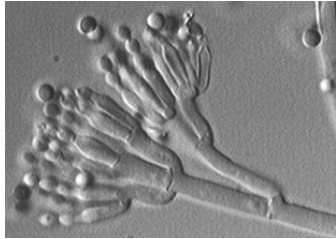


Microorganismi sulla superficie del formaggio

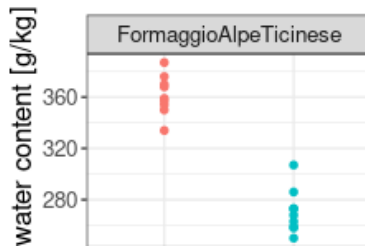
Arias E., Haldemann J., Sartori C., Fehér N.
 Agroscope, Liebefeld, Suisse; www.agroscope.ch

Diversità di funghi

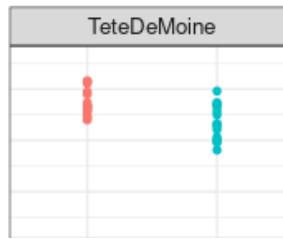


- Funghi filamentosi
- *Penicillium* spp.
 - *Mucor* spp.
 - spp. non descritte

Cantina naturale



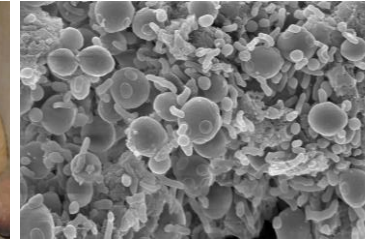
Cantina umida



Cura



Diversità di batteri

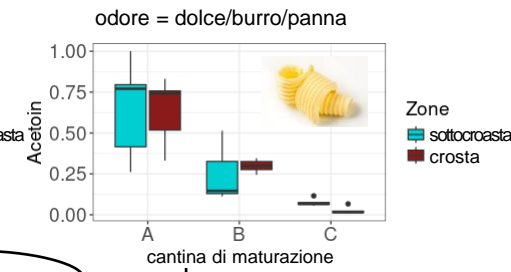
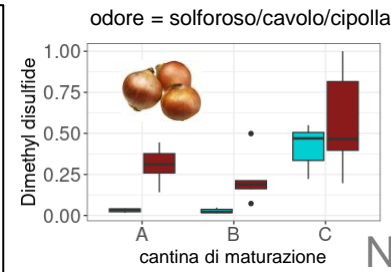


Cantina secca



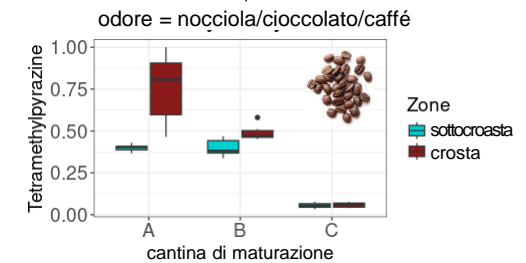
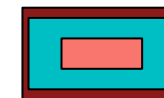
Brevibacterium aurantiacum,
Brevibacterium spp., *Agrococcus casei*,
Leucobacter sp. metabolizzano
 l'aminoacido metionina in metantiolo e
 ammoniaca (NH3) e successivamente in ...

Corynebacterium spp.,
Corynebacterium variabile, *Staphylococcus equorum* metabolizzano
 l'acido lattico in piruvato e
 successivamente in ...

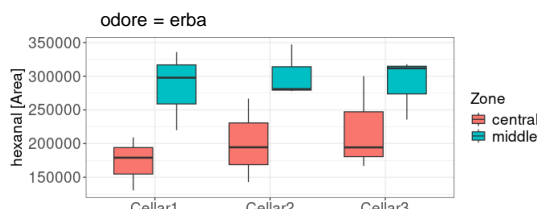
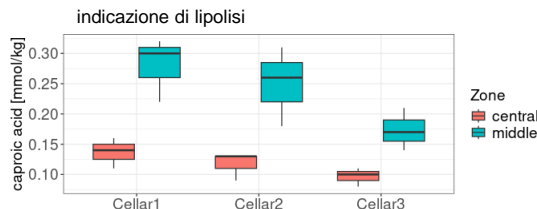


Schema di campionamento

- crosta
- sottocrosta
- centro



3 cantine d'alpeggio in Ticino

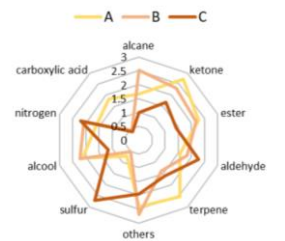


3 cantine nelle montagne giurassiane



A B C

Composti aromatici misurati con GC-MS



Take home message

- ✓ Il clima della cantina e le cure apportate ai formaggi influenzano i microorganismi in superficie
- ✓ Questi microorganismi influenzano l'aroma dei formaggi

