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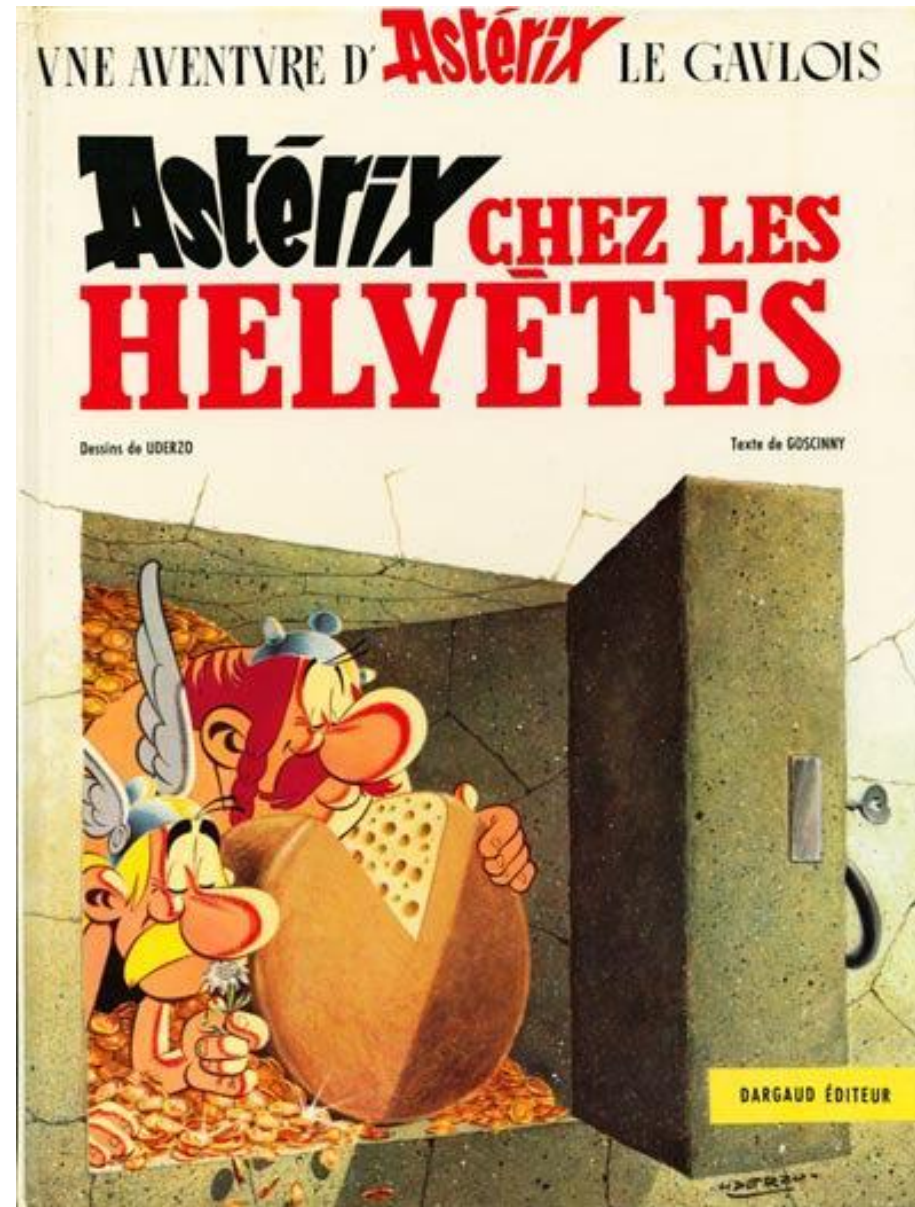
Mechanism and control of the eye formation in cheese

Dominik Guggisberg

Agroscope, Institute for Food Sciences (IFS)
Bern-Liebefeld, Switzerland

IDF Cheese Science & Technology 2016, Dublin

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Overview

- Importance of eye formation in cheese
- Imaging methods (sectional image, X-ray, CT, ultrasound)
- Eye formation: influencing factors and theory
- Eye formation experiments
- Eye defects
- Conclusions





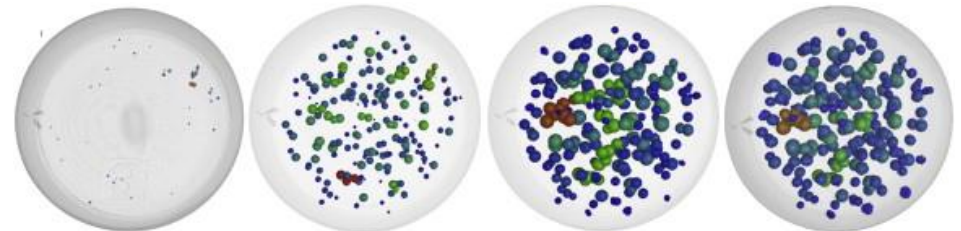
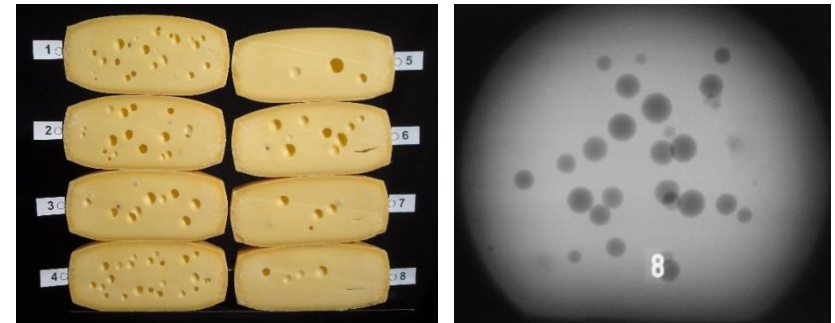
Significance of eye formation





