

Introduction

“Botìro” is a slow food presidium produced by “Caseificio Primiero” from milk collected in five summer pasture (SP), beneath the Dolomite peaks.



This work aims to illustrate the production strategy developed for him, a butter obtained from raw cream, skimmed by spontaneous creaming of raw milk, highlighting how it has maintained its typical features while ensuring compliance with the highest sanitary standards.

Materials and Methods

Milk quality and mastitis control plan

A plan to guarantee a high standard hygiene milk quality has been put in place in Trentino's farms, both at the valley floor and at the summer pastures (SP). Monitored parameters:

- somatic cell count, fat and crude protein both from farm and cows level;
- total bacterial count and the presence of the major pathogens for all production lots;
- monitoring of correct sanitation of the milking system and the milk cooling tank (Lactocorder®).
- during the summer seasons (from 2010 to 2019), from six to eight samples of milk per year per SP have been collected in order to assess the bulk tank milk quality.

Results

During the summer seasons, the milk is excellent both in terms of hygienic (somatic cell count, total bacterial count and major pathogen) and nutritional quality (fat and crude protein).

The Somatic cell count (SCC)

On average, annual SCC values did not exceed the limit of 400.000 cells/ml in four out of five SP. Annual SCC overruns were recorded during the first three years, from 2010 to 2012, only at SP3 (Figure 1). However, occasional overruns were recorded also in SP4 and SP5 sites.

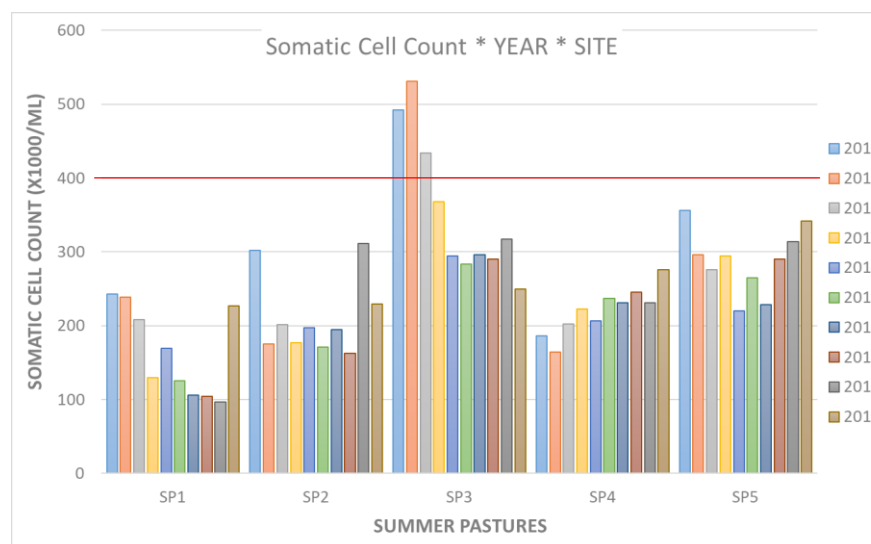


Figure 1. Somatic cell count content in bulk milk.

The mean total bacterial count (TBC)

It showed values lower than 40.000 CFU/ml (legal limit: 100.000 CFU/ml) at every year and pasture (Figure 2).

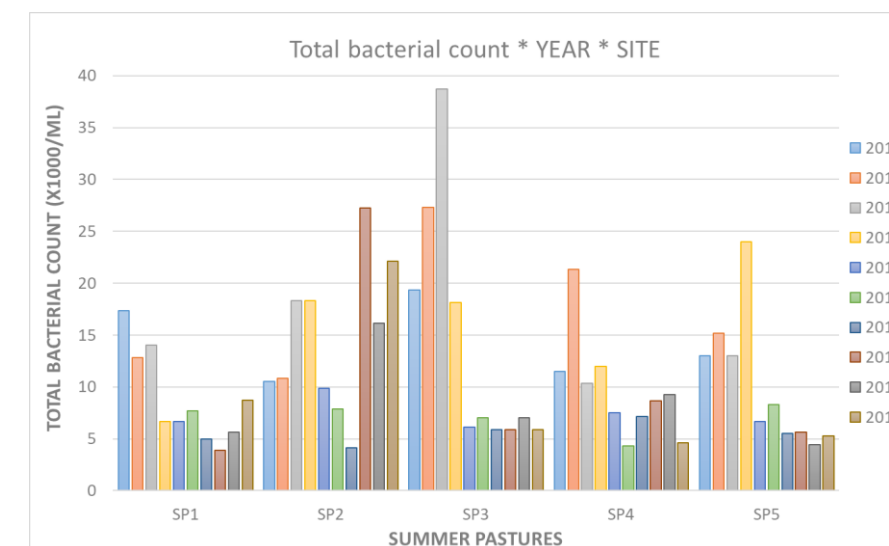


Figure 2. Total bacterial count in bulk milk.

Nutritional quality of milk during the summer seasons

The crude protein values were very stable among the pastures and over the years (min: 3,35%; max: 3,70%) while the fat content of milk seem to be slightly more variable (min: 3,89%; max: 4,88%).

Conclusions

Milk quality control programs are usually applied at farm level but they are rarely applied at the SP level. The control system put in place for support the “Botìro” production is a good example of how a traditional product can be made in the full respect of current health and hygiene regulations.

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