



# Agroscope



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Agroscope is part of the Federal Department of  
Economic Affairs, Education and Research (EAER)

The three most important milestones in my scientific career:

1. 1994: PhD thesis on the adaptation of hurdle technology to raw milk cheese.
2. 2008: Founder of the innovation platform "Swiss Food Research" and subsequently Co-President for six years.
3. 2023: Co-inventor of "Method for Smear-Ripening of Cheese" (European Patent 3 981 258 A1).

I'm looking forward to the scientific conference on raw milk products because...

- ... I want to exchange ideas with experts from science and practice on how we can strengthen and better communicate the uniqueness of raw milk products.
- ... I can discover fantastic artisan delights at the European Cheese Buffet.



ETAT DE FRIBOURG  
STAAT FREIBURG

**Grangeneuve**



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**MSc Food Science & Technology ETH**

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Grangeneuve is a Centre of Competence in Food and  
Agriculture

The three most important milestones in my professional career:

1. ...MSc Food Science & Technology ETH
2. ...Head of Dairy academy 2007
3. ...President of the jury Swiss Cheese Awards 2022

I'm looking forward to the scientific conference on raw milk products because...

- ... Because I am enthusiastic about raw milk products
- ... Because raw milk products have a longer-term benefit on our health
- - Because I learned a lot in Valencia and in Slovenia
- - So that I can pass on this knowledge in Switzerland
- - So that I can discuss with the people of FACE



**Stefan Truttmann,**  
**MSc Food Science & Technology ETH.**

Quality Manager

**FROMARTE**

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FROMARTE, the Swiss Cheese Specialists, is the umbrella association of the Swiss artisan cheese makers

The three most important milestones in my professional career:

1. Diploma Thesis about protective cultures in milk products.
2. Development of a fermented whey product from lab scale up to industrial production.
3. Being a judge at the World Championship Cheese Contest.

I'm looking forward to the scientific conference on raw milk products because...

- Today's raw milk cheese production is the combination of traditional knowledge and up-to-date technology which leads to a healthy and high value product.
- The small-scale production of raw milk cheeses has advantages like local production and distribution, sustainability, and is resource-efficient and environmentally sound.