Imaging methods

- Sectional views
- X-ray
- Ultrasound echolocation (Albrecht 1998)
- Computed tomography (Strand 1985)

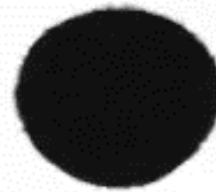




2D and 3D views from CT-scans



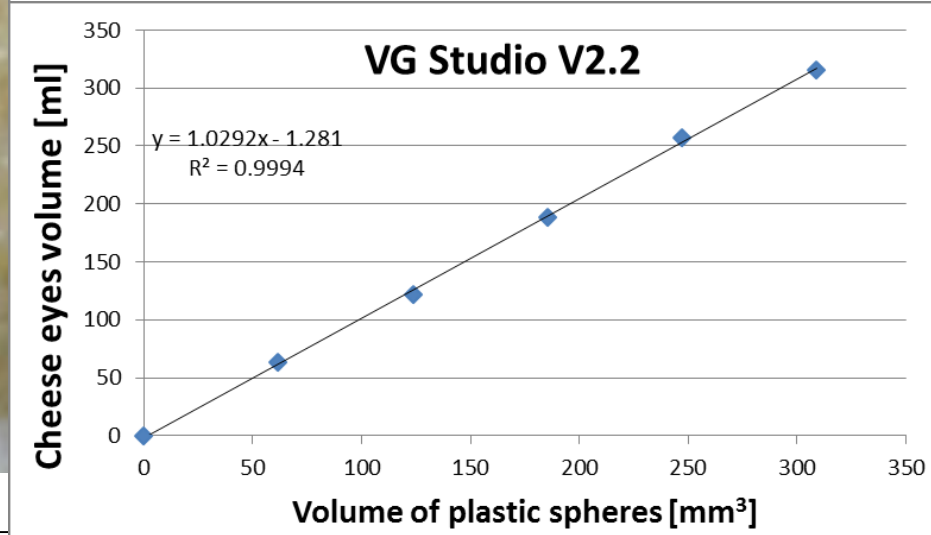
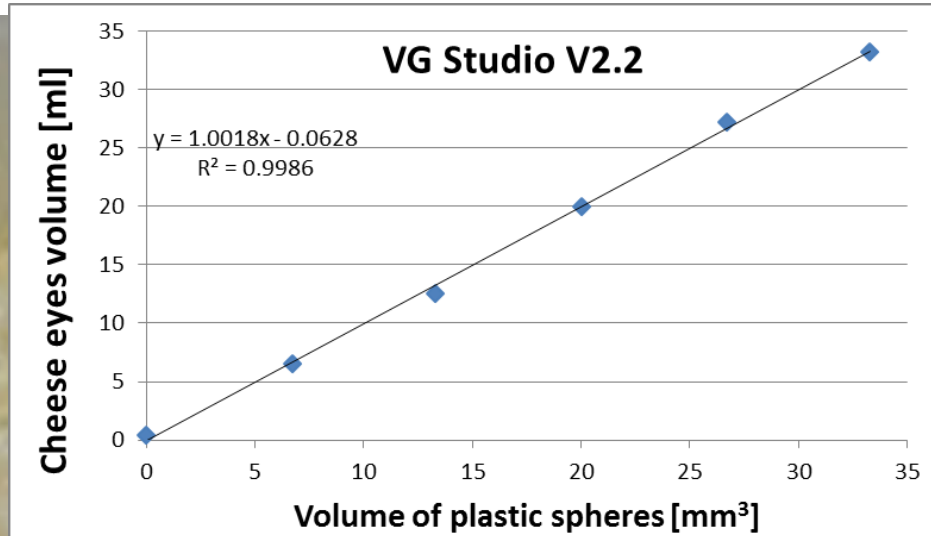
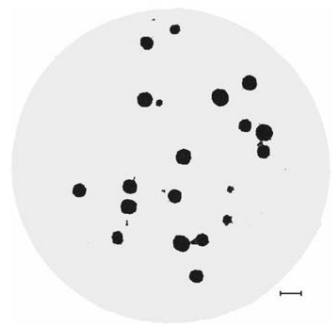
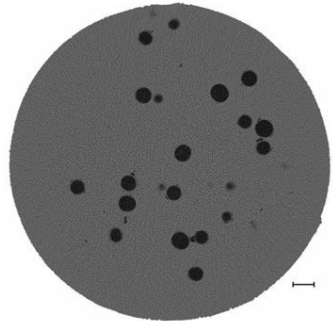
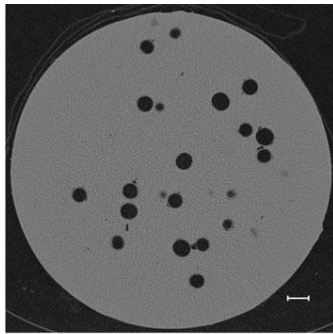
Excessive eye formation



