

**Call:** HORIZON-CL6-2023-FARM2FORK-01**Topic:** HORIZON-CL6-2023-FARM2FORK-01-12**Type of action:** HORIZON Coordination and Support Actions**TITLE 1****Activity/Event:**

WP	WP 4
Participants (organization)	Helena Stoffers & Ghazal Nemati Appenzeller and Tilsiter Association Total 16 participants
Event	Agroscope stakeholder engagement
Dates of the event	02 /12/ 2024
Place	Stein, Canton of Appenzell Innerhoden, Switzerland
Participation/dissemination material	oral presentation, flyers, media publications
Other comments	

## **Annual Exchange with semi-hard Cheese associations (Appenzeller and Tilsiter), regional consultants and regional laboratories**

Annual exchange of knowledge between Semihard-cheese associations (Appenzeller and Tilsiter), Agroscope, regional consulting organizations and laboratories organized by Helena Stoffers (Agroscope)

The goal of this annual meeting is to exchange knowledge, mainly about food safety issues. We try to find new project collaborations involving the producers, the association, the local advisors and Agroscope as a scientific partner.

The Agroscope team presented information about projects in the following fields:

- Microorganisms involved in the smear ripening an acting as protection against pathogenic bacteria
- Tracking down listeria: Search for the source of Listeria contamination in the mountains leads to a water spring. The problem was resolved by a targeted renovation of the water intake.
- Avian flu virus H5N1 in dairy cows: infectivity in raw milk products: results of first trials in a BSL2/3 lab
- Dark spots in semi-hard cheese resulting from wild Propionibacteria
- Tick-borne encephalitis virus in goat, sheep and cow milk – a risk analysis
- New cheese ripening procedure – transfer of project to the practise

Helena Stoffers presented the CATALYSE model and the upcoming community of practice, showcasing its potential to drive collaboration and innovation. The participants were motivated to be part of the community of practise.

The collaboration with the practise was highly appreciated. The avian flu virus was considered a potential hazard for raw milk cheese production. The showcase of Listeria tracking was highly appreciated as it showed that all sources of contamination had to be taken into account.

#FoodSafety #DairyInnovation #CATALYSEProject #Sustainability #FarmToFork  
#ScienceAndSociety