

Valorizing the dairy products from mountains through their peculiar chemical fingerprint and sensorial properties

Riferimenti

Tipo di progetto

Gruppo Operativo

Acronimo

RIFORM

Tematica

Biodiversità

Information

Time frame

2019 - 2021

Durata

24 months

Partners (no.)

6

Regione

Emilia-Romagna

Comparto

Zootecnia - bovini/bufalini

Localizzazione

ITH51 - Piacenza

ITH52 - Parma

Costo totale

€178.836,82

Fonte di finanziamento principale

Programma di sviluppo rurale

Programma di sviluppo rurale

2014IT06RDRP003: Italy - Rural Development

Programme (Regional) - Emilia Romagna

Parole chiave

Biodiversity and nature management

Food quality / processing and nutrition

Sito web

<https://riform.webnode.it/>

Project status

completed

Partenariato



Objectives

RIFORM aims to enhance the transfer of biodiversity of mountain area ecosystems as key factors in imposing unique qualities and nutritional characteristics of milk and cheese. Such outcome can support productions in disadvantaged environments.

Activities

The project will investigate the characteristic chemical profile of the grasslands from mountain areas, and the transfer potential of such compounds to milk and then to cheese. The project will investigate how the use of such grasses as forage can alter the chemical profile of milk and therefore how it can affect organoleptic properties. The final goal is to valorize the dairy products from mountain through the establishment of a link between forages and cheese, to increase competitiveness of mountain areas.

Role	Azienda	Address	Telephone	E-mail
Leader	Università Cattolica del Sacro Cuore - Sede di Piacenza	Via Emilia Parmense 84 29122 Piacenza PC Italy	0523 599121	uff.ricerca-pcc@unicatt.it
Partner	Azienda Agraria Sperimentale Stuard S.c.r.l.	Via Madonna dell'Aiuto 7/A 43126 San Pancrazio PR Italy	0521 671569	stuardscrl@arubapec.it
Partner	Società Agricola Brugnoli F.lli	Frazione Vischeto 131 43132 Bardi PR Italy	0525 71037	info@aziendabrugnoli.it
Partner	Centro di Formazione e Innovazione "Vittorio Tadini"	Località Vignazza, 15 29027 Podenzano PC Italy	0523 524250	
Partner	Ciaolatte Società Agricola S.S.	Località Borghetto 43015 Noceto PR Italy	0521 624035	
Partner	Gervasoni Elisa	Boschi di Golaso, 200 43049 Varsi PR Italy	347 7881560	

Pratice abstract

Description

The project will investigate the characteristic chemical profile of the grasslands from mountain areas, and the transfer potential of such compounds to milk and then to cheese. The project will investigate how the use of such grasses as forage can alter the chemical profile of milk and therefore how it can affect organoleptic properties. The final goal is to valorize the dairy products from mountain through the establishment of a link between forages and cheese, to increase competitiveness of mountain areas.

Link utili

Titolo/Descrizione	Url	Tipologia
Sito del progetto	https://rifform.webnode.it/	Sito web