Sparse eye formation

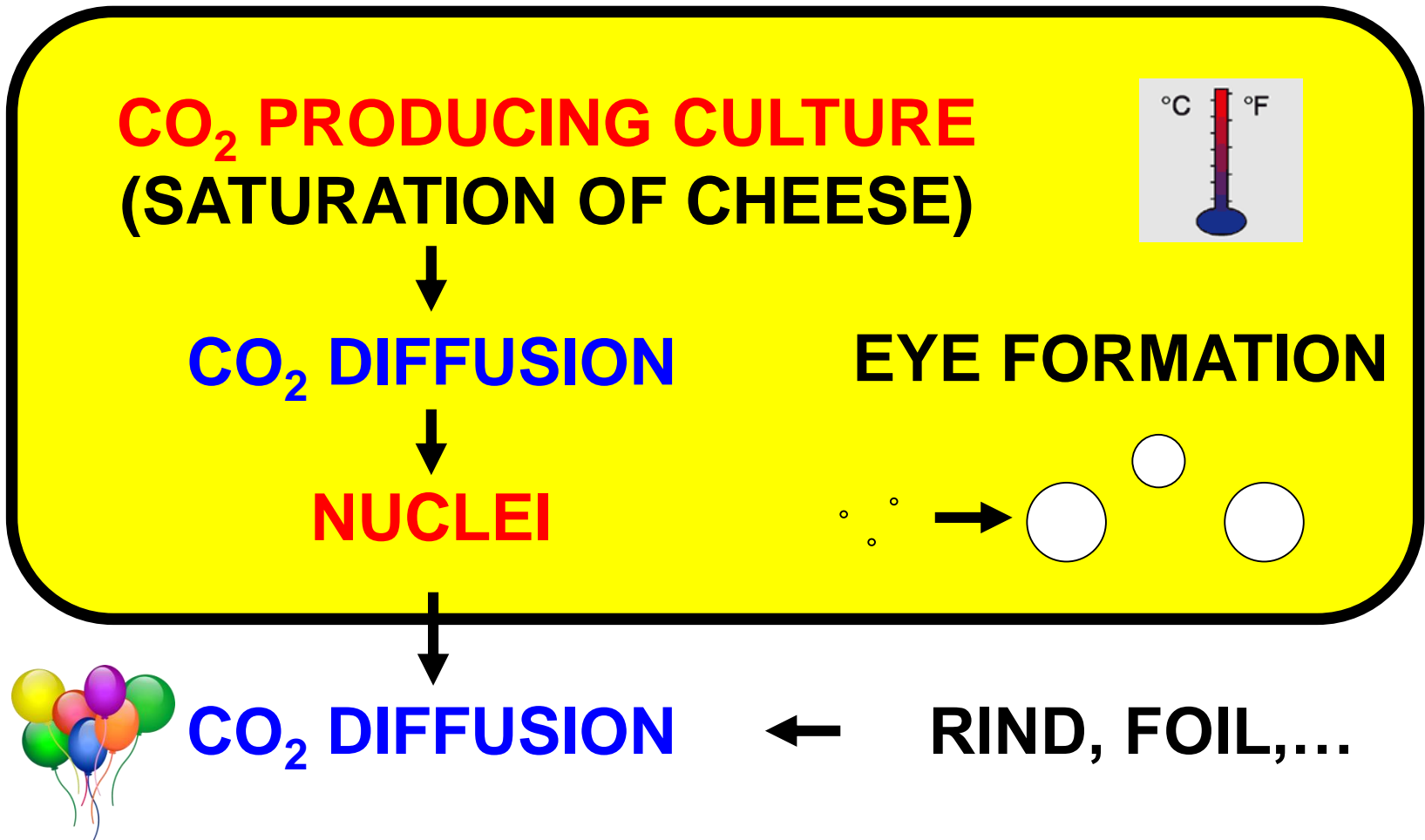


Validation of the CT method



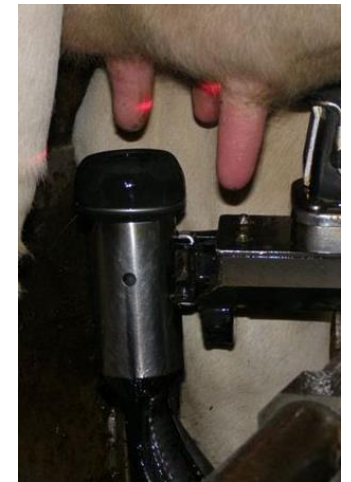
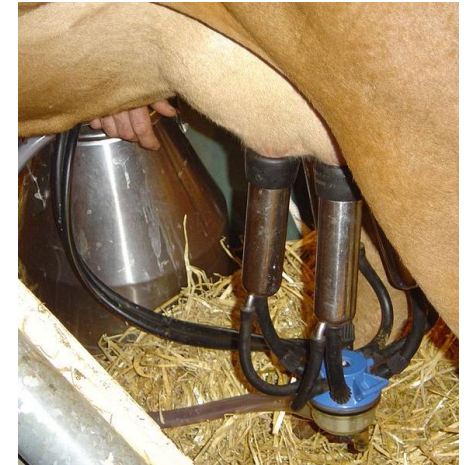


Eye formation: Theory and influencing factors



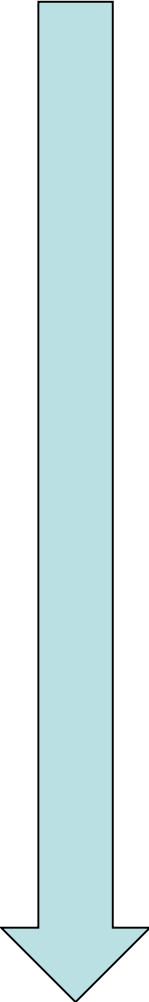


Times are changing...



