Research program IZS VE 09/13

Application of a Bayesian predictive model to the production of a traditional raw milk cheese (Latteria) in order to provide a decision support system for the Risk Managers

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In the last years there has been an increased consumer demand for local and traditional food products, which are perceived as higher quality and more sustainable foods. In Friuli Venezia Giulia (FVG) region, a significant proportion of milk is transformed to produce traditional semi-hard raw-milk cheese (Latteria) in small or artisanal enterprises. To ensure microbiological safety and fulfil the EU requirements on food safety, cheese producers are required to implement a food safety management system and available tools should be tailored to this peculiar production.

The objectives of this project are: to evaluate the microbial risk of Latteria cheese, to develop predictive models relating pathogen behaviour and affecting factors and to utilize those models in order to develop effective and practical decision-making support tools for safety assurance.

The developed safety management decision-making support system could be transferred to other similar traditional productions and encouraging the increase in consumer demand for traditional food.