

Technological innovations of products and processes for the development of Halal dairy supply chain

Riferimenti

Tipo di progetto

Gruppo Operativo

Acronimo

Cheeshal

Tematica

Filiere agroalimentari

Information

Time frame

2020 - 2022

Durata

24 months

Partners (no.)

13

Regione

Sicilia

Comparto

Zootecnia

Localizzazione

ITG17 - Catania

Costo totale

€442.350,00

Fonte di finanziamento principale

Programma di sviluppo rurale

Programma di sviluppo rurale

2014IT06RDRP021: Italy - Rural Development

Programme (Regional) - Sicilia

Parole chiave

Animal husbandry and welfare

Supply chain, marketing and consumption

Waste, by-products and residues management

Farming practice

Food quality / processing and nutrition

Sito web

<http://cheeshal.it>

Project status

ongoing



Objectives

The project aims to meet the innovation and specialization needs of the production world, through the creation of dairy products that meet the demands of consumers. The main objective of the project is to formulate a cheese obtained with kiwi-based vegetable rennet. The absence of animal rennet is the main advantage of this cheese which makes it suitable for vegetarian / vegan and Islamic consumers. The project proposes the implementation of an innovative strategy, in terms of both process and product, to support the economic growth of companies in the sector, encouraging their entry into the halal market.

Activities

"Attività di processo:

- Formulazione di mangimi "bio" a basso impatto ambientale con materie prime regionali, offrendo nuovi sbocchi di mercato;
- Formulazione di caglio vegetale a base di kiwi, definendo quantità, tempi e temperature dell'enzima;
- Definizione di protocolli innovativi di caseificazione, stagionatura, tipologie di confezionamento e di stoccaggio.

Attività sul prodotto:

- Caratterizzazione di formaggi ottenuti ad elevato standard qualitativo in grado di soddisfare i requisiti Halal;

Attività organizzative :

- Ottimizzazione del sistema di confezionamento/distribuzione/conservazione;
- Valorizzazione e promozione commerciale."

Context

Cheeshal's reference production context is the dairy sector as a whole, including primary production and processing

Partenariato

Role	Azienda	Address	Telephone	E-mail
Leader	La Cava srl	Via G. Basile 246 95036 Randazzo CT Italy	095 922300	info@casificiolacava.com
Partner	AB Group	via dei lecci 15/B 97013 Comiso RG Italy		abgroupcomiso@pec.it
Partner	La Casina del Cavaliere	via berlinguer 7 95035 Maletto CT Italy		
Partner	Grasso Sebastiano Mario	corso Roma 124 94010 Cerami EN Italy		
Partner	Azienda Agricola Santa Maria Di Virzi' Santa & C	Vico I Vitt. Emanuele 98033 Cesarò ME Italy		
Partner	Azienda Agricola Virzi' Filippo	C.da Vignuzze snc 94018 Troina EN Italy		
Partner	Azienda Agricola Triscari Filippo	Via R. Margherita 77 95034 Bronte CT Italy		
Partner	Azienda Agricola Statella Giuseppe	C.da Colla vena 95012 Castiglione di Sicilia CT Italy		

Role	Azienda	Address	Telephone	E-mail
Partner	Azienda Agricola Savoca Calogero	Via Vittorio Emanuele 16 98030 San Teodoro ME Italy		
Partner	Università di Catania	Piazza dell'Università, 2 95131 Catania CT Italy	800 644 590	protocollo@unict.it
Partner	Università degli Studi di Messina	Piazza Pugliatti n. 1 98122 Messina ME Italy		
Partner	Studio Associato E.DA.	Via MG Iacono 97100 Ragusa RG Italy		turlaernesto@gmail.com
Partner	Confagricoltura Catania	Piazza Falcone 3 95100 Catania CT Italy		

Pratiche abstract

Description

Formulation of new feeds for ruminants free from animal fats and integrated with bioactive functional feeds. The project involves the development of an innovative dairy supply chain system that goes from breeding to the nutritional characterization of cheeses according to the requirements of Halal certification. This system represents an absolutely new and innovative model for the region and which enhances animal welfare understood both as a free grazing system and as a type of food supplied. The supply chain model envisaged will prohibit the use of animal fats in the feed supplied to animals while the integration of feed with bioactive substances and / or natural foods with functional properties will be oriented.

Description

Innovative cheeses with functional properties-nutritional labeling The farming system will lead to the production of innovative cheeses with the relative optional nutritional labeling, ie with nutritional and health information. Specifically, the intent is to be able to declare that cheeses have particular beneficial properties for the consumer and therefore contain specific claims compared to the average or their possible relationship with the health of the consumer. The innovative model of the innovative supply chain will enhance and optimize the zootechnical systems of the local dairy supply chain by offering new commercial outlets by diversifying the types of production by providing them with specific and innovative certifications

Description

Systems and procedures for the traceability of batches upon entry into the dairy (RFID, QR, computerization of the entire process). Verification and control systems for cheese making and maturing

Innovazioni tecnologiche di prodotto e di processo per lo sviluppo della filiera lattiero casearia Halal

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

Description

development of vegetable milk coagulant of production of Halal cheese

Description

Innovation of cheese production and of cheese products

Link utili

Titolo/Descrizione	Url	Tipologia
Sito web del progetto	http://cheeshal.it	Sito web