Improved hygiene in milk production

History eye formation (nucleus-theory)

- 
- First scientific hypothesis (beginning of 20th century):
 - «gas-building colonies», punctual oversaturation of CO₂
 - Clark (Review, 1917):
 - Differences in CO₂ concentration are balanced by diffusion
 - Eyes are formed at “favoured localities”
 - Crystallisation → “seeds”, “irregularities”
 - Rain drops → “dust particles”
 - Gehriger (FAM, 1970): Production in winter: more eyes, production in summer: less eyes
 - Review Martley and Crow (1996):
 - microscopically small air bubbles
 - Review Polychroniadou (2001)
 - Nitrogen gas in the milk, CO₂ produced from starters

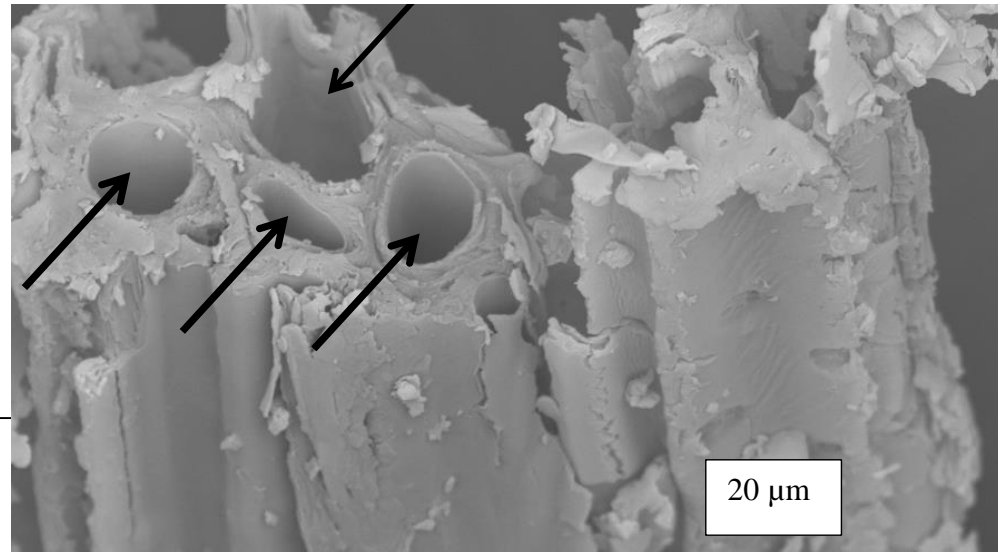


Further theories:

- → Micro-particles
 - small mechanical openings (technical eye formation)
- **Fragnière (Agroscope, 2004)**
 - Micro-filtration disables eye formation
- **Agroscope (2013 - 2015):**
 - Hay particles and eye formation are related and define the starting point of the eye formation (Structural element as an indication!)



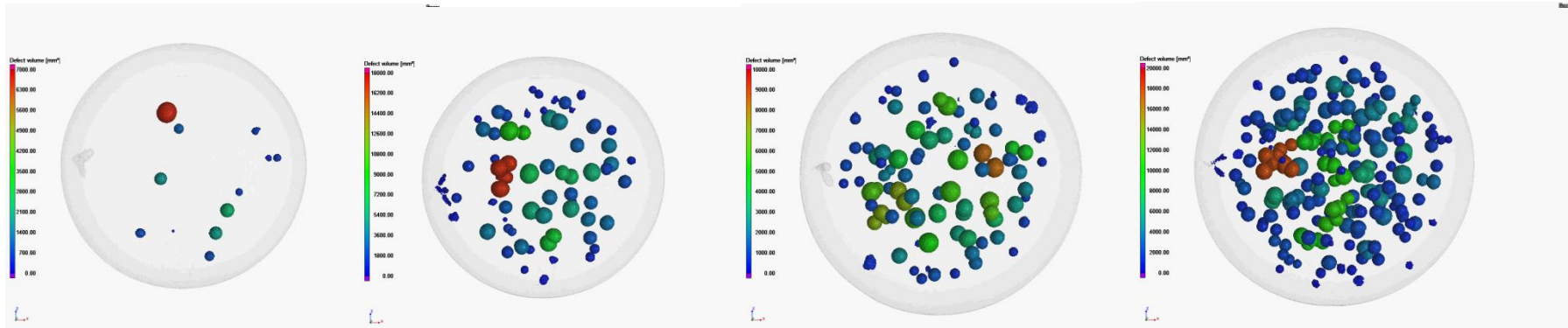
Cavities in hay particles allow eye seeding



