

When the solution is part of the problem – A *Listeria monocytogenes* case study of an alpine cheese dairy

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Products from alpine cheese dairies may be at higher risk of contamination with *L. monocytogenes* for the following reasons:

- proximity to farm surroundings
- environmental conditions
- seasonal personnel changes
- limited infrastructure



The damage caused by *L. monocytogenes* can be economically significant, especially due to the short period of seasonal cheese production. Accordingly, cheese makers try different mitigation strategies, consisting primarily of a strong focus on hygiene measures, and traditionally, choosing cheese varieties less prone to contamination, e.g., with a high scalding temperature.

Timeline

