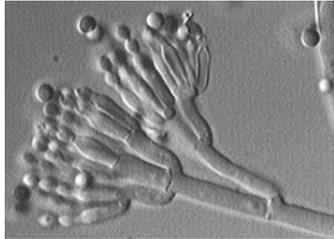


Microbiote à la surface des fromages

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

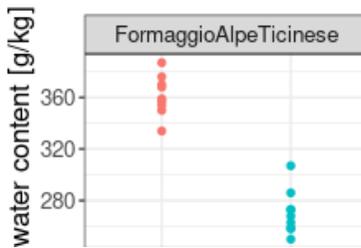
Diversité de champignons



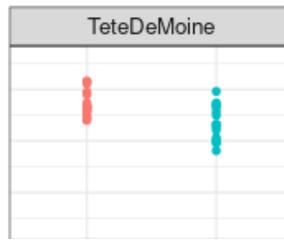
Champignons filamenteux

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

Cave naturelle



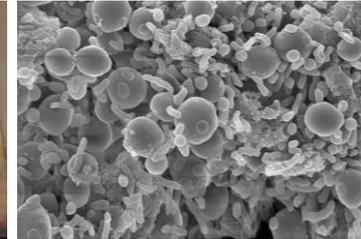
Cave humide



Soins



Diversité de bactéries



Cave sèche



Brevibacterium aurantiacum, *Brevibacterium* spp., *Agrococcus casei*, *Leucobacter* sp. métabolisent l'acide aminé méthionine en méthanthiol et en ammoniac (NH₃), puis en...

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

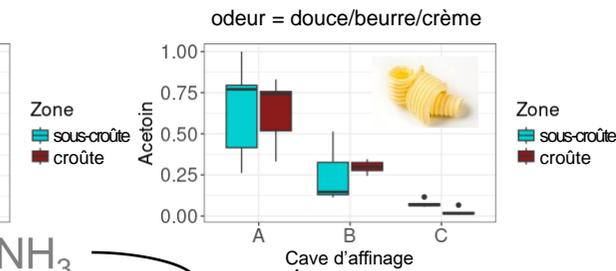
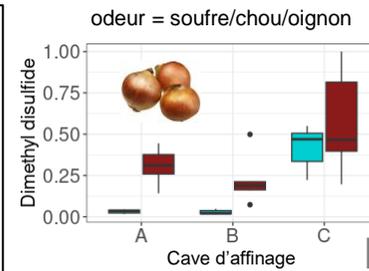
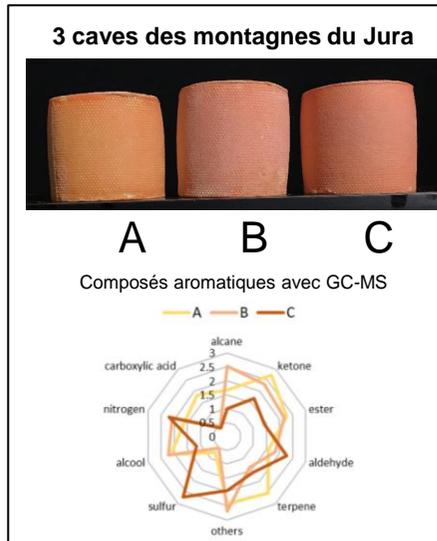
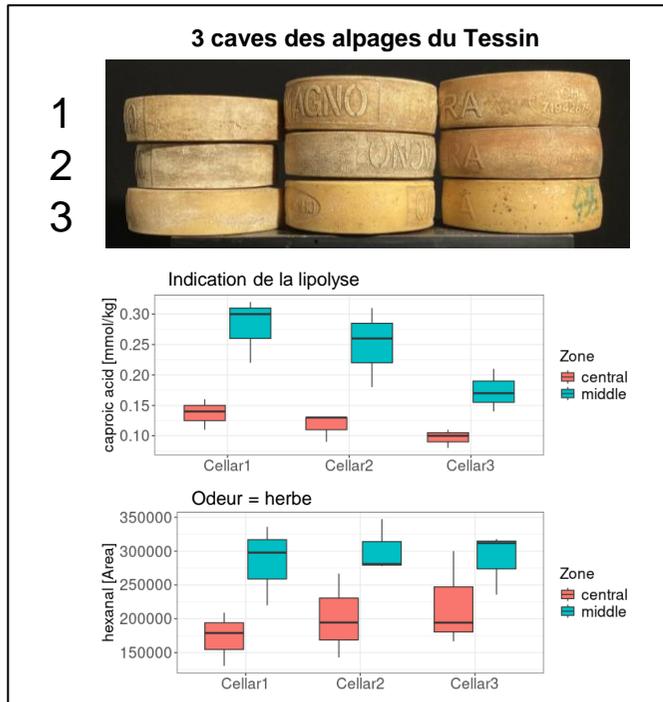
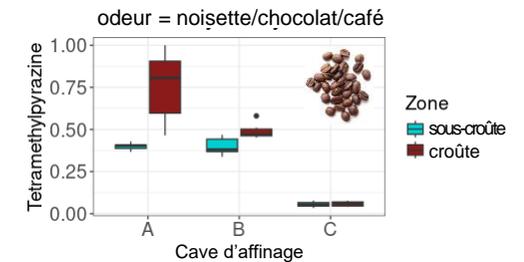
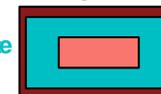


Schéma d'échantillonnage

- 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