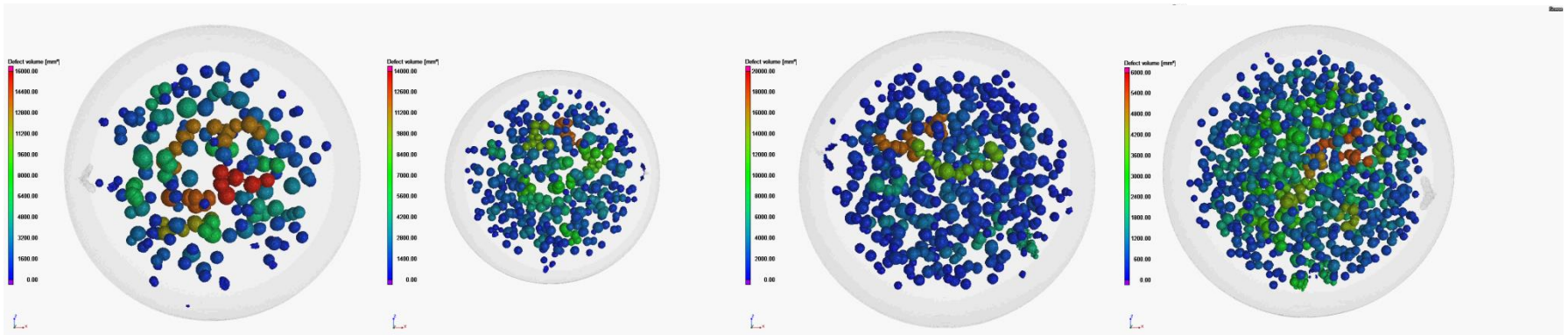


Control of eye formation

60 days



Control: 10 eyes 0.063 mg: 52 eyes 0.125 mg: 84 eyes 0.25 mg: 178 eyes



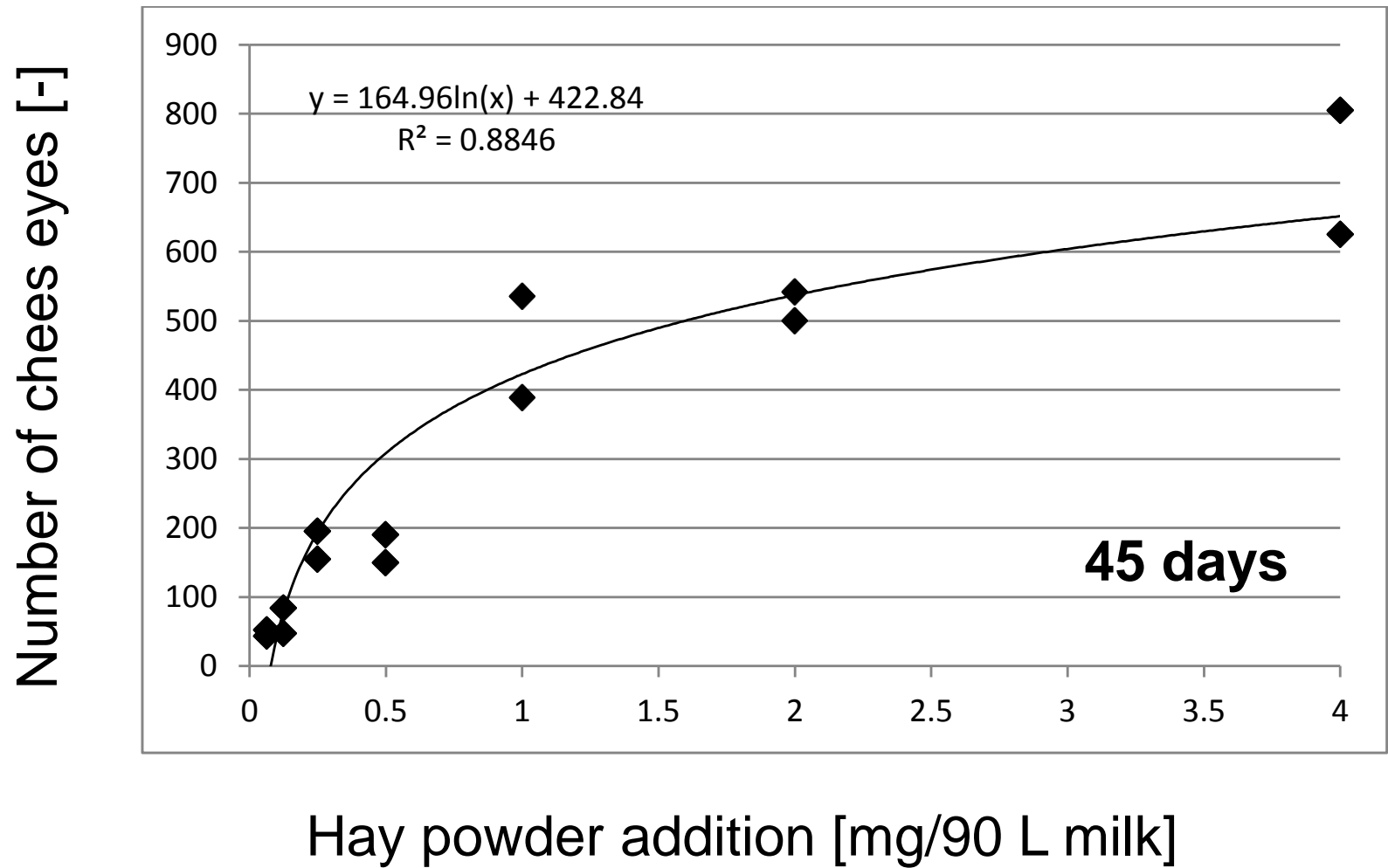
0.5 mg: 184 eyes 1 mg: 359 eyes 2 mg: 447 eyes 4 mg: 738 eyes



