CoRFiLaC

Since 1990

CoRFiLaC, Ragusa, Italy
Consorzio Ricerca Filiera Lattiero-Casearia

The idea of CoRFiLaC was born working with Sicilian Farmers and at CORNELL UNIVERSITY in 1987 with Licitra’s PhD program and continued with Stefania Carpino MS & PhD program and other researchers studying in different International University
Management, Extension Service.

Nutrition
- Feed analysis
- Feedback
- CPM Dairy Diet formulation

Milk Systems and Milking Machines

Hoof care

Forage quality

Reproduction

Facilities and cow comfort

Best Farmers directed Research

- Nutrition & Management on Line
- Management Regression Model
- Milk quality & Mastitis control progr.
- Foot pathologies and the effect on Production and Reproduction.
- Particle size with image analysis

- Mini yield of cheese production
- Economical effect on management decisions
Mission since 1993

- Developing research of the **Historic Sicilian cheeses** and their production, in order to evidence the importance of tradition, biodiversity, and respect of nature in a civilized society.

- To many technicians and researchers.

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**CoRFilAC**, a link between consumers and producers

- **Consumers**
  - Need's

- **Producer**
  - Request for Consulting and Service/
    Information about Production and Management

- **CoRFilAC**
  - Labs
    - CED
    - Cheese plant/Aging center
  - Extension service
    - P.D.O.

- **Marketing**
  - MICAS

- **RESEARCH**
  - Consumer directed
  - Producer directed

- **Quality Guarantee**
  - Information, Education, Promotion
Nutrition
- Feed analysis
- Feedback
- CPM Dairy Diet formulation

Forage quality and their aroma & health property

CoRFiLaC Consumers directed Research

- Characterize traditional cheese-making technology
- Importance of traditional tools (to support EU decisions)
- Food safety of cheeses produced with traditional systems
- Aromatic and sensorial profile of traditional cheeses (importance of biodiversity factors)
- Healthy properties of traditional cheeses
Ortonasal
Aroma
Electonic Macroscopy

In few words

GCO

Smart Nose

Very High Technology to serve the Tradition
CoRFiLaC
Pilot Cheese Plant

Technology serving the tradition
Mediterranean Institute of Culinary Art of Sicily, “Micas”

to witness the wine and gastronomic heritage of the Mediterranean basin, searching for tradition and using it as a carrier of history, culture and customs.

- famous chefs, researchers and experts organize short specialized cooking courses
- for opinion leaders, gourmets, journalists, and lovers of the world of gastronomy

Tracciabilità Culturale On Line
Image analysis applications

Measurement of Gas Holes and Mechanical Openness in Cheese by Image Analysis

Caccamo et al. JDS, 2004. 87:739-748

Method to measure feed particles by image analysis

Licitra et al. JAS, 2005 83:suppl. 1, 252

Internal microstructure of the main traditional Sicilian cheeses, by scanning electron microscope (SEM).
Microstructure of traditional Sicilian Cheeses, and quantitative analysis by scanning SEM images

Fibrous microstructure
Pasta Filata cheeses
Ragusano DOP 9 Months
Moisture: 34.63%
Porosity: 0.2377
Pores: 828

Spounge-like microstructure
Pressed cheeses
Fiore Sicano
1 Month
Moisture: 40.92%
Porosity: 0.3525
Pores: 1004

Moisture: 40.92%

Modeling Cow Body Shape for Objective Estimation of Body Condition Score from Digital Images

The aligned Cow Shapes
The Cow Mean Shape

Shapes of cows are reconstructed by using a linear combination of basis shape
An X-Ray System to assess Ragusano PDO cheese quality