

NordOst
Copenhagen
7-8/11 2005

KVL
Dep. of Food Science
Dairy Technology
Yiva Arso

Cheese in Denmark



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Dairy Cooperatives in Denmark

Modern equipment
Educated staff
Higher quality
Higher prices

Part in profit in relation to
amount of delivered milk

One man - One vote



1882 - Ølgod



1890

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Cheese history of Denmark

- 3000 BC: Acid cheese production may have started with framing
- 500 - 1100: The Vikings made rennet cheese; exported and imported know-how
- 1000 - 13000: Monestries introduced new procedures
- 1232: Oldest document on cheese used to pay taxes to king and church
- 1800 - 1900: Butter was the main product - skim milk cheese
- 1870: Hanne Nielsen, Havarti farm
- 1883: The first cooperative was founded

Dairy Scientists of Copenhagen
at the end of the 1800th

Kjeldahl
Röse-Gottlieb
Fjord
Orla-Jensen
Storch
Barthel

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- 1870: Hanne Nielsen, Havarti farm
- 1883: The first cooperative was founded
- 1900: The cream separator efficiently removed the cream => poor cheese
- 1920: Marius Boel - homogenisation of milk to Blue cheese - Danablu
- 1921: MSc in Dairy Engineering - KVL
- 1923: Danish Dairy Research Institute
- 1951: Stresa Convention - Danish cheese names

Stresa Convention - 1951

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Annex A. Protection of 4 names to be used only in their original country
 Roquefort – France
 Gorgonzola – Italy
 Parmigiano-Reggiano – Italy
 Pecorino Romano - Italy

Annex B. Mutual permission to use 30 cheese names on domestic and international markets

Danablu, Danbo, Elbo, Fynbo, Havarti, Maribo, Mycella, Samsø, Tybo	Denmark
Brie, Camembert, Saint Paulin	France
Gruyère	France & Switzerland
Asiago, Cacciavallo, Fiore Sardo, Fontina, Provolone	Italy
Edam, Frisian, Gouda, Leyden	The Netherlands
Gulbrandsdalsost, Nøkkelost	Norway
Ådelost, Herrgårdstost, Svecia	Sweden
Emmental, Sbrinz	Switzerland

National Standards - Denmark

Bekendtgørelse fra Landbrugsministeriet, 1952

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Old name	New name
Danish Schweizer	Samsø
Danish Gouda, æltet	Maribo
Danish Gouda, opstukken	Fynbo
Danish Edam	Molbo
Danish Tilsitter	Havarti
Steppeost	Danbo
Brødst	Elbo
Taffelost	Tybo
Danish cheese of Port Salut type	Esrom
Danish cheese of Roquefort type	Danablu
Danish cheese of Gorgonzola type	Mycella

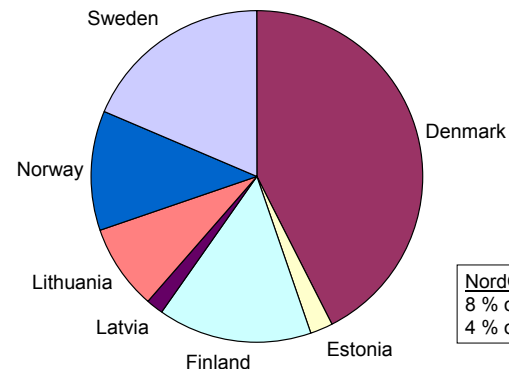
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 1990: Danish Dairy Research Institute close
 1991: Danish Dairy Research Foundation - Danish Research Institute 5 years
 1996: Department of Dairy and Food Science, KVL
 1999: Arla Foods

Cheese production in the NordOst countries in 2001, according to FAO

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Dairies in Denmark October 2005

97 % of milk to
cooperative dairies
produce 87 % of cheese

- Andelsmejerier
- ◆ Privatmejerier

s = smør butter
o = ost cheese
k = konsum milk
m = mælkekonserves



MEJERIFORENINGEN
Danish Dairy Board

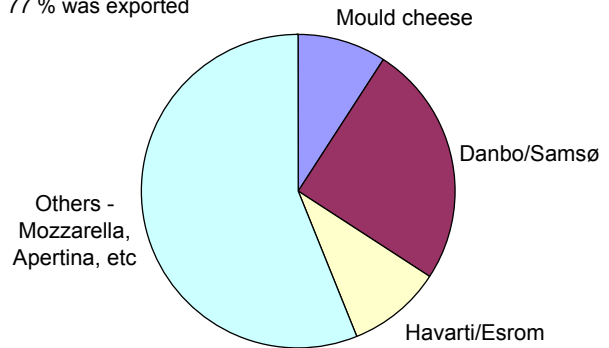


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Cheese production in Denmark 2003

327 000 tonnes
77 % was exported



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LNC
LIFEWORLD FOOD

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Danbo, Samsø & other round-eyed cheeses



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Esrom
– named by a monastery
where a similar cheese
may have been produced
long ago



Havarti
– named after the dairy
farm of Hanne Nielsen

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Danablu, and other blue cheeses

Danablu – the first AGP-cheese that may be produced in a whole country

Blue & White

Brie

Cammembert



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Mozzarella

Greece against
Denmark and
Germany

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LMC
IMPROVING FOODS

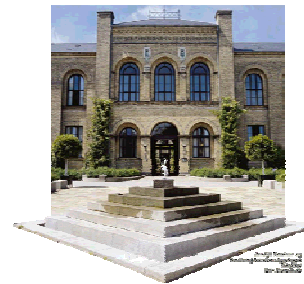
Danish specialities

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Der findes et stort udvalg af forskellige ostemønstre, som er særligt velegnede til madlavning.

Welcome to the IFV section for Dairy Technology
The Royal Veterinary and Agricultural University
Copenhagen



- Since 1773/1865/1921
- B.Sc/M.Sc students: 3 200
- Ph.D. students: 380
- Staff: 1 500

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Food Chemistry
Food Microbiology
Quality & Technology
Dairy Technology
Meat Science and Technology

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