

Inventory of the raw milk butter production in Wallonia (Belgium)

El-Hajjaji Soundous, De Laubier Juliette, Di Tanna Sybille, Godrie Thérèse, Lainé Aurélie, Patz Viviane, Sindic Marianne

Laboratory of Quality and Safety of agro food products, Gembloux Agro-Bio Tech, University of Liège, Passage des Déportés 2, 5030 Gembloux, Belgium.

1. Introduction

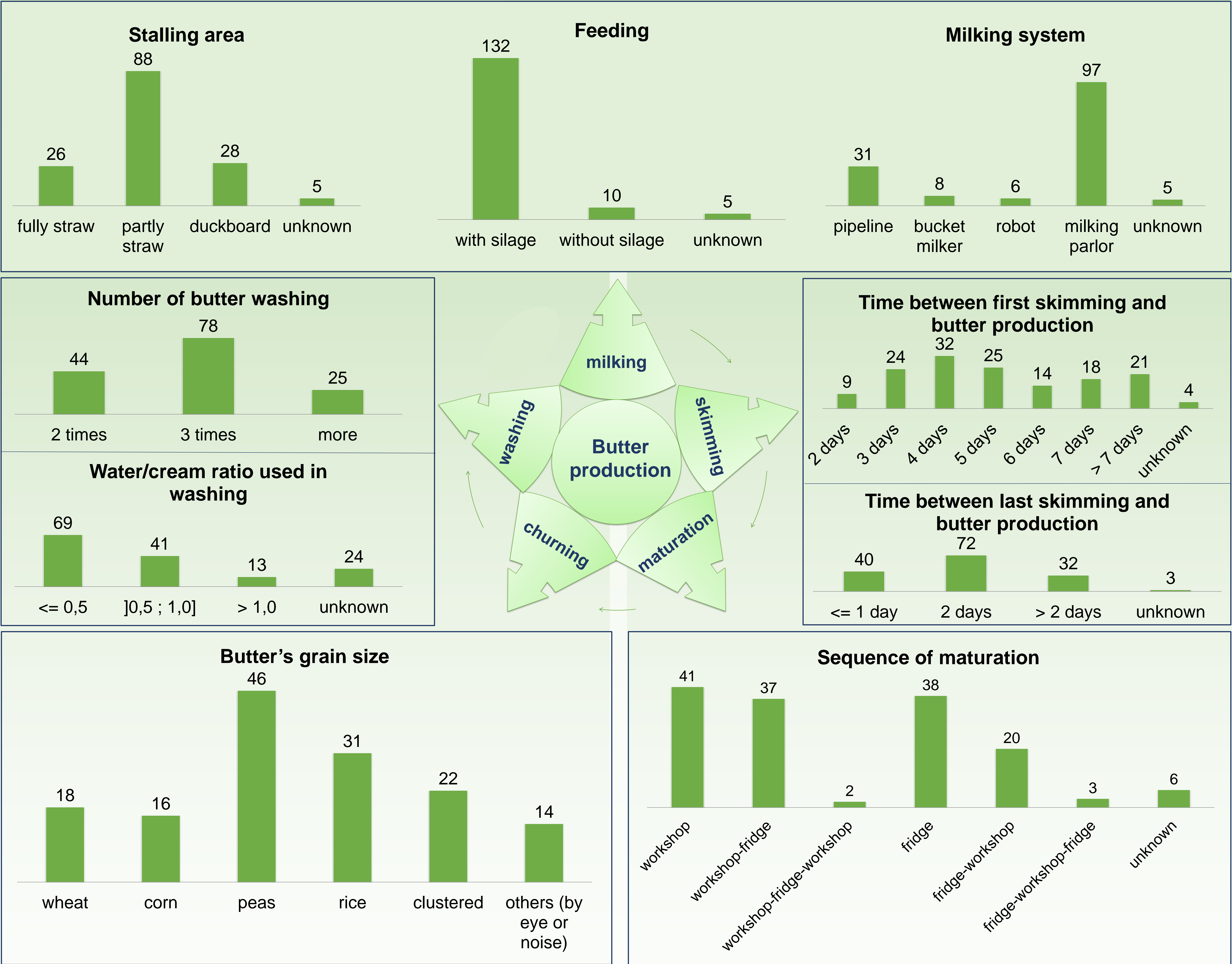
Since the fourteenth century, the marketing of butter, which is considered one of the first dairy products, is done on an international scale. In Belgium, butter production in 2016 increased by 7.7% in comparison with 2015 to reach 87,506 tons [1].

According to the scientific opinion 09/2016 of the Scientific Committee of the Federal Agency for the Safety of the Food Chain, there is a wide variation in the production processes and types of farm butter made from raw milk [2].

2. Materials and methods

- A **survey** of 147 producers of butter from raw milk was carried out to identify the different categories of butter based on the manufacturing process. The survey had three sections. The first section concerned breeding, namely production system, feeding and milking. Informations on butter production steps were provided in the second section and the last section dealt with everything in connection with the distribution.
- Statistical analyses were performed using **R-3.3.3 Software**.

3. Results



4. Discussion

There is a wide variation in the production processes of farm butter made from raw milk. In regards to the origin of milk, the milking parlor and pipeline, as milking equipment, were well represented (65% and 21% respectively). Among the producers, 77% have a stalling area with straw and the majority (90%) gives silage to the cattle.

In terms of production, six sequences were distinguished for cream maturation. A production without using industrial lactic ferments for the ripening of the cream, is the most adopted in Wallonia (68%).

This study will be used, thereafter, to evaluate the association of the process with the butter's physico-chemical characteristics.

References

1] CBL. 2016. "Annual Report 2016." Belgian Confederation of dairy industry. www.bcz-cbl.be/media/121998/jaarverslag-2016_fr_def.pdf.

[2] SciCom. 2016. "Advice 09-2016 of the Scientific Committee of the FASFC on the Growth of Listeria Monocytogenes in Raw Milk Homestead Butter." http://www.afsca.be/scientificcommittee/opinions/2016_documents/Advice09-2016.pdf.

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