Control of eye formation

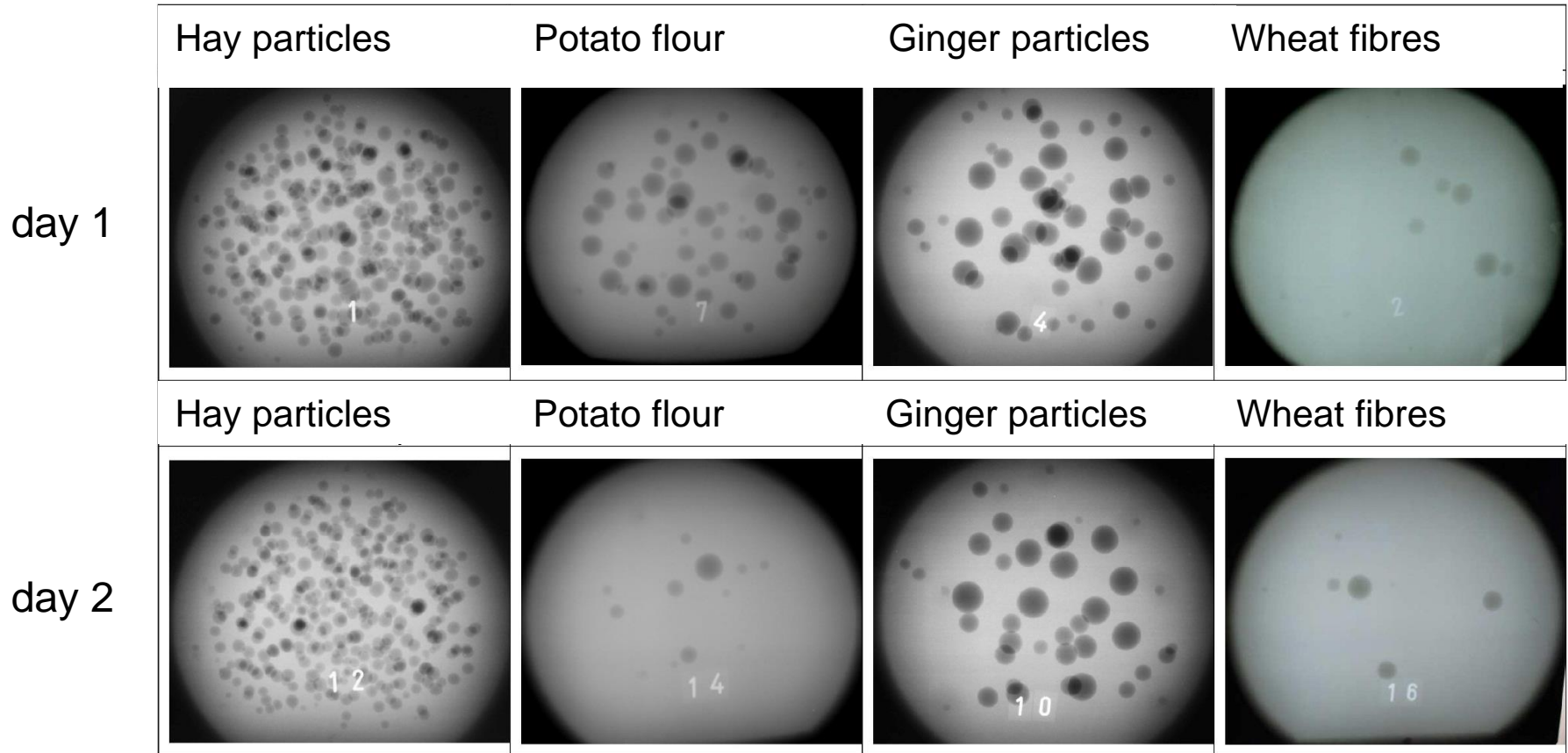


Dose response effect of hay particles





Influence of the botanical origin



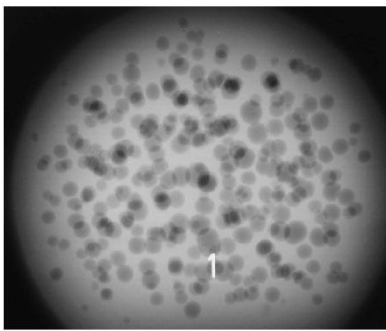
- Vegetable particles from storage tissue are ineffective
- Processed cellulose- and wheat fibres have no effect



