: Italy - Rural Development

Programme (Regional) - Basilicata

Parole chiave

Farming/forestry competitiveness and diversification

Biodiversity and nature management

Food quality / processing and nutrition

Sito web

<http://www.innoprolatte.it/>

Project status

completed



Objectives

The crisis of the market of cow milk and dairy products, traditional or industrial, move the farmers and dairy entrepreneurs to look for innovations. The project aims to answer to this demand for innovation by means of mature innovative technologies to the whole animal production chain in Basilicata region: cattle, jenny, goat farms and dairies. The opportunities offered by the Lucanian Research Entities, by means of a two-fold approach combining tradition and innovation, of process as well as product, would represent an occasion of development for the whole chain, "from farm to fork", also organisationally.

Activities

The activities are: preparatory and adaptation of innovation - standardization of jenny's milk chain, innovative cheese-making technologies and milk enriching with functional fibres. Evaluation and definition of the best cheese-making technologies and optimization of the goat cheese chain. Introduction of ready innovations into partners' farms by means of sensory cheese evaluation and field-days. Diffusion of ready innovations and results by means of web site, press, workshops and final meeting, production of audiovisual material.

Partenariato

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<https://www.innovarurale.it/pei-agri/gruppi-operativi/bancadati-go-pei/applicazione-di-innovazioni-di-processo-e-di-prodotto-lo>

Role	Azienda	Address	Telephone	E-mail
Leader	CREA-ZA Sede di Bella	Via Appia Bella Scalo 85054 Muro Lucano PZ Italy	0976-72915	za.bella@crea.gov.it
Partner	OP Platano Melandro Latte - Società cooperativa agricola	Contrada Lagarelli 39 85051 Bella PZ Italy	347 6274799	opplatanomelandro@open.legalmail.it
Partner	Caseificio Viola Pietro Mario	Contrada Santa Maria 110 75010 Gorgoglione MT Italy	0838 560500	
Partner	Azienda Agricola Asineria Barone s.s.	Contrada Vallone San Leo snc 85018 Trivigno PZ Italy	320 0580261	asineriabarone@cia.legalmail.it
Partner	Russo Donato	Contrada Lama snc 75012 Bernalda MT Italy	333 9160276	ageacoop@pec.it
Partner	Fresca Italia	Frazione Frusci 85021 Avigliano PZ Italy	346 8299164	frescaitalia@legalmail.it
Partner	EvolutionCISF s.r.l.u.	Via del Seminario Maggiore 35 85100 Potenza PZ Italy	0971 51099	info@evolutioncisf.com
Partner	Energiaia Srl Impresa Sociale	Piazzale Istria 1-3 85100 Potenza PZ Italy	0971 1930077	segreteria@scambiologico.it

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Role	Azienda	Address	Telephone	E-mail
Partner	Centro Ricerche ENEA Trisaia	SS106 Ionica km 419.5 75026 Rotondella MT Italy	0835 974714	salvatore.dimatteo@enea.it
Partner	Università degli Studi della Basilicata - Scuola di Scienze Agrarie, Forestali, Alimentari ed Ambientali	Viale dell'Ateneo Lucano 10 85100 Potenza PZ Italy	0971 205409	safe.direttore@unibas.it
Partner	Università degli Studi della Basilicata - Dipartimento di Scienze delle Produzioni Animali	Via dell'Ateneo Lucano 10 85100 Potenza PZ Italy		
Partner	ALSIA - Azienda Agricola Sperimentale Dimostrativa Bosco Galdo di Villa d'Agri	Via Grumentina 118 85050 Potenza PZ Italy	0835 244600	antonio.imperatrice@alsia.it
Partner	Azienda Agricola Donna Tina	Via Piscicolo 12 75018 Stigliano MT Italy		info@donnatina.it
Partner	Azienda Agricola Tommaso Di Palma	Ruoti PZ Italy		
Partner	Associazione regionale allevatori della Basilicata - ARA	Via Dell'Edilizia 85100 Potenza PZ Italy	0971 470000	segreteria@arabasilicata.it
Partner	CNR - Istituto per i beni archeologici e monumentali (IBAM) - Potenza	Contrada Santa Loja 85050 Tito Scalo PZ Italy	0971 427322	segreteria@ibam.cnr.it

Pratiche abstract

Description

Artichoke rennet cheeses. The results of this innovation cover two branches: the vegetable production, (artichoke) and dairy.

In the first case, thanks to the use of the last crop of artichokes, which has a low price so that does not cover the labor costs, horticultural companies can sell at a higher price the heads of the last harvest. In fact artichokes will have added value as they will be used for the production of rennet.

