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University of Modena and Reggio Emilia Department of Life Science



LIVESTOCK FARMING, HIGH-QUALITY CHEESE AND TERRITORY

Luisa Antonella Volpelli



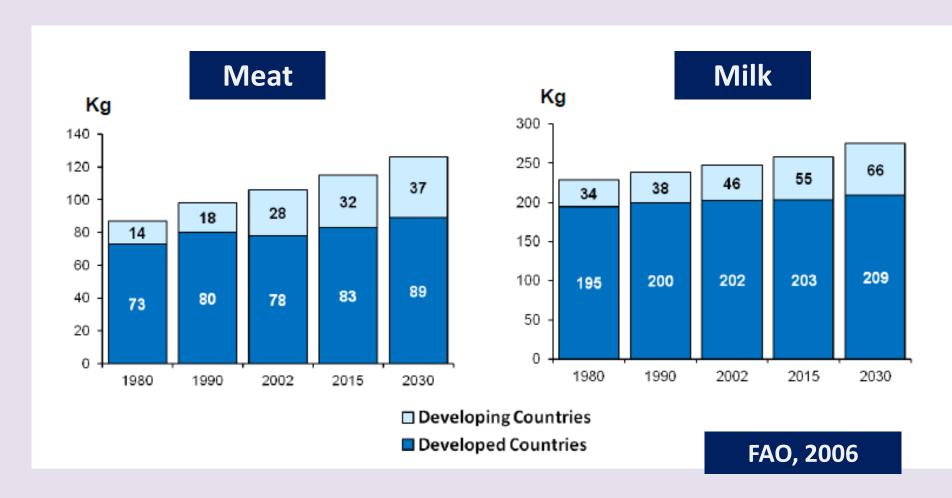
In the near future, we'll have to face a growing demand for food

	1964-66	1997-99	2030				
meat	10	26	37				
milk & dairy	28	45	66				
grain pulses tubers sugar	small variations						

The modification of the diets in Developing
Countries will result in increased intake (in % calories) of animal products higher than that of vegetable products (Fogel, 2004)

G. Pulina et al., AISSA, 2010

In particular.... expected annual per capita intake of meat and milk 1980 - 2030



G. Pulina et al., AISSA, 2010

Just some points for thinking...

Is animal breeding really so harmful for the planet and the human population?

Really ruminants pollute as (or more ...) industry?











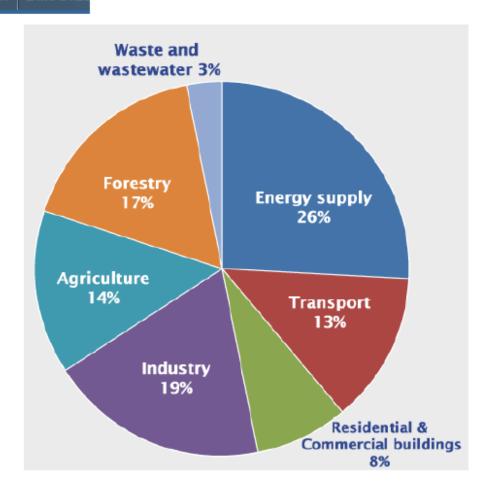


LEARN THE ISSUES

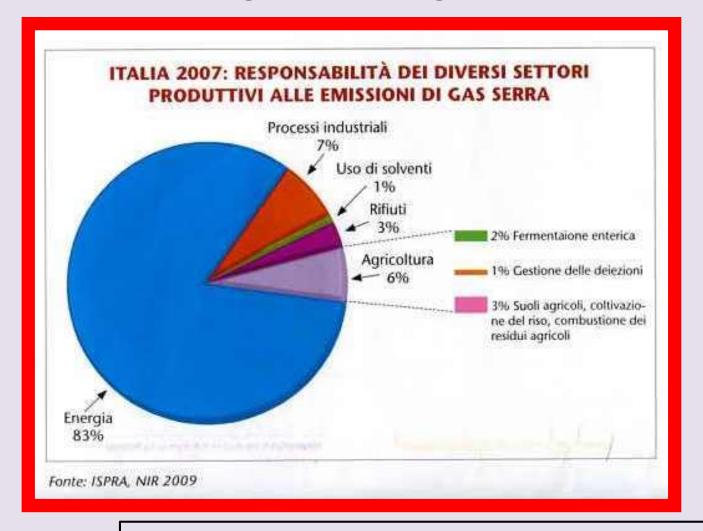
SCIENCE & TECHNOLOGY

LAWS & REG

Source: IPCC (2007); based on global emissions from 2004. Details about the sources included in these estimates can be found in the Contribution of Working Group I to the Fourth Assessment Report of the Intergovernmental Panel on Climate Change.



