

Second Annual

Grass-fed Dairy Tasting

10:30 am to 3 pm, Thursday, October 28, 2010

UW Arlington Research Station Public Events Building

N695 Hopkins Road, Arlington, WI



Agenda:

- 10:30 am Welcome & Introductions
- 10:45 am Overview of the project
Laura Paine & Bert Paris
- 11:00 am Preliminary data and observations *Dr. Scott Rankin*
- 11:30 am Comparative tasting and culinary observations
Chefs Leah Caplan & Jack Kaestner
- 1:00 pm Role of Terroir in Cheesemaking: Lessons from France
Gersende Cazaux, Dairy Business Innovation Center
- 1:30 pm How Farmers and Forages Affect Dairy Product Quality
Dr. Anjo Elgersma , Associate Professor of Grassland Science
Wageningen University, The Netherlands
- 3:00 pm Adjourn

Join us in welcoming Dr. Anjo Elgersma, author of "Fresh Herbage for Dairy Cattle: The Key to a Sustainable Food Chain". Dr. Elgersma will share information from a decade of research in the Netherlands on the role of fresh pasture in milk and dairy product flavor and composition. We'll also provide an update on the second year of our three-year study investigating how and why it's different and how those differences affect products made from grass-fed milk.

To learn more, please turn over.

Please RSVP by October 26 to Laura Paine, DATCP: 608-224-5120 or laura.paine@wi.gov

Working with Farmers, Dairy Processors, & Chefs to Build a Market for Grassfed Milk

North Central Region Sustainable Agriculture Research & Education Grant Project

Funding level: \$148,133

36 month project, started in Fall 2008



Project Goals:

- Develop a definitive understanding of the unique physical, chemical, and flavor qualities of grass-fed milk.
- Gain an ability to manage seasonal changes in milk flavor and physical properties to improve processing quality.
- Create an increased awareness among dairy processors of the opportunities and appropriate uses for grass-fed milk.
- Develop a strategy for establishment of a premium market for grass-fed milk products.

Project Activities to Date

- In 2009 and 2010, we collected milk from the 5 member farms of the Edelweiss Graziers Cooperative three times over the grazing season—during the ‘spring flush’, in mid-summer (June), and during fall growth.
- The milk was made into products at the UW Dairy Plant. In 2009, we looked at fluid milk, cream, yogurt, and butter. The evidence so far suggests that the unique features of grass-fed milk are concentrated in the butterfat. In 2010 we have focused our research on butter and fluid milk.
- These grass-fed products were compared with products made at the same time from a dairy feeding stored feeds.
- Dr. Scott Rankin evaluated the products for color, fatty acids, texture, melting point and other physical and compositional properties.
- Participating chefs evaluated the culinary performance of these products in a variety of recipes.
- 2011 will include a third season of sampling and testing, but will focus more on outreach to farmers, processors and consumers.

Project Partners

Dairy Processors/Farmers

Bert Paris, Edelweiss Graziers Cooperative

Mike Gingrich, Uplands Cheese Company, Inc.

Steve Young-Burns, PastureLand Dairy Cooperative

Bob Wills, Cedar Grove Cheese

Chefs

Chef Leah Caplan, Field to Fork Culinary Consulting

Chef Jack Kaestner, Oconomowoc Lake Club

Researchers

Dr. Scott Rankin, UW Food Science Dept.

Dr. Dave Combs, UW Dairy Science Dept.

Dr. Ken Albrecht, UW Agronomy Dept.

Project Coordination & Support

Laura Paine, Grazing & Organic Ag. Specialist,
Wisconsin Department of Agriculture, Trade, and
Consumer Protection

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