

# The pursuit of the flavor producing lactobacilli throughout the dairy value chain; from forage plants to the matured cheese

Thomas Eliasson



# A short biography

## Grew up in Kiruna

- Small dairy farm at home

## Moved to Umeå

- Worked at a commercial farm
- Studied agriculture
- Worked part-time at Norrmejerier

## Academic career in Uppsala

- Agronomy with focus on Animal Science
- Worked half-time at Arla
- One year abroad in Canada



# Norrmejerier "The Northern Dairy"

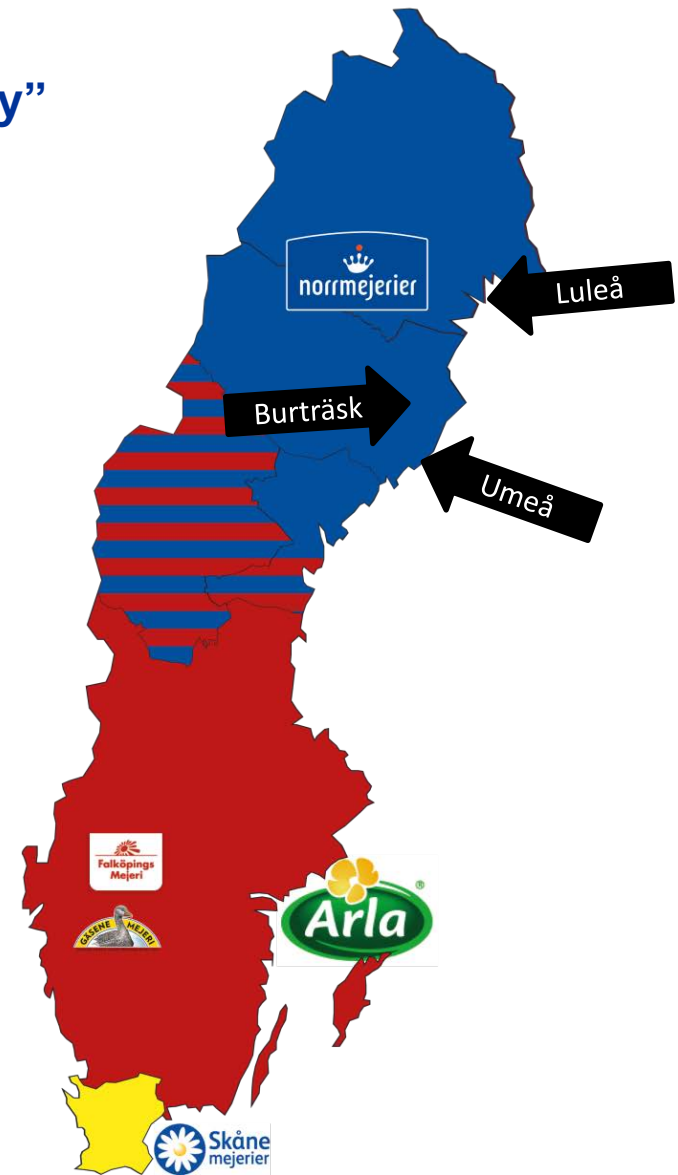
Owned by 400 dairy farmers

- 60 cows/farm

200 000 ton milk/year

- 7 % of Swedish production
- Half into cheese

Three main locations





# The production of hard cheese



# On-going research

Farm

Management

Feed

Milk

Microflora

Chemical  
properties

Cheese

Microflora

Sensory  
properties

# The project

## First part

SLU Field Research

Forage

- Location
- Harvest time

Silage

- Additives



## Second part

SLU Röbbäcksdalen

- Silages (Field research)
- 120 cow feeding trial
- Milk collection

Norrmejerier

- Cheese making
- Cheese maturation
- *Effect of milk processing*





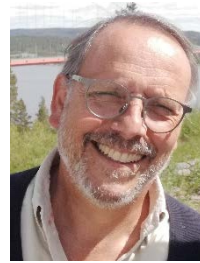
# The project group



Åse Lundh  
**Main supervisor**  
Molecular Sciences  
SLU, Uppsala



Karin Hallin Saedén  
**My boss**  
Research & Development  
Norrmejerier, Umeå



Horacio Gonda  
**Supervisor**  
Animal Nutrition and Health  
SLU, Uppsala



Li Sun  
**Supervisor**  
Molecular Sciences  
SLU, Uppsala



Mårten Hetta  
**Supervisor**  
Agricultural Research for Northern Sweden  
SLU, Umeå



Annika Höjer  
**Supervisor**  
Research & Development  
Norrmejerier, Umeå



# The project got a jump start



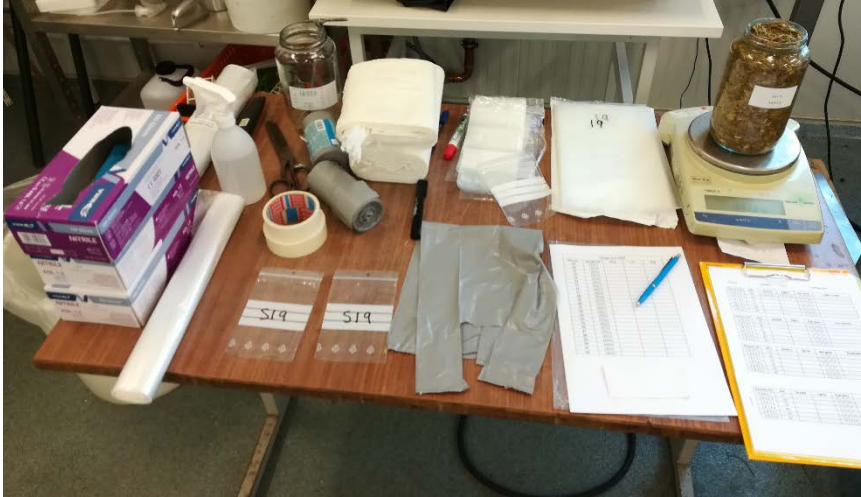


# Work in progress...





# Where I am now





**Thank you!**