Italy: the responsibility of the sources for greenhouse gas emissions





Agriculture

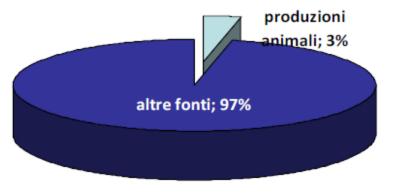
2007 → 6.7%

2009 →7.0%

ISPRA, National Inventory Report, 2009 and 2011; G. Ballarini, UNIPR, 2011

Italy: contribution of animal production to total greenhouse gas emissions (ISPRA, 2010)





Animal production: 3%

G. Pulina *et al.*, 2010

Other: 97%

GHG emissions from agriculture: 6% of total

Ministry of Agriculture and Forestry (MiPAAF), Institute for the Protection and Environmental Research (ISPRA): "...it is now clear how livestock responsibility in environment issues is negligible or minimal, whilst taking a different weight the contribution of other sources, in particular minerals" ("georgofili.info", June 11, 2014)

SO

May we say that livestock farming IS NOT the first responsible (and not even the second.....) for the troubles of the planet?

5////

So.....

Food Safety and Sustainable Livestock Farming

- people need animal products
- improve efficiency, particularly:
 - disease resistance
 - improve welfare
 - animal feeding not competitor with human diet
- > make possible the transfer of good technologies to the users, especially in developing Countries, at acceptable costs



improve the link between vegetal and animal production, between livestock farming and the territory



I'D LIKE TO SPEAK OF TWO BEAUTIFUL REALITY OF OUR LAND... TWO DIFFERENT WAYS OF PRODUCING ONE OF THE MOST FAMOUS CHEESE IN THE WORLD

PARMIGIANO - REGGIANO CHEESE





A LINK BETWEEN PAST AND FUTURE



REGGIANA OR "ROSSA" BREED
"A WHEAT-COLOUR COAT AS THE
SOURCE OF PARMIGIANO-REGGIANO"

MODENESE OR BIANCA VALPADANA BREED



LET'S START WITH "ROSSA" REGGIANA..







www.razzareggiana.it

ROSSA REGGIANA... FROM PAST TO PRESENT

- In the Po Valley since VII century A.D., Longobard Benedectine monks, year 1000, the first "Caci Parmigiani" rose
 - The maximum of the race was the first half of '900, when in the Provinces of Reggio and Parma the heads were about 140,000
- Then a heavy crash occurred, mainly in 1950/1980, when it was declared endangered
- Cattle Breeders National Association of Reggiana (ANABoRaRe), born in 1956
- In the late '80s, the Catellani family began a work of recovery, involving other farmers and institutions



CONSORZIO VACCHE ROSSE

- 1991: C.V.P.A.R.R. (Consortium Enhancement Products Ancient Breed Reggiana), on the initiative of the Catellani family and a small group of breeders; the first "one breed" wheel is produced
 - Today: "Consorzio Vacche Rosse S.C.A.", the only cheese plant producing cheese from Reggiana milk exclusively
- At start \rightarrow 6 members 2,100 q/year milk 400 wheels
 - Today \rightarrow 32 members 50,000 q/year milk 9,400 wheels

Price paid to producers is well above average market prices for Parmigiano-Reggiano
Price of cheese for consumers is also higher, and the cheese is very demanded



THE MILK OF ROSSA REGGIANA

More casein, particularly "B" types of β and κ , providing smaller and more abundant micella

Thicker curd at start trapping the maximum quantity of milk components

Higher milk yield

More "elastic" curd More complete expulsion of whey

Reducing the occurrence of undesired fermentation Better pathway of ripening of the cheese

Rheology → shorter clotting time "r"

 \implies shorter curd firming time " k_{20} "