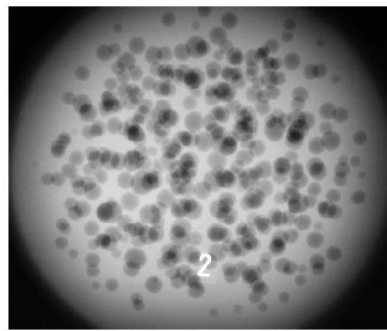
Particles from stems and leaf tissue

day 1

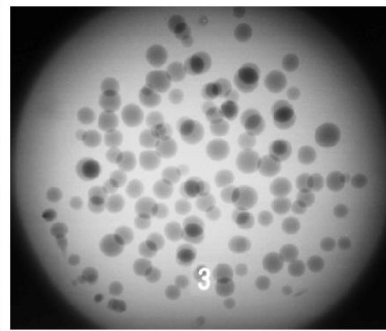
Hay particles



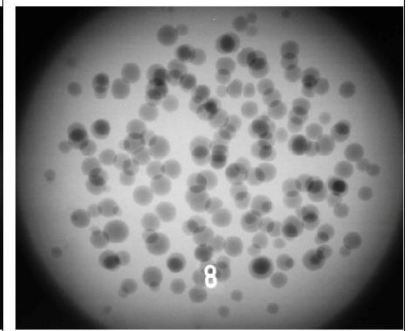
Red clover particles



Maté tea particles

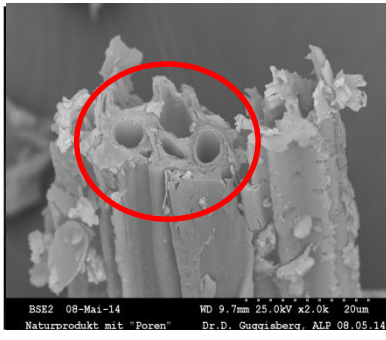


Thyme particles

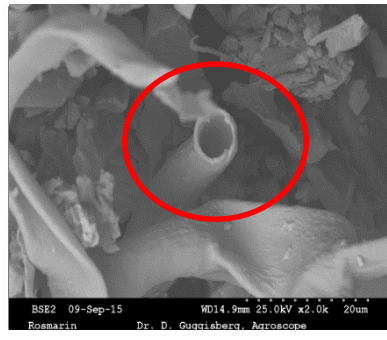


day 2

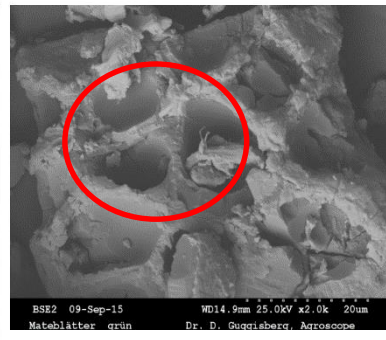
Hay particles



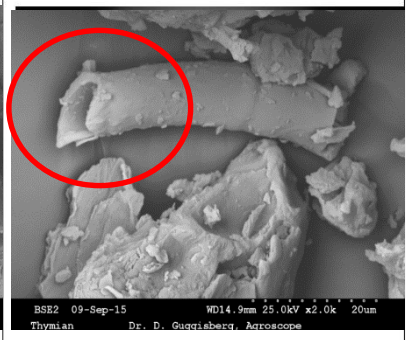
Red clover particles



Maté tea particles



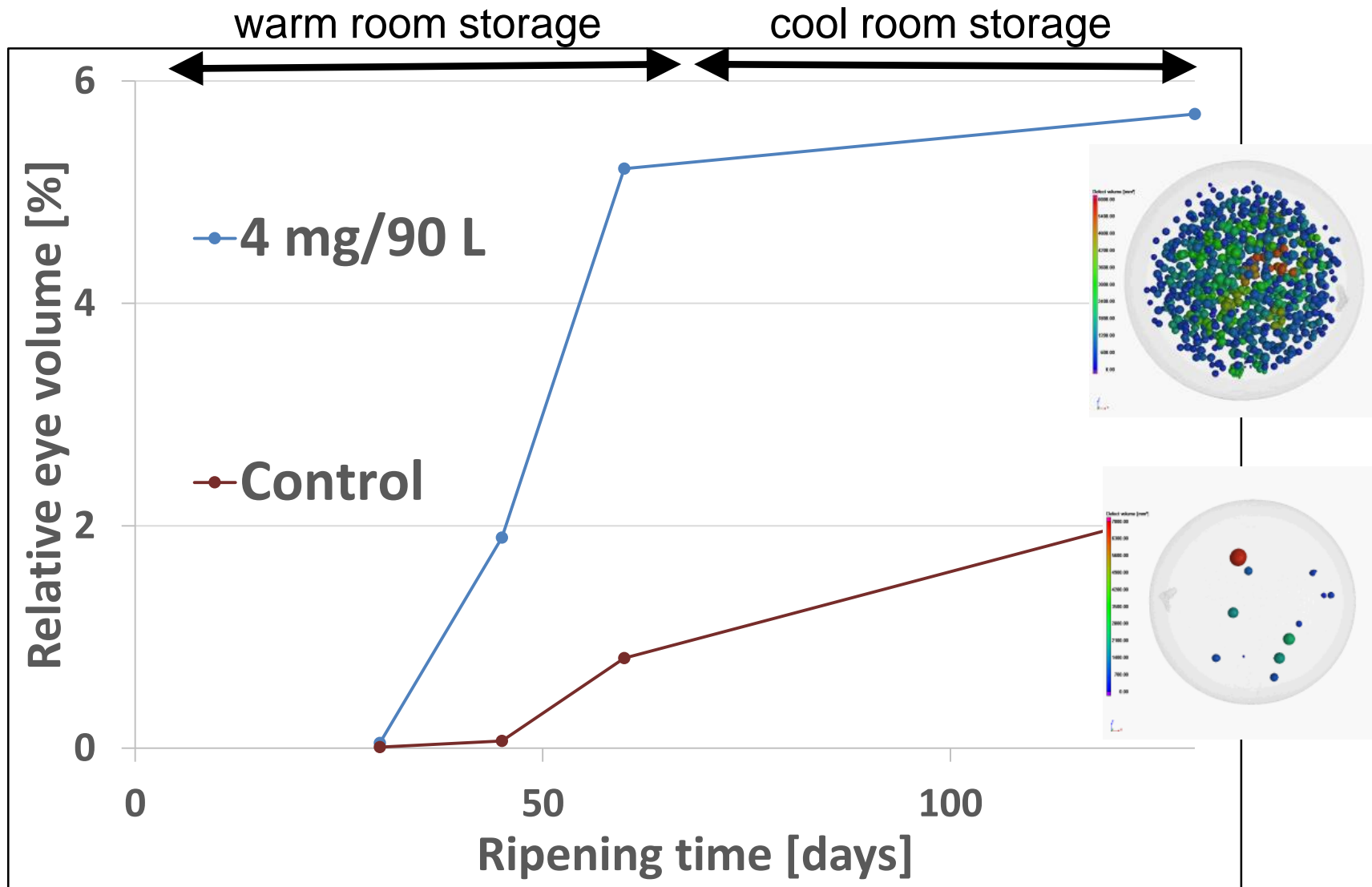
Thyme particles



→ Very efficient (2 mg / 90 L)

→ reproducible control of eye formation

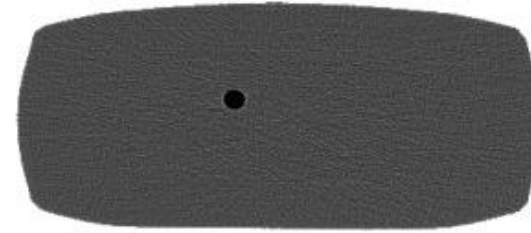