In the latter case, the dairy sector will be able to produce innovative cheeses that will fill new niche markets, both domestic and national, which are expanding, namely those of innovative products and of non-animal rennet cheeses. In fact, demand for novelty and cheeses for "vegetarians" is growing in the Southern Italy, but also at national and international level. These products are, in fact, very competitive, both for technology and taste. Moreover, the new plants that supply the vegetable rennet, yet to be created in the case of adoption of the innovation, will allow the development for employment, and especially for women, as this category is naturally highly suited to this particular activity.

Description

This innovation concerns three sub-sectors of the dairy chain: bovine milk, in crisis; jenny livestock, biodiversity at risk; and dairy, thirsty for diversification. The standardization of jenny's milk production will allow the elimination of process critical points by improving and / or modifying breeding and milking, storing and milking procedures. It will also provide breeders with a new work-process planning. This increased production efficiency translates into increased productivity and income, which contributes to the "active" preservation of biodiversity. This precious milk has important antibacterial properties for the presence of lysozyme, an enzyme that represents a potential alternative to egg lysozyme and used to fight swelling in cow and sheep milk cheeses.

The technology for the production of vaccine cheeses with the addition of jenny's milk, previously studied and standardized during the project, represents the possibility of producing cheeses of constant quality and replicable. The cheeses obtained in the three variants (three stages of ripeness and thus consistency and different flavors) will be unique and versatile in the possibilities of use, both in terms of consumption as well as in the preparation of elaborate dishes, thus intercepting a target of consumers as wide as possible, aiming at a wide range of potential buyers different for texture and flavor. As aforesaid, it will tend to obtain a product of high palatability, delicate but with character, especially in the longer seasoning.

Description

The application of this innovation consists of validated technologies for the production of low-fat cheeses, cow's milk, donkey's, goat's, sole or mixtures, with improved consistency through enrichment with food fibers having aggregate capacity: inulin and pectin.

These cheeses will respond to the need to develop new dairy products for the pressing market demand for low-calories and "functional" products for health but good to the palate. The use of donkey milk for partial (or total) replacement of cow's milk could be a valid approach for low-fat cheeses. Donkey milk, in fact, has a lower fat content than cow's milk, but this characteristic may be an obstacle to the development of cheeses of adequate consistency. Production difficulties can be overcome by adding natural aggregates such as inulin and pectin. From a nutritional point of view, inulin has many properties, including pre-biotics, favoring digestion, reducing intestinal gas. Another very interesting aspect of the use of inulin is its nutraceutical properties because it is able to prevent diseases such as diabetes or cardiovascular (due to increased fat in the blood) and the onset of colon cancer. Another aspect to consider is the prebiotic function attributed to inulin with increased Bifidobacterium density and decreased levels of pathogenic bacteria. The simultaneous use of donkey milk and inuline could be an important innovation in the milk dairy chain.

Description

This innovation provides a new organizational model and new techniques and new products. Organizational model that starts from breeding, continues in collecting the milk, till cheese processing and marketing. A model that is at the basis of the future Lucanian goat chain.

Indeed, the main objective at the base of this product is to offer a new development opportunity to the goat farms of Basilicata, where, of all the livestock species reared, goat is certainly the one that lacks the greatest delays from the innovation point of view.

Ultimately, the products will be: a new organizational model of the goat's compartment, adapted to Lucanian requirements; new dairy products obtained from goat's milk; new business strategies for these products. The main product here, in this

case, is that all the players in the chain will work in an integrated and productive way, and this, for the reality of the Basilicata region, would be an absolute innovation.

Link utili

Titolo/Descrizione	Url	Tipologia
CREA	http://www.crea.gov.it	Link ad altri siti che ospitano informazioni del progetto
UNIBAS SAFE	http://agraria.unibas.it	Link ad altri siti che ospitano informazioni del progetto
EVOLUTIONCISF	http://www.evolutioncisf.com	Link ad altri siti che ospitano informazioni del progetto
Fresca Italia	http://www.frescaitalia.com	Link ad altri siti che ospitano informazioni del progetto
Pagina Facebook del progetto	https://www.facebook.com/innoprolatte/	Link ad altri siti che ospitano informazioni del progetto
Brochure Progetto INNOPROLATTE	https://www.crea.gov.it/documents/58839/0/Brochure+evento+INNOPROLATTE-salone22...	Materiali utili
Secondo appuntamento con i seminari del progetto INNOPROLATTE	https://www.youtube.com/watch?v=Fx4humFQcGU	Materiali utili
Video del progetto	https://www.facebook.com/ilmioviaggionellagricoltura/videos/783368269205666	Materiali utili

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Titolo/Descrizione	Url	Tipologia
Primo appuntamento con i seminari del progetto INNOPROLATTE	https://www.youtube.com/watch?v=e3rGr8cYVSs	Materiali utili
Poster del progetto InnoProLatte	https://www.alsia.it/opencms/export/sites/alsia/.allegati/Progetti/risultati/Po...	Materiali utili