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Marielle Harel-Oger, Gilles Garric

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A new cheesemaking technology, using dairy powder, to reduce the environmental impact of international trade in cheese

Marielle Harel-Oger, Gilles Garric
UMR STLO, INRAE, Institut Agro, FRANCE

- Cheese production and consumption are expected to grow by 1%/year worldwide in the next 10 years, especially in developing countries (OCDE and FAO 2020-2029)
- Cheese consumption appears to be stagnating in Europe (CNIEL, 2021)
- The mismatch between production and consumption areas should increase global trade in cheese, which would advantageously be achieved in powder form, easy to reassemble and with multiple flavours and textures adapted to new consumption patterns

Develop new cheese products and new technologies adapted to the expectations of consumers in emerging countries

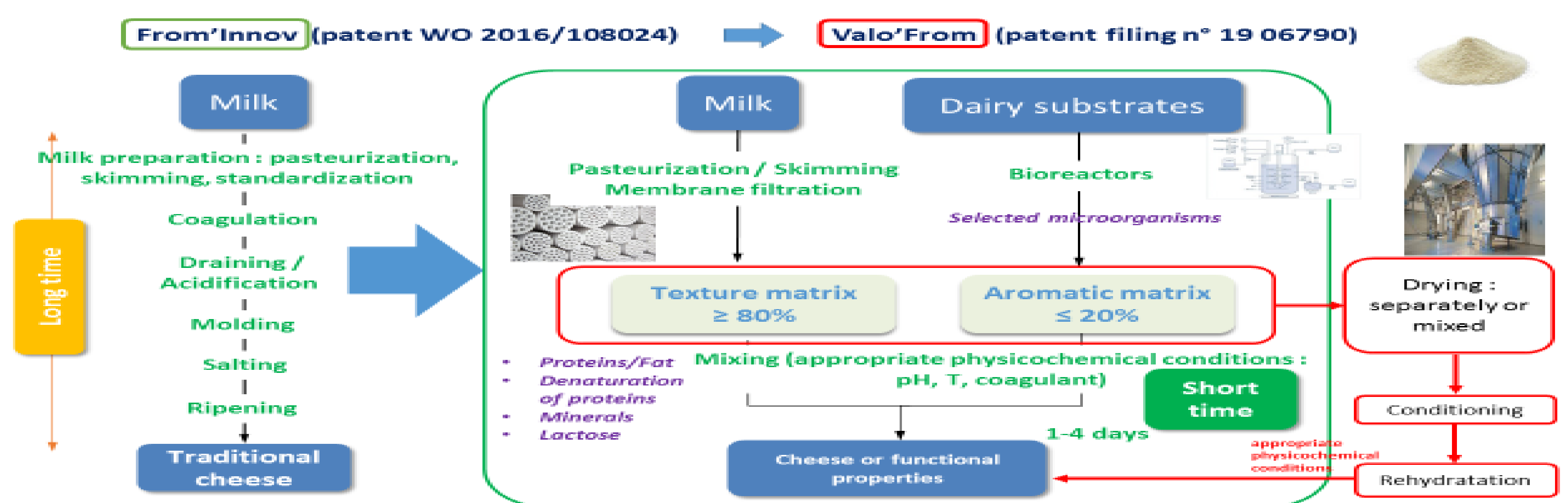


Fig. 1: Valo'from: a process adapted to new consumption models for developing countries

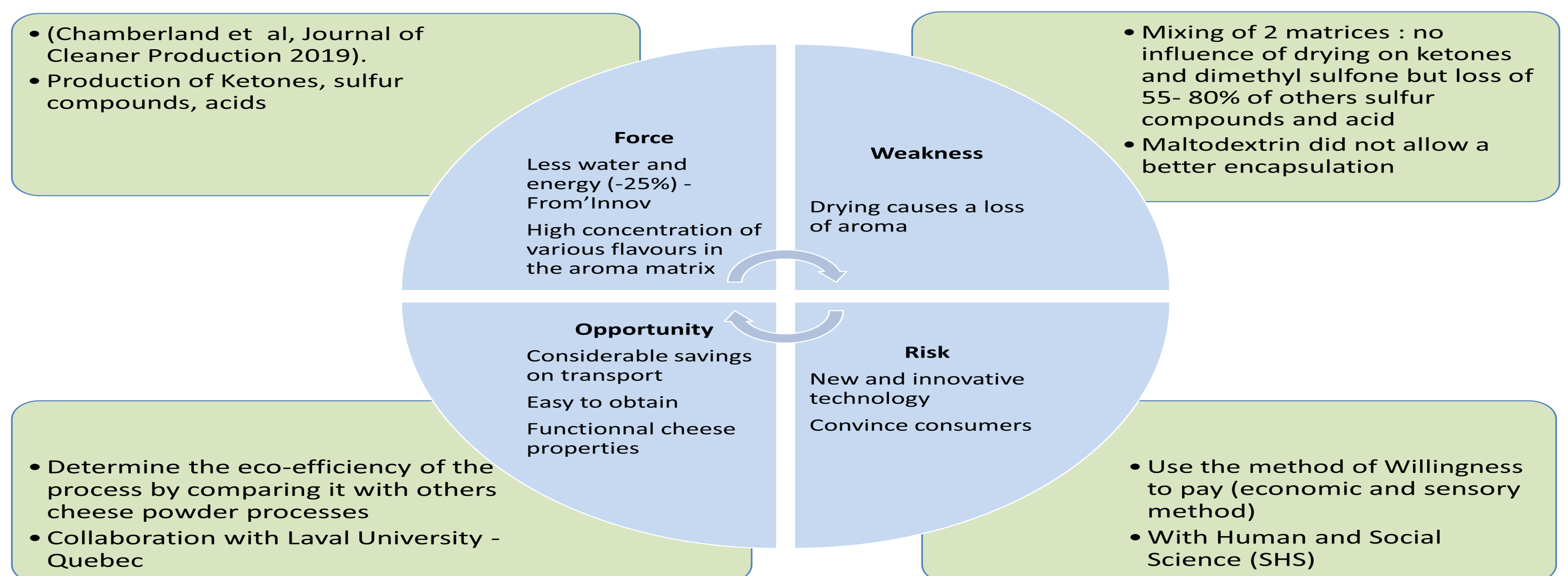


Fig. 2: SWOT of the process of Valo'from

- Quantify the eco-efficiency of the process from the raw material to the market
- Improve the encapsulation of aroma compounds

Valo'from

Socio-economic context

An innovative powder

Objective

Production cheese on demand

Materials and methods

new consumption patterns

Resultats and discussion

eco-efficiency

Perspectives

Centre Bretagne-Normandie

Valo'From
patent filing n°190790

From'Innov
patent WO 2016/108024



STLO

65 rue de Saint Briec
35 042 Rennes Cedex

Contact :
Marielle Harel-Oger
marielle.harel-oger@inrae.fr
Gilles Garric
gilles.garric@inrae.fr