⇒ higher curd firmness "a₃₀"



The two
identifying
marks of
Parmigiano
Reggiano
from
Reggiana
breed



The cheese made from Reggiana milk can be recognized through two brands in addition to those of Parmigiano-Reggiano

Both are under the control of the same rules of production

Traceability

the number reported on the plaque of casein, one for each wheel of cheese, lets you know who made the cheese

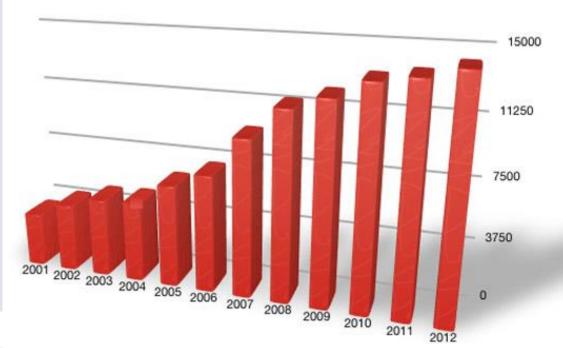
Rules for producing "Vacche Rosse" Parmigiano – Reggiano cheese

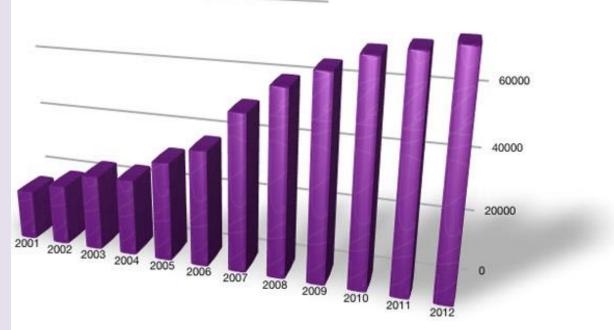
All the rules of Consorzio Parmigiano - Reggiano and

- Total Mixed Ration ("unifeed") forbidden
- Green forages and hay → at least 50% self-produced
 → at least 90% from the P-R territory
- Provide green forages as far as possible
- Concentrate feeds
 - → not more than 50% of the ration
 - → GMO-free certified



Production of P-R wheels from Reggiana milk





Processed milk from Reggiana (q) for P-R cheese

www.razzareggiana.it

Grana d'Oro Farm Cavriago (RE)





The "pioneer" farm, where the rebirth of the breed and of the "red cow cheese" started













...made by people, passion, mind

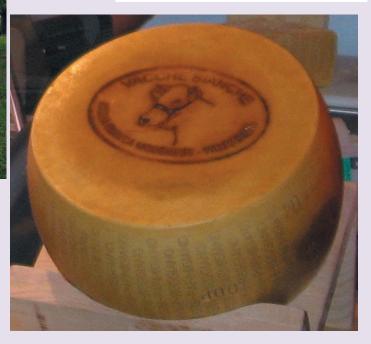
... AND MODENESE - BLANCA VAL PADANA BREED











www.consorziobiancamodenese.it

Modenese – Bianca Val Padana Breed

Early '900: the total size of the breed was probably about 200,000 heads



1957 → National Herd Book, but the breed was already in decline

2005 → reduced to about 800 heads

Breeders and their Association, the Province of Modena, Slow Food

project for the recovery and enhancement of Bianca Modenese

production of Parmigiano-Reggiano with only "White" milk

the first wheel is produced on April 4, 2005

2006 In Zocca (Modena) → Consorzio Valorizzazione Prodotti Bovini di Razza Bianca Valpadana-Modenese

www.consorziobiancamodenese.it

Some data (2014)..... A comparison with Frisona, high producing breed

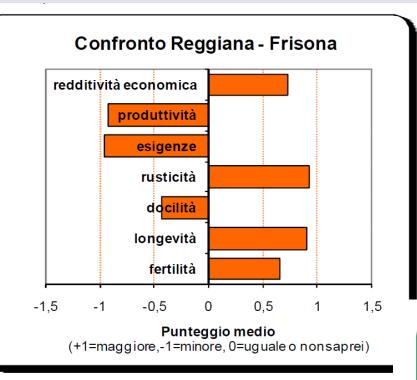
	FARMS n.	COWS n.	MILK kg	FAT %	PROTEIN %	Cows per farm n.
Frisona	12,036	1,099,342	9,293	3.71	3.32	91
Reggiana	200	2600	5,557	3.54	3.45	33
Modenese	50	700	5,165	3.26	3.47	22

