

Innovating along the raw milk cheese value chain

Overview of the Raw Milk and Agro Food Competence Center in Grangeneuve, Switzerland

Grangeneuve

Traditions firmly established in the present – since 1888

Founded in 1888, Grangeneuve has historical roots in the milk value chain. Today, we thrive on accompanying professionals to innovate.

Our competences along the milk value chain

Education and training

Consulting and services

Project management



Cheesemaking

Education offered at Grangeneuve: more than grey theory

Education options

Grangeneuve offers education related to milk production and processing in 3 domains with direct infrastructure access :

Agriculture



School farm
50 dairy cows
Red- and Holstein

Food tech



Food technology
facility
400 m²

Cheesemaking



School cheese-
factory
1.7 mio. kg milk

1110 students in ISCED 4 to 6 levels
Vocational training offered to future professionals

A link between companies and education

Case study example:

Can milk be valorized locally during winter in mountain areas instead of being sold to the industry?

ISCED 5 students adress this issue by:

- Evaluating the economic situation
- Evaluating possible technologies implementable in the Château-d'Oex cheese factory
- Prototyping and presenting to the cheesefactory products to valorize milk

www.fr.ch/grangeneuve/formation-et-ecoles/formation-professionnelle/technologie-en-industrie-laitiere-brevet



Dairy plant

Consulting offices in Grangeneuve: 2 success stories

Fribourg Food Laboratory

Staff of 10 people
2000 clients
200'000 analytical results

All standard analytical methods provided
Development of specific analytical methods possible
(e.g. cheese rancidity)



Consulting in dairy production

Staff of 8 people
200 contracts with cheese factories
6500 dairy farmer customers

Expertise in consulting in

- Dairy production – milk production in particular
- Cheesemaking
- Quality management



Dairy production

ReLait – Reduction in antibiotics

Main objectives

- Reduction in antibiotics use to mitigate antibioresistance
- Promotion of disease prevention strategies and milk analyses (antibiograms) ; 17-strategy catalog
- Promotion of high quality milk while keeping animals healthy
- Initiation of collaboration between veterinarians, agronomists and farmers

Examples of strategies proposed to farmers

Drying off dairy cows: use of internal teat sealant

Strengthening immune defence: reduction in ketosis risk

Prevention / calf health: Colostrum quality control and feeding at birth

Financial support: Federal Office for Agriculture (FOAG) 2018 – 2025

Project partners and roles

Jean-Charles Philipona, Michèle Bodmer, Martin Pidoux



Network of 60 farmers

Health data collection
Strategy implementation
Active collaboration

Universität Bern | Universität Zürich
vetsuisse-fakultät



Berner Fachhochschule
Haute école spécialisée bernoise
Bern University of Applied Sciences
Hochschule für Agrar-, Forst- und
Lebensmittelwissenschaften HAFIL

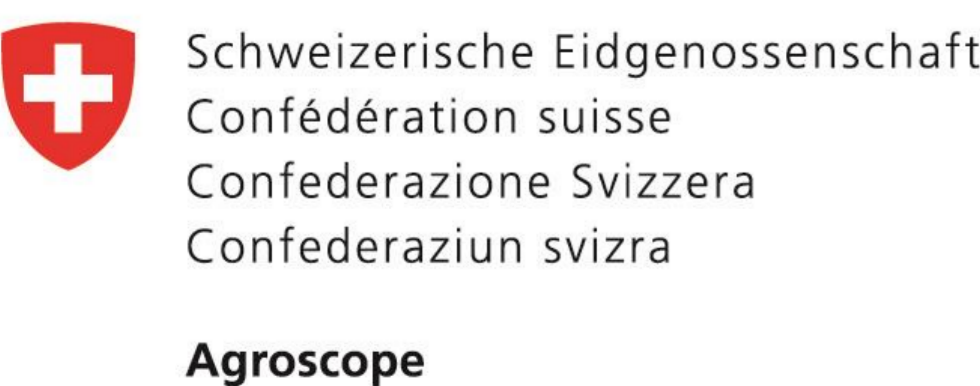
Scientific support
and publication



ETAT DE FRIBOURG
STAAT FREIBURG
Grangeneuve

Project management
Data valorisation
Counseling

Our main partners



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