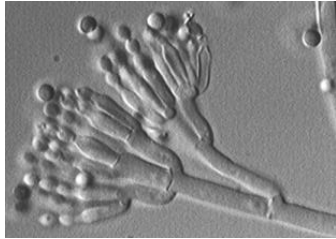


# Microbiote à la surface des fromages

Arias E., Haldemann J., Sartori C., Fehér N.  
 Agroscope, Liebefeld, Suisse; www.agroscope.ch

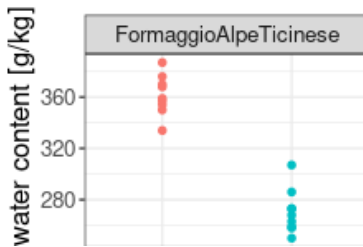
## Diversité de champignons



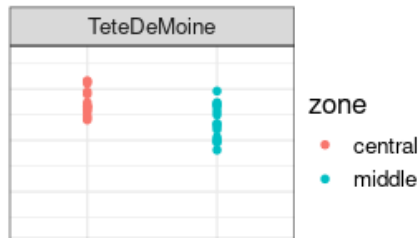
### Champignons filamenteux

- *Penicillium* spp.
- *Mucor* spp.
- undescribed spp.

## Cave naturelle



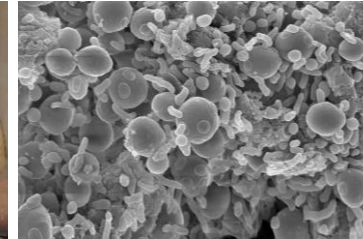
## Cave humide



## Soins



## Diversité de bactéries

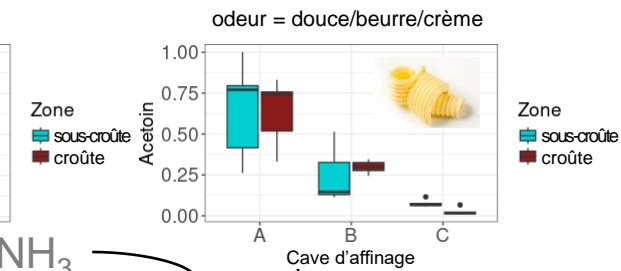
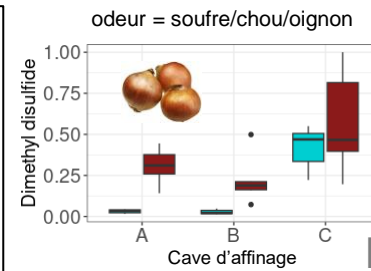
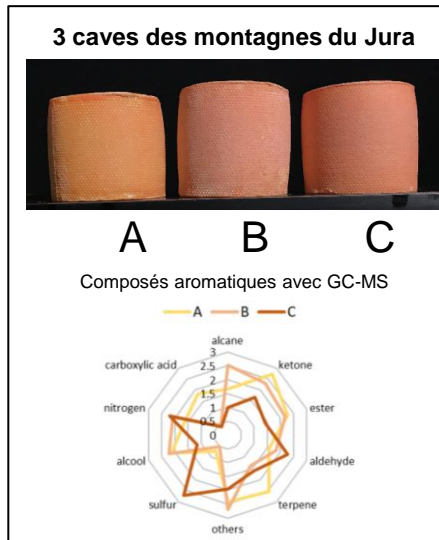
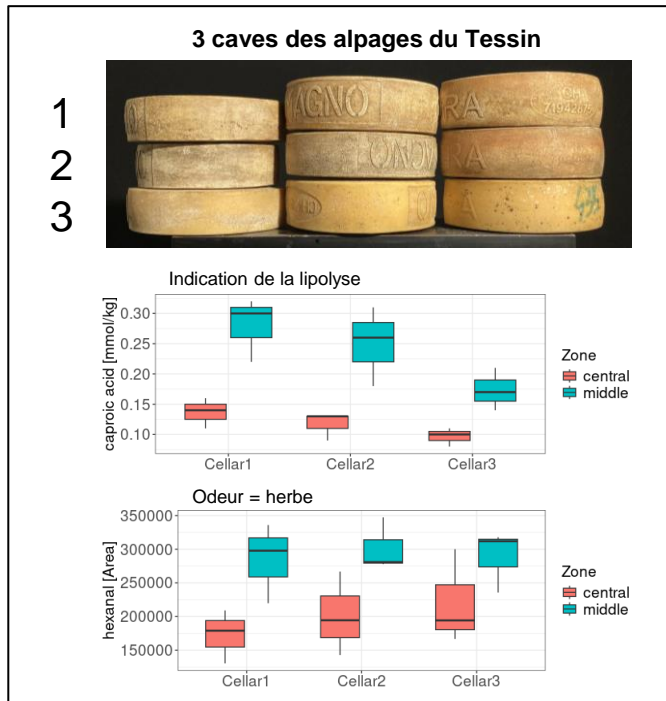


## Cave sèche



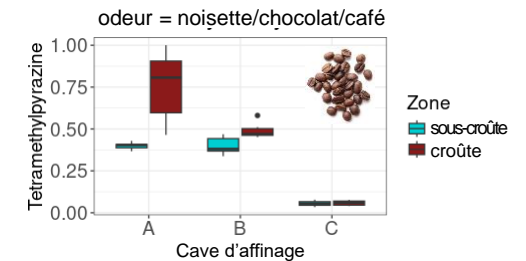
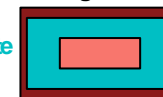
*Brevibacterium aurantiacum*, *Brevibacterium* spp., *Agrococcus casei*, *Leucobacter* sp. métabolisent l'acide aminé méthionine en méthanthiol et en ammoniac (NH<sub>3</sub>), puis en...

*Corynebacterium* spp., *Corynebacterium variabile*, *Staphylococcus equorum* métabolisent l'acide lactique en pyruvate, puis en...



### Schéma d'échantillonnage

- croûte
- zone sous-croûte
- zone centrale



### Take home message

- Le climat de la cave et les soins apportés influencent les microorganismes en surface
- Ces microorganismes influencent l'arôme des fromages