Reggiana and Modenese *vs* Frisona

Casein, total and % of total protein

HIGHER

Titratable acidity HIGHER



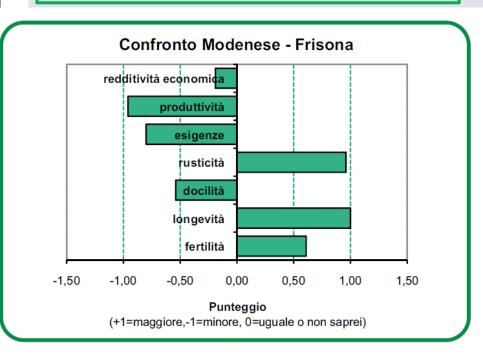
Reggiana vs Frisona

MORE profit, rusticity, longevity, fertility

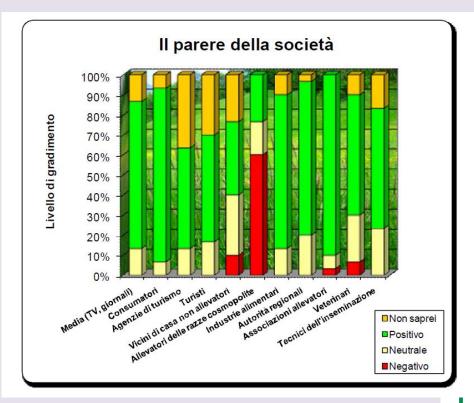
LESS production, need, docility

Modenese vs Frisona

MORE rusticity, longevity, fertility
LESS profit, production, need,
docility



From feedback of farmers (EURECA, 2010)



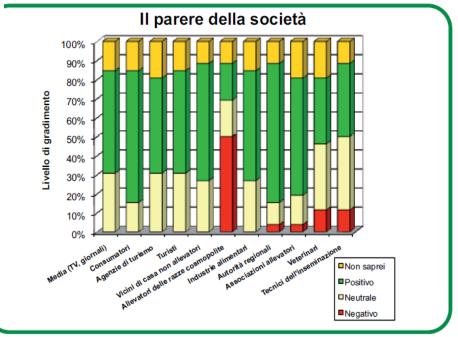
Reggiana and Modenese farmers say that only the farmers of cosmopolitan cattle breeds have a negative opinion

The majority of society have a positive opinion



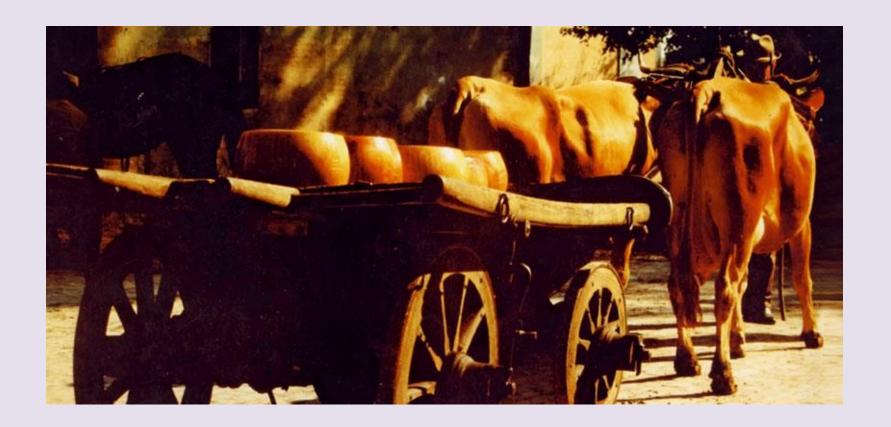






What farmers think about the opinion of the society on Reggiana and Modenese breeds (EURECA, 2010)

THANK YOU FOR YOUR ATTENTION



Joseph Rotblat, Nobel Peace Prize, 1995
Ricordatevi della vostra umanità, e dimenticate il resto
Remember your humanity, and forget the rest