Increase in eye volume during ripening



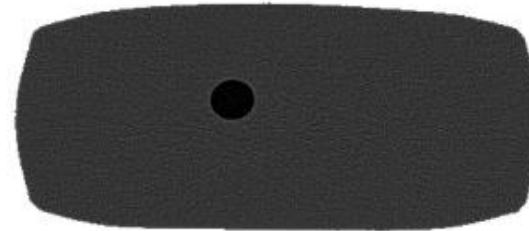
Mechanism and control of the eye formation in cheese



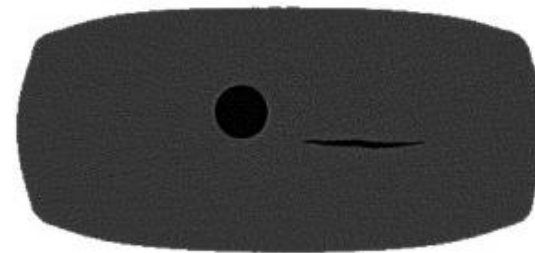
Eye defects: Crack formation



Day 45



Day 60



Day 130

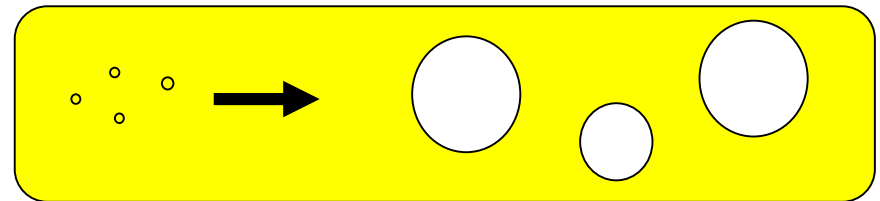
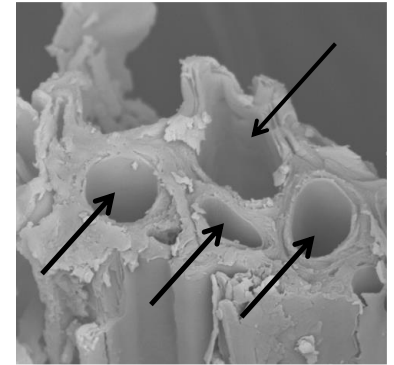
Conclusions



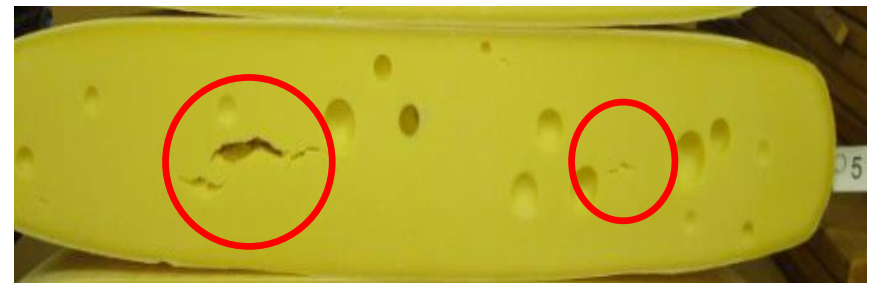
Process control

- Number of eyes ✓
- Approx. eye volume ✓
- Cheese quality ✓

Mechanism of eye formation



Understanding eye defects



Thanks

- Daniel Wechsler
- Philipp Schütz (HSLU)
- Marie-Therese Fröhlich-Wyder
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- ...



Thank you for your attention

